INFO@THEHARDWARECLUB.COM

2026

THE HARDWARE CLUB,
UPSTAIRS 43 HARDWARE LANE

PRIVATE FUNCTIONS

COMPLETE PACKAGE OPTIONS FOR YOUR EVENT.

THE HARDWARE CLUB

YOUR HOME AWAY FROM HOME

BOOK THE ENTIRE RESTAURANT FOR YOUR PRIVATE EVENT, MAXIMUM SEATING CAPACITY 50 PEOPLE.
*5% SERVICE CHARGE.
50$ PP CANCELLATION FEE IN CASE OF LESS THAN 48H NOTICE.

- WEDDINGS
- CORPORATE EVENTS
- FESTIVALS & EXHIBITIONS

THE VENUE

Vino del Giorno
Red
Sangiovese
Must Laine
-macedon $19.5
Skin Contact
Grenache Blanc/
Vermintino
"The Orange Rose of
the Rodeo" $14
-macedon
Cocktail
White Negroni
$22
Desserts
FANCY A COCKTAIL?
TRY OUR HOUSE MADES

CAMPARI

FEED ME

2 COURSES MENU

FEED ME PACKAGE

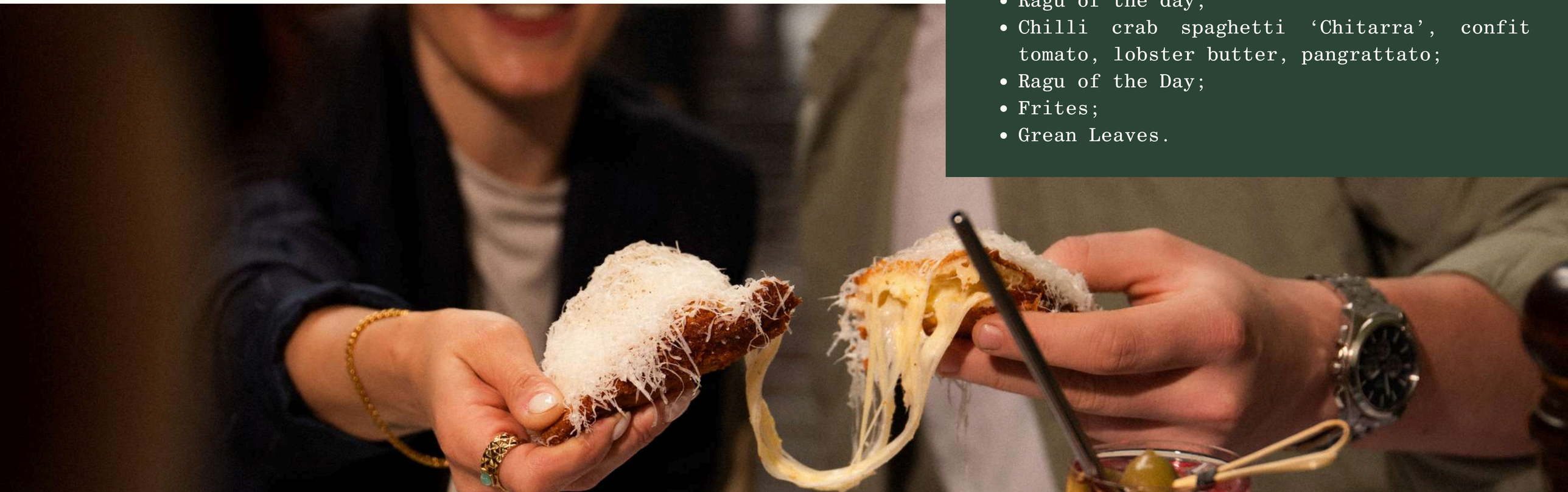
$80pp

1ST COURSE

- Cacio e pepe taleggio crispy cheese toastie;
- Fried squid, salt and pepper, chilli vinaigrette.

2ND COURSE

- Ragu of the day;
- Chilli crab spaghetti ‘Chitarra’, confit tomato, lobster butter, pangrattato;
- Ragu of the Day;
- Frites;
- Grean Leaves.



