



QUARTERHOUSE

FUNCTION PACK











WELCOME TO QUARTERHOUSE

Discover a multi-level destination on Collins Street, where the vibrant energy of the city meets nature-inspired design for an unforgettable experience. From the relaxed, cozy atmosphere of the Public Bar to the refined elegance of The Hall, our dedicated functions floor, and stunning Rooftop bar above, we offer the perfect space for every occasion.

Indulge in a menu that is fresh, modern, and seasonal, designed to elevate your experience with every bite. Where every corner invites you to relax, celebrate, and soak in the moment, you'll find a spot designed just for you.

THE HALL







The Hall is an exclusive private function room on Level One, featuring a wraparound terrace with stunning views of Collins Street and Melbourne Quarter precinct. With its own private bar, The Hall offers a refined yet relaxed atmosphere, making it the perfect venue for corporate events, celebrations, and special gatherings. While ideal for larger events, The Hall can also be configured to suit more intimate gatherings and smaller group bookings.

SPACE TYPE						
PRIVATE	150	300	Y	Y	Y	Y



PAVILION







Positioned with a direct view into the Pavilion—the vibrant heart of Melbourne Quarter—this casual spot offers a lively and welcoming atmosphere. Perfect for after-work drinks or laid-back catch-ups, it keeps you close to the buzz while providing a comfortable space to unwind.

SPACE TYPE						
SEMI PRIVATE		80	Y	N	N	N



PUBLIC BAR - COLLINS ST

Tucked away on a lower level of the public bar, this semi-private space features comfortable booth seating and views out onto Collins Street. Ideal for relaxed gatherings, casual drinks, or group celebrations, it offers a cozy yet vibrant atmosphere while keeping you close to the bar’s energy.







SPACE TYPE						
SEMI PRIVATE	-	30	N	N	N	N



THE ROOFTOP

Perched high above Collins Street, our exclusive rooftop offers a private escape with stunning views of the Sky Park. This spacious yet intimate setting features a mix of lounge seating and cocktail-style arrangements, striking the perfect balance between relaxed and refined.

Whether you're hosting a corporate event, celebration, or casual gathering, you'll have the entire rooftop to yourself to enjoy curated cocktails, great company, and an elevated atmosphere.







SPACE TYPE						
PRIVATE	-	250	Y	N	Y	Y



THE ROOFTOP - OUTSIDE

Our rooftop terrace offers a semi-private escape overlooking Docklands and Collins St below. This open air space is a favourite spot for sunny days and features heaters for cooler evenings. The stylish lounge seating creating a laid-back yet elevated setting for your next event.

Note, no protection from bad weather in this space.







SPACE TYPE						
PRIVATE	-	40	N	N	N	N



PRIVATE DINING ROOM

An intimate and elegant setting, our private dining room features glass walls and high ceilings, creating a light and spacious feel while maintaining privacy. Ideal for your next dining event, meeting, or special occasion, this refined space offers a sophisticated backdrop for any gathering.







Want to go larger? Keep the good times going and add on the lounge for to extend the party!

SPACE TYPE						
PRIVATE	12	-	Y	N	Y	Y



LOUNGE

This relaxed space, located next to the private dining room, is perfect for pre- or post-dining cocktails and casual gatherings.

SPACE TYPE						
PRIVATE/ SEMI PRIVATE	20	40	Y	N	N	N



CANAPÉ MENU

minimum of 20 guests

6 PIECES | \$39PP

8 PIECES | \$47PP

10 PIECES | \$59PP

SUBSTANTIALS | \$12.5EA



(V) VEGETARIAN | (VO) VEGETARIAN OPTION
(VG) VEGAN | (VGO) VEGAN OPTION
(LG) LOW GLUTEN | (LGO) LOW GLUTEN OPTION
(LD) LOW DAIRY | (LDO) LOW DAIRY OPTION

