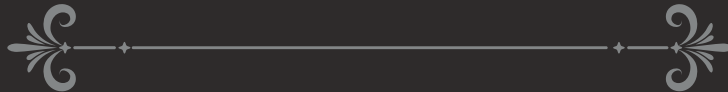




MONTANIA
UPSTAIRS - BAR

To help you celebrate your function

We are offering



No Room Charge

No Minimum Spend



Simply select a food & beverage

package to suit your needs.



Cocktail Event Menu

\$33 PP

Canapès served over 4 intervals - 6 choices (6 pieces PP)

\$39 PP

Canapès served over 6 intervals - 8 choices (8 pieces PP)

\$45 PP

Canapès served over 8 intervals - 10 choices (10 pieces PP)

Canapès

Oysters w/ nahm jim dressing (GF)

Truffle & mushroom Arancini w/ beetroot aioli (V)

Bruschetta (V) (GFO)

Roast duck & porcini mushroom spoons w/ orange glaze

Salmon & Crème fraiche hors d'oeuvres

Southern fried popcorn chicken w/ buffalo sauce

Panko crumbed prawns w/ sweet chili sauce

Mushroom & pesto pizza squares (V) (GFO)

Chorizo, capsicum & black olive pizza squares (GFO)

Assorted sushi w/ wasabi & soy (GF) (GFO)

Chilli salted cauliflower beignets (V) (VG)

Slow roasted lamb sausage rolls w/ onion gravy

Beef samosas w/ harissa & mint yoghurt

Honey glazed button mushrooms (V)

Spiced hand cut potato wedges w/ sweet chilli sauce (V) (VG)

Vegetarian samosas (V) (VG)

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*GF - Gluten Free *GFO - Gluten Free Option *V - Vegetarian *VG - Vegan
.....

Additional Platters also Available

Antipasto \$90 (serves 10)

Trio of dips w/ turkish bread (GFO) \$50

OR



Cocktail Event Menu

Add some bling to your menu
with our BIGGER BITES \$7.5 each.

Honey pumpkin & chicken risotto cups w/ cashews (GF)

Truffled mushroom ragu risotto cups (V) (GF)

Mini cheeseburgers w/ wagyu beef, usa cheese, pickles,
mustard - mayo & ketchup

Pulled lamb sliders w/ hellenic slaw

Szechuan calamari boats w/ asian salad

End Your event on a sweet note with some dessert

Sweet Canapè Platters

Platter of 40 sweet Canapès \$160
(Assorted hand crafted french petit desserts)

Kids Menu u/10

\$15 PP

Fish & chips

Chicken nuggets & chips

Ham & Cheese Pizza

Gnocchi napoli / bolognese



2 or 3 Course Set Menu

Please select 2 entrees, 2 mains & 2 desserts for your guests.

2 course \$49 per person

3 Course \$59 per person

Entree (Select 2 of the following)

Bruschetta (V) (GFO)

Arancini (V) - Golden fried risotto balls

Maple - cured salmon, beetroot, figs, goats cheese, pita

Szechuan calamari w/ asian slaw & nahm jihm

Slow roasted lamb roll w/ onion gravy

Main (Select 2 of the followings)

Lamb shank, truffled mash, ratatouilie, shank sauce

Gnocchi napoli, grana padano, basil (V)

Chicken medallions, w/ spinach, sun-dried tomatoes & cream cheese, over garlic & rosemary potatoes w/ olive, lemon-caper sauce (GFO)

Traditional beef lasagne, napoli sauce & grana padano

Barramundi fillet, green beans in tomato sugo & fetta (GF)

Grilled eggplant cannelloni (V)

Persian prawn & fish curry w/ coriander rice, riata & warm roti (GFO)

Herb & Parmesan crumbed veal, arrabbiata sauce, thick chips & greek salad

Hellenic baked lamb, slow cooked lamb in rosemary & lemon, w/ confit potatoes & fetta stuffed peppers (GF)

Dessert (Select 2 of the following)

Ferrero rocher ice-cream, frangelico - vanilla anglaise

Chocolate volcano, fudge sauce

After dinner mint, king island cream, mint dust

Sticky date pudding, warm caramel sauce, vanilla ice-cream



Bar Tab

Select your budget and range of drinks for your guests
or
You may choose to pair up our menu with one of our
beverage packages below.

Drink Packages

Drink packages are per person and are to be selected in line
with function duration.

