



FUNCTION KIT

03 9020 7940
functions@welcometothornbury.com

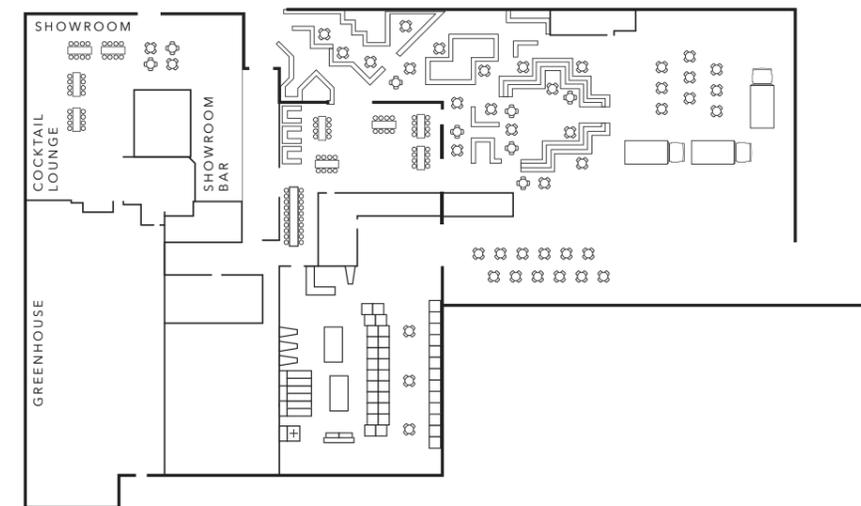


WHOLE VENUE

Welcome to Thornbury is hard to miss with its retro sign welcoming guests to their next function. The venue offers a progressive, festival vibe to any function held with us due to the diverse offerings.

Upon entry there is the Distiller, a fully-functional distillery, known for Grainshaker Vodka and Ned's whiskey.

Towards the back of the venue is our beautiful warehouse space 'The Greenhouse' - greenery hangs above with polished concrete floors, festoon lighting and wooden finishings. Our Good Times Arcade is the perfect place for the big kids with over 40 retro arcade games. Lastly is our main bar & beer garden with two bars and cover throughout to cater to Melbourne's ever changing weather!



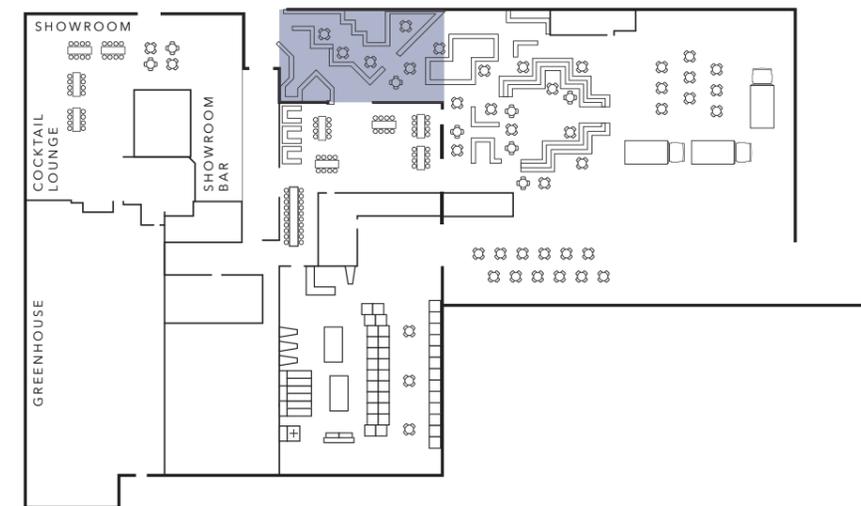
										
1500	n/a	✓	✓	✓	✓	✓	✓	✓	✓	✓
Cocktail	Seating	Covered	Private Bathroom	Disabled Access	Microphone	Screen	Private Music	Private Bar	Heating	Cooling



THE DECK

The Deck, located to the side of the venue provides an intimate feel to the space without losing the vibe of the venue. The semi-private space includes a retractable awning roof for coverage and heaters to keep you toasty warm in winter. Through the doors, you are able to walk through to the main bar, making it easy for your guests to retrieve drinks.

Have a smaller group? No problem, the space can be split in two offering a smaller space for more intimate groups.

