



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 weekend DJs.

The hidden **Cocktail Bar** is a gorgeous semi-private space. Suitable for seated dining or standing, mingling and drinking. This area provides seclusion from the rest of the venue, and you 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!

Beer Hall & 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. We 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. 1.7% 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 canapés 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.

All menu items containing seafood use both local and imported seafood.





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 Station in your function space for guests to help themselves.

Curry Station 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 makrut lime leaf
Chopped dried chilli
Pickled mustard greens
Pickled red chilli paste

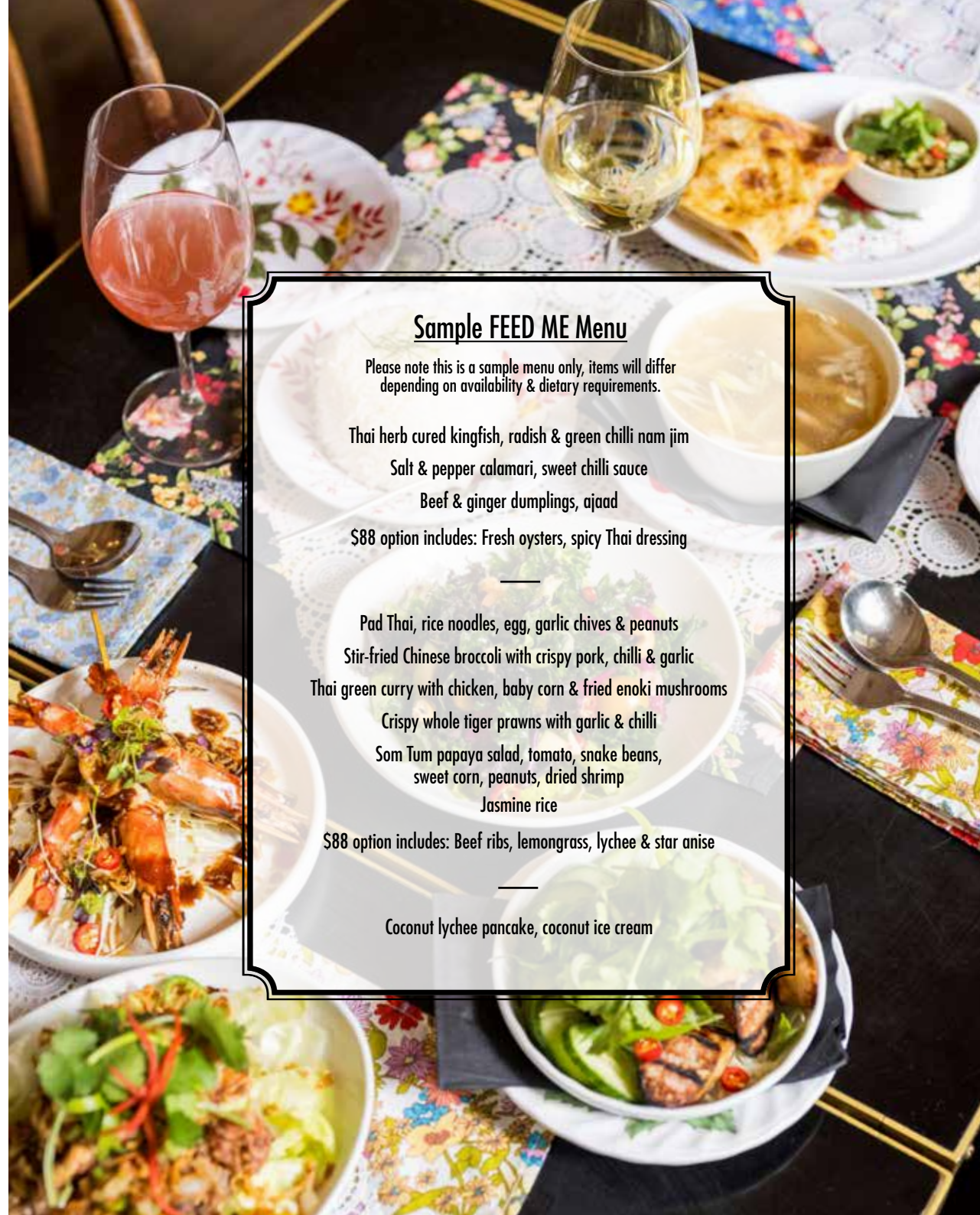




For groups of 10 or more wanting a seated, dining experience, we will arrange a sharing-style banquet of dishes designed exclusively around your group.

