

FUNCTION PACKAGES

SUMMER 2022/23

VENZIN
GROUP

VENZINGROUP.COM.AU

EVENTS@VENZINGROUP.COM.AU

MELROSE

FUNCTIONS PACKAGE

Melrose Restaurant
5&6/37 Oxford Street, Bulimba







ABOUT MELROSE

Melrose brings a contemporary Asian restaurant and cocktail bar to Brisbane's very own Oxford Street. Melrose boasts neutral tones and beachy textures; with a bamboo roof, rattan chairs and a terracotta tiled bar. Guests are able to dine under blue skies by day, and stars by night, with breezes flowing from the retracting roof.

Our semi-private cocktail bar has high dining tables and is perfect for private functions of 20-45 guests seated, and up to 60 guests standing.

Our function prices are based on a minimum spend, this means there is no room hire fee; you can simply use the minimum spend towards both food and beverages.

MINIMUM SPEND

Minimum spend rates available for a function at Melrose are listed below:

DAY

Wednesday & Thursday - \$1,200

Friday, Saturday & Sunday - \$2,000

EVENING

Wednesday, Thursday & Sunday - \$2,000

Friday & Saturday - \$5,000

Please note: Public holidays are weekend rates plus 15% surcharge. Monday & Tuesday times available upon request.



COCKTAIL FUNCTIONS

Choose from 'Option 1' or 'Option 2' below -

Option 1: 4 canapes, 1 special and 1 larger - \$50 per person

Option 2: 5 canapes, 2 special and 1 larger - \$65 per person

**Additional canapes may be arranged per quote*

CANAPÉS

House Shucked Oyster (GF) - red nahm jim, crispy shallot

Scallop Betel Leaf (GF) - finger lime, coconut caramel, peanuts

Pomelo Betel Leaf (GF) - lemongrass, lime leaf, crispy shallot

Ma Hor Pork (GF) - caramelised pork & prawn in pickled pumpkin

Ma Hor Tofu (GF) - Caramelised tofu & peanuts in pickled celeriac

Cured Kingfish (GF) - mint, ginger, lime, chilli

Son In Law Eggs (GF) - sweet tamarind, crispy shallot

Grilled Chicken - Sichuan peppercorn, salt

Sticky Eggplant (GFO) - black vinegar dressing

Crying Tiger (GFO) - Angus hanger steak, tamarind dressing

Vegetarian Spring Roll (V) - sweet chilli

SPECIAL

Mixed Mushroom Bao Bun (V) - chilli, Thai basil

Soft Shell Crab Bao Bun - sriracha mayo, lettuce

Pulled Duck Bao Bun - hoi sin, cucumber

LARGER

Lamb Khao Soi Curry (GFO) - Sovereign lamb rump, pickled capers, chilli jam on rice

Panang Duck Curry (GF) - twice cooked dug legs, macadamia, lime leaf on rice

Fried Tempeh & Tofu Rendang (GF/V) - confit fennel, curry leaf on rice





SEATED BANQUETS

Banquets are sharing style and spread across the table for all guests to share and enjoy.

Please choose one of the banquets listed below:

KHAO SAN \$79PP

Scallop Betel Leaf (GF)

finger lime, coconut caramel, peanuts

Ma Hor Pork (GF)

caramelised pork & prawn in pickled pumpkin

Pulled Duck Bao Bun

hoi sin, cucumber

Crying Tiger (GFO)

Carrara wagyu beef skirt, tamarind, sesame tuile

Chicken Ballotine (GF)

mushroom, caulini, sambal, chicken jus

Lamb Khao Soi Curry (GFO)

Sovereign lamb rump, pickled capers, chilli jam

Steamed Jasmine Rice (GF/V)

SUKHUMVIT SOI \$95PP

House Shucked Oyster (GF)

red nahm jim, crispy shallot

Scallop Betel Leaf (GF)

finger lime, coconut caramel, peanuts

Soft Shell Crab Bao Bun

sriracha mayo, lettuce

Grilled Australian Barramundi (GF)

wrapped in banana leaf, rendang

Crispy Borrowdale Pork Belly (GF)

cos kimchi, sticky tamarind chilli sauce

Braised Angus Beef Cheek

master stock, celeriac cream

Stir-Fried Snow Pea (V)

shiitake xo

Panang Duck Curry (GF)

twice cooked dug legs, macadamia, lime leaf

Steamed Jasmine Rice (GF/V)

