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# JULIET MELBOURNE FUNCTIONS & EVENTS

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# THE VENUE

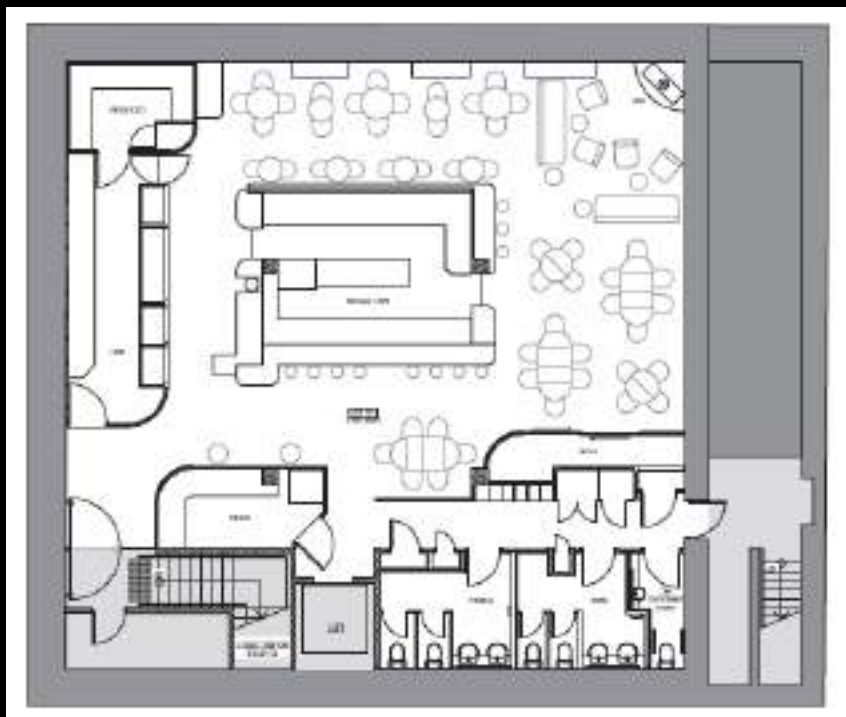
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This dynamic venue provides a unique space with food and drink menus that can be tailored to your specific needs, from corporate functions and showcases to private celebrations and parties.

Breakfast, lunch or dinner between 8am - 1am

To discuss your next event or to make an appointment to view the space, please contact us on (03) 9639 4944

We can accommodate up to 100 guests with a wide range of arrangements suited to your event



# STANDING EVENTS

We can accommodate up to 100 guests with a wide range of arrangements suited to your event

## Canapé Menu One:

39 per person

Please select 5 canapés & 1 substantial

## Canapé Menu Two:

55 per person

Please select 6 canapés & 2 substantial

### Cold Canapés:

- Serrano Jamon wrapped, smoked mozzarella, rocket leaf and fig vincotto (GF)
- Rare sliced tuna bagel, chive cream cheese, pickled radish, lemon aioli, watercress
- Mini spanner crab rolls, lemon, radish, chive and watercress
- Spicy black truffle steak tartare, char grilled baguette and fried shallots
- Smokey king salmon roulade, cucumber, potato blini
- Shucked oysters, red wine shallot mignonette
- Date and truffle honey roasted pear and ricotta tartlet (V)
- Chickpea hummus and caramelised red onion crostini (V)
- Petit vegetable crudo, beetroot puree & mint (VGN)
- Tomato and buffalo ricotta crostini (V)
- Anchovy crisps, goats curd, bronze fennel



### Hot Canapés:

- 8 hour slow cooked spiced pork belly, crème fraîche, chorizo and rosemary (GF)
- Mini polenta cakes, local goats curd, green peas, caramelised walnut and soft herbs (GF)
- Toasted brioche soldiers, taleggio, swiss brown mushroom puree (V)
- Slow cooked lamb shoulder and tomato arancini, smoked yoghurt
- Zucchini and feta fritters, mint yoghurt and pomegranate (V)
- Quinoa and thyme tofu chips and almond romesco (VG)
- Polenta chips, black garlic aioli (V)
- Raclette, Leek and jamon croquettes
- Baked ½ shell scallops, salsa verde
- Homemade sausage rolls with tomato chutney



