

melt

CBD FUNCTION PACK







PRIVATE FUNCTIONS

Our first floor space is ideal for your next celebration, lunch meeting or corporate event. Centrally located in the heart of the city, we accommodate up to 75 guests for a seated dinner and 100 guests for a cocktail function. You have your own private bar and auxiliary access to play your own music. AV facilities can be arranged if required.

PRICING

Exclusive use of the first floor at Melt CBD is available based on your food and beverage spend. We do not charge room hire fees. The pricing below is valid for January through to November.

JANUARY TO NOVEMBER PRICING

Monday - Private events only \$4000 minimum spend on food and beverage.

Tuesday - Thursday Lunch - \$1000 minimum spend on food and beverage.

Tuesday - Thursday Dinner - \$2000 minimum spend on food and beverage.

Friday Lunch - \$2500 minimum spend on food and beverage.

Saturday Lunch - \$4000 minimum spend on food and beverage.

Friday & Saturday Dinner - \$5500 minimum spend on food and beverage.

DECEMBER PRICING

Monday - Private events only \$5000 minimum spend on food and beverage.

Tuesday - Thursday Lunch & Dinner - \$4500 minimum spend on food and beverage.

Friday & Saturday Lunch - \$5000 minimum spend on food and beverage.

Friday & Saturday Dinner - \$6500 minimum spend on food and beverage.

GROUP BOOKINGS

If you are looking to make a group booking and don't require exclusive use, you may still dine with us in our first floor restaurant. We welcome small groups and larger parties up to 40 guests.

Below are the available food and beverage options.



FOOD

At Melt CBD we serve food that is designed to share. We have a delicious range of signature pizzas and tapas that change daily. Parties of 8 guests or more are required to partake in our Share Table Menu at \$55 per person. This includes a chef's selection of tapas, pizza, salad and dessert. The Share Table Luncheon Menu at \$45 per person is offered only at lunch time and includes tapas, pizza and salad.

Dietary and health requirements are taken into consideration when planning your menu.

\$55 SHARE TABLE MENU - Includes tapas, pizza, salad & dessert

\$45 SHARE TABLE MENU - Includes tapas, pizza & salad (available lunch time only)

COCKTAIL FOOD

(Private events only)

\$55 STANDARD MENU

Includes a selection of 5 tapas, pizza & dessert

Hummus with ground lamb & pine nuts
Pan fried haloumi, pickled red onion
Fior di latte, tomato & basil
Pumpkin, zucchini & spring onion fritters
Pepperoni & cheese risotto balls

Selection of Pizzas

Dessert

\$65 PREMIUM MENU

Includes a selection of 7 tapas, pizza & dessert

Hummus with ground lamb & pine nuts
Pan fried haloumi, pickled red onion
Potato & onion tortilla
Pumpkin, zucchini & spring onion fritters
Pepperoni & cheese risotto balls
Salt & pepper squid
Albondigas meatballs, rose sauce

Selection of Pizzas

Dessert



THE SHARE TABLE MENU \$55

(SAMPLE ONLY)

TAPAS

Hummus with ground lamb & pine nuts

Pan fried haloumi, pickled red onion

Potato & onion tortilla

Pumpkin, zucchini & spring onion fritters

Green beans, chilli, garlic & anchovy

PIZZA

We serve a chef's selection from our pizza & salad menu below;

Gluten free Bases available \$5 surcharge

Bianca - mozzarella, parmesan, garlic, rosemary, olive oil, sea salt

Queen Margarita - roasted cherry tomatoes, fior di latte, fresh basil, oregano, ricotta salata

Patatas - crushed potato, truffle, mozzarella, tilsit, walnuts, thyme, parsley

Broccolini - spinach puree, broccoli, caramelised onion, anchovies, asiago, pine nuts & chilli

Funghi - mushrooms, truffle oil, fior di latte, free range egg, watercress, thyme, parmesan

The 38 - char grilled zucchini, caramelised onion, speck, asiago, mozzarella, lemon, mint

The 160 - artichoke, baby spinach, lemon, mozzarella, oregano, pancetta, anchovy

Puancho - roasted pumpkin, onion, mozzarella, anchovies, pine nuts, parsley oil

Vegan - potato, roasted pumpkin, broccoli, caramelised onion, parsley oil

Prawn - prawns, green harissa, fior di latte, tomato, preserved lemon, parsley

Scallop - scallops, truffle, mozzarella, peas, spring onion

The Turk - lamb, pine nuts, pomegranate, provolone, yoghurt, mint, sumac

Albondigas - Spanish meatballs, asiago, roasted cherry tomatoes, chilli, oregano, parsley

Pepperoni - tomato, pepperoni, mozzarella, roasted chilli, crisp shallots, fresh basil

El Diablo - tomato, mozzarella, pepperoni, anchovies, olives, capers, fennel, basil, oregano, chilli