COLD CANAPES

MARKET OYSTER (LD, LG)
shallot mignonette | lemon

PRAWN TART (LGO)
lemon | mascarpone | dill

BEETROOT TARTARE (LD, LG, V, VG)
rice cracker | beetroot powder | chives

HOT CANAPES

TRUFFLE & MUSHROOM ARANCINI (VG, LG)
vegan aioli

BEEF SLIDERS
pickles | cheese | ketchup | mustard

PORK + FENNEL SAUSAGE ROLLS
spiced tomato jam

MOROCCAN CHICKEN SKEWER (LD, LG)
harissa marinade

WAGYU BEEF SKEWER (LD, LG)
pepperberry jus gras | roast shallots

FRIED CHICKEN TENDERS
chilli glaze | pickles | aioli

CHORIZO + MANCHEGO CROQUETTE
chilli | tomato dip

MINI BEEF PIE
tomato relish

GARLIC FRIED BUTTON MUSHROOM (LD, V, VG)
pedro ximenez braised | aioli

SWEET CANAPES

70% CHOCOLATE ECLAIR (LGO, V)
fresh cream | raspberry powder

MINI CHOCOLATE TORTS (LD, LGO, V, VG)
toasted coconut

STICKY TOFFEE PUDDING (V)
salted caramel | Chantilly

CHEESE + CRACKERS (LGO, V)
smoked cheddar | Barossa bark | quince

SUBSTANTIALS

CHARRED CUBANELLE PEPPER (LD, LG, V, VG)
lentils | olives | walnut | pickled onion | soft herbs

MINI HEIRLOOM TOMATO SALAD (LDO, LG, V, VG)
burrata | radish | basil

SALT + VINEGAR CALAMARI (LD, LGO)
aioli | lemon

MINI FISH + CHIPS (LD)
beer battered Murray cod | tartare | lemon

VERDE GNOCCHI (LG)
peas | broccolini | spinach

CHARCUTERIE + CHEESE TABLE

45PP

MIN 20 GUESTS

selection of cured meats | cheese | dips | olives | bread | lavosh

SET MENU

minimum of 12 guests

2 COURSE SHARED | \$69PP

3 COURSE SHARED | \$79PP

2 COURSE ALT DROP | \$74PP

3 COURSE ALT DROP | \$84PP



(V) VEGETARIAN | (VO) VEGETARIAN OPTION
(VG) VEGAN | (VGO) VEGAN OPTION
(LG) LOW GLUTEN | (LGO) LOW GLUTEN OPTION
(LD) LOW DAIRY | (LDO) LOW DAIRY OPTION

SHARED MENU

ENTREE

GAZANDER OYSTER (LD, LG)
shallot mignonette | lemon

OLIVES + SMOKED ALMONDS (LD, LG, V, VG)

HOUSE FOCACCIA + HERB BUTTER

CHORIZO + MANCHEGO CROQUETTES
chilli + tomato dip

MAIN

150G STRIPLIN (LDO, LGO)
jus | herb butter

BARRAMUNDI (LDO, LGO)
verde | lemon

SIDES

CHARRED MIXED GREENS (LD, LG, V, VG)
lemon dressing

SALT & VINEGAR SKIN ON FRIES
aioli

HEIRLOOM TOMATO SALAD (LD, LG, V, VG)

DESSERT

BISCOFFMISU

ALT DROP MENU

ENTREE - SELECT 2

MARKET OYSTER (LD, LG)
shallot mignonette | lemon

BARRAMUNDI TARTARE (LDO, LGO)
cucumber | lemon | chardonnay vinegar

MUSHROOM + TRUFFLE ARANCINI (LDO, LGO, V, VG)
truffle aioli

FRIED SQUID (LDO, LG)
pickled fennel | lemon | aioli

CHORIZO + MANCHEGO CROQUETTE
chilli + tomato dip

WOOD FIRED FLATBREAD (VG, LDO, LGO)
olives | hummus | tapenade

MAIN - SELECT 2

150G STRIPLIN (LDO, LGO)
chimmichurri | remoulade

BARRAMUNDI (LD, LG)
salsa verde | cavolo nero

MOROCCAN CHICKEN (LDO, LGO)
chickpeas | peppers | goats cheese | cous cous

CRUMBED PORK RIBEYE
lemon caper beurre noisette | raw slaw | chives

GNOCCHI VERDE (LDO, V)
broccolini | spinach | peas | parmesan

DESSERT - SELECT 2

BISCOFFMISU

STICKY TOFFEE PUDDING

BOUNTY CHOCOLATE TORT (LD, VG)