SPECIAL OCCASION

3 COURSES MENU

SPECIAL OCCASION

$100pp

1ST COURSE

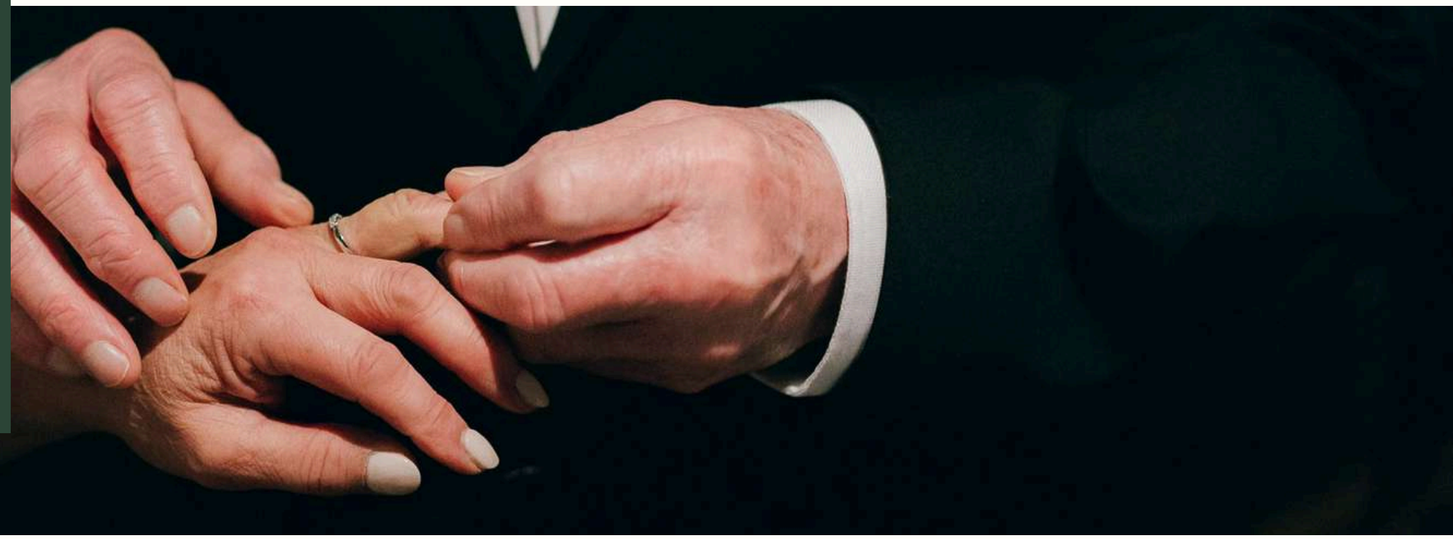
- Cacio e pepe taleggio crispy cheese toastie;
- Flatbread, confit garlic, housemade habanero honey, oregano.

2ND COURSE

- Roast beef sirloin ‘Carpaccio’, Valdese bay leaf rub, dripping mayo and Parmigiano;
- Fried squid, salt and pepper, chilli vinaigrette;
- Burrata, peperonata, house chilli crisp and pizza fritta;
- Asparagus, Parmesan custard, Grana Padano and hazelnuts.

3RD COURSE

- Chilli crab spaghetti ‘Chitarra’, confit tomato, lobster butter, pangrattato;
- Veal cotoletta ‘alla De Luca’ and side salad;
- Iceberg chop, almond dressing, basil pesto & mixed seeds;
- Fries.



3 COURSES MENU

BIG PARTY

BIG PARTY

$120pp

1ST COURSE

- Cacio e pepe taleggio crispy cheese toastie;
- Flatbread, confit garlic, housemade habanero honey, oregano.

2ND COURSE

- Roast beef sirloin ‘Carpaccio’, Valdese bay leaf rub, dripping mayo and Parmigiano;
- Fried squid, salt and pepper, chilli vinaigrette;
- Pork neck and lardo skewer, spicy lemon myrtle glaze, Parmigiano potato and fennel.

3RD COURSE

- Chilli crab spaghetti ‘Chitarra’, confit tomato, lobster butter, pangrattato;
- Ragu of the day;
- Veal cotoletta ‘alla De Luca’ and side salad;
- Iceberg chop, almond dressing, basil pesto & mixed seeds;
- Fries.

THE HARDWARE'S BEST

THE HARDWARE'S BEST

$135pp

1ST COURSE

- Cacio e pepe taleggio crispy cheese toastie;
- Tin of Don Bocarte anchovies, harissa butter, parsley & toast.

2ND COURSE

- Fremantle octopus, braised then grilled, Nduja glaze, olives and capers on fregola
- Burrata, peperonata, house chilli crisp and pizza fritta
- Roast beef sirloin 'Carpaccio', Valdese bay leaf rub, dripping mayo and Parmigiano.

3RD COURSE

- Chilli crab spaghetti 'Chitarra', confit tomato, lobster butter, pangrattato;
- Veal cotoletta 'alla De Luca' and side salad
- Gundagai lamb rump GLQ5+, brown butter puree, cavolo nero, black garlic jus;
- Asparagus, Parmesan custard, Grana Padano and hazelnuts;
- Fries.

