

Anglers
Tavern

**FUNCTIONS AT
ANGLERS TAVERN**



LET US INTRODUCE OURSELVES.

WELCOME TO ANGLERS TAVERN

Anglers Tavern stands as a Melbourne landmark, graced by the scenic Maribyrnong River in the background. Recently refurbished, it remains your cherished local spot with an all-new look —with a dedicated level for private events catering from 50 to 300 guests, our friendly events team can assist you with planning the perfect event.



River Room

Perched on Level One with sweeping views of the picturesque Maribyrnong River, this modern function space can cater for up to 140 seated and 200 cocktail style, complete with it's own entry and private bar access.

- Private bar
- Direct access to outdoor courtyard
- Private amenities
- Combine with Chifley Room for Level 1 exclusive

SPACE TYPE						
INDOOR	140	200	Y	Y	Y	Y

Chifley Room

Located on Level One, this modern and intimate function space can cater for up to 80 seated and 120 cocktail style, complete with its own entry and private bar access.

- Private bar
- Private amenities including DOA
- Mini outdoor area access
- Combine with The River Room for Level 1 exclusive

SPACE TYPE						
INDOOR	80	120	Y	Y	Y	Y





Level One Exclusive

Level One Exclusive combines both the River Room and Chifley Room to create our largest private event space. Featuring stunning river views, a private courtyard, exclusive bar and flexible layout options, it's the perfect setting for weddings, corporate events, gala dinners, cocktail parties and large celebrations of up to 300 guests

- River Room & Chifley Room combined
- Own private entry
- Dedicated arrival area & drop-off point
- Two exclusive bars
- Direct access to courtyard

SPACE TYPE						
OUTDOOR SECTION 1	150	300	Y	Y	HOUSE	Y

Bistro Deck

Partially undercover and sectioned off, The Bistro Deck is the perfect spot for social events, complete with direct views of the picturesque Maribyrnong River surrounds.

- Not recommended for sit down
- Share bar and amenities
- Semiprivate area

SPACE TYPE						
OUTDOOR	48	60	-	-	HOUSE	N





Beer Garden

The Beer Garden is the perfect spot for casual get-togethers, complete with sweeping views of the Maribyrnong River surrounds.

- Semiprivate area
- Near smoking area
- Stair access only

SPACE TYPE						
OUTDOOR SECTION 1	40*	40	-	-	HOUSE	N
OUTDOOR SECTION 2	60*	60	-	-	HOUSE	N
OUTDOOR SECTION 3	25*	40	-	-	HOUSE	N
WHOLE BEER GARDEN	140*	180	-	-	HOUSE	N

*combination of high and or picnic style seating. Whole beer garden does not include smoking area.

Please note: During major sporting events, live sport commentary and atmosphere will be audible in this space.

The Nook

Tucked away inside the Sports Bar, The Nook is a cocktail-only function space that’s perfect for those who want something more elevated than a regular booking, but not as formal as a full private function. Designed for smaller birthdays, hens parties, and casual get-togethers, The Nook strikes the balance between private and social.

- Cocktail only space (no sit-down meals)

- Free DJ from 9pm Saturdays
- Direct access to the beer garden

- Ideal for birthdays, hens parties and relaxed celebrations

SPACE TYPE						
OUTDOOR SECTION 1	-	40	-	-	HOUSE	N

Please note: During major sporting events, live sport commentary and atmosphere from the Sports Bar will carry through to this space.



GRAZING TABLES

OUR SMALL SIZE GRAZING TABLES ARE SUITABLE FOR 50 GUESTS, LARGE IS SUITABLE FOR 100 GUESTS. ALL PHOTOS ARE OF SMALL TABLES

GRAZING TABLE (LGO)

selection of sliced cured meats, local and imported cheeses, grilled and marinated vegetables, olives, dips, fresh and dried fruits, crackers, lavosh and artesian bread

DESSERT TABLE (V)

a beautifully curated dessert grazing table featuring an abundant selection of sweet treats, thoughtfully styled for effortless grazing and shared indulgence.

