

GOT SOMETHING TO CELEBRATE? OR JUST HEAPS OF FRIENDS...



our upper level in our fitzroy restaurant offers a private, dedicated (and recently refreshed), function space with a capacity of 30 seated or 50 standing

rice paper scissors is modelled on the hawker dining bars of south east asia with a shared eating concept being the focus of what we do

we aim to serve only the freshest ingredients, sourced organically and ethically where possible and all our sauces, pâtés and relishes are made in-house

for more information and to book call 0456 009 448 or email us functions@ricepaperscissors.com.au











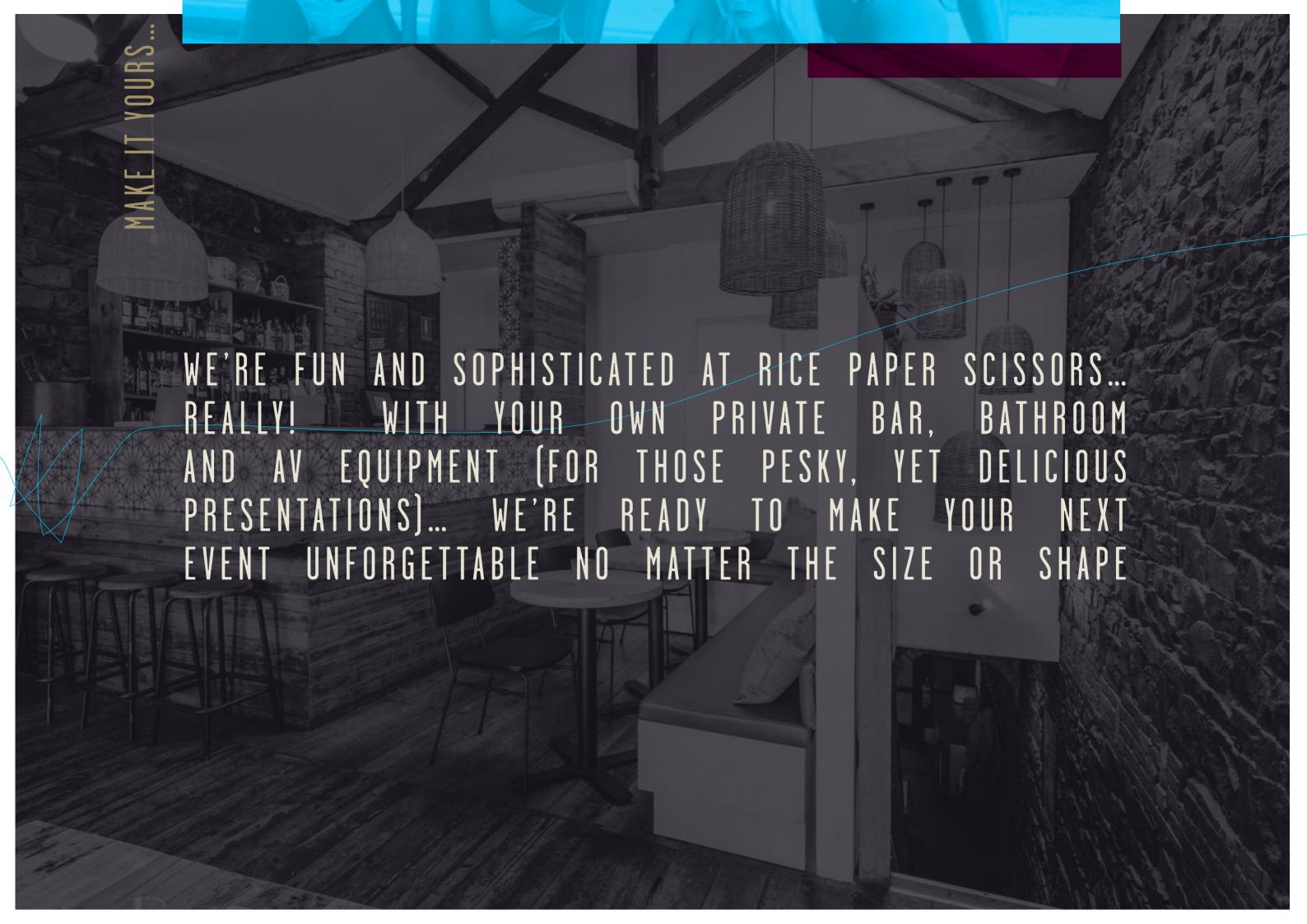
share in our passion for the spicy, salty, sweet flavours of south east asian cuisine. we're dedicated to creating memorable experiences in a relaxed, inclusive environment designed to inspire our community

rice paper scissors – it's where we put the 'fun' in functions!