3 Course Lunch or Dinner
\$78pp / \$88pp (includes an extra entree & main)

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. Dishes reflect a cross section of the menu depending on availability.



Sample FEED ME Menu

Please note this is a sample menu only, items will differ depending on availability & dietary requirements.

Thai herb cured kingfish, radish & green chilli nam jim

Salt & pepper calamari, sweet chilli sauce

Beef & ginger dumplings, ajaad

\$88 option includes: Fresh oysters, spicy Thai dressing

—
Pad Thai, rice noodles, egg, garlic chives & peanuts

Stir-fried Chinese broccoli with crispy pork, chilli & garlic

Thai green curry with chicken, baby corn & fried enoki mushrooms

Crispy whole tiger prawns with garlic & chilli

Som Tum papaya salad, tomato, snake beans, sweet corn, peanuts, dried shrimp

Jasmine rice

\$88 option includes: Beef ribs, lemongrass, lychee & star anise

—
Coconut lychee pancake, coconut ice cream



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. Cavaliere d'Oro Prosecco DOC - Veneto, Italy

White

Pinot Gris. The Lane Vineyard - Adelaide Hills, SA
Sauvignon Blanc. Ara Single Estate - Marlborough, NZ
Chardonnay. Rob Hall - Yarra Valley, VIC

Rosé

Grenache. Palmetto - SA

Red

Pinot Noir. Philip Lobley 'Temptation' - Yarra Valley, VIC
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. Cavaliere d'Oro Prosecco DOC - Veneto, Italy

White

Riesling. Dandelion 'Enchanted Garden' - Eden Valley, SA
Chardonnay. Rob Hall - Yarra Valley, VIC
Pinot Gris. The Lane Vineyard - Adelaide Hills, SA
Semillon. Saltram 'Winemakers Selection' - Barossa Valley, SA

Rosé

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

Red

Pinot Noir. Philip Lobley 'Temptation' - Yarra Valley, VIC
GSM. Kilikanoon 'Killerman's Run' - Clare Valley, SA
Shiraz. Langmeil - Barossa Valley, SA
Sangiovese. Barone Ricasoli Chianti - Tuscany, IT

