

PiNCHY's
made by sea

EVENTS & FUNCTIONS

Packages



The Venue

**AT PINCHY'S LOBSTER & CHAMPAGNE BAR,
WE PRIDE OURSELVES ON BEING THE PERFECT
VENUE TO HOST ANY CELEBRATION,
REGARDLESS OF SIZE OR OCCASION.**

Whether you're planning a dream wedding reception, memorable birthday bash, your next corporate event, or lively hen's or bridal shower we have the venue for you.

Our versatile and stylish spaces can be transformed to accommodate intimate gatherings or larger groups, ensuring that your event is tailored to your specific needs.

Our dedicated team will work closely with you to bring your vision to life, creating an unforgettable experience for you and your guests.

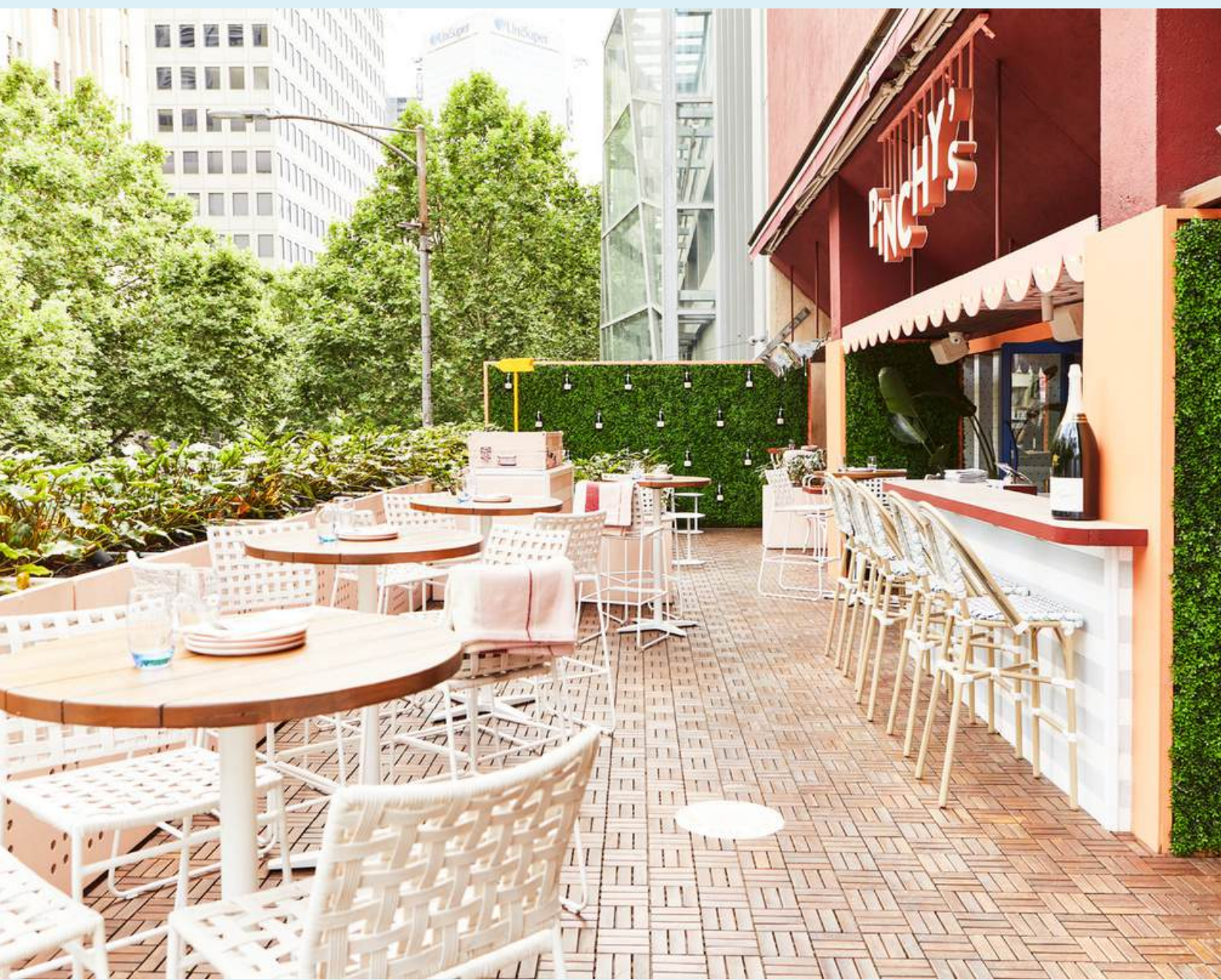


CHAMPAGNE GARDEN

Balcony

Our breathtaking balcony space at Pinchy's lobster & champagne bar, where enchanting views, modern amenities and an air of elegance converge to create a truly exceptional experience.

