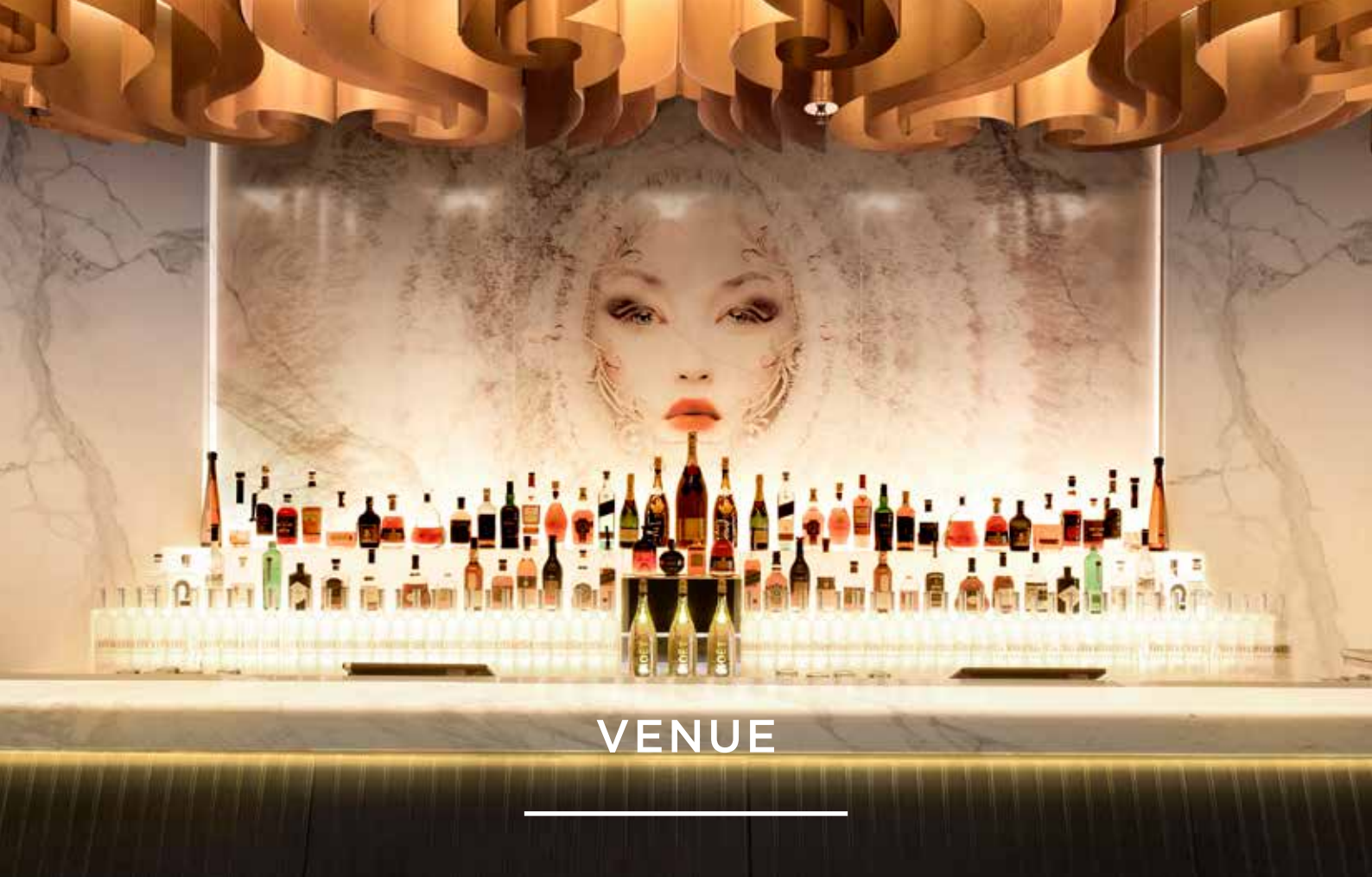




Baroque House

FUNCTIONS





VENUE

VENUE DETAILS

Nestled within a 19th century cobblestoned laneway, lies a truly unique and luxurious three level mansion-style venue. Exuding a richness of grandeur, style and sophistication, Baroq is truly Melbourne's most prestige event space.

