



# 2021 Functions & Events Pack

Thank you for considering Belgian Beer Café Melbourne for your next event! We are located in Southbank at the base of Eureka Tower. We are an elegant and sophisticated venue to meet for business or for pleasure. The main bar features an extensive and well-curated menu of Belgian, International and Australian craft beers and opens out on to an expansive European style terrace. Our exclusive upstairs events space features a private bar and modern Belgian décor providing a unique and versatile entertaining space for all occasions. With advice from a member of our experienced function and events team you are sure to make your next event one to remember. For further information and advice please do contact our Functions Manager on **03 9690 5777** or at [functions@belgianbeercafemelbourne.com.au](mailto:functions@belgianbeercafemelbourne.com.au)

# Spaces

## Upstairs

Max Capacity: Dining – 130 guests; Cocktail Party – 280 guests

Upstairs features a versatile private space which caters for groups as small as an eight person board meeting all the way up to a 280 person engagement party. We can set up for a three-course dining event or for a corporate business presentation. If you have a small cocktail party it can be broken up into sections, yet for bigger groups it works perfectly as one large space.



## The Bistro

Max Capacity: **Dining** – 54 guests; **Cocktail Party** – 100 guests

The Bistro is a casual alternative to the upstairs dining room, featuring easy access to the Terrace area and is bright and sunny during the day. As with the Nook, both the Bistro and Terrace are wheelchair accessible. We do not exclusively reserve space on the Terrace as guests can find tables on a first in, first served basis.

## The Nook

Max Capacity: **Dining** – 34 guests; **Cocktail Party** – 50 guests

The Nook is the perfect space for smaller groups, up to 50 guests. The Nook can be booked privately, however it still retains the atmosphere of being in amongst the action on the ground level. It's close to the Terrace so guests can enjoy the beautiful Melbourne weather and is also wheelchair accessible. The Nook features a TV which can be used for presentations or sporting events and can also cater for smaller dining groups, up to 34 people.



# Canapés

*For groups of twenty guests or more*

**'Small Bites' \$28pp** – 7 pieces pp (4x simple; 2x deluxe; 1x sweets)

**'More Substantial' \$35pp** – 9 pieces pp (5x simple; 3x deluxe; 1x sweets)

**'Meal Replacement' \$39pp** – 11 pieces pp (5x simple; 4x deluxe; 2x sweets)

**'Large Appetites' \$45pp** – 12 pieces pp (6x simple; 4x deluxe; 2x sweets)

## Simple    Deluxe

Popcorn chicken with harissa aioli (n)	Crumbed market fish with fries and tartare (n)
Marinated black & green olives with feta cheese & basil (g,v)	Lemon pepper spiced cauliflower florets with tahini dressing and pomegranate (v,vg,g,d,n)
Lightly crumbed labna balls with dill & lemon (v,n)	Veg sliders with crumbed eggplant, brie & tomato-chili jam (v,n)
Spiced guacamole with corn chips (v,vg,g,d)	Prawn katsu sliders with iceberg lettuce and kewpie mayo (n)
Prawn gyozas with soy dipping sauce (n)	Spicy chicken skewers with minted yoghurt (n,v,g)
Bruschetta of cherry tomato, basil and bocconcini (v,n)	Spiced fish tacos with a corn & coriander salsa (n,d)
Belgian cheese croquettes (v,n)	Pumpkin & feta tartlets (v)
Vegetable spring rolls with sweet chili sauce (v,n)	Garlic & chili prawn skewers with lime & coriander aioli (n,d,g)
Vegetable amosas with sweet chilli sauce (v,n)	Mini beef burgers with tasty cheddar and caramelised onion (n)
Mini tortillas of chorizo and tomato relish (n)	
Arancini balls with artichoke, lemon and mint (v,n)	
Freshly shucked oysters with red wine vinaigrette (g,n,d)	

