



2018 Function & Event Pack



Thank you for considering Belgian Beer Café Melbourne for your next event!

We are located in Southbank at the base of Melbourne's tallest building, Eureka Tower.

Featuring an Art Nouveau-inspired interior, we are an elegant and sophisticated venue to meet for business or pleasure, for drinking and dining.

The main bar features an extensive and well curated menu of Belgian, International and Australian craft beers and opens out on to an expansive European style terrace. Our exclusive upstairs events space features a private bar and modern Belgian décor providing a unique and versatile entertaining space for all occasions.

With advice from a member of our experienced function and events team you are sure to make your next event one to remember.

For further information and advice please do contact our Function and Events team on **03 9690 5777**, or at functions@belgianbeercafemelbourne.com.au.

Spaces

Upstairs

Max Capacity:
Dining – 130 guests
Cocktail Party – 280 guests

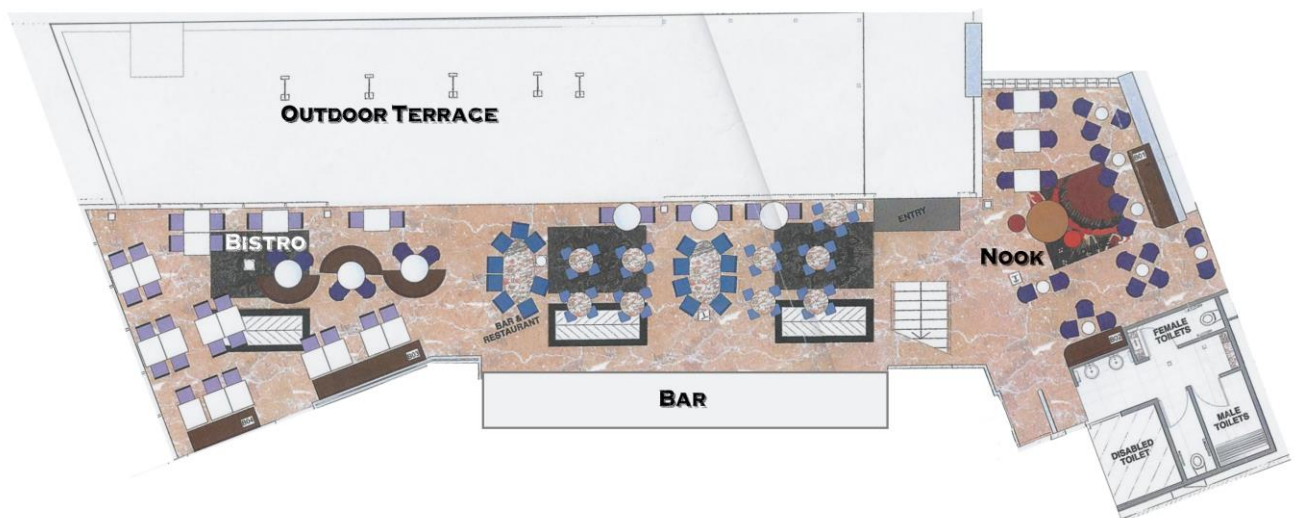
Upstairs features a versatile space which caters for groups as small as an **8 person board meeting** all the way up to a **280 person engagement party**. We can set up for a three course dining event or for a corporate business presentation. If you have a small cocktail party it can be broken up into sections, yet for bigger groups it works perfectly as one large space. The room features a fireplace for winter and excellent air-conditioning for summer.



Nook

Max Capacity:
Dining – 34 guests
Cocktail Party – 50 guests

The Nook is the perfect space for smaller groups, up to 50 guests. The Nook can be booked privately, however it still retains the atmosphere of being in amongst the action on the ground level. It's close to the Terrace so guests can enjoy the beautiful Melbourne weather and is also wheelchair accessible. The Nook features a projector and screen which can be used for presentations or sporting events and can also cater for smaller dining groups, up to 34 people.



Bistro

Max Capacity:
Dining – 54 guests
Cocktail Party – 100 guests

The Bistro is a casual alternative to the upstairs dining room, featuring easy access to the Terrace area and is bright and sunny during the day. As with the Nook, both the Bistro and Terrace are wheelchair accessible. We do not exclusively reserve space on the Terrace as guests can find tables on a first in, first served basis.

