

2025

FUNCTIONS PACK

eat drink
the american way
AMERICANHOTEL ECHUCA

AMERICAN HOTEL ECHUCA
ESSEN FOOD & WINE
ROOFTOP

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FUNCTIONS SPACES



DINING ROOM

The Dining Room at the American Hotel offers a refined and versatile setting, perfect for private celebrations, corporate gatherings, and special occasions. This beautifully appointed space reflects the hotel's rich heritage, combining classic architectural details with an inviting and elegant atmosphere.

Positioned just off the main bar, the Dining Room provides a sense of intimacy and privacy while remaining central to the vibrant energy of the venue. Guests will enjoy the warm ambience created by the room's sophisticated design and feature fireplace, which adds a touch of timeless charm.

Whether you are planning a seated dining experience or a stylish stand-up event, the Dining Room can be tailored to suit your occasion. Its adaptable layout, combined with the character and history of the American Hotel, ensures a memorable setting for any function.

private bar	no
exclusive space	yes
minimum spend	no
sitdown capacity	30 pax.
stand-up capacity	60 pax.
space extension available	no



PRIVATE DINING ROOM



FUNCTION SPACE



PUBLIC DINING ROOM

Located directly opposite the main bar, the Public Dining Room offers a bright and welcoming space that embraces the lively atmosphere of the American Hotel. With its open layout and seamless connection to the bar area, this space is perfect for those who enjoy being at the heart of the action.

Ideal for casual gatherings, group dinners, or shared celebrations, the Public Dining Room combines relaxed comfort with classic heritage character. While it offers less privacy than our dedicated function rooms, its openness creates a vibrant social setting, allowing guests to soak in the hotel's historic charm and bustling energy.

This space is well-suited for both seated dining and informal stand-up arrangements, making it a versatile choice for a range of occasions.

private bar	no
exclusive space	no
minimum spend	no
sitdown capacity	60 pax.
stand-up capacity	80 pax.
space extension available	yes



PUBLIC DINING ROOM



FUNCTION SPACE



REAR COURTYARD

The Rear Courtyard is a stylish and versatile outdoor space that strikes the perfect balance between open-air ambience and all-weather comfort. Nestled between the main bar, Harry O's, and the former car park, this area offers a relaxed yet vibrant setting for any occasion.

Sheltered from the elements, the courtyard features full overhead coverage, ceiling fans for the warmer months, and heating to keep guests comfortable year-round. A large screen TV adds an extra touch of entertainment, making it an ideal spot for sports viewings, casual gatherings, or laid-back celebrations.

With its spacious layout and easy access to the bar, the Rear Courtyard can accommodate both seated functions and stand-up events. Whether it's a social catch-up or a larger function, this inviting outdoor space offers flexibility, comfort, and a lively atmosphere.

private bar	no
exclusive space	no
minimum spend	no
sitdown capacity	60 pax.
stand-up capacity	80 pax.
space extension available	yes



REAR COURTYARD



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REAR COURTYARD



THE OLD CAR PARK

The Old Car Park has been thoughtfully refurbished into a spacious outdoor area, ideal for larger gatherings and events. With the Maker's Mark Stage as its centerpiece, it's a great setting for live music, entertainment, or big celebrations.

This open-air space offers one of the best views of the entire hotel, creating a unique backdrop for any occasion. Its generous layout provides plenty of flexibility for different function styles, from casual stand-up events to large-scale sit-down arrangements.

For those looking to elevate their event, the Old Car Park can be extended into Harry O's BBQ Bar & Grill (page 25), with the option to include a private bar. It's the perfect space for those who want room to move, enjoy the outdoors, and keep the atmosphere lively.

private bar	no
exclusive space	no
minimum spend	no
sitdown capacity	80 pax.
stand-up capacity	160 pax.
space extension available	yes

| PUBLIC BAR | 60-160 PAX. | SPACIOUS | OUTDOOR |







FUNCTION SPACE

HARRY O'S BBQ & GRILL

Harry O's is a unique elevated deck space that offers a relaxed yet stylish setting for functions of all sizes. Overlooking the venue, it provides an open, airy feel while still maintaining a sense of exclusivity.

This area features its own private bar and the distinctive Harry O's Kitchen, crafted from two repurposed shipping containers, adding an industrial yet contemporary edge to the space. It's perfect for casual dining, cocktail events, or stand-up functions with a vibrant atmosphere.

