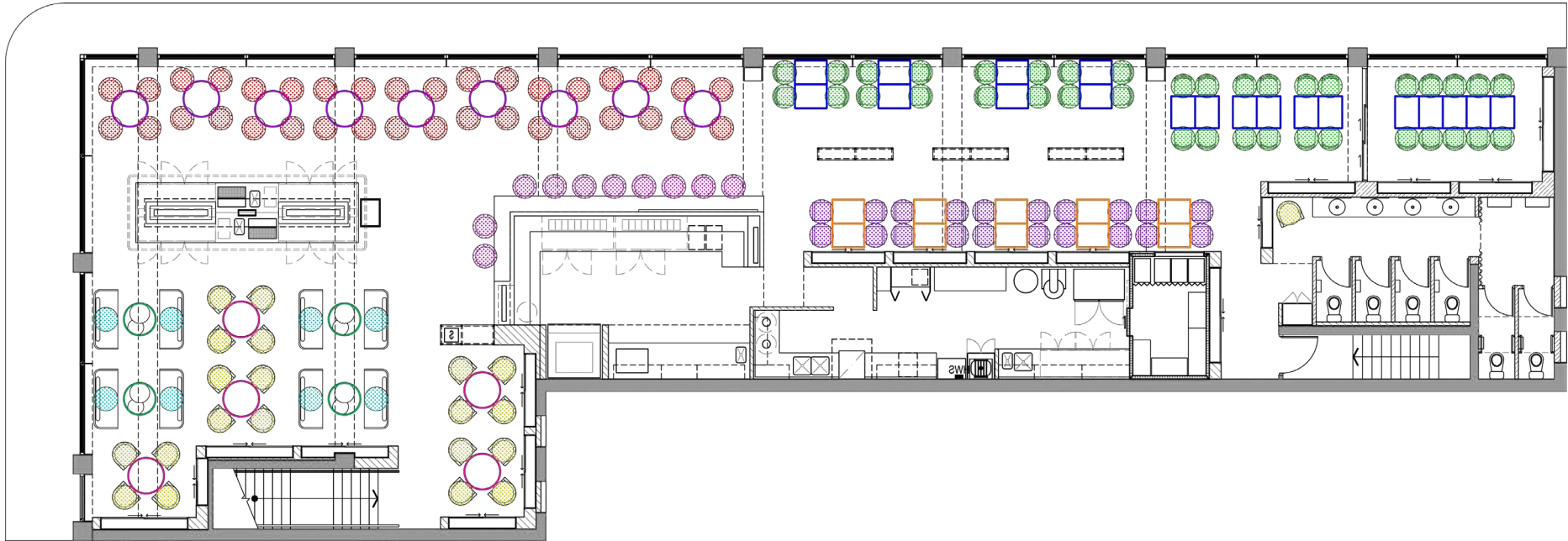




Functions & Events



Flour Child is a new and innovative creation in pizza and bar culture. Flour Child sets a new standard for pizza in Australia. The first Flour Child is located in the beachy and funky suburb of Melbourne, St Kilda. Flour Child is a place that surprises all those whom venture in. An experience in pizza, salumi & cheese and of course drinking. The drinking range is extraordinarily large and will be sure to impress!