- All premium beers on tap -

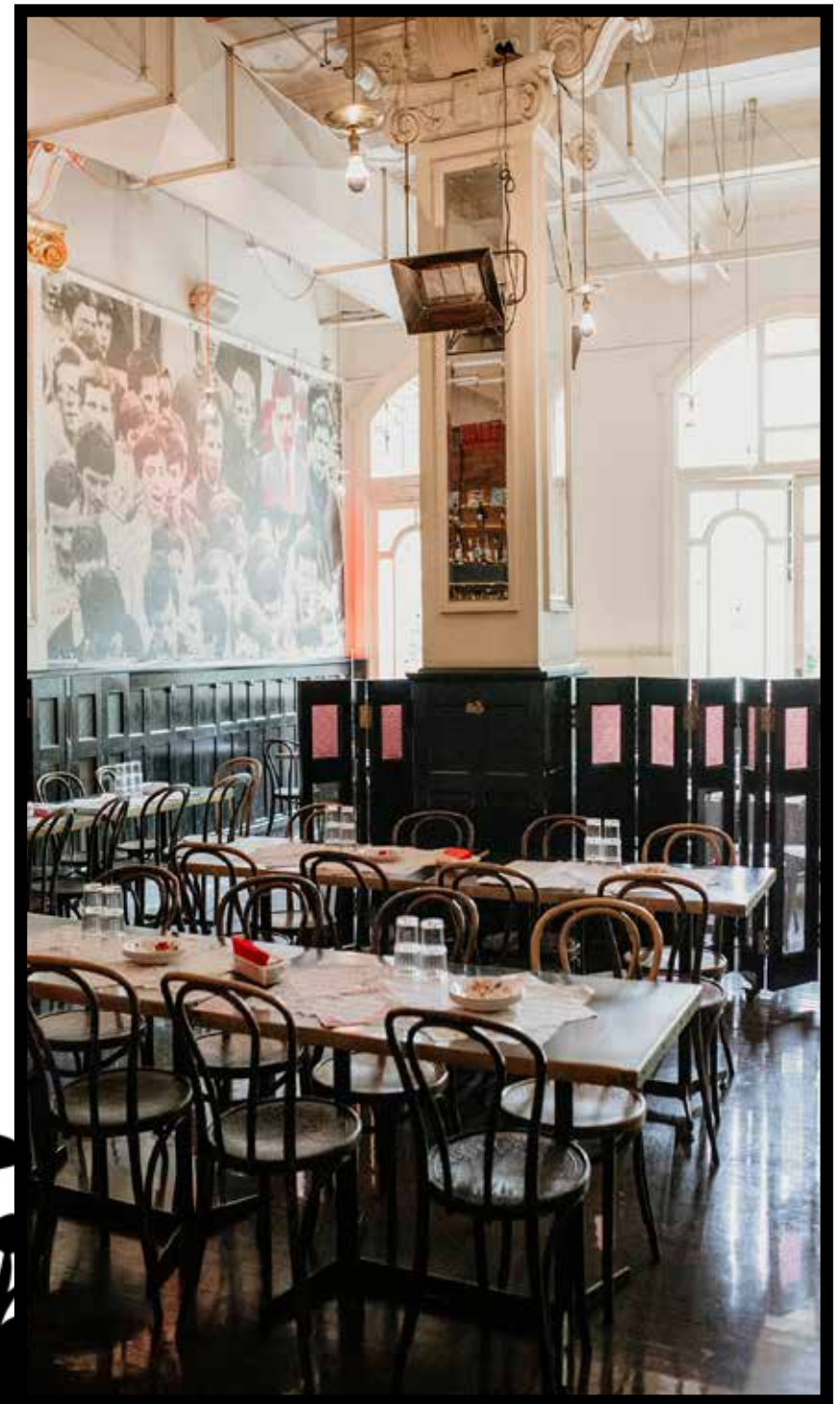
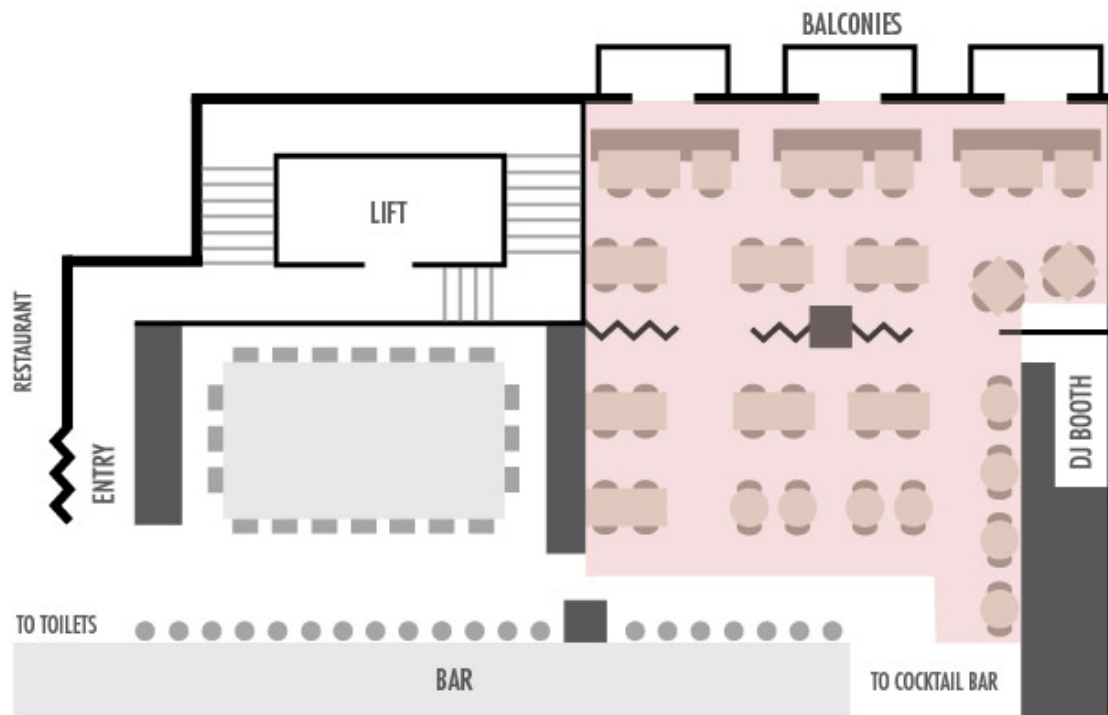
- First pour spirits and mixers -

