

PALATE

RESTAURANT BAR

Function Pack



PALATE
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Private Functions

When planning a function look no further than Palate. Ideal in both design and location, our venue caters for the simplest of events to the more urbane occasion. We are situated a short drive from Melbourne CBD, two minutes from St Kilda road, with famed Chapel Street and the retail district of South Yarra a stones throw away.

From an elegant three course dinner complete with wine matching and table dressings, to a themed cocktail party or product launch, Palate offers a privately and fully serviced venue suited to any occasion.

Your function is enhanced by the special care and attention we pay to your total experience and we work closely with you to ensure that your every expectation is catered to within our capabilities.

Our sit down dinner packages are designed to accommodate up to 60 guests. Whether it be a casual affair or a celebration worth pulling out all stops, we have a range of dinner and beverage packages to choose from.

Cocktail style functions will see a guest list of up to 120 people enjoy a selection of mouth watering canapes, as well as a customised beverage service of beer, wine, spirits and cocktails.

It is our desire to make your event unforgettable and we understand that no two functions are the same. So whatever the occasion, birthday, engagement, hens night, wedding reception, media launch or even just for the sake of getting together at Palate, your something special is our something special too.

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Sit Down Dinner Menu

2 Courses \$45 per person

3 Courses \$55 per person



Please choose 2 options from each course which will be served to your guests alternately

Entree

Lemon Pepper Calamari, on bed of rocket with lemon/lime aioli

Winter Vegetable Soup with Rissoni **V**

Chicken and Sweet Corn Soup with fresh shallots **GF**

Jasmine Pilaf with a Garlic Prawn Skewer **GF**

Vietnamese Crab & Blue Eye fishcakes with pesto aioli

Duck Pancakes with Hoisin and Cucumber

Goats Curd and Artichoke Tart with Hazelnut dressing **V**

Mains

Eye Fillet, cooked medium, with truffle mash and honey glazed Dutch carrots **GF**

Risotto of Chicken, mushroom and baby spinach, with Reggiano Parmesan **GF**

Risotto of Beetroot with pinenuts, goats curd and Asparagus Spears **V GF**

Prosciutto wrapped Chicken Roulade, stuffed with Camembert and Baby Spinach, with a side of Kipfler Potatoes **GF**

Cumin spiced, warm root Vegetable salad with a honey, wholegrain mustard vinaigrette **V GF**

Housemade Gnocchi with basil pesto, sundried tomato and Prosciutto

Crispy Skinned Wild Barramundi on a sweet Potato Puree with Salsa Verde

Dessert

Tiramisu, with double cream **V**

Stickydate Pudding with Butterscotch sauce **V**

Flourless Chocolate cake with dark cherry coulis **V GF**

Tea & coffee additional \$2.50 per person



Cocktail Function

- 6 items per person \$16
- 8 items per person \$21
- 10 items per person \$25
- 12 items per person \$30
- 15 items per person \$36
- 18 items per person \$43

Canapés

- Pastry wrapped prawn twister with seafood aioli
- Falafel balls served with house made hummus **V**
- Rare roast beef with horseradish mayonnaise and capsicum on crostini
- Honey Soy Marinated chicken skewers **GF**
- Zucchini & Haloumi fritters **V**
- Hand-rolled Mini Sushi **V GF**
- Caramelised onion & pumpkin arancini with tomato sugo **V**
- Mini tart of bacon and chive
- Mini tart of chorizo and blue cheese
- Shallots, zucchini & potato Thai fish cakes

- Smoked salmon blini with cream cheese and dill
- Hoisin Lamb kebabs served with a mint yoghurt sauce **GF**
- Spiced polpetti meatballs served with a napoli sauce **GF**
- Tomato, Basil and Fetta Brushetta with balsamic glaze **V**
- Mediterranean vegetable skewers **V GF**
- Frittata squares **V**
- Gourmet fish bites with tartare sauce
- Two Bite Tartlets: A variety of Flourless almondine tart topped with fresh curd including Lemon Curd, Raspberry Curd, Chocolate Praline, Lime Curd, Caramel Fudge and Passionfruit Curd. **GF**
- Hand Crafted Petite Tarts: A variety of Chocolate Praline, Caramel Nut, Lime Meringue, Tiramisu, Pistachio, Lemon



Beverage Packages

What ever your budget, at Palate, there is a beverage option to suit your needs. Either choose from one of our Beverage packages as below, or simply set up a bar tab consisting of your desired beverages. We also welcome functions that require guests to pay on consumption.