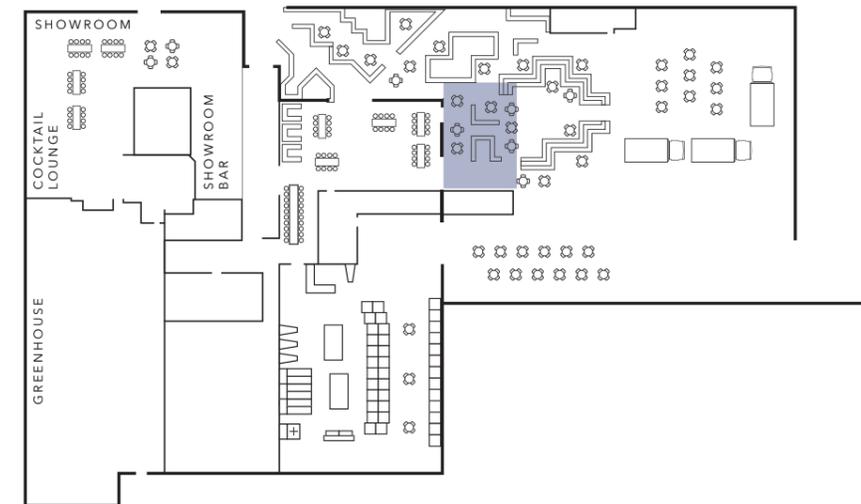


65	40	✓	×	×	×	✓	×	×	✓	×



COURTYARD

The courtyard is a semi-private space located in the heart of our fabulous outdoor beer garden. The space entails a mixture of cocktail style tables, stools and bench seating with greenery flowing, allowing for casual chatter. There is overhead heating to also cater for Melbourne's ever-changing weather for guests to relax into the afternoon or evening.



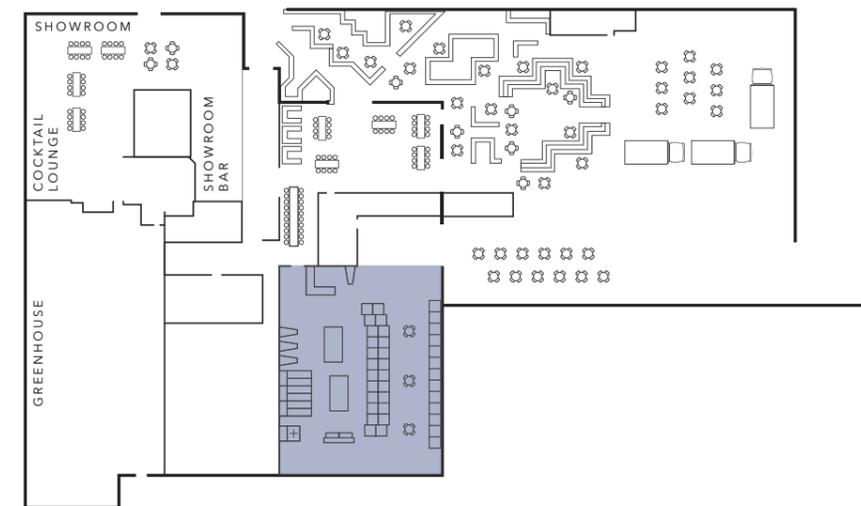
50	30	✓	×	✓	×	✓	×	×	✓	✓



GOOD TIMES ARCADE

Perfect for the big kids, the Good Times Arcade is Melbourne's largest collection of retro arcade games from the 20's through to the 80's and 90's. Think pinball, space invaders and multiplayer games such as basketball hoops and pool tables. You can even win prizes!

The space can be hired out exclusively for your next function. If you're looking for a small group, specialty packages with custom tokens and cards can be organised to keep your guests entertained. Add a progressive element by starting your event in the Good Times Arcade and moving into the beer garden for drinks and nibbles to finish.