## Sweets

Mini waffles with fresh cream & berries (v)  
Caramel & chocolate tarts (v)  
Mini white chocolate & raspberry cheesecakes (v,n)

v = vegetarian

g = gluten free

n = nut free

d = dairy free

vg = vegan

# Group Platters

*We recommend one platter per eight guests*

## Classic Platter \$150

Belgian cheese croquettes, beef skewers, Thai spiced calamari, vegetable spring rolls, grilled spicy bratwurst, popcorn chicken, onion rings chili & garlic prawn skewers

## Butcher's Platter \$150

Beef bresaola, grilled spicy bratwurst, cured salami, house marinated olives, grilled weisswurst, caper berries, hummus, char-grilled sourdough bread

## Vegetarian Platter \$120

Belgian cheese croquettes, bruschetta of cherry tomato & bocconcini, eggplant chips, artichoke & lemon arancini, tomato & cucumber skewers, cauliflower florets with tahini & pomegranate (v)

## Vegan Platter \$120

Tomato & cucumber skewers, cauliflower florets with tahini & pomegranate, eggplant chips, marinated vegetables, roasted baby carrots, hummus, bread and olives (vg)

## Cheese Platter \$120

Selection of Victorian cheeses, toasted ciabatta, assorted crackers, strawberries, apples and grapes (v)

v = vegetarian

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vg = vegan

# Set Menu Options

*For groups of twenty or more*

Two Course \$45pp

Three Course \$55pp

## Entrées

*Please select two boards to be shared*

### Charcuterie Board

Spicy salami, beef bresaola, grilled weisswurst, marinated olives, grilled spicy bratwurst and toasted ciabatta

### Vegetarian Board

Belgian cheese croquettes, bruschetta of cherry tomato, bocconcini & basil, artichoke & lemon-mint arancini, cauliflower florets and eggplant chips (v,n)

### Seafood Board (+\$5pp)

Provençale mussels, freshly shucked oysters, chili & garlic prawn skewers, salmon rosettes, Thai spiced calamari and a selection of dipping sauces (g,n)

## Mains

*Please select two dishes to be served alternately around the table*

### Pumpkin & Cauliflower Salad

Grilled butternut pumpkin lunettes w/ cauliflower puree, roasted beetroot, red onion, watercress, avocado, spiced pumpkin seeds, and baby radish (v,v,g)

### Tasmanian Salmon

Char-grilled salmon fillet, served with spiced carrot, ginger, grilled asparagus and crispy leek (n)

### Oven Roasted Chicken Breast

Lemon & thyme scented chicken breast, Liègeoise salad and raspberry vinaigrette (n,g)

### Sausages & Stoemp

Bavarian sausages, served with stoemp (Belgian style smashed potatoes with bacon), caramelised onion & red wine jus (n,g)

### Chicken Schnitzel

Crumbed chicken breast served with preserved lemon & parsley butter, house-made coleslaw and chips

### 300g Porterhouse

Prime grade, grain-fed beef, aged a minimum of 100 days, served with garlic & herb butter, fries and a fresh green salad (g, n, can be d)

## Desserts

*Please select two dishes to be served alternately around the table:*

### Hot Belgian Waffles

House made Belgian waffles served with orange caramel, ice cream and hot chocolate

### Individual Cheese Plate

A duo of Victorian hard & soft cheese with assorted crackers, toasted sour dough and grapes (v,n)

### Belgian Chocolate Milk Jam Tart

Rich Belgian chocolate ganache with candied hazelnut, vanilla cream, orange blossom strawberry, and mint

### Fresh Fruit Plate

An assortment of seasonal fruit, served with honey yoghurt (v,g,n)

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# Belgian Beer Café Banquet

*For groups of twenty or more*

\$40pp

## Belgian Cheese Croquettes

A blend of soft Belgian cheeses, crumbed, rolled and served bite-size with rocket & lemon **(v,n)**

## Thai Spiced Calamari

Lightly fried calamari served with an Asian slaw, nam jim dressing, lime aioli and crispy shallots **(g,d)**

## Mariniere Mussels

Portarlington mussels steamed in traditional pots, served with Belgian fries & house made mayonnaise. Belgian-style mussels in their most traditional way: white wine, celery, onion, leek, garlic & thyme **(n,g)**