Canapés

For groups of twenty guests or more

Simple

Prawn gyozas with soy dipping sauce (nf)
Bruschetta of cherry tomato, basil and bocconcini (v,nf)
Belgian three cheese croquettes (v,nf)
Vegetable spring rolls with sweet chili sauce (v,nf)
Samosas with sweet chilli sauce (v,nf)
Mini tortillas of chorizo and tomato relish (nf)
Arancini balls with artichoke, lemon and mint (v,nf)
Melon, parma ham & bocconcini sticks (gf,nf)
Freshly shucked oysters with red wine vinaigrette (gf,nf)

Deluxe

Crumbed market fish with fries and tartare (nf)
Sliders with tempura zucchini, baby spinach and harissa aioli (v,nf)
Spicy chicken skewers with minted yoghurt (nf)
Moroccan lamb sliders with hummus and tzatziki (nf)
Spiced fish tacos with a corn & coriander salsa (nf,df)
Smoked salmon blinis with Crème Fraîche and chives (nf)
Garlic & chili prawn skewers with lime & coriander aioli (nf, df, gf)

Sweets

Mini waffles with fresh cream & berries (v)
Petite apple & cinnamon crumble (v)
Banoffee pies with caramel, Chantilly cream & banana (v)

v = vegetarian gf = gluten free nf = nut free df = dairy free

Nibbles (7 pieces p.p.)

\$28 per person

4 x Simple
2 x Deluxe
1 x Sweet

More Substantial (9 pieces p.p.)

\$35 per Head

5 x Simple
3 x Deluxe
1 x Sweet

Meal Replacement (11 pieces p.p.)

\$39 per Head

5 x Simple
4 x Deluxe
2 x Sweets

Large Appetites (12 pieces p.p.)

\$45 per Head

6 x Simple
4 x Deluxe
2 x Sweets

Changes can be made to the combinations above, however, pricing may also need to be altered to reflect them. We can cater for specific dietary requirements, please don't hesitate to ask our functions coordinator.



Small Group Platters

Each platter is designed with ten guests in mind

Classic Platter - \$150

Belgian cheese croquettes, Moroccan lamb sliders, mini-beef skewers, Thai spiced calamari, vegetable spring rolls, BBQ chicken wings and coconut prawns.

Butcher's Block - \$150

Our house charcuterie platter: San Daniele Parma ham, cured salami, grilled chorizo, country-style pork terrine and house marinated olives, char-grilled sourdough bread.

Vegetarian Platter - \$120

Belgian cheese croquettes, bruschetta of cherry tomato, basil & bocconcini, tempura vegetables with chilli mayo, polenta crusted mushrooms, artichoke & lemon arancini, and char-grilled asparagus spears (v)

Cheese Platter - \$100

A selection of Victorian hard, soft & blue cheese with toasted ciabatta, lavouche, seasonal fruits & red wine jelly (v,nf)

These platters are not suitable for roving service; the platters will be placed on tables or benches within the allocated function space for guests to help themselves. Additionally, these platters are not suitable as meal replacement. Please check with our functions coordinator for dietary requirements

Food/Bev Packages

For groups up to twenty persons

Package 1 - \$300

1 Classic Platter (See above)
2 bowls of frites & mayonnaise
20 standard drinks vouchers
Recommended for 10 guests

Standard Drink Vouchers Include:

Stella Artois *Leuven, Belgium (250ml)*
Cascade Premium Light *Tas*
Bonamy's Apple Cider *Tas*
Redbank 'Emily' Sparkling *King Valley, Vic*
Oxford Landing Chardonnay *Waikerie, SA*
Oxford Landing Merlot *Waikerie, SA*
Soft drink & Juice

Package 2 - \$350

1 Classic Platter (see above)
2 bowls of frites & mayonnaise
20 premium drinks vouchers
Recommended for 10 guests

Premium Drink Vouchers include:

Any tap beer or cider *Various, Global (250ml)*
Jansz Brut Sparkling *Pipers River, Tas*
Twin Islands Sauv. Blanc *Marlborough, NZ*
Vasse Felix Chardonnay *Margaret River, WA*
Fickle Mistress Pinot Noir *Marlborough, NZ*
Seppult 'Chalambar' Shiraz *Heathcote, Vic*
Soft drink, Juice, Tea and Coffee

Reserved space deposit requirements

A non-refundable deposit of \$300.00 is required for Food/Bev Packages and any area reserved for guests. This will then be deducted from the final bill at the time of final settlement.



