

FUNCTION & EVENT PACKAGES

HOST YOUR SPECIAL EVENT AT FABLE MELBOURNE, WHERE YOU'LL ENJOY STUNNING 180-DEGREE VIEWS OF THE MELBOURNE CBD FROM OUR ROOFTOP. OUR VENUE CAN ACCOMMODATE UP TO 100 GUESTS STANDING, OFFERING AN UNFORGETTABLE SETTING FOR ANY OCCASION.

CHOOSE YOUR OWN JOURNEY

EMBARK ON A CULINARY ADVENTURE WITH OUR CHOOSE YOUR OWN JOURNEY MENU, OFFERING SIX CANAPÉS FROM A DIVERSE SELECTION OF GOURMET BITES LIKE SPICY ADOBO CHICKEN LOLLIPOPS, TUNA TATAKI, AND LOADED SWEET POTATOES, ALL FOR \$50 PER PERSON.

APPETIZER

WHITE TARAMOSALATA, SALMON CAVIAR
SPICY ADOBO GLAZED CHICKEN LOLLIPOPS W BLACK TRUFFLE AIOLI
CALAMARI, PRESERVED LEMON AIOLI, BLACK ALLEPO
OYSTER AND ENOKI VEGAN CALAMARI, OUZO AIOLI, DILL
LOADED SWEET POTATO, SHITAKE MUSHROOM, LEEK, CASHEW CREAM
CAULIFLOWER NUGGETS W/GREEN GODDESS & CRISPY KALE
JALAPEÑO POPPERS, ROMESCO, MORNAY, CHEVRANO
BEEF MINT SKEWER TZATSIKI DIP
TUNA TATAKI, ORANGE, WATERMELON RADISH, BEETROOT CRACKER

SUBSTANTIAL

TOMATO AND CAPER FOCACCIA, STRACIATELLA
PUMPKIN AND PRAWN RISOTTO, SAFFRON, PARMESAN
OREGANO CHICKEN SKEWER, SPICY MAYO DIP
GARLIC LAMB TENDERLOIN SKEWER, TZATSIKI DIP
BEEF MINT SKEWER TZATSIKI DIP
ZATAAR GRILLED CHICKEN SKEWERS, MISO AND MUSTARD DRESSING
HARISSA CHICKEN CROQUETTES
HARISSA SLOW COOKED LAMB, RICE CRACKERS, FETTA
TOMATO AND FETTA FRITTERS, GREEK YOGHURT, PAPRIKA
BLACK TRUFFLE AND CHEVRANO ARRANCINI

SWEET

CHOCOLATE & ALMOND BROWNIE, RHUBARB, CHANTILLY CREAM
LOUKOUMADES, SALTED CARAMEL, BANANA & MISO ICE CREAM

GRAZING BOARD

ALLOW OUR CHEF'S TO FILL OUT A GRAZING BOARD WITH CHACUTERIE, FROMAGE & MORE.

PRICES STARTING FROM \$250

SHAKESPEAREAN SOIREE

EXPERIENCE A TASTE OF CLASSIC ELEGANCE WITH OUR SHAKESPEAREAN SOIREE, FEATURING A CURATED GRAZING OF ARTISANAL CHEESES, AND GOURMET MEATS AND A GLASS OF WINE FOR EACH GUEST FOR \$45 PER PERSON.

EACH GUEST HAS THE OPTION TO CHOOSE FROM OUR HOUSE RED, WHITE OR SPARKLING WINE

SPARTANS SPREAD

INDULGE IN A HEARTY AND COMMUNAL DINING EXPERIENCE WITH OUR SPARTANS SPREAD, FEATURING MEDITERRANEAN-INSPIRED DELIGHTS LIKE MARINATED OLIVES, SPICED LAMB KOFTA, AND ZATAAR GRILLED CHICKEN, ALL SERVED SHARING-STYLE FOR \$75 PER PERSON.

MARINATED TOOLUNKA CREEK OLIVES

WHITE TARAMOSALATA, SALMON CAVIAR

SPICED LAMB KOFTA, CARAMLEISED ONION, GARLIC YOGHURT DRESSING, SAAG

ZATAAR GRILLED CHICKEN, OREGANO TABBOULEAH, MISO MUSTARD DRESSING

TOMATO CARPACCIO

CHOCOLATE & ALMOND BROWNIE, RHUBARB, CHANTILLY CREAM

EMPERORS BANQUET

INDULGE IN REGAL LUXURY WITH OUR EMPEROR'S BANQUET, A LAVISH FEAST FEATURING OYSTERS, SLOW-ROASTED LAMB, AND TRUFFLE RISOTTO, ALL SERVED SHARING-STYLE FOR \$100 PER PERSON.

