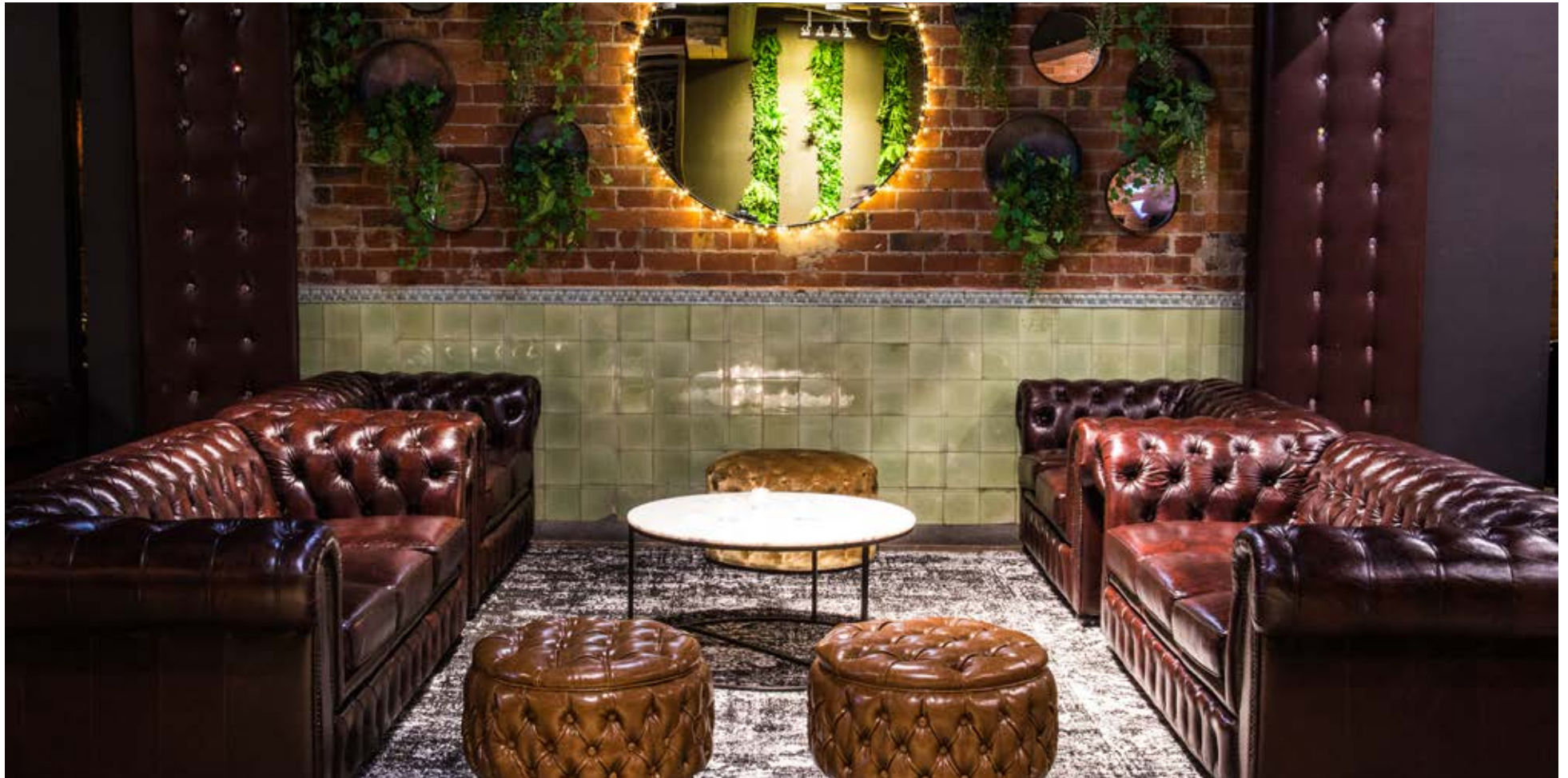


F U N C T I O N P A C K A G E



Bar
Rouge
LOUNGE

Enquiries
03 9571 6268
barrouge@zagames.com.au
Basement, 25 Derby Road, Caulfield East

