



JULIET  
JULIET MELBOURNE PTY LTD

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# JULIET MELBOURNE

## FUNCTIONS & EVENTS

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Basement 37-41 Little Bourke Street, Melbourne  
Phone: (03) 9639 4944

[www.julietmelbourne.com.au](http://www.julietmelbourne.com.au)  
Email: [enquiries@julietmelbourne.com.au](mailto:enquiries@julietmelbourne.com.au)



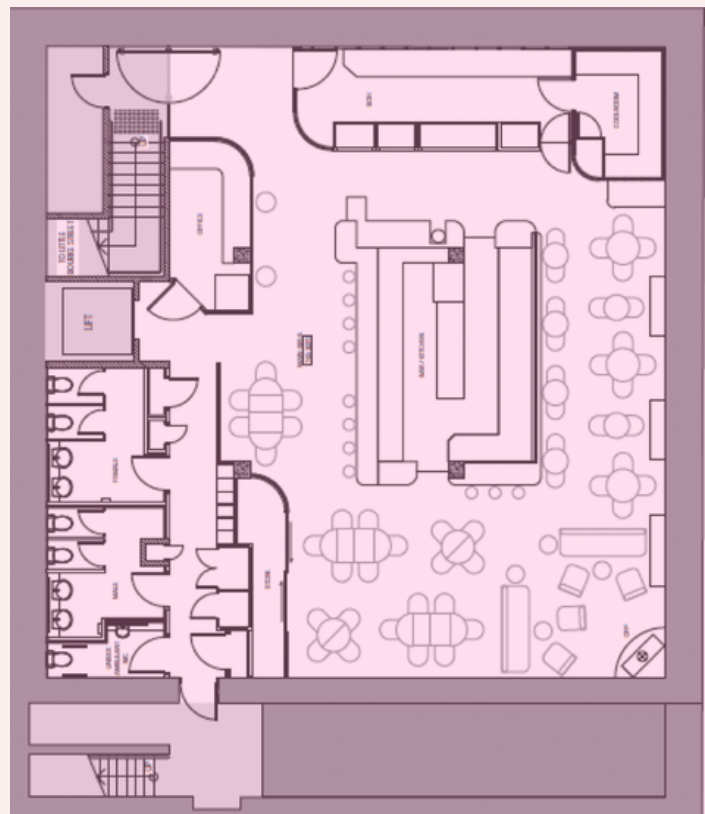
## THE VENUE

This dynamic venue provides a unique space with food and drink menus that can be tailored to your specific needs, from corporate functions, product launches to private celebrations and parties.

Breakfast, lunch or dinner  
between 8am - 1am

We can accommodate up to 100 guests with a variety of floor plans tailored to your event needs.

To discuss your next event or to make an appointment to view the space, please contact us on:  
[enquire@julietmelbourne.com.au](mailto:enquire@julietmelbourne.com.au)  
(03) 9639 4944





# STANDING EVENTS

We can accommodate up to 100 guests with a wide range of floor plans tailored to your event. We can tailor bespoke menus to meet your requirements and tastes.

## COLD CANAPES

Fish crudo, pickled fennel, citrus, squid ink cracker (GF)

Heirloom beetroot, whipped ricotta, hazelnut (GF)

Salt baked carrot, sunflower seed cream, pomegranate (VGN, GF)

Seared beef, tonnato dressing, pickled vegetables, crouton

## HOT CANAPES

Crispy pork belly, pickled apple (GF)

Panisse, ratatouille, gremolata (VGN, GF)

House croquettes (vegetarian on request)

Baked ½ shell scallops, seaweed butter (GF)

## SUBSTANTIAL ITEMS

Zucchini, lemon & radicchio risotto with pecorino (GF, V)

Pork bao or Mushroom bao

Ancient grains, citrus salad & feta (VGN)

Crispy battered Rockling, chunky tartare, fries

Chicken gougere, sauce gribiche

## DESSERT CANAPES

Espresso martini macaroon (GF) 7.5 each

Yuzu lemon meringue tart 7.5 each

Please note that menus are seasonal and are subject change without notice.

## CANAPE OPTION ONE

45 per person.

Select 4 canapes + 1 substantial

## CANAPE OPTION TWO

63 per person.

Select 5 canapes + 2 substantial

## OPTIONAL ADD-ONS

Extra hot or cold canapés 8 per piece

Extra substantial 15 per piece

Antipasto platters 20 per person

Cheese platters from 15 per person

Charcuterie platters from 20 per person

Freshly shucked Appellation oysters, mignonette dressing 6 per piece



# SEATED EVENTS

We can accommodate up to 65 seated guests with a wide range of floor plans tailored to your event.

