

Bobby McGee's

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EVENTS
KIT 2020

– PRIVATE EVENTS GUIDE 2020

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INSPIRED BY
THE QUIRKY,
THE BOLD,
THE MODERN,
THE NOW.



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bobbymcgees.com.au
Made in Melbourne



THE VENUE



BOBBY MCGEE'S



{ PRESS PLAY TO VIEW VIDEO. VIDEO WILL OPEN IN EXTERNAL WINDOW }

COCKTAIL	500*
PLATED DINNER	200
BUFFET DINNER	180

*Ability to hold groups of 600 using adjoining chill out room.

MELBOURNE'S MOST UNIQUE VENUE

Melbourne's most unique venue, Bobby McGee's offers an experience like no other. With themed surroundings, quality food and beverage packages and state of the art entertainment equipment, the options are endless at Bobby's.

The venue can accommodate large groups of up to 500 and offers 3 themed bars, a custom 3.6 metre donut wall and food stations perfect for gala dinners, fundraising events, creative weddings and large birthday celebrations, for your next WOW event.

From creative business breakfasts, impressionable product launches, themed cocktail parties with pizzazz or the best of birthday bashes, the versatility and capability of the venue is only limited by your imagination.

Capacity

+LET'S EAT
COCKTAIL
style

Classic
Canapés, Fork
Canapés and
Food Stations

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WE RECOMMEND

When it comes to cocktail events, it is important that everyone leaves satisfied. A combination of our canapés and food stations are the perfect way to get your guests involved! Below are the recommended requirements for your event duration, with the option to add more catering to suit your event requirements.

EVENT DURATION (HRS)	CLASSIC CANAPES	FORK CANAPES	FOOD STATIONS
2	4	1	1
3	5	1	1
4	6	2	1
5	6	2	2

MENU SUBJECT TO CHANGE



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FOOD STATIONS

Put the WOW factor into your next event with our custom food carts. With an array of themes to choose from, each station includes 2 options per person with the option to include an additional selection. Bobby's Food Stations are a crowd favourite!

Minimum order 100 per selection.

\$19.50 PER PERSON

AMERICANA

NY Hot Dogs, ketchup, mustard, cheese, onion relish
Philly Cheese Steak
Mac & Cheese

PUB FARE

Fish & Chips, tartar sauce, crunchy fries
Slow Cooked Beef Cheek, yorkshire pudding, gravy
Roasted Pork Roll, crackling, apple sauce

ASIAN FUSION

Stir-Fry Vegetarian Noodles
Selection of Dumplings, sweet soy sauce, chilli, coriander
Korean Fried Chicken, sticky sauce, sesame seeds

TEX-MEX

Tacos & Nachos (beef, fish or beans mix with all the toppings)
Spinach & Fetta Empanada, chimichurri sauce
Chicken Quesadilla, tomato salsa

AUSTRALIANA

Meat Pie, mashed potato, mushy peas
Chicken Parma, crunchy fries
BBQ Prawns

Additional menu selection add \$7.50 per person

MENU SUBJECT TO CHANGE



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CANAPÉS

CANAPÉS - \$5.50 PER PIECE

Tempura Pumpkin Flowers, tomato chutney, ricotta
Shepards Pie, mashed potato, mushy peas
Duck & Coriander Spring Rolls, spicy plum sauce
Chef's Selection Mini Pizzas
Honey & Soy Glazed Crispy Chicken, spring onion, wasabi mayo
Macaroni & Cheese Croquettes, truffle
Selection of Rice Paper Rolls, peanut dipping sauce
Mini Wagyu Burger, tomato chutney, cheese, brioche
Cornish Pasty, mustard sauce
Peking Duck, cucumber crepe, hoisin dipping sauce
Chorizo & Spinach Tarts, chimichurri sauce
Salmon Pate, pickled cucumber, caviar, grissini
Spiced Black Bean Taco, corn & capsicum salsa, coconut yoghurt