SET MENU

Set menu is available for groups from 20 - 80 guests

2 course (entrée/main or main/dessert) \$80pp | 3 course (entrée/main/dessert) \$90pp

SHARED ENTRÉES

Charcuterie

Cured meats, pickles, egg, sourdough

Popcorn chicken

Chilli mayo

Lamb cigars

Rhubarb gel

Heirloom tomatoes Stracciatella · v

Shaved fennel, basil, olive tapenade

MAIN

250g Sher Wagyu Rump · d · g

300g Porterhouse · d · g

250g Eye fillet · d · g

John Dory, mussel & clam broth · d · g

Aniseed, grapes, cherry tomatoes, beach herbs

Gnocchi · v

Salsa verde, peas, mushrooms, olives

UPGRADES - \$15PP

300g Sher Wagyu Porterhouse · d · g

600g Great Southern 'Gold' Ribeye · d · g

SHARED SIDES

Lettuce salad · d · g · v

Pickled onion, lemon, olive oil

Roasted Japanese pumpkin · v

Spiced yoghurt

Hand cut chips · v

MPD spice

DESSERTS

Macerated berries, pavlova shell · v

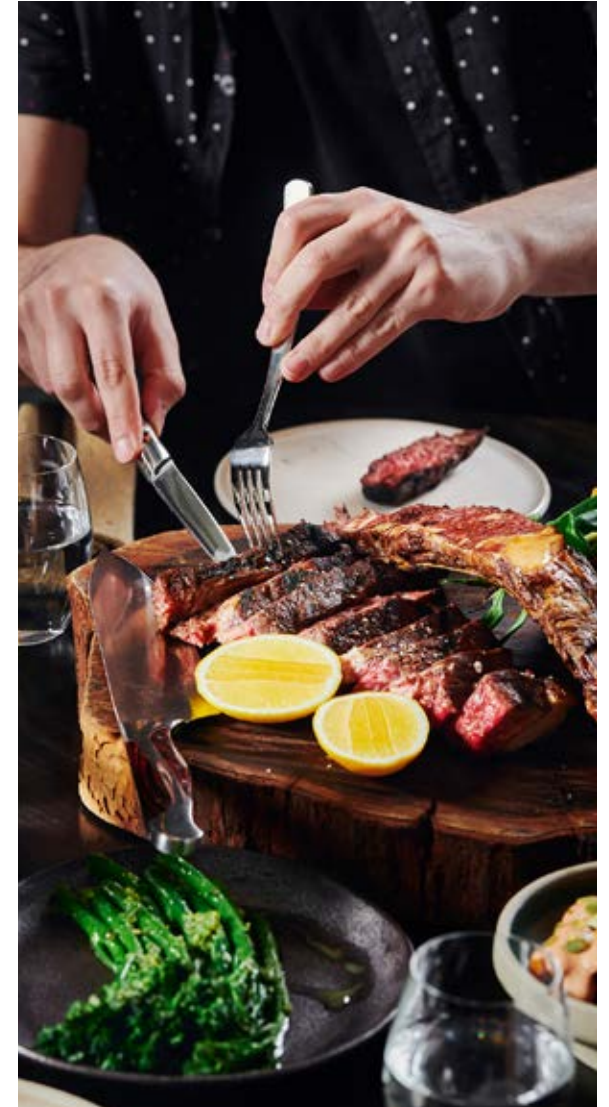
Ginger, rosemary ice cream

MPD Opera slice · v · n

Coffee snow

Praline bavaois · v · n

Pear, lime, milk chocolate



COCKTAIL MENU

Cocktail menus are available for parties of 25 guests or above. Items marked with asterisk * are equivalent to two items.
7 items - \$35pp | 10 items - \$45pp

