EST. 1889

DOUTTA GALLA

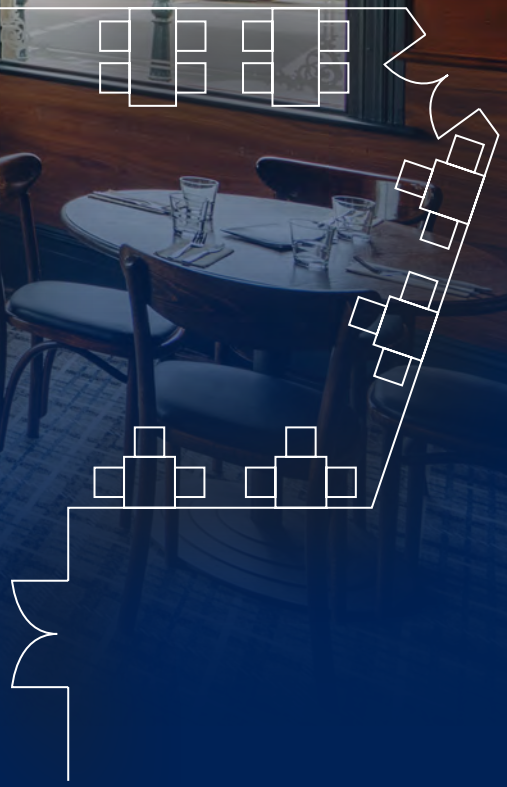
HOTEL

Function Package



The Gala Room

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
35	25	Yes	No	Yes	Yes





The Liar's Club

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
N/A	20	Yes	No	Yes	Yes



The Thomas Miller Room

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
80	60	No	No	Yes	Yes



Racecourse Rd Exclusive

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
140	90	No	Yes	Yes	Yes



Level 1 Exclusive

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
250-280	180	No	Yes	Yes	Yes



The Winners Circle

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
60	40	No	No	Yes	Yes



The Grandstand

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
70-80	50	No	No	Yes	Yes



Level 2 Exclusive

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
130	90	No	Yes	Yes	Yes

Canapé Packages

Pick your pack

MINIMUM OF 20 PEOPLE

5 Pieces $35pp

Fried Asian veg dumplings, honey sriracha sauce **VE, V, GF**

Chicken ribs, Osaka

Vege arancini, sugo, grated parmesan **V**

Fried calamari, sichuan mayo **GFO**

Chunky Steak Pie

7 Pieces $49PP

+ 5 PIECE PACK ITEMS

Smoked brisket tart, aioli

Mini bocconcini, heirloom cherry tomato, pesto skewer **GF, V**

9 Pieces $63pp

+ 7 PIECE PACK ITEMS

Alabama BBQ pulled pork tart

Lamb ribs, sticky tamarind sauce

Dessert $6pp

Chocolate caramel tart

Chocolate brownie

Lemon tart

Substantial Items $11pp

Wagyu beef sliders

Vege sliders

Pulled pork roll, honey chipotle mayo slaw

Pork belly skewer, chili caramel BBQ

Korean chicken sesame bao bun

Grazing Tables

Charcuterie Grazing $25pp

Cheese Platter (serves 3) $28

Oyster Table $MP

Seafood Table $MP

Pizza Package - $350 for 12 Pizzas

VEO, GFO

Individual items can be ordered with a minimum of 30 pieces. We cater to all dietary requirements, simply chat with our events team for more information.

GF - Gluten Free | GFO - Gluten Free Option | V - Vegetarian | Ve - Vegan | VEO - Vegan Option



Shared Menu

CHOOSE 2 PER COURSE AND 2 SIDES
2 COURSE - $60PP | 3 COURSE - $75PP

Entrées

Skull Island prawns, herb and garlic butter **GFO**
Lamb ribs, sticky tamarind sauce, pickled radish **GF**
Grilled halloumi, roasted grapes, vincotto **GF, V**
Lime pepper squid, sichuan mayo **GFO**
Veg arancini, sugo, grated parmesan **V**
Pork belly bites, lime caramel **GF**

