



BAR EATERY EVENTS

58 WELLINGTON PARADE EAST MELBOURNE

**'This flexible bar-diner honours its predecessors by understanding the way that we like to eat and drink'
Epicure, The Age 2014**

FUNCTION GUIDE

The Tippler & Co has all the ingredients to make your next function that extra bit special. Host your function in one of many different spaces (bar, courtyard, dining, lounge, mural (function) room). Use the spaces as you wish. For example, begin your evening with relaxed drinks and canapes in one of the bars and then move to your own room for a sit down dinner – it truly is a versatile venue. Our friendly and efficient staff will ensure you are well looked after and our chefs will ensure all tastes and dietary requirements are catered for.

Being an eatery and bar has its benefits; our unique tap beers, craft bottled beers, house wines and cocktails are perfect for any event, as well as the tea and coffee facilities that are on offer.

We always take the time to discuss the important details with you, such as dietary requirements to ensure that no stone is left unturned and your function runs as smoothly as possible. We hope you find this guide useful. For more information or to book a function, contact us at info@thetipplerandco.com

EATING OPTIONS

OPTION ONE : SIT DOWN (FROM 4 TO 34 GUESTS)

Great for a more intimate gathering. Take your seat and let us take care of the rest with our 'Feed Me' menu. Our kitchen will bring you out at up to 8 share style dishes over the course of the meal including dessert.

Priced from \$42 per person

OPTION TWO : CANAPE / COCKTAIL (FROM 20 - 90 GUESTS)

For the bigger gatherings, choose from one of our canape packages to best suit your needs. Our staff will be circulating food throughout the duration of the function to ensure that every guest is attended to.

Prices start at \$17 per person

OPTION THREE : A LITTLE BIT OF BOTH

The Tippler & Co has some great spaces and we want you to take advantage of these and make your function that extra bit special. Why not start with relaxed drinks and canapes in the bar and then move to your table for a sit down meal? The options are endless, for more information or a tour and tasting plate please contact the owner Gus at info@thetipplerandco.com

Priced from \$42 per person

CANAPE PACKAGES

BRONZE

GRAZING STATION

Imported Cheeses, Charcuterie and House Made Dips
lavosh, fig jam, crostini, grilled foccacia, olives,
pickled vegetables, crudites

CHOOSE FOUR OF THE FOLLOWING CANAPES

smoked ham hock and green pea croquettes
roasted betroot arancini, punchy gorgonzola sauce (v)
caramelised onion and blue cheese tart, rocket (v)
red curry and kaffir lime fish cakes
roasted cauliflower salad, goji berries, currants, beans
tahini yoghurt, quinoa (v,gf)
smoked salmon tarts, creme fraiche, dill
bruschetta romana, goats chevre, heirloom tomatoes
pork and apple sausage roll, adult ketchup
corn and asparagus salsa, mint and avocado spread (v,gf)
beef and wild mushroom pithivier, adult ketchup (French Pie)

Priced at \$17 per person

SILVER

GRAZING STATION

Imported Cheeses, Charcuterie and House Made Dips
lavosh, fig jam, crostini, grilled foccacia, olives,
pickled vegetables, crudites

CHOOSE FIVE OF THE FOLLOWING CANAPES

smoked ham hock and green pea croquettes
roasted betroot arancini, punchy gorgonzola sauce (v)
caramelised onion and blue cheese tart, rocket (v)
red curry and kaffir lime fish cakes
roasted cauliflower salad, goji berries, currants, beans
tahini yoghurt, quinoa (v,gf)
smoked salmon tarts, creme fraiche, dill
bruschetta romana, goats chevre, heirloom tomatoes (v)
pork and apple sausage roll, adult ketchup
corn and asparagus salsa, mint and avocado spread (v,gf)
beef and wild mushroom pithivier, adult ketchup (French Pie)

CHOOSE ONE OF THE FOLLOWING SUBSTANTIAL ITEMS

chipotle beef slider
american mustard, beetroot relish, pickled cucumber
pulled pork taco
jalepeno mayonaise, carrot, pickled cabbage
crumbed teleggio slider
roast pumpkin, onion jam (v)

Priced at \$25 per person

(v) vegetarian (gf) gluten free * gluten free option available

CANAPE PACKAGES

GOLD

GRAZING STATION

Imported Cheeses, Charcuterie and House Made Dips

lavosh, fig jam, crostini, grilled foccacia, olives,
pickled vegetables, crudites

CHOOSE SEVEN OF THE FOLLOWING CANAPES

smoked ham hock and green pea croquettes
roasted beetroot arancini, punchy gorgonzola sauce (v)
caramelised onion and blue cheese tart, rocket (v)
red curry and kaffir lime fish cakes, chilli, fish sauce, palm sugar
roasted cauliflower salad, goji berries, currants, beans
tahini yoghurt, quinoa (v,gf)
smoked salmon tarts, creme fraiche, dill
bruschetta romana, goats chevre, heirloom tomatoes (v)
pork and apple sausage roll, adult ketchup
corn and asparagus salsa, mint and avocado spread (v,gf)
beef and wild mushroom pithivier, adult ketchup (French Pie)

CHOOSE TWO OF THE FOLLOWING SUBSTANTIAL ITEMS

chipotle beef slider
american mustard, beetroot relish, pickled cucumber
pulled pork taco, jalepeno mayonaise, carrot, pickled cabbage
catalonian meatball, soft organic polenta, spicy heirloom tomato salsa *
crumbed teleggio slider, roast pumpkin, onion jam (v)
pan fried gnocchi , sweet potato, sage burnt butter, lemon, pine nuts, goat's chevre (v)

Priced at \$35 per person

BEVERAGE OPTIONS

When planning your function there are three main beverage options available:

OPTION ONE - CASH BAR

Guests are able to purchase their own drinks at the bar or alternatively they can set up a tab and order drinks from the table.

OPTION TWO - BAR TAB

Place a specified amount on the bar for your guests, the drinks available to your guests will be at your discretion.

OPTION THREE - BEVERAGE PACKAGE

STANDARD BEVERAGE PACKAGE

Sparkling Wine
White Wine
Red Wine
Full Strength Beer
Cider
Light Beer
Assorted soft drink and juice

NV Chevalier Blanc de Blancs Brut
2014 Brisa Sauvignon Blanc
2015 The Knot Shiraz
Coburg Lager
Napoleone Cider
Cascade Light

2 Hours - \$30 per person
3 Hours - \$42 per person
Additional hours - \$11 per person

Additional Extras:
Cocktails - \$14 per person per half hour
Basic Spirits - \$10 per person per half hour

PREMIUM BEVERAGE PACKAGE

Sparkling Wine (choice of one)
White Wine (choice of two)

Red Wine (choice of two)

Full Strength Beer (choice of two)

Cider
Light Beer
Assorted soft drink and juice

NV Chevalier Blanc de Blancs Brut or NV Macedon Ridge Brut
Brisa Sauvignon Blanc, Symphonia Pinot Grigio,
Artiste Riesling, Ladies Who Shoot Thier Lunch Chardonnay
Mermurus Pinot Noir, Heartland Shiraz, 2013 Hentley Farm GSZ
Castelli Cabernet Sauvignon, Casa Lluch Reserva Tempranillo
Coburg Lager, Mountain Goat Steam Ale, Pedlars Pale Ale,
4 Pines Kolsch, Kaiju Robohop IPA
Napoleone Apple Cider
Cascade Light

2 Hours - \$34 per person
3 Hours - \$46 per person
Additional hours - \$14 per person

Additional Extras:
Cocktails - \$14 per person per half hour
Basic Spirits - \$10 per person per half hour