Capacities

Venue exclusive: 200 people cocktail

The Lounge: 30 people sit down / 35 cocktail

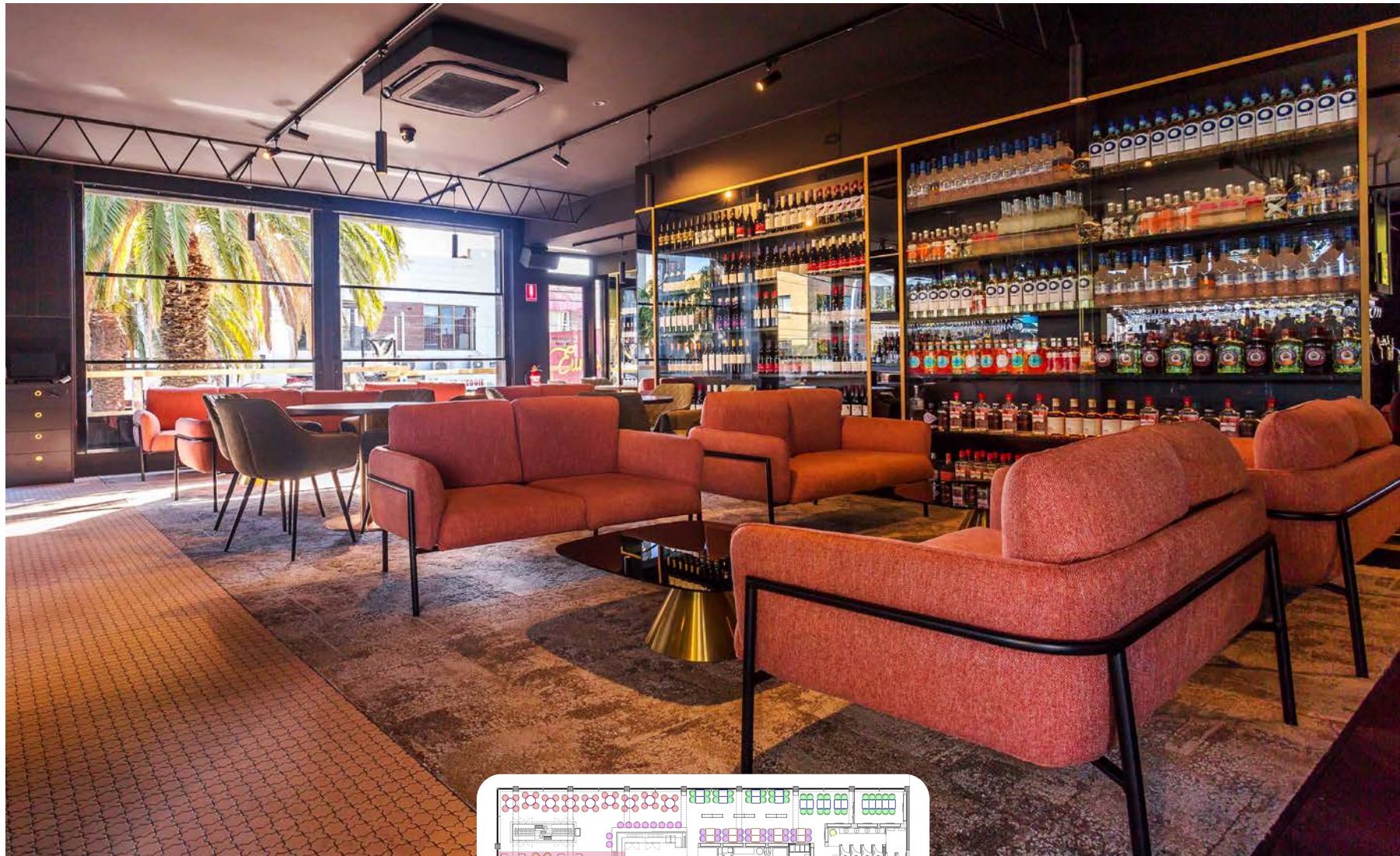
Private Dining Room: 35 sit down / 40 cocktail

The Main Dining Room: 60 sit down / 80 cocktail

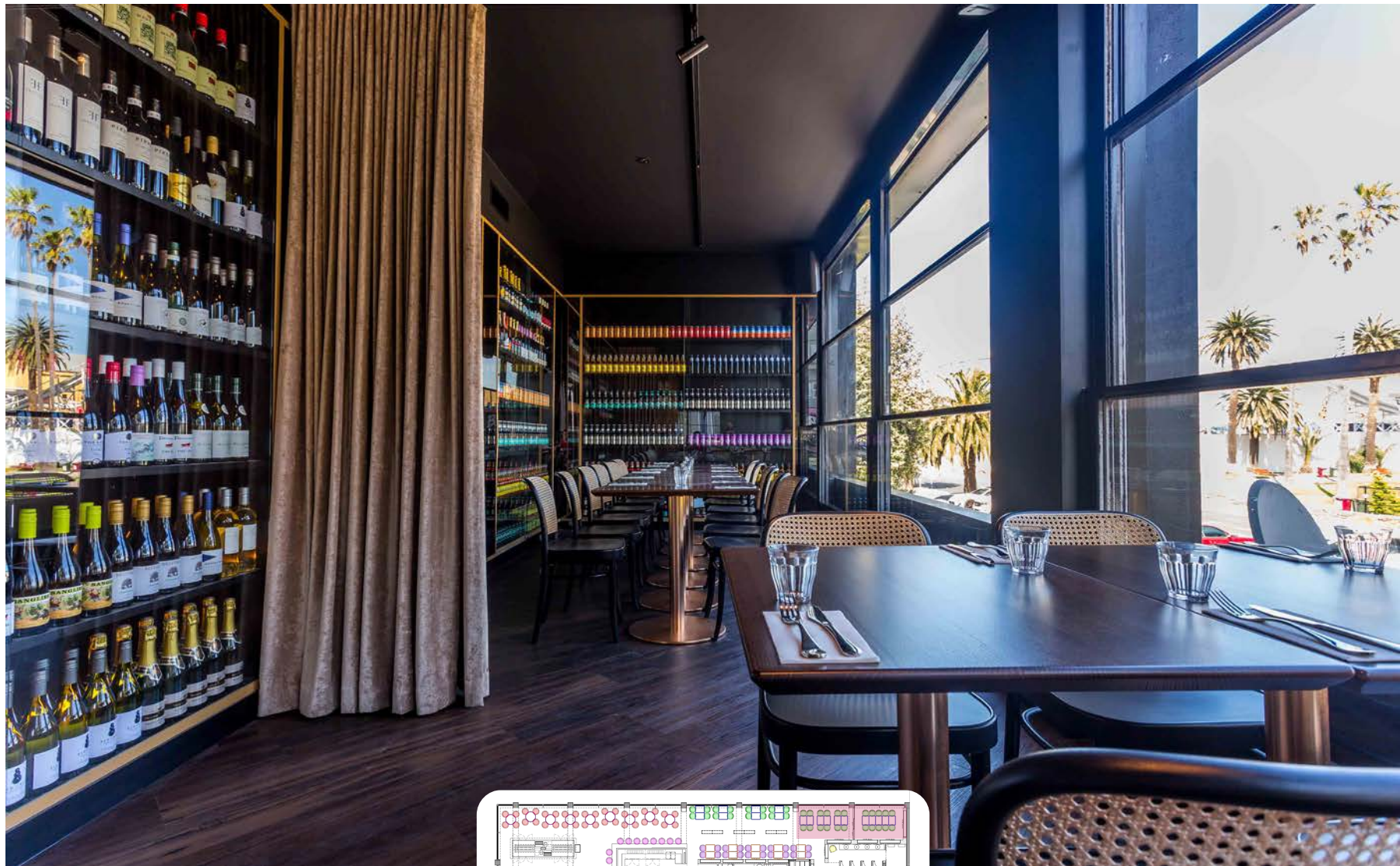
Main Room & Private Room: 80 sit down / 120 cocktail