With an extensive range of premium food and beverage packages, Baroq provides a perfect harmony of modern style facilities and old world décor.

The venue features several exclusive rooms allowing guests to move fluidly between multiple lounge and bar areas, including luxurious booth and table settings along with a discrete outdoor section.

Combining all these elements, Baroq avowals an atmosphere that is perfect for any occasion, whether the theme of the night is formal or folly.

LOCATION

9-13 Drewery Lane, Melbourne CBD, VIC, 3000
t. +61 (03) 8199 3735
w. baroqhouse.com.au
e. info@baroqhouse.com.au

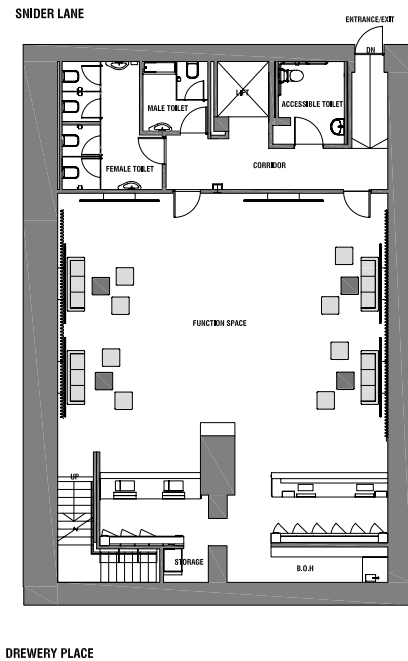
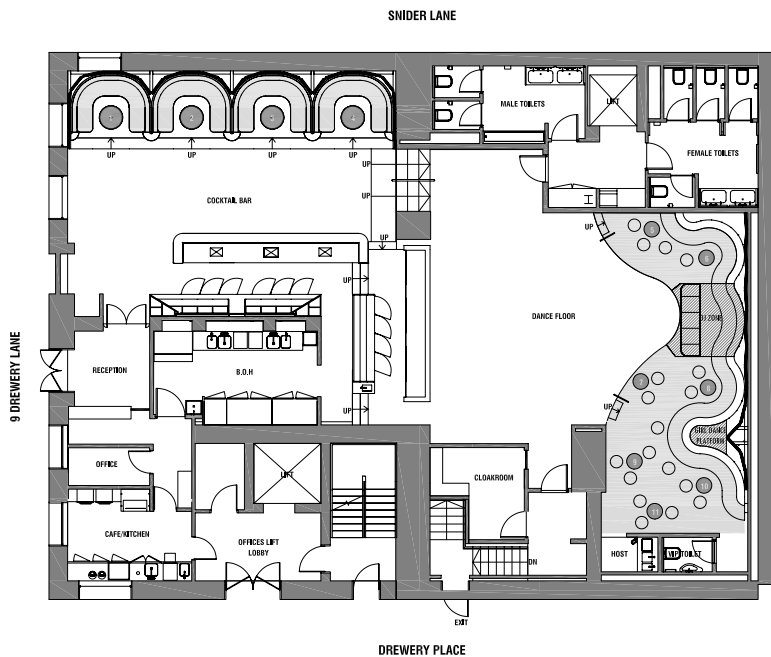
MULTI LEVEL FUNCTION SPACE
2 DJ BOOTHS
CELEBRITY GUEST ROOM
VIP AREA
PRIVATE BOOTHS
OUTDOOR SMOKING
4 BARS



FLOOR PLAN

GROUND FLOOR

SOUS-SOL



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BEVERAGE AND COCKTAIL PACKAGES

RAISING THE BAR

In addition to Baroq Houses' fresh signature cocktails and bar offerings, a range of generous beverage packages will keep the fine times flowing.

Each package comprises a differing menu of the best wines, beer, select spirits and non-alcoholic refreshments priced per guest, to suit the duration of your event.

Select a package of tantalising canapés and cuisine, created by renowned local chefs.

