

SPACES

CITY BAR

The vibrant and luxurious private City Bar is the perfect space for corporate and milestone functions.

Offering an abundance of natural light, atrium roof, private bar, and flexible layout options, the space is ideal for larger functions wanting an exclusive private space.

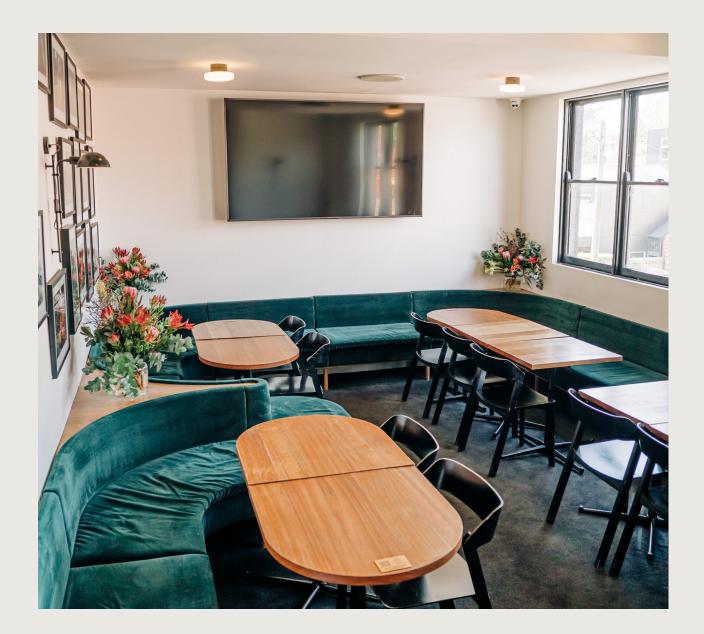


Features

- Seated up to 65 guests

 Standing up to 130 guests
- Exclusive bar
- AV facilities, including wireless microphone, two LCD screens and zoned sound
- Versatile floor plans and seating arrangements
- Outdoor beer garden (optional)



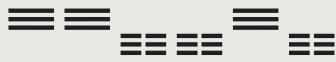


SPACES

LEGENDS LOUNGE

Overlooking Richmond Hill, the Legends Lounge is the perfect space if you are looking for an intimate private dining experience.

With AV capabilities, artist memorabilia, and a range of menu options to choose from, this space is suitable for any special occasion.



Features

- Seated up to 30 guests
- Plush velvet seating
- Audio visual facilities, including LED screen and zoned sound

SPACES

THE DECK

The Deck is the ideal space amongst the vibrant atmosphere of our beloved rooftop beer garden.

With undercover and open air space, it overlooks the backdrop of Melbourne's city skyline. It's perfect for those intimate birthday gatherings and casual work functions or larger cocktail events.



Features

- Seated up to 30 guests
 Standing up to 50 guests
- Outdoor undercover
- Outdoor heating options



FOOD OPTIONS

CANAPES

Minimum of 20 per canape or grazer selection

v - vegetarian

ve - vegan

gf - gluten free



Cold | \$6 each

Parmesan palmier, whipped feta, broad bean (v)

Leek tarte tatin, goats cheese, celery sprouts (v)

Truffle mushroom duxelle tart, crème fraiche, chives (v)

Beetroot blini, smoked salmon, crème fraiche, dill

Dukkah spiced lamb fillet, tabouli, filo pastry

Hot | \$6 each

Pumpkin & thyme arancini, parmesan aioli (v)

Spiced pumpkin pide, tahini, pomegranate (ve)

Spinach falafel, lemon tahini (ve/gf)

Satay chicken skewer, coriander, lime (gf)

Spiced lamb kofta, garlic & parsley yoghurt (gf)

Duck spring roll, plum dipping sauce

Chilli con carne empanada, sour cream & chives

Mini steamed pork bun, black vinegar

Grazers | \$7.5 each

Lemon & paprika calamari, dill & cornichon mayo (qf opt.)

Steamed bao bun, char siu pulled pork, pickled cucumber, kewpie, coriander

Cheeseburger slider, cheddar, American mustard, pickles, milk bun (gf opt.)

Za'atar chickpea sliders, cheese, sweet & spiced onion, herbed tahini (v, ve opt, gf opt.)

Five spiced fried chicken, yuzu soy glaze

Five spiced fried tofu, yuzu soy glaze (ve)

Petit Fours | \$5 each

Assorted macarons (gf)

Lemon meringue tart

Chocolate & raspberry fudge brownie, chocolate ganache

FOOD OPTIONS

PLATTERS

v - vegetarian

ve - vegan

gf - gluten free

Pork & Fennel Sausage Rolls | \$75

tomato ketchup

Pie Floater | \$75

tomato relish

Slider Platter | \$135

Za'atar chickpea sliders & cheeseburger sliders

Cheeseboard | \$150

Blue, brie & cheddar cheese, quince paste, seasonal fruit, walnuts, fruit loaf & lavosh

