



**POODLES!**



*Events*



## **AWARDS**

*Best Hospitality Design - High Commendation*

*- 2021 IDEA Awards*

*Best Restaurant Design - High Commendation*

*Best Bar Design - High Commendation*

*- 2020 Eat Drink Design Awards*

*“ Poodle Bar & Bistro is a place to be frequented regularly, a space to feel a sense of belonging anchored in the essence of old and new. Elements of light and shade place the patron at the centre of their experience, providing spaces to hideout or hangout, depending on one’s mood. The ground floor is embedded in a romantic textural representation of the past whilst situating us delightfully in the present through the careful placement of contemporary art, wild flowers and greenery. The archways acting as a conduit to a different scene, likened to the experience of being in a gallery, eyes adjusting to the varying levels of light and shade as the rooms are traversed. Poodle Bar and Bistro is a place of impenetrable synergy that leaves one with the sense of wanting more. ”*

*- Bergman & Co*











## PRIVATE DINING ROOM



Capacity - 20 Seated.

Our intimate private dining room is hidden away from the hum of the main bar and is perfect for smaller events. The long boardroom style table is customisable in length & the room has personal audio capabilities.

Min. Spend	Jan - Sep	Oct - Dec
Fri - Sun Lunch	\$1,700	\$2,500
Tues - Thu Dinner	\$2,000	\$2,500
Fri - Sun Dinner	\$2,500	\$3,000



## THE UPSTAIRS LOUNGE



Capacity - 30 Cocktail OR 30 Seated.

The Lounge has art-adorned walls, a cozy fireplace & views of Gertrude St. The space is separated with a retractable wall from the upstairs bar and is perfect for medium/ large-sized, canape & sit down events.

Min. Spend	Jan - Sep	Oct - Dec
Fri - Sun Lunch	\$2,800	\$3,500
Tues - Thu Dinner	\$3,500	\$4,500
Fri - Sun Dinner	\$4,000	\$5,000



## COURTYARD



Capacity - 50 Cocktail OR 27 Seated.

Located at the rear of Poodle is our spacious, sunny courtyard, ready for all of those long, spritzy lunches. The courtyard is heated and is armed with a large roll-out awning to make it suitable for all weather conditions.

Min. Spend	Jan - Sep	Oct - Dec
Fri - Sun Lunch	\$3,000	\$5,000
Tues - Thu Dinner	\$4,000	\$6,000
Fri - Sun Dinner	\$5,000	\$7,000











## UPSTAIRS



*Capacity - 75 Cocktail OR 42 Seated*

*You simply don't feel as though you're in Fitzroy any longer when you reach Poodle Upstairs. Upstairs is flexible enough to accomodate any style of event, from the mellowest to the most boisterous.*

<i>Min. Spend</i>	<i>Jan - Sep</i>	<i>Oct - Dec</i>
<i>Fri - Sun Lunch</i>	<i>\$4,000</i>	<i>\$5,000</i>
<i>Tues - Thu Dinner</i>	<i>\$5,500</i>	<i>\$6,500</i>
<i>Fri - Sun Dinner</i>	<i>\$7,000</i>	<i>\$8,000</i>



## WHOLE VENUE



*Capacity - 200 Cocktail.*

*Do you have a large event and would like to take over the entirety of Poodle Bar & Bistro? You are able to host your guests across all of our spaces: Downstairs, Upstairs, the Private Dining Room & our Courtyard.*

<i>Min. Spend</i>	<i>Jan - Sep</i>	<i>Oct - Dec</i>
<i>Fri - Sun Lunch</i>	<i>\$16,000</i>	<i>\$20,000</i>
<i>Tues - Thu Dinner</i>	<i>\$19,000</i>	<i>\$23,000</i>
<i>Fri - Sun Dinner</i>	<i>\$25,000</i>	<i>\$30,000</i>







WOOD



**CANAPE MENUS**

*\$55pp - 6 Canape*

*\$75pp - 7 Canape + 1 Substantial*

*\$95pp - 8 Canape + 2 Substantial*

*Add: Oyster Bar - \$10pp*

*Add: Cheese Table - \$15pp*

*Add: Grazing Table - \$20pp: Selection of house-cured meats, pickles & sourdough, selection of tinned seafood selection of cheeses & accoutrements*

*Add: Dessert Petit Fours \$10pp: Passionfruit Marshmallow, Huntered & Gathered Chocolate Tartlet, Madeleine with Lemon Curd*

**SAMPLE MENU**

*Poodle Prawn Cocktail - cold*

*Freshly shucked Oyster, aqua pazza - cold*

*Pork & Tarragon Croquette, pickled rhubarb - hot*

*Whipped Chicken Liver Parfait, spiced raisins - cold*

*Spanner Crab & Taramasalata Crumpet - cold*

*Fried Quail, tamarind glaze - hot*

*Potato & black truffle Pave - hot*

*Duck Pithivier, quince - hot*

*Beef Tartare, horseradish, potato crisp - cold*

*Grilled Zucchini Tartlets, pine nut tarator - cold*

*Ocean Trout, kefir cream & rye - cold*

*Comte Gougere, aioli - hot*

*Country Terrine, baguette, cornichons - cold*

*Substantial:*

*Baked Parisian Gnocchi, fioretto, taleggio, hazelnut - hot*

*The Patio Burger - Mortadella patty, Rocco's special sauce, lettuce, onion, potato bun - hot*