Mains

Roasted pumpkin risotto, goats cheese, sage **GF, V, VEO**
Porterhouse steak, confit garlic, jus **GF**
Charcoal chicken, herbed gravy **GF**
Barramundi, dill beurre blanc sauce **GF**
Crispy pork belly, cauliflower puree, green oil **GF**
Braised lamb shoulder, jus **GF**

Sides

House chips **VE**
Mix salad, house dressing **VE**
Roasted chat potatoes, garlic butter **V, VEO**
Brocollini, stracciatella, sweet onion vinegar **VEO, V**
Honey glazed carrots, goats cheese, sesame **VEO, V**
Creamy mashed potato, dill **VEO, V**

Desserts

Pavlova, mascarpone cream, passionfruit **GF**
Sticky date pudding
Panna cotta **GF, VEO**

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Chef's Table Menu

SERVED ACROSS 4 COURSES
$115PP

Flinders Island scallops, Café de Paris

Wagyu brisket croquets, black garlic aioli

Focaccia, truffle butter

Lamb ribs, spicy pineapple sauce

Chef selected steak, confit garlic, selection of sauces and butters

Spatchcock, fennel apple slaw

Wild caught NT barra, mussels, dill butter sauce

Five spiced wood roasted pumpkin, parmesan cream risotto

Vanilla Panna Cotta, vodka orange syrup

Chocolate fondant, vanilla ice-cream

SAMPLE MENU



Beverage Packages

BAR TAB OR CASH BAR AVAILABLE

Standard

2HR - $53PP | 3HR - $63PP | 4HR - $73PP

Sparkling Wine
House Sparkling

White Wine
Potting Shed Semillon Sauvignon Blanc
Potting Shed Chardonnay

Rosé
Potting Shed Rosé

Red Wine
Potting Shed Pinot Noir
Potting Shed Shiraz

Beer & Cider
A selection of Doot House Taps Available
Doutta Lager by Hop Nation
XXXX Gold
Travla Lager
Heineken Silver
5 Seeds Cider

Non-Alcoholic
Our packages include non-alcoholic beer, wine, soft drinks & juices

Premium

2HR - $63PP | 3HR - $73PP | 4HR - $83PP

Sparkling Wine
House Sparkling
The Conversationalist Prosecco

White Wine
Whispering Clouds Sauvignon Blanc
Potting Shed Chardonnay
Peg & Bull Pinot Grigio

Rosé
Potting Shed Rosé

Red Wine
Potting Shed Pinot Noir
Hare & Tortoise Pinot Noir
Potting Shed Shiraz
Woods Crampton Shiraz

Beer & Cider
A selection of Doot House Taps Available
Doutta Lager by Hop Nation
XXXX Gold
Travla Lager
Heineken Silver
5 Seeds Cider
Carlton Draught
Little Creatures Pale Ale

Non-Alcoholic
Our packages include non-alcoholic beer, wine, soft drinks & juices

Deluxe

2HR - $73PP | 3HR - $83PP | 4HR - $93PP

Sparkling Wine
Chandon Brut Tasmania Premium Cuvée
The Conversationalist Prosecco

White Wine
Whispering Clouds Sauvignon Blanc
Potting Shed Chardonnay
Peg & Bull Pinot Grigio

Rosé
Adeline Rosé

Red Wine
Hare & Tortoise Pinot Noir
Little Giant Coonawarra Cabernet Sauvignon
Woods Crampton Shiraz

Beer & Cider
A selection of Doot House Taps Available
Doutta Lager by Hop Nation
XXXX Gold
Travla Lager
Heineken Silver
5 Seeds Cider
Carlton Draught
Little Creatures Pale Ale
Guinness
Kirin Ichiban Lager
Kirin Hyoketsu

Non-Alcoholic
Our packages include non-alcoholic beer, wine, soft drinks & juices

Beverage Upgrades

SPIRITS UPGRADE
$12PP PER HOUR
HOUSE POUR

COCKTAIL ON ARRIVAL
$20PP
MIN 20 ORDERED

BESPOKE COCKTAIL STATIONS
$35PP PER HOUR

Contact

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