## ENTREE - FEASTING

Stracciatella, smoked beets, dill (GF)

Fish crudo, citrus, pickled fennel, avocado (GF)

## MAINS - FEASTING

Baked potato gnocchi, puttanesca (GF) and  
Chargrilled chicken, chimichurri (GF, DF)  
or

Chargrilled sirloin, cafe de Paris butter,  
parsley + shallot salad (G/F)

**+\$10pp surcharge**

## SIDES

Romaro Farm seasonal green salad,  
citronette dressing

House fries, rosemary salt

## DESSERT

Crème fraîche bavarois, rhubarb, strawberry,  
meringue

## OPTIONAL ADD-ONS

Oysters 6 per person

Antipasto on arrival 15 per person

Selection of 3 canapes on arrival 20 per person

Additional sides 5 per person

Cheese Selection 18 per person

Charcuterie 18 per person

\*sample menu

Please note that menus are seasonal and  
are subject change without notice.

## BANQUET OPTION ONE

75 per person, 2 courses

Select entree + main

**or** main + dessert

## BANQUET OPTION TWO

85 per person, 3 courses

Entree, main + dessert - shared





# BEVERAGE

Beverage can be consumed on consumption, by one of our beverage packages or we can curate a package specific to your requests.

## PACKAGES

Beverage packages include tap Estrella, soft drinks and sparkling water.

### BEVERAGE PACKAGE ONE

40 per person - 2 hours  
55 per person - 3 hours  
68 per person - 4 hours  
80 per person - 5 hours

NV Pizzini Frizzante  
Growers Gate Pinot Grigio  
Growers Gate Shiraz

### BEVERAGE PACKAGE TWO

60 per person - 2 hours  
75 per person - 3 hours  
88 per person - 4 hours  
100 per person - 5 hours

Select 3 options from list below:

Box Grove Prosecco  
Debussy Reverie Rose  
Dagger Pinot Gris  
Swell Season Chardonnay  
Mont-Redon, Cotes du Rhone Blanc  
First Creek Botanica Pinot Noir  
Inkwell 'Road to Joy', Shiraz Primitivo  
Poggiotondo Chianti Sangiovese

### OPTIONAL ADD-ONS

Cocktails on arrival from \$20pp  
Champagne on arrival from \$25pp  
Mocktails from \$12pp



# BEVERAGE ON CONSUMPTION

Beverages to be selected 14 days prior to your event. Cocktails can be pre-ordered & served as a round at the time of your choosing. Unlimited sparkling water package is available for \$3pp. Ask your event manager for a current beverage list & let us know if you would like us to provide you with suggestions in line with your preferences & budget.



Select a Sparkling, Rose, White & Red from the below list

- 2021 Box Grove Prosecco, Nagambie, Victoria \$70
- NV Stewart & Prentice 'Paradise Garage', Brut Gippsland, Victoria \$80
- NV Bonnaire Champagne, France \$155
- 2019 Debussy Reverie Rose, Provence, France \$50
- 2021 Hahndorf Hill Rose, Adelaide Hills, South Australia \$65
- 2019 Kate Hill Riesling, Huon Valley, Tasmania \$80
- 2022 Murdoch Hill Sauvignon Blanc, Adelaide Hills, South Australia \$75
- 2020 Batard Langelier Didascalie Muscadet Sevre et Marne, Loire, France \$75
- 2021 Nomad's Garden Fiano, King Valley, Victoria \$65
- 2019 Santolin Gladysdale Chardonnay, Yarra Valley, Victoria \$88
- 2020 Domaine des Hates Chablis Chardonnay, Burgundy, France \$115
- 2021 Friends of Punch Pinot Noir, Yarra Valley, Victoria \$80
- 2019 Curly Flat Pinot Noir, Macedon Ranges, Victoria \$145
- 2021 Billy Button Tempranillo, Alpine Valley, Victoria \$75
- 2020 G.D Vajra, Dolcetto d'Alba, Piedmont, Italy \$88
- 2021 Reed 'Alexia' Grenache, McLaren Vale, South Australia \$85
- 2014 Mount Camel Ridge Cabernet Sauvignon, Heathcote, Victoria \$110
- 2021 Spinifex Syrah, Barossa Valley, South Australia \$80
- 2019 Torbreck, 'The Struie' Shiraz, Barossa Valley, South Australia \$122
- 2017 Michael Hall Flaxman's Syrah, Eden Valley, South Australia \$110

Beverage selections are subject to vintage changes and availability. Please ask for access to our full wine list for a wider range.



