



Skinny Dog

EST. HOTEL 1873

EVENTS 2024



WELCOME

Smack bang in the middle of Kew Junction is where you find us, a bustling local institution serving cold beers and great food since 1853. With two levels and multiple offerings there is something for everyone at The Skinny Dog Hotel.

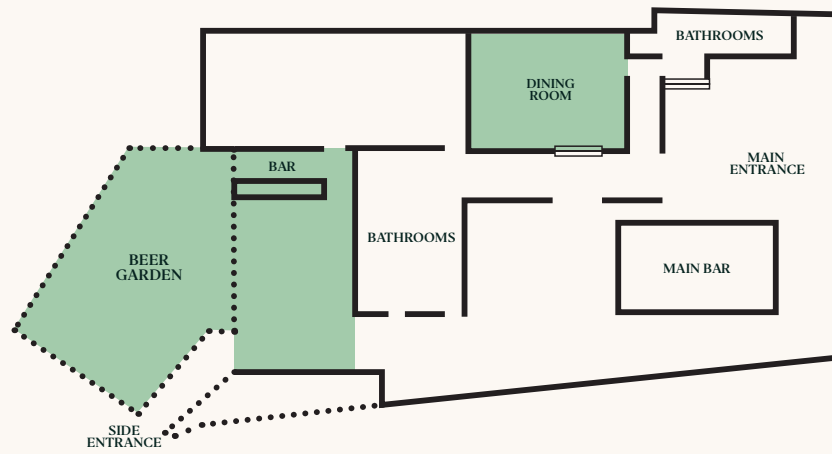
Downstairs, you will find a comfy pub atmosphere with dining rooms to enjoy classic pub fare, two bars and a beer garden.

Upstairs, a light filled atrium awaits, full of hanging plants, indoor and outdoor open plan spaces for year round use.

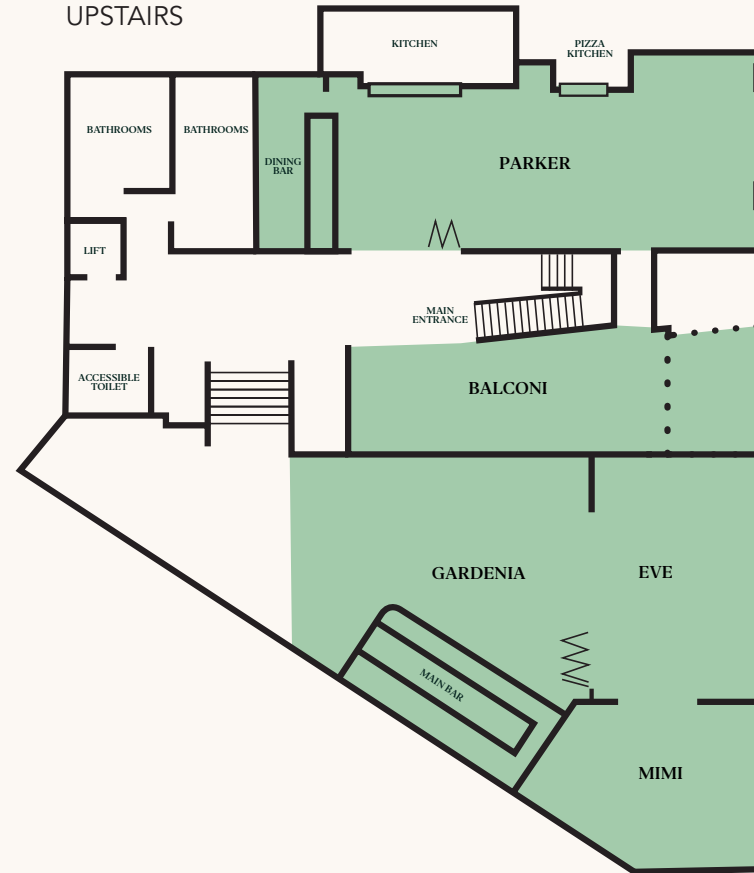
There are many different every spaces to cater to any requirement be it semi-private, exclusive or just casual bar reservations.

