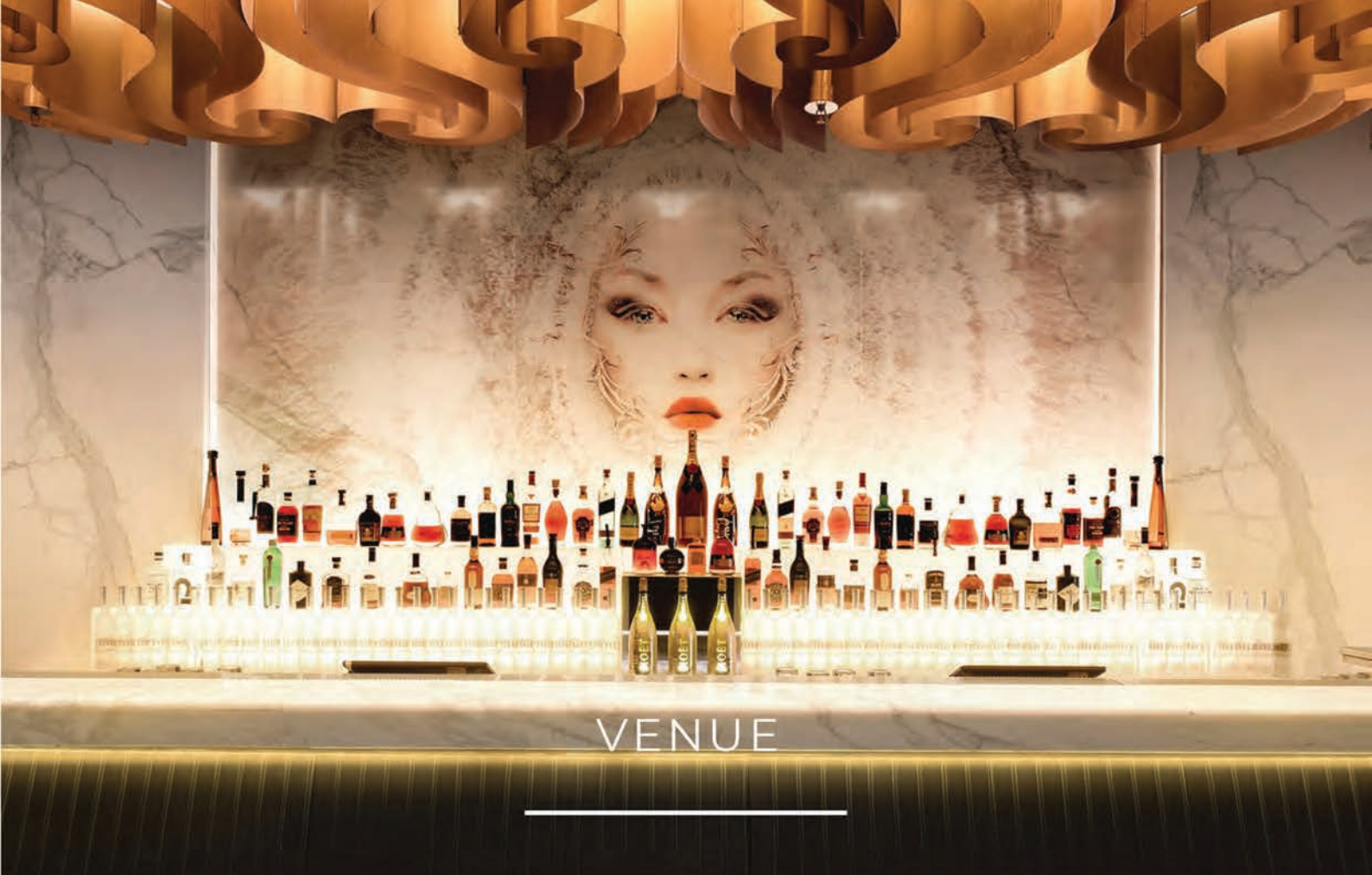




Baroq House

FUNCTIONS

THE COLLECTIVE



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. (03) 8199 3734
w. baroqhouse.com.au
e. admin@collectiveestablishments.com.au

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

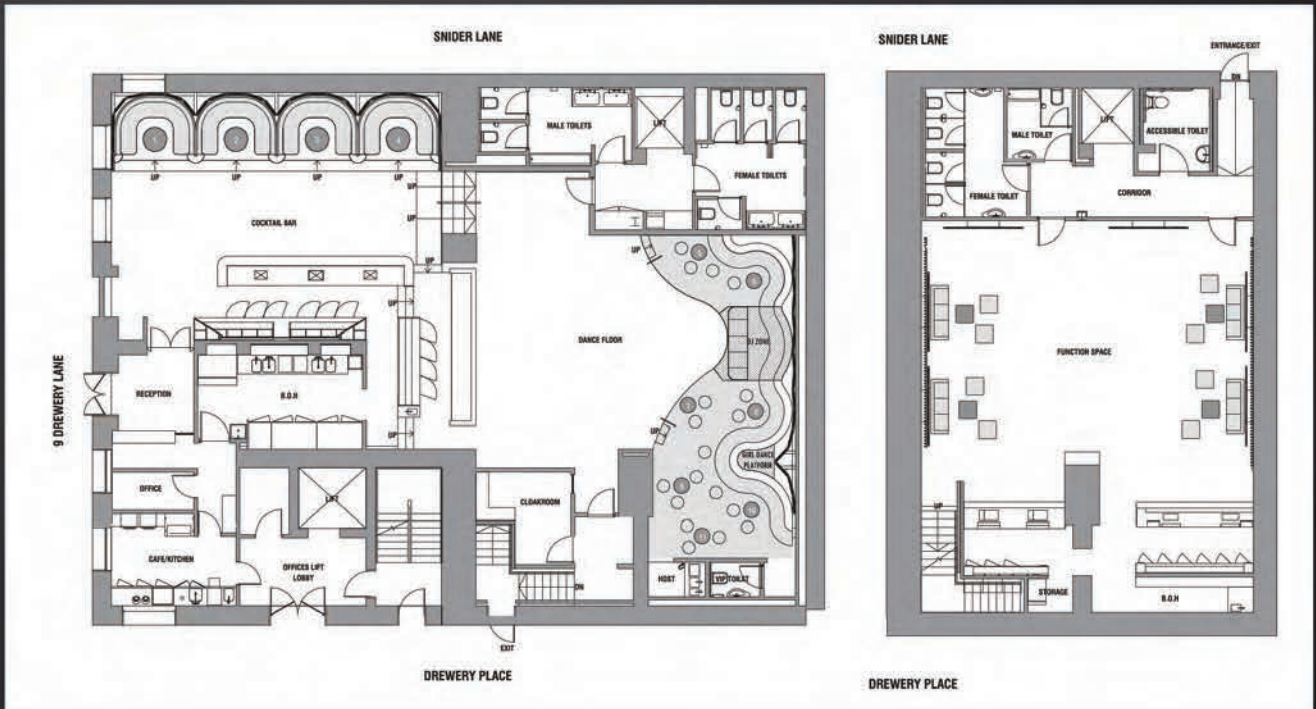




FLOOR PLAN

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 3734
or
admin@collectiveestablishments.com.au



ENTERTAINMENT

Our bespoke premium Entertainment options allow us to cater to all themes, whether you're after the ambiance of a live acoustic performance, dancefloor grooving DJ or a spectacular fire breathing and weaving performance. We have the talented team to bring this all to life for you!





GOLD BEVERAGE PACKAGE

GOLD

2 HOUR PACKAGE
\$50.00 PER PERSON

3 HOUR PACKAGE
\$55.00 PER PERSON

4 HOUR PACKAGE
\$70.00 PER PERSON

5 HOUR PACKAGE
\$80.00 PER PERSON

Sparkling Wine

- illi Prosecco - Extra Dry – Provine of Padua, Italy

White & Red Wine

- Steve Bird Sauvignon Blanc 2021 - Marlborough NZ
- Steve Bird Pinot Gris 2020 - Marlborough NZ
- Hacienda Albae Syrah 2020 – La Mancha Region, Spain
- Hacienda Albae Cabernet Sauvignon 2020 – La Mancha Region, Spain

Bottled Beer

- Asahi Extra Dry
- Asahi 'Soukai' Mid Strength

Non-Alcoholic

- Soft Drinks, Soda Water, Water and Juice



PLATINUM BEVERAGE PACKAGE

PLATINUM

2 HOUR PACKAGE

\$80.00 PER PERSON

3 HOUR PACKAGE

\$85.00 PER PERSON

4 HOUR PACKAGE

\$110.00 PER PERSON

5 HOUR PACKAGE

\$120.00 PER PERSON

Sparkling Wine

- Chandon Brut – Yarra Valley Vic

White & Red Wine

- Riesling freak No. 4 Eden Valley Riesling
- Steve Bird Sauvignon Blanc 2021 - Marlborough NZ
- Steve Bird Pinot Gris 2020 - Marlborough NZ
- Hacienda Albae Syrah 2020 – La Mancha Region, Spain
- Hacienda Albae Cabernet Sauvignon 2020 – La Mancha Region, Spain
- Du Kif Rose - Provence, France

Spirits

- Belvedere Vodka
- Beefeater Gin
- Chivas Regal Whisky
- Woodford Bourbon
- Bacardi Blanca Rum
- El Jimador Agave

Premium Bottled Beer

- Asahi Extra Dry
- Asahi 'Soukai' Mid Strength
- Corona
- Heineken
- Somersby Apple Cider

Non-Alcoholic

- Soft Drinks, Soda Water, Water and Juice



DIAMOND BEVERAGE PACKAGE

DIAMOND

2 HOUR PACKAGE

\$105.00 PER PERSON

3 HOUR PACKAGE

\$115.00 PER PERSON

4 HOUR PACKAGE

\$150.00 PER PERSON

5 HOUR PACKAGE

\$165.00 PER PERSON

Champagne

- Moët & Chandon Brut Imperial – Epernay France

White & Red Wine

- Riesling freak No. 4 Eden Valley Riesling
- Steve Bird Sauvignon Blanc 2021 - Marlborough NZ
- Steve Bird Pinot Gris 2020 - Marlborough NZ
- Hacienda Albae Syrah 2020 – La Mancha Region, Spain
- Hacienda Albae Cabernet Sauvignon 2020 – La Mancha Region, Spain
- Du Kif Rose - Provence, France

Spirits

- Grey Goose Vodka
- Bombay Sapphire Gin
- Johnnie Walker Black Scotch
- Woodford Reserve Bourbon
- Bacardi Blanca Rum
- Patron Silver Agave Silver Tequila

Premium Bottled Beer

- Asahi Extra Dry
- Asahi 'Soukai' Mid Strength
- Corona Extra Dry
- Heineken
- Somersby Apple Cider

Non-Alcoholic

- Soft Drinks, Soda Water, Water and Juice



COCKTAIL LIST

WHITE CHOCOLATE & PASSIONFRUIT MARTINI 24

An epitome of finery, an indulgence of flavours, an essential.

BAROQ'S KISS 22

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

BITTER LOVE 24

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

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.

SWEET N SLICK 24

The combination of flavours offers a balance of floral and botanical notes, perfect for those who appreciate a sophisticated yet light cocktail.

KYOTO ROSE 20

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

SAIGON SON 24

Tastes just like a rich creamy custard. Please prepare your palate... for the taste of life.

POP STAR 24

This cocktail evokes a nostalgic movie-night vibe, seamlessly balancing the fruity sweetness of rum and pineapple.

MANHATTAN'S TOUCH 24

Our bold reimagining of the Manhattan, combining a rich, nutty, and spiced finish.