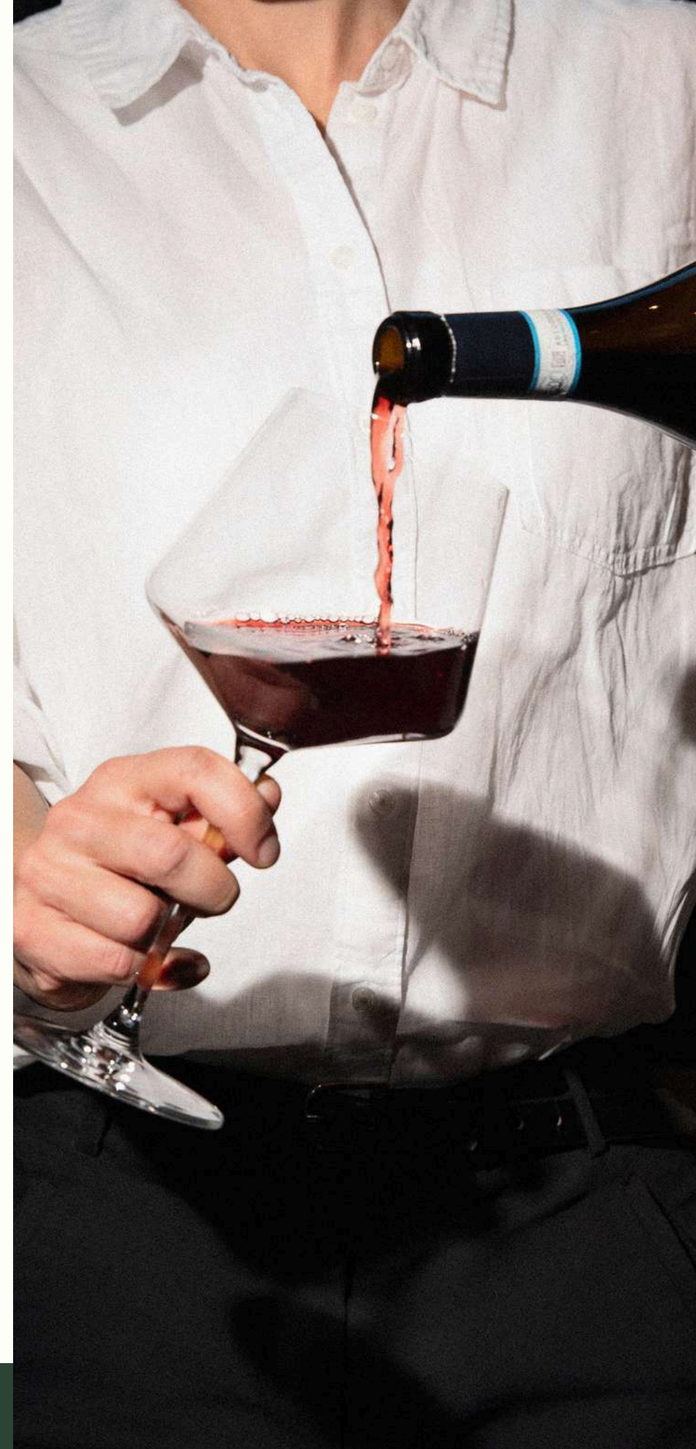
DRINKS PACKAGES

UNLIMITED 2HRS;
AFTER THE 2HRS, ANOTHER
ADDITIONAL HOUR CAN BE ADDED AT $10PP.

WINE AND BEER $55PP
Red Wine: Negramaro / Chianti Classico;
White Wine: Pecorino / Pinot Grigio;
Beers - Peroni Rossa / Moretti.

CHAMPAGNE, WINE, BEER AND AMARO
$90PP
Pommery Champagne;
Red Wine: Nebbiolo / Chianti Riserva;
White Wine: Verdicchio / Chardonnay;
Beer: Baladin Pale Ale / Birra Antoniana IPA;
Choice of Amaro from our cart.

COCKTAIL ON ARRIVAL, WINE AND BEER
$75PP
Selection of our Spritz: Limoncello/ Campari/Montenegro/ Aperol
Red Wine: Valpolicella Classico / Rosso di Montalcino;
White Wine: Etna Bianco / Pigato White Wine;
Beer: Menabrea / Birra Castello Amber Ale.



DESSERT

ADD DESSERT TO ANY PACKAGE for $10PP

Please note, our menu changes seasonally and this is just an outline that can be subject to availability of ingredients and seasonal changes.

CONTACT US NOW

FOR A FREE CONSULTATION

(03) 9670 1110
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