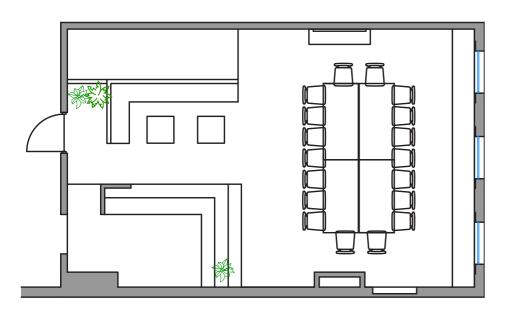


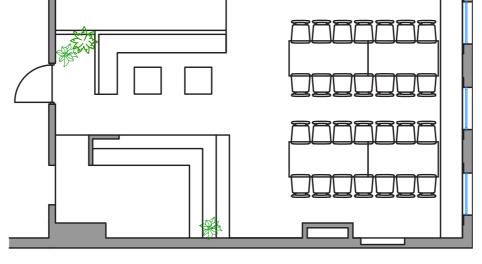


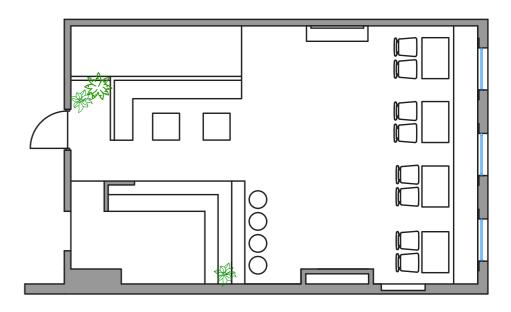












I x large table (made up of 4) for 16 pax

2 x long tables of a maximum of 15 pax each (30 total)

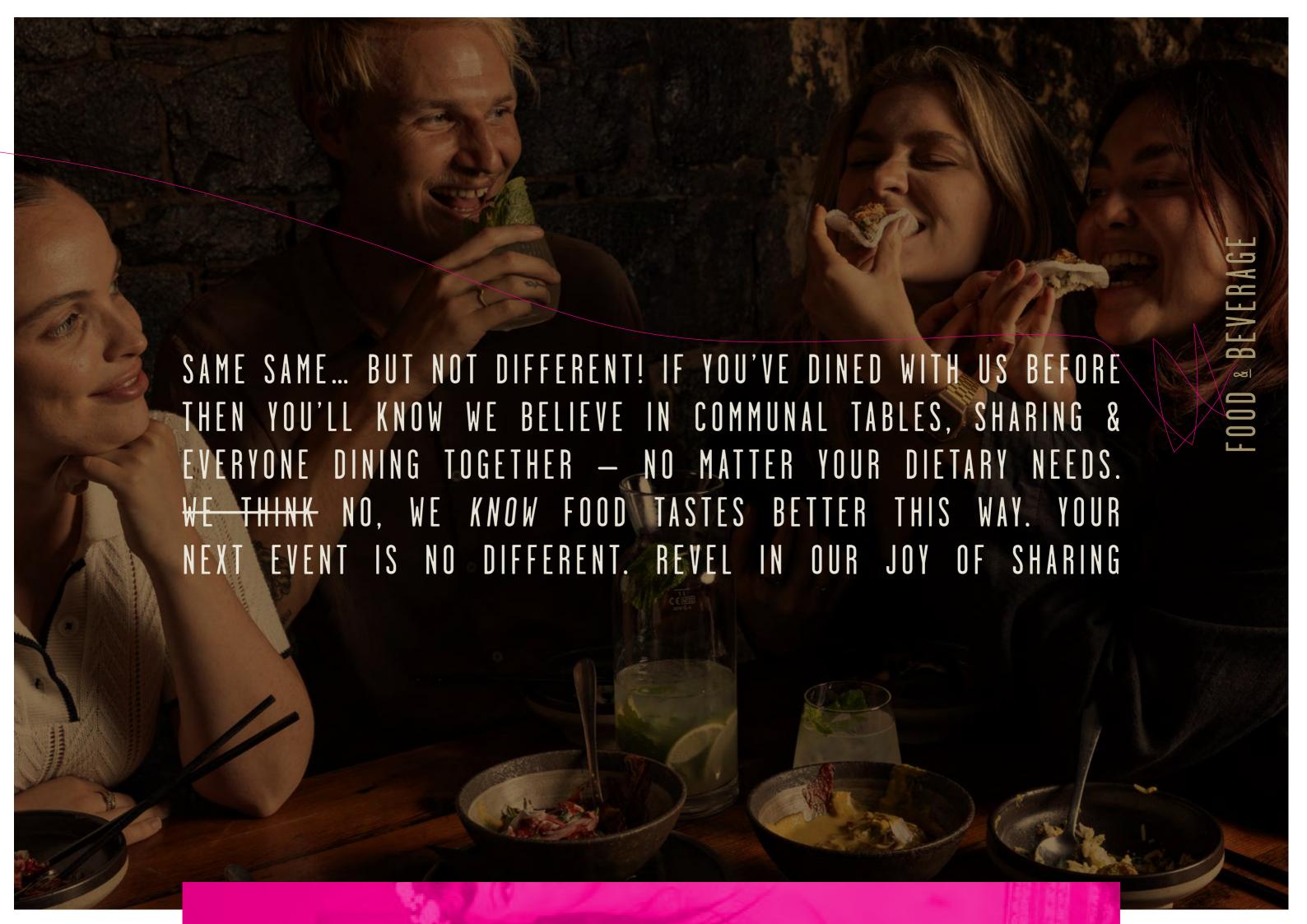
Open space cocktail style for a maximum of 50 pax

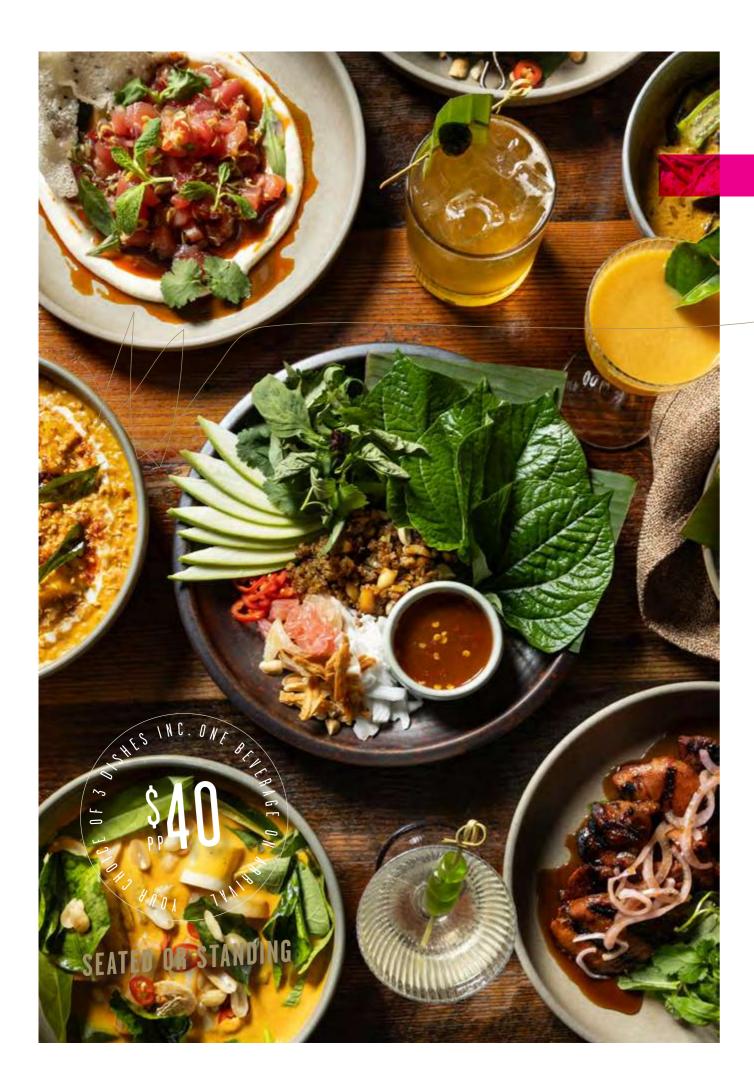
we are flexible with our packages and dedicated to helping you get the most out of your event — no matter what it is. rice paper scissors fitzroy offers a unique space to host your next corporate event or what better way to celebrate a birthday than by sharing some great food, ice cold beer and cocktails with friends, family and work colleagues (or all of them at once!)





for more information and to book call 0456 009 448 or email us functions@ricepaperscissors.com.au





PARTY

YOUR CHOICE OF 3 DELICIOUS RPS DISHES

planning a casual get together with a couple of bevs and a few bites, nothing crazy? our 'party bites' option is perfect for events with shorter time frames, midweek catch ups, or when you're going for dinner later on...

add one of our two or three hour drinks packages to make these bites boozy!

feel free to ask your function coordinator on their recommendations for a perfectly balanced selection!

