

T I F F Y G R O U P



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.



Beverage 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.

Beverage Packages

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

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

SILVER BEAR \$65pp

WINE

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

Tarot grenache
Very Special shiraz

BEER

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

soft drinks & juices

GOLD BEAR \$80pp

WINE

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 Plates Menu



Beer battered fries vg	\$11
Veggie spring rolls vg	\$11
Vegan calamari vg	\$11
Deep fried chicken ribs	\$14
Veggie wontons in spicy sauce vg	\$14
Shanghai pork juicy dumplings	\$14
Spinach & mushroom dumplings vg	\$14
Spinach & mushroom steamed bao buns vg	\$14
Shanghai fried noodles vg	\$16
Beef black bean on rice vg	\$18
Spicy popcorn chicken vg	\$18



Share plates menu can be ordered in venue on the date of your event.
Items are subject to availability.

Canape Menu & Packages



COLD

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 & basil **v / gf / nf**

Olive bread crostini, stracciatella, spanish guindillas, fig jam **v / nf**

Prosciutto, baby pickled figs, citrus cream cheese, buckwheat & caraway crispbread **gf**

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

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**



6 Piece Canapé Package	\$45pp
8 Piece Canapé Package	\$60pp
10 Piece Canapé Package	\$70pp

Some items may change slightly due to seasonal availability.

Grazing Platters

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

Mediterranean Mezze Board

\$100

- Selection of crudites, preserved vegetables, marinated hot Spanish peppers, caperberries, Toolunka Creek kalamata olives.
- Housemade hummus (gf / +sesame), eggplant dip (gf), whipped red capsicum cream cheese.
- Marinated bocconcini & greek feta.
- Assorted crackers, olive bread, toasted tortilla crisp (contains gluten)

Australian Cheese Platter

\$135

- Maffra aged cheddar, Maffra riverslea red cheddar, Six farms brie, Six farms blue & Tasmanian highland chevre goat's milk cheese.
- Toolunka Creek kalamata olives, pickled baby figs, fig jam, grapes, dried fruits, pear, strawberries, toasted almonds, walnuts & pistachios
- Olive sour dough, tortilla crisp, assorted crackers, beetroot & fennel crispbread (contains gluten)

Vegan Feast Platter

\$100

- Selection of crudites, preserved vegetables, dolmades, marinated artichokes, hot Spanish peppers, caperberries, Toolunka Creek kalamata olives & grapes.
- Housemade hummus gf / +sesame, Eggplant dip gf, vegan persian macadamia feta.
- Assorted breads, beetroot & fennel crispbread vgn

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



Venue Features

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.





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Tiffany Group Venues



Little Red's



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