## Sausages & Stoemp

Weisswurst and bratwurst sausages, served with stoemp (Belgian-style smashed potatoes with bacon and onion), caramelised onion and red wine jus **(n,g)**

## Pork Knuckle

Roasted 1.4kg pork knuckle with mustard coleslaw, garlic mash, apple sauce, and red wine jus. **(n,g)**

## Mixed Leaf Salad **(v,n,g,d)**

## Fries & Belgian Mayonnaise **(v,n,g,d)**

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n= nut free

d = dairy free

vg = vegan

# Drinks Packages

minimum 20 guests

## Bronze Package

2hrs \$37pp  
3hrs \$47pp  
4hrs \$55pp

### Tap Beer:

Carlton Draught (4.6%), *Abbotsford, VIC*

### Sparkling Wine:

Redbank Prosecco, *King Valley, VIC*

### White Wine:

Oxford Landing Chardonnay, *Waikerie, SA*

### Red Wine:

Oxford Landing Merlot, *Waikerie, SA*

### Soft drinks & juices

## Silver Package

2hrs \$43pp  
3hrs \$53pp  
4hrs \$59pp

### Tap Beer:

Stella Artois Lager (5.2%), *Leuven, BE*  
Carlton Draught (4.6%), *Abbotsford, VIC*  
4 Pines Pale Ale (5.1%), *Manly, NSW*

### Sparkling Wine:

Redbank Prosecco, *King Valley, VIC*

### White Wine:

Twin Islands Sauvignon Blanc, *Marlborough, NZ*  
Redbank 'Long Paddock' Pinot Grigio, *King Valley, VIC*

### Red Wine:

Fickle Mistress Pinot Noir, *Marlborough, NZ*  
Hesketh 'Midday Somewhere' Shiraz, *Multiregional, SA*

### Soft drinks & juices

## Gold Package

2hrs \$52pp  
3hrs \$62pp  
4hrs \$70pp

### Tap Beer:

Stella Artois Lager (5.2%) *Leuven, BE*  
Leffe Blonde Abbey Ale (6.6%), *Dinant, BE*  
Leffe Brune Abbey Ale (6.5%), *Dinant, BE*  
Hoegaarden Wheat Beer (4.9%), *Hoegaarden, BE*  
4 Pines Pale Ale (5.1%), *Manly, NSW*  
Balter XPA (5.0%), *Currumbin Waters, QLD*

### Sparkling Wine:

Jansz Cuvee Brut, *Piper's River, TAS*

### White Wine:

Twin Islands Sauvignon Blanc, *Marlborough, NZ*  
Vasse Felix 'Filius' Chardonnay, *Margaret River, WA*

### Red Wine:

Kooyong 'Massale' Pinot Noir, *Mornington, VIC*  
Jim Barry 'Lodge Hill' Shiraz, *Clare Valley, SA*

### Soft drinks, juices, tea & coffee

## Platinum Package

2hrs \$75pp  
3hrs \$90pp  
4hrs \$99pp

### Belgian Tap Beer:

Stella Artois Lager (5.2%) *Leuven, BE*  
Leffe Blonde Abbey Ale (6.6%) *Dinant, BE*  
Leffe Brune Abbey Ale (6.5%) *Dinant, BE*  
Hoegaarden Wheat Beer (4.9%) *Hoegaarden, BE*  
Belle-Vue Kriek (5.5%) *Sint-Pieters-Leeuw, BE*

### Local & International Rotating Craft Tap Beer

Changes daily - please refer to the pouring list on our website

### Sparkling Wine:

Jansz Cuvee Brut, *Piper's River, TAS*

### White Wine:

Twin Islands Sauvignon Blanc, *Marlborough, NZ*  
Pewsey Vale Riesling, *Eden Valley, SA*  
Vasse Felix 'Filius' Chardonnay, *Margaret River, WA*

### Red Wine:

Kooyong 'Massale' Pinot Noir, *Mornington, VIC*  
Jim Barry 'Lodge Hill' Shiraz, *Clare Valley, SA*  
Jim Barry 'Cover Drive' Cab. Sauv., *Clare Valley, SA*

