



THE JUNGLE ROOM AT DOGLANDS

**FUNCTION
PACK**

THE JUNGLE ROOM AT DOGLANDS

Sitting alongside our mega 1,200 pax venue Moon Dog Doglands, The Jungle Room terrace restaurant and bar is a more intimate venue for functions of up to 80 pax. The Jungle Room is the perfect spot to host team drinks, smaller functions, corporate planning days, offsites, meetings, team building days, and even weddings and wakes.

685 La Trobe St, Docklands
(opposite gate 7 of Marvel Stadium)

Open 7 days.





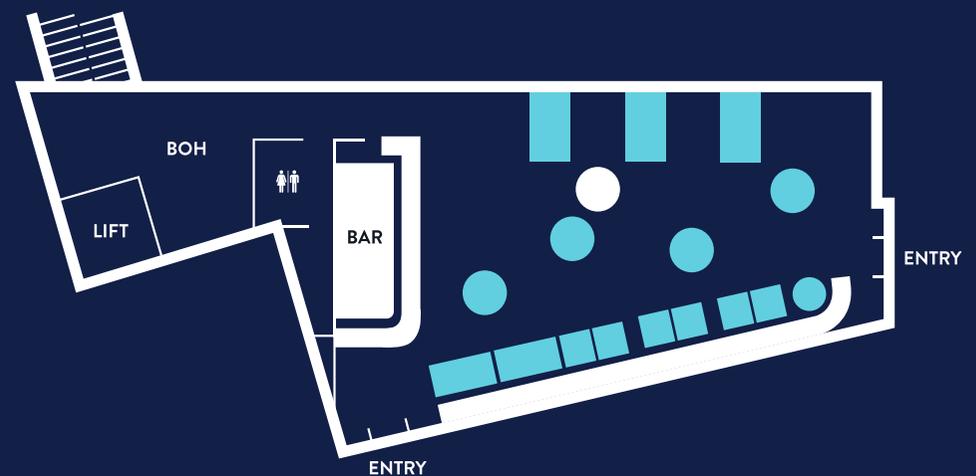
We treat every enquiry on an individual bases so get in touch with our team to discuss how we can help bring your event to life.

The Jungle Room is open daily and available for full or partial venue hire

**70 PAX
SEATED**

**80 PAX
COCKTAIL**

**LIMITED
AVAILABILITY**



**OUR
FUNCTION
PACKAGES**



STATION MENU

A fun service style where the food really shines

CHEESE & DELI MEATS

A trio of carefully selected cheeses:
featuring hard, soft, and blue varieties.

Chef's choice of freshly sliced deli meats.

Assorted bread and crackers.

Assortment of pickled vegetables and condiments.

\$16pp

OYSTER STATION

Selection of premium oysters served on the
half shell, handpicked from the finest Australian
coastal regions.

Classic mignonette, cocktail sauce,
lemon aioli & ponzu dressing.

Fresh lemon wedges, finely chopped herbs,
and cracked black pepper.

\$18pp

TACO STATION

Beef barbacoa, red salsa, diced onions.

Pulled chicken, green tomatillo salsa, lime.

Vegan sweet potato and black bean, cajun
seasoning, shredded lettuce and lime.

\$18pp

CANAPES

PER PERSON PACKAGES

Option 1

5 Smaller Bites \$30 pp

Option 2

2 smaller bites + 2 bigger bites \$30 pp

Option 3

3 smaller bites + 3 bigger bites \$45 pp

Option 4

4 smaller bites + 4 bigger bites \$60 pp

Add a sweet bite for \$6 pp

INDIVIDUALLY PRICED ITEMS

Smaller bites \$7 each

Bigger bites \$10 each

Sweet bites \$6 each



Custom packages available on request.

