



Private Dining
& Events

BUILDERS ARMS HOTEL



The Builders Arms Hotel is a Fitzroy institution. Located amongst Gertrude Street's galleries, boutiques and design stores, the pub has been part of the vibrant local community for over 160 years. It's a local meeting place and lively public house co-owned by restaurateur Andrew McConnell and publican Anthony Hammond.

Our menus are focused on classic, seasonal dishes with our wood-fired rotisserie informing much of what we like to cook. Our wine list and draught beers champion many small-scale producers, and cocktails range from the classic to the curious.

Our private event spaces are found on the second floor of the historic building. Both spaces offer something unique, warm and welcoming, regardless of the occasion. Whether it's a birthday dinner party for your nearest, or a corporate dinner for 60, our rooms can create the perfect atmosphere for your event.



A wide-angle photograph of a modern restaurant interior. In the center, a long bar with a dark green and blue tiled front is staffed by several people. Behind the bar, a kitchen area is visible with stainless steel equipment. In the foreground, several long tables are covered with white tablecloths and set with white plates, silverware, and glassware. The room is lit by a combination of recessed ceiling lights and five large, white, spherical pendant lights hanging from the ceiling. The walls are a neutral, light color, and there are windows on the right side of the frame.

EVENT SPACES



Private Dining Room

An intimate and comfortable space, The Private Dining Room boasts a prime corner location with leafy views over Gertrude & Gore Streets.

The cosy room features a collection of art, eclectic objects, vintage record player with vinyl library, as well as a beverage cart that is curated around your taste and desires.

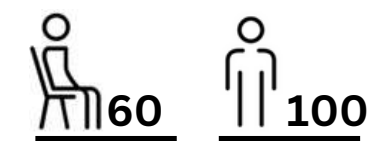


The Bowery Room

The Bowery Room boasts an open kitchen with vintage tiles adorning the bar, a welcome area with a leather Chesterfield lounge and a striking neon artwork.

The contemporary space is flooded with natural light during the day, overlooking the tree-lined Gore street and the cosy courtyard below.

In the evening, deep green tones and feature bar lighting create a comfortable and intimate ambience that is the perfect backdrop for entertaining.





FOOD + DRINK



SEATED MENUS

Events at the Builders Arms Hotel are all about enjoying seasonal food and wine in a relaxed, warm environment. Our contemporary menus feature the classics of the Builders Arms Hotel.

These menus are a sample of our event offerings & based on seasonality - our events team will confirm all dishes with you prior to your event.

KITCHEN MENU 75 per person

*Sharing menu,
with individually plated dessert*

Whipped cod roe, flat bread
-
Heirloom tomatoes, cucumber, tahini & za'atar
Pork & pistachio terrine, pickled walnut, cornichon, mustard
Lettuce hearts, anchovy, caesar dressing & pangrattato
-
Roast chicken, peas, sorrel, lemon butter sauce

served with
Fried potatoes, oregano & confit garlic
Mixed leaves, sherry vinaigrette
-
Vanilla & raspberries Eton mess

PREMIUM KITCHEN MENU 95 per person

*Sharing menu,
with individually plated dessert*

Sydney rock oysters
Whipped cod roe, flat bread
-
Heirloom tomatoes, cucumber, tahini & za'atar
Pork & pistachio terrine, pickled walnut, cornichon, mustard
Lettuce hearts, anchovy, caesar dressing & pangrattato
-
Gippsland sirloin cooked over rôtisserie, kohlrabi remoulade, pepper sauce

served with
Fried potatoes, oregano & confit garlic
Mixed leaves, sherry vinaigrette
-
Chocolate pot, poached prune & cultured cream

ENHANCEMENTS & ADDITIONS

Create your own feast with these enhancements

3 Canapés on arrival
+18 per person

Sydney rock oysters
+6 each

Pickled sardine, horseradish on rye
+8 each

Club steak cooked over the rôtisserie
+35 per person

Barramundi, pink fir potatoes, sorrel, beurre blanc
+20 per person

Rainbow trout, salsa verde, lemon
+15 per person

Slow cooked lamb shoulder
+20 per person

French fries
+5 per person

Chopped broccoli salad - mint, freekeh & almond
+5 per person

Cheese course
St Andrews Farmhouse cheddar, quince, baguette
+12 per person

Planning something special or have something specific in mind? Talk to us.
We'd love to help curate a crescendo moment in your menu.



COCKTAIL PARTIES AND EVENTS

With a seasonal selection of canapés, our cocktail menus are balanced and flexible, ensuring that your guests experience a plentiful menu offering throughout the duration of the event. Enhance the selection with freshly shucked oysters, Meatsmith charcuterie or a selection of local and imported cheeses.

