TIFFYGROUP



GOLDI LOCKS

Function Package





About the Venue

Just as Goldilocks tried all the chairs until
she found the most comfortable, you can try many
rooftop bars but Goldilocks Rooftop Bar is;
"Just Right!"

Enjoy the stunning inner city skyline under our retractable roof, and drink the night away with our expansive cocktail menu at one of Melbourne's most iconic rooftop bars.

No matter the occasion, our incredible team at Goldilocks are here to make your event truly spectacular.

Bevelage Options



BAR TAB ON CONSUMPTION

Speak to our Functions manager to curate the ultimate beverage menu for your event

COCKTAILS ON ARRIVAL \$20pp

Kick your party off the right way with a special welcome drink for your guests.

Choices include spicy pineapple margarita, aperol spritz, yuzu & peach gin spritz, bloody shiraz gin spritz, espresso martini.

EMERALD BEAR \$30pp

NON-ALCOHOLIC PACKAGE

FIZZY

lemonade, pepsi, tonic, ginger beer, lemon lime & bitters, soda water

JUICE

Pineapple, apple, orange, cranberry

MOCKTAIL

BRONZE BEAR \$50pp

WINE

Tarot prosecco

Tarot pinot grigio

Tarot rose

Tarot grenache

BEER

Hawkers pale ale

Three Bears Lager

How D'ya Like Dem Apples cider

soft drink & juices

Listed price is for two hours | +\$20pp per additional hour

Very Special shiraz

Three Bears lager How D'ya Like Dem Apples cider Heaps Normal Quiet XPA

soft drinks & juices

SILVER BEAR \$65pp WINE

Tarot prosecco Tarot pinot grigio Palmetto sauvignon blanc Mojo Sparkling moscato Tarot rose Tarot grenache

BEER

Hawkers pale ale

GOLD BEAR \$80pp

all options included in bronze & silver packages

Wendy chardonnay Super Glu Chilled Red

BEER

Hawkers pale ale Three Bears cider How D'ya Like Dem Apples cider Heaps Normal Quiet XPA

HOUSE SPIRITS

vodka, gin, tequila, rum, bourbon, scotch + mixer

soft drinks & juices

Share Alates Menu 2

	\$11
Beer battered fries vg	\$11
Veggie spring rolls vg	\$11
an calamari v9	\$14
1 Liovelline	\$14
atons III 3P's/	\$14
Veggie Wontons Veggie Wontons Shanghai pork juicy dumplings Shanghai pork juicy dumplings Veggie Wontons Shanghai pork juicy dumplings	\$14
Shanghai pork juicy and shangh	vg \$14
L & mushioun	\$16
Lai fried 110001.	\$18
all ak hean on his	\$18
Beef black book Spicy popcorn chicken vg	



Share plates menu can be ordered in venue on the date of your event.

Items are subject to availability.

Plant based persian macadamia feta, preserved chili, beetroot &

fennel crispbread vg gf

Blinis with smoked salmon, dill & creme fraiche Potato roesti with olive tapenade, roasted balsamic cherry tomato

Olive bread crostini, stracciatella, spanish guindillas, fig jam **v / nf** & basil v / gf / nf Prosciutto, baby pickled figs, citrus cream cheese, buckwheat &

Assorted hand-rolled sushi w soy, ginger & wasabi vo / df caraway crispbread **gf**

Assorted rice paper roll, hoisin & peanut sauce vgo / gf / df

HOT

Signature beef sausage roll, tomato sauce **nf** Tomato, goat's cheese, & bush tomato spice quiche **v / nf** Mini beef & red wine pie, tomato sauce **nf** House crumbed sesame chicken strips, sweet chili sauce **nf** Margherita arancini, tomato sugo, basil, mozzarella & parmesan v / nf





\$70pp

Some items may change slightly due to seasonal availability.

IO Piece Canapé Package

\$100

- Mediterranean Mezze Board • Selection of crudites, preserved vegetables, marinated hot Spanish peppers, caperberries, Toolunka Creek kalamata olives. Housemade hummus (gf / +sesame), eggplant dip (gf), whipped

 - Assorted crackers, olive bread, toasted tortilla crisp (contains

gluten) Australian Cheese Platter

- Maffra aged cheddar, Maffra riverslea red cheddar, Six farms brie, Six farms blue & Tasmanian highland chevre goat's milk • Toolunka Creek kalamata olives, pickled baby figs, fig jam,
 - grapes, dried fruits, pear, strawberries, toasted almonds,
 - Olive sour dough, tortilla crisp, assorted crackers, beetroot & \$I00

fennel crispbread (contains gluten)

Vegan Feast Platter

- Selection of crudites, preserved vegetables, dolmades, marinated artichokes, hot Spanish peppers, caperberries, Housemade hummus gf / +sesame, Eggplant dip gf, vegan
- Assorted breads, beetroot & fennel crispbread vgn



platters are suitable for 6-8 guests each & all can be made gluten free if required

The Sushi Platter

\$125

- 56 peices
- Prawn, crunchy chicken & caterpillar inside out sushi
- Tempura prawn, smoked salmon, spicy tuna & teriyaki chicken hand roll
- Contains Gluten & Sesame

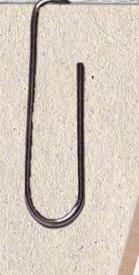
Antipasto Platter

\$135

- Prosciutto, Sopressa salami, Felino salami, shaved grandmother ham
- Maffra aged cheddar, Six farms brie, bocconcini, provolone.
- A selection of grilled vegetables, hot spanish peppers, grapes, dried fruits, caperberries, Toolunka Creek kalamata olives, pickled baby figs, almonds, walnuts & pistachios.
- Housemade hummus (gf / +sesame), Eggplant dip (gf)

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• Olive sour dough, tortilla crisp, assorted crackers (contains gluten)







Venue Featules

Goldilocks is the perfect setting for any celebration.

Our fully retractable roof and side awnings create a beautifully open space to take in the stunning CBD scenery. When the roof is closed and the heaters are firing it's a very cosy vibe.

We're here to ensure your event is one people will be talking about for months to come. Speak to our Functions Director regarding personalising your event. Decorations are welcome and help is available to set up. You're also more than welcome to supply your own playlist for music.

Total capacity standing is 80 guests.





Tiffy Boup Venues







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