

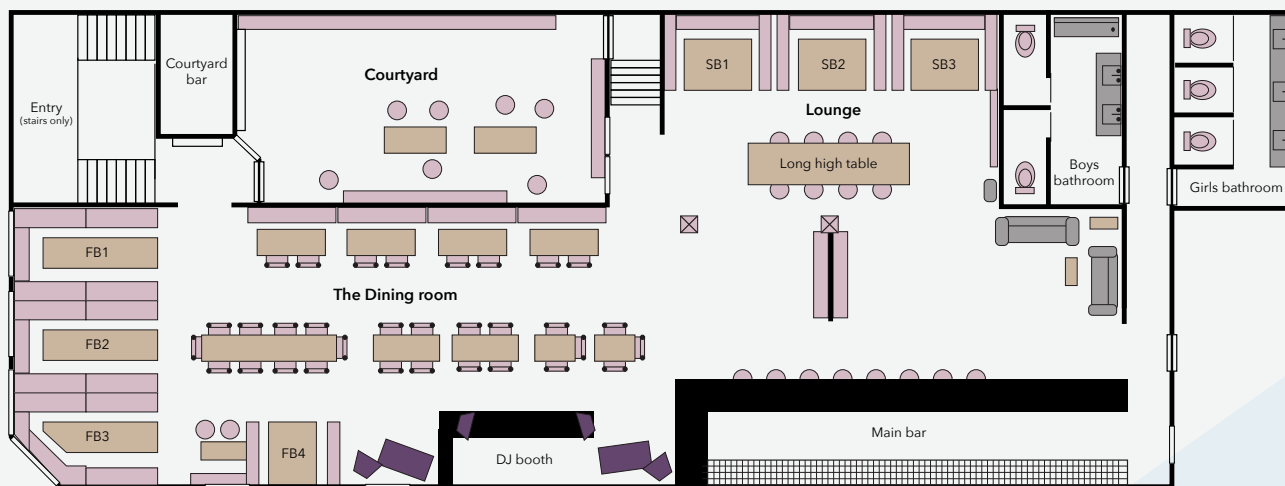


GLAMORAMA

CORPORATE EVENTS

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Your dedicated Event Manager is there to take care of your every request when organising an event at Glamorama.

With free venue hire* Glamorama is the ideal venue for:

- **Conferences**
- **Seminars**
- **Corporate Functions**
- **Team Bonding Sessions**
- **Workshops & Brainstorming Days**
- **Board Meetings**
- **Working Lunches**
- **Product Launches**
- **Fashion Parades**
- **Private Showings**
- **Business Meetings**
- **Corporate End of Financial Year Events**
- **Corporate Christmas Parties**

Situated within the heart of Fitzroy on Brunswick street and recognised as a peak venue within Melbourne's hospitality landscape, Glamorama has all the potential that exists that you need to access for your next social or corporate event.

***Private Venue hire after 5pm Wednesday - Sunday requires a minimum spend p/h.*

CONFERENCE, MEETINGS & SEMINARS

With free venue hire*, add any of our enhancements or food packages on top of your booking.

**Private Venue hire after 5pm Wed - Sun requires a minimum spend p/h.*

Enhancements

- Lecturn with microphone
- Date projector & screen - \$140
- Round tables (up to 8 per table) - * request quote
- T2 & Nescafe coffee sation - \$10pp



FOOD PACKAGES

BRONZE PACKAGE (\$65pp)

Morning Tea: 2 Piece per person, alternate

Selection of mini pastries

Selection of sliced fruit

Mini bircher muesli, berry compote, nut crumble

T2 & Nescafe coffee station

Lunch:

Ribbon sandwiches: 1 whole per person, alternate

Chicken waldof, avo

Egg mix, cucumber

Salmon, cream cheese, cucumber, spanish onion

Salad:

Fatouche salad, avocado lettuce, cheery tomato, radish, pomegrante, spanish onion, crispy flat bread, syrian dressing

Canape

Cold: 1 piece per person

Rice paper roll: Confit duck, asian slaw, rice noodle, nam jim dressing (veg option available)

Hot: 2 piece per person, alternate

Slow cooked beer,mushroom & shiraz pie

Moroccan lamb sausasage roll with minted yoghurt

Spinach & ricotta roll

Afternoon tea: 1 piece per person

Selection of petite four cakes



FOOD PACKAGES

SILVER PACKAGE (\$75pp)

Morning Tea: 2 Piece per person, alternate

Selection of mini pastries

Selection of sliced fruit

Mini bircher muesli, berry compote, nut crumble

T2 & Nescafe coffee station

Lunch:

Ribbon sandwiches: 1 whole per person, alternate

Chicken waldof, avo

Egg mix, cucumber

Salmon, cream cheese, cucumber, spanish onion



Salad:

Superfood salad, freekeh, edamame bean, broccoli, wild black rice, lentil, pomegrante, cranberries, almonds, mixed seeds, jalapeno honey dressing