Set Menu Options

For groups of ten or more

2 Course, \$45 per head

3 Course, \$55 per head

Entrées - Please select two platters to be shared:

Charcuterie

Spicy salami, prosciutto, grilled chorizo, chipotle-braised beef brisket, marinated olives and toasted ciabatta

Vegetarian

Belgian cheese croquettes, bruschetta with cherry tomato, bocconcini & basil, artichoke & lemon-mint arancini, polenta crusted mushrooms and cherry tomato - basil & bocconcini skewers (v,nf)

Seafood

Provençale mussels, freshly shucked oysters, coconut prawns, salmon rosettes, Thai spiced calamari and a selection of dipping sauces (gf,nf)
*** add \$5 per head**

Mains - Please select two dishes to be served alternately around the table:

Vegetable Fettuccine

Fettuccine pan-tossed with broccolini, feta, oven-roasted tomato and finished with a walnut pesto (v)

Tasmanian Salmon

Char-grilled salmon fillet, served with roast kipfler, baby spinach and a pineapple & coriander salsa (nf)

Oven Roasted Chicken Breast

Lemon & thyme scented chicken breast, Liègeoise salad and raspberry vinaigrette (nf, gf)

Sausages & Stoemp

Bavarian sausages, served with stoemp (Belgian style crushed potatoes with bacon), caramelised onion & red wine jus (nf)

Chicken Schnitzel

Crumbed chicken breast served with preserved lemon & parsley butter, a green salad and chips

300g Wagyu Rump

Prime grade, grain-fed beef, aged a minimum of 100 days, served with garlic & herb butter, fries and a fresh green salad (gf,nf)

** Replace Scotch Fillet with 300g Porterhouse for an additional \$5 per head*

Desserts - Please select two dishes to be served alternately around the table:

Hot Belgian Waffles

House made Belgian waffles served with salted caramel, ice cream and pistachio fairy floss (v,nf)

Individual Cheese Plate

A duo of Victorian hard & soft cheese with poppy seed lavosh, toasted ciabatta and candied grapes (v,nf)

Chocolate Pudding

Belgian chocolate oozes from this decadent pudding, served with orange caramel and vanilla ice cream (v)

Fresh Fruit Plate

An assortment of seasonal fruit with lemon curd and honey yoghurt (v,gf,nf)

v = vegetarian

gf = gluten free

nf = nut free

df = dairy free

Meals can be altered to cater for specific dietary requirements, please check with our functions coordinator. Prices might have to be changed to reflect these changes.



Belgian Banquet

For groups of ten or more

Like to share amongst friends and colleagues?
Be our guest and enjoy a mix of classic Belgian dishes and our best sellers

\$40 per Head

Belgian Cheese Croquettes

A blend of soft Belgian cheeses, crumbed, rolled and served bite-size with traditional cocktail sauce, rocket & lemon (v,n)

Thai Spiced Calamari

Lightly fried calamari served with a shredded green papaya, apple & green bean salad, coriander and lime aioli (g,d)

Mariniere Mussels

Portarlinton mussels steamed in traditional pots, served with Belgian fries & house made mayonnaise. Belgian-style mussels in their most traditional way: white wine, celery, onion, leek, garlic & thyme (n,g)

Sausages & Stoemp

Weisswurst and bratwurst sausages, served with stoemp (Belgian-style smashed potatoes with bacon and onion), caramelised onion and red wine jus (n,g)

Pork Knuckle

Roasted 1.4kg pork knuckle with sauerkraut, garlic mash, apple sauce, and red wine jus. big enough for 2 to share! (n,g)

Mustard Coleslaw (v,n,g,d)

Fries & Belgian Mayonnaise (v,n,g,d)

v = vegetarian

g= gluten free

n= nut free

d = dairy free

Drinks Packages

Tailor made beverage packages to suit every occasion (minimum 20 guests)