Perched high above, our champagne balcony offers a panoramic view that will leave you captivated. Gaze out upon stunning cityscapes as you and your guests celebrate your next function or event.



01 CHAMPAGNE GARDEN BALCONY



INDOOR

Booths

Pinchy's indoor booths are an exciting area that promises a memorable experience in a vibrant and comfortable setting. Step into our indoor booth area, where you'll find a playful and inviting atmosphere filled with shades of pink.

Pinchy's is dedicated to creating a space where fun and comfort go hand in hand. Perfect for smaller hens or bridal shower events.



02 INDOOR BOOTHS

THE PINK

Package



2x COCKTAILS, 1x LOBSTER ROLL, 1x CRAB TACO

+

2x FRENCH FRIES (Per Table)

80 PER PERSON

MINIMUM GROUP 12 | MAXIMUM GROUP 16

ART NOUVEAU

Dining Room

Our main dining room at Pinchy's Lobster & Champagne Bar is where elegance and comfort intertwine to create a truly exceptional dining experience.



FEATURES INCLUDE

STYLISH PINK COUCHES OFFER A TOUCH OF SOPHISTICATION AND WHIMSINESS

STATE-OF-THE-ART AV SYSTEM

ENHANCES YOUR EVENT WITH SEAMLESS AUDIO AND VISUAL CAPABILITIES

PERFECT LIGHTING SETS AN INVITING AND INTIMATE ATMOSPHERE

SIT DOWN OR STAND UP MENU AVAILABLE



ACCOMMODATES

110 GUESTS STANDING

40 GUESTS SEATED

FLEXIBLE TABLE ARRANGEMENTS

Enquire Now



CANAPE MENU



GROUP 1

KING CRAB TACO

Spicy Tomato, Coriander, Avocado mousse

SPICED TOFU TACO

V

Spicy Tomato, Coriander, Avocado Mousse

SNAPPER CROQUETTE

Chipotle Mayo, Chilli Oil

LEEK CROQUETTE

V

Vegan Parmesan, Herb Oil

TUNA TARTARE

Truffle Honey, Cucumber, Creme Fraiche, Dill

MOONLIGHT FLAT OYSTERS

Natural w/ Green Chilli & Spearmint Mignonette

SCALLOPED POTATO

Scallop Ceviche, Yuzu Kosho, Sorrel

GROUP 2

CHICKEN SKEWER

Tender cubes of chicken in house made marinade

SMOKED ANCHOVY

Cantabrian anchovy, mascarpone, nduja, homemade fennel focaccia

BEEF TARTARE

Cape Grim tenderloin, potato galette, native pepper

TRUFFLE FRIES

Truffle salt, Parmesan, parsley & black truffle aioli

GROUP 3

PINCHY'S LOBSTER ROLL

Canadian Lobster, Butter, Lettuce, Mayo, Pinchy's Seasoning, Pickled Shallots, Lemon