Charcuterie Board | \$150

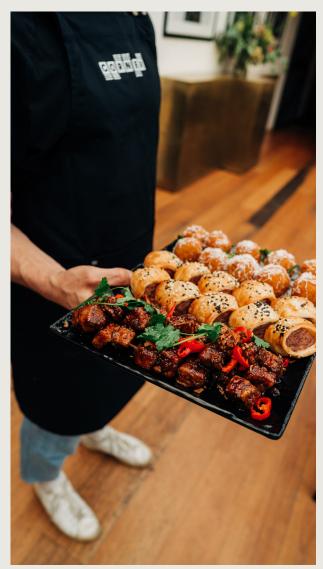
Salami, ham, prosciutto, dill cucumbers, roasted capsicum & sourdough baguette

No Meat Treat | \$110

Five spice tofu, cauliflower pakoras, pumpkin & thyme arancini (v)

Snack Attack | \$110

Five spice chicken, pumpkin & thyme arancini, chilli con carne empanada





FOOD OPTIONS

SEATED SHARING MENU

v - vegetarian

ve - vegan

gf - gluten free



Entrées - Select Two

Chef's selection of dip, grilled flat bread (v/ve/gf opt.)

Five spice tofu, pickled cucumber, yuzu soy dressing (v/ve)

Five spice chicken, pickled cucumber, yuzu soy dressing

Sweet corn & basil arancini, parmesan aioli (v/gf)

Mains - Select Three

Whole fried Korean chicken, pickled daikon, Asian slaw, kimchi, kewpie mayo, chilli, bao buns (qf opt.)

Ras el hanout roasted butternut, saffron rice, pistachios, currants, preserved lemon, tahini dressing, flat bread

Rosemary & garlic lamb shoulder, pearl cous cous, fattoush salad, tzatziki (qf opt.)

Miso roasted whole eggplant, cucumber, puffed quinoa, mint, coriander, yuzu & soy dressing (ve/gf)

Sides

Dressed leaves, red onion, shaved fennel, dill, mustard vinaigrette

Fries, aioli

Seasonal vegetables, tarragon butter

Petit Fours

Assorted macarons (gf opt.)

Lemon meringue tart

Chocolate & raspberry fudge brownie, chocolate ganache

Minimum of 10 people

2 Course | \$60 per head

2 course service; main & chef's sides with a choice of entrée or dessert

3 Course | \$75 per head

3 course service; entree, main & dessert with chef's sides

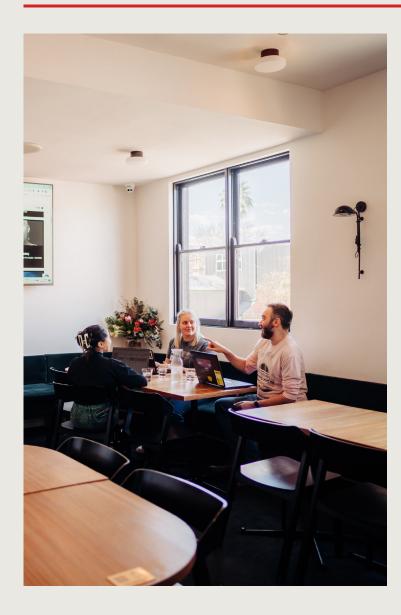
All dishes served to share

WORKSHOP PACKAGE

v - vegetarian

ve - vegan

gf - gluten free





Morning Tea | \$12 per person 2 options

Morning & Afternoon Tea | \$24 per person 4 options

Lunch Options | \$15 per person

Assorted sandwiches & fresh fruit platter

A La Carte Options Available

Preorder required for groups of 15+

Morning & Afternoon Tea Options

A selection of

- Muffins
- Danishes
- Fruit platters
- Quiche

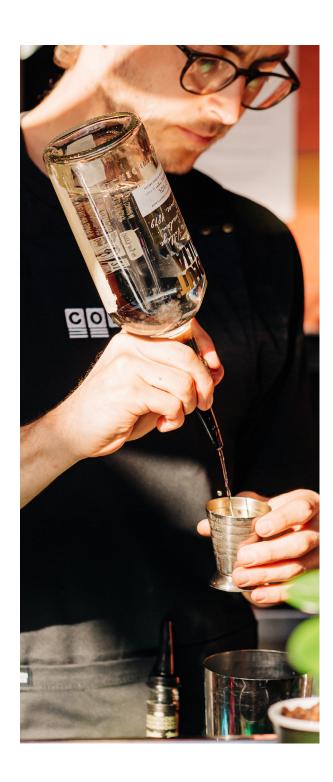
Vegan and gluten free options available on request

Included

Still & sparkling water

Tea & coffee station

Selection of juices



BEVERAGES

BEVERAGE OPTIONS

Beverages On Consumption

You can allocate a set amount for a bar tab, with a curated beverage list specific for your event. This can consist of sparkling and still wine, beers, cocktails, and spirits.

Your bar tab can also be revised throughout your event and increased if needed.

Cash Bar

Your guests will be able to select from an extensive list of drinks, which are available for purchase throughout your function.

Beverage Packages

Bespoke beverage packages are available for functions in City Bar, please speak to our functions team for further information.

