

# MONTANIA Upstairs-bar

Celebrate in

Award Winning Style

- No Room Hire -



Simply select a food & beverage package to suit your needs.





# Premium Package

Canapès served over 6 intervals - 8 choices (8 pieces PP)

Canapès served over 8 intervals - 10 choices (10 pieces PP)

### Canapès

Oyster shooters - bloody mary (GF) (DF)

Fresh Oysters (GF) (DF) Natural w/ mini lemon slice Cucumber & vodka granita Kilpatrick

Chicken ribs - salt & pepper spare ribs w/ spicy tamarind sauce (GF) (DF)

Salmon & Crème fraiche hors d'oeuvres

Karaage chicken w/ kewpie mayo (GF) (DF)

Bang bang cauliflower - fried spiced cauliflower w/ sriracha crème fraiche (V) (GFO) (VGO)

Char grilled prawn skewers w/ thousand island, chimichurri or nam jim (served chilled) (GF) (DF0)

Soy chicken wontons w/ hoisin sauce (DF)

Garlic & mushroom wontons w/ hoisin sauce (V) (VG) (DF)

Chicken kiev bites w/ aioli

Roast duck spring rolls w/ vietnamese dipping sauce (DF)

Halloumi empanadas w/ romesco sauce (V)

Samosas - Veg or beef - served w/ mint yoghurt

Italian inspired flatbreads - prosciutto, goats cheese fig & rocket OR caponata, goats cheese, pine nuts & rocket (V) (VGO)

Caprese salad skewers w/ aged balsamic (V) (GFO)

Lime & chilli chicken skewers (GFO) (DF)

Marinated lamb loin skewers (GFO) (DF)

Take your event to the next level with some of our grazing boards

Antipasto + 4 PP (GFO) (VGO)
Trio of dips w/ turkish bread + 2PP (V) (GFO)
Fromage board + 6 PP



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Add some bling to your menu with our BIGGER BITES \$7.5 each.

Honey pumpkin, cashew & chicken risotto boats (GF)

Capsicum & mushroom risotto boats (V) (VGO) (GF)

Mini wagyu beef cheeseburgers, U.S.A. cheese, pickles, mustard - mayo & ketchup

Pulled lamb sliders, hellenic slaw, mustard tzatziki

Mushroom & halloumi sliders - cos lettuce, goddess sauce (V)

Peppered calamari boats w/ kimchi slaw

End your event on a sweet note with some dessert

Sweet Canapè Platters

Platter of 40 sweet Canapès \$160 (Assorted hand crafted french petit desserts)



\$15 PP

Fish & chips

Chicken nuggets & chips (VGO)

Margherita pizza (V) (GFO)

Ham & cheese pizza (GFO)

Gnocchi napoli / bolognese

Grilled chicken & vegetables (GF)



# 3 Course Set Menu

3 Course \$75 per person

#### To start

#### **Charcuterie Grazing & Share Plate**

The perfect combination of hot & cold meats, char grilled veg, mount zero olives, dip, breads & cheese

Main (Select 2 of the followings)

Lamb shank, truffled mash, ratatouilie, shank sauce

Gnocchi napoli, grana padano, basil (V)

Chicken medallions, w/ spinach, sun-dried tomatoes & cream cheese, over garlic & rosemary potatoes w/ olive, lemon-caper sauce (GFO)

Barramundi w/ confit fennel, leek fondue, green peas & buttermilk dressing (GF)

Garlic & chilli prawns on coconut rice w/ pak choi

Herb & Parmesan crumbed veal, arrabiata sauce, thick chips & greek salad

Spiced lamb w/ beetroot labneh & pomegranate tabouli on warm flat bread

**Dessert** (Select 2 of the following)

Ferrero rocher ice-cream, frangelico - vanilla anglaise

Chocolate volcano, fudge sauce

After dinner mint, king island cream, mint dust

Sticky date pudding, warm caramel sauce, vanilla ice-cream





Select your budget and range of drinks for your guests or

You may choose to pair up our menu with one of our beverage packages below.



Drink packages are per person and are to be selected in line with function duration.

