



FUNCTION PACKAGE

2021



PAVILION

Semi Private 

55 capacity

Think Bavarian beer hall located in the beer garden with the ability to be enclosed or open depending on the season. Fully heated and covered with an open-air atmosphere.



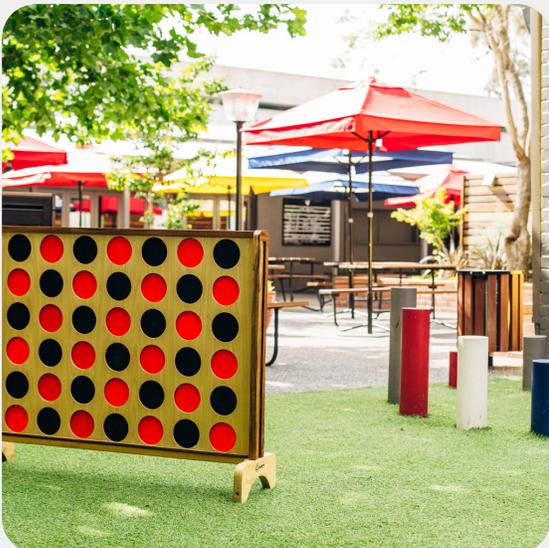
COURTYARD

Private



50 capacity

This modern light filled space, connects The Saloon & The Steakhouse. With gorgeous greenery lining the walls, the space is ideal for casual, undercover events year round.

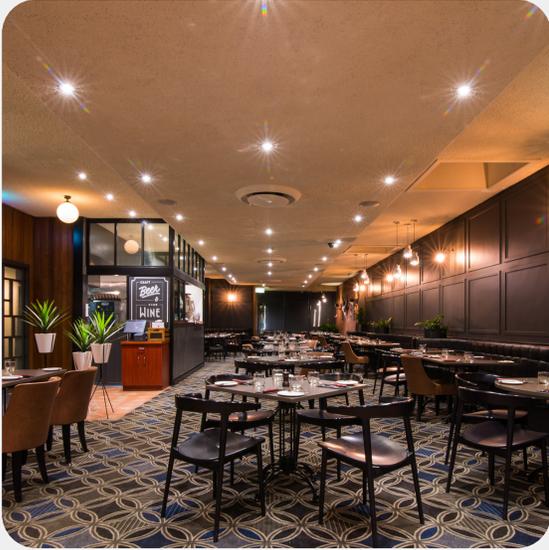


BEER GARDEN

Roped Space only

10 - unlimited

Nott your average beer garden. We think it's simply Melbourne's biggest and best. With beautiful trees and plenty of space, you'll find a perfect spot in the beer garden. We can cater for any function size.



THE STEAKHOUSE

Private



83 capacity

The rich & characterised modern interior, leather banquette seating & exposed brickwork, makes an ideal space for sit down ala carte or large function. This space has the ability to attach our Courtyard and Saloon.



SALOON

Private



40 capacity

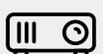
Where old world charm meets contemporary style. Light filters through the original stain glass windows illuminating the leather lounges. An inviting open fireplace & woodgrain bar to completes the space.

The Saloon adjoins to our Courtyard, ideal for larger events.

AVAILABLE IN SPACE:

 Microphone

 Tv screens

 Projector and screen

 Own music



CANAPES

20 people or more

Pricing

\$30 pp: 4 canape

\$40 pp: 4 canapes + 1 mini grazer

\$60 pp: 6 canapes + 1 mini grazer + 1 sweet

\$80 pp: 6 canapes + 2 mini grazers + 1 sweet



Canapes

Freshly shucked oysters

Fresh rice paper rolls w/ nuoc cham dressing

Steamed shiitake dumplings w black vinegar dipping sauce

Char Siu pork buns w/ spicy hoisin

Peking duck spring rolls w/ hoisin

Gourmet sausage rolls

Vegetarian spring rolls w/ chilli dipping sauce

Chilli prawn wontons w/ red chilli dipping sauce

Mini grazers

Soba noodle salad, fresh edamame, pickled mushrooms w/
sesame soy dressing

Grilled chicken coleslaw, pickled red onion, lime mayo w/ chilli oil

Salt and pepper squid, spring onion w/ nuoc cham dressing

Beer battered fish and chips w/ tartare sauce

Korean fried chicken w/ bulldog mayo



Sweets

Classic lemon tart w/ toasted meringue

Dark chocolate tart, hazelnut crumb w/ chocolate sauce

Jock's ice cream sandwich

PLATTERS

\$90 per platter

One option per platter

(30 pieces per platter)

Vegetarian samosas (VG)

Perking duck spring rolls

Vegetarian spring rolls (VG)

Mini pies

Beef sausage rolls

Wagyu beef sliders

Vegetarian sliders (V)

Crispy chicken wings





SPIT ROAST

20 people or more

Available for all functions including beer garden

\$37.5pp



- 3 meats
- 2 salads
- Baked potatoes
- Rolls
- Condiments



SHARING OPTIONS

10 people or more

2 course Sharing - \$55pp

Entrees to share

Crispy chicken wings w/ Franks hot sauce
Fresh rice paper rolls w/ nuoc cham dressing
Steamed shiitake dumplings w/ black vinegar dipping sauce
Chilli prawn wontons w/ red chilli dipping sauce

Mains to share

Slow cooked lamb shoulder with garlic and thyme
Wombok coleslaw, pickled red onions w/ lime mayonnaise
Hot chips w/ sriracha salt



SIT DOWN

10 people or more

2 courses 50/50 drop - \$55pp

3 courses 50/50 drop - \$65pp

Entrees

Salt and pepper squid, spring onion w/ nuoc cham
Soba noodle salad, fresh edamame, pickled mushrooms w/ sesame soy dressing
Steamed shiitake mushroom dumplings w/ black vinegar dipping sauce
Candy pork bao, smashed cucumber w/ red chilli dressing

Mains

Chicken Parmigiana w/ garden salad & chips
Chargrilled Porterhouse pickled red onion salad w/ green peppercorn sauce
Crispy skin Salmon, crushed potato, dill, pickled ginger w/ sesame salad
Garden salad to share

Desserts

Classic lemon tart w/ toasted meringue
Dark chocolate tart, hazelnut crumb w/ chocolate sauce
Steamed Christmas puddings w/ vanilla bean ice cream

DRINK OPTIONS

10 people or more

Bar tab or on consumption

A bar tab can be set at the commencement of your function with a specific limit or amount. Please note pre authorised credit cards will be taken. this can be reviewed as your function progresses and increased if required.

Similar to a bar tab however on consumption there is no limit or set amount.

Cash bar

Your guests will be able to pay either towards your minimum spend or as they consume rather. This option allows for guests to pay for their on consumption.

Drink Packages

Premium

Selection of premium beverages including craft beer on tap, house wine, fruit juice, soft drinks & water.

2 1/2 HR - \$50 PP

3 1/2 HR - \$60 PP

Deluxe

Selection of premium beverages including craft beer on tap, house wine, fruit juice, soft drinks & water + house spirits.

2 1/2 HR - \$55 PP

3 1/2 HR - \$70 PP