### Substantial Items:

- Mini confit duck pies, porcini mushroom duxelle, gorgonzola
- Chargrilled rustic Italian loaf, whipped lemon ricotta, figs, mint and olive oil
- Pumpkin, pine nut and spinach risotto with mascarpone
- Orecchiette, pork and fennel sausage mince, lemon and ricotta salata
- Mini waygu cheeseburgers, Monterey jack cheddar, bacon jam

### Add Ons:

- Extra hot or cold canapés 6 per piece
- Extra substantial 12 per piece
- Antipasto 15 per person
- Cheese from 9.50 per person
- Charcuterie from 8.50 per person



We are happy to alter our food to your tastes and dietary requirements.

Please note that sample menus are subject to seasonal change and may change without notice.

# SEATED EVENTS

We can accommodate up to 60 guests with a wide range of arrangements suited to your event

## Banquet Menu One:

65 per person - 2 courses

### Entree

- House smoked rainbow trout, pickled cucumber, caramelised yoghurt, sesame lavosh
- Smoked eggplant & gruyere Arancini, roasted red pepper sugar
- Pickled beetroot & lemon ricotta ravioli, organic honey, smoked almonds

### Mains

- Chargrilled Hopkins River eye fillet served medium with salsa verde, wild cress and lemon
- Hand rolled potato gnocchi cavolo nero, sage, pine nuts and truffle pecorino

### Sides

- Butter leaf salad with smokey vinaigrette
- Frites and aioli

### Add Ons:

- Oyster 4.50 per person
- Antipasto on arrival 15 per person
- Selection of 3 canapes on arrival 18 per person
- Additional sides 4 per person
- Cheese 9.5 per person
- Chacuterie 8.5 per person

## Banquet Menu Two:

75 per person - 3 courses



# BREAKFAST EVENTS

48 per person

- Bircher muesli with yoghurt
- Seasonal fruit platters
- Selection of pastries (pain au chocolate, pain au raisin, almond croissant, chocolate almond croissant, croque monsieur and croissants)

Please note that the package includes tea, coffee, sparkling water and juice.



# BEVERAGE

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## **Beverage Package One:**

40 per person - 2 hours  
53 per person - 3 hours  
63 per person - 4 hours  
73 per person - 5 hours

- NV Growers Gate Brut
- 2018 Growers Gate Rose
- 2018 Growers Gate Sauvignon Blanc
- 2018 Growers Gate Pinot Grigio
- 2018 Growers Gate Chardonnay
- 2018 Growers Gate Cabernet Sauvignon
- 2018 Growers Gate Shiraz

### **Add Ons:**

- Cocktails on arrival
- Champagne
- Tea & Coffee
- Mocktails

Please note that the package includes Peroni Red, sparkling water and soft drink

## **Beverage Package Two:**

55 per person - 2 hours  
68 per person - 3 hours  
77 per person - 4 hours  
88 per person - 5 hours

- NV Stewart & Prentice Blanc de Blanc 'Cuvee Celebration'
- Sutton Grange Fairbank Rose
- La La Land Vermentino
- Pacha Mama Riesling
- La La Land Pinot Gris
- Ross Hill 'Maya & Max' Chardonnay
- Hahndorf Hill 'White Mischief' Gruner Veltliner
- Cantina Tollo Pinot Grigio
- Riposte 'The Dagger' Pinot Noir
- La La Land Malbec
- Pacha Mama Shiraz
- Irvine Springhill Merlot
- La La Land Grenarcha
- Cantina Tollo Sangiovese