The Lookout: 40 sit down / 60 cocktail

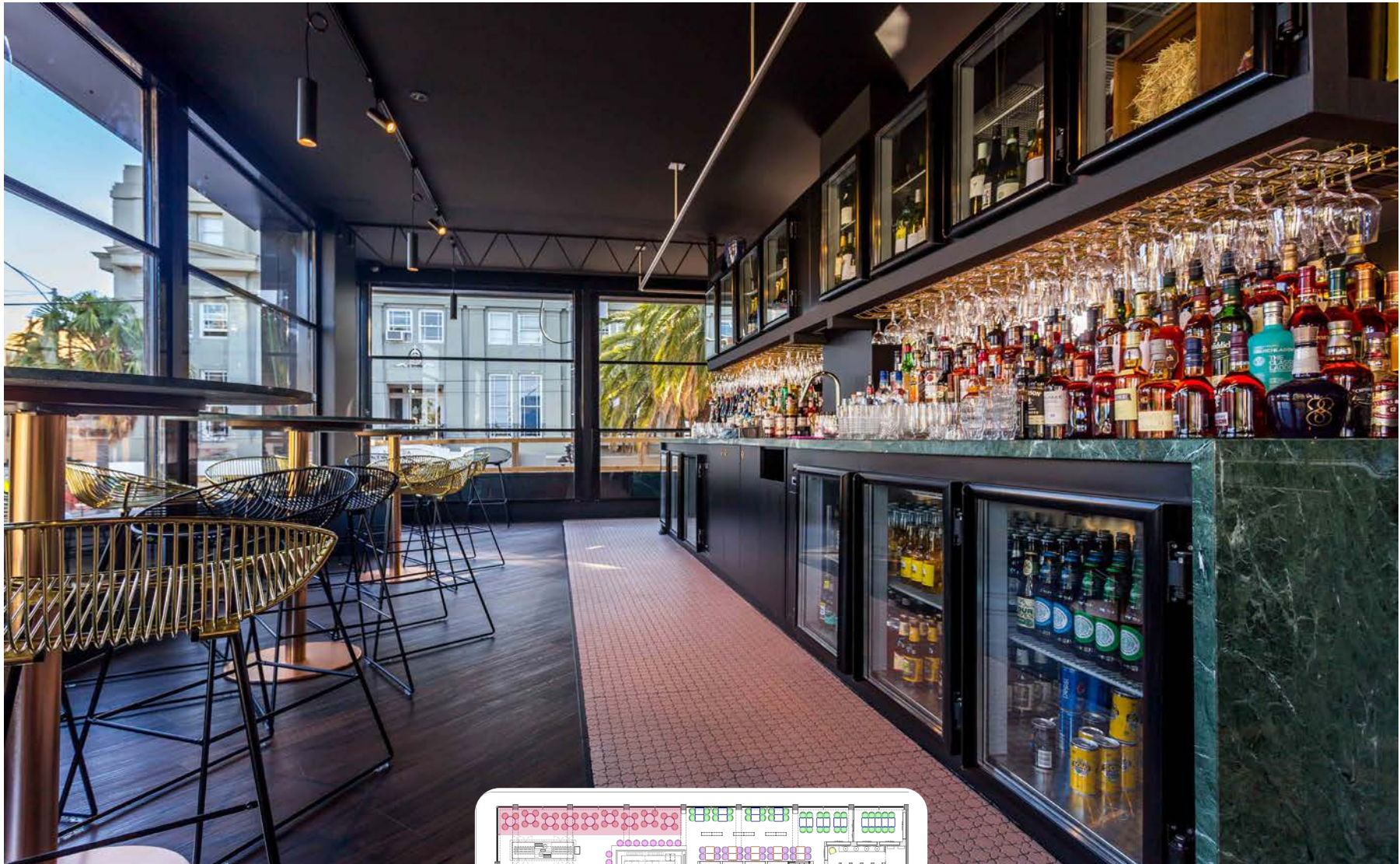
THE LOUNGE 30 sit down / 35 cocktail



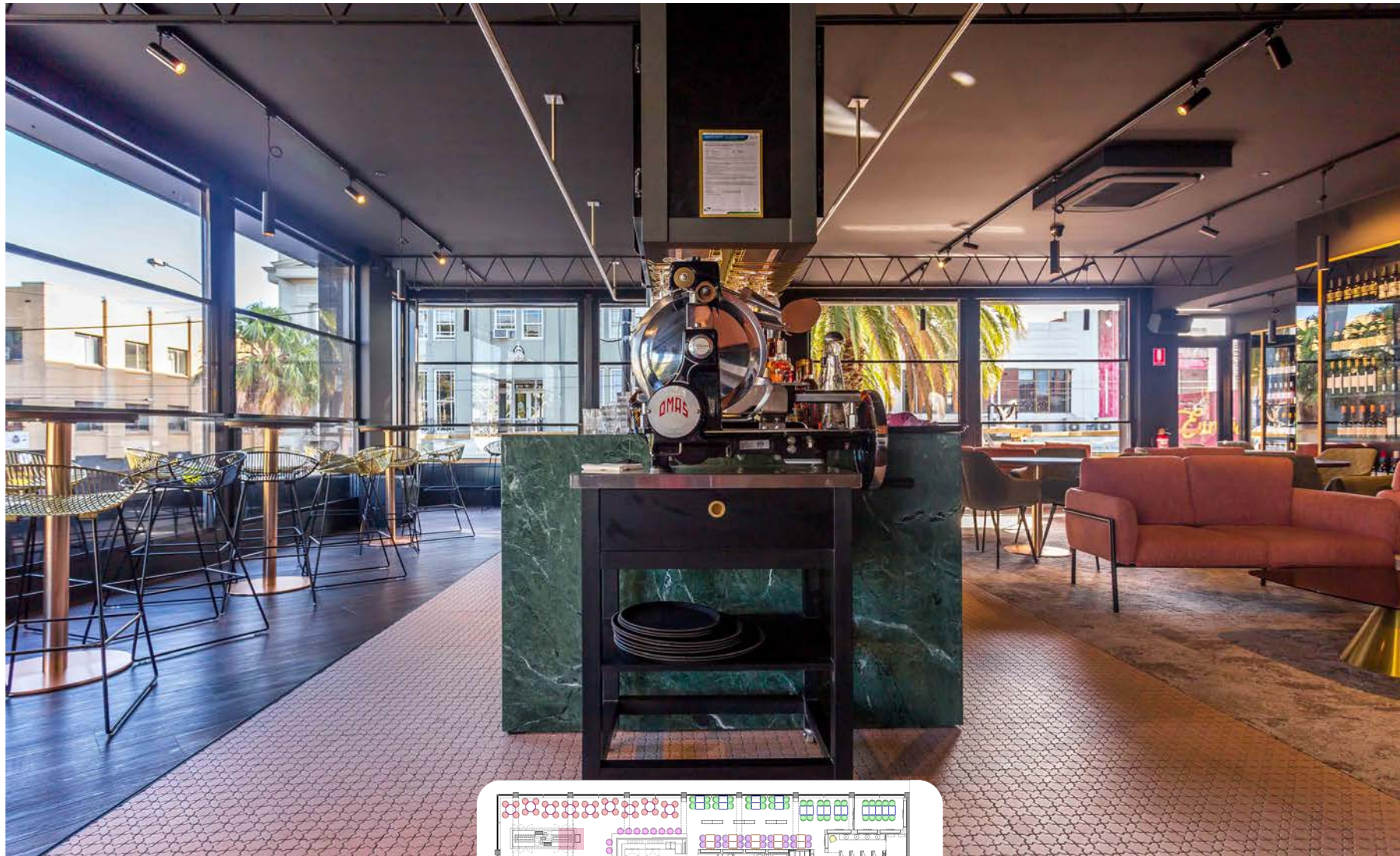
PRIVATE DINING 35 sit down / 40 cocktail



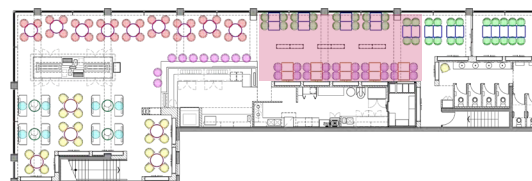
THE LOOK OUT 40 sit down / 60 cocktail



THE SALUMI BAR



THE MAIN DINING ROOM 60 sit down / 80 cocktail



Beverage Packages

Take your event to the next level with a beverage package!

Keep them flowing and keep them coming!

A beverage package is the perfect fit for any style of event! Simply select from our silver, gold or platinum package to compose your own beverage experience or chat to us about creating your own.

All beverage packages are based on an hourly rate with a minimum of two hours. The drinks available for each package are on an unlimited basis for the particular time period (subject to standard responsible serving of alcohol). Please refer to our event contract for specific terms and conditions.