Venue FLOOR PLAN

DOWNSTAIRS



UPSTAIRS



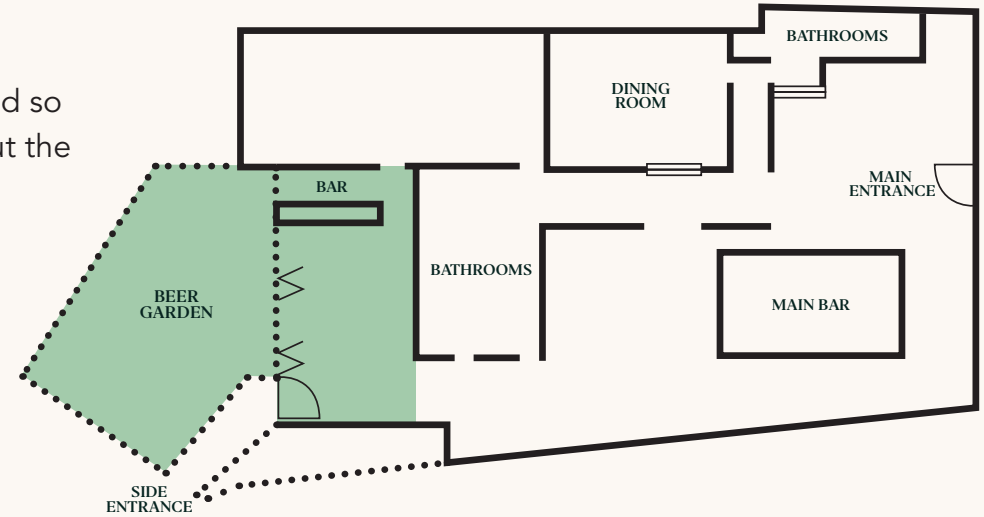












Downstairs BEER GARDEN BAR

Exclusive hire of the beer garden and inside back bar includes a private entrance to provide your very own section of the pub!

The indoor bar is fully covered so you won't have to worry about the elements.

For smaller events we suggest having this area semi-private by hiring half of the bar and beer garden.



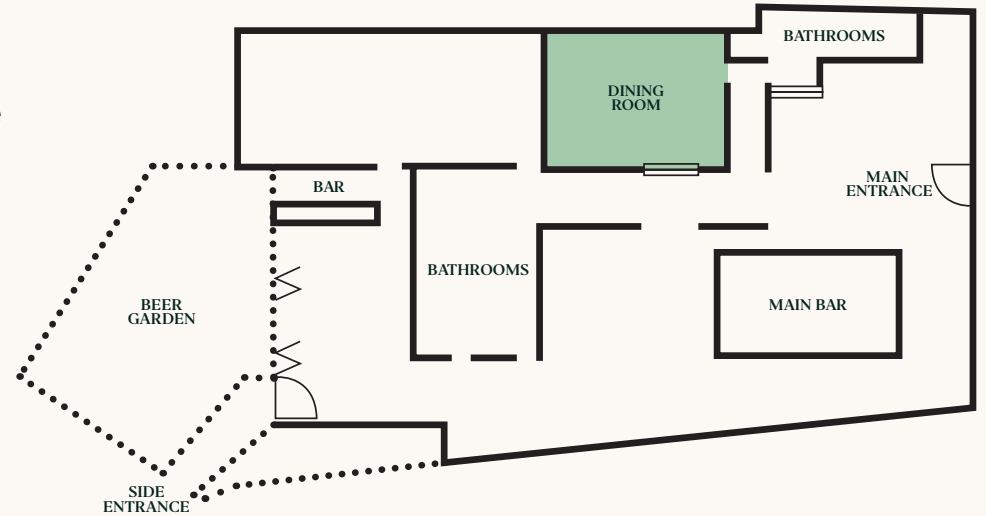
										
SEMI-PRIVATE	50	N/A	✓	✓	✓	✓	✓	✓	✓	✓
PRIVATE	130	100								
	COCKTAIL	SEATED	PARTIALLY COVERED	WHEELCHAIR ACCESS	MIC	SCREEN	PRIVATE MUSIC	PRIVATE BAR	HEATING	COOLING













Downstairs DINING ROOM

Nestled away from the main bar in the middle of the venue, our semi-private dining room features exposed brickwork and statement art pieces giving big NY loft vibes.