# MORNING & AFTERNOON TEA

We can accommodate up to 100 guests with a wide range of floor plans tailored to your event.

All morning and afternoon teas include still and sparkling water, freshly brewed tea and coffee.

We are happy to create and tailor bespoke menus to meet your specific requirements and tastes.

## MORNING TEA

28 per person

Seasonal fruit platter

Selection petite savoury pastries and quiches

## AFTERNOON TEA

28 per person

Selection of Australian and International cheeses with fruit chutney, lavosh

Selection petite sweet cakes & biscuits

Please note that menus are seasonal and are subject change without notice.



# TERMS & CONDITIONS

**Audio Visual Equipment:** Our venue offers full AV equipment including large screen projector, HDMI connection and wireless microphone at a flat fee of \$250. Please advise if you require this when confirming your booking. Additional AV requirements can be organised through our Audio Visual partner for an additional charge.

**Tentative booking:** Tentative bookings will be held for a period of seven (7) days only, at which time the booking will be released if a signed copy of our acceptance form and deposit have not been received.

**Confirmation:** Bookings will only be confirmed on receipt of a signed copy of term and conditions and a pre-authorisation of credit card for 50% of the function.

**Deposit:** A pre-authorisation of 50% of the food invoice is required to confirm the booking.

**Payment:** The event cost is to be paid in full on the day of the event via credit card or cash unless organised prior to the event with your event manager. If you wish to pay the balance by EFT, funds need to be cleared into our bank account at least 48 hours prior to the event with the remittance sent to your event manager.

**Minimum Spends:** The minimum spend for any function is dependent on the day of the week, time, space and number of guests and must be met across food & beverage only. In the case that the total food and beverage bill does not equal the same as that of the minimum spend or higher, a room hire fee will be charged to make up the difference. Additional costs such as AV, decorations or anything outside of food and beverages do not count towards the minimum spend. All credit card deposits and prepayments incur a 1.65% processing fee. Events held on a public holiday will incur a 15% surcharge on all food and beverage items.

**Set Up and Delivery:** you will be able to access the venue 30 minutes pre and post event unless you have organised prior.

**Damages and Cleaning:** Organisers are liable for any costs relating to damage, theft or additional cleaning requirements that are caused by an event.

**Cancellation:** If cancelling up to fourteen (14) days before your event, 50% of the food bill will be charged. If cancelling between fifteen (15) and twenty nine (29) days prior to your event, you be charged 25% of the food invoice. Functions cancelled with more than 30 days notice will receive a full refund with the exception of December. Cancellation of December functions will be charged 100% of food invoice once the contract has been signed.

**Confirmation Of Attendance:** Final guest numbers are required seven (7) business days prior to your event.

**Confirmation of Menus:** All menu selections, dietaries requirements and beverage selections must be confirmed ten (10) business days before your event, we cannot guarantee late changes will be accommodated.

**Public Holidays:** A 15% public holiday surcharge is applied on public holidays



# ACCEPTANCE FORM

Reservation Date: \_\_\_\_\_

Reservation Time: \_\_\_\_\_

Number of Guests: \_\_\_\_\_

Type Of Event ( Standing/Seated: \_\_\_\_\_

Minimum spend (+5% service charge): \_\_\_\_\_

Booking Contact (Full Name): \_\_\_\_\_

Contact Mobile Number & Email: \_\_\_\_\_

Company Name (if applicable): \_\_\_\_\_

If the contact person on the day of the event is different to the contact listed above, please provide alternate name and mobile number:

Credit Card Details (all cards accepted, credit card surcharge does apply)

Name on Card: \_\_\_\_\_

Card Number: \_\_\_\_\_

Expiry Date: \_\_\_\_\_

CCV: \_\_\_\_\_

Signature: \_\_\_\_\_

Pre- Authorisation Amount (50% of minimum spend): \_\_\_\_\_

All events have a compulsory 5% service charge which will be charged at the conclusion of your event.

Please ensure that you have read and agree to our terms and conditions listed in this document.

I HAVE READ AND ACCEPT THE TERMS AND CONDITIONS LISTED ABOVE

Signed : \_\_\_\_\_ Dated: \_\_\_\_\_

We look forward to welcoming you to Juliet Melbourne for a memorable and enjoyable experience.