Please speak to us about
your function details.
Phone: **03 8199 3735**
or functions@baroqhouse.com.au



GOLD BEVERAGE PACKAGE

GOLD

3 HOUR PACKAGE

\$55.00 PER PERSON

4 HOUR PACKAGE

\$70.00 PER PERSON

5 HOUR PACKAGE

\$85.00 PER PERSON

Sparkling Wine

- Louis Perdrier - France

White & Red Wine

- Cape Mentelle Georgiana Sauvignon Blanc
- Margaret River WA
- Cape Mentelle Marmaduke Shiraz - Margaret River WA

Bottled Beer

- Asahi Extra Dry
- Asahi 'Soukai' Mid Strength

Non Alcoholic

- Soft Drinks, Soda Water, Water and Juices



PLATINUM BEVERAGE PACKAGE

PLATINUM

3 HOUR PACKAGE

\$85.00 PER PERSON

4 HOUR PACKAGE

\$110.00 PER PERSON

5 HOUR PACKAGE

\$135.00 PER PERSON

Sparkling Wine

- Chandon Brut – Yarra Valley Vic

White & Red Wine

- Eradus Sauvignon Blanc – Marlborough NZ
- Higher Plane Chardonnay – Margaret River WA
- Mordrelle Lenswood Pinot Noir – Adelaide Hills SA
- Stage Door Shiraz – Barossa Valley SA
- Domaine De Cantarelle Rose` - Provence France

Spirits

- Belvedere Vodka
- Beefeater Gin
- Chivas Regal Whisky
- Maker's Mark Bourbon
- Havana 3 Anos Rum
- Olmeca Altos Blanco

Premium Bottled Beer

- Asahi Extra Dry
- Asahi 'Soukai' Mid Strength
- Corona
- Cricketer's Arms Pale Ale
- Heineken
- Somersby Apple Cider

Non Alcoholic

- Soft Drinks, Soda Water, Water and Juices



DIAMOND BEVERAGE PACKAGE

DIAMOND

3 HOUR PACKAGE

\$115.00 PER PERSON

4 HOUR PACKAGE

\$150.00 PER PERSON

5 HOUR PACKAGE

\$180.00 PER PERSON

Sparkling Wine

- Moët & Chandon Brut Imperial - Epernay France

White & Red Wine

- Cloudy Bay Sauvignon Blanc - Marlborough NZ
- Cloudy Bay Chardonnay - Marlborough NZ
- Cloudy Bay Pinot Noir - Marlborough NZ
- Kurtz Shiraz - Barossa Valley, SA
- Domaine De Cantarelle Rose - Provence France
- Kirrihill Riesling - Clare Valley SA

Spirits

- Grey Goose Vodka
- Bombay Sapphire Gin
- Johnny Walker Black
- Woodford Reserve Bourbon
- Havana Club Especial Rum
- Avion Blanco Tequila

Premium Bottled Beer

- Asahi Extra Dry
- Asahi 'Soukai' Mid Strength
- Corona
- Cricketer's Arms Pale Ale
- Heineken
- Somersby Apple Cider

Non Alcoholic

- Soft Drinks, Soda Water, Water and Juices



COCKTAIL LIST

BAROQ'S KISS 22

Indulge in Baroq's own brownie infused espresso... Surrender to Baroq's Kiss.

L'ÉVOLUTION ROYALE 18

The elegant evolution of a classic. A champagne cocktail placed next to this would be as a pauper is to a prince.

GUSTO DI VITA 24

With delicious vanilla and citrus tones please prepare your palate...for the taste of life.

WHITE CHOCOLATE & PASSIONFRUIT MARTINI 24

The Collective Establishments signature cocktail. An epitome of finery, an indulgence of flavours, an essential.

BLOOD ORANGE & THYME MARTINI 24

Many oranges were harmed in the making of this cocktail. But don't worry, it was their thyme.

POP STAR 22

No one hit wonders here.. Caramel corns with a Caribbean twist. A pop sensation that is sure to impress.

SWEET CONTESSA 24

A sweet and subtle take on the original Negroni. With elements of Apricot, Plumb and Rhubarb, she won't just catch your eye... she'll take your tastebuds too.

BITTER LOVE 24

A symphony of subtle flavours to fall for. We had a bitter love for the traditional Amaretto sour.. so we did one better.

Craving something off menu like an old favorite or a classic cocktail? Simply ask.