FORK CANAPÉS - \$7.50 PER PIECE

Chicken Tikka Masala, lemongrass rice, coconut, roti bread
Fish & Chips, flathead tails, shoestring fries
Mushroom Rigatoni, peas, spinach, parmesan, pangritata
Garlic Dusted Calamari, truffle aioli, lemon wedge
Arancini Mignon, cheese, tomato passata
Slow Cooked Pork Bao, slaw, chilli mayo

DESSERT CANAPÉS- \$5.50 PER PIECE

Chef's Selection of Petit Fours

POP-UP GELATO CART - \$12.00 PER PERSON

Select from a number of delicious flavours

MENU SUBJECT TO CHANGE



MACARONI & CHEESE CROQUETTES

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+LET'S EAT

**AND BE
seated**

Grazing Tables
Plated & Buffet
Options

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Grazing Table

Our Grazing Table will be a spread unlike no other! With the choice of either our Signature Slow Cooked Suckling Pig or Standing Black Angus Rib Eye taking centre stage. Designed to let you mingle with your guests as you graze through a selection of exquisite offerings.

ADULTS \$99

CHILDREN (under 12 years) \$55

Minimum group of 20. Maximum of 140)

ENTREE

Calamari Fritti, garlic dusted squid, zucchini ribbon, black garlic, aioli

Bruschetta, snapper crudo, truffle brioche

Beef Carpaccio, crisp potato, capers, truffle dressing, watercress

Salumi Misti, parma, sopressa, bresaola, mortadella, pickles, buffalo mozzarella

Arancini, truffle, mozzarella

Marinated Olives, orange, thyme, garlic

MAINS

Slow Cooked Free Range Suckling Pig, pink salt, garlic, rosemary, olive oil

OR Standing Black Angus Rib Eye, olive oil, mustard

Pan Seared Local Snapper, fennel, golden raisins, lemon

Our Pasta – vegetarian

SHARED SIDES

Skinny Fries, truffle oil, parmesan

Sicilian Caponata

Panzanella Salad, buffalo mozzarella, tomato, aged balsamic

DESSERT

House-made Tiramisu

Baked Ricotta Cheesecakes, strawberry, rhubarb

Trio Cannoli, Italian custard, Sicilian ricotta, nutella

Gorgonzola Dolce, taleggio, formagella di capra, quince, truffle honey, pear



Plated

Our Plated Menu includes your choice of 2 or 3 Courses served alternate drop and is served with a dinner roll, two shared sides served alongside main dishes, freshly brewed tea & coffee.

2 COURSES \$60

3 COURSES \$75

ADDITIONAL SIDE \$5.00 per person

ENTRÉE

Smoked Duck Breast, watercress, rhubarb, hazelnuts

Chicken & Leek Croquettes, parsnip puree, crisp apple

Slow Cooked Pork Belly, eggplant caviar, golden beetroot, carrot

Salmon Ceviche, wasabi soy, cucumber, horseradish, bloody mary jelly

Heirloom Tomato Carpaccio, mozzarella, brioche, basil, truffle

MAINS

Eye Fillet 200g, Little Creek Cattle Co. Yarra Valley, Vic

Chicken Breast 220g, Hazeldene Birds, Vic

250g Pork Cutlet, Victorian Farmers, Vic

Duck Breast, Victorian Farmers, Vic

Lamb Rack 3 Points, Victorian Farmers, Vic

Atlantic Salmon

Vegetarian Tasting Board

SHARED SIDES – please choose two served sharing with mains for the table

Crunchy Fries, truffle, grana padano

Panzanella Salad, croutons, olives, cucumber, heirloom tomato

Corn on the Cob, smoked butter, pink salt

Traditional Caponata

Roasted Sweet Potato, pecan & maple crumb, avocado sour cream

Green Beans, prosciutto di Parma, olive oil, sage, lemon

DESSERT

Chocolate Fondant, blood orange gelato

Coconut Panna cotta, lychee, apple

Ricotta Cheesecake, rhubarb compote

Raspberry & Banana Crumble, macadamia crust, salted caramel ice cream



Buffet

Our Buffet includes bread rolls, two salads, your selection of three main dishes, a Victorian cheese platter, seasonal fruit and Chef's selection of desserts, served with tea & coffee.