CANAPÉ PACKAGES

PACKAGE ONE
select 7 canapés
50 per person

PACKAGE TWO
select 8 canapés + 1 substantial
65 per person

PACKAGE THREE
select 10 canapés + 2 substantial
85 per person

CANAPÉS

Whipped cod roe tart

Duck croquettes & pickled walnut

Prawn cocktail, Espelette pepper

Builders Arms Hotel sausage roll

Pickled sardine, horseradish on rye

Baby cucumber, sesame, sumac

Pork & pistachio terrine, mustard, cornichon

Cheese & onion scroll

Gilda - Gordal olive, guindillas, piquillo peppers

Smoked king trout rilette tart

Beef tartare, sourdough cracker

SUBSTANTIAL CANAPÉS

Builders Arms Hotel mini cheeseburger

Chicken schnitzel, milk bun, iceberg lettuce, ranch dressing

Rigatoni, eggplant ragu & salted ricotta

DESSERT CANAPÉS

Valrhona chocolate truffle

Seasonal fruit tart, vanilla cream

ADDITIONAL OPTIONS

Additional substantial canapé
+10 per item

Oyster bar
Fresh shucked oysters served with lemon & mignonette
+18 per person

Cheese table
A selection of cheeses served with bread & accompaniments
+12 per person

Charcuterie platter
A selection of cured meats served with accompaniments
+12 per person



BEVERAGE PACKAGES

Make your selection easy by choosing one of our curated beverage packages.

Beverage packages include soft drinks, Plus Minus alcohol free Chardonnay and Heaps Normal alcohol free beer.

CROWD FAVOURITES

2hrs—55 per person
3hrs—65 per person
4hrs—75 per person

NV Dunes & Green Sparkling
 Multi-Regional SA

2022 Chalmers 'Mother Block' Vermentino
 Murray Darling VIC

2022 Gueissard 'Le petit g' Rosé
 Provence Fra

2021 Angas & Bremer Grenache
 Langhorne Creek SA

Matilda Bay Hazy Lager

ALCOHOL FREE

2hrs—35 per person
3hrs—40 per person
4hrs—45 per person

Cocomo cooler
 coconut water, mango & pandan shrub,
 soda

Plus Minus Chardonnay Adelaide Hill SA
 (non-alcoholic)

Heaps Normal Lager or Hazy Pale
 (non-alcoholic)

Capi Soft Drink

Tea & Single O Coffee

BUILDERS ARMS CLASSICS

2hrs—65 per person
3hrs—75 per person
4hrs—85 per person

Select 4 of the following wines:

NV Alpha Box & Dice 'Tarot' Prosecco
 Murray-Darling SA

2023 Rieslingfreak Riesling
 Clare Valley SA

2023 Clandestine Chardonnay
 Margaret River WA

2021 Unic Zelo 'Esoterico' Zibibbo
 blend (skin-contact/orange)
 Riverland SA

2022 Mulline Shiraz/Pinot Noir Rosé
 Geelong Vic

2022 Hirsch Hill Pinot Noir
 Yarra Valley Vic

2021 Massena 'Cellar Selection' Shiraz
 Barossa Valley SA

Matilda Bay Hazy Lager

AUSTRALIAN ICONS

2hrs—85 per person
3hrs—95 per person
4hrs—105 per person

2021 Voyager Estate Sparkling Chenin Blanc
 Margaret River WA

2022 Denton Shed Chardonnay
 Yarra Valley Vic

2021 Vasse Felix Sauvignon Blanc
 Margaret River WA

2023 Crittenden Estate 'Peninsula' Pinot Noir
 Mornington Vic

2022 Torbreck 'Hillside Vineyard' Shiraz
 Barossa Valley SA

Matilda Bay Hazy Lager

ADDITIONS

MINERAL WATER 10pp

Unlimited Capi Still &
 Sparkling Mineral Water

TEA & COFFEE 4.5pp

Unlimited Tea &
 Single O French Press Coffee

While we endeavour to inform organisers of any changes, package contents are subject to change and may vary based on availability. In the event that preselected products are unavailable, we may be required to provide a similar product as replacement