COLD ITEMS

Bite size mixed sushi · d

Cucumber cups

With Baba ghanoush

Mini smoked salmon toast

With ranch mayo & dill

Steak tartare · d

On toast

Freshly shucked oysters åd åg

Natural or oyster mignonette

HOT ITEMS

Vegetable spring rolls · d · v

With sweet chilli sauce

Mini beef sausage rolls

With tomato sauce

Mini chip cups · v

With tomato sauce

Mini gourmet party pies

With tomato sauce

Popcorn chicken

With chili mayo

Spanakopitas · v

With mint yoghurt

Beer battered flathead fish

With chips & tartare sauce

Beef meatballs åd

Cooked in homemade napoli sauce

Macaroni cheese cups · v

Field mushroom risotto · v · g

With truffle oil

Pumpkin risotto · v · g · n

With onion, feta & pine nuts

Penne cups · v · n

With choice of basil pesto or napoli sauce

Lamb ribs · d · g

With bourbon sauce

Waygu beef sliders

Swiss cheese, tomato sauce, mustard, pickles

PIZZA OPTIONS

Margharita · v

Pizza sauce, mozzarella, fresh basil & parmesan

Hawaiian

Pizza sauce, smoky ham, pineapple, mozzarella

Pepperoni

Pizza sauce, pepperoni, mozzarella

SWEETS OPTIONS

Banana cake

Cinnamon

Lemon cake

Lemon cured & toasted meringue

Carrot cake

Honey whipped cream

Hummingbird cake

Coconut & pineapple

Chocolate brownie · g

Fruit platter

Assorted seasonal fruits

ADD ONS

Extra canapés each - \$6pp

Extra pizza platter - \$35

On request

Charcuterie boards each - \$30

Feeds 5 guests



PREMIUM COCKTAIL MENU

Cocktail menus are available for parties of 25 guests or above. Items marked with asterisk * are equivalent to two items.
4 Canapés & 2 Substantials - \$45pp | 8 Canapés & 2 Substantials - \$60pp

CANAPÉ ITEMS

Egg, mountain pepper, scallions

Chickpea fries, dijonnaise

Smoked eggplant, miso,
baba ganoush

Goat's cheese and caramelised
onion tart

Mushroom arancini

Sweet corn & coriander fritters

Cheesy vegemite donuts

Pumpkin & fetta mini tarts

Tuna tartare, lime, lettuce cup

Smoked salmon, salted chip,
salad cream

Salt & pepper calamari, lime aioli

Fried prawn toast, sesame,
sweet mayo

Brandade on toast, red capsicum
emulsion

Lamb kofta, mint tzatziki

Oat crumbed popcorn chicken,
chilli mayo

Beef croquette, smokey wood
sauce

Crispy pork cracker, spiced pear
chutney

Confit duck rilette, cherry gel,
brioche

Vegetarian spring rolls

SWEET CANAPÉ ITEMS

Chocolate caramel tart

Mini pavlova

Macarons

Lemon meringue tart

SUBSTANTIAL ITEMS

Wagyu beef burger slider

Fried halloumi & slaw slider

Lamb ribs, chimichurri

Fish & chips

Vegan beetroot burger



DRINKS LIST

TAP BEER POTS/ SCHOONERS

Hahn Light
Little Creatures Furphy
CC & Dry
Carlton draught
Heineken
James Squire orchard crush apple
cider

PACKAGED BEER

Stone & Wood Pacific Ale
Stone & Wood Green Coast Lager
Corona
Stella Artois
Peroni
Victoria Bitter
Mountain Goat steam ale
Kosciuszko pale ale
Boag's Light

RTD'S / PREMIX

CC & dry
CC & cola
Jim Beam & cola

BASIC SPIRITS

Teacher's scotch
Jim Beam bourbon
Larios gin
Russian standard vodka
bundaberg rum + many more

PREMIUM SPIRITS

Monkey Shoulder scotch
Maker's Mark bourbon
666 pure Tasmanian vodka
Bombay Sapphire gin
Bacardi white rum + many more

TOP SHELF SPIRITS

Grey Goose vodka
Chivas Regal 12yo scotch
Glen Fiddich 12yo scotch
Dimple 12yo scotch
Patron café tequila
Patron silver tequila
Sailor Jerry's spiced rum
Wild Turkey bourbon + many more

NON ALCOHOLIC

Juices
Cranberry, pineapple, orange, apple

Soft drink
Fanta, fanta raspberry, coca-cola,
coke no sugar, lift, sprite

Other mixers
Tonic water & dry ginger ale
(all items available)



SPACES

Bar Rouge can provide a wide range of private rooms for you to host your next special event. Bar Rouge with its unique layout can cater to a large and also small group of people. Please contact our function coordinator to organise a venue inspection to explore all options available to you.

