



## **EVENTS & FUNCTION PACKAGES**

**2016- 2017**

## **EVENTS & FUNCTIONS**

Phamish Food & Wine Bar is an iconic St Kilda venue located directly opposite the Palais Theatre & Luna Park & offering all day breakfast, lunch & dinner.

The festive season is fast approaching & we are providing this fantastic venue for you, your friends, family & work colleagues to cater for any special event! Our team here at Phamish, can personally craft the event of your dreams, to make it a moment to remember for all. It may be a formal sit down dinner, cocktail party, breakfast meeting, corporate meeting, product launch, birthday celebration, wedding, engagement, hen's celebration, Christmas celebration, or just a reason to have fun with your loved ones, Phamish passionately delivers quality food & wine, with a relaxed & stylish environment. The Phamish menu features healthy & creative dishes, inspired by seasonal produce from local providers.

Phamish also provides private catering. Please refer to the Event & Function Packages below.

**Open 7am – Late**

**7 days per Week**

**30 The Esplanade St. Kilda VIC 3182**

**(03) 9534 – 3800**

**[function@phamish.com.au](mailto:function@phamish.com.au)**

**[www.phamish.com.au](http://www.phamish.com.au)**

## **SPACES OVERVIEW**

### **RED ROOM**

"The Red Room" offers a boutique dining experience for up to 18 guests, & has an intimate feeling as you walk in. It possesses a grand red chandelier & the firewood that adorns the main wall, provides a warm environment for your special day.



### **BACK ROOM**

This space can cater for up to 65 seated guests & 100 guests standing & is the perfect room for a large group.



## **UPSTAIRS / TERRACE**

Located towards the front of the venue, this space is bright & overlooks Luna Park & Palais Theatre. Groups of 26 guests can be seated for a unique dining experience, or up to 60 guests standing, for a fun cocktail style event.



## **EXCLUSIVE VENUE HIRE**

The combined use of all spaces in the venue is perfect for weddings, big corporate functions or general celebrations. Let your guests wander between rooms, chat over the bar & gather amongst the sunny front terrace area for a truly unique experience. We can cater for up to 145 guests for an enjoyable sit-down experience, or 185 guests for a stand-up cocktail event. We are able to use all the various spaces to have a dance floor, with live music & DJ Entertainment, dessert & food stations, & a present's table. We will work with you to deliver an event exceeding your expectations, with our professional & friendly service & make it a memorable occasion for all.

## **NOTES ON PRICING**

### **WHAT'S INCLUDED WITH YOUR EVENT / FUNCTION:**

All packages include the following:

- Space or venue hire
- Staffing – Waiter & Chefs
- Glassware, crockery & candles (lighting)
- Heating in external areas
- Venue cleaning (pre & post event)
- Bring your own iPod (for your own selection of music if desired)

### **ADDITIONAL EXTRAS**

Cocktail Bar.....**POR**

Oyster Bar .....**POR**

Linen Hire .....**POR**

Desserts Bar .....**POR**

Basic Speaker / Microphone / AV System .....**POR**

DJ Entertainment .....**POR**

Floral Arrangements .....**POR**

Security Hire .....**POR**

Additional Heaters .....**POR**

All of these additional extras & event styling options can be discussed at your scheduled appointment with the Events & Function Manager.

### **HOURS OF OPERATION & LIQUOR LICENSES**

Phamish Food & Wine Bar is open from 7am, 7 days a week (decorations etc. can be delivered earlier upon discussion with the Events & Function Manager). Phamish's Liquor Licence, requires the bar to close at 11pm (Monday - Thursday) & 1am (Friday – Sunday). Guests can drink on the premises until this allocated time, within licensing regulations, & last drinks will be called to guests, 15 minutes prior to our scheduled closing time.

### **SECURING YOUR EVENT / FUNCTION**

All events & functions require the below "Booking Confirmation Form", to be completed & emailed / returned. This is to include the agreed deposit amount within 24 hours of the enquiry, to secure your booking.

## **FOOD PACKAGES – STAND UP COCKTAIL**



### **CANAPE PACKAGES**

#### **COLD CANAPES**

1. Italian chicken slaw
2. Citrus cured yellowfin tuna on witlof
3. Mini prawn cocktails with avocado smash & concasse mayonnaise
4. Prosciutto wrapped prawns with green capsicum sugo *gf*
5. Bloody Mary oyster shots *gf*
6. Natural oysters with choice of dipping sauce
7. Oysters with a citrus soy dressing & fresh herbs

#### **HOT CANAPES**

1. Calamari fritti with lime aioli
2. Beef meatballs in a tomato sugo *gf*
3. Moroccan chicken skewers with mint yoghurt *gf*
4. Lamb kofta with sumac yoghurt *gf*
5. Cauliflower, dill & pecorino arancini
6. Roast duck, caramelized onion & green pea tarts
7. Chicken leek & tarragon tarts
8. Roast pork belly bites with spicy apple puree *gf*
9. House made gnocchi with burnt sage butter & pinenuts