## **Beverage on Consumption**

- Delamere NV Pinot Chardonnay, Pipers River, Tasmania \$75
- Billecart NV Brut Reserve, Mareuil-sur-Ay, France \$160
- 2018 Mount Horrocks Rose, Clare Valley, South Australia \$72
- 2018 Provence Rose, Provence, France \$68
- 2018 Helm Premium Riesling, Canberra, ACT \$98
- 2018 Mesh Riesling, Eden Valley, South Australia \$76
- 2018 Churton Sauvignon Blanc, Marlborough, New Zealand \$60
- 2018 Peregrine Pinot Gris, Central Otago, New Zealand \$72
- 2018 Billy Button Vermentino, King Valley, Victoria \$68
- 2017 Groiss Gruner Veltliner, Weinviertel, Austria \$62
- 2017 Shadowfax Chardonnay, Werribee, Victoria \$70
- 2018 Singlefile Great Southern Chardonnay, Denmark, Western Australia \$78
- 2019 Stoney Rise 'no clothes' Pinot Noir, Tamar River, Tasmania \$82
- 2016 Curley Flat Pinot Noir, Macedon Ranges, Victoria \$130
- 2018 Schmolzer & Brown Pret-a-rouge Pinot & Shiraz, Beechworth, Victoria \$70
- 2017 Ministry of Clouds Grenache, McLarenvale, South Australia \$88
- 2017 Stone Dwellers Sangiovese, Strathbogie Ranges, Victoria \$68
- 2017 G.D Vaira Dolcetto D'Abla, Piedmonte, Italy \$86
- 2017 Fraser Gallop Cabernet Sauvignon, Margaret River, Western Australia \$76
- 2016 Flametree Cabernet Malbec, Margaret River, Western Australia \$69
- 2014 Clarendelle by Haut Brio Merlot, Bordeaux, France \$74
- 2017 John Duval 'Plexus' Shiraz, Grenache, Mourvedre, Barossa, South Australia \$78
- 2018 Torbreck 'Hillside' Shiraz Rousanne, Barossa South Australia \$70
- 2016 David Raynaud Crozes-Hermitage 'Beaumont' Syrah, Northern Rhone, France \$92

Please note that beverage selections are subject to vintage changes and availability.

# TERMS & CONDITIONS

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**Audio Visual Equipment:** Our venue offers full AV equipment including a large screen and Bluetooth microphone at a flat fee of \$250, please advise if you require this when confirming your booking. We can also organise the hire of AV equipment if required, please note this will be at an additional cost.

**Parking:** Secure Parking at 59 Lonsdale Street Melbourne. Just use the code PUNCHLANE when booking a spot online and pay a flat rate of only \$6 (evenings after 4pm and weekends).

**Tentative booking:** Tentative bookings will be held for a period of seven (7) days only, at which time the booking will be released if a signed copy of our acceptance form and deposit have not been received

**Confirmation:** Bookings will only be confirmed on receipt of a signed copy of term and conditions and deposit.

**Deposit:** The 20% of the minimum spend is required to confirm the booking. The deposit amount will be deducted from the total bill at the end of the event and is not refunded.

**Payment:** The remaining balance must be paid in full seven (7) business days prior to the event.

**Minimum Spend:** The minimum spend we allocate for any function is dependent on the day of the week, time and also number of guests. Bookings must adhere to the minimum spend required. Organisers are liable for the difference in the event of the minimum spend not being met which will be charged as a room hire fee.

**Set Up and Delivery:** you will be able to access the venue 1 hour prior to event unless you have organised prior.

**Damages and Cleaning:** Organisers are liable for any costs relating to any damage or extensive cleaning that is caused by an event.

**Cancellation:** If cancelling up to fourteen (14) days before your event, your deposit will not be refunded. If cancelling between fifteen (15) and twenty one (21) days prior to your event, you will receive a 50% refund on your deposit.

**Confirmation Of Attendance:** Anticipated final numbers are required seven (7) working days prior to your event.

**Confirmation of Menus:** all menu items, dishes, dietaries requirements and beverage selection must be confirmed seven (7) business days before your event, we cannot guarantee late changes will be accepted.

# ACCEPTANCE FORM

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Reservation Date:   
Reservation Time:   
Number of Guests:   
Type Of Event ( Standing/Seated):   
Minimum spend:   
Booking Contact (Full Name):   
Contact Mobile Number & Email:   
Company Name (if applicable):

If the contact person on the day of the event is different to the contact listed above, please provide alternate name and mobile number:

Please ensure that you have read and agree to our terms and conditions listed in this document.

Credit Card Details (all cards accepted, surcharge does apply)

Name on Card:   
Card Number:   
Expiry Date:   
CCV:   
Signature:   
Deposit Amount:

Please advise if you would like to leave a complimentary service charge, if so please select the amount (charged on total bill)

5% ☐ 7.5% ☐ 10% ☐

We look forward to welcoming you to Juliet Melbourne for a memorable and enjoyable experience.

I HAVE READ AND ACCEPT THE TERMS AND CONDITIONS LISTED ABOVE

Signed :

Dated: