

TRUE SOUTH

FUNCTIONS PACK



FUNCTIONS AT TRUE SOUTH



Located in the picturesque bayside suburb of Black Rock, True South holds prime position as the areas best and biggest Restaurant, Bar & Function Space.

Once used as an auto repair shop, this modern gastro pub has undergone a colossal renovation, keeping the original facade, but completely stripping back the inside to create the incredible space it is today.

The talented chefs at True South offer a modern Argentinean menu, served in the newly converted setting.

The 3 exclusive function spaces cater to groups of different sizes.

- THE BAY VIEW ROOM
- THE DINING ROOM
- THE TERRACE

For Bookings and enquiries please contact our functions manager on:

Ph: 0487 893 480
E: events@truesouth.com.au

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THE BAY VIEW ROOM



Located upstairs, the Bay View room is the ideal location for your wedding, offering stunning views of Port Phillip Bay, sunsets and the coast line.

The exposed ceiling, soft, industrial style finishes, large balcony and stunning views through wall-to-wall, ceiling to floor windows makes this room so remarkable.

Features:

Private Bar
Private Balcony (large) with sea views
Polished concrete floor
Space for band

INCLUSIONS:

- Room hire and staff
- White lanterns with tea light candles
- Wireless microphone
- 50" plasma Screen
- Surround sound system with ipod connection
- 3 Floral arrangements
- Fairy light feature wall (photo feature wall)

**COCKTAIL
SEATED**

Max 200

Max 100 (88 with dance floor)

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THE DINING ROOM

PRIVATE DINING ROOM LOCATED ON GROUND FLOOR



Taking up the entire back section of the restaurant, the Dining Room is a multifaceted space, ideal for Group dining & cocktail parties.

It boasts a private bar, kitchen views and wrap around glass windows, providing noise protection, without taking away from the atmosphere.

Features:

- Private Bar
- Choice of music (enclosed space)
- Cocktail or Formal Dining option
- Separate entrance available
- 50 pax capacity

COCKTAIL **Max 40**
SEATED **Max 30**

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THE TERRACE



This indoor-outdoor space is in the heart of the action. Situated between the Beach Road footpath and the restaurant, The Terrace is in a prime location for atmosphere.

The space is adequately sheltered from the elements to provide your guests comfort and can be separated or combined to suit differing event sizes.

Enjoy drinks and canapés, access to a private bar and Bay & sunset views from The Terrace.

Features:

- Private Bar
- Bay Views
- Private Wait staff
- Party Packs available
- <60 pax capacity

LEFT WING Max 20
RIGHT WING Max 30
BOOK BOTH Max <60



SEATED FUNCTION PACKAGES

PACKAGE 1 – \$55PP

2 courses to share
Select 2 entrée,
3 mains

PACKAGE 2 - \$65pp

3 courses to share
Select 2 entrée,
3 mains, 1 dessert

ENTREES

CEVICHE DE VIEIRAS

scallop ceviche, red onion, lime, chili, sweet corn (df, gf)

ENSALADA DE CALAMARI

spiced fried calamari salad, green leaves, seasonal fruits, feta, olives and mint (gf)

CHORIZO CRIOLLO

house made pork & beef chorizo, capsicum, chimichurri (df, gf)

BOCADITO DE CERDO

pulled pork sliders with aioli and salsa

CROQUETAS DE MOZZARELLA

mozzarella croquettes (v)

SALMON AHUMADO

CON CREMA AGRIA Y AGUACATE

smoked Salmon, avocado, sour cream, corn chips, salsa (gf)

BRESAOLA DE WAYGU

sliced waygu bresaola with tomato and garlic crostini

POLLO MARINADO CON QUINOA

crispy fried marinated chicken with quinoa & lentils salad (gf)

SIDES

ENSALADA DE ESTACION

True South seasonal coleslaw salad (gf, v) 5pp

PAPAS BRAVAS

crispy roasted potatoes with chilli aioli and paprika (gf, df) \$5pp

ENSALADA VERDE

salad leaves with house vinaigrette and shaved parmesan (gf, v) \$3.5pp

PATATAS FRITAS

fries with aioli 3.5pp

ZAPALLO ASADO

roasted pumpkin with feta, basil and pine nuts (gf, v) \$3.5pp

MAINS

ESPÁRRAGOS GRILLADOS

grilled asparagus, goats cheese, olives tapenade and almonds (gf, v)

MOROS Y CHRISTIANOS

salad of rice, beans, sweet corn, avocado and spicy fried chicken (gf)

PESCADO FRITO EN ADOBO

Argentinian marinated flathead tails, sweet corn, palm hearts, tomato and avocado gf, df

CERDO AL GRILL

grilled smoked pork belly with eggplant chutney and chimichurri (gf, df)

POLLO AL GRILL

grilled chicken with roast capsicum, sweet corn & chimichurri

CARRILLERAS GUISADAS

malbec braised beef cheeks, cauliflower and spiced almonds (gf)

LECHON AL HORNO

suckling pig is our specialty \$130 per quarter

DESSERTS

BROWNIE CON DULCE DE LECHE

chocolate chips brownie with cream and caramel sauce

CHURROS

Spanish doughnuts, caramel sauce

TARTA DE LIMÓN

lemon & meringue mini pies

TABLA DE QUESOS

cheese platter with nuts and fresh fruits (gf)

CREMA QUEMADA

Argentinian style crème brulee with seasonal fruits (gf)