Perfect for seated events that want a separate space but with a vibrant atmosphere.



									
50	50	✓	×	✓	✓	×	×	✓	✓
COCKTAIL	SEATED	COVERED	WHEELCHAIR ACCESS	MIC	SCREEN	PRIVATE MUSIC	PRIVATE BAR	HEATING	COOLING

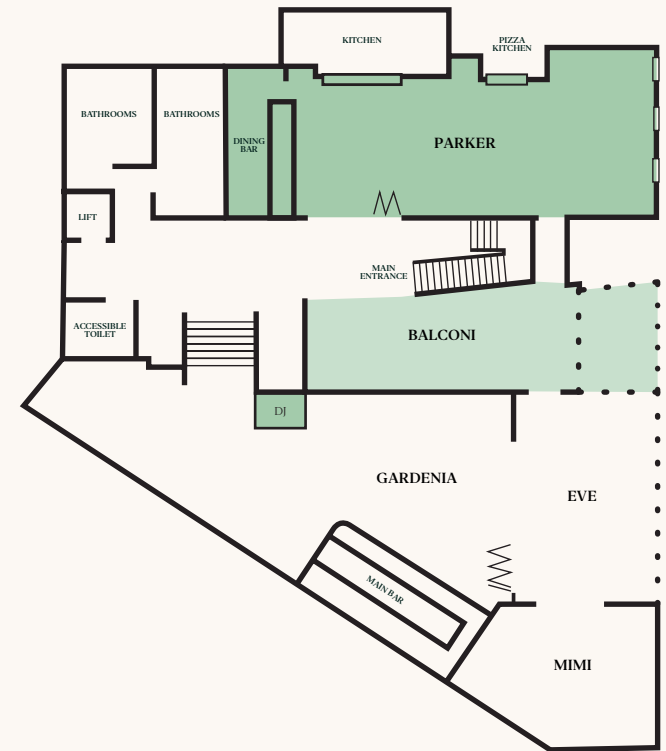












Upstairs PARKER

A versatile art deco restaurant space seamlessly transitions between standing and seated event configurations.

A bi-fold door ensures privacy, with an elegant mirrored bar and stylish decor for a visually captivating setting.

For larger events, the adjoining Balconi space offers exclusive access to the mezzanine of the upstairs area.



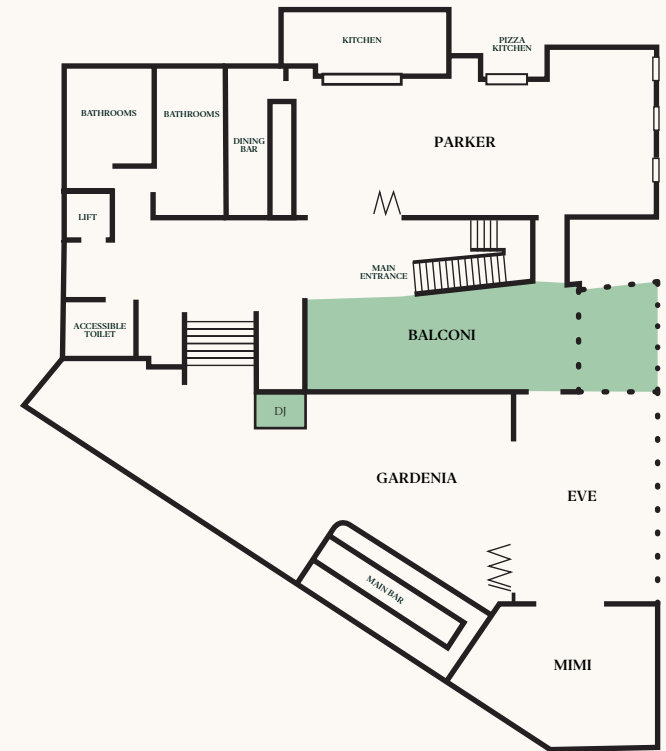
										
PARKER	70	60	✓	✓	✓	✓	✓	✓	✓	✓
PARKER + BALCONI	150	100								
	COCKTAIL	SEATED	COVERED	WHEELCHAIR ACCESS	MIC	SCREEN	PRIVATE MUSIC	PRIVATE BAR	HEATING	COOLING













Upstairs BALCONI

Situated in the heart of the upstairs mezzanine, you can fully immerse yourself in the atmosphere while enjoying your own exclusive space.