LUNCH / DINNER \$65

SALADS

Chef's daily selection of two salads, One substantial and one light

MAINS - PLEASE SELECT TWO OPTIONS

Chicken Tikka Masala, lemongrass rice, shaved coconut, roti bread

Classic Lasagne, béchamel sauce, grana padano

Tempura Battered Flathead, chips, lemon, tartare sauce

Glazed Salmon, bok choy, sesame seeds

Pork Roast, crackle, roasted vegetables, apple sauce

Beef Striploin, yorkshire pudding, gravy

Chef's Selections of Pizza

Spinach Gnocchi, wild mushroom, tomato sugo, peas, Grana Padano

Pumpkin Cannelloni, kale, ricotta, sage

DESSERT

Chef's Selection of Desserts, Victorian cheese platter, seasonal cut fruit



+LET'S DRINK

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CLASSIC

	HRS	COST
Goodwyn Brut Cuvee	TWO	\$35.00
Checkerboard Sauvignon Blanc		
Checkerboard Shiraz	THREE	\$45.00
Furphy Refreshing Ale		
Boag's Premium Light	FOUR	\$55.00
5 Seeds Apple Cider		
Soft Drinks & Juice	FIVE	\$65.00

PREMIUM

	HRS	COST
Dal Zotto Prosecco		
Tia Nui Sauvignon Blanc		
Ross Hill 'Maya & Max' Chardonnay	TWO	\$55.00
Maxwell 'Silver Hammer' Shiraz		
Underground Pinot Noir	THREE	\$65.00
Little Creatures Pale Ale		
Boag's Premium	FOUR	\$75.00
Boag's Premium Light		
Heineken	FIVE	\$85.00
Corona		
Pipsqueak Apple		
Soft Drink And Juice		

BEVERAGE PACKAGES

+LET'S UPGRADE

**GO ALL
*out***

Donut Wall,
Theming,
Photo Booth,
Entertainment,
Confetti Cannons &
More

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DONUT WALL \$1,100.00

Guests are sure to love our built-in 3.6 metre donut wall! The media or 'selfie' wall is a great addition to any event and custom branding ensures a memorable celebration. The EDIBLE donut wall features up to 200 large donuts all individually decorated to create a 'sweet' surprise as guests enter the venue. Your donut wall will be displayed for the first 2-3 hours of your event before being served as a roaming dessert canapé. Add signage for an additional charge of \$150.00.

PERSONALISED THEMING

Leave a lasting impression with personalised touches at your event. Chat to our friendly events team about how you can make your next event the best one yet!

GIANT LIGHT-UP LETTERS

Spell your company name, initials or theme. These giant light-up letters are sure to make a statement!

OPEN AIR POLAROID BOOTH

Style or personalise our booth backdrop to suit your event theme. Includes a staff member for the duration of your event, the booth, and polaroid keepsakes for your guests. Sticky frames can also be personalised.

PHOTO BOOTH (as pictured)

Say 'CHEESE'! A photo booth is a sure way to put a smile on guests faces. Custom branding and hourly packages available.

ENTERTAINMENT

Go all out with a flash mob, caricaturist or magicians! Speak to us about our wide list roving entertainment options to add another dimension to your event.

PYROTECHNICS CONFETTI CANNONS

Your event will be sure to go off with a bang, with our confetti cannons. Available in a number of different colours and perfect for any occasion.

SLUSHIE MACHINE

Ideal for cocktails on arrival or as a 'pop-up' offering during your event.



IT'S ALL IN THE DETAILS

Contact us for a customised quote.

Bobby
McGee's

CONTACT US TO ENQUIRE

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(03) 9635 1226 info@bobbymcgees.com.au

Booking T&C's

A 30% deposit is required at the time of booking to confirm. Full Terms & Conditions will be outlined in your confirmation paperwork.
If you have any specific questions regarding the event proceedings please do not hesitate to contact us.

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