White Chocolate Milk Crumble (GF/V)

yoghurt gel, yuzu ice-cream, green apple

BATU BOLONG \$79PP *Vegetarian/Vegan Option*

Pomelo Betel Leaf (GF/V)

lemongrass, lime leaf, crispy shallot

Ma Hor Tofu (GF/V)

caramelised tofu & peanuts in pickled celeriac

Mixed Mushroom Bao Bun (V)

chilli, Thai basil

Sticky Eggplant (GFO/V)

black vinegar dressing

Stir-Fried Japanese Pumpkin (GF/V)

fermented soybean, chilli, Thai basil

Fried Tempeh & Tofu Rendang (GF/V)

confit fennel, curry leaf

Steamed Jasmine Rice (GF/V)

ULUWATU \$95PP *Vegetarian Option*

Pomelo Betel Leaf (GF/V)

lemongrass, lime leaf, crispy shallot

Ma Hor Tofu (GF/V)

caramelised tofu & peanuts in pickled celeriac

Mixed Mushroom Bao Bun (V)

chilli, Thai basil

Filled Eggnet (GF/V)

banana blossom, bean sprouts, peanuts,

coconut caramel dressing

Stir-Fried Japanese Pumpkin (GF/V)

fermented soybean, chilli, Thai basil

Fried Tempeh & Tofu Rendang (GF/V)

confit fennel, curry leaf

Stir-Fried Snow Pea (V)

shiitake xo

Steamed Jasmine Rice (GF/V)

White Chocolate Milk Crumble (GF/V)

yoghurt gel, yuzu ice-cream, green apple

CUSTOM MENUS

Have your event stand out from the rest, with custom menus:

Additional \$200

Our in-house graphic designer will custom design Melrose style menus that are suited to your event. These will include your selected food and drinks options on either side. The menus will be professionally printed. (Please note that personalised name tags for each guest are not included)





PERSONAL CHEF

Take your event to the next level by adding a live experience with one of our Melrose chefs.

\$200 FOR 1 HOUR

Hire a private chef to setup a station at your event for 1 hour.

Your private chef will 'make to order' one canape per guest. Choose one of the following canape options below:

Option 1: House Shucked Oyster (GF)
red nahm jim, crispy shallot

Option 2: Betel Leaf - Choice of Scallop or Pomelo (GF)
finger lime, coconut caramel, peanuts



BEVERAGE OPTIONS

To complement your food selection, choose to add our beverage package for your guests to enjoy.

BEVERAGE PACKAGE

2 hours \$50pp

3 hours \$65pp

4 hours \$75pp

WINE

NV Pizzini Prosecco King Valley, VIC

2021 Saint Clair Family Estate Sauvignon Blanc Marlborough, NZ

2019 William Fevre 'Petit Chablis' Chardonnay Chablis, FRA

2019 Nick O'Leary Shiraz Canberra Region, ACT

2021 Alamos Malbec Mendoza, AR

BEER

Tiger - Lager (5%)

Sea Legs - Session Ale (3.5%)

NON-ALCOHOLIC

Soft drink, sparkling and still water.

Other drink selections are available upon request





BEVERAGE OPTIONS

Treat your guests by arranging a welcome cocktail on arrival.

WELCOME SPRITZ \$17 per person

Rosé Spritz - Rosé Vermouth, prosecco, soda

Blue Sky Spritz - Triple Sec, Violette liqueur, lemon juice, prosecco, soda

Great Fruit Spritz - Grapefruit & Finger Lime Vermouth, Margarita, grapefruit juice, lime, soda

*Classic cocktails available upon request **

DIY MIMOSA BAR \$280

Add the DIY Mimosa Bar to your event at Melrose Restaurant.

Ice buckets filled with bottles of sparkling prosecco and jugs of orange juice. Set up on display for guests to serve themselves.