A top-down view of a white oval plate containing four small glass cups. Each cup is filled with a yellow liquid, topped with a dollop of white cream and a small green leaf. The cups are arranged in a square pattern on a black rectangular card. To the right of the plate are several large purple orchids.

BREAKFAST OPTIONS

CANAPÉS | \$4

Freshly baked mini croissants(V)
Freshly baked mini danishes (V)
Freshly baked mini assorted muffins
Coconut chia pudding (V/GF)
Tomato bocconcini toast (V)
Spinach and feta puffs (V)

PREMIUM CANAPÉS | \$6

House-made granola with greek yoghurt
Seasonal fruit cups with honeyed yoghurt (V/GF)
Smashed avocado on toast with Persian feta (V)
Croquet monsieur fingers

GRAZING | \$9

Egg and bacon brioche roll
Toasted smoked salmon and cream cheese bagels



CANAPÉ PACKAGES

COLD CANAPÉS | \$4

Duck rice paper rolls (GF/DF)
Smoked salmon and cream cheese mousse cones

WARM CANAPÉS | \$4

Bacon and cherry-tomato tart
Beef sausage roll, tomato relish
Forrest mushroom arancini balls, truffle mayo (V/GF)
Fried goats cheese, caramelised onions, honey (V)
Salt and pepper tofu with sweet ginger dressing (GF/DF/Vegan)
Spinach, mint, almond and ricotta roll, tomato relish (V)
Zucchini and green pea tart (V)

COLD PREMIUM CANAPÉS | \$6

Freshly shucked oysters, mignonette (GF/DF)
Seared beef, gherkin tartare (GF)
Seared scallops, seaweed salad, miso emulsion (GF/DF)
Seared tuna, lime compressed watermelon, avocado puree, squid ink (GF/DF)

WARM PREMIUM CANAPÉS | \$6

Beef short rib with black pepper caramel (GF)
Corn Fritter, yoghurt dip (V)
Croque monsieur fingers
Pulled pork tostadita with avocado puree, apple (GF/DF)



GRAZING | \$9

Duck & porcini ravioli in burnt butter, crispy sage

Fish & chips, lemon aioli

Green tea noodle salad, grilled tofu, pickled green mango, carrot, cucumber, pink ginger (Vegan)

Grilled haloumi, capsicum and mushroom slider (V)

House made cheeseburger sliders (Swiss cheese)

House made potato & ricotta gnocchi, pan-fried with pork & chilli sausage, radicchio & roasted hazelnut

Moroccan lamb shoulder, eggplant, chat potatoes, pomegranate (GF/DF)

Peranakan potato curry, cauliflower, broccoli, green beans, fried tofu (Vegan)

Slow braised beef cheek, potatoes, carrots, blistered cherry tomatoes, sherry (GF/DF)

Spanish chicken, sweet potato, green olive, smoked paprika (GF/DF)

Tunisian vegetable tajine, zucchini, green beans, chickpeas, coriander (Vegan)



DESSERTS

DESSERTS | \$5



OM NOM, FAMOUS FOR IT'S SIGNATURE DESSERTS

Assorted macarons (GF)

Coconut mousse, mango glaze (GF)

Passionfruit curd meringue tartlet

Valrhona Manjari 64% chocolate tart

Vanilla panna cotta, green apple jelly, white chocolate (GF)



PLATTERS



PRIMA DONNA \$119

French Camembert with Nigella Seeds
 Italian Mature Pecorino Cheese
 Dutch Smoked Cheese
 Black-jack Cheddar
 Green Spanish Olives filled with Red Pepitas
 Black Spanish pitted Olives
 Carmelised Cocktail Onions
 French Style Cornichons
 Italian Imported Parma Prosciutto
 Premium Leg Ham
 Italian Home Style Mild Salami
 Gourmet Crackers / Biscuits
 Dried Fruit (Figs, Apricots, Papaya, Mango)
 Fresh Seasonal Fruit
 Optional Nuts and Seeds



TRIP AROUND THE WORLD \$129

Imported French Brie with Nigella Seeds
 Italian Imported 3yr Old Reggiano Parmesan
 Danish Blue
 Swiss Cheese
 Dutch Smoked Cheese
 Spanish Quince Paste
 Dry Fruit and Nuts
 Gourmet Crackers / Biscuits



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