

A close-up photograph of a plant with vibrant green, glossy leaves and several pinkish-red flowers in various stages of bloom. The background is softly blurred, creating a sense of depth. The overall color palette is natural and fresh.

CENTRAL

Est. **HOTEL** 1855
BEACONSFIELD

FUNCTIONS PACKAGE

2026



WELCOME.

No two functions here look the same. From intimate gatherings to full venue takeovers, our spaces are designed to adapt.

Food is tailored, logistics are handled quietly, and the experience stays seamless from arrival to last round.

Whatever you're planning, we'll make it land.

- The Central

CENTRAL

Est. HOTEL 1855
BEACONSFIELD



OUR SPACES

	COCKTAIL CAPACITY		TV SCREENS		PRIVATE BAR		WEATHER PROTECTION
	SEATED CAPACITY		MICROPHONE & SPEAKERS		ENTERTAINMENT OPTIONS		WHEELCHAIR ACCESS

THE BOWMAN'S INN

PRIVATE. POLISHED. YOURS FOR THE NIGHT.










Our most sought after function space and the one we recommend first.

Entirely exclusive, light filled, elegant room featuring its own private bar, fire place, and thoughtfully styled interiors that can be dressed up or stripped back to suit the occasion.



Ideal for cocktail style events, long lunches, intimate celebrations or seated dinners.

							
100	50	✓	✓	✓	✓	✓	✓



THE GARDEN

Our summer favourite and a standout for relaxed celebrations.



An exclusive outdoor space set beneath a large fig tree, complete with umbrellas for shade and ambient lighting after dark.

A portable private bar can be added for seamless service throughout your event.



Perfect for daytime gatherings, long afternoons, or warm evenings that carry on well into the night.

150	NA	✓	✗	✓	✓	✗	✓

SUNLIGHT, SHADE, LONG AFTERNOONS & LATE NIGHTS.



THE DINING ROOM



cocktail or formal

Best suited to larger scale events or functions with a performance element.

A spacious, flexible area featuring in house speakers for live music and plenty of room for movement. Easily adapted for cocktail style events, lively dinners, or entertainment focused celebrations.

Available for exclusive hire on request.

							
120	60	✓	✓	✓	✓	✓	✓

A SPACE THAT SHAPES TO THE OCCASION.



RENT THE WHOLE PUB

EVERYTHING, JUST FOR YOU.

If you want the whole place, you can have it.

Exclusive hire of the entire venue, including:

- Bistro which can transform into a dancefloor.
- Catered food.
- Access to two bars.
- Sports bar complete with pool tables.
- Outdoor deck with large screen TV's.
- The beer garden.

Maximum capacity of 700. No sharing. No limits. Just your people, your night.



700	NA	✓	✓	✓	✓	✓	✓

A collage of various food and beverage items including burgers, fries, salads, and drinks. The items are arranged in a way that suggests a buffet or a variety of options. The background is dark, making the food items stand out.

FOOD + BEVERAGE

FUNCTIONS PACKAGE

2026

COCKTAIL EVENT

Minimum 20 people. Smaller groups, please reach out to us for available options.

CANAPES

Southern fried chicken bites, sneaky sauce.

Pumpkin & ricotta arancini, chipotle mayo (V)

Salt & pepper calamari, lemon aioli (GF)

Cocktail spring rolls, sweet chilli (V)

Cheesy garlic bread bites (V)

Steamed dim sim, sticky soy

Mini BBQ pork meatballs, ginger & soy sauce

Mini meat pies, tomato sauce

Sausage rolls, tomato sauce

Satay chicken skewers, peanut sauce

FORK FOOD

Saffron Gnocchi (V)

Potato gnocchi, saffron garlic cream, grilled cherry tomatoes, roast pumpkin, spinach & crumbled feta. Add chicken + \$5pp.

Moroccan Salad (V)

Roast veg, mixed greens & couscous, tossed through lemon herb vinaigrette & mint yoghurt. Add chicken + \$5pp.

Prawn Gyoza Salad

Steamed gyozas, on a salad of cucumber, cherry tomato, carrot & lettuce, herbed vinaigrette, & fried shallots.

Pumpkin & Feta Salad (V)

Pumpkin & feta, tossed through a salad of mixed leaf & couscous.

Essential - \$28pp

Choice of 4 canapés

Essential Plus - \$33pp

Choice of 4 canapés + 1 fork food.

Premium - \$38pp

Choice of 5 canapés + 2 fork foods.

Deluxe - \$45pp

Choice of 6 canapés + 3 fork foods.

Additional + \$6pp

Dietaries + \$5pp

Vegan & Gluten free options
available on request.

V - Vegetarian

GF - Gluten Free

GFO - Gluten Free on request



PLATTERS

Each platter feeds approximately 15 pax.