Platinum Package

2hrs \$75pp 3hrs \$90pp 4hrs \$99pp

Tap Beer & Cider:

Stella Artois, Belgium	Hoegaarden Wit, Belgium
Lefte Blonde, Belgium	Lefte Brune, Belgium
Belle Vue Kriek, Belgium	Bonamy Apple Cider, TAS

Bottled Beer:

Cascade Light, TAS	Tripel Karmeliet, Belgium
Corona, Mexico	Blanche de Namur, Belgium
Duvel, Belgium	Westmalle Dubbel, Belgium

Champagne:

Pol Roger Champagne, Epernay, France

White Wine:

Monmousseau Sauvignon Blanc, Loire Valley, France
Heggies Reserve Chardonnay, Eden Valley, SA
Kooyong 'Beurrot' Pinot Gris, Mornington, VIC

Red Wine:

Domaine Pommier Pinot Noir, Bourgogne, France
Hay Shed Hill Cabernet Sauvignon, Margaret River, WA
Saltram 'Mamre Brook' Shiraz, Barossa Valley, SA

Basic Spirits:

Smirnoff Red Vodka	Gordon's Gin
Pampero Rum	Johnny Red Scotch
Jim Beam Bourbon	Jose Cuervo Tequila

Soft Drinks, Juice, Tea & Coffee

Gold Package

2hrs \$52pp 3hrs \$62pp 4hrs \$70pp

Tap Beer & Cider:

Stella Artois, Belgium	Hoegaarden Wit, Belgium
Lefte Blonde, Belgium	Lefte Brune, Belgium
Belle Vue Kriek, Belgium	Bonamy Apple Cider, TAS

Bottled Beer:

Cascade Light, TAS

Sparkling Wine:

Jansz Cuvee Brut, Piper's River, TAS

White Wine:

Twin Islands Sauvignon Blanc, Marlborough, NZ
Vasse Felix Chardonnay, Margaret River, WA

Red Wine:

Kooyong 'Massale' Pinot Noir, Mornington, VIC
Seppult 'Chalambar' Shiraz, Heathcote, VIC

Soft Drinks, Juice, Tea & Coffee

Silver Package

2hrs \$43pp 3hrs \$53pp 4hrs \$59pp

Beer & Cider:

Stella Artois, Belgium	Hoegaarden Wit, Belgium
Cascade Light, TAS	Bonamy Apple Cider, TAS

Sparkling Wine:

Jansz Cuvee Brut, Piper's River, TAS

White Wine:

Twin Islands Sauvignon Blanc, Marlborough, NZ
Redbank 'Long Paddock' Pinot Grigio, King Valley, VIC

Red Wine:

Fickle Mistress Pinot Noir, Marlborough, NZ
Hesketh 'Midday Somewhere' Shiraz, Multiregional, SA

Soft Drinks & Juice

Bronze Package

2hrs \$37pp 3hrs \$47pp 4hrs \$55pp

Beer & Cider:

Stella Artois, Belgium	Melbourne Bitter, VIC
Bonamy Apple Cider, TAS	Cascade Light, TAS

Sparkling Wine:

Redbank 'Emily' Brut, King Valley, VIC

White Wine:

Oxford Landing Chardonnay, Waikerie, SA

Red Wine:

Oxford Landing Merlot, Waikerie, SA

Soft Drinks & Juice

We do our best to maintain the availability of beverages provided in the packages; however, while unlikely, stock levels may vary due to issues beyond our control. In this event, we will do our best to provide you with a similar alternative. For availability of specific beers or other products please speak to a member of our Functions Team.

Additions

Packages may be extended on the day and with the approval of the Manager on shift. Package extensions are \$10.00 per person, per half hour (or part thereof).

Terms & Conditions

Tentative Bookings

Tentative bookings will be held for a period of three full days. If a completed Booking confirmation form with non-refundable deposit payment information (if required) is not received within the three day period then all reservations can no longer be regarded as 'held'.

Pricing

Every attempt is made to maintain prices. Although prices are current at the time of quotation, they are subject to change at Management's discretion to allow for variations in the cost of goods, wages and taxes. Upon the appropriate deposit being received, quoted prices will remain fixed.