## MINI MEALS

1. Battered rockling & chips
2. Mini beef burgers with relish
3. Mini gourmet chicken souvlaki with mint yoghurt

## DESSERT OPTIONS

1. Combination of petit fours
2. Mini middle eastern mess
3. Strawberries dipped in chocolate
4. Macaroons
5. Mini cupcakes

## DESSERTS

We love to make your occasion as special as possible, & what better way to make that special toast over a yummy sweet treat! Whether it's one of our signature petit fours daintily presented on a cake stand, & handed to your guests, or a cheese & fruit board, we are happy to cater to your every whim.

## PRICING

Pricing for Canapé Packages are available upon request & can be discussed with the Events & Functions Manager.

*Please inform your Events & Catering Manager about any **dietary requirements** we should be aware of when tailoring a menu for your event. Please note, Phamish uses the freshest produce in season, & menu's are subject to change.*



## **SET MENU \$45 package – per guest**

Includes a glass of house sparkling on arrival

### **Shared Entrées**

A chef's selection of grazing platters to share

### **Mains**

Roast pork belly, 4 hour slow roasted pork belly served over pumpkin mash, with apple puree, green, beans & finished with pepper jus & crackling *gf*

OR

House made gnocchi, with burnt sage butter, broccolini, pinenuts & finished with pecorino cheese

OR

250 gram Murray Bridge scotch fillet, char grilled to medium served with celeriac mash, Dutch carrots, baby beets & pepper jus *gf*

Tea / Coffee





**GOURMET SET MENU \$57 package – per guest**

**Arrival**

Warm Turkish pide with olive oil & za'atar

**Shared Entrées**

Grazing plates to share

**Mains**

Crispy skin Atlantic salmon grilled to medium rare served on a roast leek, lemon & broccoli risotto *gf*

OR

Roast pork belly, 4 hour slow roasted pork belly served over pumpkin mash, with apple puree, green, beans & finished with pepper jus & crackling *gf*

OR

House made gnocchi, with burnt sage butter, broccolini, pinenuts & finished with pecorino cheese

OR

250 gram Murray Bridge scotch fillet, char grilled to medium served with celeriac mash, Dutch carrots, baby beets & pepper jus *gf*

**Desserts**

Desserts Trio of Homemade sorbets (vegan)

OR

Vanilla bean panacotta with blood orange sorbet, chocolate soil & mixed berries

Tea / Coffee

**GRAZING SET MENU \$50 package - per guest**

**GAZING SET MENU WITH WINE MATCHING \$79 package - per guest**

**1<sup>st</sup> Course (Shared)**

Middle Eastern lamb cigars

Grilled halloumi

Citrus cured Yellowfin Tuna with light goat's cheese mousse

**2<sup>nd</sup> Course (Shared)**

Semolina crusted calamari

Roast pork belly on apple puree

Heirloom tomato salad

**3<sup>rd</sup> Course (Shared)**

House made gnocchi with burnt sage butter & pinenuts

Broccolini with toasted almonds, Bulgarian fetta & balsamic glaze

Slow braised beef cheek with Middle Eastern rice & salad

Tea / Coffee



**2016 CHRISTMAS MENU \$65 package - per guest (sample menu)**

Includes a glass of house sparkling on arrival

**Shared Entrées**

Kingfish ceviche, with Ponzu dressing *gf*

&

Garden peas, fetta & beetroot tart

**Mains**

Wild mushroom risotto *gf*

OR

Roast turkey roulade, with cranberry jus

OR

250 gram Murray Bridge scotch fillet, char grilled to medium served with celeriac mash,  
Dutch carrots, baby beets & pepper jus *gf*

**Dessert**

Traditional Christmas pudding, with butterscotch sauce & vanilla bean ice-cream

Tea / Coffee



## **BEVERAGE PACKAGES**

At Phamish we are more than happy to tailor beverage packages to suit your budget & cater to specific requests “such as a welcome cocktail upon arrival” (these would be pre-ordered & charged upon consumption). Either choose from a tailored beverage package, or simply set up a bar tab consisting of your desired beverages (to be pre- arranged 1 week prior to your event). Our beverage packages have been carefully crafted utilising Phamish's philosophy of Australian & international wines, beers & spirits, to compliment our style of dining. We also welcome functions that require guests to pay on consumption, & these will be charged at Phamish's bar prices.

## **COCKTAILS**

Cocktails are a fantastic way to get your event & function off to a fabulous start! We can arrange for you to meet with our Bar Manager prior to your event, to discuss exciting options such as a classic Espresso Martini, Strawberry & Basil Mojito, Apple & Lychee Martini, Bloody Mary, Cosmopolitan, or Pink Martini.



