

FUNCTIONS AT THE PADDO





WELCOME TO THE PADDO

Situated in the heart of Mount Hawthorn, this iconic local pub was built in 1932 for good drinks, dining and celebrations. The Paddington offers a range of unique spaces perfect for small gatherings with friends, large corporate events, a milestone birthday or even an anniversary. Our pub is your pub, and we look forward to hosting you.


OUR TEAM ARE HERE TO HELP

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FAIRFIELD

Located right next to the bar, this cocktail-style area is perfectly suited for celebratory drinks and casual catchups. With its warm, inviting atmosphere and easy access to the action, it's an ideal spot for birthday toasts, farewell gatherings, or simply enjoying a few drinks with friends in a relaxed, social setting.

SPACE						
INDOOR	-	60	Y	N	N	N

BACK BAR

Our back bar function space offers the perfect relaxed setting for cocktail-style events, featuring comfortable lounge seating and a laid-back vibe. Whether you're planning a casual catch-up with friends, a birthday celebration, or an intimate corporate gathering, this versatile area provides a welcoming backdrop for effortless socialising, drinks, and good times.

SPACE						
INDOOR	-	20	N	N	N	N



COURTYARD

Tucked to the side of the venue, this semi-private space offers a relaxed yet inviting setting, ideal for birthdays, engagements or casual gatherings.



SPACE						
OUTDOOR	-	60	N	N	N	N



SKYLINE ROOM

Located in the heart of The Paddo and guaranteed to impress, this versatile function space is designed to elevate any event. With state-of-the-art AV and stage facilities, it's the ideal setting for corporate presentations, product launches, panel discussions, or keynote speeches. It also transforms beautifully for milestone celebrations, from birthdays and engagements to anniversaries and awards nights. Spacious, professional, and flexible, this area offers everything you need to create a memorable experience for your guests.

SPACE						
INDOOR	-	180	Y	Y	Y	Y



FOOD

PLATTERS

Graze, celebrate and enjoy from our platter menu below. Each platter contains 20 servings unless stated otherwise.

Pumpkin & goats cheese quiche ^{GF, V}	60
Bacon & cheddar quiche ^{GF}	60
Pork & fennel sausage rolls, tomato chutney	70
Truffled mushroom arancini, aioli, Balsamic glaze, pecorino ^{GF, V}	70
Lamb Kofta with Labneh, Fattoush, pomegranate molasses ^{GF}	90
Mac n' cheese bites, nacho cheese, grated parmesan ^V	90
Popcorn chicken, ranch, Franks hot sauce	110
Thai pork skewers, char sui, crispy shallots ^{GF}	90
Tandoori Paneer slider, eggplant kasundi, garlic yoghurt ^{V, GFO}	90
Fish taco, guacamole, tomato salsa ^{GFO}	120
Fried chicken sliders, pickled slaw, ranch dressing ^{GFO}	120
Char siu pork sliders, Asian slaw, plum sauce ^{GFO}	120
½ Shell Shark Bay Scallop, romesco, prosciutto crumb (per dozen) ^{GF}	80
Panko Coconut Prawns, kewpie mayo, tobiko	90

TO GRAZE

Natural oysters, mignonette (per dozen) ^{GF}	70
Charcuterie platter ^{GFO}	90
Cheese & charcuterie platter ^{GFO}	140

FOOD (CONTINUED)

CHEFS TABLE

Our Chefs Table menu can be enjoyed seated in our restaurant. The menu has been curated to showcase the best local suppliers, featuring seasonal grazing, family style dining and pub classics with a twist.