CHOOSE 3 DISHES 1998 40 P.P

CARAMELISED TOFU MIANG KHAM ngfvg

green mango, peanut, pomelo, coconut, red nam jim

CRISPY COCONUT CUPS gf

caramelised pork, prawns, smoked salmon caviar

YELLOWFIN TUNA CRUDO ngf

burnt garlic, cashew cream, soy vinaigrette, sesame cracker

THAI CURRY PUFF ve

plant based mince, red pepper and potato in crisp puff pastry

CHARGRILLED EGGPLANT JEOW gf vg

caramelised soy sauce, toasted rice powder, soy crackers

CRISPY BARRAMUNDI of n

infinity blue barramundi, cashew, chilli, red nam jim, green apple salad

SMOKED BROCCOLI SALAD gf vg n

coconut-pea purée, almond dressing, fresh asian herbs, black vinegar

SWEET POTATO BAO vg

crispy potato fritter, togarashi, golden curry, pickled daikon gf option available

PULLED LAMB BAO

slow roasted lamb shank, rendang mayo, pickled cucumber, lime leaf gf option available

THAI FRIED CHICKEN gf

lemongrass, chilli, garlic and ginger marinade with sriracha mayonnaise

THAI CHIVE CAKES gf vg

fried garlic, asian herbs, iceberg with sweet soy vinegar

GRILLED BO LA LOT gfn

beef filled betel leaves, peanuts, lemongrass, red grape dressing, nuoc cham

WOK-TOSSED NOODLES vg

scrambled firm tofu, chilli, garlic, spring onion, dark soy, vegan oyster sauce

WOK-TOSSED GREENS gf vg

chef's selection of seasonal vegetables, wok-tossed accompanying dressing add crispy (or mock) pork belly +4

STICKY FRIED TOFU vg

galangal, kaffir lime, lemongrass, soy glaze, crispy shallots, spring onion

STICKY PORK BELLY gf

twice cooked, tamarind caramel, fragrant herb salad

BURMESE LENTIL CURRY vg

cauliflower, potato, cumin, chilli oil

THAI JUNGLE CURRY

steamed market fish, baby eggplant,

*additional dishes for the party bites package are priced at restaurant a la carte pricing



CLASSIC SCRS BANQUET

CHEF CANAPÉ ON ARRIVAL
PLUS YOUR CHOICE OF
5 AMAZING DISHES
INCLUDES JASMINE RICE
ADD DESSERT FOR 10 P.P

CHOOSE 2 LIGHTER

CARAMELISED TOFU MIANG KHAM ngf vg

green mango, peanut, pomelo, coconut, red nam jim

SNAPPER CRACKER gf

green nam jim, lemongrass, makrut lime mayonnaise on prawn cracker

CRISPY COCONUT CUPS gf

caramelised pork, prawns, smoked salmon caviar

YELLOWFIN TUNA CRUDO n gf

burnt garlic, cashew cream, soy vinaigrette, sesame cracker

THAI FRIED CHICKEN gf

lemongrass, chilli, garlic and ginger marinade with sriracha mayonnaise

THAI CHIVE CAKES gf vg

fried garlic, asian herbs, iceberg with sweet soy vinegar

THAI CURRY PUFF vg

plant based mince, red pepper, pickled onion with sweet and sour sauce

SWEET POTATO BAO vg

crispy potato fritter, togarashi, golden curry, pickled daikon gf option available

gi option available

PULLED LAMB BAO

slow roasted lamb shank, rendang mayo, pickled cucumber, lime leaf gf option available

SMOKED BROCCOLI SALAD gf vg n

coconut-pea purée, almond dressing, fresh asian herbs, black vinegar

CHOOSE 3 HEAVIER

WOK-TOSSED GREENS gf vg

chef's selection of seasonal vegetables, wok-tossed accompanying dressing

CRISPY BARRAMUNDI gfn

infinity blue barramundi, cashew, chilli, red nam jim, green apple salad

GRILLED BO LA LOT gfn

beef filled betel leaves, peanuts, lemongrass, red grape dressing, nuoc cham

WOK-TOSSED NOODLES vg

scrambled firm tofu, chilli, garlic, ginger, spring onion, dark soy, vegan oyster sauce

