

FUNCTIONS AT THE AUSSIE

auSSIE
HOTEL



An iconic Shepparton venue, Aussie Hotel offers a warm and friendly atmosphere with loads of history.

Set within a beautiful heritage-style building that features working fireplaces, chandeliers, ornate Victorian decor, Aussie Hotel boasts a beautiful bistro, a spacious open-air beer garden, a cellar, and a selection of elegant private spaces, making it the ultimate function venue in Shepparton for your next event or party.

Our friendly and professional function team can help you create your perfect event, whether it's an intimate dinner, birthday celebration, business meeting, engagement party or wedding.

We are happy to tailor a menu package and beverage list to suit your specific needs. At the Aussie Hotel, we will assist you to organise and execute your dream event every time.



THE LONG ROOM

Located upstairs, this space offers a rustic yet elegant setting, featuring chandeliers, a private bar, balcony, and dedicated bathroom facilities.

The Long Room is a versatile space for 50–150 guests cocktail-style or 40–70 seated, making it perfect for weddings, conferences, milestone celebrations, and more.

With stylish décor, flexible layouts, and tailored food and drink packages, The Long Room provides the perfect setting for memorable event.

SPACE TYPE						
PRIVATE	70	150	N	Y	Y	Y



THE FIRE ROOM

A semi-private space off our main dining area with a warm, welcoming atmosphere. Featuring its own fireplace for the colder months, the space offers a cosy setting that is just as inviting as it is versatile.

The ideal choice for intimate celebrations, birthdays, family dinners, or business meetings.

SPACE TYPE						
SEMI PRIVATE	30	50	Y	Y	Y	Y



THE CELLAR

Tucked away downstairs, The Cellar offers an intimate setting for up to 16 guests. A private space with unique character, it is ideal for small gatherings, private dinners or meetings that call for a more exclusive space.

SPACE TYPE						
PRIVATE	16	N/A	N	N	N	N



THE OUTBACK BAR

A relaxed bar, located outdoors but undercover, with its own container bar, DJ booth, and heating for the cooler months.

The space can be booked exclusively before 9pm, offering a vibrant atmosphere with plenty of character. An ideal spot for casual celebrations, birthdays, social gatherings, and after-work drinks.

SPACE TYPE						
SEMI PRIVATE	150	200	Y	Y	Y	Y



THE BISTRO LOUNGE

Our largest function space located within the main dining area, which can be made semi-private to suit your event. Includes exclusive access to our lounge side main bar.

With plenty of room and a welcoming atmosphere, the Bistro Lounge is perfect for large celebrations, weddings, engagements, fundraisers, corporate events.

Not available Friday and Saturday Nights.

SPACE TYPE						
SEMI PRIVATE	200	400	Y	Y	Y	Y



CANAPES

6 PIECE CANAPE PACKAGE | 21.50PP

8 PIECE CANAPE PACKAGE | 29.50PP

10 PIECE CANAPE PACKAGE | 45.50PP

COLD

Bruschetta, tomato, basil, grilled garlic ciabatta, parmesan (LDO, LGO)

Ham, Cheese & Tomato Sandwiches (LDO, LGO)

Moroccan Chicken Sandwiches (LDO, LGO)

Egg & Lettuce Sandwiches (LDO, LGO, V)

HOT

Beef Pies, tomato ketchup

Beef Sliders, mini beef patties, American cheese, ketchup, pickles, milk bun (LDO, LGO)

Chicken Pies, tomatoes ketchup

Prawn Twisters, crispy fried, aioli

Sausage Rolls, tomato ketchup

Spinach & Ricotta Pastizzi, crispy Maltese pastry parcels, spinach, ricotta (V)

Tempura Prawns, crispy fried, Kewpie mayo (LDO)

Moroccan Chicken Skewer, marinated & grilled, smoked paprika mayo (LGO, LDO)

Mixed Pizza, house stretched sourdough base, select your toppings (LGO, V, VGO)

Calamari, crispy fried, aioli, lemon (LGO)