- Soft drinks available -

THE SPACES

BEER HALL

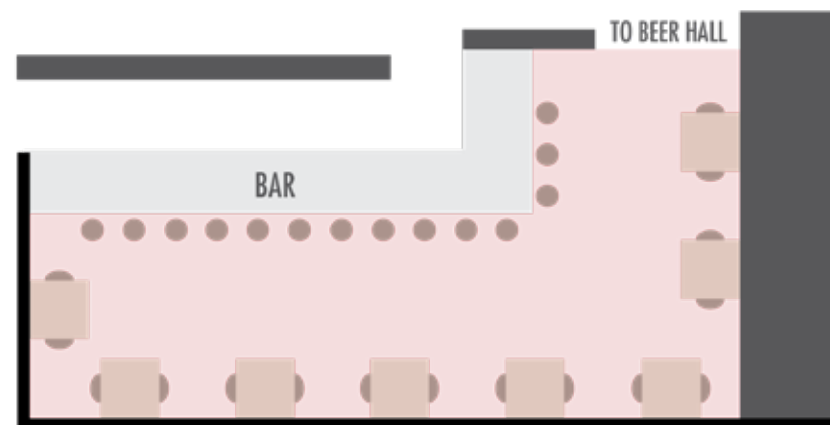
Seated: 30 - 70 people
Standing: 100 people





