



FUNCTION & EVENT PACKAGES

OUR FOOD +
DRINKS

FOOD AND DRINKS

At Antique Bar we are dedicated to providing the best customer service and experience. We work with local businesses in both Elsternwick and around Victoria to ensure we are offering seasonal food and beverage packages.

Where possible we use sustainable and/or organic products and businesses to help support our goal.

PLATTER'S

CLASSIC SUSHI PLATTER \$55 (46 PCS)

You choice among veggie, tuna, chicken, seafood or all + soy sauce, pickled ginger & wasabi.

SALMON SUSHI PLATTER \$65 (36 PCS)

Mixed selection of salmon handrolls, nigiri & hosomaki + soy sauce, pickled ginger & wasabi.

PARTY SUSHI PLATTER \$100 (65 PCS)

Crunchy tempura prawn, mango panko prawn, spicy salmon, salmon & onion, chicken teriyaki, dragon chicken katsu & dynamite handrolls + soy sauce, pickled ginger & wasabi.

RICE PAPER ROLLS \$112 (28 PCS) (GF)

Chargrilled chicken, thai basil, mint, lettuce, peanuts,
vermicelli + nuoc nam dipping sauce
Crispy tofu, mixed herbs & mustard greens
+ chilli soy dipping sauce (vg)

MINI SLIDERS \$9 EACH (+ \$1 GF Bread)

Chicken breast, satay sauce, coriander, shredded carrot & •baby spinach, herbed mayo
Beef, aged cheddar, spanish onion, relish & herbed mayo
Veggie pattie, relish, tomato, beetroot & herbed mayo mushrooms, (v+veg)

THE CRUDITE PLATTER \$100 / 20 to 25 ppl (VG+GFO)

Fresh sliced vegetables arranged around a deliciously creamy hummus + pita crisps.

LE FROMAGE PLATTER (GFO+VGO)

3 - 5 cheeses served with quince paste, honeycomb, fruit,
nuts + sourdough & assorted crackers.
Petit \$125 / 15 ppl
Grande \$200 / 20 ppl

GRAZING PLATTER (GFO+VGO)

Selection of cured meat, dip, cheese, pate, olives, fruit, nuts
+ sourdough & assorted crackers.
Petit \$125 / 15 ppl
Grande \$200 / 20 ppl

FRUIT PLATTER \$85

A mixture of decriptive seasonal fruit made for sharing before, after or during service.

GF=Gluten Free | GFO=Gluten Free Option Available
VG=Vegetarian | VGO=Vegan Option Available





canape Packages

ITEMS CAN BE CHOSEN FROM OUR
SELECTION OF COLD, HOT & DESSERT
CANAPES.

5 ITEMS // \$20 PER PERSON
8 ITEMS // \$32 PER PERSON
10 ITEMS // \$40 PER PERSON
12 ITEMS // \$48 PER PERSON

HOT CANAPES

- Beef & red wine pies + tomato relish (vgo+gfo)
- Beef sausage rolls + tomato relish (vgo+gfo)
- Mini triple cheese toasties with relish
- Chicken satay skewers + peanut sauce (gf)
- Prawn spring roll + lettuce, herbs & nouc nam (veg)
- Vegetable Spring Roll, lettuce, herbs and dressing (veg)
- Potato, and goats cheese croquettes + smoked house relish
- Vegetable curry puffs, served with peanut sauce (veg+v)



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COLD CANAPES

- Cucumber & cream cheese blinis (veg)
- Chicken rice paper rolls (gf)
- Tofu rice paper rolls (gf+veg+v)
- Sushi bites, mixed assortment of hand made rolls (gf+ veg)
- Freshly baked focaccia served with hummus (veg)
- Antipasto Skewers - olives, dried tomatoes, meat, cheese (gf)
- Tomato bocconcini skewers (veg+gf+v)

DESSERT CANAPES

- Mini cookies + milk - cookies with baileys and milk
- Cold dessert bites - cheesecake squares, chocolate brownie, and tarts
- Mini cupcakes (gf)
- Macarons (gf)
- Carrot cake



11" Traditional pizza

\$25 (8 slices)

MARGARITA

Tomato sugo, mozzarella & oregano (v)

EL GRECO

Tomato sugo, mozzarella, spinach, spanish onion, freshly sliced tomato, feta, olives & oregano (v)

MEDITERRANEAN

Tomato sugo, mozzarella, spinach, roasted peppers, roast- ed eggplant, artichoke hearts, sun-dried tomatoes & pine nuts (v)