Canape

Cold: 1 piece per person, alternate

Rice paper roll:

Confit duck, asian slaw, rice noodle, nam jim dressing (veg option available)

Beetroot cured salmon, dill cream cheese, bilini

Hot: 2 piece per person, alternate

Slow cooked beef, mushroom & shiraz pie

Roast veggie quiche

Spiced lamb empanada with minted yoghurt

Afternoon tea: 1 piece per person

Mango panacotta, hazelnut crumble, berry compote hot glass



FOOD PACKAGES

GOLD PACKAGE (\$85pp)

Morning Tea: 2 Piece per person, alternate

Selection of mini pastries

Selection of sliced fruit

Mini bircher muesli, berry compote, nut crumble

Mini filled croissants (served cold)

T2 & Nescafe coffee station

Lunch:

Ribbon sandwiches: 1 whole per person, alternate

Chicken waldof, avo

Egg mix, cucumber

Salmon, cream cheese, cucumber, spanish onion

Salad:

Fatouche salad, avocado, cos lettuce, cherry tomato, radish, grapes, pomegranate, spanish onion, crispy flat bread, syrian dressing

Thai beef coleslaw, vermicelli noodle, carrot, green beans, basil, peanut, chilli lime dressing



Canape

Cold: 1 piece per person, alternate

Rice paper roll:

Confit duck, asian slaw, rice noodle, nam jim dressing (veg option available)

Proscuitto, grilled stone fruit, balsamic glaze

Hot: 3 piece per person, alternate

Slow cooked beef, mushroom & shiraz pie

Moroccan lamb sausage roll with minted yoghurt

Spinach & ricotta roll

Pulled prk, gruyere cheese quiche

Afternoon tea: 1 piece per person, alternate

Mango panacotta, hazelnut crumble, berry compote shot glass
Chocolate raspberry mousse shot glass



PLATTER OPTIONS

Rice paper rolls: Mixer of fillings \$165 per platter | 30 pieces

Confit duck, asian slaw, rice noodle, nam jim

Prawn, asian slaw, rice noodle, vietnamese basil, nam jim

Tofu, asian slaw, rice noodle, nam jim

Blini: \$165 per platter | 30 pieces

Beetroot cured salmon, dill cream cheese

Roast beef, pickled onion, salsa verde

Pies: mixer of fillings \$160 per platter | 40 pieces

Slow cooked beef, mushroom & shiraz pie

Chicken, leek, herbs

Savoury Rolls: \$168 per platter | 48 pieces

Moroccan lamb sausage roll with minted yogurt

Spinach & ricotta

Quiche: Mixer of fillings: \$165 per platter | 36 pieces

Pulled prk, gruyere cheese

Pumpkin, capsicu, feta

Beetroot cured salmon, dill

Hot Savoury: \$165 per platter | 30 pieces

Mac n Cheese croquette with chipotle mayo

Wild mushroom & goats curd arancini

Duck spring roll with house made plum sauce

Thai Chicken Spring roll with nam jim dressing

Antipasto Platter - \$107 per platter | 10-15 people

Selection of cured meats

Selection of cured vegetables

Selection of dips, breads, cheese

Dessert Platter - \$190 per platter | 30 pieces

Mango panacotta, hazleut crumble, berry compote shot glass

Choclote raspberry mousse shot glass

Lemon curd, biscuit, meringue shot glass



KNOCK OFF SPECIAL EVENTS

Glamorama's Cocktail Packages are ideal for your product launch, social function, Christmas party or cocktail event. With a delicious range of canapés, platters or cocktail dishes, extensive selection of beverages and premium sound system it is sure to make for a memorable event.

Cocktail Party

Choose from the many options available to conclude your event.

- Cocktail canape package
- Beverage Package
- Team building activity



THREES A CROWD -**\$36pp****Cold:**

Rice paper roll: cofit duck, asian slaw, rice noodle, nam jim dressing (veg option available)
Beetroot cured salmon, dill cream cheese, blini

Hot:

Spiced lamb empanada with minted yoghurt
Thai Chicken spring woll with nam jim dressing
Wild mushroom & goats curd arancini

Sweet:

Lemon curd, biscuit, meringue shot glass



GANAPE PACKAGES

FIRST TIMES A CHARM -**\$27pp****Cold:**

Rice paper roll: cofit duck, asian slaw, rice noodle, nam jim dressing (veg option available)
Tartlet: Cherry tomato, fresh basil, goats curd

Hot:

Slow cooked beef, mushroom & shiraz pie
Moroccan lamb sausage roll with minuted yogurt
Wild mushroom & goats curd arancini

Sweet:

Mango panacotta, hazelnut cruble, berry compote shot glass

TWO'S COMPANY -**\$30pp****Cold:**

Rice paper roll: cofit duck, asian slaw, rice noodle, nam jim dressing (veg option available)
Proscuitto, grilled stone fruit, balsamic glase

Hot:

Duck spring roll with house made plum sauce
Mac n Cheese croquette with chipotle mayo
pulled pork, gruere cheese quiche

Sweet:

Chocolate raspberry mousse shot glass



TEAM BUILDING

Team Building exercises are a way to improve morale, team-affinity and productivity. Glamorama can tailor a number of activities utilising our skilled team of sommeliers, craftspeople and mixologists from \$40pp

- **Winemaker for a day**
- **Cocktail making class**
- **Pairing drinks**

BEVERAGE PACKAGES

The House Package

\$15 per person per hour (minimum 2 hours)

- 1x House tap Beer
 - 1x House red wine by the glass
 - 1x House white wine by the glass
 - 1x House Sparkling wine by the glass
-

The Premium Package

\$25 per person per hour (minimum 2 hours)

- 1 x local tap beer
- 1 x boutique/international tap beer
- 1 x Red wine selection by the glass
- 1 x White wine selection by the glass
- 1 x Sparkling wine by the glass
- Selection of house spirits

The Deluxe Package

\$40 per person per hour (minimum 2 hours)

- 2 x Bottled beer selection
- 2 x Tap beer varieties
- 1 x Boutique/international/Cider on tap
- 2 x Red wine varieties by the glass
- 2 x Whites wine varieties by the glass
- 1 x Sparkling Wine by the glass
- Selection of house spirits

Enhancements

Cocktails - \$10 per cocktail per serve





PUBLIC TRANSPORT

Tram 11 Towards Preston

(Stop 17 / Leicester St)

Tram stop is directly in front of venue

10-15 minute tram trip from Melbourne CBD

[Click here for tram map](#)

Tram 96 Towards Brunswick East

(Stop 16 / Rose St)

4 Min Walk to venue from Tram stop.

12 minute tram trip from Melbourne CBD.

[Click here for tram map](#)

PARKING OPTIONS

15 minute parking directly in front of venue door to allow any bump in for your event

Brunswick Street Parking

2 Hour Ticketed Parking

\$4 Per Hour

Mon - Fri 7:30am - 4:30pm

Sat 7:30am - 6:30pm

P Ticket Parking

\$4 Per Hour

Mon - Sat 6:30pm - Midnight

Sun 9am - Midnight

Leicester St

1 hour free parking

Mon - Sun 7am - 11pm

Fitzroy Street

2 hour free parking

Mon - Sun 7am - 7pm

Rose St Parking (Open 24 Hours)

75 Rose St, Fitzroy VIC 3065

RATES:

Mon - Fri Day Rate: 5am -

6pm

0-1 Hours - \$3.00

1-2 Hours - \$5.00

Daily Max - \$7.00

Weekends - Sat & Sun

Day Rate: 5am - 6pm

\$3.00 per hour / Max \$9.00

POLICIES

TENTATIVE BOOKINGS

Tentative bookings will be held for a period of seven days at which time the booking will be released if a signed copy of the terms and conditions along with deposit has not been received.

CONFIRMATION

Reservations will only be confirmed on receipt of a signed booking form. A confirmation of the number of guests attending is required no later than 48 hours prior to the event. Any guests not attending after this time will still be accounted for in the payment of the final balance. It is therefore the client's responsibility to notify us of any changes in advance.

DEPOSIT

Deposits are issued according to the estimated number of guests attending at \$20 per person and are necessary to secure your group booking along with a signed booking form; deposits paid are non-refundable. Any function booked at Glamorama is not considered confirmed until the confirmation deposit is paid.

BYO POLICY

No food (except cake) or beverage of any kind will be permitted to be brought into Glamorama for the consumption of guests.

PAYMENTS

The balance of the payment is to be finalised prior to or on the day of the event.

CANCELLATIONS

In the regretful situation the client needs to cancel a booking, cancellations must be done with Glamorama management or the functions coordinator only and during the hours of 9-5pm Monday to Friday.

CLIENT'S RESPONSIBILITY

It is the client's responsibility to ensure that all guests behave in an orderly manner during the event. Guests are expected to comply with the behavioural codes of the restaurant and licensing laws, such as Responsible Service of Alcohol, under which the restaurant operates. Any damage to premises, persons or equipment as a result of disorderly conduct by guests at the event is the responsibility of the client, in the instance of where damage has occurred all associated costs will be charged to the nominated credit card. It is our policy to provide you with the best possible

service by friendly and professional staff in order to ensure the success of your event. The discretion of Restaurant Management will ensure a safe, harmonious and enjoyable event.

MINIMUM SPENDS

When stipulated, functions must adhere to the minimum spend required. Organisers are liable for the difference in the event of the minimum spends not being met. The minimum spend includes any food and beverages consumed or purchased at the event.



E: functions@glamoramabar.com

Ph: (03) 9416 0386

Upstairs 393 Brunswick Street Fitzroy



facebook.com/glamoramamelb

Instagram: @glamoramabar



FOR QUESTIONS OR CLARIFICATIONS:

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