Deposit Requirements

All functions require a non-refundable deposit of 10% of the estimated food and beverage total, or of \$300 (whichever is greater). The deposit amount will be deducted from the final tax invoice. Until a deposit is received, Belgian Beer Café Melbourne reserves the right to allocate the tentatively booked date to another client. Deposits can also be refunded rather than deducted.

Minimum Spend and Room Hire

Belgian Beer Café Melbourne reserves the right to apply minimum spends where a room is specifically allocated for a function.

<u>Day and Date</u>	<u>'Nook' Exclusive</u>	<u>Bistro Exclusive</u>	<u>Upstairs Exclusive</u>
Sunday - Thursday	\$ 1,000	\$ 4,500	\$ 2,500
Friday - Saturday	\$ 2,000	\$ 4,500	\$ 5,000
Fridays in Nov/Dec	\$ 2,500	\$ 5,000	\$ 8,500

Entire Venue Exclusive Use Upon Application

Minimum spend requirements include food and beverage only; this does not include ancillary costs. Minimum spend requirements must be settled in advance and in full as per the "Payment" clause below. This includes any event that may opt to base beverages on consumption rather than an hourly beverage package. Any excess amount that has contributed to the minimum spend will be deducted from the final account on the day of the event.

Event Details / Final Numbers

Estimated number of guests, menus, beverages, audiovisual, entertainment, room set up, start and finish times are required, in writing, to functions@belgianbeercafemelbourne.com.au at least 7 days prior to the Event.

Confirmed final numbers must be received in writing to functions@belgianbeercafemelbourne.com.au 3 days prior to the Event. Failure to do so will result in the full charge of the original estimated numbers.

If an Event is confirmed and then changes date(s), it will be treated as a cancellation. Please refer to the cancellation details below.

Cancellation

All cancellations must be notified in writing to functions@belgianbeercafemelbourne.com.au and non-refundable deposits will not be refunded.

Client Liability and Responsibility

The person(s) or organization listed as the Client shall be liable in full for all costs and charges raised as a result of the agreed upon booking. The Client is required to inform all relevant persons involved in the organizing of the Event of the Terms and Conditions.

It is understood that the Client will be responsible to ensure the orderly conduct of their guests. Belgian Beer Café Melbourne reserves the right to exclude or eject any persons from the event or the premises without liability.

Buck's Nights, Hen's Nights, 18th Birthdays & 21st Birthdays

Belgian Beer Café Melbourne requires Buck's Nights, Hen's Nights, and 18th and 21st Birthday events to sign an additional Terms and Conditions form. Separate damage waiver and security deposit monies are required for said events. Failure to notify Belgian Beer Café Melbourne of the nature of said events will result in the forfeiture of all monies paid and the immediate cancellation of the event.

Noise Control

Belgian Beer Café Melbourne reserves the right to control the level of music and noise throughout the duration of the function. If at any time, Belgian Beer Café Melbourne believes the function will be detrimental to the future operation of the venue, or will negatively impact upon the reputation of the venue, Belgian Beer Café Melbourne reserves the right to cease service.

Responsible Service of Alcohol

Belgian Beer Café Melbourne staff members are trained in the Responsible Serving of Alcohol and may, on occasion, be obliged by law to refuse to serve alcohol to any person/persons. We prohibit any minors younger than 18 years of age to be served or given any alcoholic beverages. Belgian Beer Café Melbourne reserves the right to refuse supply of alcohol to intoxicated patrons, even in the case of pre-purchased hourly beverage packages, and reserves the right to insist, at any time, that intoxicated or disorderly patrons leave the premises.

Liquor License & BYO Policy

In accordance with Liquor License Regulations, all functions at Belgian Beer Café Melbourne are to conclude by 1am. No food or beverage of any kind is permitted to be brought into the venue by the client or guests of the client for consumption by the client or any guest without prior approval from Belgian Beer Café Melbourne Management.

Insurance

Belgian Beer Café Melbourne will not accept responsibility for damage or loss of merchandise or belongings left on the premises prior to, including delivery, during or after the Event. It is the Client's responsibility to arrange and take out the necessary insurance.