CORPORATE PACKAGE

minimum of 10 guests

MORNING / AFTERNOON TEA

CHOOSE 3 OPTIONS | \$25PP

CHOOSE 6 OPTIONS | \$35PP

CHOOSE 8 OPTIONS | \$45PP



(V) VEGETARIAN | (VO) VEGETARIAN OPTION
(VG) VEGAN | (VGO) VEGAN OPTION
(LG) LOW GLUTEN | (LGO) LOW GLUTEN OPTION
(LD) LOW DAIRY | (LDO) LOW DAIRY OPTION

MINI ASSORTED MUFFINS (V)

ASSORTED DANISHES (V)

ROOT VEGETABLE SALAD (V, VG, LG, LD)
quinoa | beetroot | pumpkin | citrus

PUMPKIN SALAD (V, VGO, LDO)
couscous | lentil | pomegranate |
chervil | pepitas

CHIA POTS (VG, LG, LD)
coconut cream | toasted coconut

GRANOLA POTS (V)
yoghurt | seasonal fruit

SEASONAL FRUIT PLATTER (VG, LG, LD)

ASSORTED TOASTIES
ham + cheese | reuben | cheese + tomato

EGGS BENEDICT (V)
english muffin | spinach | hollandaise

BACON ROLLS
pickled onion | kewpie | relish

SANDWICH PLATTERS | \$36 PLATTER

SMOKED SALMON
cucumber | cream cheese
choice of wholemeal or sourdough

PASTRAMI
mustard | sauerkraut | cheddar
choice of wholemeal or sourdough

HEIRLOOM TOMATO (V)
mature cheddar
choice of wholemeal or sourdough

CHARRED EGGPLANT (VG)
hummus | roasted capsicum
choice of wholemeal or sourdough

EGG SALAD (V)
mustard | mayonnaise | watercress
choice of wholemeal or sourdough

SMOKED LEG HAM (LDO)
mature cheddar
choice of wholemeal or sourdough

BEVERAGE PACKAGES

minimum of 20 guests

STANDARD

- 2 HOURS - \$51
- 3 HOURS - \$65
- 4 HOURS - \$78

WINE

Mr. Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

BEER & CIDER

Carlton Draught
Stone and Wood Pacific Ale
James Squire Orchard Crush
Hahn Premium Light

NON-ALCOHOLIC

Selection of soft drinks
and juices

PREMIUM

- 2 HOURS - \$63
- 3 HOURS - \$75
- 4 HOURS - \$89

WINE

Mr. Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Lost Woods Chardonnay
Hearts Will Play Rose
SUD Rose Magnum 1500ml
Henry & Hunter Shiraz Cabernet
Storm & Saint Pinot Noir

BEER & CIDER

Carlton Draught
Stone and Wood Pacific Ale
Balter XPA
James Squire Orchard Crush
Hahn Premium Light

NON-ALCOHOLIC

Selection of soft drinks
and juice

DELUXE

- 2 HOURS - \$73
- 3 HOURS - \$87
- 4 HOURS - \$100

WINE

Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Chandon Brut NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Mill Flat Sauvignon Blanc
Gabbiano Pinot Grigio
Mountadam ‘Five-Fifty’ Chardonnay
Hearts Will Play Rose
Sud Rose Magnum 1500ml
St Huberts Pinot Noir
Tellurian Redline Shiraz
Henry & Hunter Shiraz Cabernet
La Boca Malbec

BEER & CIDER

Carlton Draught
Heineken
Stone and Wood Pacific Ale
Balter XPA
James Squire Orchard Crush
Hahn Premium Light

NON-ALCOHOLIC

Selection of soft drinks
and juice

ADD ONS

COCKTAILS ON ARRIVAL

Treat your guests to a bespoke cocktail on arrival for an additional \$17pp in addition to any beverage package. Minimum of 20 guests.

SPIRIT UPGRADE

House spirits available to add on to all beverage packages for \$28pp. Minimum of 20 guests.

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending.

Your bar tab can be reviewed as your function progresses and increased if required.

However, we will always ensure you are in control of the amount throughout the event.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.





QUARTERHOUSE

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