THAI JUNGLE CURRY

steamed market fish, eggplant, watercress, asian veg

BURMESE LENTIL CURRY vg

cauliflower, potato, cumin, chilli oil

STICKY PORK BELLY gf

twice cooked, tamarind caramel, mandarin zest, fragrant herb salad

STICKY FRIED TOFU vg

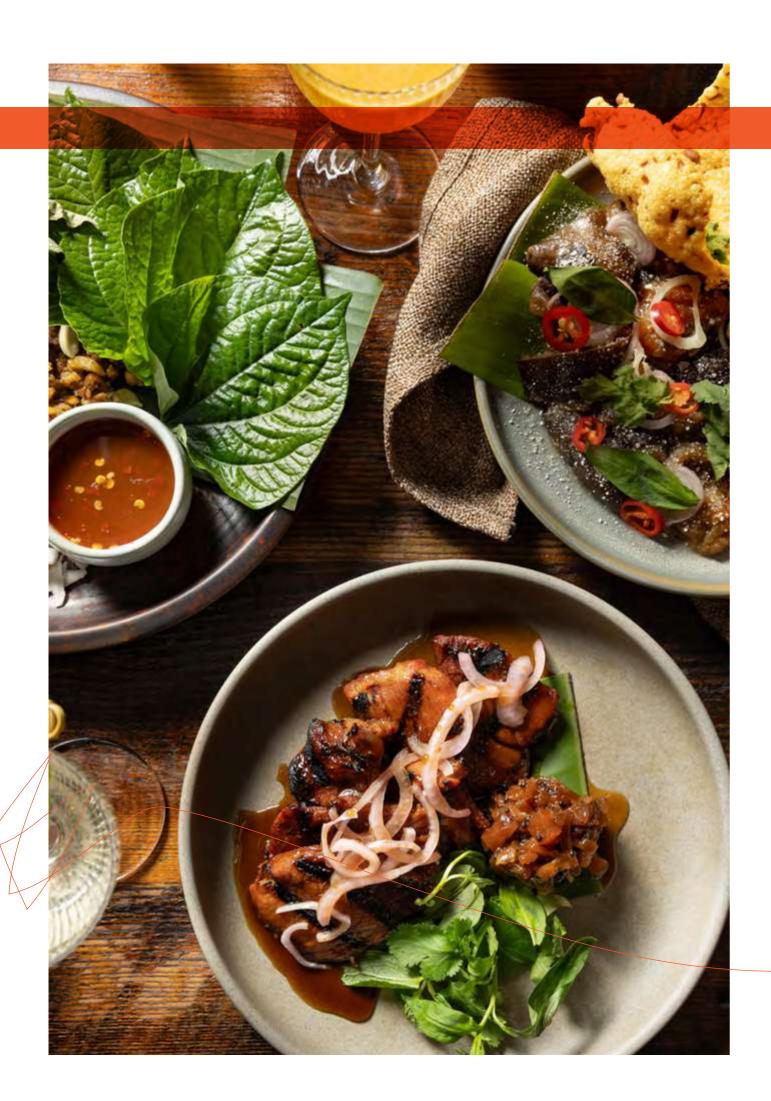
galangal, kaffir lime, lemongrass, soy glaze, crispy shallots, spring onion



A DESSER

*all menus are sample and subject to change.
have something special in mind? please speak to the function team for your bespoke menu

n CONTAINS NUTS gf GLUTEN FREE vVEGETARIAN vg VEGAN



LCAN, YOU CAN... CANAPÉ

FOR COCKTAIL STYLE EVENTS!

ADD ROTI BREAD WITH PEANUT SATAY 4PP ADD MINI MAGNUM DESSERTS 6PP

CHOOSE 5 DISHES 5 60 P.P CHOOSE 7 DISHES 5 75 P.P.

FRESH OYSTERS gf

with green nam jim

CARAMELISED TOFU MIANG KHAM n gf vg

green mango, peanut, pomelo, coconut, red nam jim

SNAPPER CRACKER gf

green nam jim, lemongrass, makrut lime mayonnaise on prawn cracker

CRISPY COCONUT CUPS gf

caramelised pork, prawns, smoked salmon caviar

TOFU MA HOR n gf vg

caramelised tofu, chilli jam, coriander, sour pineapple

YELLOWFIN TUNA CRUDO ngf

burnt garlic, cashew cream, soy vinaigrette, sesame cracker

CHICKEN SPRING ROLLS

served with mixed asian herbs, sweet chilli sauce and lettuce cups

VEGO SPRING ROLLS gf vg

vermicelli and taro served with mixed asian herbs, sweet chilli sauce and lettuce cups

CHARGRILLED EGGPLANT JEOW gf vg

caramelised soy sauce, toasted rice powder, soy crackers

THAI CURRY PUFF vg

plant based mince, red pepper and potato in crisp puff pastry

STICKY FRIED TOFU vg

galangal, lime leaf, lemongrass, soy glaze, crispy shallots, spring onion

THAI FRIED CHICKEN gf

lemongrass, chilli, garlic and ginger marinade with sriracha mayonnaise

SWEET POTATO BAO vg

crispy potato fritter, togarashi, golden curry, pickled daikon gf option available

PULLED LAMB BAO

slow roasted lamb shank, rendang mayo, pickled cucumber, lime leaf gf option available

SOMETHING LITTLE EXTRA

YOUR CHOICE OF OUR INDULGENT RPS DESSERTS ADD 10 p.p

DESSERTS & THE 'EXTRAS'