With easy access to the Old Car Park and the option to combine the spaces for larger events, Harry O's delivers versatility, character, and a memorable setting for any occasion.

private bar	yes
exclusive space	yes
minimum spend	yes
sitdown capacity	60 pax.
stand-up capacity	80 pax.
space extension available	yes



HARRY O'S BBQ & GRILL



FUNCTION SPACE

ROOFTOP APARTMENT

The Rooftop Apartment is an elegant and secluded space, offering a sense of exclusivity while showcasing stunning views from the top of the American Hotel. Ideal for intimate celebrations or private gatherings, this stylish area is designed to impress.

Enjoy the convenience of your own private bar and dedicated amenities, including exclusive bathroom access. The space comfortably accommodates up to 20 guests for a seated function or 80 guests for a stand-up cocktail event, making it perfect for birthdays, corporate functions, or special occasions.

For larger events, the Rooftop Apartment can be seamlessly opened to the rest of the rooftop, creating a private and versatile function space with plenty of room to celebrate in style.

private bar	yes
exclusive space	yes
minimum spend	yes
sitdown capacity	30 pax.
stand-up capacity	80 pax.
space extension available	yes

| PRIVATE BAR | 30-80 PAX. | UPSTAIRS | INDOOR & OUTDOOR |



THE APARTMENT



FUNCTION SPACE

ROOFTOP LOUNGE

The Rooftop Lounge is a highly versatile indoor space, offering a contemporary and stylish setting for a wide range of events. With sweeping views and a relaxed yet elevated atmosphere, it's perfect for both casual gatherings and formal functions.

This adaptable space can accommodate a variety of layouts, from intimate sit-down dinners to larger stand-up cocktail events. With easy access to the rooftop and flexible furniture arrangements, the Rooftop Lounge allows you to tailor the setting to suit your occasion.

Combining comfort, style, and panoramic views, the Rooftop Lounge provides a dynamic backdrop for any event, making it one of the most flexible and inviting spaces at the American Hotel.

private bar	yes
exclusive space	yes
minimum spend	yes
sitdown capacity	80 pax.
stand-up capacity	120 pax.
space extension available	yes

| PRIVATE BAR | 80-120 PAX. | UPSTAIRS | INDOOR |



ROOFTOP FRONT DECK

The Rooftop Front Deck is an inviting outdoor space with panoramic views over the Rear Courtyard, Old Car Park, and the heart of Echuca. Perfectly positioned to take in the surroundings, it offers an elevated perspective and a relaxed, open-air atmosphere.

Designed for comfort in all seasons, the deck provides full weather coverage while maintaining the feeling of being outdoors. Guests can enjoy the convenience of a private bar, making it ideal for both casual gatherings and celebratory events.

With its combination of spectacular views, sheltered outdoor setting, and dedicated bar facilities, the Rooftop Front Deck is a versatile and memorable choice for any function.

private bar	yes
exclusive space	yes
minimum spend	yes
sitdown capacity	80 pax.
stand-up capacity	160 pax.
space extension available	yes

| PRIVATE BAR | 80-160 PAX. | DECK AREA | OUTDOOR |



ROOFTOP OUTDOOR



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FUNCTION SPACE

ROOFTOP OUTDOOR



FUNCTION SPACE

ESSEN FOOD & WINE

Located next door to the American Hotel, Essen Food & Wine offers a sophisticated and intimate setting for private functions. This versatile space features a private bar and a charming outdoor courtyard, perfect for enjoying relaxed gatherings or more formal celebrations.

Ideal for seated dinners, cocktail events, or casual social occasions, Essen combines a refined dining atmosphere with a welcoming and contemporary vibe. With flexible layouts and indoor-outdoor flow, it provides a unique and memorable backdrop for any event, all just steps away from the energy of the American Hotel.

private bar	yes
exclusive space	yes
minimum spend	yes
sitdown capacity	60 pax.
stand-up capacity	120 pax.
space extension available	yes

| PRIVATE BAR | 60-120 PAX. | COURTYARD | INDOOR & OUTDOOR |



ESSEN FOOD & WINE



FUNCTION SPACE

ESSEN FOOD & WINE



FUNCTION SPACE



CATERING PACKAGES



FUNCTION CATERING

Canapes, available to groups over 30pax TCs (less numbers on request, this may incur fee or limited menu due to ordering restraints per kg unit etc)

CANAPE PACKAGE ONE

Canape (5pc)

\$35 pp

CANAPE PACKAGE TWO

Canape (4pc) + Substantial Dish (1pc)

\$45 pp

CANAPE PACKAGE THREE

Canape (4pc) + Substantial Dish (2pc)

\$60 pp

CUSTOM PACKAGE

Consult with our functions team for a custom package that would best-suit your event.