TWO COURSE - \$49PP | THREE COURSE - \$59PP

MINIMUM OF 15 PAX REQUIRED TO ORDER

SHARED ENTRÉE

Charcuterie plate - brie, cheddar, cold cuts, pickles, olives, relish, grilled ciabatta ^{GFO}

Mac n' cheese bites, nacho cheese sauce ^V

Sizzling garlic prawns, grilled ciabatta ^{GFO}

MAINS (choice of)

250gm sirloin, salad, chips ^{GF}

Or

Jamaican Jerk Chicken, char-grilled corn, black bean, Salsa Roja, candied sweet potato

Or

Pan roasted barramundi, new potatoes, roasted courgettes, truss tomatoes, salsa verde ^{GF}

Or

Pan fried gnocchi, roast pumpkin, balsamic onions, roquette, burnt butter, goats cheese ^V

DESSERT

Chocolate caramel brownie, fudge sauce, salted caramel ice cream ^V

FOOD (CONTINUED)

XMAS MENU

Let our dedicated functions team take the stress out of your Xmas planning and treat your guests to a festive smorgasbord of pub classics, beloved bites and a celebratory bevvy (or two) at your local.

Our Christmas menu can be enjoyed seated in our restaurant.



TWO COURSE - \$49PP | THREE COURSE - \$59PP

MINIMUM OF 15 PAX REQUIRED TO ORDER

SHARED ENTRÉE

Charcuterie plate - brie, cheddar, cold cuts, pickles, olives, relish, grilled ciabatta ^{GFO}

Mac n' cheese bites, nacho cheese sauce ^V

Sizzling garlic prawns, grilled ciabatta ^{GFO}

MAINS (choice of)

Christmas roast of ham & turkey with all the trimmings

Or

250gm sirloin, salad, chips ^{GF}

Or

Jamaican Jerk Chicken, char-grilled corn, black bean, Salsa Roja, candied sweet potato

Or

Pan roasted barramundi, new potatoes, roasted courgettes, truss tomatoes, salsa verde ^{GF}

Or

Pan fried gnocchi, roast pumpkin, balsamic onions, roquette, burnt butter, goats cheese ^V

DESSERT (choice of)

Christmas pudding, brandy custard, vanilla ice cream

Or

Mango sorbet, toasted coconut, caramelised white chocolate ^{GF, V}

DRINKS

WE'LL RAISE A GLASS TO YOU!

Tailor your drinks package to suit your event, select from a package below or contact the team to discuss what you're after.

STANDARD

2 HOURS - \$40
3 HOURS - \$53
4 HOURS - \$67

WINE

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

BEER & CIDER

Swan Draught
Hahn Super Dry
Hahn Super Dry 3.5
James Squire Orchard Crush

NON ALCOHOLIC

Selection of soft drinks & juice

PREMIUM

2 HOURS - \$51
3 HOURS - \$65
4 HOURS - \$78

WINE

Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Virtus Vineyards Chardonnay
Hearts Will Play Rose
Sud Rose
West Cape Howe Regional Pinot Noir
Henry & Hunter Shiraz Cabernet

BEER & CIDER

Swan Draught
Hahn Super Dry
Gage Roads Single Fin
Hahn Super Dry 3.5
Little Creatures Hazy Lager 3.5
James Squire Orchard Crush

NON ALCOHOLIC

Selection of soft drinks & juice



DRINKS (CONTINUED)

DELUXE

2 HOURS - \$63

3 HOURS - \$75

4 HOURS - \$89

WINE

Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Howard Park 'Petit Jete' Sparkling NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Mill Flat Sauvignon Blanc
Pennello Pinot Grigio DOC
Xanadu 'Circa 77' Chardonnay
Hearts Will Play Rose
Sud Rose
West Cape Howe Regional Pinot Noir
Palmetto Shiraz
Henry & Hunter Shiraz Cabernet
Hallow Ground Cabernet Sauvignon

BEER & CIDER

Swan Draught
Hahn Super Dry
Gage Roads Single Fin
Guinness
Stone & Wood
Hahn Super Dry 3.5
Little Creatures Hazy Lager 3.5
James Squire Orchard Crush

NON ALCOHOLIC

Selection of soft drinks & juice

ADD ONS

COCKTAIL ON ARRIVAL

Additional \$12pp

SPIRITS UPGRADE

Additional \$28pp

Available to add to all beverage packages.
Minimum of 20 guests.

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.