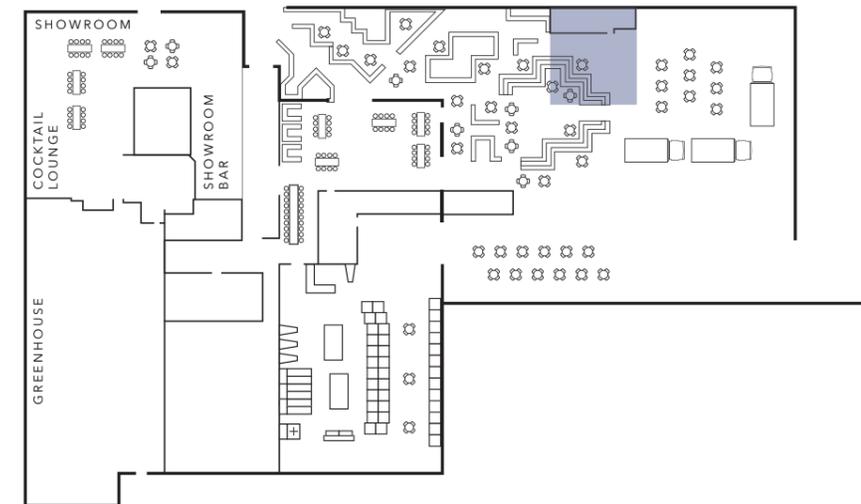
										
80	n/a	✓	×	✓	×	✓	×	×	✓	✓



CONTAINER BAR

A party oasis off to the side of the beer garden, the Container Bar is the perfect place to book for your next warm weather shindig and enjoy all the great vibes Welcome to Thornbury has to offer. Umbrellas will keep you shaded, and the furniture has been designed to provide space to mingle, without sacrificing seats. With a private bar for speedy drink service and plenty of space for guests and furry friends, who are also more than welcome!

ONLY AVAILABLE OCTOBER TO APRIL



80	n/a	×	×	✓	×	×	×	✓	×	×

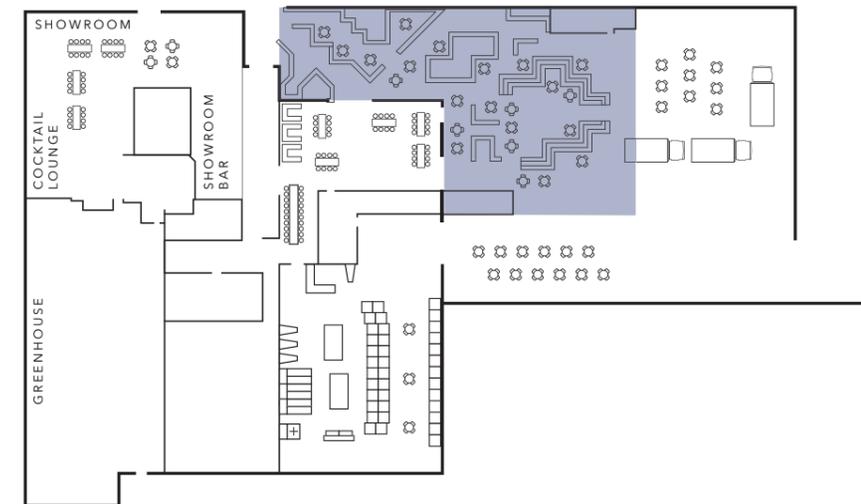


WHOLE BEER GARDEN

Combining our Garden Bar, Deck and Container Bar is our beer garden available for larger groups. The space provides different nooks, offering a variety to the space; The Deck is off to the side for the chatters. The Container Bar & Garden Bar being nice and close to the bar and food area for the hungry tummies.

Trees, greenery and bushes line the space with the zig zag bench seating in the middle offering a fun playground twist, while festoon lighting. 2 TV screens, a private entrance and a private bar provides the exclusivity for your next function, whilst still having the hustle and bustle from the main venue.

ONLY AVAILABLE OCTOBER TO APRIL



200	n/a	✓	×	✓	×	✓	×	✓	✓	✓



CANAPE PACKAGES

PACKAGES

HUNGRY	5 canapes, 2 substantial	\$38 per person
STARVING	7 canapes, 2 substantial	\$48 per person
FAMISHED	5 canapes, 4 substantial	\$58 per person

INDIVIDUALLY PRICED ITEMS

SAVORY CANAPE	\$4.50 each
DESSERT CANAPE	\$5 each
SUBSTANTIAL	\$9 each

DIETARY

GF	Gluten Free	GFO	Gluten Free Option
V	Vegetarian	VO	Vegetarian Option
VG	Vegan	VGO	Vegan Option
DF	Dairy Free	DFO	Dairy Free Option

Seasonal menu changes apply. Minimum 30 guests per order.



