



FUNCTIONS

ABOUT US

Speakeasy

Speakeasy takes great pleasure in assisting and being a part of your private or corporate function.

Our restored private event space is available on the first floor and is equipped with A/C, heating, private balcony, exclusive bar and amenities. It boasts original elements from when the heritage building was first built in 1885 with high timber and pressed metal ceilings, Baltic pine floors, working gas fire places and period windows overlooking Chapel Street.

The space can be set to seat small groups for an intimate experience, or up to **150 people** for larger standing cocktail functions.

The space is available night and day for casual or more formal settings with a choice of coursed menus or canapés options. Drink packages can be tailored to suit all occasions. The space is fitted with full AV options and can be decorated for each individual event.

The rear of Speakeasy houses a hidden open-air courtyard. This area is also available for functions; small areas can be booked or the entire courtyard **150 people** can be reserved. The area is equipped to cater for cold or rainy weather with a fully retractable roof and heaters.

A minimum spend applies for all functions, which is made up from food and drink purchases. The entire venue can be hired out for special events **200 plus capacity**. There are also options for straight room hire (uncatered).

Speakeasy Kitchen Bar

359 Chapel St, South Yarra 3141

P: 9824 0770

W: www.speakeasybar.com.au

E: bookings@speakeasybar.com.au

Each event is different and we will work with you to create a selection that ensures quantity and variety in your canape requirements. All inclusive packages are available and are based on a minimum number of **20 guests**.

Duration	Cost	Canapes	Beverage
2 hours	\$55	4	(House drink package included, page 5)
3 hours	\$70	5	
4 hours	\$85	6	
5 hours	\$100	8	

GRAZING PLATES

MUSHROOM FRITTATA , CHARRED ZUCCHINI, CHARRED EGGPLANT, ASSORTED CUTS AND SALAMI, MARINATED OLIVES, GRISSINI STICKS ,VEGETABLE CRUDITES W/BEETROOT RELISH

30x50cm BOARD \$30

OR

BUILD YOUR OWN BOARD \$15PP APPROX.



ALL CANAPES ARE \$4 PER PIECE, MIN ORDER 20 PER ITEM

COLD

- PEKING DUCK PANCAKES W/ HOISIN SAUCE
- TOMATO AND GOATS CHEESE TARTLETT (VG)
- SALT AND PEPPER TOFU, SZECHWAN EGGPLANT (VG, GF)
- BRUSCHETTA - TOMATO, ROCKET, BASIL AND BOCCOCINI (VG)
- SMOKED SALMON ROULADE, CREAM CHEESE, BLACK PEPPER, LEMON
- GRISSI WRAPPED IN PROSCIUTTO AND BASIL (GF)

HOT

- FALAFELS W/ CHIPOLTE SAUCE (VG,GF)
- BEEF SAUSAGE ROLL W/ SMOKY RELISH
- GRILLED BEEF SKEWERS, CAPSICUM AND RED ONION JAM (GF)
- HONEY AND SESAME FRIED CHICKEN, SPRING ONIONS
- PEA, MANCHEGO CHEESE CROQUETTE W/ BEETROOT RELISH (VG)
- SEARED SCALLOP, CHORIZO, CORN PUREE AND CORIANDER OIL

VEGAN

- MUSHROOM AND CAREMELISED ONION POLENTA BITES
- VEGAN PESTO STUFFED MUSHROOMS
- DRIED SWEET POTATO ROUNDS W/ HUMMUS AND PESTO
- ZUCCHINI FRITTERS AND BEETROOT RELISH
- BRUSCHETTA W/ TOMATO, SHALLOTS AND BASIL
- SPICED AVO MOUSSE W/VEGGIE CRISPS

SWEET

- CHOCOLATE HAZELNUT BROWNIE (GF)
- PASSIONFRUIT AND BUTTERMILK PANACOTTA W/ BALSAMIC SOUSED STRAWBERRIES (GF)

V=vegan VG = vegetarian GF = gluten free CBV, CBGF = can be vegan, can be gluten free

For our seated events we offer a two or three course meal with shared starters and sides. Mains will be served alternating.