Basic Package

\$35 PP (2 hours) \$45 PP (3 hours)
\$55 PP (4 hours) \$60 PP (5 hours)

Inclusions - unlimited beverages

Vivo Sparkling, Vivo Sauv Blanc, Vivo Chardonnay, Vivo Moscato

Vivo Shiraz

Basic Spirits

Carlton Draught, VB, Cascade Premium Light & Somersby Apple Cider

Premium Package

\$45 PP (2 hours) \$55 PP (3 hours)
\$65 PP (4 hours) \$75 PP (5 hours)

Inclusions - unlimited beverages

Vivo Sparkling, Riccadonna, Yarra Valley Chardonnay,

3 Tales Sauv Blanc, T' Gallant Moscato

Vinoque Shiraz, Oyster Bay Merlot, Taylors Cab Sauv

Basic Spirits

Corona, Crown Lager, Cascade Premium Light

Asahi Super Dry (on tap / 375ml)

Mt Goat Steam Ale (on tap / 375ml)

Somersby Apple Cider (on tap / 375ml)



White Wines

	G	B
Vivo Sparkling Brut	9	33
Vivo Chardonnay	9	33
Vivo Sauv Blanc	9	33
Vivo Moscato	9	33
Asti Riccadonna	9	35
Bella Riva Pinot Grigio	9.5	35
3 Tales Sauv Blanc	10	39
Yarra Valley Chardonnay	11	42
Chandon	n/a	45

Red Wines

	G	B
Vivo Shiraz	9	33
Oyster Bay Merlot	9	35
Taylors Cab Sauv	9.5	35
La Bohème Rosé	9.5	35
Pepperjack Shiraz	11	42
Villages Pinot Noir	12	46



MONTANIA

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Specialised Event

Corporate meetings & events

Full Day & Half Day Packages

With our convenient & versatile packages, Montania provides the ideal professional setting for meetings & events.

With a point of difference, you can escape the office while our team personally manage your event.

We specialise in catering for corporate functions, tailoring packages to meet a range of different requirements.

Including

Exclusive use of upstairs
Breakfast, lunch & dinner menus
Morning tea
Afternoon tea

Selected beverages served throughout the day

Use of projector & large screen



Breakfast Set Menu

Share Platters to Start

\$32 PP (includes Coffee / Tea)

Bakers Platter

Homemade toasted banana bread, assorted muffins & croissants, served w/ butter and yarra valley jam.

Fruit Platter

Seasonal fruit served w/ yoghurt.

To Follow

Eggs Benedict

Poached free range eggs on english muffins w/ virginian ham, topped w/ hollandaise sauce.

Eggs Florentine (v)

Poached free range eggs on english muffins w/ sautéed spinach, topped w/ hollandaise sauce.

Omelette

Tomato, mushroom, spinach & bacon w/ spring onion & cheese. Served on toasted vienna.

Smashed Avo

Poached free range eggs on toasted ciabatta w/ salmon & avo-fetta smash, topped w/ black sesame.



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Additional Services

It is our pleasure to organise those little extra touches to help make your event special.

Our team can assist with themes & decorations as well as any specific requests you may have.

Decorations

If you require additional decorations for your event, including balloons, we can organise this for you through our preferred suppliers.

AV Requirements

We can provide the following items for use on request

- ∞ Projector & large screen
- ∞ Laptop input, USB flash drive input & DVD player

Cakes

We are able to organise custom cakes through our preferred suppliers, limited only by your imagination.

Please contact our function team to discuss options.

Alternatively, if you choose to bring your own cake, we charge \$30 which includes cutting and complete service to each guest.



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Terms & Conditions

We require a \$500 deposit to confirm your function.

If cancellation occurs within 30 days of the booking date, 50% deposit will be held as a cancellation fee.

For events cancelled with less than 14 days notification, the full deposit will be held as a cancellation fee.

All payments made by credit card will incur a 2% surcharge for Visa/Mastercard & a 2.7% for Amex/Diners.

Final numbers must be confirmed & full payment must be made 14 days prior to function date. Once total food bill has been paid for, no alterations or reduction in numbers will be authorised.

We require a credit card guarantee 14 days prior to your function date as security against any damage that may incur. The client will be held responsible for any damage caused to fixtures, fittings, property or equipment for the duration of your function. Charges for damage will be billed to your credit card.

Some functions may require security at an additional charge. This will be determined by the discretion of Montania management.

We allow live music including Dj's upon consultation with management. You are welcome to make use of the in-house Ipod stereo system.

Table decorations may be used for private functions, nothing is to be affixed to the walls/windows and no confetti or glitter is permitted.

Smoking is only permitted on the outdoor deck when lounge doors are closed.

Evening functions to start no earlier than 6pm.

The standard time allocation for private functions is 4 - 5 hours and all functions must end no later than 12 midnight.

Day time Monday to Friday hire - \$150 for up to 3 hours, each additional hour is \$50 per hour. Room hire will be waived if function spend is over \$1000.

Day time functions to finish no later than 5pm.

Children under the age of 18 are permitted to attend private functions, however **MUST** be accompanied by a parent or guardian.

We have the right to refuse entry & service of alcohol to intoxicated patrons.

All menus & packages are subject to change.