CANAPE MENU

CANAPES

C O L D

Salmon rilette on corn chip *GF*

Beetroot, goats cheese & herb tartlet *V*

Chicken rice paper rolls *GF DF*

Vegetarian rice paper rolls *GF VG DF*

Smashed pea & mint with fetta on quinoa cracker *GF V*

Chicken, herb & celeriac remoulade, baby cos leaf *GF*

Maple roasted pumpkin & toasted pepita on linseed wafer *GF VG*

Pork & pistachio terrine, onion jam & shaved pear *GF*

Kingfish ceviche with sweet potato, pickled jalapeno, coriander & lime served on corn chips *GF*

Grass-fed beef tartare served on witlof *GF*

H O T

Corn fritters with aioli *V*

Mini pork sausage rolls

Mini spinach & ricotta rolls *V*

Beef & burgundy pie

Truffle & three cheese toasties *V*

Cheeseburger sliders with cheese, pickles, tomato sauce *GFO*

Pulled pork sliders, slaw, BBQ sauce & pickles *GFO*

Pulled jackfruit sliders, slaw, BBQ sauce & pickles *GFO VG*

Beetroot & red lentil patty sliders with slaw, BBQ sauce & pickles *GFO VG*

Southern fried chicken wingettes, ranch dressing

Seasonal menu changes apply. Minimum 30 guests per order.



CANAPE MENU

SUBSTANTIALS

Smoked brisket with slaw & house made BBQ sauce *GF*

Pulled jackfruit with slaw & BBQ sauce *VG*

Lime & green herb chicken with roasted potatoes *GF DF*

Asian soba noodle salad *VG*

Slow cooked lamb shoulder, gremolata, polenta, jus & crispy kale *GF*

Wild mushroom, truffle & herb risotto with pecorino *GF V*

Fish & chips, house made yoghurt tartare

DESSERT CANAPES

Mini lemon tarts

Mini ricotta filled cinnamon donuts

Chocolate, peanut butter caramel brownie

Mini Eton mess with seasonal macerated berries

House-made snickers bites *VG*

House-made mint slice *VG*

Seasonal menu changes apply. Minimum 30 guests per order.



SOMETHING EXTRA

GRAZING TABLES

GRAZING TABLES <i>Serves 50 guests</i>	\$800 each
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CHEESE & CHARCUTERIE

Selection of 3 cheese and cured meats served with bread, crackers, pickle, olives, nuts and seasonal fruit

CHEESE & ANTIPASTO

Selection of 4 cheese with grilled vegetables and house made dips, served with bread, crackers, pickle, olives, nuts and seasonal fruit VGO

BAKED SWEETS & CANDY BAR

Lemon tarts, chocolate brownies, donuts and an assortment of lollies and chocolates

ADD ONS

OYSTERS <i>on arrival</i>	\$4 each
HALF HOUR CANAPE PACKAGE <i>on arrival 2 per person</i>	\$9 per person
ADDITIONAL SIDE	\$4 per person
ADDITIONAL MAIN	\$10 per person
DESSERT CANAPE	\$5 per person
CHEESE TO FINISH	\$10 per person

Have a colour or theme in mind? Wanting something in mind but haven't see it? Let us know and we can chat through your ideas! Seasonal menu changes apply. Minimum 30 guests per order.



BUFFET

PACKAGES

PECKISH	2 smalls, 2 mains, 3 sides	\$50 per person
RAVENOUS	3 smalls, 3 mains, 4 sides	\$70 per person

Mount Zero olives, bread & cultured butter are included in all menus.

SMALLS

- Smoked salmon rilette with corn chips *GF*
- Grilled broccoli, harissa & pickled shallot *VGO*
- Southern fried chicken wingettes with ranch dressing *GF*
- Tempura eggplant with onion jam & house made aioli *V*
- Maple roasted pumpkin with romanesco & almonds *SERVED HOT GF VG*

MAINS

- Slow cooked spiced lamb shoulder *GF*
- Smoked brisket
- Lime & green herb chicken *GF*
- Roasted spiced pork shoulder *GF*
- Spiced pulled jackfruit *GF VG*
- Whole baked market fish with gremolata, crispy garlic & braised spring onion

SIDES

- Garden salad with balsamic dressing *GF VG DF*
- Classic potato salad with herbs & cornichons *GF V*
- Grain salad with fresh herbs, curants & pomegranate dressing *GF VG*
- Pasta salad with seasonal pesto dressing *VGO DF*
- Cucumber & dill salad with lime & coconut dressing *GF VG DF*
- Crunchy potatoes *SERVED HOT*
- Cauliflower, roasted chickpea salad with herbs & tahini dressing *GF VG*
- Pea & mint slaw with maple mustard dressing *GF VG*
- Roquette salad with aged parmesan *GF V*

Buffet can be serviced feasting / family style. Speak to our team to find out more. Seasonal menu changes apply. Minimum 30 guests per order.