BEVERAGE ON A CONSUMPTION BASIS

Create your own preferred offering from the Sommeliers selection

SPARKLING	
2023 Konpira Maru Pét-Nat Rose	King Valley Vic 79
NV Alpino Prosecco Alpine Valley Vic	Alpine Valley Vic 72
NV Ruggeri 'Quartese' Prosecco Superiore Valdobbiadene	Veneto Ita 88
NV Dominique Portet Rosé	Yarra Valley Vi 98
NV Idée Fixe 'Premier Brut' blanc de blancs Chardonnay	Margaret River WA 137
NV Jacquart 'Mosaïque' Brut	Champagne Fra 161
2022 Saracco Moscato d'Asti (<i>half-bottle</i>)	Piedmont Ita 39
2020 Taltarni 'Essence' Sparkling Shiraz	Pyrenees Vic 78
WHITE	
2023 Lyons Will Riesling	Macedon Ranges Vic 109
2022 Dog Point Sauvignon Blanc	Marlborough NZ 95
2021 Kaltern Pinot Grigio	Alto Adige Ita 79
2023 Lethbridge Wines Estate Pinot Gris	Geelong Vic 86
2022 Chalmers Pecorino	Heathcote Vic 79
2022 Freycinet Chardonnay	East Coast Tas 119
2022 Guthrie 'Clones' Chardonnay	Adelaide Hills SA 83
2022 Laroche Petit Chablis Chardonnay	Burgundy Fra 129
ORANGE & ROSÉ	
2023 Konpira Maru Pinot Gris / Gewürztraminer	King Valley Vic 94
2023 Tidy Town 'Bin Chicken' Ribolla Gialla blend	Heathcote Vic 77
2023 Dormilona 'Orenji' Semillon / Sauvignon Blanc	Margaret River 81
2022 Hahndorf Hill Trollinger blend Rosé	Adelaide Hills SA 69
2023 Giant Steps Pinot Noir Rosé	Yarra Valley Vic 86
2022 Roubine 'R de Roubine' Grenache blend Rosé	Provence Fra 101
RED	
2023 Dhillon 'Accidental Red' Merlot / Shiraz - <i>chilled</i>	Macedon Ranges Vic 78
2022 Hirsch Hill Pinot Noir	Yarra Valley Vic 78
2023 Crittenden 'Peninsula' Pinot Noir	Mornington Peninsula Vic 107
2020 Freycinet 'Louis' Pinot Noir	East Coast Tas 124
2018 Eric de Suremain 'Préaux' Rully 1er Cru	Burgundy Fra 205
2020 Metrat et Fils Fleurie 'La Roilette' Gamay	Beaujolais Fra 95
2021 Mont Redon Reserve Côtes-du-Rhône	Southern Rhône Fra 71
2022 Fighting Gully Road Sangiovese	Beechworth Vic 97
2020 Crawford River 'Cabernets' Cabernet Sauvignon / Cabernet Franc	Henty Vic 90
2016 Jim Barry 'st Clare' Cabernet / Malbec	Clare Valley SA 169
2021 Tonic Wines Malbec	Clare Valley SA 96
2021 Syrahmi 'Demi' Shiraz	Heathcote Vic 89
2015 Levrier 'Argos' Shiraz	Eden Valley SA 159



BEVERAGE ENHANCEMENTS

Make your event unforgettable with our exclusive additions

ON ARRIVAL

SPARKLING WINE & CHAMPAGNE

NV Louis Bouillot Cremant de
Bourgogne 1500ml
Burgundy, Fra
170 per bottle

NV Louis Roederer '243 Collection'
Champagne, Fra
225 per bottle

COCKTAILS

Yuzu Spritz	18
Negroni	20
Dark 'n' Stormy	20

FROZEN COCKTAILS

Your choice of:

1 barrel / 35 servings	395
2 barrels / 70 servings	790

Margarita
Tequila, lime, triple sec

Bramble
Gin, lemon, crème de mûre

EXTRAS

SPIRITS

Ketel One	13
Tanqueray	13
Hendricks	13
<i>Make it a Martini</i>	+8

Don Julio Blanco	16
Pampero Anejo	13
Bulleit Bourbon	13
<i>Make it an Old Fashioned</i>	+7

PACKAGED BEERS

Asahi Super Dry Lager	10
Peroni Nastro Azzuro Lager	10
Young Henrys 'Newtown' Pale Ale	10
Deed's Half Time Pale Ale 3.5%	10
Banks Premium Light Lager 3.0%	11
Two Bays Gluten Free Pale Ale	15
Young Henry's Ginger Beer	13

LARGE FORMAT

What better way to celebrate than with some big bottles?

NV Brimoncourt 'Brut Regence' Champagne Fra	415
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2023 Grosset Polish Hill Riesling Clare Valley SA	375
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2019 Thick as Thieves 'SBP' Chardonnay Yarra Valley Vic	219
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2019 William Fèvre Chablis Burgundy Fra	240
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2022 Dominique Portet 'Fontaine' Rosé Yarra Valley Vic 3000ml	330
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2022 Battles Shiraz Rosé Geographe WA	189
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2021 Mulline 'Portarlinton' Pinot Noir Geelong Vic 3000ml	599
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2020 Exopto 'Bozeta de Exopto' Garnacha Rioja Esp	165
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2018 Syrahmi 'XV' Shiraz Heathcote Vic	299
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Please note Matilda Bay Hazy Lager is served on tap in our event spaces



ENQUIRIES

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