### Basic Spirits (with mixer only)

Finlandia Vodka, Gordon's Gin, Bacardi Carta Blanca  
Rum, Johnnie Walker Red Scotch, Old Forester  
Bourbon, Herradura Plata Tequila

### Soft drinks, juices, tea & coffee



# Terms & Conditions

## Tentative Bookings

Tentative bookings will be held for a period of 48 hours. If a completed Booking confirmation form with non-refundable deposit payment information (if required) is not received within the 48 hour period then all reservations can no longer be regarded as 'held'.

## Pricing

Every attempt is made to maintain prices. Although prices are current at the time of quotation, they are subject to change at Management's discretion to allow for variations in the cost and availability of goods, wages and taxes. Upon the appropriate deposit being received, quoted prices will remain fixed.

## Deposit Requirements

All functions require a non-refundable deposit of 10% of the estimated food and beverage total, or of \$300 (whichever is greater). The deposit amount will be deducted from the final tax invoice. Until a deposit is received, Belgian Beer Café Melbourne reserves the right to allocate the tentatively booked date to another client.

## Beverage Packages

We do our best to maintain the availability of beverages provided in the packages; however, while unlikely, stock levels may vary due to issues beyond our control. In this event, we will do our best to provide you with a similar alternative. For availability of specific beers or other products please speak to a member of our functions team. Packages are only available for a group as a whole, it is not possible to order a beverage package for a part of the group or for individuals to opt out. By law, we are required to practise responsible service of alcohol. We reserve the right to refuse service to individuals that show signs of intoxication. No refund is available.

## Minimum Spend and Room Hire

Belgian Beer Café Melbourne reserves the right to apply minimum spends where a room is specifically allocated for a function. Minimum spend requirements include food and beverage only; this does not include ancillary costs. Minimum spend requirements must be settled in advance and in full as per the "Payment" clause below. This includes any event that may opt to base beverages on consumption rather than an hourly beverage package. Any excess amount that has contributed to the minimum spend will be deducted from the final account on the day of the event.

Day and Date	'Nook' Exclusive	Bistro Exclusive	Upstairs Exclusive
Sunday - Thursday	\$ 1,000	\$ 4,500	\$ 2,500.
Friday - Saturday	\$ 2,000	\$ 4,500	\$ 5,000
Fridays in Nov/Dec	\$ 2,500	\$ 5,000	\$ 8,500
Entire Venue Exclusive Use	Upon Application		

### **Event Details / Final Numbers**

Estimated number of guests, menus, beverages, audio-visual, entertainment, room set up, start and finish times are required, in writing, to [functions@belgianbeercafemelbourne.com.au](mailto:functions@belgianbeercafemelbourne.com.au) at least 7 days prior to the Event. Confirmed final numbers must be received in writing to [functions@belgianbeercafemelbourne.com.au](mailto:functions@belgianbeercafemelbourne.com.au) 3 days prior to the Event. Failure to do so will result in the full charge of the original estimated numbers. If an Event is confirmed and then changes date(s), it will be treated as a cancellation. Please refer to the cancellation details below.

### **Cancellation**

All cancellations must be notified in writing to [functions@belgianbeercafemelbourne.com.au](mailto:functions@belgianbeercafemelbourne.com.au) and non-refundable deposits will not be refunded.

### **Client Liability and Responsibility**

The person(s) or organization listed as the Client shall be liable in full for all costs and charges raised as a result of the agreed upon booking. The Client is required to inform all relevant persons involved in the organizing of the Event of the Terms and Conditions. It is understood that the Client will be responsible to ensure the orderly conduct of their guests. Belgian Beer Café Melbourne reserves the right to exclude or eject any persons from the event or the premises without liability.

### **Buck's Nights, Hen's Nights, 18th Birthdays & 21st Birthdays**

Belgian Beer Café Melbourne requires Buck's Nights, Hen's Nights, and 18th and 21st Birthday events to sign an additional Terms and Conditions form. Separate damage waiver and security deposit monies are required for said events. Failure to notify Belgian Beer Café Melbourne of the nature of said events will result in the forfeiture of all monies paid and the immediate cancellation of the event.