\$55pp
STARTERS + MAIN + SIDES

\$65PP
STARTERS+MAIN+SIDES + DESSERT



SEATED MENU

STARTERS – choose three

MIXED OLIVES W/ AND TOASTED BREAD (CBV)

CHARCUTERIE PLATE (CBGF)

SMOKED SALMON W/ CROUTONS, RED ONION, DILL MAYO

MUSHROOM AND GOATS CHEESE FRITTATA, TRUFFLE OIL (VG)

HONEY AND SESAME FRIED CHICKEN, SPRING ONION

MAINS – choose two

250G EYE FILLET (SERVED MEDIUM) W/ MASH POTATOES, RED WINE JUS, BROCCOLINI (GF)

SEARED BARRAMUNDI FILLET W/ PRAWN BISUE, KAISERFEICH AND BRUSSEL SPROUTS (GF)

CHICKEN BREAST W/ RATATOUILLE, BASIL AND GREEN GODDESS DRESSING (GF)

MUSHROOM & THYME RISOTTO W/ MEREDITH GOATS CHEESE, TARO CHIPS AND

TRUFFLE OIL (GF, VG, CBV)

SIDES

ROASTED POTATOES W/ ROSEMARY AND GARLIC

ROCKET, FENNEL AND ORANGE SALAD

DESSERT

BREAD AND BUTTER PUDDING

CHOCOLATE HAZELNUT BROWNIE (GF) WITH ICE CREAM

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CORPORATE PACKAGES

MORNING / AFTERNOON TEA

\$25 PER PERSON

3 HOURS

\$350 minimum spend.

Includes:

- ROOM HIRE,
- DATA PROJECTOR
- FILTER COFFEE, TEA OR JUICE STATION
- *Add Espresso Coffee on arrival +\$5pp
- FRESHLY BAKED PASTRIES

BOARD MEETING PACKAGE / LUNCH

\$50 PER PERSON

OVER 3 HOURS

\$500 minimum spend.

Includes:

- ROOM HIRE
- DATA PROJECTOR
- FRESHLY BAKED PASTRIES
- FILTER COFFEE, TEA OR JUICE STATION
- *Add Espresso Coffee on arrival +\$5pp
- PRE-ORDER LUNCH FROM OUR A LA CARTE MENU

BUSINESS BREAKFAST

\$35 PER PERSON

3 HOURS

\$350 minimum spend.

Includes:

- ROOM HIRE
- DATA PROJECTOR
- CHOICE OF FOUR BREAKFASTS TO BE PRE-ORDERED.
- ESPRESSO COFFEE ON ARRIVAL

BEVERAGE PACKAGES

Minimum 20 guests apply
- premium upgrades available
on request.

Duration	House	Premium
2 hours	\$40 pp	\$45 pp
3 hours	\$50 pp	\$60 pp
4 hours	\$60 pp	\$70 pp
5 hours	\$70 pp	\$80 pp

UPGRADE

Add Basic Spirits \$10pp
Add cocktail on arrival \$10pp (min. 20)

HOUSE PACKAGE-please choose your preferred items

BEER/CIDER

Peroni, Asahi, James Boags Light, 2Brothers Gypsy Pear Cider

SPARKLING

- Martini Prosecco, Italy

WHITE

Johnny Q, McLaren Vale SA (Chardonnay / Pinot Gris / Moscato)

RED

-Johnny Q, Shiraz, McLaren Vale SA
- Rocca Ventosa Sangiovese, Italy

PREMIUM PACKAGE - please choose your preferred items.

BEER/CIDER

Peroni, Asahi, James Boags Light, 150 Lashes by James Squire, Corona, 2Brothers Gypsy Pear Cider

SPARKLING

- Martini Prosecco, Italy
- NV "Henri LeBlanc" Blanc De Blanc Brut, Burgundy, France

WHITE

-Mount Langi 'Vine Road' Pinot Gris, Grampians
-March's Very Own 'MVO' Sauvignon Blanc, Malborough NZ
-Château La Gordonne, France

RED

-Yering 'Elevations' Pinot Noir, Yarra Valley, VIC
-Wild's Gully Tempranillo, King Valley, VIC
-Mount Langi 'Vine Road' Shiraz, Grampians, VIC
-Paxton Wine 'MV' Organic Shiraz, McLaren Vale, SA

BAR TAB

A tab can be opened on the bar, this can be limited to a certain value & increased during the function if required.

