

# DRINKS PACKAGES

## THE PEAK

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

NV Shared Prosecco Eden Valley, SA

HaHa Sauvignon Blanc Marlborough, NZ

Chrismont Chardonnay King Valley, VIC

Angus & Bremer Rosé Langhorne Creek, SA

Sticks Pinot Noir Yarra Valley, VIC

Langmeil Shiraz Barossa Valley, SA

Melbourne Bitter
Balter XPA
4 Pines Pale Ale
Mountain Goat Hazy Apple Cider
Heineken 0.0%
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
Churton Sauvignon Blanc Marlborough, NZ
Monte Tondo Soave Classico Veneto, Italy
Chrismont Chardonnay King Valley, VIC
Yangarra Rosé McLaren Vale, SA
M de Minuty Rosé Provence, France
Tarrawarra Estate Barbera - Yarra Valley, VIC
Terrazas de los Andes Reserva Malbec Mendoza, Argentina
Langmeil Shiraz Barossa Valley, SA

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

# COCKTAIL EVENTS

5 pieces (cold/hot/sweet) - \$55 pp 7 pieces (cold/hot/sweet) - \$65 pp 9 pieces (all selections including 2 substantial) - \$75 pp

"Substantial" canapés may be added to any of the packages at an additional \$8.5 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
- Mushroom & lotus root rice pancakes, oyster mushroom, enoki mushroom, fried lotus root, sweet potato & tofu cream, green chilli
- Smoked chicken rice paper rolls, mint, pickled carrots, peanuts, tamarind sauce
- Pad Kra Pao, beef & Thai basil lettuce cup

#### HOT

- Curried lamb cigars, sweet chilli sauce
  - Lotus root & tapioca dumplings, pickled turnip, peanuts
- Prawn & bamboo dumplings, black vinegar & sesame dipping sauce
  - Mozzarella curried rice balls, avocado sauce
- Pan seared garlic chive dumplings, soy, chilli

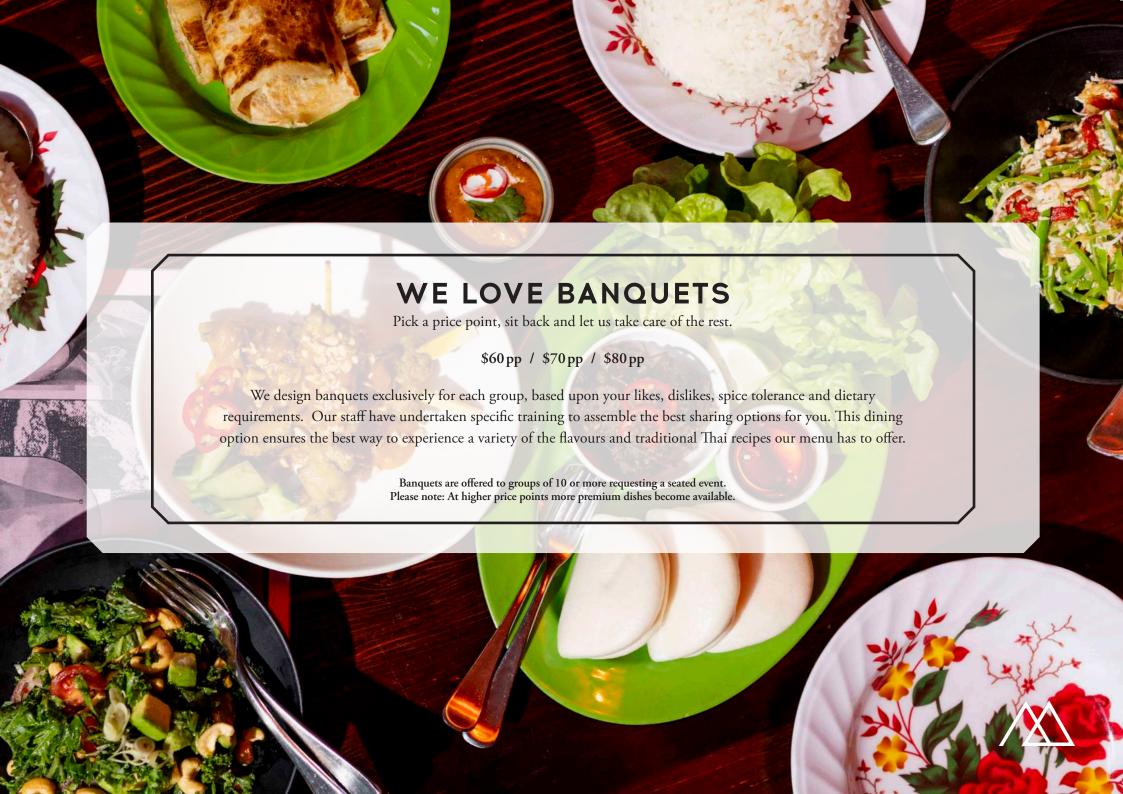
#### SWEET

- Assorted mini gelato cones
- Sticky rice & seasonal fruit cup

### SUBSTANTIAL

- Pulled sticky beef bao buns, green oak, chilli, garlic
- BBQ chicken satay skewers, satay sauce, crushed peanuts
- Mushroom, tomato, basil, Laughing Cow roti
  - Crispy tofu bao buns, pickled vegetables, soy sauce

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 center of the space. The seating areas are comprised of cosy, private booths, bar stools around large share benches and initimate 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.