Through a sliding door lies an outdoor deck with views of High Street. Whether a leisurely long lunch or a laid-back cocktail style event, Balconi is the perfect space.



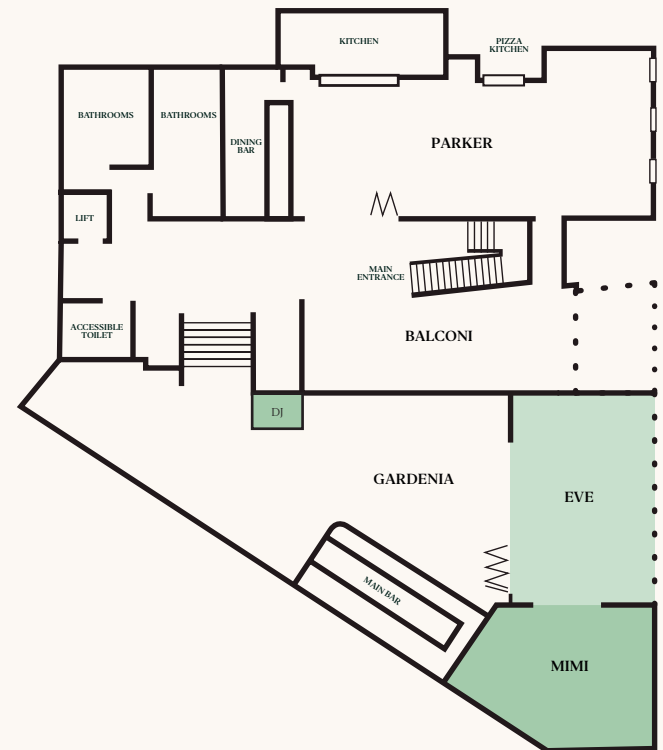
									
60	30	✓	✓	×	×	×	×	×	✓
COCKTAIL	SEATED	COVERED	WHEELCHAIR ACCESS	MIC	SCREEN	PRIVATE MUSIC	PRIVATE BAR	HEATING	COOLING MISTERS













Upstairs MIMI PRIVATE DINING

This delightful corner nook provides views of Kew Junction and is adaptable for any event. A convenient drinks window ensures easy access to bar service, while the rattan furniture and ornate wallpaper minimize the need for decorations.

For additional space and versatility, consider hiring all or half of the Eve. With retractable awnings and lush ferns, Mimi & Eve combined offers an ideal indoor/outdoor events space suitable all year round.



										
MIMI	30	30	✓	✓	✓	✓	✓	✓	✓	✓
MIMI + EVE	70	50								
	COCKTAIL	SEATED	COVERED	WHEELCHAIR ACCESS	MIC	SCREEN	PRIVATE MUSIC	PRIVATE BAR	HEATING	COOLING












Upstairs GARDENIA MIMI & EVE

The Gardenia space boasts an atrium-style roof adorned with hanging fauna, plush seating, and a spacious bar. From Friday to Sunday, enjoy a dynamic lineup of DJs and artists.

Exclusive hire of Gardenia is available only when combined with Eve and Mimi



								
200	✓	✓	✓	✓	✗	✓	✓	✓
COCKTAIL	COVERED	WHEELCHAIR ACCESS	MIC	SCREEN	PRIVATE MUSIC	PRIVATE BAR	WALL HEATERS	COOLING MISTERS



Menu SIT DOWN

Choose from the 3 below menu styles that will suit your event requirements. All the menus include complimentary sides to share. Dietary requirements can be catered for with advance notice.