Bambino - ham, mozzarella, tomato

SALAD

Pear, rocket, walnut and goats cheese salad

Rocket, mushroom, parmesan, lemon & olive oil

Baby spinach, mozzarella, tomato, Spanish onion, basil, balsamic dressing

LATER

Chocolate & pistachio pizza with frangelico cream Glazed citrus & currant pizza with cinnamon sugar

Glazed citrus & currant pizza with cinnamon sugar



BEVERAGE OPTIONS

3 HOUR STANDARD PACKAGE \$55 PP

Includes our house sparkling, red and white wines, beers and soft drinks

(Sample only)

Peroni Red, Italy
Pikes Pilsner, Clare Valley, SA
Hills Apple Cider, Adelaide Hills, SA
Solara Prosecco, King Valley
Emmalene Pinot Gris, Adelaide Hills, SA
Silver Lining Sauvignon Blanc, Adelaide Hills, SA
Melt Sangiovese, Clare Valley, SA
Adelina Shiraz, McLaren Vale SA

3 HOUR PREMIUM PACKAGE \$70 PP

Includes our premium selection of sparkling, red and white wines, beers and soft drinks.

(Sample only)

Peroni Red, Italy
Pikes Pilsner, Clare Valley, SA
Pirate Life South Coast Pale Ale, Port Adelaide, SA
Hills Apple Cider, Adelaide Hills, SA
MV Clover Hill Pyrenees, Vic
Shaw + Smith Sauvignon Blanc, Adelaide Hills, SA
Adelina Polish Hill Riesling, Clare Valley, SA
Hills Collide Chardonnay, Adelaide Hills, SA
Giant Steps LDR Pinot Syrah Pinot Noir, Yarra Valley, Vic
Ox Hardy, Grenache, McLaren Vale, SA
Greenock Creek Shiraz, Barossa Valley, SA

SELECTED BEVERAGE MENU

If you do not wish to have a beverage package, beers and wines may be pre selected from our wine list to be charged by consumption. We are also happy to tailor make a beverage package to suit your event.

An open bar for individual drink purchases is available for private events only. There are no separate accounts for group bookings. We do not accept BYO.

BOOKING CONDITIONS

Private functions are required to pay a deposit to secure the reservation.

All other group bookings are to provide a credit card number to secure their booking. We do not take tentative bookings.

Confirmation of final numbers is required 48 hours before the event date. Food & beverage packages will be charged based on the number at confirmation. Cancellations and alterations in numbers may incur a charge if adequate notice is not given. We understand that in certain circumstances, cancellation is necessary and we take each on merit.

All accounts are to be settled on or before the event date. We accept all major credit cards - Cash, Eftpos, Visa, MasterCard, Amex. Cheques are not accepted and we do not invoice for later payment.

Please note that we do not split bills or take individual drink sales. Table service is provided for all food and drink sales. Bar service is only offered to private functions with exclusive use of the first floor with the private bar.

We do not cater for BYO. We have an extensive drinks and wine list and have something to suit all tastes.

No other food is to be brought into the restaurant other than a celebration cake. A cakeage fee of \$5 per person is charged for cutting, plating and serving. There is no charge for individual cupcakes that do not require and service from the restaurant.

All decorations must be discussed with the venue prior to the event. We kindly ask you not to bring confetti, rice or glitter as part of your decorations.

Management reserves the right to approve all entertainment for private functions. This must be confirmed with the restaurant prior to confirmation of the event. Phones and tablets are compatible with our sound system for you to play your own music. We do not allow live music. Due to the nature of the building, dancing is not permitted upstairs.

The client is liable for the actions of their invitees and any damage or losses incurred. Melt CBD will not be responsible for damage or injury suffered to, by or in connection with guests. The venue has a duty of care and as such has the right to refuse the service of alcohol to any person deemed to be exhibiting signs of intoxication, in accordance with the *South Australian Liquor Licensing Act 1997*. The client shall conduct the event in an orderly manner compliant with the rules of the venue and in accordance with South Australian State laws. The client is responsible for all persons under the age of 18 attending your booking.

Events held on public holidays will incur a 15% surcharge fee.

BOOKING DETAILS

EVENT NAME:		CONTACT PERSON:	
POSTAL ADDRESS:			
TELEPHONE:		EMAIL:	
EVENT DATE:	NO. OF GUESTS:	EVENT START TIME:	

DEPOSIT DETAILS

PLEASE CIRCLE:	VISA	MASTERCARD	AMEX	CASH
CARD NUMBER:			EXPIRY: /	CCV:
NAME ON CARD:			DEPOSIT AMOUNT:	

I, the organiser of this event, agree to all of the conditions outlined above.

The information that I have provided is correct.

SIGNATURE: _____ DATE: _____