COCKTAIL SET UP

Space	Capacity
Bar Rouge	*50-150 people

**Dependant on Government regulations*

SIT DOWN FUNCTION

Space	Capacity
Bar Rouge	20-70 people

**The capacities mentioned above are to be used as a guide only.*

ROOM HIRE COST

All bookings will remain tentative until such time as the deposit/room charge is received, along with a signed copy of these terms and conditions. Deposit charge is \$600 (charge goes towards cleaning and party security and is therefore not redeemable).

Bar Rouge \$4000 minimum charge.

**21st birthday parties will incur a extra cost of \$250 due to security guards.*

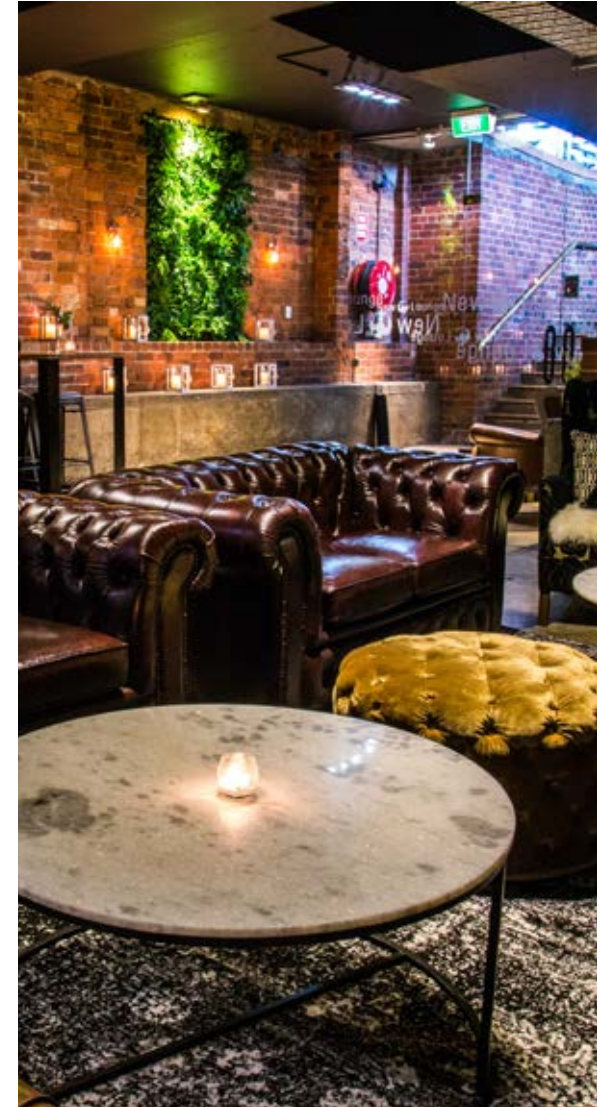
CORPORATE FUNCTIONS

Our Corporate functions are flexible and can be tailored to suit your specific requirements.
\$350 Room Hire (5 hour duration)

Maximum 40 people Includes:

- Table and Chair set up
- Table Clothes
- Projector
- Water, Tea and Coffee
- White Board and Markers

Addition morning tea and lunch can also be provided at an extra cost of \$35 per person.



TERMS AND CONDITIONS

BOOKING CONFIRMATION AND ROOM HIRE

- All bookings will remain tentative until such time as the room hire charges received, along with a signed copy of these terms and conditions. Room hire charge is \$600 (charge goes towards cleaning and party security and is therefore not refundable).