ALTERNATE DROP MENU

Pre-select 2 dishes for each course that will be served to guests on a 50/50 drop.
2 course \$65pp | 3 course \$75pp

CHOICE MENU

Select 3 entrees, 4 mains and 3 dessert dishes for your guests to select on the day.
2 course \$68pp | 3 course \$78pp

SHARING MENU

Feed me style chef selected dishes.
Dietary requirements and preferences can be accommodated.
2 course entree & main \$68pp | 3 course \$78

Dish selections can be made on page 11



ENTRÉE

Confit duck salad, plum sauce, currents, leaves ^{GF DF}

Baby burrata, carrot pesto, fennel, grilled bread ^{V GF}

BBQ chilli prawn bao buns, pickled cucumber, toasted cashew ^{GF DFO}

Spiced pumpkin, maple miso dressing, pistachio dukkah ^{VG GF}

Calamari, smoked chipotle mayo, grilled lemon ^{GF DF}

Prawn cocktail, Marie Rose sauce, iceberg ^{GF DF *}

ADD warm bread roll, whipped butter \$4pp

MAIN

Skinny Dog parmigiana, 450g Napoli, ham, cheese blend, salad, chips

Pan-fried barramundi, smoked eggplant, pomegranate ^{GF DF}

300g porterhouse steak, onion ring, red wine jus ^{GFO DF} served medium rare or medium well

Pork belly, apple and herb slaw, cider jus ^{GF DFO}

Slow-roasted duck leg, braised carrots, fennel, burnt orange jus ^{GF DF}

Tandoori spiced chicken breast, yoghurt, mint, papadam (mild) ^{GF}

Lamb backstrap, Provençal cherry tomatoes, silverbeet ^{GF DF}

Chickpea stuffed eggplant, tomato, coriander ^{VG GF}

Roast turkey, sweet potato, cranberry, gravy ^{GF DF *}

COMPLIMENTARY SHARED SIDES

Mixed leaves, pickled fennel dressing & fries

DESSERTS

Chocolate tart, praline, whipped Chantilly cream

Crème caramel, caramelised orange ^{GF}

Churros cinnamon sugar, ice cream, chocolate sauce

Christmas pudding, custard *

OR Your celebration cake cut and served \$50 per cake

*** available for Nov & Dec bookings only**

V vegetarian VG vegan GF gluten free DF dairy free NF nut free O optional



Standing EVENTS

For standing events you can mix and match all the options to create a bespoke food offering that fits your requirements. All options are served roaming for your guests, dietary requirements can be catered to in advance.

CANAPÉ PACKAGES (MIN 30 GUESTS)

Choose from hot, cold or dessert options.
Add on a handheld for a more substantial offering.

INDIVIDUAL PLATTERS & PIZZAS

Great for casual events and group bookings or to top up a canapé package, can also be selected as sole offering if a canapé package is not for you.

CAKEAGE

Your celebration cake can be cut and served to your guests at \$50 per cake. Individual cupcakes and cookies will not incur a cakeage fee.

CANAPÉ PACKAGES

6 canapés \$36 | 8 canapés \$46 | 10 canapés \$59

HOT

- Homemade sesame sausage rolls ^{VO}
- Baby char sui pork bao bun, coriander ^{DFO VGO}
- Party pies, tomato sauce
- Satay chicken skewers ^{GF NFO VO}
- Salt & pepper calamari ^{GF DF}
- Prawn dumplings, soy ^{VO}
- Popcorn shrimp, ranch ^{GF}
- Seared scallop, sambal, crispy shallot ^{GF DF}
- Cheese puffs, parmesan cream ^{VG GF}
- Eggplant fritters, cashew cream, plum ^V
- Saganaki fingers, tahini yoghurt ^V
- Vegetarian spring rolls ^{VG GF}
- Mushroom and parmesan vol au vents ^V
- Mini potato cake, pickled onion, spicy mayo ^{V DF}
- 3 cheese and herb croquettes, sumac salt ^V
- Polenta chips, black pepper aioli ^{VG GF}

COLD

- Beef tataki, sesame cracker, horseradish, chilli ^{GF DFO}
- Roast duck, cucumber, hoisin pancakes
- Salmon nigiri ^{VGO GF}
- Avocado mousse blini, horseradish ^V
- Tomato, mozzarella, basil skewer ^{V GF}
- Melon, prosciutto, skewer ^{GF}
- Tomato and roasted red pepper bruschetta tart ^{VG GFO}

