

# TRINKET

FLINDERS LANE

FUNCTION PACK



## T H E   S P A C E S



### **THE GARNET DEN**

If you're after a private event with some wow factor, look no further than an event in our hidden cellar bar. Injecting some fun & adventure from the very beginning of your night, step through the wardrobe to enter the hidden cellar bar.

Settle in to this moody private space complete with private bar, perfect for up to 50 guests with a mix of seated & standing space.

Cocktail : 50 guests



## T H E   S P A C E S



### **VENUE EXCLUSIVE**

An event experience that has it all!

Going all out? Host a private party and enjoy a very Melbourne event experience. Start in the bar on buzzing Flinders Street, where pizza and well-made drinks set the mood, with the secret entrance to the cellar bar adding some wow factor.

Talk to our friendly team about your ideas, and we'll do our best to make it happen.

Cocktail : 250 guests

Sections for 40—60 guests available upon request



## C A N A P E M E N U

6 bites \$27 pp

8 bites \$36 pp

10 bites \$45 pp

12 bites \$54 pp

### Cold

Vodka cured Kingfish, yuzu, apple, rice cracker (GF)

Old school Prosciutto and melon (GF)

Classic Bruschetta, Buffalo Mozza, Heirloom tomato, basil (V)

Caesar lettuce cups, bacon, parmesan

Mini Salami Sliders, bread & butter, pickle, cheese

Pumpkin & goats cheese tart, pesto (V)

Pacific Oysters, smoked whiskey (GF)

Wagyu beef Crudo, horseradish cream

Pickled beetroot & avocado Cornetto (V)

**\*Minimum 20 guests**

\*Please note menu is seasonal & is subject to seasonal change

### Hot

Pork and fennel sausage rolls, ketchup sprit

Chili prawn skewer, Aperol sweet & sour

Meatball on toast, loads of parmesan

3 cheese cigars, smoked ash mayo (V)

Cauliflower and Manchego croquettes, Bois Bourdran sauce

Pulled lamb and green olives lady finger

Slow cooked beef and cheddar pie, bourbon ketchup

Pizza spring rolls, pesto mayo

Crispy haloumi, figs & St. Germain Crème fraiche

### Sweet

Mini vanilla, cannoli, buffalo ricotta (V)

### UPGRADE

+ \$4 additional canapé





## PIZZAS

### \$20 each

Classic Margherita, sugo, basil, mozza (V, VE\*)

Spicy meatballs, sugo, basil, chili, smoked mozza

Classic pepperoni, sugo, chili, mozza

Prosciutto, sugo, figs, balsamic, rocket, mozza

Pork & Fennel sausage, apple and cabbage slaw, chili, smoked mozza

Honey roasted pumpkin, Meredith's goats cheese, pesto, hazelnut (V, VE\*)

Spicy devil, hot salami, nduja, chili, mozza

Wild mushroom, mushroom ragout, taleggio, Witlof (V, VE\*)

Aussie Prawn, ricotta, peas, mozza

\*Menu is subject to seasonal change

## GRAZING TABLES

Trinket's four meter Grazing Station is an indulgent display of Australian and European cheeses, quality cured meats, dried and fresh fruit, olives, crackers, breads, pretzels, dark chocolate bark and more.

**\$2,500 | UP TO 100 GUESTS**

Boozy cannoli table **\$12pp**



## BEVERAGE OPTIONS

### EMERALD PACKAGE

2 hours \$39 | 3 hours \$49 | 4 hours \$59

#### Wine

Edge of the World Sparkling  
Edge of the World Sauvignon Blanc  
Edge of the World Shiraz Cabernet  
Edge of the World Rose

#### Tap Beer

Trinket Dry Lager  
Furphy 'Refreshing' Ale  
Carlton Draught

#### Bottled

Birra Moretti  
Kirin Megumi  
James Boags Light  
5 seeds cider

### DIAMOND PACKAGE

2 hours \$49 | 3 hours \$59 | 4 hours \$69

#### Wine

Edge of the World Sparkling  
Madame Coco Brut NV  
Edge of the World Sauvignon Blanc  
Road to Enlightenment Riesling  
Edge of the World Shiraz Cabernet  
Guilty by Association Pinot Noir  
Edge of the World Rose

#### Tap Beer

Trinket Dry Lager  
Furphy 'Refreshing' Ale  
Carlton Draught

#### Bottled

Birra Moretti Italian Lager  
James Boags Light Lager  
Stone and Wood Pacific Ale  
5 seeds/Somersby Apple Cider

\*minimum 20 guests





## B E V E R A G E   O P T I O N S

### HOUSE SPIRIT UPGRADE

**\$10pp per hour**

### PREMIUM SPIRIT UPGRADE

Grey Goose Vodka  
Four Pillars Rare Dry Gin  
Don Julio  
Plantation 3 Star Rum  
Sailor Jerry's Spiced Rum  
Angostura 5yo Rum  
Eagle Rare Bourbon  
Glenmorangie 10yo  
Hine Cognac

**\$20pp per hour**

### BAR TAB ON CONSUMPTION

A bar tab can be set up with a specified limit and selection of beverages to be served to your guests.

### VIP TREATMENT

Choice of 3 House Cocktails

**\$25pp per hour**

### GIN AND TONIC PACKAGE UPGRADE

3 personalised G&T's

**\$15pp per hour**

### BUBBLES PACKAGE UPGRADE

Moet-Chandon Imperial Brut

**\$50pp per hour**

Ruinart Blanc de Blanc Champagne

**\$70pp per hour**

Dom Perignon

**\$100pp per hour**





## S P I R I T & C O C K T A I L M A S T E R C L A S S

Enter the curious world of mixology - our bartenders are here to share their secrets for the perfect sip.

### **MAKE IT | \$70PP**

Watch, learn & create 3 classic cocktails of your choice

Build, shake, stir then sit back & enjoy your creations

Availability: Monday - Saturday, last booking at 6pm

### **SIP IT | \$60PP**

Test your taste buds with a spirit tasting, paired with 3 dishes

Choose your preferred spirit & taste 3 different styles

Whisky | Gin | Rum

Availability: Monday - Saturday, any time

Perfect for birthday celebrations, hens parties, team building activities or just as an excuse to get friends together.

Minimum guests required: 6+





# TRINKET

FLINDERS LANE

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