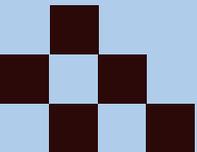


# QUARTERHOUSE

## 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.

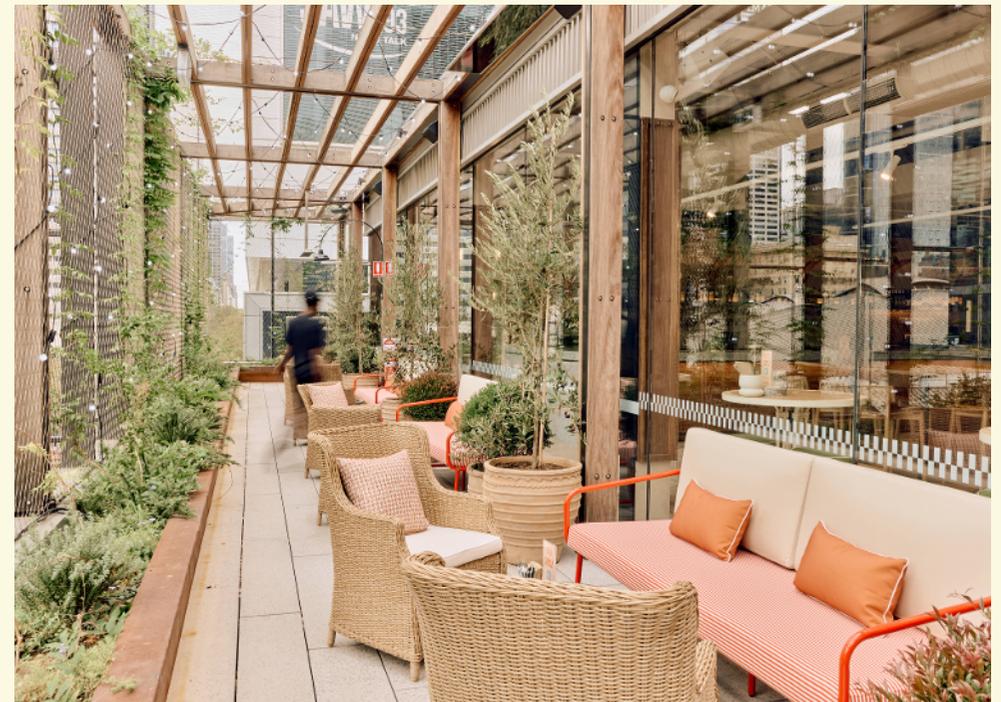
Whether you're hosting a corporate event, celebration, or casual gathering, you'll have the entire rooftop to yourself to enjoy curated cocktails, great company, and an elevated atmosphere. Hosting a smaller event? The rooftop can be sectioned off to accommodate.

SPACE TYPE						
PRIVATE	-	250	Y	N	Y	Y



# THE ROOFTOP - INSIDE

SPACE TYPE						
PRIVATE	-	70	N	N	N	N



# THE ROOFTOP - OUTSIDE

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

**LOCAL AGED CHEDDAR | V**  
barossa bark & quince paste

## 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 STRIPLON (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 STRIPLON (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

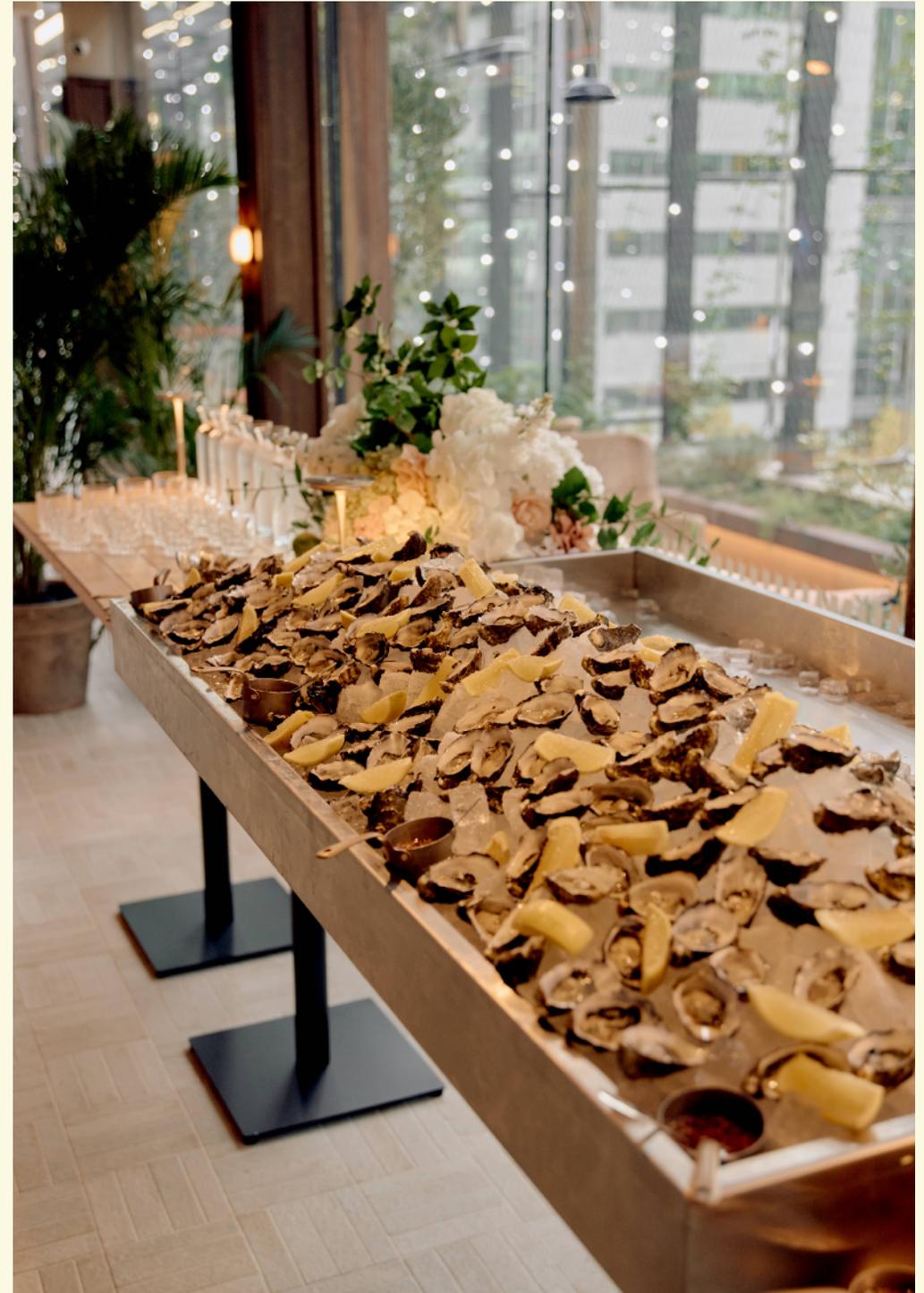
A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending.

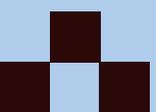
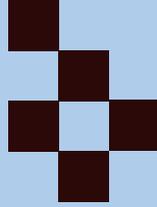
Your bar tab can be reviewed as your function progresses and increased if required.

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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