TRUESOUTH

COCKTAIL PACKAGES

COCKTAIL PACKAGE 1 - \$45 pp

2.5 hour food service

8 pieces per person - 4 canapé selections

2 grazing selection - 2 pieces per person

COCKTAIL PACKAGE 2 - \$60 pp

3 hour food service

10 pieces per person - 5 canapé selections

3 grazing selection - 3 pieces per person

CANAPÉ MENU (ADD EXTRA OPTION \$4.5 P/P)

TORTILLA DE PAPA
Spanish frittata (v, gf)

BRESAOLA
tomato & bresaola bruschetta

BLINI DE SALMON AHUMADO
blini, smoked salmon, crème fraiche, dill

ESPÁRRAGOS
asparagus & romesco sauce crostini (v)

NACHOS CON GUACAMOLE
corn chip with guacamole (gf, ve)

CHIPA
mini cheese rolls (gf, v)

CEVICHE DE SALMON Y MANGO
salmon & mango ceviche served in a spoon (gf, df)

TORREZNOS
crispy pork belly served with eggplant chutney (gf, df)

CROQUETAS DE MOZZARELLA
mozzarella croquettes (v)

QUESADILLA VEGETARIANA
cheese, black beans, sweet corn, sour cream, salsa (v)

QUESADILLA DE CHORIZO Y PAPA
chorizo, potato, sour cream, salsa

PASTELES SURTIDOS (select 1)
pies-beef & guinness / lamb & rosemary / mushroom & gruyere

EMPANADA DE CARNE
mini traditional beef empanada

BROCHETITA DE POLLO
chicken skewers, capsicum, chimichurri (gf, df)

RABAS
spiced crispy calamari (gf, df)

GRAZING SELECTIONS

SERVED IN A CONE

PESCADO, PAPAS FRITAS
beer battered flathead
tails, rustic cut chips (df)

SERVED INDIVIDUALLY

BRIOCHE DE POLLO
crumbed chicken burger
with coleslaw and aioli

BOCADITO DE CERDO
pulled pork sliders with
aioli and salsa

SERVED IN A BOWL

ÑOQUIS DE RICOTA,
VEGETALES DE ESTACION
hand rolled ricotta gnocchi
with basil pesto, pine nuts
and parmesan cheese (v)

RISOTTO DE HONGOS
wild mushroom risotto (gf, v)

MOROS Y CRISTIANOS
rice & beans salad, sweet
corn, chili & avocado with
spicy fried chicken(df,gf)

CARRILLERAS GUIADAS
malbec braised beef cheeks,
cauliflower and spiced
almonds (gf)

DESSERT SELECTIONS

CHURROS
hot Spanish Doughnuts, Caramel sauce

MERENGUE DE LIMÓN
lemon Meringue Tarts

BROWNIE DE CHOCOLATE
chocolate Chip Brownie

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BEVERAGE PACKAGES

TAB

Set a dollar limit, when the limit is reached you can decide whether to increase the TAB or convert to a cash bar - you can decide whether spirits are included.

STANDARD BEVERAGE PACKAGE

House Red and White

Sparkling

Tap Beer

Soft drink & juice

Add Tea and Coffee - \$2.5 P/P

3 HOURS \$50 PER PERSON . 4 HOURS \$60 PER PERSON . 5 HOURS \$70 PER PERSON

ADD BASICS - \$15PP

PREMIUM BEVERAGE PACKAGE

Premium Red and White Wines

Sparkling

Bottled Beer

Tap Beer

Cider

Soft drink & juice

Add Tea and Coffee - \$2.5 P/P

3 HOURS \$60 PER PERSON . 4 HOURS \$70 PER PERSON . 5 HOURS \$80 PER PERSON

ADD BASICS - \$15PP



TRUE SOUTH

EXTRA OPTIONS

CHAIR COVERS

White chair covers \$5ea

SUPPLIERS

We have an extensive list of preferred suppliers.
Please talk to us for suggestions.

True South signature cocktail on arrival \$7 pp

Freshly shucked oysters, lemon \$3 pp

Antipasto \$6pp

Salad leaves with vinaigrette \$3.5

fries with aioli \$3.5 pp

Cheese platters - selection of cheese, sweet potato paste, fig bread \$6 pp

Fruit Platter \$3 pp

Cake cut into pieces, plated with cream and berry coulis
and served to your guests \$2.5 pp

Extend Beverage Package - \$15 p/p (p/h)

ADDITIONAL MEALS

Supplier meals - \$30 pp includes soft drink

Children under 10 - \$15 per child



TRUESOUTH
WEDDINGS

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FAQs

CELEBRATION CAKES

You are welcome to bring your own Celebration Cake.

We will cut your cake and serve on platters with napkins at no cost.

If you require your cake to be cut and plated individually with King Island cream and Berry Coulis and served to your guest the cost will be \$2.5 per person.

MUSIC

- IPOD -

You are more than welcome to use our facilities with your ipod – no charge.

- BAND -

You can also organise your own dj or band

TERMS & CONDITIONS

BOOKINGS

We do not hold tentative bookings.

A booking is only confirmed once a deposit has been received.

DEPOSIT PAYMENT

A \$500 deposit is required to secure your function date.

FINAL DETAILS

We require your confirmation of final numbers and dietary requirements (14) working days prior to your event. Once you have provided your final numbers and final details including menu and beverage selections you will be issued a final invoice and function sheet.

FINAL PAYMENT

The final invoice will be prepared based on final numbers and details.

Payment of your final invoice is due no later than (14) days before your event.

Any additional charges incurred on the day such as beverages on consumption or extensions are payable at the conclusion of the event.

