



NIXON HOTEL

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FUNCTIONS AT NIXON HOTEL



Nestled in the heart of The Docklands, The Nixon Hotel is a short walk from Southern Cross Station and on the cusp of the CBD, an ideal location for your next function or event.

Whether it be a Birthday Party, Engagement Celebration, Product Launch, Corporate Dining, Work Party, Sporting Event Ceremony or more, The Nixon can cater to your needs.

The Private Dining room sets the mood with the city lights as a luring backdrop for any occasion. Relax in style in the Front Bar or enjoy the heated Beer Garden with friends.

There are a variety of food & beverage options to suit any function.

The Nixon's versatility means that the area can be transformed to meet your needs. Alternatively you might like to utilise the exclusivity of The Nixon, which incorporates the public bar, dining area & heated outside area. This can cater for up to 355 people.

Speak with our Events team to design the perfect package to suit your budget & style.

*Exclusive Venue Hire is available.
Ask our events team for more details.

BEVERAGE MENU



STANDARD BEVERAGE PACKAGE

2 hours - \$40 per person
3 hours - \$50 per person
4 hours - \$60 per person

Tap Beer

Carlton Draught, Cascade Light Bottles,
Bulmer's Cider and Frothy Lager

Champagne & Wines

Rothbury Estate Sparkling
Rothbury Estate Sauvignon Blanc
Rothbury Estate Chardonnay
Rothbury Estate Cabernet Merlot
Rothbury Estate Shiraz Cabernet

Soft Drinks, Juice,
Mineral Water, Tea & Coffee

PREMIUM BEVERAGE PACKAGE

2 hours - \$59 per person
3 hours - \$69 per person
4 hours - \$79 per person

Tap Beer / Cider

Carlton Draught, Cascade Light Bottles, Bulmer's
Cider and Frothy Lager, 4 Pines Pale Ale, Fat Yak
Pale Ale, Goose Midway Session IPA & Mountain
Goat Steam Ale.

Champagne & Wines

Rothbury Estate Sparkling
Rothbury Estate Sauvignon Blanc
821 South Marlborough Sauvignon Blanc
T'Gallant Juliet Moscato
Cape Schanck Pinot Grigio
Cape Schanck Pinot Noir
Rothbury Estate Cabernet Merlot
Rothbury Estate Shiraz Cabernet
Little Berry Shiraz

Basic Spirits
Vodka, Gin, Scotch, Bourbon & Rum

WINE LIST

WHITE

GLASS

SPARKLING

ROTHBURY ESTATE	S.E AUS	8.5
T'GALLANT PROSECCO	France	9.5

RIESLING

LEO BURING	Eden Valley, SA	10.0
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ROSÉ

SQUEALING PIG	Central Otago, NZ	10.0
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MOSCATO

T'GALLANT JULIET	Mornington Pen, VIC	9.0
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SAUVIGNON BLANC

ROTHBURY ESTATE	S.E, AUS	8.5
821 SOUTH MARLBOROUGH	Marlborough, NZ	9.0
CAPE MENTELLE GEORGIANA	Margaret River, WA	11.0

CHARDONNAY

ROTHBURY ESTATE	S.E AUS	8.5
ST HUBERTS CHARDONNAY	Yarra Valley, VIC	10.0

PINOT GRIS / GRIGIO

CAPE SCHANCK PINOT GRIGIO	Mornington Pen, VIC	10.0
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RED

PINOT NOIR

CAPE SCHANCK	Mornington Pen, VIC	10.0
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MALBEC

MATUA BAY Merlot	Hawkes Bay, NZ	9.5
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CABERNET SAUVIGNON & BLENDS

ROTHBURY ESTATE CAB MERLOT	Hunter Valley, NSW	
WYNN'S THE GABLES CAB SAV	Coonawarra, SA	10.0

SHIRAZ & BLENDS

ROTHBURY ESTATE SHIRAZ CAB	S.E AUS	8.5
LITTLE BERRY SHIRAZ	McLaren Vale, SA	10.0
PEPPERJACK SHIRAZ	Barossa, SA	11.0

BEER / CIDER

ON TAP

		POT	PINT
CARLTON DRAUGHT - TANK	VIC	5.0	9.0
BULMERS CIDER	VIC	5.5	10.0
MOUNTAIN GOAT STEAM ALE	VIC	6.0	11.5
4 PINES PALE ALE	SA	6.0	11.5
ASAHI (400ml)	JAP		12.5
FROTHY	WA	5.0	9.0
PERONI	ITALY	8.0	12.5
GOOSE	AMERICA	6.0	11.5
FAT YAK	VIC	6.0	11.5
STELLA ARTIOS	VIC	8.5	12.5