CANAPE MENU

Roaming serves to be enjoyed throughout your function

SMALLER BITES

Haloumi bites, honey, dukkah (v, gf)

Cheeseburger spring roll

Lime cured prawn ceviche tostada, avocado (gf)

Smoked chicken and blue cheese tartlet, aioli, apricot gel

Jamon croquette, paprika aioli

Pulled chicken tostada, tomatillo salsa, frijoles, sour cream (gf)

Pulled jackfruit tostada, salsa, frijoles (v, vg, gf)

Freshly shucked oyster, champagne vinaigrette

Smoked salmon roulade, dill, lemon, cream cheese (gf)

BIGGER BITES

Crispy buffalo chicken ribs, spicy mayo, celery (gfo)

Beef slider, tomato, lettuce, pickles, burger sauce (gfo)

Vegan slider, tomato, lettuce, pickles, burger sauce (vg,gf)

Pulled shiitake mushroom slider, slaw, house-made BBQ sauce (vg, gf)

Crispy chicken slider, creamy slaw, pickles, house-made BBQ sauce

Pork and fennel sausage roll

Roasted vegetable sausage roll (vg)

Chunky steak and ale pie

SWEET BITES

Classic vanilla slice, flaky puff pastry, vanilla custard (v)

Chocolate brownie, chocolate cream (v, gf)

Churros bites, chocolate sauce (v)

Vegan peanut slice (vg)

Mini cannolis (v)

FEED ME

Two course - \$70 per person. Three course - \$75 per person.

ENTREES

Beef carpaccio (gf)

Grated horseradish, watercress, umami bomb oil.

Whipped ricotta (gfo, v)

Floral honey, lemon thyme, baguette.

Black olive tapenade (gfo, v)

Pistachio, confit garlic, baguette.

MAINS

Harissa spiced roast chicken (gf)

Red pepper hummus, herb salad.

650g Parwan prime rib eye (gf)

Herb butter.

Roasted chat potatoes (gf)

Harissa cauliflower & grain salad (gf, vg)

DESSERTS

Coffee & chocolate panna cotta (gfo)

Mascarpone Chantilly, chocolate hazelnut crumb.

Maple-spiced pumpkin tart (v)

Caramel glaze, candied pecans, double cream.

DRINKS PACKAGE

EASY DRINKING

Beers & Cider

Moon Dog Draught
Moon Dog Old Mate Pale Ale
Moon Dog Session Ale
Moon Dog Cider

Cans

All Fizzer Seltzer flavours

Wine

House Prosecco
House Sauvignon Blanc
House Shiraz

Non-alcoholic

Soft drinks
Juices
Non-alcoholic beer

Gluten-free beer

\$60 pp 3 hours
\$75 pp 4 hours

PARTY PACK

Beers & Cider

Moon Dog Draught
Moon Dog Old Mate Pale Ale
Moon Dog Pacific Ale
Moon Dog XPA
Moon Dog Session Ale
Moon Dog Cider

Cans

All Fizzer Seltzer flavours

Wine

House Prosecco
House Brut
House Sauvignon Blanc
House Riesling
House Rosé
House Shiraz
House Pinot Noir

Non-alcoholic

Soft drinks
Juices
Non-alcoholic beer

Gluten-free beer

\$70 pp 3 hours
\$80 pp 4 hours

THE LOT

Beers & Cider

All Moon Dog beers and cider

Cans

All Fizzer Seltzer flavours

Wine

All wine by the glass

Cocktails

Aperol Spritz
Espresso Martini

Basic Spirits

Vodka
Gin
Rum
Whiskey
Bourbon
Tequila

Non-alcoholic

Soft drinks
Juices
Non-alcoholic beer

Gluten-free beer

\$90 pp 3 hours
\$105 pp 4 hours



BAR TAB

On consumption bar tab with specified limits can be set up if you prefer.

ADD ONS

COCKTAIL ON ARRIVAL

Aperol Spritz \$15 pp

Espresso Martini \$15 pp

Custom Cocktail \$18pp

SPIRITS UPGRADE

Add a selection of house spirits on your menu as an add on to a drinks package.

1 Hour - \$20pp



Looking for something bigger? For functions and events of up to 1,200 pax, speak to our team about hosting your function at Moon Dog Doglands.



Still not quite what you were looking for? Check out our other venues around Melbourne that offer a wide variety of unique spaces, capacities and food and drink options.

Moon Dog OG (Abbotsford)



Moon Dog Beach Club (Frankston)



Moon Dog World (Preston)

Moon Dog Wild West (Footscray)





THE JUNGLE ROOM AT DOGLANDS

Want to find out more?

Get in touch with our functions team

doglands@moondog.com.au

(03) 9428 2307