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



CANAPÉ PACKAGES

COLD CANAPES | \$4.99

Duck rice paper rolls (GF/DF)
Ora King smoked salmon and cream cheese mousse cones
Smoked eggplant, babaganoush mousse cones (V)
Deviled eggs, chives (V/GF/DF)
Caviar Blinis, Ora King smoked salmon, crème fraiche
Caprese skewer, cherry tomatoes, fresh mozzarella, basil, balsamic glaze
San Daniele Prosciutto and melon skewer, mint (GF/DF)

WARM CANAPES | \$4.99

Free-range Bacon and cherry tomato tart
Cultivated mushroom arancini balls, truffle mayo (V/GF)
Fried goats cheese, caramelised onions, honey (V)
Salt and pepper tofu with sweet ginger dressing (GF/D-F/Vegan)
Spinach, mint, almond and ricotta roll, tomato relish (V)
Zucchini and green pea tart (V)
Chicken satay skewers, Javanese peanut sauce (GF)
Wagyu beef meatballs, tomato sugo
Shoestring Fries (V/GF/DF)

COLD PREMIUM CANAPES | \$6.99

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)
Cold-smoked Salmon tartare, wonton crisp, soy, sesame (DF)

WARM PREMIUM CANAPES | \$6.99

Beef short rib with black pepper caramel (GF)
Corn Fritter, cashew cream dip (VG)
Croque monsieur fingers
Pulled pork tostadita with avocado puree, apple (GF/DF)
Pork & Beef sausage roll, tomato relish
Crispy pork & prawn dumplings, black vinegar sauce
Spanner crab, asparagus & lemon herb tart

Additional Canapes on Request.



GRAZING

GRAZING | \$9.99

Fish & chips, lemon aioli, parsley salt

Grilled haloumi, capsicum and mushroom slider (V)

Sweet potato, chickpea and pumpkin slider (Vegan)

House made cheeseburger slider, pickles

Southern fried chicken slider, lettuce, mayonnaise

Pulled pork slider, cabbage, chipotle aioli

Chicken karaage, fermented chilli mayonnaise (GF/DF)

Fried Moreton Bay Bug, lemon aioli, fresh herbs (GF/DF)

You have the option to utilise your own food caterers.

Additional Grazing on Request.

(V) - VEGETARIAN (GF) - GLUTEN FREE (DF) - DAIRY FREE



ANTIPASTO AND CHEESE STATION | \$34PP (MINIMUM 100PAX)

An assortment of the finest local and international cheeses accompanied by premium cured meats, fresh fruits and nuts, presented flawlessly.

SEAFOOD STATION | \$39PP (MINIMUM 100PAX)

Includes the choice of fresh local oysters, prawns or our guests personal favourite premium sushi station prepared by talented chefs.

WE'RE ABLE TO CATER TO ALL THEMES, PREFERENCES AND DIETARY REQUIREMENTS



DESSERTS | \$5.50

Honey Misu Layered Cake (G/F)

Crustillant au Chocolate (G/F) - chocolate mousse on a Hazelnut praline base

Vanilla Bean & Yoghurt Panna Cotta, Davidson Plum jelly (G/F)

Lemon and Yuzu Tart



PLATTERS



PRIMA DONNA \$159

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
 Caramelized 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 \$169

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



BOWLS

BOWLS | \$9.99

Green tea noodle salad, grilled tofu, mixed greens, squash, pickled cucumber, toasted pumpkin seeds (Vegan)

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

Slow-cooked lamb shoulder, eggplant, root vegetables (GF/DF)

Peranakan-style stewed vegetables in coconut milk, tempeh, fried tofu (Vegan)

Slow-braised beef shin, potatoes, carrots, white wine, parsley (GF/DF)

Roasted chicken, white wine, mushrooms, tarragon

Tunisian vegetable tajine, pumpkin, dried apricots, chickpeas, coriander (Vegan)



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