BOTTLED

BOAGS PREMIUM LAGER	TAS	10.0
BUDWEISER	USA	10.0
CARLTON DRY	VIC	9.0
CASCADE PREMIUM LIGHT	TAS	7.0
COOPERS PALE ALE	SA	9.0
CORONA	MEXICO	10.0
CROWN LAGER	VIC	10.0
HAHN ULTRA LIGHT	NSW	5.0
HAWTHORN PILSNER	VIC	10.0
HEINEKEN	NETHERLANDS	10.0
LITTLE CREATURES PALE ALE	WA	10.0
PURE BLONDE	VIC	9.0
REDBACK ORIGINAL WHEAT BEER	VIC	9.0
STONE & WOOD PACIFIC ALE	NSW	9.5
YOUNG HENRYS NEWTOWNER (375ml)	NSW	10.0

CIDER

SOMMERSBY	Apple/Pear	COPENHAGEN	9.0
REKORDERLIG	Strawberry/Lime	SWEDEN	10.0
	Mango/Raspberry		
	Wild Berries		

CANAPÉ MENU



**6 ITEMS PER PERSON \$16 / 8 ITEMS PER PERSON \$21 / 10 ITEMS PER PERSON \$25
12 ITEMS PER PERSON \$30 / 15 ITEMS PER PERSON \$36 / 18 ITEMS PER PERSON \$43**

- Char grilled eggplant rolls filled with pesto goat's cheese (GF)
 - Bruschetta with semi dried tomato, bocconcini and basil
 - Spanish style vegetarian croquettes
 - Chicken skewers with choice of Tandoori or Satay
 - Gourmet pies, selection of beef burgundy, lamb & rosemary, chicken & mushroom
 - Assorted vegetarian frittata (GF)
 - Parmesan crumbed flathead tails with fresh lemon and tartare
 - Homemade spicy meatballs with roasted tomato relish
 - Home made sausage rolls with tomato sauce
 - Vegetable spring rolls
 - Hard rind cheese, zucchini and pea arancini balls with chilli tomato sugo
 - Rare beef carpaccio with en croute and horseradish cream*
 - Seared tuna skewers (GF)*
 - Mini smoked salmon crouton with crème fraiche and fried capers*
 - Salt and pepper calamari with aioli*
 - Garlic and chilli prawn skewers (GF)
 - Mini beef mignon with roasted tomato and peppercorn relish (GF)
 - Prawn and vegetable wonton*
 - Mini wagyu beef burgers*
 - Blue swimmer crab cakes with Asian slaw*
 - King prawns and avocado with cocktail sauce and fresh lemon*
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- Chef's selection of fresh fruit
 - Chef's selection of Petit Fours
 - Warm chocolate brownie
 - Flourless orange cake

SIT DOWN MENU



TWO COURSE ALTERNATE DROP \$40 | THREE COURSE ALTERNATE DROP \$50

ALL SERVED W/ SIDES OF GARDEN SALAD

ENTREE:

- **Mexican Style Bean Soup**
w/ grilled Turkish bread
- **Salt & Pepper Calamari**
w/ herb salad & aioli
- **Pan Fried Veal Scallopini**
on creamy polenta
- **Grilled Tiger Prawns**
w garlic, cream & white wine sauce on jasmine rice

MAIN:

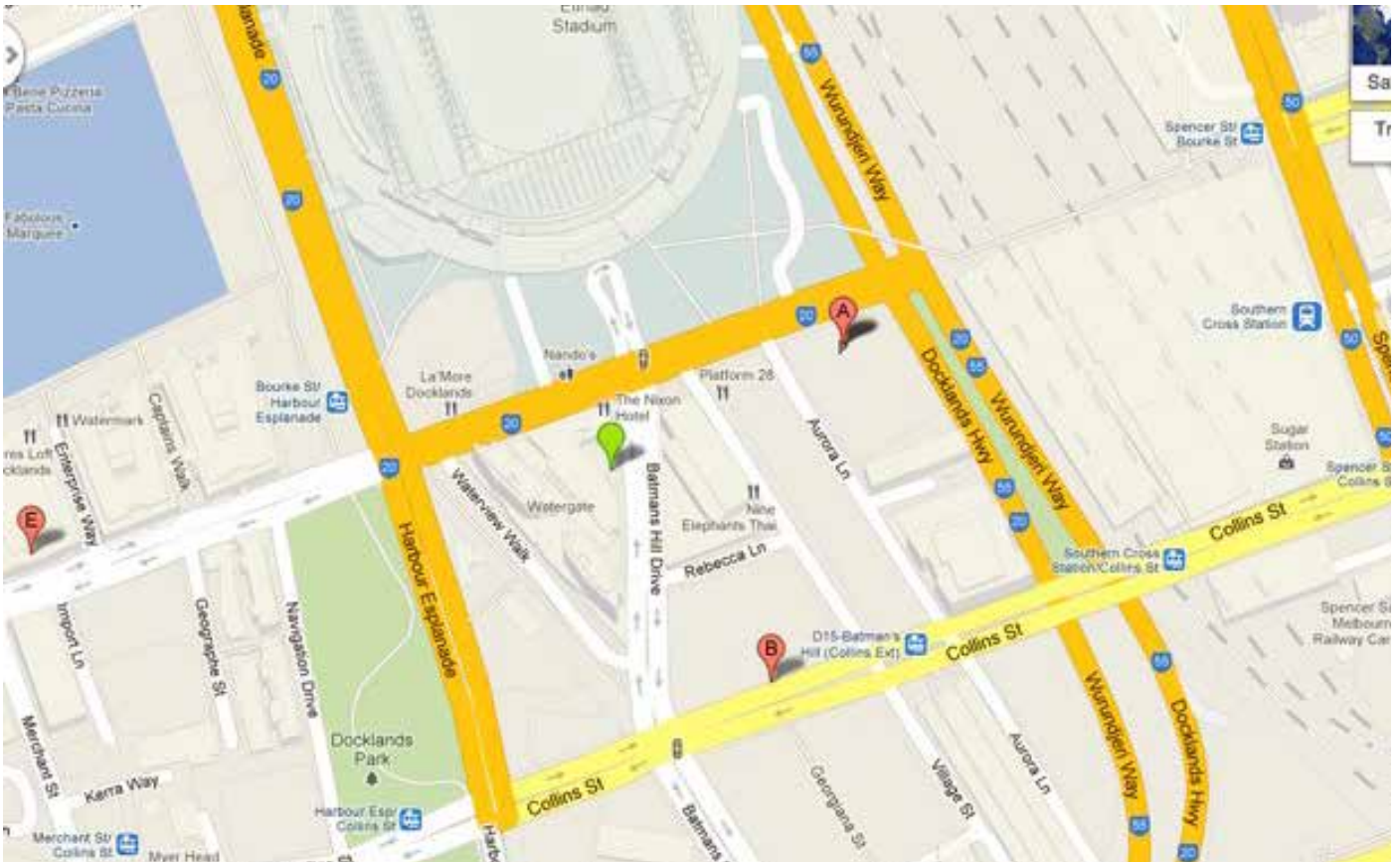
- **Roasted fillet of Sirloin beef served medium**
w/ chats, roasted mushrooms, green beans, red wine & rosemary jus
- **Pan Fried Atlantic Salmon**
w/ beetroot & fennel salad
- **Roasted Chicken Breast**
filled w/ brie, leek & apricots, served w/ broccolini with cream & Dijon mustard sauce.
- **Roast Pork Belly**
w/ roasted vegetables, caramelized apple & cranberry jus

DESSERT:

- **Vanilla & Lemon Pannacotta**
w/ summer berries & double cream
- **Citrus Lemon Tart**
w/ double cream & raspberry compote
- **Sticky Date Pudding**
w/ double cream, strawberries & butterscotch sauce
- **Chocolate Fudge Brownie**
w/ vanilla ice cream & strawberries

* Dietary requirements available

NIXON HOTEL LOCATION



The Nixon Hotel
757 Bourke Street, Docklands VIC 3008
www.nixonhotel.com.au
(03) 9642 3272

Nearby Parking

A – InterPark Australia | 717 Bourke Street, Docklands
B – Secure Parking | 750 Collins Street, Docklands
E – InterPark Australia | 818 Bourke Street, Docklands

FUNCTIONS MANAGER

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