DESSERTS

- Lemon curd tartlets ^{GFO}
- Churros, chocolate sauce

ADD HANDHELDS / BOWL ITEMS \$10

- Mini hotdog, mustard, ketchup, onion, chips
- Yellow chicken curry, basmati rice, coconut ^{GF DF}
- Fish & chips, tartare sauce, lemon ^{GFO DFO}
- Ricotta gnocchi, Napoli, mozzarella, basil ^V
- Fried calamari, wombok salad ^{GF DF}





INDIVIDUAL PLATTERS

30 PIECES

Beef & cheese sliders, tomato sauce ^{VO GFO}	\$210	Prawn dumplings ^{VO}	\$150
Satay chicken skewers ^{GF VO NFO}	\$180	Fish goujons, tartare ^{GFO DFO}	\$150
Party pies, tomato sauce	\$120	Salt & pepper calamari ^{GF DF}	\$95
Vegetarian spring rolls ^{VG GF}	\$70	Mini potato cake, truffle aioli ^{V DF}	\$60
Homemade sesame sausage rolls ^{VO}	\$120	Eggplant fritters, cashew cream, plum ^{VG GF}	\$90
Sandwiches chicken mayo/egg mayo	\$65	Spinach and feta quiche ^{V GFO}	\$120
Sushi selection fish & vegetarian ^{GF}	\$95		

PINSA PIZZA (8 SLICES)

MARGARITA	\$24	PUMPKIN	\$24
Napoli, smoked bocconcini, basil ^V		Pumpkin, Napoli, pumpkin, whipped ricotta, thyme honey, pumpkin seeds ^V	
PROSCIUTTO	\$26	SALAMI	\$26
Prosciutto, rocket, baby bocconcini, capers		Salami, Napoli, mozzarella, salami, pepperoni, green pepper, olives	
PRAWN	\$28		
Prawn, shrimp, green peppers, sour cream, Japanese BBQ sauce			

GF BASE +\$5ea



BEVERAGE

BAR TAB

A bar tab can be organised instead of a package and you will be in control of the amount you spend and offering available to your guests.

To select drinks for the bar tab please request the on consumption bar list.

HOUSE DRINKS PACKAGE

2 hr \$45 | 3 hr \$55 | 4 hr \$65 | 5 hr \$75

WINE

Vivo Sparkling
Willowglen Sauvignon Blanc
Willowglen Shiraz Cabernet

BEER

Carlton Draught, Furphy Ale
Light Beer Stubby

NON-ALC

Soft drinks and juices

CASH BAR

A cash bar can be organised alongside a bar tab where guests can purchase their own drinks from our beverage list.

Please note only certain areas can permit a cash bar contributing to minimum spend.

STANDARD DRINKS PACKAGE

2 hr \$55 | 3 hr \$65 | 4 hr \$75 | 5 hr \$85

WINE

Vivo Sparkling
Pete's Pure Prosecco
Willowglen Sauvignon Blanc
Young Poet's Chardonnay
Willowglen Shiraz Cabernet
Charles & Co Pinot Noir

BEER

Carlton Draught, Furphy Ale, Little Creatures,
Balter, Stone & Wood, Goat, Cider, Light Beer

NON-ALC

Soft drinks and juices



USEFUL INFO

MINORS

In line with our liquor licence, patrons under 18 must be accompanied by parent or guardian and depart the venue when the kitchen closes.

ACCESSIBILITY

Wheelchair access is available via High Street. The venue features accessible toilets on both floors, as well as a lift that operates between levels and another lift that connects the upstairs main floor with the mezzanine level.

MENUS

Our food and beverage menus are subject to change in both offering and pricing structure.

PARKING/GETTING HERE

Plentiful free 2hr parking can be accessed via Brougham Street in either the Leo's or Woolworths Carparks. There is also a tram stop outside the venue on High Street.

MINIMUM SPENDS

Exclusive hire of areas will require a minimum spend to book the space. This varies depending on day and time of the year. Minimum spends can be met through food and beverage spend only.

Areas may be booked on a non-exclusive basis where minimum spends can be reduced or don't apply.