### **Booking Confirmation Form**

**Today's Date:**

**For the Attention of:**

**Reservation Date:**

**Reservation Name:**

**Number of Guests:**

**Start Time:**

**End Time:**

**I'm booking a (please circle):**

Breakfast

Lunch

Dinner

Cocktail

**Other:** (Please specify)

**Table / Area:**

**Occasion:** (Birthday / Anniversary / Corporate / other – please specify):

**Contact Name:**

**Business Hours No #:**

**Mobile No #:**

**Email Address:**

**Postal Address:**

**Contact on the event:**

**Mobile No #:**

### **Bookings & Confirmation**

Phamish Food & Wine Bar bookings are accepted on a "first come, first served basis". If your initial enquiry was for general information, we do highly recommend that you check the availability of dates before returning the "Booking Confirmation Form".

Bookings cannot be confirmed until **an arranged deposit, or 20% of your agreed minimum spend** has been received & processed. Please complete the "Booking Confirmation Form" (pages 13-14, & email to [function@phamish.com.au](mailto:function@phamish.com.au) or bring the original copy) with your deposit to secure your reservation.

## **Restaurant Rights**

Phamish Food & Wine Bar accepts no responsibility or liability for any loss or damage to any property belonging to the client, or the client's guests. We reserve the right in our absolute discretion, to exclude or remove any undesirable persons from the premises without liability. The client shall conduct the event in an orderly manner & in full compliance with the rules of Phamish Food & Wine Bar management & in accordance with all applicable laws.

Your event will come to a close at the pre-arranged time, & your account will need to be finalised by credit card, cash or EFT. All guests will be required to vacate the premises, unless otherwise arranged.

**\*\*\*Please note that a 4% surcharge applies on all AMEX cards charges \*\*\***

## **Confirmation & Payment**

For all catering, including beverage packages (if applicable), we require notification for the confirmed number of guests no later than 1 week prior to the event. Once confirmed, this will be the minimum number catered & charged for. Any additional guests will be charged accordingly. Balance of payment is required at the conclusion of your event unless otherwise pre-arranged with the Events & Functions Manager.

## **Cancellation Policy**

### **Outside 60 days**

Full Refund

### **Within 60 to 30 days**

The paid deposit amount may be transferred for use to book another event. This credit must be used within 12 months of the initial booking date

### **Within 14 to 7 days**

No refund. Deposit is forfeited

### **Within 7 days**

Catering will be charged based on the number of guests booked

## **Deposit**

I will be paying my deposit by:

CREDIT CARD (MasterCard / VISA / AMEX)

☐

EFT (please attach remittance advice)

☐

CASH

☐

**Amount \$**

**Credit Card Number:**

**Expiry Date:**

**CCV No# (Credit Card Verification):**

## **FOR VISA / MASTERCARD / AMEX:**

The verification number is a 3-digit number printed on the back of your card. It appears after & to the right of your card number.

In order to secure the space indicated, I understand that I need to pay a deposit. Please find my credit card details or an alternative payment method, as arranged with the Events & Functions Manager. This signed authorization, agrees to the charges being debited from my card. In the event of a cancellation, I agree to the above "Terms & Conditions".

My signature, also confirms that I have read and understood the "Terms & Conditions" & therefore authorise a transaction on the specified card.

**Name of Card Holder:**

**Signature:**

**Date:**

Please scan & email pages 12-14 to [function@phamish.com.au](mailto:function@phamish.com.au) for the attention of the "Events & Functions Manager".

For large events & functions, we require "Terms & Conditions" to be completed. This will be provided by the Events & Functions Manager to you via email, postage or collection from the premises.

#### **CLEANING & BREAKAGE DEPOSIT**

Any breakages & or damages that occur during your event, will need to be covered at cost price.

#### **GIFT VOUCHERS**

Phamish Food & Wine Bar is able to provide gift vouchers / certificates to dine in the venue. They are available to the general public, but can also be purchased as part of an event / function package for your guests or a future special occasion.

#### **GETTING TO PHAMISH FOOD & WINE BAR**

Phamish Food & Wine Bar is located directly opposite Luna Park at the Palais Theatre at 30 The Esplanade St. Kilda VIC 3182. Public transport is readily available & a tram stop is conveniently located at our front door (these include the number 16 & 96). There is also limited 1 & 2 hour parking available, & an abundance of "paid parking" in the area, (rates are \$5 per hour, or \$12 for all day parking). A taxi rank is located next to The Vineyard on Acland St. Please click on the below hyper-link to be taken to the location of Phamish Food & Wine Bar.

<https://goo.gl/maps/jn3ovGZEVfx>