STICKY DATE PUDDING gf n

hazelnut, dark soy caramel, coconut sorbet

SWEET MANGO BAVAROIS gf d

green mango, gingerbread, rose and chrysanthemum jelly, basil

VEGAN PANDAN CHEESECAKE gf vg n fresh strawberries, lime gula melaka, whipped cream, candied coconut, cashews

GREEN TEA SPONGE nd

black sesame custard, milk crumb, pistachio ice cream

MINI MAGNUMS n ADD 6 P.P

the perfect mini dessert for standing functions! choose from:

- banana and nutella n
- white chocolate ube
- pandan, coconut and macadamia vg n

THE EXTRAS

FRESH OYSTERS $_{\mbox{\scriptsize gf}}$ 6 $^{\mbox{\scriptsize EA}}$ or 60 $^{\mbox{\scriptsize P.DOZ}}$ with seasonal dressing

MALAYSIAN ROTI vg n 4 PP with peanut satay sauce

CHICKEN SPRING ROLLS 7 P.P.

served with sweet chilli sauce

CHEF'S CHOICE PRE-MEAL CANAPÉS 8 FOR 1 OR 15 FOR 2

selected by our seasoned chefs, to perfectly compliment your banquet choices

*all menus are sample and subject to change. have something special in mind? please speak to the function team for your bespoke menu





BEVERAGE PACKAGES

drinks can be arranged on consumption/bar tab or, go all-inclusive with our beverage packages starting at \$45 p.person with plenty of options for add-ons and upgrades. all drinks packages have the option to extend. chat to your functions manager for more!

RICE 45 P.P 2 HOURS

3 HOURS

unlimited beer, sparkling, wine and soft drinks

PAPR 60 P.P

2 HOURS

75 P.P

3 HOURS unlimited beer,

sparkling, wine, house spirits, and soft drinks



SCRS 85 P.P

2 HOURS

unlimited beer, sparkling, wine, house spirits, soft drinks...

& COCKTAILS!



PRTY!

3 HOURS

unlimited beer, sparkling, wine, house spirits, soft drinks...

& COCKTAILS!



MAKE YOUR PARTY EXTRA AWESOME

PROSECCO ON ARRIVAL SPRITZ ON ARRIVAL COCKTAILS OR CUVÉE ON ARRIVAL SEASONAL COCKTAIL CARAFES (2HR) *MUST BE IN CONJUNCTION WITH A DRINKS PACKAGE BEVERAGE PACKAGE & CARAFE ADDITIONAL HOURS