Looking to add a little extra? A selection of additional platters to complement your event, available only with a Cocktail Event booking.

PLATTERS

\$110 each

Beef Brisket Sliders

Shredded beef brisket, lettuce & BBQ sauce.

Chicken Sliders

Grilled chicken, lettuce & house chipotle.

Assorted Sandwiches

Hand made. Flexible options available. Discuss with our functions team upon enquiry.

Artisan Cured Meats

A curated selection of cured meats, chosen for balance, texture & depth of flavour. Selection varies seasonally.

Fruit & Cheese Board

A refined pairing of cheese & seasonal fruit. Selection varies seasonally.

FORMAL DINING

Shared entrees, select two from mains & desserts for a 50/50 alternate drop.

ENTREES

Bruschetta (V)

Authentic Italian bruschetta. Cherry tomato, fresh basil & crumbed feta on toasted turkish bread.

Lemon Myrtle Calamari (GF)

Flash fried calamari, tossed in Chef's sea salt, lemon myrtle & pepper spice blend, garlic aioli.

Cheesy Garlic Bread (V)

Oven baked Turkish roll, garlic butter & melted cheese & drizzled with sticky balsamic glaze.

Popcorn Chicken

Buttermilk fried chicken with spicy mayo, garnished with spring onion & fresh red chilli.

MAINS

Saffron Gnocchi (GFO, V)

Potato gnocchi, saffron garlic cream, grilled cherry tomatoes, roast pumpkin, spinach & crumbled feta.

Chicken Parmigiana

Crumbed chicken topped with locally sourced smoked ham, Napoli & melted cheese, chips & salad.

Barramundi (GFO)

Fried or grilled served with chips, tartare sauce, lemon wedge, chips & salad.

Chicken Caesar Salad (GFO)

Chicken tenderloins rested on a salad of baby cos lettuce, crispy bacon, parmesan flakes, herbed croutons tossed through caesar dressing, poached egg.

DESSERTS

Creme Brûlée (GF)

House-made, sugared & caramelised, garnished with a strawberry, ightly dusted with icing sugar.

Sticky Date Pudding

Warm sticky date pudding, in a rich butterscotch sauce, served with vanilla ice cream.

Two Course

\$55pp

Three Course

\$70pp

Dietaries +\$5pp

Vegan & Gluten free options available on request.

V - Vegetarian

GF - Gluten Free

GFO - Gluten Free

available on request

EXTRAS

Cocktail on arrival \$14pp
Enquire to see whats on offer.

Private Bar Tender \$500
Required for events of 40+ guests.

Tea & coffee station \$1pp
Guests to serve themselves.

Dessert Bar
(40 Pieces) Assorted mini dessert.

AV pack \$100
Microphone & access to TV via HDMI.

Live music*
Solo Act - \$700 | 4 hours Duo Act - \$950 | 4 hours
4 weeks notice guarantees availability of preferred music.

DJ \$600*
4 hours. 14 days notice required.

Photobooth \$450*
2 hours. \$100 per additional hour With fully customisable
print-off polaroids 14 days notice required.

Photographer \$450*
2 hours. Photos to be sent within 5 days.
14 days notice required.

*Not included in minimum spend.



PLANNING NOTES

Booking & Enquiries

You can get in touch via our website enquiry form, by emailing admin@beacypub.com.au, or by calling 03 9707 1511.

Please allow up to 48 hours for email replies, we'll always get back to you as soon as possible.

Minimum Spend

Minimum spends apply to all function bookings and vary depending on the space, day, and time of your event. Depending on your function, a private bar tender may be required, fees apply.

Our Events Team will chat through this with you and confirm all details before your booking is secured.

Booking Confirmation & Payment

Final guest numbers are required 7 days prior to your event. This number will be the minimum charged for. Under 18s are welcome when accompanied by a parent or legal guardian.

All function accounts are required to be finalised on the day of your event. At this stage, we do not offer post event invoicing.

If your numbers increase after confirmation, please chat with our Events Team. We'll do our best to accommodate.

Menu Selection & Dietaries

All private dining events select from our pre set menus.

Final menu selections and dietary requirements must be confirmed a minimum of 14 days prior to your event to allow for ordering and preparation.

We cater for dietary requirements. Additional charges will apply. Chat with our Functions team to explore your best options.

Weather & Beer Garden

If your function is booked in one of our outdoor areas and weather conditions are unfavourable on the day, the Central cannot guarantee relocation.

We will always make our best effort to assist, however relocation is subject to availability and cannot be guaranteed.

Parking & Public Transport

There is limited on site parking available, with additional street parking nearby.

We're also conveniently located just a 1km from Beaconsfield train Station.