4 x bottles of prosecco and 3 x jugs of orange juice serves approximately 10 guests.

CONSUMPTION BAR TAB

If our beverage package is not to your liking, you have the option to put down a bar tab to suit the tastes of your guests and your budget.

Please select 5-10 drink options for your guests to choose from off our drinks list.

We are also happy to set up any restrictions on your behalf.



CAKES

FROM DARVELLA PATISSERIE

Our sister store, Darvella Patisserie offers custom cakes that can be pre-ordered for your function at Pawpaw Cafe and Melrose Restaurant. The cost of the cake will be included in your minimum spend.

If you are interested in a cake from Darvella Patisserie, please be sure to arrange this with the Events Manager so that it is deducted from your minimum spend.

View cake options and pricing at darvellapatisserie.com

Alternatively, you can send us a photo of a cake you wish and we can provide you with a quote.

If you wish to bring your own cake, we charge a \$30 cakeage fee.

TERMS & CONDITIONS

Please ensure you read and understand The Venzin Group terms and conditions before proceeding with your reservation. By paying the deposit you agree to our terms and conditions.

DEPOSITS

The requested date is not confirmed until receipt of your deposit. The \$250 deposit is non-refundable. We do not hold provisional bookings unless it is secured with a \$250 deposit payment.

MINIMUM SPEND

Each event will be allocated a minimum spend depending on the venue and time of the function. Minimum spend includes all food, drinks, Darvella cake order and any extra services purchased with us. A minimum spend needs to be reached on the day. A room hire fee to apply in case of not reaching a minimum spend on the day.

FINAL PAYMENT AND CANCELLATIONS POLICY

The remaining bill can be paid on the day of the event or via pre-payment in advance. Should any event be cancelled less than seven (7) days prior to the event, the full package cost must be paid in full. All cancellations must be in writing. The Venzin Group reserves the right to cancel any booking and refund the deposit in the event of unforeseen circumstances out of our control.

FOOD AND DRINK

All food and drink offering are subject to seasonal changes and supplier availability. We require final confirmations of food and drink orders strictly ten (10) days prior to the event, to ensure sufficient staffing and food/drink supply. We do not allow BYO drinks. No food or beverages may be brought into the premises.

ALLERGIES

We can accommodate any dietary requests. You must advise of any dietaries we need to cater for so that we can tag your food accordingly. In case of a severe allergy, we will set some platter food aside on a separate plate.

CONFIRMATION OF FINAL NUMBERS

Your final numbers and floor plan arrangements are required ten (10) days prior to your function. If guest numbers drop after final confirmations 48 hours prior, any 'per person' options will not be reduced.

SET UP AND STYLING ITEMS BOUGHT INTO THE VENUE

All items including any equipment, personal property or merchandise must be collected within twenty-four (24) hours of event finishing. If there is another event afterwards, all items must be collected on the day of the event. We do not allow confetti or items to be stuck to our walls.

LOSS AND DAMAGES

The Venzin Group does not accept responsibility for the loss or damage to any equipment, personal property or merchandise left on the premises by any person prior to, during or after the function. Venue management has the right to debit your credit card for any damages incurred during your event, which includes any necessary repairs or excessive cleaning.

ARRIVAL AND OVER TIME LIMIT USE OF THE SPACE

Due to heavy schedule of the establishment, we ask that your guests arrive no earlier than your agreed starting time, unless pre-arranged with the events manager. You can set up 30 minutes prior to your time slot. Everyone must leave the space by the time agreed during the booking.

SMOKING AND RSA

Smoking is not permitted within the venue.

Our venues are fully licensed, hence we do not allow BYO drinks at any of our spaces. Our alcohol licence runs until 10pm on a daily basis.

In accordance with the Liquor Act, The Venzin Group practices the responsible service of alcohol and will refuse and eject any patron deemed to be intoxicated or displaying unruly behaviour by the staff and/or security. No refunds will be given if a guest of the booking is removed from the venue. All guests 18 years of age or older must hold a valid form of identification.

PARKING

All our venues have street parking available for general public.