13PP

18PP

22PP 15PP

15PP



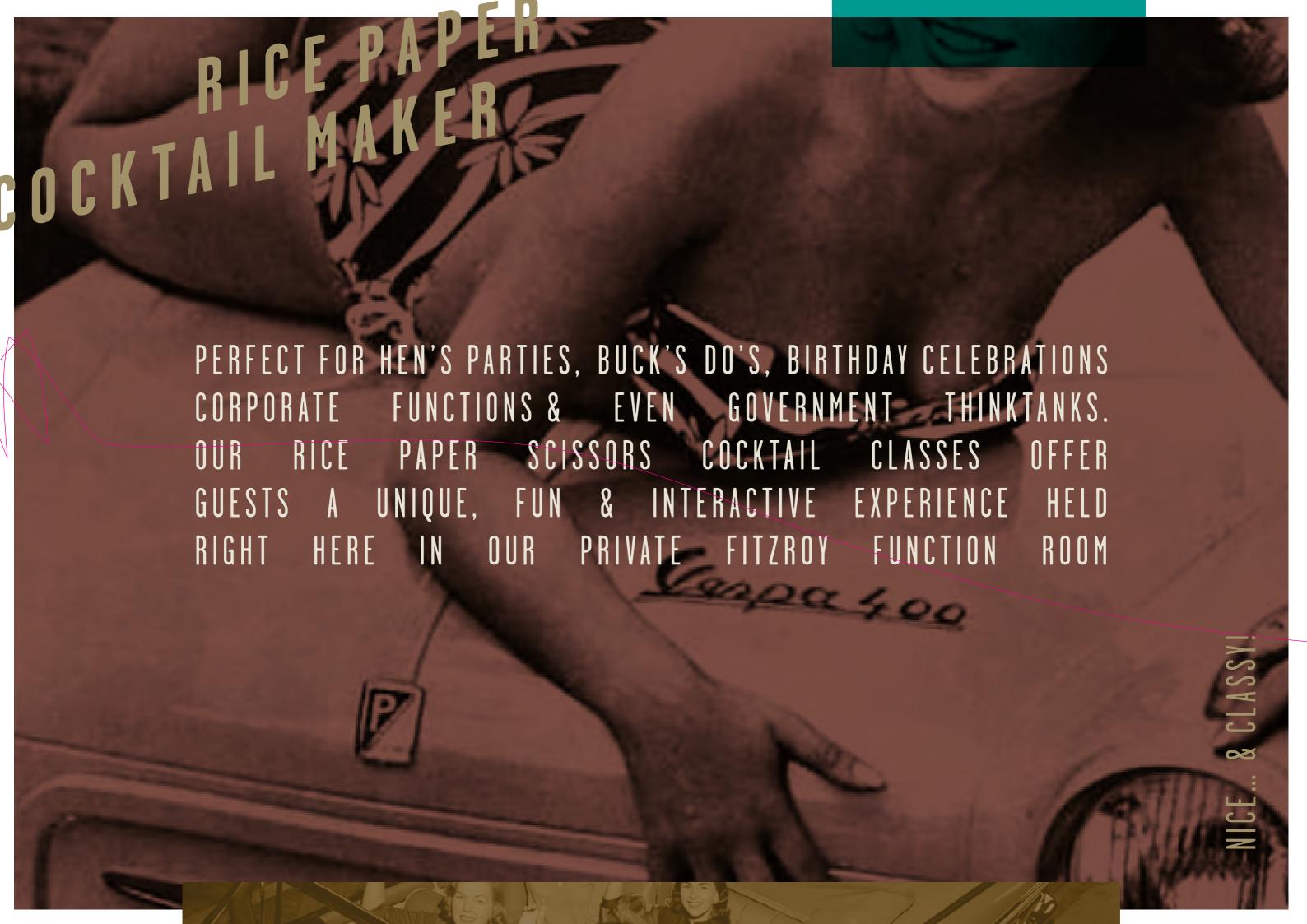


















cocktails make people happy. happy people is what we're all about! let one of our expert bartenders teach you the tricks, recipes and basically everything you need to know to create delicious cocktails and make the perfectly mixed drink. we provide the booze and the dirty secrets, all you need to bring is the 'spirit' and some friends!



MINIMUM OF 8 GUESTS, SPACE SUBJECT TO A FOOD & BEVERAGE MINIMUM SPEND

LUNCH/DINNER CLASS 130PP*

MON-THURS: 130pp, FRI: 135pp, SAT-SUN: 140pp

includes:

- canapé on arrival
- unlimited bubbles for the duration of the event
- learn how to make (and drink!) one of our shaken signature cocktails
- an exclusive 5 dish sit-down banquet after the class
- your own bartender for the duration of the event

that's not enough huh? OK, then add:

a built cocktail as part of the class
a cocktail on arrival
18 P.P

and / or get some extra drinks:

standard package
 spirits package
 cocktails package
 d0 P.P for 3HR
 40 P.P for 3HR

* available for start times between 12-5pm, subject to availability

to highlight our very own signature cocktails, we're skipping the classics! capacity of up to 28 guests for the standard cocktail class package, and 26 if you add a second cocktail. more cocktails means more space needed to mix, shake, and celebrate

TERMS & CONDITIONS

t&c's...no one likes 'em, but everyone has 'em. please read carefully before paying your deposit and confirming your event. proceeding with your booking indicates you accept these terms and conditions

deposits and cancellation policy:

in the event of a cancellation, deposits are <u>non-refundable but are transferrable</u>, pending our availability for your alternative date

- peak dates (e.g. saturdays and friday nights) require <u>60 days</u> notice, or transferring the deposit is not guaranteed.
- non-peak dates (all other times) require <u>30 days</u> notice, or transferring the deposit is not guaranteed.
- any other refund requests for deposits will be handled at the discretion of our function manager

confirming final numbers:

once numbers are confirmed 7 days prior to your function, if they are reduced you will still be charged for the full amount of people confirmed. however, numbers may be able to be increased – just check with our team to confirm capacity

minimum spends:

when agreeing to a minimum spend, the amount agreed is to be spent on food and beverage and includes gst and all costs associated with room hire. the manager on duty of your event will let you know where you are at throughout the function. should you not have reached the agreed minimum spend by the end of the night, you will still be required to settle the remainder / difference when finalising your bill

