

FUNCTIONS & EVENTS AT CRITERION HOTEL

CRITERION
HOTEL

WELCOME TO THE CRITERION

Located lakeside on the beautiful Lake Muwala, the Criterion offers a warm and friendly atmosphere and boundless views for your next event.

Our friendly and professional functions team can create the perfect event for you and your guests, whatever the occasion.



IF YOU'RE LOOKING FOR DELICIOUS FOOD, CRISP SIPS, FUN TIMES, GOOD VIBES AND NEW MEMORIES – THEN YOU ARE IN THE RIGHT PLACE.

THE DECK

With breathtaking views of Lake Mulwala, The Deck is one of the best spots to host an event in town. Perfect for cocktail parties or sit-down events. Exclusive deck hire is available. Alternatively, sections of the deck are also available for smaller groups.

SPACE TYPE						
OUTDOOR, SEMI-PRIVATE	150	250	N	N	N	N



INSIDE DECK

Located in the enclosed section of the deck, our inside area offers an ideal space for groups wanting something a little more private. With large glass retractable doors, this area can be closed off to the elements at your request.

SPACE TYPE						
INDOOR, PRIVATE	60	100	N	N	N	N



SEMI-PRIVATE DINING

Perfect for small groups, our bistro area can be reserved for a semi-private dining or cocktail experience.

SPACE TYPE						
INDOOR, SEMI-PRIVATE	20	30	N	N	N	N



PLATTERS

25 PIECES PER PLATTER

Mini Vegetable Spring Rolls 40
sweet chilli (V)

Pork & Fennel Sausage Rolls 50
ketchup

Mini Beef & Cheddar Pies 50
ketchup

Artichoke & Asparagus Fritters 40
olive relish (LG, LD, VG)

Salt & Pepper Squid 50
lemon, aioli, pink pepper

Panko Crumbed Chicken Kievs 40
black truffle mayo

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.



PLATTERS

PIZZA PLATTERS

CLASSIC 45
tomato, mozzarella, basil (V)

MEATLOVERS 45
napoli, mozzarella, pork + fennel sausage, ham, salami, bbq

Hawaiian 45
napoli, mozzarella, smoked ham, sweet pineapple

Pulled Lamb 45
slow roasted lamb, mozzarella, basil pesto, red onion, garlic, rosemary, feta, tzatiki, rocket

Peri Peri Chicken 45
napoli, mozzarella, capsicum, red onion, peri-peri mayo

Ortalana 45
napoli, mozzarella, eggplant, zucchini, peppers, red onion, basil, wild rocket, chilli flakes (V)

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CANAPES

6 PIECES $35PP | 8 PIECES $42P | 10 PIECES $53PP

HOT

Mini Beef & Cheddar Pies, ketchup

Pork & Fennel Sausage Rolls, ketchup

Potato & Chorizo Croquette, onion chutney

Cheeseburger Spring Rolls, burger sauce, pickles

Grilled Halloumi, strawberry, balsamic, black pepper (LG, V)

Fried Chicken Ribs, spicy & sticky

Salt & Pepper Calamari, lemon, pink peppercorns, aioli (LG)

Fried Shitake & Tofu Gyoza, lemongrass & ginger dressing (V, VGO)

COLD

Natural Oyster, lemon, shallot vinegar, tabasco

Rice Paper Rolls, hot & sour dressing (LG, V, VGO)

Mixed Sushi Rolls, kewpie mayo, soy (LG, VO, VGO)

Mini Quiche Loraine, seeded mustard

Bloody Mary King Prawn Shooter, (LG, LD)

Smoked Bubba & Hummus Dip, grilled flat bread, toasted seeds (LG, V, VGO)

Artichoke & Asparagus Fritters, olive relish (LG, LD, VG)

Smoked Eggplant Tostada, guacamole, tomato salsa, jalapeno, coriander (V, LG)

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DESSERT

Chocolate Brownie, choccy sauce (V)

Lemon Meringue Pies (V)

Mini Pavlova, berries, passionfruit, coconut, mango (V)

SUBSTANTIAL $9

Cheeseburger Slider, cheese, lettuce, pickle, burger sauce

Mini Braised Brisket Sandwich, sauerkraut, pickles, secret sauce, swiss cheese

Mini Prawn Rolls, dill, lemon, caper, marie rose

Caesar Salad Cup, char grilled chicken, parmesan, maple bacon, parmesan, tarragon, aioli

Mini Miso Eggplant Burger, pickle, burger sauce, cheese, lettuce (V)

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SET MENU

2 COURSE (SNACKS + MAIN OR MAIN & DESSERT) $61PP
3 COURSE $73PP 4 COURSE $85PP

SHARED SNACKS

Grilled Flat Bread, hummus, smoky eggplant, mt zero olives, toasted seeds, soft herbs (V)

Fried Chicken Ribs, buffalo sauce, blue cheese, pickles

Potato & Chorizo Croquette, onion chutney (LD)

Grilled Halloumi, strawberry, balsamic, black pepper (LG, V)

MAINS - YOUR CHOICE OF:

Crispy Skin Salmon, white bean, zucchini, fill & feta salad, caper butter (LG)

250G Victorian Rump, rustic chip, leaf salad, herb & garlic butter, peppercorn sauce (LG)

Chicken Schnitty Caesar Salad, baby gem, maple bacon, soft egg, garlic mayo

Thai Noodle Vermicelli Salad, soft herbs, crispy shallots, peanuts, coconut lime dressing (V)

DESSERT - YOUR CHOICE OF:

Chocolate & Pecan Tart

Sticky Date Pudding, toffee ice cream, miso caramel

Pavlova Nest, coconut cream, mango, passionfruit, summer berries (LD, LG)

CHEESE

Whole baked brie, chutney, dried fruit, crusty bread for dunking

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BEVERAGE PACKAGES

*** Please note, all packages subject to product availability**

CLASSIC

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

Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

Furphy Refreshing Ale
Iron Jack
Pipsqueak Cider

Assorted Soft Drinks & Juices



PREMIUM

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

Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Chandon Brut NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
821 South Sauvignon Blanc
Pennello Pinot Grigio DOC
Mountadam 'Five-Fifty' Chardonnay
Hearts Will Play Rose
Sud Rose
Red Hill Estate Cool Climate Pinot Noir
South Rock Shiraz
Henry & Hunter Shiraz Cabernet
La Boca Malbec

Furphy
Balter XPA
Carlton Draught
Stone & Wood Crisp
Stone & Wood Pacific Ale
James Squire Orchard Crush Cider

Great Northern Super Crisp 3.5%

Assorted Soft Drinks & Juices

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

Available to add to all beverage packages, minimum 20 guests, $25pp.

COCKTAIL ON ARRIVAL

Treat your guests tp a bespoke cocktail on arrival.
Available to add to all beverage packages, minimum 20 guests, $10pp.



CRITERION HOTEL

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