COCKTAIL BAR

Seated: 15 - 24 people
Standing: Up to 35 people



Your space
 Permanent fixture
 Table

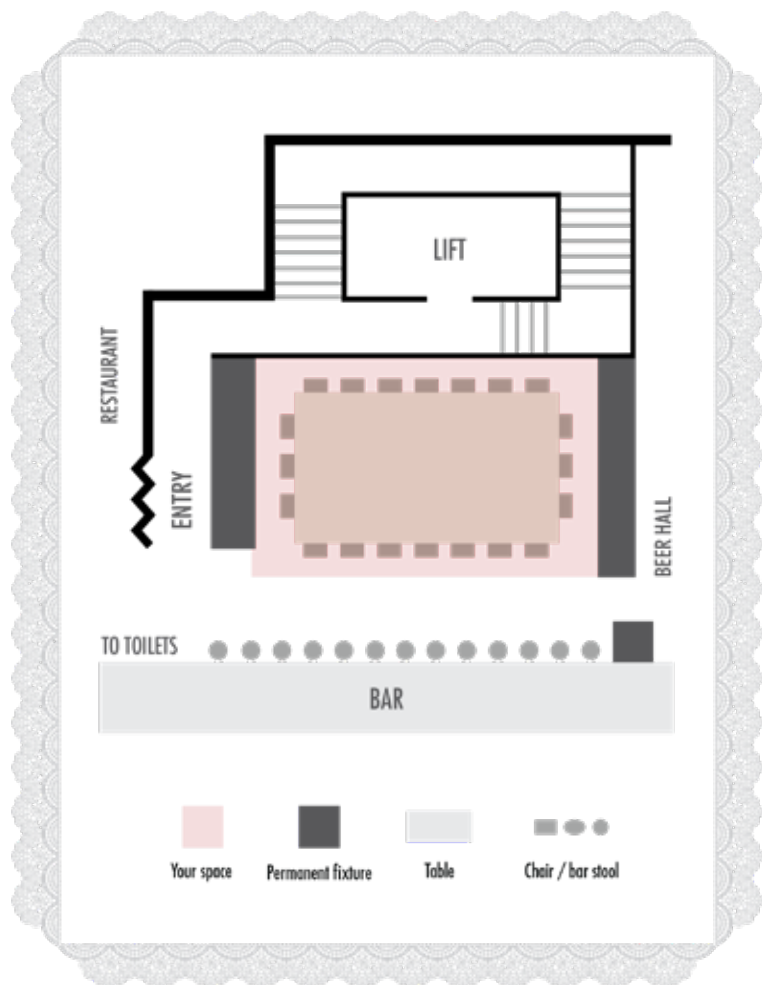
 Chair / bar stool





5000

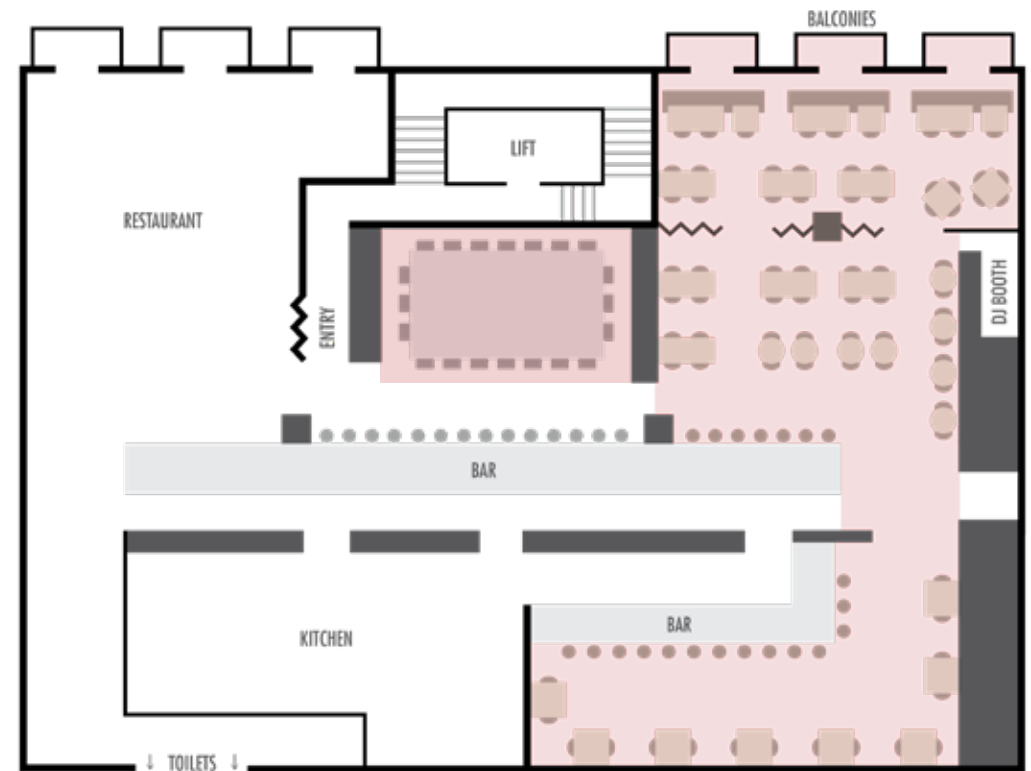
Standing: 20 people
(bar stools available)





