

COOKIES

EVENTS & CELEBRATIONS

events@cookiemelbourne.com.au | 0418 766 275

cookiemelbourne.com.au





Welcome!

Thank you for considering Cookie for your event! We are happy to host you.
Let us tell you about our venue...

The beer hall is a large space, flooded with natural light. Tables can be arranged to your liking for a seated dinner party or repositioned to open up the space. Have dinner and drinks next to our famous kiss wall and in front of our live DJs.

The hidden cocktail bar is a fantastic semi-private space. Suitable for seated dining or standing, mingling and drinking. This area provides seclusion from the rest of the venue you and have access to your own bar. Witness the show our cocktail bartenders put on whilst mixing and shaking drinks for all of Cookie!

Or...have your party in the centre of all the action! Table 5000 is the best seat in the house. Located between the restaurant and the beer hall, directly opposite our massive marble bar. With views into the cocktail bar and kitchen from here you can really experience every bit of Cookie!

Hire 3/4's of our venue with the beer hall and cocktail bar combined: We'll clear the beer hall tables to create your dance floor and our resident DJs will entertain you with the soundtrack to your night! Order a drink anytime at either of your two bars, cool down on one of your three private balconies or take a minute to relax in the cocktail bar - the choice is yours!

Why not have it all? Have more friends than you can count or looking to host a large corporate event? Our full venue exclusive hire ensures you have a whole of Cookie to play with and can host groups up to 300 people.

We pride ourselves on throwing great parties - we aim for everyone to leave Cookie having had a memorable time. We understand different occasions require different needs, so we're here to tailor any package exclusively to your liking. Send us an email at events@cookiemelbourne.com.au or call us on **0418 766 275** or come on by for a tour!

10% surcharge applies on Sundays. 15% surcharge applies on all public holidays. 1.4% surcharge applies to all merchant card transactions.



FOOD



CANAPÉ PACKAGES

5 Items - \$45 pp · 7 Items - \$55 pp

9 Items (includes 2 substantial) - \$70 pp

- Substantial canapes can be added to any of the packages for an additional \$8 per piece -

Cold

Rice pancakes with duck salad

Rice pancakes with tofu & cucumber v

Thai herb cured Kingfish, green chilli sauce

'Galloping Horses' - Betel leaves with lotus root, peanuts & pickled turnip v

Betel bliss bomb (wrapped individually)

Hot

Salt & pepper calamari

Sweet potato cigars v

Garlic chive dumplings v

Grilled Isaan-style Thai sausage

Whizz fizz chicken sticks

Substantial

Prawn & glass noodles firecracker, avocado & coriander sauce

Chicken & Makrut lime leaf fritter

Crisp roti with mushroom & tofu, chilli & soy v

Sweet

Assorted mini gelato cones

Chocolate & lemongrass tarts

Red velvet & cashew cream cake

Curry Station Add On

Read more on next page

v = vegetarian

Many of our menu items may contain gluten, nuts, dairy and other allergens. Please advise your event manager 7 days prior to your function if you or any guests have any food allergies or dietary requirements. *Due to seasonal changes and availability, food options may change at any time.





CURRY STATIONS

\$35 pp (minimum 30 people)

Introduce an interactive curry station tailored to your event. Exclusive to your guests, we'll set up a curry bar in your function space for guests to help themselves.

Curry Bar includes a choice of 2 curries, steamed rice and garnishes for guests to add.

Garnishes:

- Fresh chilli
- Crispy shallots
- Chopped peanuts
- Bean sprouts
- Fresh coriander
- Fried Kaffir lime leaf
- Chopped dried chilli
- Pickled mustard greens
- Pickled red chilli paste





FEED ME

For groups of 10 or more wanting a seated, dining experience, we will arrange a sharing-style banquet of dishes designed exclusively around your group.

Lunch

\$60pp - 2 course / \$75pp - 3 course

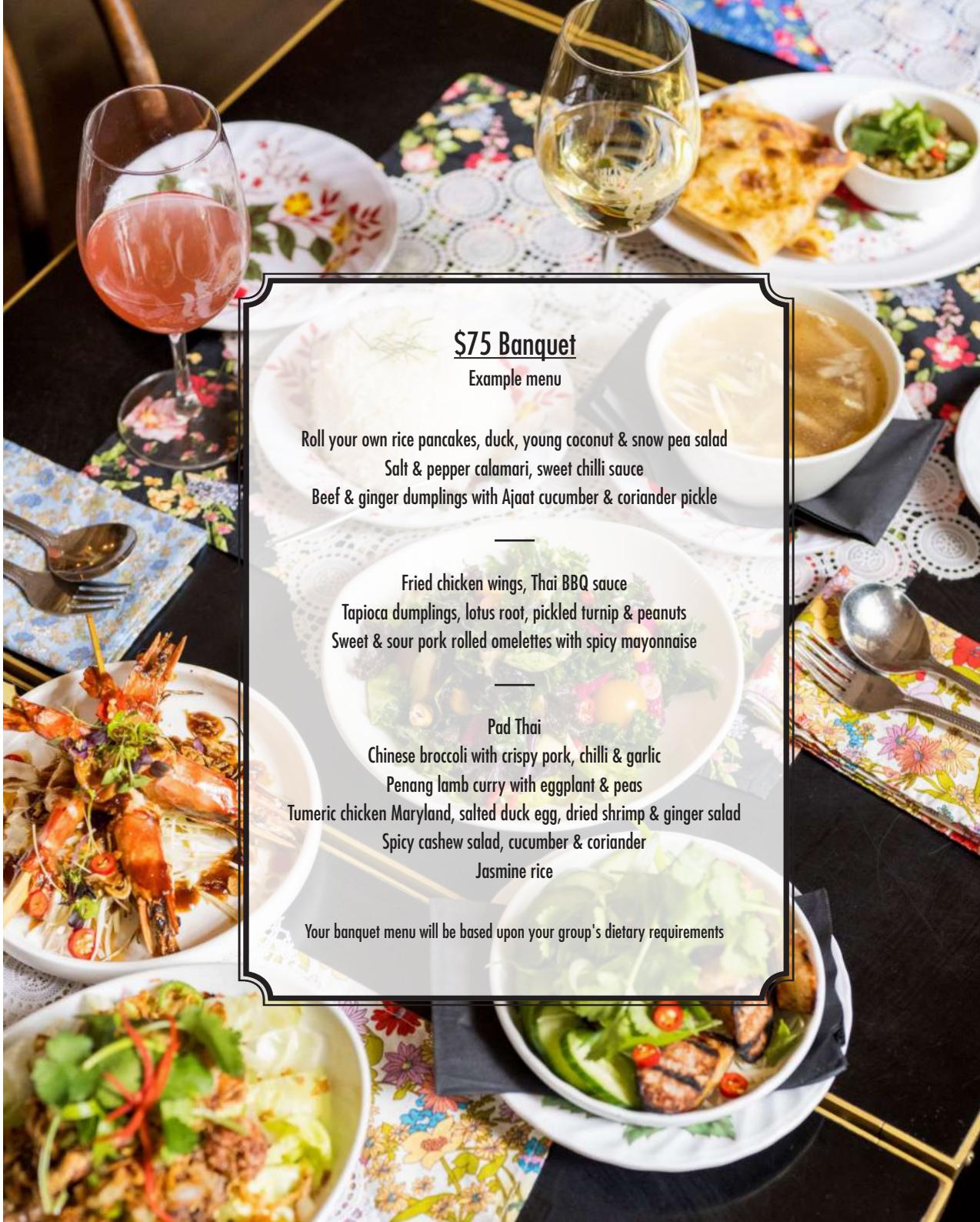
Dinner

\$60pp - 2 course / \$75pp - 3 course

\$90pp - 3 course + dessert

We understand that some people have different dietary requirements, and as such our staff are experienced in assembling the best sharing options based upon your dietary needs.

