



DRINKS PACKAGES

THE PEAK

2 hours - \$60 pp 3 hours - \$80 pp 4 hours - \$100 pp

La Maschera Prosecco Angaston, SA

HãHã Sauvignon Blanc Marlborough, NZ

J.Moreau & Fils Les Coches Chardonnay France

Angus & Bremer Rosé Langhorne Creek, SA

Sticks Pinot Noir Yarra Valley, VIC

Rockbare Shiraz Barossa Valley, SA

Melbourne Bitter
Balter XPA
Pirate Life South Coast Pale Ale
Mountain Goat Hazy Apple Cider
Heaps Normal Quiet XPA 0.05%
Soft drinks

ADD A WELCOME DRINK

Magic Spritz +\$15 pp Magic Cocktail +\$20 pp

Alternatively, if you'd rather your guests choose their own drinks, we're happy to start you a bar tab.

Please note:
Minimum spends apply depending on function and group size.
Wines subject to change due to seasonal availability.

THE SUMMIT

2 hours - \$80 pp 3 hours - \$100 pp 4 hours - \$120 pp

La Maschera Prosecco Angaston, SA
Chandon Brut Yarra Valley, VIC
Shaw + Smith Sauvignon Blanc Adelaide Hills, SA
Monte Tondo Soave Classico Veneto, Italy
J.Moreau & Fils Les Coches Chardonnay France
Yangarra Rosé McLaren Vale, SA
M de Minuty Rosé Provence, France
Tarrawarra Estate Barbera Yarra Valley, VIC
Finca Enguera Tempranillo Valencia, Spain
Rockbare Shiraz Barossa Valley, SA

All first pour spirits
All beers & cider on tap
Soft drinks

COCKTAIL EVENTS

5 pieces (cold/hot/sweet) - \$40pp 7 pieces (cold/hot/sweet) - \$50pp

9 pieces (all selections including 2 substantial) - \$65pp

"Substantial" canapés may be added to any of the packages at an additional \$8 per piece. We require a booking of 20 guests minimum for standing cocktail events.

Menus are subject to change.

COLD

- Cured Kingfish, green chilli, micro herbs
- Spiced Peking duck rice pancakes, chilli jam
 - Fried lotus, watercress, sweet potato salad
- Smoked chicken rice paper rolls, mint, pickled carrots, peanuts, tamarind sauce
- 'GallopingHorses' Pineapple, lotus root with peanut & pickle turnip
- Mini Thai beef salad, nahm jim

HOT

- Curried lamb cigars, sweet chilli sauce
- Crispy vegetable spring roll, sweet plum & chilli
- Pan-seared garlic & chive dumplings, soy, chilli
- Prawn & bamboo dumplings, black vinegar & sesame dipping sauce
- Mozzarella curried rice balls, avocado sauce

SUBSTANTIAL

- BBQ chicken satay skewers, satay sauce, crushed peanuts
- Individual Thai prawn salad, corinder, cucumber, chilli
- Spiced Thai fish cake, cucumber & coriander pickle
 - Crispy eggplant bao buns

SWEET

- Assorted mini gelato cones
- Thai tea profiteroles, pandan & coconut

STATIONARY PLATTERS

Any canapé option is available as a stationary platter of 20 pieces.
Platters are all priced individually.

Please enquire with your event manager for more information.

Please note: many menu items contain allergens - please advise your event manager at least 7 days prior to your function if you or any guests have any allergies / dietary requirements.





THE MOUNTAIN TOP

Our beautiful top floor is bathed in natural light from our floor-to-ceiling windows and skylights. The exposed bricks and original beams across the high ceilings give the space charm and authenticity. Head out onto the balcony over looking lively Little Collins Street - gaze upward and see the surrounding city skyscrapers towering above you. A large marble bar is conveniently situated in the centre of the space. The seating areas are comprised of cosy, private booths, bar stools around large share benches and intimate tables of 2. There is ample standing space for mixing with your guests.

The Mountain Top can be hired exclusively for up to 120 guests.