Minimum of 12 guests

SILVER

2 hour ~ \$43 | 3 hour ~ \$50 | 4 hour ~ \$60

GOLD

2 hour ~ \$54 | 3 hour ~ \$63 | 4 hour ~ \$70

PLATINUM

2 hour ~ \$62 | 3 hour ~ \$71 | 4 hour ~ \$80

PLATINUM

Tailor your wine selection, choose five wines to be poured from the list below:

Maison Mumm Petit Cordon Prestige Brut NV
(Marlborough, NZ)

NV Da Luca Prosecco DOC
(Treviso Italy)

Derwent Estate Riesling
(Derwent Valley, Tasmania)

Santi Pinot Grigio
(Veneto, Italy)

Petaluma Sauvignon Blanc
(Adelaide Hills, South Australia)

Robert Oatley Signature Series Chardonnay
(Margaret River, Western Australia)

Marquis de Pennautier Rose
(Languedoc-Rousillon, France)

Mud House Sub Regional Pinot Noir
(Marlborough, New Zealand)

Rymill The Dark Horse Cabernet
Sauvignon, (Coonawarra, South Australia)

St Hallett Garden of Eden Shiraz
(Barossa Valley, South Australia)

Ricasoli Baronne Chianti Classico
(Chianti, Italy)

Argento Classic Malbec
(Mendoza Argentina)

Corona, Asahi Super Dry, Peroni, Asahi Soukai,
Mountain Goat, Somersby Apple & Pear Cider
& Soft Drinks

GOLD

Maison Mumm Petit Cordon Prestige Brut NV
(Marlborough, New Zealand)

Pikorua Sauvignanc Blanc
(Marlborough, New Zealand)

Montrose Shiraz
(Mudgee, New South Wales)

Asahi Super Dry, Asahi Soukai,
Somersby Apple & Pear Cider & soft drinks

SILVER

NV Veuve Tailhan Blanc de Blancs
(Burgundy, France)

Young Poets Sauvignon Blanc
(Multi-regional, New South Wales)

Young Poets Shiraz
(Multi-regional, New South Wales)

Peroni Red, Asahi Soukai & Soft Drinks

Beverage Package Add ons

Add these upgrades to you Platinum, Gold or Silver Beverage Package.



COCKTAILS ON ARRIVAL

Aperol Spritz or Negroni

\$12pp



COCKTAIL LOVERS

One cocktail is alright, two is too many, three is not enough!

White Chocolate & Watermelon
Martini, Rose & Lychee Martini,
Negroni, Aperol Spritz,
Cosmopolitan, Espresso Martini,
Pampelle Spritz

\$25pp / per hour



TIME FOR CHAMPAGNE

*Spoil your guests with
Piper-Heidsieck NV*

2 hours ~ \$25pp

3 hours ~ \$35pp

4 hours ~ \$45pp

Beverage Package Add ons

Add these upgrades to you Platinum, Gold or Silver Beverage Package.



PREMIUM BUBBLES ON ARRIVAL

*Maison Mumm Petit Cordon
Prestige Brut NV
(Marlborough, NZ)*

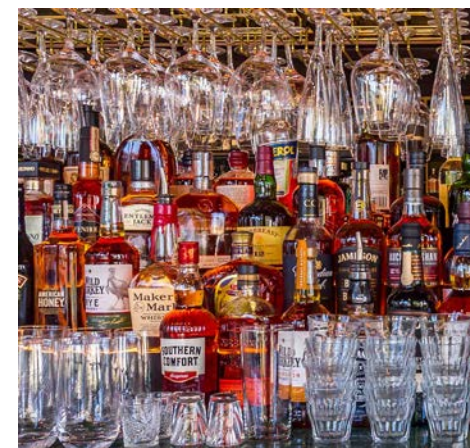
\$10 pp (one flute per person)



PREMIUM BREWS ++

Kosciuszko Pale Ale
Little Creatures IPA
Stone & Wood Pacific Ale
Mountain Goat Steam Ale
Asahi Black

\$5.5 pp / per hour



TOP SHELF SPIRITS

*Chivas Regal 12yo
Absolut Vodka
Havana Club Rum
Beefeater Gin
Makers Mark Bourbon*