Choices of dishes will reflect a cross section of the menu.



\$75 Banquet

Example menu

Roll your own rice pancakes, duck, young coconut & snow pea salad

Salt & pepper calamari, sweet chilli sauce

Beef & ginger dumplings with Ajaat cucumber & coriander pickle

Fried chicken wings, Thai BBQ sauce

Tapioca dumplings, lotus root, pickled turnip & peanuts

Sweet & sour pork rolled omelettes with spicy mayonnaise

Pad Thai

Chinese broccoli with crispy pork, chilli & garlic

Penang lamb curry with eggplant & peas

Tumeric chicken Maryland, salted duck egg, dried shrimp & ginger salad

Spicy cashew salad, cucumber & coriander

Jasmine rice

Your banquet menu will be based upon your group's dietary requirements



DRINKS

BEVERAGE PACKAGES

Due to seasonal changes and availability, wine & beer options may change at any time

Old Sukothai

2 hrs - \$60 pp / 3 hrs - \$80 pp / 4 hrs - \$100 pp

Sparkling

NV Glera. Vigna Bianca Prosecco DOC - Conegliano, IT

White

Pinot Gris. The Lane Vineyard - Adelaide Hills, SA

Sauvignon Blanc. Saint Claire 'Origin' - Marlborough, NZ

Chardonnay. Rob Hall - Yarra Valley, VIC

Rosé

Tempranillo. La Linea - Adelaide Hills, SA

Red

Pinot Noir. Acme Vineyards - Adelaide Hills, SA

Shiraz. Langmeil - Barossa Valley, SA

Tap Beers

Balter XPA

Melbourne Bitter

Pirate Life Southcoast

Mountain Goat Hazy Apple Cider