Pumpkin Arancini, pumpkin, tomato sugo, parmesan (LDO, LGO, V)

Crispy Chicken, crispy chicken, buffalo sauce, ranch dressing (LGO, LDO)

Thai Prawn Skewers, marinated prawns, Nam Pla dipping sauce, coriander (LGO, LDO)

Quiche, tomato ketchup (V)

Roasted Veg Skewers, seasonal marinated & grilled vegetables, garlic dressing (LGO, V)

SET MENUS

2 COURSE | 61PP

3 COURSE | 73PP

Choose one dish from each section

ENTRÉE

Arancini, Napoli sauce, rocket, parmesan, balsamic (LGO, V)

Bruschetta, grilled ciabatta, tomato, basil, red onion, parmesan, balsamic (LDO, LGO, V, VGO)

Salt & Pepper Calamari, rocket salad, lemon & tartare (LDO, GFO)

MAIN COURSE

Crispy Skin Pork Belly, creamy savoy cabbage & potato gnocchi, honey glaze (LGO)

Chicken Christina, seared chicken breast, creamy bacon sauce, chips, salad (LGO, LDO)

Fish & Chips, beer battered barramundi, chips, salad, lemon, tartare (LDO)

Vegetarian Lasagne, house made, topped with parmesan cheese, salad (LGO, V)

DESSERT

Sticky Date Pudding, butterscotch sauce, ice cream (V)

House Made Apple Pie, served hot, vanilla custard, ice cream (V)

Choc Lava Cake, vanilla ice cream, strawberries (LGO, V)

GRAZING STATIONS

MORNING OR AFTERNOON TEA

18.50PP | Minimum 20 guests

Selection of tea, coffee and orange juice OR soft drink
Served alongside freshly baked Danish and seasonal fruits

CHARCUTERIE TABLE

27.50PP | minimum 50 guests

An indulgent display of Australian and European cheeses,
cured meats, dried and fresh fruit, olives, crackers and bread

DESSERT TABLE

20PP | minimum 50 guests

Feast on a selection of sweets, treats, pastries and decadent
delights accompanied by a selection of fresh fruits

BEVERAGE PACKAGES

STANDARD

2HR 43PP | 3HR 55PP | 4HR 70PP

Mr Mason Sparkling Cuvée Brut NV
Dotti Lane Sauvignon Blanc
Hearts Will Play Rosé
Henry & Hunter Shiraz Cabernet

Stone and Wood Pacific Ale
Carlton Draught
James Squire Orchard Crush
Hanh Superdry 3.5

Selection of Soft Drinks & Juice

PREMIUM

2HR 53PP | 3HR 68PP | 4HR 81PP

Mr Mason Sparkling Cuvée Brut NV
Dotti Lane Sauvignon Blanc
Penello Pinot Grigio
Vivo De Bortoli Moscato
Hearts Will Play Rosé
Henry & Hunter Shiraz Cabernet
Point of Departure Pinot Noir
South Rock Shiraz

Stone and Wood Pacific Ale
Carlton Draught
James Squire Orchard Crush
Hanh Superdry 3.5

Selection of Soft Drinks & Juice

DELUXE

2HR 66PP | 3HR 78PP | 4HR 93PP

Tarot Prosecco
Vivo De Bortoli Moscato
821 South Sauvignon Blanc
Penello Pinot Grigio
Pebble Point Chardonnay
Sud Rosé
Point of Departure Pinot Noir
Wynna Gables Cabernet Sauvignon
Henry and Hunter Shiraz Cabernet

Stone and Wood Pacific Ale
Carlton Draught
James Squire Orchard Crush
Hanh Superdry 3.5

Selection of Soft Drinks & Juice

ADD ONS

Cocktail on Arrival | 13PP

Treat your guests to a bespoke cocktail on arrival.

Minimum of 20 guests.

House Spirits Upgrade | 29PP per hour

Maximum of 3 hours

Available to add to all beverage packages.

Minimum of 20 guests.



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. Cash bar options are available for spaces with a private bar included.

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HOTEL

CONTACT US

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