CARAMELISED ARTICHOKE

V

Ponzu, fennel, avocado & radish

GRILLED OCTOPUS

Davidson Plum BBQ sauce, Taramasalata, Winter Tomatoes, Pickled Chilli

WAGYU BEEF BURGER

Smoked tuna bacon, marie-rose sauce, trout roe, pickle, american cheese

FISH 'N CHIPS

Crispy Whiting, fries, homemade condiments

70PP PACKAGE 1

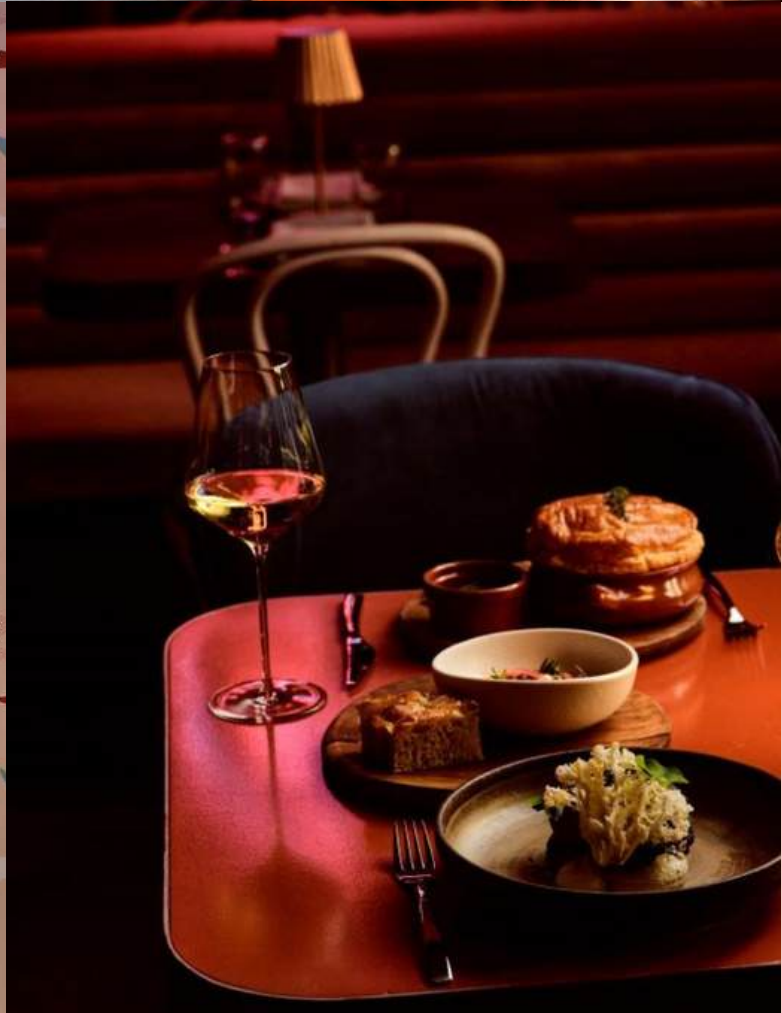
3 ITEMS FROM GROUP 1
2 ITEMS FROM GROUP 2
1 ITEM FROM GROUP 3

85PP PACKAGE 2

3 ITEMS FROM GROUP 1
3 ITEMS FROM GROUP 2
1 ITEM FROM GROUP 3

95PP PACKAGE 3

3 ITEMS FROM GROUP 1
3 ITEMS FROM GROUP 2
2 ITEMS FROM GROUP 3



DRINKS PACKAGES

PINCHY'S SELECT

60PP / 2 HOURS

75PP / 3 HOURS

90PP / 4 HOURS

TERRA VIVA 'BIO'

Prosecco Doc, Treviso, ITA

2020 LA JAVA DE GRANDES, ESPERENCES

Savignon Blanc, Loire, FRA

2020 LUNA ESTATE

Pinot Noir, Martinborough, NZ

2021 AQUILINA

Pinot Grigio, Veneto, ITA

COLONIAL BREWING CO

Draught 4.8% / Pale Ale 4.4% / I.P.A Ale 6.5%

SOFT DRINK

PINCHY'S PREMIUM

85PP / 2 HOURS

105PP / 3 HOURS

120PP / 4 HOURS

NV VEUVE CLIQUOT BRUT

Reims, FRA

2020 DOMAINE LAROCHE PETIT CHABLIS

Burgundy, FRA

2019 DOMAINE XAVIER MONNOT BOURGOGNE BLANC

Burgundy, FRA

2020 CHATEAU D'ESCANS, WHISPERING ANGEL ROSE

Provence, FRA

2020 LUNA ESTATE, PINOT NOIR

Mornington Peninsula, VIC

2019 SALOMON ESTATE SYRAH VIOGNIER

Fleurieu Peninsula, SA

COLONIAL BREWING CO

Draught 4.8% / Pale Ale 4.4% / I.P.A Ale 6.5%

SOFT DRINK



ADD-ONS

For The Extra Luxe

Whilst all events at Pinchy's are special to both you and us, why not add a little extra luxe with the following add-ons. Speak to our specialist events staff & curate a bespoke feature.

THESE INCLUDE

OYSTER BAR

CAVIAR STATION

KING CRAB TACO STATION

SPIRITS PACKAGE UPGRADE

COCKTAILS ON ARRIVAL

COCKTAIL PACKAGE UPGRADE

DJ SYSTEM SETUP
AND PROFESSIONAL DJs





Pearl

An intimate bar & dining space, dedicated to nature's perfect pairing. We invite you to enjoy the finest varieties of chablis, paired with Australia's freshest oysters in the heart of Bourke St.

A wine connoisseur's dream, peruse the largest collection of chablis in Australia in this intimate art deco private dining room.

Be captivated by our Pearl Experience - a 6 course tasting menu where each dish is prepared and served by our Head Chef who will then guide you through each dish, explain the process and where we source our ingredients.