FOOD & DRINKS

CANAPES | + \$6 per person for extra piece |

Pork & veal meatballs, tomato sugo, chimichurri, chili & parmesan

Poached prawn tartar on toast, Maryrose sauce, dill

Rare grilled beef, garlic mustard butter

Mac n' cheese croquettes, smokey aioli

Fennel and chorizo sausage roll, siracha ketchup

Vegetarian spring rolls, sweet chili sauce

Chicken skewers, satay sauce

Smoked lamb ribs, yoghurt, honey & dukkha

Fresh shucked oyster, fresh lemon

Crispy salmon wonton, sweet sambal jam

SUBSTANTIAL | + \$16 per person for extra piece |

Panko chicken tenders, French fries & aioli.

Teriyaki beef & soba noodle box, Asian herbs, nori & slaw.

Rolled lamb shoulder, Baba ghanoush, chimichurri & gravy.

Gnocchi box, vegetable ragu & parmesan cheese.

Crispy soft shell crab sandwich, ginger, onion, lettuce & mayonnaise.

Beer battered fish, baked potato wedges, fresh herbs & lemon

FUNCTION SPACE

Create your own custom Harry O's Feast banquet by selecting a dishes from each category. Substitutions can be made for allergy and dietary requirements.

HARRY O'S FEAST

Entree (3) + Main (2)

\$60 pp

HARRY O'S FEAST & DESSERT

Entree (3) + Main (2) + Dessert (1)

\$70 pp



HARRY O'S BBQ & GRILL CATERING

ENTREE | select three |

Smoked chicken wings, buffalo sauce & blue cheese mayo
Smoked fish wings, chili caramel, pickle cucumber & lime
Guacamole, salsa picante & corn chips
Slow cooked lamb or beef sliders, slaw & cheese
Murray cod ceviche, native herbs, pepper berry & citrus
Smoked tofu satay skewers, lemon slaw & Thai basil

MAIN | select two |

12hr braised wagyu brisket, pepper crust & harryos gravy
Coffee rubbed lamb shoulder, smoked butter bearnaise
Cured pork shoulder, pulled and mopped in a Carolina gold sauce
Beef short rib on the bone, bbq sauce glaze and chimichurri
Free range brined chicken, thyme, lemon and onion gravy
Whole smoked cauliflower, tahini, harissa, lemon and dukkha

DESSERT | select one |

Chocolate marquis, raspberry coulis & sorbet.
Baked lemon cheesecake, vanilla ice cream
Strawberries and cream, meringue & lemon sorbet (vegan option)

EXAMPLE MENU

HARRY O'S FEAST & DESSERT

| ENTREE 1 | Smoked fish wings, chili caramel, pickle cucumber & lime

| ENTREE 2 | Murray cod ceviche, native herbs, pepper berry & citrus

| ENTREE 3 | Guacamole, salsa picante & corn chips

| MAIN 1 | 12hr braised wagyu brisket, pepper crust & harryos gravy

| MAIN 2 | Coffee rubbed lamb shoulder, smoked butter bearnaise

Side, slaw, corn, mac cheese. Tortillas and milk buns included.

| DESSERT 1 | Chocolate mousse, fresh berries and raspberry coulis

FAQ'S

CAN WE HAVE HARRY O'S FOOD IN ANOTHER FUNCTION SPACE?

Food from Harry O's BBQ is available upon request for catering within other areas within The American Hotel. Please refer to our 'Custom Functions' section for more details.

WHAT IS THE STYLE OF THE SERVICE?

These packs can be set up as a buffet style service or as al la carte.





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SHARE PLATTERS

TABLE FILLERS SHARE PLATTERS

| ASSORTED PIES & SAUSAGE ROLLS | Served with tomato sauce, 20 pieces | **\$89** |

| FRIED CHICKEN PLATTER | BBQ chicken wings + Panko crumbed tenders, served with aioli, 3kg | **\$99** |

| SPRING ROLLS & CROQUETTES | Veggie spring rolls & mac cheese croquettes, 30 pieces | **\$99** |

FAQ'S

HOW MANY PLATTERS FEED HOW MANY PEOPLE?

1 platter is ideal for 10 people for a light snack/nibbles.

3 platters is ideal for 10 people for a moderate lunch.

WHAT IS THE MINIMUM PLATTER ORDER?

We can make anything custom on discussion, however, a minimum of 2 platters of one type is required. A per person charge can be generated to account for extra people.