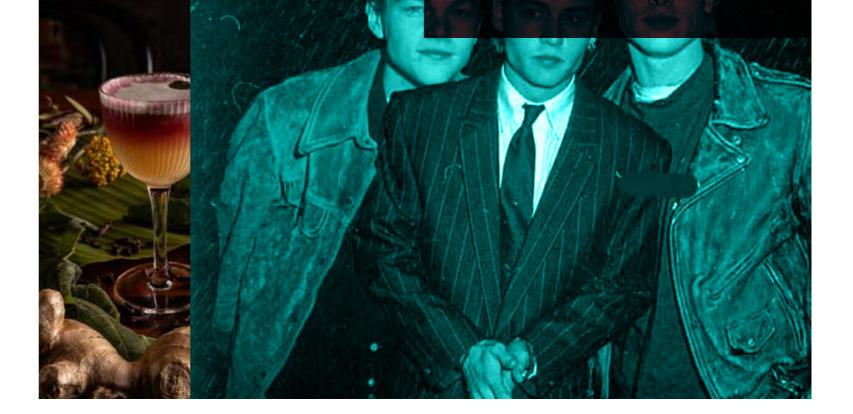
responsible service of alcohol:

we all love a good time, but we all have a job to do to make sure you have fun safely and get home in one piece. all our staff are trained in the liquor licensing accredited 'responsible service alcohol' and by law may refuse to serve alcohol to any person who they believe is intoxicated as well as refuse service to underage patrons, even if on a drink package. drinks packages/cocktail classes will not be refunded if service is refused

damages:

steady, cowboy! if extra cleaning is necessary or damages occur, the event organiser will be held responsible for all costs incurred

*all prices are subject to change



liability of belongings left over night:

if you decide to leave stuff with us to go out and party, we'll do our absolute best to look after it but unfortunately cannot accept liability for your things. everything must be picked up within 2 days, (because we're not super blessed with space!) after this point, your stuff may be thrown away, so best to pick it up alongside your hangover...

drinks surcharge on weekends:

if purchasing drinks on a bar tab/on consumption basis (on a saturday or sunday), there is a 10% weekend surcharge applied due to additional staffing costs. but they do taste 10% better! (the way to get around this?....get a drinks package!)

time extensions:

the drinks are going down too easily, the dancefloor is popping, and you're not ready to go home yet - we get it! any time extensions of up to an hour on the night, are at the discretion of the venue team and will usually cost you \$500 per hour (so we can pay the legendary team who are staying to look after you!)



FREQUENTLY ASKED QUESTIONS

it's a celebration, can i bring in a cake or my own drinks to the venue?

we do not allow any external food or drink to be brought into the venue (because that's kind of our thing...) except for a celebration cake, because that's *not* our thing at all. if not purchasing desserts from us, then a \$3pp cakeage fee applies. but if you're buying our desserts and having cake — then no cakeage fee, you sweet thing!

my friend is a vegan, can they come to my party?

of course! not a problem at all, we have some of melbourne's best options for vegans and in-fact anyone with any requirements. just let us know any dietary requirements in advance and we will look after you

is there a room hire fee?

no room hire fee here! we work on minimum spend so that you can... party hard(er)!

can i choose my own music?

you sure can – we will hook up your spotify playlist to the internal system, but we remain in charge of the volume (and it better be good!) ;-)

do i have a private bar?

you sure do! with a bartender too

do i have a private bathroom?

yes you do

can you host cocktail making classes?

um, yes please! speak to our functions and events team who will run you through how they work

how long can my function run for?

lunch bookings are from 12pm - 4pm, with last drinks being called at 3.30pm. dinner bookings from monday - thursday are from 6pm to 10pm, fridays and saturdays are 6pm - 11pm, and sundays are 6pm - 10pm. last drinks are called 30 minutes before your booking end time.

how long is the all-inclusive beverage package?

our all-inclusive beverage packages start at 2 hours minimum, you can always add additional hours to this or even pimp it with cocktails and spirits or, pay as you go!



do i need to bring identification?

yes, all guests who look under the age of 25 will be ID checked

can i decorate the room?

balloons, streamers, flowers etc – yes!! fireworks, confetti, glitter, blu-tac – no!!

i have an idea for entertainment like photo booths?

speak to your events manager first prior to booking them!

i have an idea for 'other entertainment' such as a 'third party vendor'?

please talk to us if you want any third party vendors. we believe surprises are best left to the guests! in the event that any vendors do show up that we are unaware of, a 'spontaneous celebration' fee of \$250 will be applied. we prefer to stick to the guest list and avoid any surprise appearances that could disrupt the flow of your event

do you cater functions off site?

if you're looking for a canapé function - we certainly can! we can do it all: the food, the booze, the staff, the planning - you name it. we love taking over your home/office/yard! send us through the details of your next event to functions@ricepaperscissors.com.au and we will be in touch

can i come see the space prior to booking it?

yes, and we'll probably offer you a free drink. make an appointment with our functions and events team who would love to meet you and go through your event in further details

public holidays?

we love 'em! our staff charge a little extra to be there on those days and so a 15% surcharge will be added on to package prices to make your event 15% more fun!

wait, i have a question that i can't find the answer to?

all questions welcomed at functions@ricepaperscissors.com.au or call 0456 009 448

will we have the best night ever?

of course! what do you think this is....