#### **Basic Package**

\$35 PP (2 hours) \$45 PP (3 hours) \$55 PP (4 hours) \$60 PP (5 hours)

Inclusions - unlimited beverages

Vivo Sparkling, Vivo Sauv Blanc, Vivo Chardonnay, Vivo Moscato Vivo Shiraz

**Basic Spirits** 

Carlton Draught, VB, Cascade Premium Light & Somersby Apple Cider

### Premium Package

\$45 PP (2 hours) \$55 PP (3 hours) \$65 PP (4 hours) \$75 PP (5 hours)

Inclusions - unlimited beverages

Vivo Sparkling, Riccadonna, Yarra Valley Chardonnay,

3 Tales Sauv Blanc, T' Gallant Moscato

Vinoque Shiraz, Oyster Bay Merlot, Taylors Cab Sauv Basic Spirits

Corona, Crown Lager, Cascade Premium Light

Asahi Super Dry (on tap / 375ml)

Mt Goat Steam Ale (on tap / 375ml)

Somersby Apple Cider (on tap / 375ml)







## Schooners 9.8

Asahi Super Dry Somersby Apple Cider Mountain Goat Steam Ale



Carlton Draught	8	Heineken	9
V.B	8	Corona	9.5
Cascade Light	7.5	Stella Artois	9
Pure Blonde	8.5	Crown Lager	9



Basic 10 Premium 12 Deluxe 15





# MONTANIA Upstalrs-bar



Corporate meetings & events



With our convenient & versatile packages,

Montania provides the ideal professional setting
for meetings & events.

With a point of difference, you can escape the office while our team personally manage your event.

We specialise in catering for corporate functions, tailoring packages to meet a range of different requirements.

### Including

Exclusive use of upstairs
Breakfast, lunch & dinner menus
Morning tea
Afternoon tea
Selected beverages served throughout the day
Use of projector & large screen



# **Bakers Platter**

Homemade toasted banana bread, assorted muffins & croissants, served w/ butter and yarra valley jam.

#### **Fruit Platter**

Seasonal fruit served w/ yoghurt.



### **Eggs Benedict**

Poached free range eggs on english muffins w/ virginian ham, topped w/ hollandaise sauce.

### Eggs Florentine (v)

Poached free range eggs on english muffins w/ sautéed spinach, topped w/ hollandaise sauce.

#### **Omelette**

Tomato, mushroom, spinach & bacon w/ spring onion & cheese. Served on toasted vienna.

## Avo De Light

Avo & feta smash on toasted ciabatta topped w/ smoked salmon, poached eggs, hollandaise sauce & basil pesto.



# MONTANIA UPSTAIRS-BAR



It is our pleasure to organise those little extra touches to help make your event special.

Our team can assist with themes & decorations as well as any specific requests you may have.



If you require additional decorations for your event, including balloons, we can organise this for you through our preferred suppliers.



We can provide the following items for use on request

Projector & large screen

Laptop input, USB flash drive input & DVD player



We are able to organise custom cakes through our preferred suppliers, limited only by your imagination.

Please contact our function team to discuss options.

Alternatively, if you choose to bring your own cake, we charge \$2 PP which includes cutting and complete service to each guest.







We require a \$500 deposit to confirm your function.

If cancellation occurs within 60 days of the booking date, the full deposit will be held as a cancellation fee.

All payments made by credit card will incur a 2% surcharge for Visa/Mastercard & a 2.7% for Amex/Diners.

Final numbers must be confirmed & full payment must be made 14 days prior to function date. Once total food bill has been paid for, no alterations or reduction in numbers will be authorised.

We require a credit card guarantee 14 days prior to your function date as security against any damage that may incur. The client will be held responsible for any damage caused to fixtures, fittings, property or equipment for the duration of your function. Charges for damage will be billed to your credit card.

Some functions may require security at an additional charge. This will be determined by the discretion of Montania management.

We allow live music including Dj's upon consultation with management. You are welcome to make use of the in-house Ipod stereo system.

Table decorations may be used for private functions, nothing is to be affixed to the walls/windows and no confetti or glitter is permitted.

Smoking is only permitted on the outdoor deck when lounge doors are closed.

Evening functions to start no earlier than 6pm.

The standard time allocation for private functions is 4 - 5 hours and all functions must end no later than 12 midnight.

Day time Monday to Friday hire - \$150 for up to 3 hours, each additional hour is \$50 per hour. Room hire will be waived if function spend is over \$1000.

Day time functions to finish no later than 5pm.

Children under the age of 18 are permitted to attend private functions, however MUST be accompanied by a parent or guardian.

We have the right to refuse entry & service of alcohol to intoxicated patrons.

All menus & packages are subject to change.