Bottles

Singha Lager

Erdinger Alkoholfrei 0.5%

- Soft drinks available -

Welcome Spritz +\$18pp
Cookie Cocktail +\$20pp

Andaman Coast

2 hrs - \$80 pp / 3 hrs - \$100 pp / 4 hrs - \$130 pp

Sparkling

'Blanc de Blanc Chandon' Brut - Yarra Valley, VIC

NV Glera. Vigna Bianca Prosecco DOC - Conegliano, IT

White

Riesling. Pewsey Vale 1961 Block - Eden Valley, SA

Chardonnay. Rob Hall - Yarra Valley, VIC

Pinot Gris. The Lane Vineyard - Adelaide Hills, SA

Chenin Blanc. Les Lys Vouvray - Loire Valley, FR

Rosé

Tempranillo. La Linea - Adelaide Hills, SA

Tibouren/Cinsault/Grenache. Minuty 'Prestige' - Provence, FR

Red

Pinot Noir. Acme Vineyards - Adelaide Hills, SA

GSM. Toolleen Ridge - Heathcote, VIC

Shiraz. Langmeil - Barossa Valley, SA

Sangiovese. Barone Ricasoli Chianti - Tuscany, IT

- All premium beers on tap -

- First pour spirits and mixers -

- Soft drinks available -

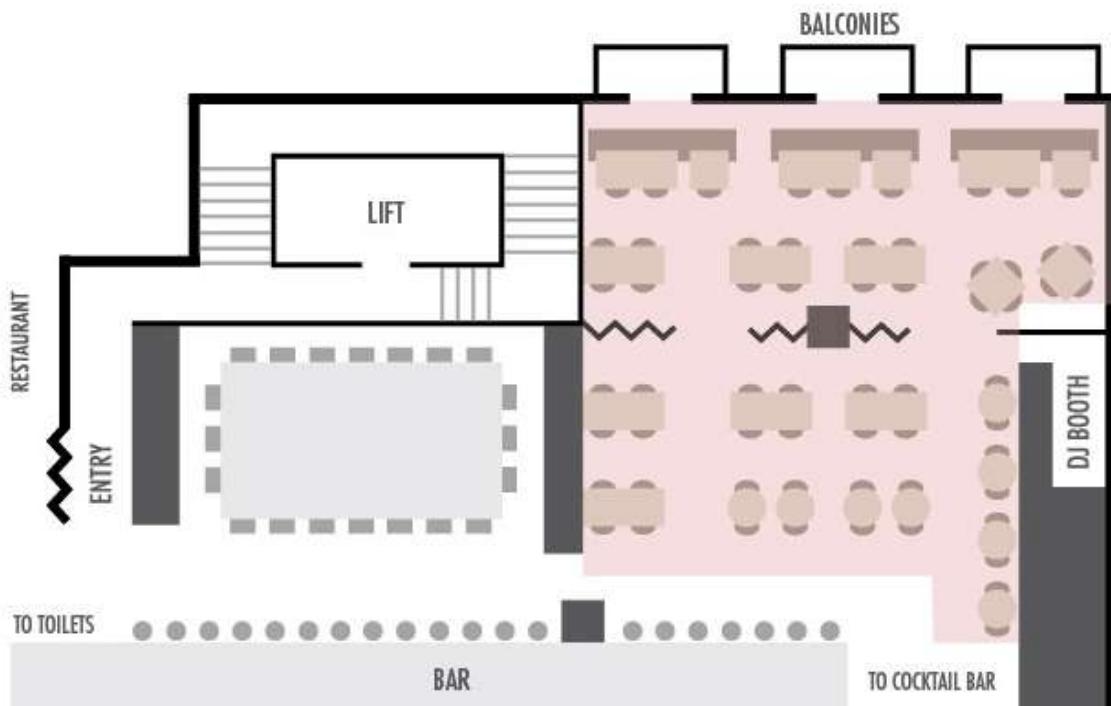


THE SPACES

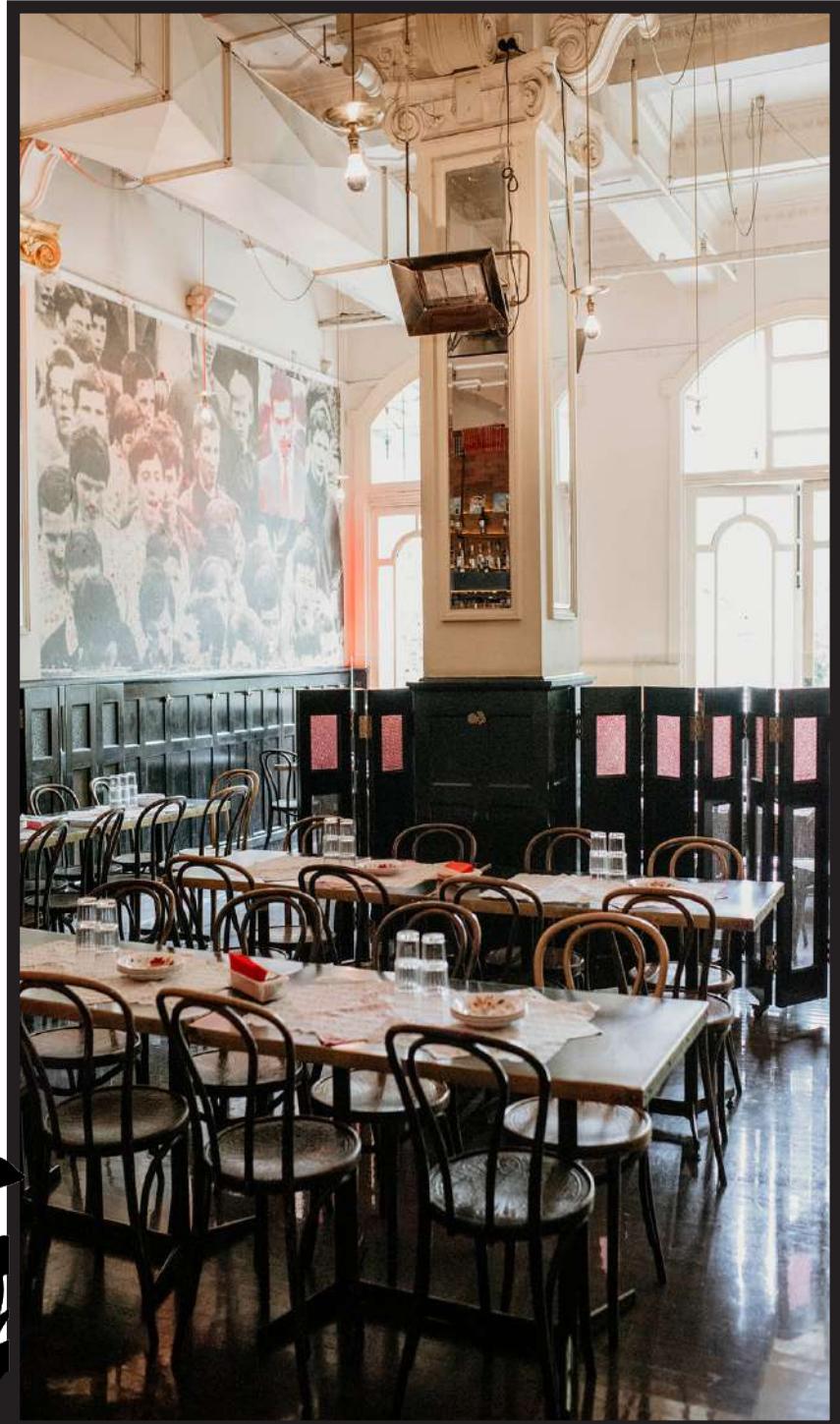
BEER HALL

Seated: 30 - 70 people

Standing: 100 people



COOKIE

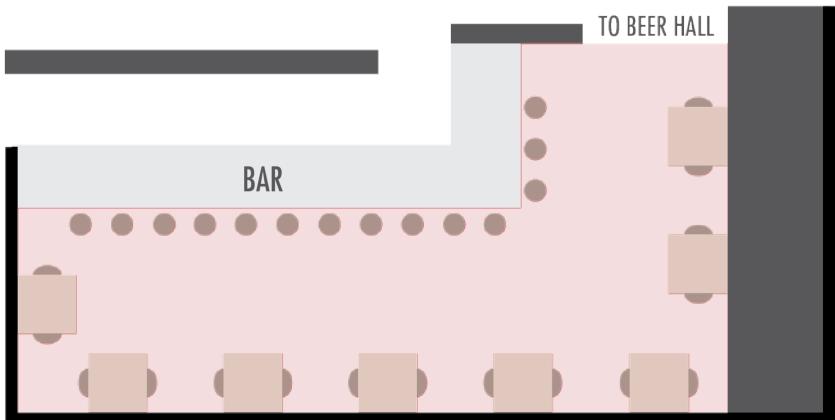




COCKTAIL BAR

Seated: 15 - 24 people

Standing: Up to 35 people



Your space

Permanent fixture

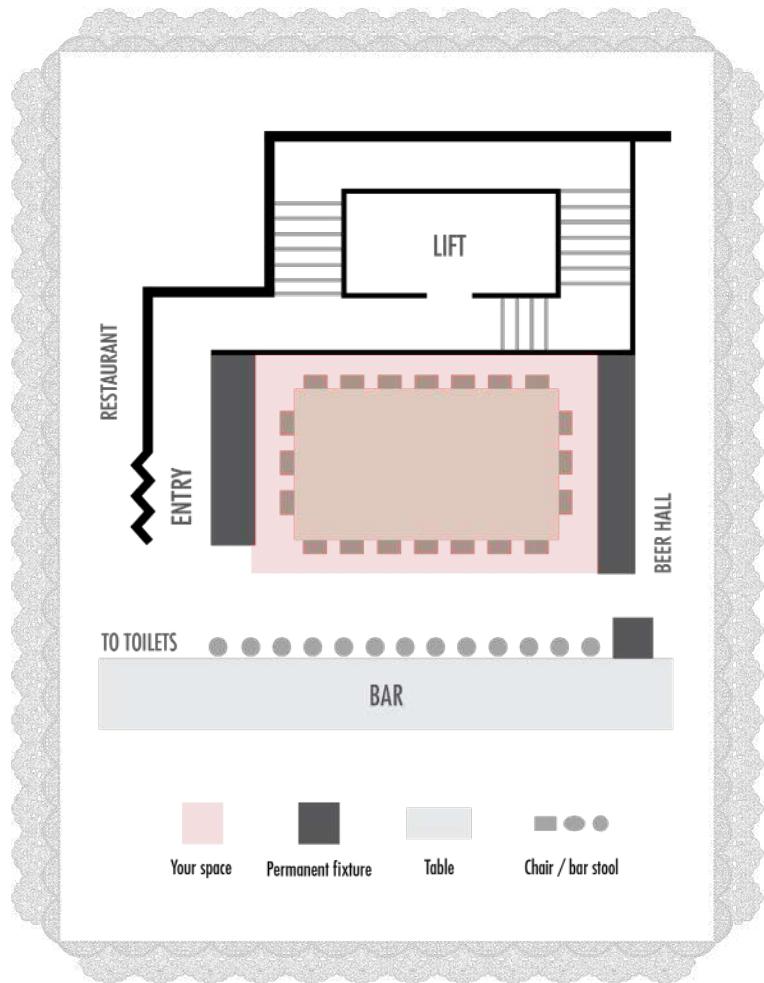
Table

Chair / bar stool



5000

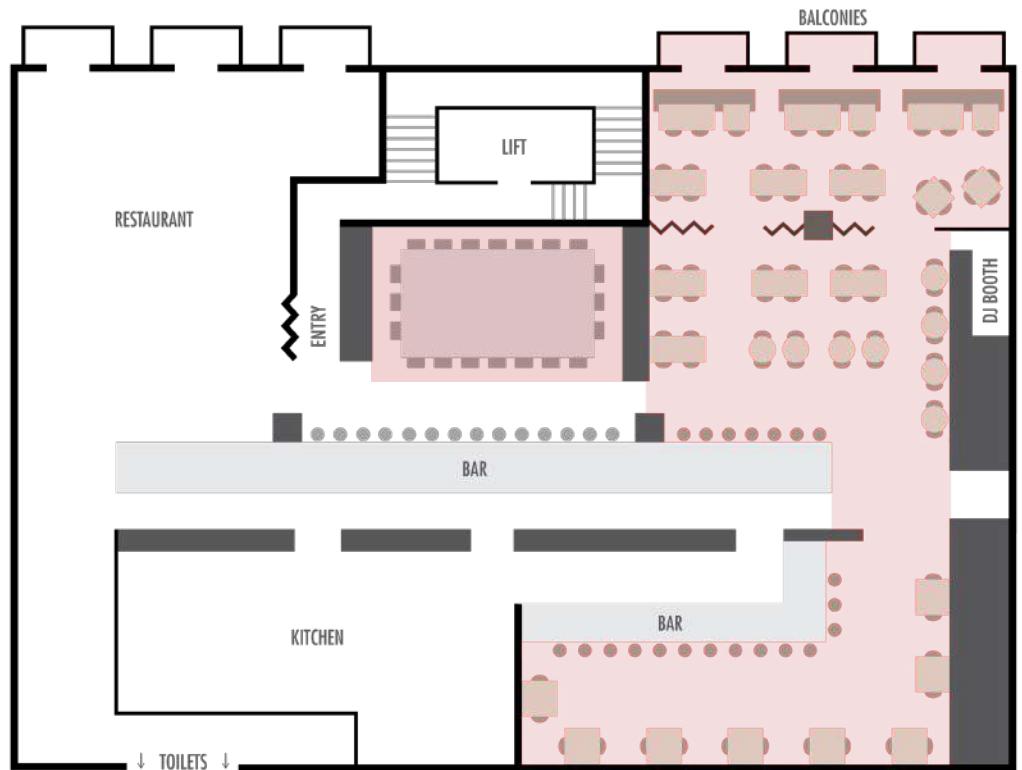
Standing: 20 people
(bar stools available)