DEEP DISH PIZZA TABLE

Dietary requests for pizzas will be made separately. Each table comes with all of the below flavours

TRADITIONAL MARGARITA fior di latte, basil, sugo (V, VGO, LDO)
DOUBLE PEPPERONI sugo, mozzarella, parmesan (LDO)
VEGGIE SUPREME sugo, capsicum, red onion, green olives, mushrooms, mozzarella (V, VGO, LDO)

FRUIT PLATTER \$100 (LD, LG, VG)

selection of freshly cut pineapple, grapes, melon and citrus

KIDS BUFFET (MINIMUM 10 GUESTS) \$20 PP

selection of kids' favourites served on platters. Includes fries, sausage rolls, chicken nuggets, ham and cheese pizzas, fairy bread, freshly cut veggie sticks and freshly cut fruit

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO - Vegetarian Option | VGO – Vegan Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

SML	LRG
750	1500

600	1200
350	750



CANAPES

(select your canapes from the cold, hot or sweet options below)

6 PIECES \$37 PP | 8 PIECES \$45 PP | 10 PIECES \$56 PP

HOT

ARANCINI (LD, LG, V, VGO) vegan chipotle mayo
BEEF AND BURGUNDY PIE tomato sauce
BEEF AND PORK SAUSAGE ROLL tomato relish
TEMPURA PRAWN (LD) tartare
SWEET POTATO CROQUETTE (LD, LG, VG) chipotle mayo
MAC & CHEESE CROQUETTE (V) BBQ sauce
FALAFEL (LD, LG, VG) hummus, sumac

VEGETABLE SPRING ROLL (LD, V) sweet chilli sauce
VEGETABLE GYOZA (V) spicy soy
PRAWN GYOZA spicy soy
ASSORTED QUICHE (VO) ketchup
ASSORTED PIZZA BITES (VO)
PORK AND VEAL MEATBALL (LDO, LG) sugo, parmesan

COLD

PROSCIUTTO BRUSCHETTA, fior di latte, balsamic reduction
ASSORTED SUSHI (LD, LG, VO, VGO) soy sauce, pickled ginger
CHICKEN AND LEEK TERRINE (LD, LG) relish
SALMON AND CREAM CHEESE BLINI
VEGETABLE RICE PAPER ROLLS (LD, LG, VG) hoisin sauce
ROAST BEEF AND HORSERADISH BLINI
HUMMUS AND RATATOUILLE TARTLETS (V)

DESSERT

CHURROS (LDO, V, VGO) cinnamon sugar, salted caramel sauce
CHOC DIPPED PROFITEROLES (V)
PETITS FOUR TARTLET (V)
TIRAMISU BITES (V)

SUBSTANTIAL CANAPÉS \$12.5EA

MINI CLASSIC PRAWN ROLL herb mayo + fries
MINI CHEESEBURGER pickles, ketchup + fries (LDO)
SALT & PEPPER SQUID lemon aioli + fries (LD)
FISH & CHIPS caper mayo + fries (LDO)
OPEN PRAWN TACO, avocado salsa (LG, LD)

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option
Seafood Origin: (A) Australian (I) Imported (M) Mixed

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SET MENU

All courses are designed to be shared. An additional \$5 per person applies for alternate drop (choose 2)
Dietaries can be accommodated separately when pre-arranged.

STANDARD

2 COURSE - \$62 PP | 3 COURSE - \$73 PP

TO START (CHOOSE 3)

FRIED CHICKEN TENDERS (LD)
Chilli maple glaze, garlic aioli

MAC AND CHEESE CROQUETTE (V)
BBQ sauce

LEMON PEPPER SQUID (LD, LGO)
lemon, aioli

PUMPKIN ARANCINI (LD, LG, V, VG)
vegan chipotle mayo

BRUSCHETTA (VG, LD, LGO)
Warm caponata, balsamic reduction

MAINS (CHOOSE 3)

PORTERHOUSE STEAK (LDO, LGO)
red wine jus, herb & garlic butter

BATTERED FISH (LDO, LGO)
rockling, lemon, aioli

CHICKEN PARMA (LDO)
sugo, ham, mozzarella

EGGPLANT PARMA (V, VGO, LDO, LG)
sugo, mozzarella

MUSHROOM LASAGNA (V, V, LD)
mushroom ragu, creamy soy-based béchamel, vegan mozzarella, parsley

HOUSE SALAD AND FRIES FOR THE TABLE

DESSERT

CHOCOLATE BROWNIE (V)
oreo crumble, vanilla ice cream

STICKY TOFFEE PUDDING (V)
salted caramel, vanilla ice cream

PREMIUM

2 COURSE - \$75 PP | 3 COURSE - \$85 PP

TO START (CHOOSE 3)