*Braised Beef Short Rib, grilled spring onion, oregano - hot*

*\*We are dedicated to accommodating all dietary requirements.  
\*Sample menus are subject to seasonal changes and may change without notice.*







## SHARE-STYLE SET MENUS



*\$85pp - 3 Snacks, 3 Entrees, 1 Main with Sides, Small Dessert*

*\$100pp - Oyster, 3 Snacks, 4 Entrees, 1 Main with Sides, Small Dessert*

*\$120pp - 3 Snacks, Seafood Selection, 2 Entrees, 1 Main with Sides, Small Dessert*

*\*We are dedicated to accommodating all dietary requirements.*



## \$120PP SAMPLE MENU



*Sourdough, butter & radish escabeche  
House-made Charcuterie*

*Salt-Baked Carrots, carrot dressing & burnt butter, migas*

*Poodle Seafood Selection:*

*Freshly Shucked Oyster, acqua pazza*

*Hervey Bay Scallop, orange dashi, salmon caviar*

*Mooloolaba Prawn, marie rose*

*Spring Bay Mussels*

*Ocean Trout, beetroot & horseradish*

*Pork & Tarragon Croquette, pickled rhubarb*

### **A Collective Choice Of:**

*Whole Market Fish, XO butter, warrigal greens, lemon*

**Or**

*Charcoal Grilled 800g Dry-Aged O'Connor Rib Eye,  
pine mushrooms, sauce Diane*

*Oak Lettuce, verjus vinaigrette, chives*

*Fennel, Rosemary, Parmesan Gratin*

*Hand-cut French Fries, marie rose*

*Lemon Leaf Panna Cotta, citrus, pink peppercorn meringue*

### **Additional:**

*Yarra Valley Caviar Supplement \$10pp (Start your experience with caviar served with house accompaniments)*

*\*Sample menus are subject to seasonal changes and may change without notice.*







**POODLE MINI BAR**

*Would you like to add that special extra “something” to your event in Poodle’s Private Dining Room?*

*We offer a mini-bar trolley filled with cocktails of your choice! You will be provided with everything you need for your guests to pour their favourite cocktails at their leisure.*

*Priced at \$22 each, our pre-batched cocktails include:*

*Negroni*

*White Ferrari*

*Espresso Martini on the Rocks*

*Old Fashioned*

*If our Mini Bar tickles your fancy, please indicate your desired cocktails and quantities on the booking form.*

*\*The Mini Bar is available for Private Dining Room events Only*



**BEVERAGE PACKAGES**

*Simplify the selection process by picking one of our carefully matched wine packages. Our experienced sommelier can alternatively assist you in deciding on the perfect wine match to compliment your menu.*

**PACKAGE ONE** - 2hrs/\$50pp, 3hrs/\$65pp, 4hrs/\$80pp

**PACKAGE TWO** - 2hrs/\$60pp, 3hrs/\$80pp, 4hrs/\$100pp

**PACKAGE THREE** - 2hrs/\$75pp, 3hrs/\$105pp, 4hrs/\$130pp

**ADD** - A 'White Ferrari' cocktail - \$22pp, a Select Spritz - \$15pp or a Sopra Blood Orange Seltzer - \$10pp on arrival. Espresso Martini - \$22 to finish.

*\*Beverage selections are subject to vintage changes and availability.*

**PACKAGE ONE**

*Bodriggy Stingrays Draught  
NV Sparkle Hard Prosecco - Riverland, SA  
Poodle Pinot Gris - Beechworth, VIC  
Poodle Merlot - Beechworth, VIC*

**PACKAGE TWO**

*Sopra Sicilian Blood Orange Seltzer  
Filtered Sparkling Water  
Bodriggy Stingrays Draught  
Philter XPA  
NV The Sum Prosecco - Veneto, IT  
2019 Castelli Riesling - Great Southern, SA  
2020 The Sum Chardonnay - Pemberton, SA  
2020 Bellvale Pinot Noir - Gippsland, VIC*

**PACKAGE THREE**

*Sopra Sicilian Blood Orange Seltzer  
Filtered Sparkling Water  
Bodriggy Stingrays Draught  
Philter XPA  
Birra Moretti  
Domaine J.Laurens "Clos des Demoiselles Cr mant de  
Limoux Chardonnay blend, FR  
2020 Wittmann 100 Hügel Pinot Blanc - Rheinhessen, GER  
2020 Quealy Pinot Noir - Mornington Peninsula, VIC  
2018 Ministry of clouds shiraz - McLaren Vale, VIC*

*\*Selection of soft drinks & filtered still water available with all packages*





*We would love the opportunity to meet with you  
and show you through our spaces.*

*To book a walk through please call our reservations  
team on (03) 9086 8971.*