Standard Beverage Package

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Rothbury Estate Sauvignon Blanc / Cabernet Merlot

Rothbury Estate Sparkling QV

Local Bottled Beer – Carlton Draught, Cascade Light

Soft drink & juice

3 Hours \$50 per person

4 Hours \$60 per person

5 Hours \$70 per person

Deluxe Beverage Package

Any wine by the glass from our fine selection

Wolf Blass Sparkling

All Bottled Beer – Peroni, Corona, Crown Lager, Pure Blonde, Carlton Draught, Cascade Light

Basic Spirits – house vodka, bourbon, scotch, gin, white rum

Soft drink & juice

3 Hours \$72 per person

4 Hours \$82 per person

5 Hours \$92 per person

Premium Beverage Package

Rothbury Estate Sparkling QV

Angel Cove Sauvignon Blanc Marlborough NZ

Ingoldby Estate Chardonnay McLaren Vale SA

St Hubert 'The Stag' Pinot Noir

Ingoldby Estate Cabernet Merlot McLaren Vale SA

Premium Local Bottled Beer – Crown Lager, Pure Blonde

Local Bottled Beer – Carlton Draught, Cascade Light

Soft drink & juice

3 Hours \$60 per person

4 Hours \$70 per person

5 Hours \$80 per person

Add basic sprints to your Standard or Premium Beverage Package for an extra \$13 per hour per person



Alcoholic Beverages

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Beer & Ciders

6.5	Carlton Draught on Tap (425ml Schooner)
9.0	Corona
8.0	Peroni
8.0	Pure Blonde
8.5	Fat Yak
5.0	Cascade Light
8.0	Somersby Pear Cider
8.0	Somersby Apple Cider

White Wine

7.0	Rothbury Estate Sauvignon Blanc
8.5	Angel Cove Sauvignon Blanc - Marlborough, NZ
9.0	Abels Tempest Chardonnay - Coral River Valley, TAS
8.0	Cape Schnack Pinot Grigio - Mornington Peninsula, VIC
40.0	Leo Burning Riesling - Clare Valley, SA
9.0	Cape Mentelle "Georgia" Sauvignon Blanc, Margaret River
8	T 'Gallant Juliet Moscato - Mornington Peninsula, VIC

Red Wine

7.0	Rothbury Estate Cabernet Merlot
9.0	St Huberts "The Stag" Pinot Noir - Yarra Valley, VIC
45.0	Wynns "The Gables" Cabernet Blend Coonawarra, SA
45.0	Ingoldby Cabernet Sauvignon - McLaren Vale, SA
9.0	Cape Mentelle Marmaduke Shiraz - Marget River, WA

Champagne & Sparkling

7.0	Rothbury Estate Sparkling QV
13.0	Chandon Non Vintage Brut
99.0	Moet & Chandon Imperial, Epernay, France

Alcoholic Beverages (Cont.)



Cocktails

- 12.5 Bloody Mary - Vodka, tomato juice, Tabasco, Worcestershire, lemon, salt, pepper
- 18.0 Cosmopolitan - Vodka, Cointreau, fresh lime, cranberry juice, shaken
- 17.0 Mojito - Bacardi Rum, fresh lime, mint leaves, gomme, crushed ice
- 18.0 Strawberry Daiquiri - White rum, Rubis liqueur, fresh strawberries, ice, blended
- 18.0 Espresso Martini - Vodka, Kahlua, Tia Maria, fresh Espresso shots, gomme, shaken
- 18.0 Passionfruit Martini - Alize liqueur, Vodka, fresh Passionfruit, grapefruit juice, white chocolate, shaken

Spirits...

- 9.0 House Spirits
Smirnoff Vodka, Johnnie Walker Red Label Scotch, Slate Bourbon, Bacardi Rum, Gordons Gin, Jose Cuervo Tequila
Palate Favourites
- 12.0 Grey Goose Vodka
- 10.0 Bombay Sapphire Gin
- 11.0 Makers Mark Bourbon
- 9.5 Southern Comfort

Palate Shots

- 9.0 Agwa Cocoa Leaf Liqueur, Jagermeister Herbal Liqueur

Something Sweet

- 9.0 Tia Maria, Bailey's, Kahlua, Cointreau, Frangelico, Midori, Chambord, Vanilla Absolut, Malibu Butterscotch Schnapps, Peach Schnapps, Galliano Black, Galliano White, Alize Passionfruit

Function Extras

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Linen tablecloths & napkins

For that special touch let us arrange linen table cloths and napkins. Linen tablecloths start from \$70 per 15 guest and linen napkins \$1.00 each.

Flowers

We can organise floral table decorations & free standing arrangements for any style of event.

Balloons

100 helium balloons with matching string set up for your function \$160.

Audio Visual Equipment

Plasma, Microphone and DJ equipment available to use free of charge. For any additional equipment please do not hesitate to ask for a quote.