5000, BEER HALL + COCKTAIL BAR

Standing: 150 people



Your space



Permanent fixture



Table



Collapsible
divider

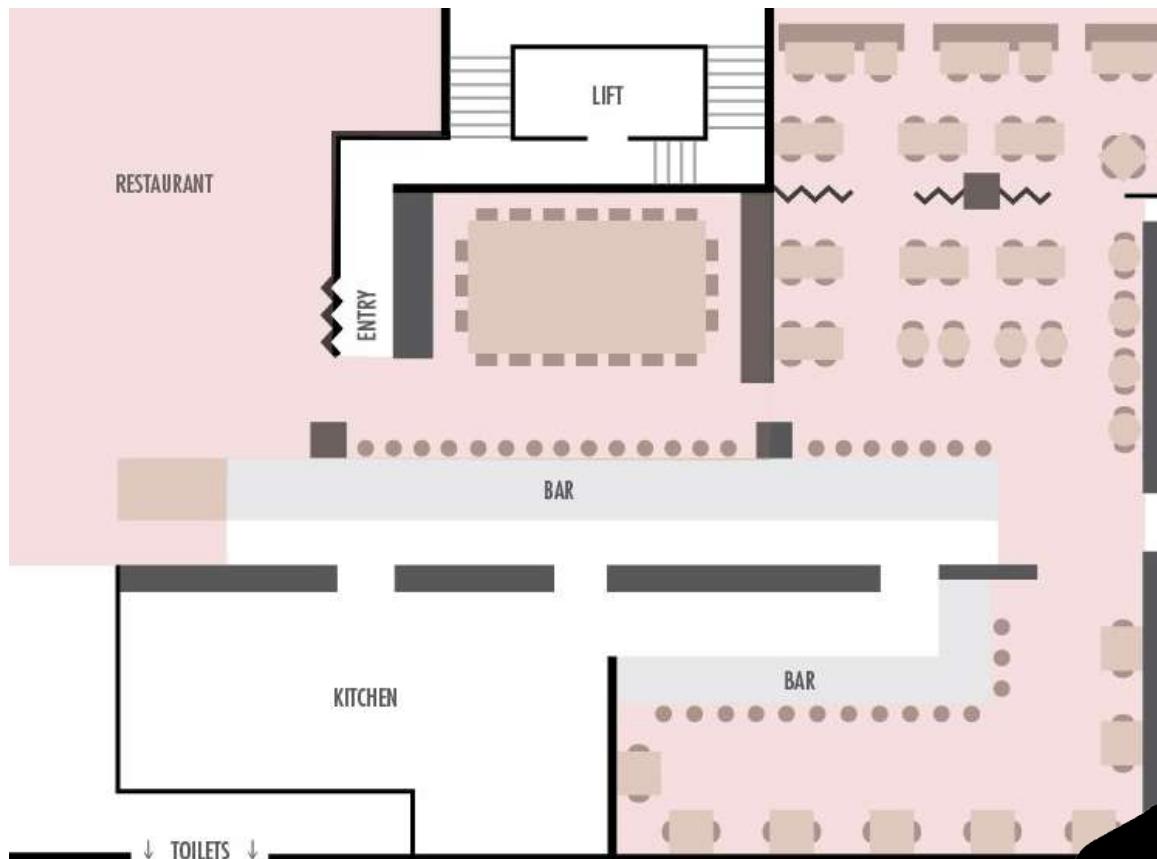


Chair / bar stool

FULL VENUE



Standing: 300 people



COOKIE