ACCOMMODATES

40 GUESTS STANDING, 25 GUESTS SEATED

ALLOW FOR CUSTOMISATION BASED ON YOUR PREFERENCES

SEATED GUESTS WILL ENJOY A 6 COURSE TASTING MENU
STARTING FROM \$125 PER PERSON

BESPOKE CANAPE PACKAGES ARRANGED BY YOUR PERSONAL

EVENTS ASSISTANT

LUXE UP YOUR NEXT EVENT WITH A FRESHLY SHUCKED
OYSTER STATION OR CAVIAR BY THE GRAM



TESTIMONIALS

ROSIE & DOM

THERE WERE SO MANY STANDOUT MOMENTS, THANKS TO YOU GUYS, AND WE JUST FEEL SO HAPPY TO HAVE CHOSEN THE BEST VENUE!

"The wait staff were incredible. There were a few running around making sure everyone had the best night and attending to their needs. It honestly felt like our friends were walking around topping up our drinks."

"Thank you so much for going above and beyond, it didn't go unnoticed!"

"The oysters and taco station on arrival were a huge hit. Everyone was raving about both of these – they loved watching the intricate taco process and having the delicious oysters."

"Everyone was commenting on how delicious the food was and how unique it was for a wedding. There was something to cater for everyone and all the vegan, vego's and g-free's were well looked after."

"We were nervous that 180 guests would make the venue too crowded but it was perfect, it had a great feel. Not too packed and not empty and it was great we could get everyone inside for the speeches."

GABRIELLE & ROHIT

THIS WAS A SEAMLESS, STRESS-FREE PROCESS AND WE ATTRIBUTE THIS TO YOUR EXCELLENT ORGANISATION SKILLS AND NATURAL PARTY PLANNING ABILITIES.

"We can't thank you enough for putting on a spectacular event! Thank you so much for all your hard work, attention to detail and positivity."

"Everyone was very complimentary of the fabulous service (the staff were amazing!), delicious food and constant flow of drinks, especially after the finish time. And of course we all loved DJ Ryan's set! "

"It was so fun and you took care of everything. We had the best night!"

TERMS & CONDITIONS

Please read these terms and conditions carefully prior to making your booking and paying the required deposit. Proceeding with your booking with signature indicates you accept these terms and conditions.

BOOKINGS/DEPOSITS/SURCHARGES

Securing a function booking at Pinchy's requires a deposit of 20% based on the selected minimum spend required for your function. Upon receiving this deposit, we will issue you a remittance and confirmation of your booking. This deposit will be deducted from your final invoice. Any function booking on a Sunday will incur a 10% Sunday surcharge that will be added to the final invoice. Any function booking on a public holiday will incur a 15% public holiday surcharge that will be added to the final invoice.

MENU & GUEST LIST

The menu published is a sample menu only. Menu items are subject to change at Pinchy's discretion.

Dietary requirements will be accommodated upon request prior to the event. Any adjustments to our packages will be subject to timeline restrictions, additional fees and charges. Fees, charges and timeline restrictions are not negotiable. Clients will be advised of the relevant timeline restrictions, fees and charges prior to booking confirmation.

Pinchy's have the right to refuse any request that has been made after the applicable timeline restrictions including requests on the day of the event. If required an updated menu will be provided for selection to be made no less than 4 weeks prior to your booking date. Confirmation of menus, final guest numbers and dietaries are to be finalised no less than 14 days prior to your booking date. These finalised guest numbers will be the basis of your final invoice, any guest cancellations after this will be charged at the full price per person and these amounts are non-transferable. Any guest additions will incur additional fees. Please note, no food or drink may be taken away at the conclusion of the function.

PAYMENTS

Payment of the finalised invoice must be made no less than 7 days prior to your booking date. The initial deposit will be deducted from the final invoice. Any additional/remaining balance from a bar tab, additional guests or other additions not included in the final invoice must be paid in full on the night. A credit card authorisation form will be required for any additional charges.

ENTERTAINMENT/AV

Live music is allowed at the client's expense following events team approval. For AV needs beyond a music playlist, AV hire will be required, at the client's own expense.

CONDUCT

Pinchy's practices responsible service of alcohol (RSA), therefore we reserve the right to refuse service of alcohol or close the bar at our discretion. Pinchy's is not responsible or liable for the conduct of you or your guests, including any failure to observe any legislative or regulatory license or authorisation.

CANCELLATIONS

Where a client needs to cancel their booking the following shall apply:

More than 4 months notice – full refund of deposit + payments,

Less than 4 months notice - more than 1 month notice – refund only once the original booked date is resold

Less than 1 month notice – full deposit amount will be retained by Pinchy's with no refunds available

Less than 14 days notice – 50% of your minimum spend will be charged, along with your deposit amount be forfeited.

Extenuating circumstances will be considered by the venue, at management's discretion

ADDITIONAL FEES

A fee may apply for any food items to be brought in from outside the venue for consumption during functions.

Any additional items you request to bring in outside of this may incur additional fees determined by but not limited to the quantity and require approval from the events team prior to the function.