Our bar staff will notify you as it approaches an agreed amount. The tab can also be limited to specific drinks e.g. beer, wine only. Our full drinks list can be found on the website. We advise selecting a few of our wines for your functions.

At any time the bar can convert to a pay as you go cash system.

TERMS & CONDITIONS

1. Capacity:

The rear courtyard has a total capacity of 150 people, however the space can be broken into section and the deck area can be reserved for up to 60 people. The upstairs dining room has a total capacity of 150 people for a standing event or 70 people seated with various table plans available. The entire venue can be hired out for special events 200 plus capacity.

2. Licencing:

Speakeasy is licenced until 1am.

3. Minimum Spend:

Minimum spends apply subject to demand, function size and duration. If the minimum spend is not reached the variance will be charged as a room hire surcharge.

4. Minimum Numbers:

Any group booking with more than 20 guests needs to choose from one of the set menus to dine in the restaurant.

5. Confirmation:

A deposit of \$300 is required to confirm all large bookings.

6. Finalisation:

Menu selections need to be confirmed at least 14 days prior.

Final numbers need to be confirmed 7 days prior, as this will reflect the amount charged to your final bill.

7. Dietaries:

Dietary requirements can be catered for. A minimum of 7 days notice is required.

8. Cakeage:

Cost of \$2 per person applies for Speakeasy to store, cut and serve your cake.

9. Payment:

Accounts are to be settled on the day of function with only one account per table. Catered food options can be paid once chosen. Paying with credit card will incur fees indicated on booking form 1.5%. Bank Transfer available to avoid Fees.

Account Speakeasy.

BSB 083 153

Acc 191381482

Ref. (Date of function) & (Booking name)

10. Duration:

The room will be available for a 5hr period for the function. The venue is licensed until 1am. The venue can be made available on the day of the function if set up is required, subject to availability.

11. Tentative Bookings:

Will be held for a period of two days only, after which time the booking can be released by Speakeasy and the room made available to other interested parties.

12. Cancellation:

Cancellations must be made in writing. If made less than 30 days prior to the function will forfeit the deposit. Further fees may apply if cancellations are made less than 7 days before the events.

13. Compliance:

Clients will be responsible to ensure the orderly behaviour of their guests & Speakeasy reserves the right to intervene where it sees fit. Clients will be responsible for any damage to the property of Speakeasy during their function. To ensure compliance with its Responsible Service of Alcohol obligations, Speakeasy reserves the right to refuse service to anyone suspected of being intoxicated.

14. Security

Large functions (over 70 guests) require licenced security personel, which will be added to the cost associated with the function, this will vary depending on the event.

15. How to book:

Please fill out the booking form on the following page.

16. Straight room hire*option available. (no staff, no catering)

Weekend Evening \$2000

Weekend Day \$1000

(Friday Evening-Sunday)

Week Evening \$1000

Week Day \$500

(Monday-Friday Day)

Typical times (include setup)

10am-5pm Day

5pm-1am Night

Tables, chairs, couches included.

*Price subject to change - please confirm when booking.

BOOKING FORM

FUNCTION DATE and NAME:			
CONTACT NAME:			
COMPANY NAME: If applicable			
PHONE:		(M):	
E-MAIL:			
FUNCTION TYPE: <input type="checkbox"/> Cocktail style <input type="checkbox"/> Seated		LOCATION: <input type="checkbox"/> Function room <input type="checkbox"/> Courtyard	
GUESTS ATTENDING:		GUESTS CATERING: Final numbers to be confirmed 3 business days prior to Event, as this will reflect amount charged on final bill.	
ARRIVAL TIME:		FINISH TIME:	
SIGNATURE:			
By signing the above you agree to the Speakeasy terms and conditions (page 6).			
DEPOSIT			
CARD HOLDER NAME:			
CARD NUMBER:			
EXPIRY:			
By signing below you authorise Speakeasy to charge your card \$300. (1.5% surcharge)			
CARD HOLDER SIGNATURE:			
DATE:			
Please return form to Email: bookings@speakeasybar.com.au			