PUMPKIN

Tomato sugo, mozzarella, roasted pumpkin, red capsicum, fetta cheese & pine nuts (v)

PEPPERONI

Tomato sugo, mozzarella, hot salami, mushrooms, capsicum, onion & olives

CAPRICCIOSA

Tomato sugo, mozzarella, ham, mushrooms, olives & anchovies

HAWAIIAN

Tomato sugo, mozzarella, ham & pineapple

GREED

Bbq sauce, mozzarella, virginia ham, bacon, sausage & pepperoni

ROCKET

Tomato sugo, mozzarella, prosciutto, roquette, shaved parmesan & drizzled with balsamic vinegar

TANDOORI

Tomato sugo, mozzarella, marinated tandoori chicken, baby spinach & minted yoghurt





beverages

Antique Bar offers the following packages; we can also tailor packages to suit your requirements so please do not hesitate to contact our Function Manager.

We work with a local wine rep to ensure we are choosing local wines and supporting local businesses. Our wines have been handpicked from the best regions and will change seasonally.

We are more than happy to work with you to ensure we have chosen your favourite wines.

The choice to acquire a bar tab can also be organised with a specified limit and selection of beverages to be served. The limit can be reviewed and increased according to your liking, during the progression of your function.

The choice for a consumption bar can be organised as well. Your guests can pay for their drinks as they go as long as you commit to settle the remaining on the day if they don't reach the minimum spend.





beverages

BEVERAGE PACKAGES

HOUSE PACKAGES

2 HOURS \$45.00 PP
3 HOURS \$55.00 PP
4 HOURS \$65.00 PP
5 HOURS \$75.00 PP

WINE

Sparkling / Brut, VIC
Sauvignon Blanc, VIC / Pinot Grigio, VIC
Shiraz, VIC / Pinot Noir VIC

BEER

Erdinger Non Alcoholic
Peroni,
Byron Bay Lager
Cider
Stone and Wood Pacific Ale

MINERAL WATER, SOFT DRINKS & JUICES

*All stock subject to availability, please check when booking.

PREMIUM PACKAGES

2 HOURS \$65.00 PP
3 HOURS \$75.00 PP
4 HOURS \$85.00 PP
5 HOURS \$95.00 PP

WINE

Premium Prosecco
Premium Sauvignon Blanc, Chardonnay, VIC
Premium Shiraz / Pinot Noir VIC
Mimosa with fresh in house orange juice

BEER

Erdinger Non Alcoholic 0.4%
Peroni
Byron Bay Lager
Stone and Wood Pacific Ale
Gippsland Grand Ridge Golden Ale,
Gippsland Grand Ridge Blonde Ale
Coldstream Apple Cider
Guinness (On Tap)

BEVERAGE PACKAGE ADDITIONS

+ Spirits add on available
+ G.H. Mumm Grand Cordon Brut Champagne, Reims France add on available
+ \$20PP Cocktail on arrival - Selection
Gin Martini, Vodka Martini, Negroni,
Tommy's Margarita, Old Fashioned,
Espresso Martini, Whisky Sour

Terms & Conditions

Minimum spend: minimum spend apply subject to demand, function size and duration. Minimum spend consists of food & beverages spend.

Public holiday: events held on a public holiday will incur a surcharge of 10% on the minimum spend.

Confirmation: a 20% deposit is required to confirm all bookings.

Tentative booking: will be held for a period of 2 days only, after which time the booking can be released by Antique and the space made available to other interested parties.

Cancellation:

60-90 days = \$150 admin fee

30-60 days = deposit forfeited

15-29 days = 25% of the estimated value of the function will be charged

8-14 days = 50% of the estimated value of the function will be charged

Within 7 days written notice = 80% of the estimated value of the function will be charged

Finalization: menu selections need to be confirmed at least 14 days prior, as this will reflect the amount charged to your final bill. Final numbers need to be confirmed 14 days prior as well.

Dietaries: dietary requirements can be catered for. A minimum of 7 days notice is required.

Payment: payment for events up to the minimum spend is required 2 weeks in advance of event. Any additional amounts can be settled on the day of function. Paying with credit card will incur a merchant fee of 1.8%. Bank Transfer available to avoid fees.

Set up: the venue can be made available on the day of the function if set up is required, subject to availability.

Decoration: we ask that you only use blue tac to hang decorations, as this has proven not to damage the walls.

Cake: you are welcome to bring your own cake, we can store this in our fridge, you will be provided with all the essentials to cut the cake and pass to guests.



ANTIQUE BAR
• ELSTERNWICK •