BEVERAGE PACKAGES

BASIC PACKAGE

2 HOURS	\$40 per person	1 x Bubbles 1 x White Wine 1 x Red Wine 4 x Beer / Cider 1 x Light Beer Soft drink & juice
3 HOURS	\$50 per person	
4 HOURS	\$60 per person	
5 HOURS	\$70 per person	

UPGRADE PACKAGE

2 HOURS	\$50 per person	1 x Bubbles 2 x White Wine 2 x Red Wine 7 x Beer / Cider 1 x Light Beer Soft drink & juice
3 HOURS	\$60 per person	
4 HOURS	\$70 per person	
5 HOURS	\$80 per person	

PLATINUM PACKAGE

2 HOURS	\$60 per person	2 x Bubbles 1 x Rosé or Moscato 3 x White Wine, 3 x Red Wine All Tap Beer / Cider 3 x Bottled Beer / Cider 1 x Light Beer Soft drink & juice
3 HOURS	\$70 per person	
4 HOURS	\$80 per person	
5 HOURS	\$90 per person	



SEASONAL BEVERAGE MENU

SPARKLING

	BASIC PACKAGE	UPGRADE PACKAGE	PLATINUM PACKAGE
Two Doors Sparkling	◆	◆	◆
Pizzini Prosecco			◆

WHITE WINE

Two Doors Bianco	◆	◆	◆
Spinning Top Sauvignon Blanc		◆	◆
Farm to Table Chardonnay			◆

ROSÉ & MOSCATO

Howards Vineyard Rosé			◆
Wild One Moscato			◆

RED WINE

Two Doors Rosso	◆	◆	◆
Michelton Shiraz		◆	◆
Trentham Pinot Noir			◆

TAP BEER & CIDER

Carlton Draught	◆	◆	◆
Great Northern Mid	◆	◆	◆
4 Pines Welcome to Cider	◆	◆	◆
Matilda Bay Original Ale	◆	◆	◆
4 Pines Welcome to Sour		◆	◆
4 Pines Welcome to Haze IPA		◆	◆
Pirate Life South Coast Pale Ale		◆	◆
4 Pines American Pale Ale			◆
Pirate Life Throwback IPA			◆
Pirate Life IPA			◆
Mountain Goat Steam Ale			◆
Mountain Goat Lager			◆

BOTTLED BEER & CIDER

Cascade Light Beer	◆	◆	◆
Corona			◆
Little Green Sweet Apple Cider			◆
Pure Blonde			◆

Seasonal menu changes apply. Minimum 30 guests per order.



A LIL SOMETHING SOMETHING

PACKAGE ADD ONS

HOUSE SPIRITS	\$15 per person
PREMIUM SPIRITS	\$20 per person
CONTINUOUS FLOW OF APEROL SPRITZ	\$15 per person
NON-ALCOHOLIC DRINKS PACAKAGE <i>soft drink & juice</i>	\$15 per person
PERCOLATED TEA & COFFEE STATION	\$2.50 per person
HOUSE CRAFT SODA	\$6 each

AFTER DINNER DRINKS / DIGESTIF

BUTTERSCOTCH SCHNAPPS	\$9 each
LIMONCELLO	\$10 each
SAMBUCA	\$10 each
PX SHERRY	\$10 each
AMARO MONTENEGRO	\$12 each
APEROL SPRITZ	\$13 each



COCKTAILS

COCKTAILS

CLASSIC COCKTAIL	\$18 each
TO FINISH COCKTAIL	\$19 each
COCKTAIL JUGS <i>Serves 4</i>	\$35 each

CLASSIC

Margarita - tequila, orange liqueur & fresh lime

Charlie Chaplin - sloe gin, apricot brandy & fresh lime

French 75 - gin, lemon & sparkling wine

American - campari, sweet vermouth & soda

TO FINISH MENU

Espresso Martini - vodka, coffee liqueur & cold brew

Negroni - gin, campari, sweet vermouth with fresh orange

Old Fashioned - choice of rum, bourbon or scotch with sugar, bitters & an orange twist

Watermelon Margarita - tequila, watermelon liqueur, lime & fresh watermelon

COCKTAIL JUGS

Aperol Spritz - aperol, sparkling wine, soda & fresh orange

Pimms - pimms, lemonade, mint & fresh seasonal fruits

The 86 Spritz - gin, apricot liqueur, ruby grapefruit, sparkling & plum bitters

High Street Highball - dry vermouth, Pimms, dry ginger ale & orange bitters

WTT Sangria - Licor 43, orange, red wine, lemonade & walnut bitters

OUR GROUP