### **Noise Control**

Belgian Beer Café Melbourne reserves the right to control the level of music and noise throughout the duration of the function. If at any time, Belgian Beer Café Melbourne believes the function will be detrimental to the future operation of the venue, or will negatively impact upon the reputation of the venue, Belgian Beer Café Melbourne reserves the right to cease service.

### **Responsible Service of Alcohol**

Belgian Beer Café Melbourne staff members are trained in the Responsible Serving of Alcohol and may, on occasion, be obliged by law to refuse to serve alcohol to any person/persons. We prohibit any minors younger than 18 years of age to be served or given any alcoholic beverages. Belgian Beer Café Melbourne reserves the right to refuse supply of alcohol to intoxicated patrons, even in the case of pre-purchased hourly beverage packages, and reserves the right to insist, at any time, that intoxicated or disorderly patrons leave the premises.

### **Liquor License & BYO Policy**

In accordance with Liquor License Regulations, all functions at Belgian Beer Café Melbourne are to conclude by 1am. No food or beverage of any kind is permitted to be brought into the venue by the client or guests of the client for consumption by the client or any guest without prior approval from Belgian Beer Café Melbourne Management.

### **Insurance**

Belgian Beer Café Melbourne will not accept responsibility for damage or loss of merchandise or belongings left on the premises prior to, including delivery, during or after the Event. It is the Client's responsibility to arrange and take out the necessary insurance.

### **Damage and Loss**

The Clients or the Client's guests, outside contractors, invitees or other persons attending an Event are financially responsible for any and all damage sustained to any part of Belgian Beer Café Melbourne.

### **Security**

A security charge and bond may apply for some events. In the case of security being required for an event, the cost of contracted security will be borne by the Client. This will be communicated to the Client prior to commencement of the Event.

### **Cleaning**

General and normal cleaning is included in the cost of the room hire. Additional charges may be incurred in instances where an Event has created cleaning requirements that are considered to be over and above normal cleaning.

### **Premature Termination**

Belgian Beer Café Melbourne shall be entitled to cancel the contract without notice if the following conditions apply; The client fails to fulfil any of its obligations laid down in the contract; The client alters the purpose of the function without the approval of Belgian Beer Café Melbourne; Belgian Beer Café Melbourne becomes aware of conditions whereby the event could jeopardize public safety or order or potentially involve an unacceptable risk of personal injury or damage to property. In this instance, no refunds will apply.

### **Displays/Signage/Decorations**

No items are to be nailed, attached, stapled, blue tacked or glued to any walls, doors, or other surfaces or parts of the building. All signage must be approved by management prior to the event. A cleaning fee of \$200.00 applies when confetti, streamers, sequins or rose petals are used throughout the Venue.

### **Suppliers**

Belgian Beer Café Melbourne has preferred suppliers for audio visual, lighting, production and like requirements. Should the client wish to use alternative suppliers, a detailed brief will need to be submitted to Belgian Beer Café Melbourne at least thirty (30) days prior to the Event date.

### **Outside Contractors**

Any Event that requires outside contractors organized by the client requires approval of plans by management prior to the Event. All outside contractors must liaise with Belgian Beer Café Melbourne in all matters of delivery, set up and break down. Individual Public Liability Insurance must be provided by all outside contractors.

### **Set Up / Break Down**

Belgian Beer Café Melbourne requires the number and names of people involved with their expected times of arrival, equipment requirements and a detailed floor plan, to be confirmed with management at least five (5) days prior to Event.

### **Vacating**

Function areas must be vacated by the agreed times, unless prior arrangements have been made.

### **Venue Access**

The function area will be accessible as agreed on the booking confirmation form. Should the organiser or anyone else require earlier access for set-up, this must be organised with the function coordinator prior no later than 7 days prior to the event. The venue reserves the right to refuse access to the area prior to the agreed start time.