OYSTERS SERVED WITH MIGNONETTE, FRESH LEMON

TUNA TATAKI, PICKLED RADISH, MICRO HERBS, SHERRY AND SOY

GRILLED FREMANTLE OCTOPUS, SAUCE VIERGE

SLOW ROASTED LAMB SHOULDER, TZATZIKI, CUCUMBER SALAD

PORCINI MUSHROOM & TRUFFLE RISOTTO, VAN DER HEIDEN CHEVRANO

TOMATO CARPACCIO

CHOCOLATE & ALMOND BROWNIE, RHUBARB, CHANTILLY CREAM

CANAPES ON ARRIVAL

WELCOME YOUR GUESTS WITH OUR ARRIVAL CANAPÉS, FEATURING A SELECTION OF THREE EXQUISITE BITES LIKE SEARED SCALLOPS WITH CARAMELISED TARAMA BUTTER, ADOBO-GLAZED CHICKEN LOLLIPOPS, AND FRIED CALAMARI WITH LEMON AIOLI, FOR \$25 PER PERSON.

SEARED SCALLOPS, CARAMELISED TARAMA BUTTER, CAVIAR, DILL, SPRING ONION

SPICY ADOBO GLAZED CHICKEN LOLLIPOPS

CAULIFLOWER NUGGETS W/GREEN GODDESS & CRISPY KALE

FRIED CALAMARI, DILL, PRESERVED LEMON AIOLI

MENUS SUBJECT TO CHANGE WITHOUT NOTICE DUE TO SEASONAL
AVAILABILITY

MENUS ARE SUBJECT TO PRICE INCREASES WITHOUT NOTICE

BEVERAGE OPTIONS

UNLIMITED LIBATIONS

UNLIMITED BEER & WINE
3HRS FOR \$75 PER PERSON

HOUSE SPARKLING
HOUSE RED WINE
HOUSE WHITE WINE
BRICK LANE HI-FI DRY ZERO CARB
BODRIGGY PALE ALE
KAIJU METAMORPHOSIS IPA
GOLDEN AXE CIDER

UNLIMITED BEER, WINE, SPIRITS AND CHOICE OF 2 COCKTAILS
3HRS FOR \$125 PER PERSON

ABOVE WINES
HOUSE SPIRITS
CHOICE OF 2 COCKTAILS LISTED BELOW

COCKTAILS

SIGNATURES

\$25 EACH

MEMOIR	PASSIONATE ROMANCE
BLACK MAGIC	THE MINT CONDITION
WHISPERING ROAST (NITRO ESPRESSO MARTINI)	RUBY RENAISSANCE
NAMELESS MIDNIGHT	THE EVANGELION
SUNKISSED HORIZON	MIDSUMMER
ANECDOTE (COCONUT AND PINEAPPLE MARGARITA)	TAMBORINE (GINGER GIMET)

CLASSIC COCKTAILS

\$25 EACH

ESPRESSO MARTINI	MARTINI (GIN/VODKA)
COSMOPOLITAN	PINA COLADA
CLASSIC DAIQUIRI	FRENCH MARTINI
MARGARITA	PORNSTAR MARTINI
OLD FASHIONED	MANHATTAN
NEGRONI	FRENCH 75
WHISKEY SOUR	AVIVATION

OR JUST GET AN OPEN TAB AND LET US
KNOW YOUR BUDGET

ALL COCKTAILS MUST BE PREORDERED TO ENSURE AVAILABILITY FOR ALL GUESTS
IN ATTENDANCE

TERMS & CONDITIONS

AUDIO VISUAL EQUIPMENT:

FABLE MELBOURNE PROVIDES FULL EQUIPMENT HIRE INCLUDING WIRELESS MICROPHONE, FOR A FLAT FEE OF \$250. PLEASE INFORM US IF YOU REQUIRE AV SERVICES WHEN CONFIRMING YOUR BOOKING. ADDITIONAL AV REQUIREMENTS CAN BE ARRANGED THROUGH OUR AUDIO VISUAL PARTNER AT AN EXTRA COST.

TENTATIVE BOOKING:

TENTATIVE BOOKINGS ARE HELD FOR SEVEN (7) DAYS ONLY. IF WE DO NOT RECEIVE A SIGNED ACCEPTANCE FORM AND DEPOSIT WITHIN THIS PERIOD, THE BOOKING WILL BE RELEASED.

