



FUNCTION PACKAGE



THE FUNCTION

HIRE AVAILABILITY

7 days from 11.30am - Late

SEATING CAPACITY

Seated 80 – For this number the restaurant must be hired under our 'exclusive use' policy

Cocktail Style 120 - 180



CANAPÉS SELECTION



THE STAND UP

Food designed to be eaten with one hand

EARTH

Mini smashed avocado toast w/ feta, cherry tomato & balsamic reduction (v)

Whipped goats curd, balsamic roasted beetroot, walnut, honey (v)

Baked mushroom stuffed with cheese, caramelised onion & topped with herb crumbs (v)

Corn fritters w/ whipped avo & tomato (v)

bruschetta w/ tomato, buffalo mozzarella & basil (v)

Potato onion bhaji w/ coriander yoghurt (v)

Tempura cauliflower, nam jim dipping sauce, basil (v)

Arrancini w/ parmesan & aioli (v)

OCEAN

Potato rosti w/ house smoked salmon & creme fraiche

Salt n pepper squid w/ smoky garlic mayo, lemon & herb salad

Fish taco w/ charred corn & red cabbage slaw

Potato wrapped prawns w/ lime dipping

Salmon sashimi w/ sushi rice, teriyaki & seaweed salad

LAND

Sticky sweet soy chicken skewers w/ siracha

Sticky 5 spice pork belly w/ crispy onion, scratchings, garlic and peanut (v)

Southern fried chicken w/ bacon jam

Mini chicken and waffles, maple, sour cream, crunchy chicken

Mini nasi goreng w/ bean shoot & herb salad

Chicken satay w/ peanut sauce

Beef kebabs w/ chimichuri

Lamb meat balls w/ hummus & yoghurt

Beef slider w/ lettuce, tomato, cheese, bbq on mini brioche buns

Beef tartare w/ truffle aioli, parmesan, balsamic

SWEETS

Platters of individual desserts will be at the chef's discretion as our desserts change often.



THE SIT DOWN

INCLUSIONS

Sourdough bread on arrival

ENTRÉE

HEIRLOOM TOMATO

Buffalo mozzarella, pangriatta, basil & herb oil

CURED SALMON

Preserved lemon, dill labna, herb crute

WHIPPED GOATS CURD

Roasted beetroot, hazel nut, raspberry

STICKY PORK BELLY

Green papaya and cucumber salad, nam jim, roasted peanuts

MAIN

PAN SEARED SIRLOIN

Hassel back potato, sauté mushrooms, parmesan cream, jus

SMOKED SLOW COOKED LAMB SHOULDER

Puree, roasted parsnip, confit garlic split jus

SLOW ROASTED PORK BELLY

Braised cabbage, roasted apple, pickled quinoa

PAN SEARED MARKET FISH

Israeli cous cous, broccolini, salsa verde

DESSERT

STRAWBERRIES N CREAM

Meringue, berries, shortbread

BROKEN BANOFFEE "PIE"

Banana, caramel, chocolate banana crumb, pie crust shards

DARK CHOCOLATE TART

Vanilla mascarpone, coffee bean chocolate soil, espresso gel

PEANUT BUTTER ICE CREAM SANDWICH

Salted caramel sauce & caramel popcorn crumble

THE FEAST

Start your dinner experience with antipasto and cheese grazing stations on your tables, then choose your mains to suit your party. This will also be served communal style down the centre of your table and you help yourself.

PROTEINS

- Roast leg of lamb
- Roast pork belly
- Asian glazed pork belly
- Honey glazed gammon peppered sirloin
- Lemon herb chicken pieces
- Honey mustard chicken pieces
- Roast leg of pork

SIDES

- Roast potatoes
- Seasonal greens
- Toss salad
- Caesar salad
- Buttered carrots
- Roasted root vegetables

Gluten free and vegetarian options are available upon request.
Menu items subject to seasonal availability.



PRICES

THE STAND UP

\$40.00 per person - please choose 8 canapes
Add sweets \$4.50 per person

Perfect for group bookings of 20 or more

THE SIT DOWN

Two course \$55.00 per person
three course \$65.00 per person
Served alternate drop / set menu

THE FEAST

Choose 2 proteins @ \$40 per person
Choose 3 @ \$50 per person
Add Sides @ \$7 per person

SEATING CAPACITY

Seated 80
Cocktail Style 120 - 180

EXCLUSIVE USE PRICING

Sunday - Thursday - \$2500
Friday or Saturday - \$3500

Exclusive Use refers to hiring the entire restaurant for either lunch or dinner service and the minimum spend must be spent on food catering only.



TERMS & CONDITIONS

SETTING UP / SHUTTING DOWN FUNCTIONS

For the setup and shut down of a function, the Events Manager (or representative) is responsible for the final inspection of the function area to ensure it is left in the required state of repair and cleanliness. The contract is liable for further cleaning service fees should the area be left in an unsatisfactory condition.

USE AND HIRE OF EQUIPMENT

Should your function require the use of equipment or resources (i.e: chairs, tables, glassware, crockery, etc) which exceed our current supply, then we will happily hire them at an additional cost. Should you prefer to source the required items personally, you are solely responsible for their delivery to and collection from site.

DEPOSIT

Once you have decided on your function style, service, food and beverage specifics, a security deposit is required. This deposit will confirm your booking. Organizing your function will not proceed until the deposit is received.

FINAL NUMBERS AND PAYMENT

Final numbers are required FIVE (5) working days prior to your function. This will be the minimum number charged for your function. Full and final payment is required on the day of the function.

CANCELLATION

In the event of a confirmed function being cancelled, notice in writing must be forwarded to the Events Manager and the following will apply:

- The client will incur a cancellation charge if the function is cancelled within two (2) weeks of the function date (food, equipment and labour costs incurred).

STAFFING

We reserve the right to determine staffing levels for each function based on customer preferences and service style.

PUBLIC HOLIDAY/WEEKEND SURCHARGE

All events booked on an official public holiday or weekend will attract an additional surcharge. This amount is necessary to cover the cost of penalty rates paid to our staff. Sunday surcharge is 10%. Public Holiday Surcharge is 25%

PERSONAL PROPERTY

We do not accept responsibility for all guests' personal effects, equipment or valuables. At the conclusion of your function, all your personal property should be taken with you (including all decorations and gifts).

RESPONSIBLE SERVICE OF ALCOHOL

Vincent Street Kitchen and Bar fully supports the responsible service of alcohol and we reserve the right to refuse service of alcohol to:

- Anyone who we believe is intoxicated
- Anyone we believe to be under the age of 18 years
- Anyone who supplies or purchases alcohol for or on the behalf of a minor

DAMAGE TO FUNCTION SPACE

Any damage sustained to any part of the venue by the client or their guests is the responsibility of the client. The client is responsible to ensure a reasonable level of conduct of their guests during the function.

EXTENDED TRADING DURING FUNCTION

We are not obliged to extend the hours of a function if the respective authorities have not approve it, or if it encroaches on other customers or staffing capabilities.

PRICING VARIANCE

Prices are subject to change due to circumstances beyond our control being: product cost increases, wage cost increases, government imposts and charges. All prices prior to a function should be treated as an estimate only.