\$15pp | per hour



We do Groups - Banquet Menu

MENU 1 - \$40pp

APPETISERS

Selection of 2 salumi & 2 cheeses,
served with homemade dressing & sides,
olives, nuts, fruits, jam, honey
& Pinsa romana sticks

or

House made Italian Meatballs

MAIN

The Party Pinsa Pizza:
Choice of 2 to 3 flavours from our menu
Thick cut chips with aioli

MENU 2 - \$55pp

APPETISERS

Selection of 4 salumi & 4 cheeses,
served with homemade dressing & sides,
olives, nuts, fruits, jam, honey
& Pinsa romana sticks

or

Truffle Pecorino & Mushroom Arancini

or

House made Italian Meatballs

MAIN

Selection of any Pinsa Pizza

or

Thick cut chips with aioli

Salads from our menu

DESSERT

Authentic Sicilian Cannoli





Cocktail Parties

For the roaming styled event, a canape menu is the perfect choice! Leave the service to us and enjoy mingling with your guests.

Simply select the suitable amount of canapés you would like per person.

Our dessert canapés are also a great add on to finish your cocktail style events.

Mix and match to suit your budget.

Minimum of 15 guests

6 canapés (3 cold & 3 hot) ~ \$32 pp

8 canapés (4 cold & 4 hot) ~ \$39 pp

10 canapés (5 cold & 5 hot) ~ 47pp

Add any dessert canapé to your cocktail package ~ 5per person per item.

COLD CANAPÉS

Melon & prosciutto sliders with fior di latte, basil & balsamic glaze ^(GF)

Rolled bocconcini leaf , smoked salmon, spinach & ricotta mayo

Tasmanian oyster with finger lime & buffalo mozzarella

Pinsa bruschetta, cherry tomato, basil, mozzarella & lemon ^(V)

Pear bites with herbs, gorgonzola cheese & 24 month aged prosciutto di parma

HOT CANAPÉS

Flash fried king prawn, confit garlic, chilli, parsley & e.v.o.o

Truffle pecorino & mushroom arancini with ricotta mayo

Housemade italian meatball with san marzano tomato, parmigiano r eggiano & chilli oil

Mac & cheese croquette with tomato sugo

Pan fried buffalo caciotta with honey & mint

DESSERT CANAPÉS

Milk chocolate, peanut & raspberry rocky road

Orange & dark chocolate fudge brownie with chocolate cream, dehydrated mandarin ^(GF)

Coconut friand with passionfruit white chocolate ganache, passionfruit crispies ^(GF)

Authentic sicilian cannoli fresh ricotta & cinnamon filling, icing sugar

Petite pavlova, raspberry coulis & strawberries



Grazing Stations

Interactive food stations are a great way to add some flair to your event. They are a chic and enjoyable alternative to the traditional sit down dinner. Consider adding one of our interactive foodstations to your event to encourage mingling and a fun feel to your event.

Please note interactive food stations are only available in addition to your banquet menu.

THE OYSTER BAR

"Wow!" your guests by shucking oysters from your exclusive chilled oyster bar within your designated event space.

\$25 per person ~ Minimum 30 guests

THE SALUMI BAR

A selection of super premium Italian cured meats, cheese, olives, jams & Pinsa Romana bread.

\$19 per person ~ Minimum 20 guests

THE CHEESE SPREAD

selection of Australian cheeses with condiments including quince paste, nuts & lavosh.

\$14 per person ~ Minimum 20 guests

PARTY PIZZA BAR

Margherita DOC, Finocchiona, Vegan Patate, Parmigiana, Bocca Chiusa, Mortadella, Pollo Pinsa, Garlic Pinsa, Quattro Formagi, Damn Hot Pinsa or Foragers Choice

\$15 per person ~ Minimum 15 guests

THE CANDY STATION

'Just a spoonful of sugar helps the medicine go down'

Our sweets are sourced from local manufacturers & international suppliers.

\$12 per person ~ Minimum 20 guests











Contact Us

info.stkilda@flourchild.com.au

Call us on 03 8766 0777

flourchild.com.au