SHARE PLATTERS

SHARE PLATES GOURMET PLATTERS

| ASSORTED COLD CUT MEATS | Served with pickled vegetables, terrines & breads | **\$99** |

| ASSORTED CHEESEBOARD | Served with muscatels, fruit jams, fresh fruits & crackers | **\$99** |

| COLD SEAFOOD PLATTER | Pickled octopus, canned sardines, poached prawns, fresh oyster, smoked salmon, served with breads & condiments | **\$99** |

MORNING TEA PLATES OR TAKEAWAY PLATTERS

| FRUIT PLATTERS | Fresh seasonal fruits | **\$70** |

| BREAKFAST SLIDERS | Egg & bacon rolls, served with cheese & ketchup, 12 rolls | **\$99** | **\$8PP ADD ON** |

| PASTRY OR TOASTIE PLATTER | Assortment of toasties or pastries from ESSEN Food & Wine | **\$75** |



TERMS & CONDITIONS



MINIMUM NUMBERS & SPEND

Minimum numbers apply for certain packages and menu types:

- Canapés: Available for groups of 30+ guests.
- Groups under 30 may be accommodated on request, however a surcharge may apply or menu options may be limited due to ordering in set kilogram units.
- Other packages may have their own minimum numbers or minimum spend requirements, as outlined in each package section.

A minimum spend will apply for all private functions. This will be confirmed during the booking process.

PRICING & INCLUSIONS

All pricing is per person (pp) unless otherwise stated.

Additional items can be added to packages:

- Canapés: +\$6pp per extra piece (standard allocation: 1.2 pieces per person per item in the package).
- Substantial Items: +\$16pp per extra piece (standard allocation: 1 piece per person per item in the package).

Pricing for Share Platters:

- 1 platter: Ideal for 10 people for light snacks.
- 3 platters: Ideal for 10 people for a moderate lunch.

Minimum 2 platters of one type required for custom orders; additional individual portions charged per person.

All prices are indicative and subject to final confirmation at the time of booking.

Menu availability may vary due to seasonality and supply.

MENU SELECTION

Menu choices must be finalised no later than 3 weeks prior to the event.

If menus are confirmed less than 4 weeks prior, we will honour the agreed menu where possible but reserve the right to make substitutions if required.

Limited menus or alternate drop are available for large groups over 30 guests.

- For 20–50 guests: Max 8 dishes.
- For 51+ guests: Share style or alternate drop only.

Vegan and vegetarian options are available upon request.

Custom packages are available — from casual to premium — and will be priced accordingly.

BOOKINGS & DEPOSITS

A deposit is required to confirm all function bookings.

- Bookings are only confirmed once the deposit has been received.

Deposits are non-refundable if the event is cancelled within the cancellation period (*see Cancellation Policy*).

CHANGES TO BOOKINGS

- Changes to guest numbers must be advised in writing at least **7 days prior** to the event.
- Reductions in numbers within 7 days may not be eligible for a refund.
- Significant changes to menus or multiple additional planning meetings may incur additional charges.

CANCELLATION POLICY

- Cancellations made:
 - More than 30 days before the event: Full refund of deposit.
 - 14–30 days before the event: 50% refund of deposit.
 - Less than 14 days before the event: Deposit is non-refundable.
- No-shows on the day will be charged at the agreed per-person rate.

PAYMENT TERMS

Full payment is required prior to the event date unless otherwise agreed.

Additional charges for on-the-day extras (food, beverage, staff hours) will be invoiced post-event and payable within 7 days.

OFFSITE FUNCTIONS

Off-site catering (including food truck service) is available upon request. Packages, menu styles, and pricing are customised for each off-site event.

Travel and setup fees may apply.

SPECIAL REQUESTS & CUSTOM PACKAGES

- We are able to accommodate most special requests — from casual platters to premium champagne and caviar service, provided there is at least 28 days lead time.
- Custom menus and events will be costed individually based on time, ingredients, and staffing requirements.
- All requests outside of standard packages will require written approval and updated pricing before confirmation.

FOOD SAFETY & DIETARY REQUIREMENTS

- We take care to accommodate dietary requirements where possible. Please provide all dietary information at the time of booking.
- While all care is taken, we **cannot guarantee** the absence of allergens due to shared kitchen facilities.

VENUE USE

- Certain areas, such as Harry O's Deck, have set capacities (30–60 guests) and require exclusive hire fees.
- Private bar service and buffet-style options are available for some spaces.
- Availability and menu styles for different areas will be confirmed at the time of booking.