Damage and Loss

The Clients or the Client's guests, outside contractors, invitees or other persons attending an Event are financially responsible for any and all damage sustained to any part of Belgian Beer Café Melbourne.

Security

A security charge and bond may apply for some events. In the case of security being required for an event, the cost of contracted security will be borne by the Client. This will be communicated to the Client prior to commencement of the Event.

Cleaning

General and normal cleaning is included in the cost of the room hire. Additional charges may be incurred in instances where an Event has created cleaning requirements that are considered to be over and above normal cleaning.

Premature Termination

Belgian Beer Café Melbourne shall be entitled to cancel the contract without notice if the following conditions apply; The client fails to fulfill any of its obligations laid down in the contract; The client alters the purpose of the function without the approval of Belgian Beer Café Melbourne; Belgian Beer Café Melbourne becomes aware of conditions whereby the event could jeopardize public safety or order or potentially involve an unacceptable risk of personal injury or damage to property. In this instance, no refunds will apply.

Displays/Signage/Decorations

No items are to be nailed, attached, stapled, blue tacked or glued to any walls, doors, or other surfaces or parts of the building. All signage must be approved by management prior to the event. A cleaning fee of \$200.00 applies when confetti, streamers, sequins or rose petals are used throughout the Venue.

Suppliers

Belgian Beer Café Melbourne has preferred suppliers for audio visual, lighting, production and like requirements. Should the client wish to use alternative suppliers, a detailed brief will need to be submitted to Belgian Beer Café Melbourne at least thirty (30) days prior to the Event date.

Outside Contractors

Any Event that requires outside contractors organized by the client requires approval of plans by management prior to the Event. All outside contractors must liaise with Belgian Beer Café Melbourne in all matters of delivery, set up and break down. Individual Public Liability Insurance must be provided by all outside contractors.

Set Up / Break Down

Belgian Beer Café Melbourne requires the number and names of people involved with their expected times of arrival, equipment requirements and a detailed floor plan, to be confirmed with management at least five (5) days prior to Event.

Vacating

Function areas must be vacated by the agreed times, unless prior arrangements have been made.

Venue Access

The Client or the Client's guests, outside contractors, invitees or other persons attending an event may have access 1 hour before the agreed starting time of the function. If additional time is required, an application must be made with the Venue at least five (5) working days before the event. A fee will apply and is based on availability.

Booking Confirmation Form

Booking Details

Company Name	
Contact Name	
Function date	
Function time	
Function type	
Guest Count	
Address	
Phone Number	
Email Address	
Minimum Spend	\$
AV requirements (please tick)	<input type="checkbox"/> Speaker & Microphone <input type="checkbox"/> Projector & Screen <input type="checkbox"/> None

Preferred Deposit Payment Option: Credit Card or Direct Debit

Deposit amount	\$
<input type="checkbox"/> Credit Card Payment (please tick)	<input type="checkbox"/> Direct Debit (please tick)

Please complete the details below and fax to (03) 9690 8933 or email functions@belgianbeercafemelbourne.com.au with your completed form attached. A confirmation email will be sent to your nominated email address upon receipt of deposit.

Credit Card Details

Name on Credit Card	
Credit Card Type	Visa MasterCard Amex (2.5% Surcharge) (please circle)
Authorized Amount	\$
Credit Card Number	
Credit Card Expiry	
Credit Card Security Code	
Credit Card Signature	

I / We hereby have read, fully understand and agree to all of the mentioned Terms & Conditions. Performance of this agreement is contingent upon the ability of Belgian Beer Café Melbourne to complete the same, and is subject to labour troubles, disputes, strikes or picketing, accidents, governments requisitions, restrictions upon travel, transportation, food and beverages, or supplies, equipment failure, and other causes whether enumerated herein or not, which are beyond the control of Belgian Beer Café Melbourne. In no event shall Belgian Beer Café Melbourne be liable for loss of profit or consequential damages, whether based on breach of contract, warranty or otherwise. In no event shall Belgian Beer Café Melbourne's liability be in excess of the total amount of the food and beverage contracted heretofore.

Name + Signature _____ Date _____

Please email completed form to functions@belgianbeercafemelbourne.com.au com or fax to (03) 9690 8933