GRILLED LAMB SKEWER (LDO, LG)
cucumber yogurt, sumac

PORK AND VEAL MEATBALLS (LG)
marinara, parmesan, basil, balsamic reduction

CHILLI PRAWNS (LDO, LGO)
garlic butter, chilli, garlic bread

SWEET POTATO CROQUETTE (LG, VG)
chipotle mayo

WOODFIRED FLATBREAD (V, VGO, LDO, LGO)
trio of dips, seeds

MAINS (CHOOSE 3)

POTATO GNOCCHI (V)
tomato, pesto, fior di latte, basil, parmesan

EYE FILLET STEAK (LDO, LGO)
red wine jus, herb & garlic butter

PAN FRIED BARRAMUNDI (LD, LG)
warm caponata, lemon

SLOW ROASTED CHICKEN BREAST (LD, LG)
confit heirloom tomato, olives, capers

MUSHROOM RISOTTO (VG, LG)
arborio rice, mushrooms, garlic

CAESAR SALAD, TOMATO SALAD AND
ROASTED POTATOES FOR THE TABLE

DESSERT

CHOCOLATE DELICE (LG, VG)
berry compote, sorbet

STICKY TOFFEE PUDDING (V)
salted caramel, vanilla ice cream



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BEVERAGE PACKAGES

(MINIMUM 20 GUESTS)

* Please note, all packages subject to product availability

CLASSIC

2 HOURS \$48PP | 3 HOURS \$61PP | 4 HOURS \$75PP

MR. MASON SPARKLING CUVEE BRUT NV
DOTTIE LANE SAUVIGNON BLANC
HEARTS WILL PLAY ROSE
HENRY & HUNTER SHIRAZ CABERNET

PERCY'S LAGER
CARLTON DRAUGHT
GREAT NORTHERN SUPER CRISP LAGER
JAMES SQUIRE ORCHARD CRUSH CIDER
BOAGS PREMIUM LIGHT BOTTLE

SELECTION OF SOFT DRINKS AND JUICE

PREMIUM

2 HOURS \$59PP | 3 HOURS \$73PP | 4 HOURS \$87PP

MR. MASON SPARKLING CUVEE BRUT NV
MOUNT PARADISE PROSECCO NV
VIVO MOSCATO
DOTTIE LANE SAUVIGNON BLANC
LOST WOODS CHARDONNAY
HEARTS WILL PLAY ROSE
BERTAINE ET FILS ROSE
HENRY & HUNTER SHIRAZ CABERNET
STORM & SAINT PINOT NOIR

FURPHY ALE
CARLTON DRAUGHT
GREAT NORTHERN SUPER CRISP LAGER
STONE AND WOOD PACIFIC ALE
JAMES SQUIRE ORCHARD CRUSH CIDER
BOAGS PREMIUM LIGHT BOTTLE

SELECTION OF SOFT DRINKS AND JUICE

DELUXE

2 HOURS \$71PP | 3 HOURS - \$84PP | 4 HOURS - \$98PP

MR MASON SPARKLING CUVEE BRUT NV
MOUNT PARADISE PROSECCO NV
TALTARNI 'DYNAMIC' BRUT CUVEE ROSE NV
VIVO MOSCATO
DOTTIE LANE SAUVIGNON BLANC
MILL FLAT SAUVIGNON BLANC
GABBIANO PINOT GRIGIO
MOUNTADAM 'FIVE-FIFTY' CHARDONNAY
HEARTS WILL PLAY ROSE
BERTAINE ET FILS ROSE
ST HUBERTS PINOT NOIR
WILLOW CHASE SHIRAZ
HENRY & HUNTER SHIRAZ CABERNET
LA BOCA MALBEC

FURPHY ALE
CARLTON DRAUGHT
GREAT NORTHERN SUPER CRISP LAGER
STONE AND WOOD PACIFIC ALE
JAMES SQUIRE ORCHARD CRUSH CIDER
BOAGS PREMIUM LIGHT BOTTLE

SELECTION OF SOFT DRINKS AND JUICE



BEVERAGE ADD ONS

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

SPIRITS UPGRADE - \$29PP

Available to add to all beverage packages, minimum of 20 guests.

COCKTAIL ON ARRIVAL - \$15PP

Treat your guests to a bespoke cocktail on arrival at an exclusive reduced rate, minimum of 20 guests.

- Espresso Martini
- Long Island Ice Tea
- Aperol Spritz

TEA & COFFEE STATION - \$3PP

Unlimited tea & pot coffee, includes alternative milk options.



CONTACT US

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