5000, BEER HALL + COCKTAIL BAR

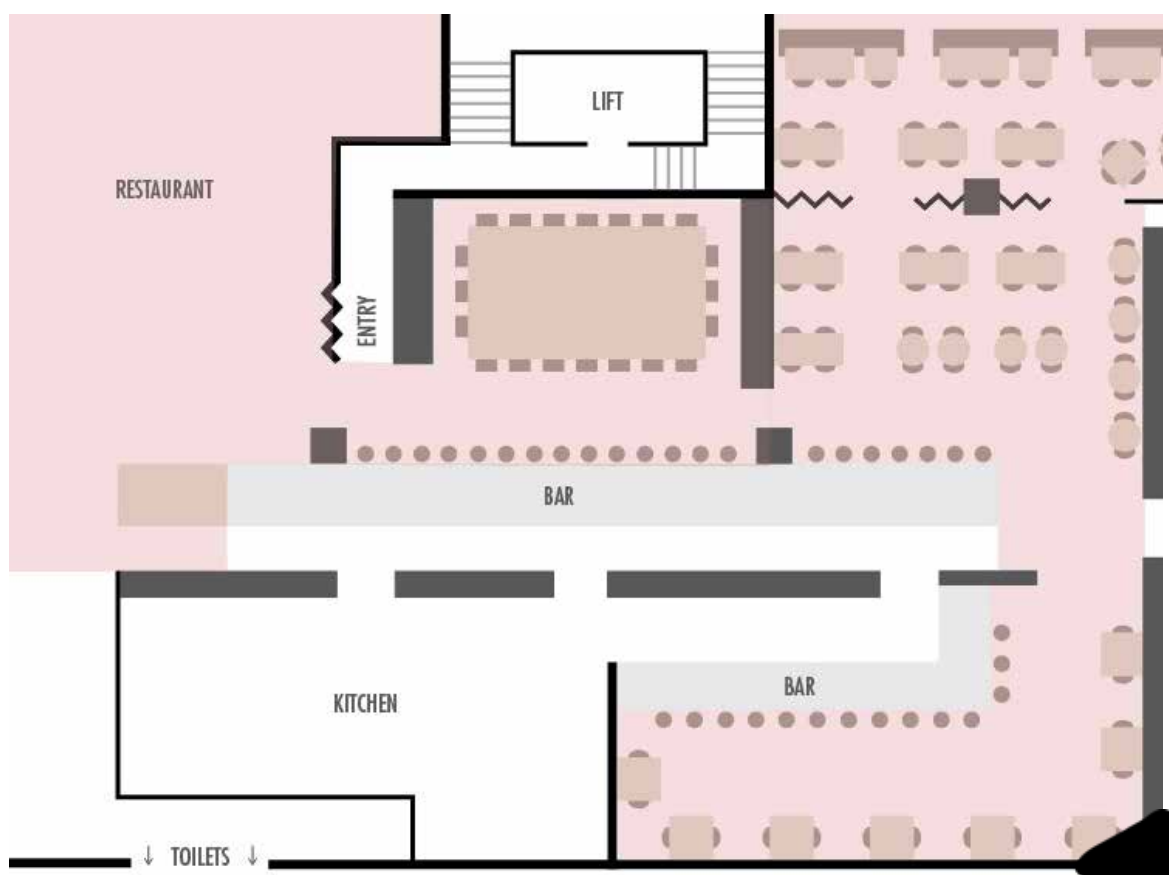
Standing: 150 people



- Your space
- Permanent fixture
- Table
- Collapsible divider
- Chair / bar stool

FULL VENUE

Standing: 300 people



COOKIE