CONFIRMATION:

YOUR BOOKING WILL BE CONFIRMED UPON RECEIPT OF A SIGNED COPY OF THE TERMS AND CONDITIONS AND A CREDIT CARD PRE-AUTHORISATION FOR 50% OF THE FUNCTION COST.

DEPOSIT:

A DEPOSIT OF 50% OF THE MINIMUM SPEND IS REQUIRED TO SECURE YOUR BOOKING. THIS AMOUNT WILL BE DEDUCTED FROM THE TOTAL BILL AT THE END OF THE EVENT AND IS NON-REFUNDABLE. FOOD ITEMS MUST BE PAID IN FULL SEVEN (7) WORKING DAYS PRIOR TO THE EVENT.

PAYMENT:

ALL OUTSTANDING AMOUNTS MUST BE SETTLED ON THE DAY OF THE EVENT VIA CREDIT CARD OR CASH UNLESS OTHER ARRANGEMENTS HAVE BEEN MADE WITH YOUR EVENT MANAGER IN ADVANCE. IF PAYING BY EFT, FUNDS MUST CLEAR INTO OUR BANK ACCOUNT AT LEAST SEVEN (7) DAYS BEFORE THE EVENT, WITH REMITTANCE SENT TO YOUR EVENT MANAGER.

MINIMUM SPENDS:

THE MINIMUM SPEND FOR ANY FUNCTION VARIES DEPENDING ON THE DAY OF THE WEEK, TIME, SPACE, AND NUMBER OF GUESTS. THIS SPEND MUST BE MET THROUGH FOOD AND BEVERAGE PURCHASES ONLY. IF THE TOTAL FOOD AND BEVERAGE BILL DOES NOT MEET OR EXCEED THE MINIMUM SPEND, A ROOM HIRE FEE WILL BE CHARGED TO COVER THE DIFFERENCE. ADDITIONAL COSTS, SUCH AS AV, DECORATIONS, OR ANYTHING OUTSIDE OF FOOD AND BEVERAGES, DO NOT COUNT TOWARDS THE MINIMUM SPEND. A 1.9% PROCESSING FEE APPLIES TO ALL CREDIT CARD DEPOSITS AND PREPAYMENTS. A 10% SURCHARGE APPLIES TO EVENTS HELD ON SUNDAYS, AND A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS. A 5% SERVICE CHARGE APPLIES TO ALL EVENTS.

SET UP AND DELIVERY:

ACCESS TO THE VENUE IS AVAILABLE 30 MINUTES BEFORE AND AFTER THE EVENT UNLESS OTHERWISE ARRANGED.

DAMAGES AND CLEANING:

THE EVENT ORGANISER IS LIABLE FOR ANY COSTS ASSOCIATED WITH DAMAGE, THEFT, OR ADDITIONAL CLEANING REQUIRED AS A RESULT OF THE EVENT.

CANCELLATION:

IF YOU CANCEL UP TO FOURTEEN (14) DAYS BEFORE THE EVENT, 50% OF THE FOOD BILL WILL BE CHARGED. CANCELLATIONS MADE BETWEEN FIFTEEN (15) AND TWENTY-NINE (29) DAYS BEFORE THE EVENT WILL INCUR A 25% CHARGE OF THE FOOD INVOICE. FOR CANCELLATIONS MADE MORE THAN THIRTY (30) DAYS IN ADVANCE, A FULL REFUND WILL BE PROVIDED, EXCEPT FOR EVENTS IN DECEMBER. CANCELLATIONS FOR DECEMBER EVENTS WILL BE CHARGED 100% OF THE FOOD INVOICE ONCE THE CONTRACT IS SIGNED.

CONFIRMATION OF ATTENDANCE:

FINAL GUEST NUMBERS MUST BE CONFIRMED SEVEN (7) BUSINESS DAYS PRIOR TO THE EVENT.

CONFIRMATION OF MENUS:

ALL MENU SELECTIONS, DIETARY REQUIREMENTS, AND BEVERAGE CHOICES MUST BE CONFIRMED TEN (10) BUSINESS DAYS BEFORE THE EVENT. WE CANNOT GUARANTEE THAT LATE CHANGES WILL BE ACCOMMODATED.

PUBLIC HOLIDAYS:

A 15% SURCHARGE APPLIES TO ALL FOOD AND BEVERAGE ITEMS ON PUBLIC HOLIDAYS.

SUNDAYS:

A 10% SURCHARGE APPLIES TO ALL FOOD AND BEVERAGE ITEMS ON SUNDAYS.