CANCELLATION POLICY

- Three weeks' (21 Days) notice prior to Function Booking Date must be given to the Venue for full deposit / room hire charge refund. If the cancellation notification to the Venue occurs under this time frame of three weeks (21 Days) the entire deposit will be forfeited.
- Functions may be re-scheduled; however we must be notified at least three weeks (21 days) prior to your function.

FINAL NUMBERS

- To assist us in making your function run smoothly, guaranteed numbers will be required two weeks (14 days) prior to the function booking date. Where clients have requested food and/or beverage packages, charges will apply on the final number quoted or the head count, whichever ends up being greater on the day.

HIRING OF EQUIPMENT / ADDITIONAL REQUIREMENTS

- The hiring and charge associated with equipment or music and entertainment will be the responsibility of the client.

MENU CHANGES – SEASONAL AND DIETARY

- Menus provided are subject to seasonal changes and product availability. They provide an overview of the style and variety you can expect from the products at Bar Rouge Lounge Bar. Wherever possible MPD Steak Kitchen will endeavour to meet your requests and menus will be confirmed no less than two weeks (14 days) prior to your function. If you or your guests have special dietary requirements, we welcome your suggestions and we can happily alter dishes to suit your needs. Please inform the function coordinator of these in advance.

EXTERNAL CATERING

- External catering is prohibited at Bar Rouge Lounge Bar. Birthday cake by agreement with the function coordinator is the only exception to this.
- If in the case an agreement has been made where catering is provided by a source external to that of MPD Steak Kitchen (including birthday cake), MPD Steak Kitchen assume no liability for any negative outcome caused due to the food provided.

RESPONSIBLE SERVICE OF ALCOHOL & NON-SMOKING POLICY

- Clients are to be responsible and assist with ensuring the orderly behaviour of their guests during a function. Bar Rouge Lounge Bar reserves the right to intervene where necessary and remove from the premises any persons behaving in an irresponsible manner. Responsible service of alcohol, non-smoking, E-Cigarettes or vaping and related laws will be enforced during the function.

ALCOHOL

- Alcohol is to be served at the bar only by a RSA staff member. At no circumstance are you permitted to bring alcohol on the premise.

SECURITY

- It is a client's responsibility to secure their personal belongings and equipment for the duration of the function. For most functions, Bar Rouge Lounge Bar may recommend and reserves the right to supply security at the client's cost.
- To ensure the security of larger functions, a guest list or invitations may be required to assist in maintaining the privacy of your function from the general public.

PAYMENT

- All function food accounts are to be finalized one week (7 days) prior to the function. All beverage payments must be settled in full on the day/night of your function.

MINIMUM SPENDS

All functions have a minimum spend. Clients are liable for the difference in the event of the minimum spend not being met at the conclusion of your function. The minimum spend includes any food or beverage purchases made during the function.

- Monday – Thursday Functions - \$3000
- Friday Night Functions - \$4000
- Saturday Functions - \$4000
- Sunday Functions - \$4000

*Management reserves the right to increase minimum spend for 21st birthdays

DAMAGE

- If it is found that the function and / or its guests have caused damage to the room and/or facilities of the venue, they the client will be held liable to costs involved in restoring the venue back to its original state, that is the state that it was in before the commencement of the function.

UNDERAGE PATRONS

- Due to liquor licensing laws, people under the age of 18 years are not permitted in Bar Rouge Lounge Bar unless they are accompanied by a direct legal guardian. If underage patrons are expected to attend, the function coordinator must be advised as soon as it is known.

21ST BIRTHDAYS

- Clients who are having their 21st (and/or younger) birthday must show proof of age by showing their drivers licence or similar photographic evidence. Functions will not be confirmed until this proof has been received. A guest list must be provided no later than two (2 Days) prior to function.

I, _____

have read, understood and agree to the terms and conditions as laid out above by Bar Rouge Lounge Bar.

Signed: _____

Dated: _____

By signing, you agree to the terms and conditions set out by the management at Bar Rouge Lounge Bar.