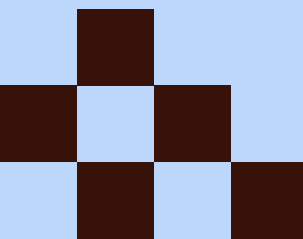
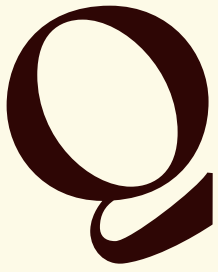


QUARTERHOUSE

FUNCTION PACK

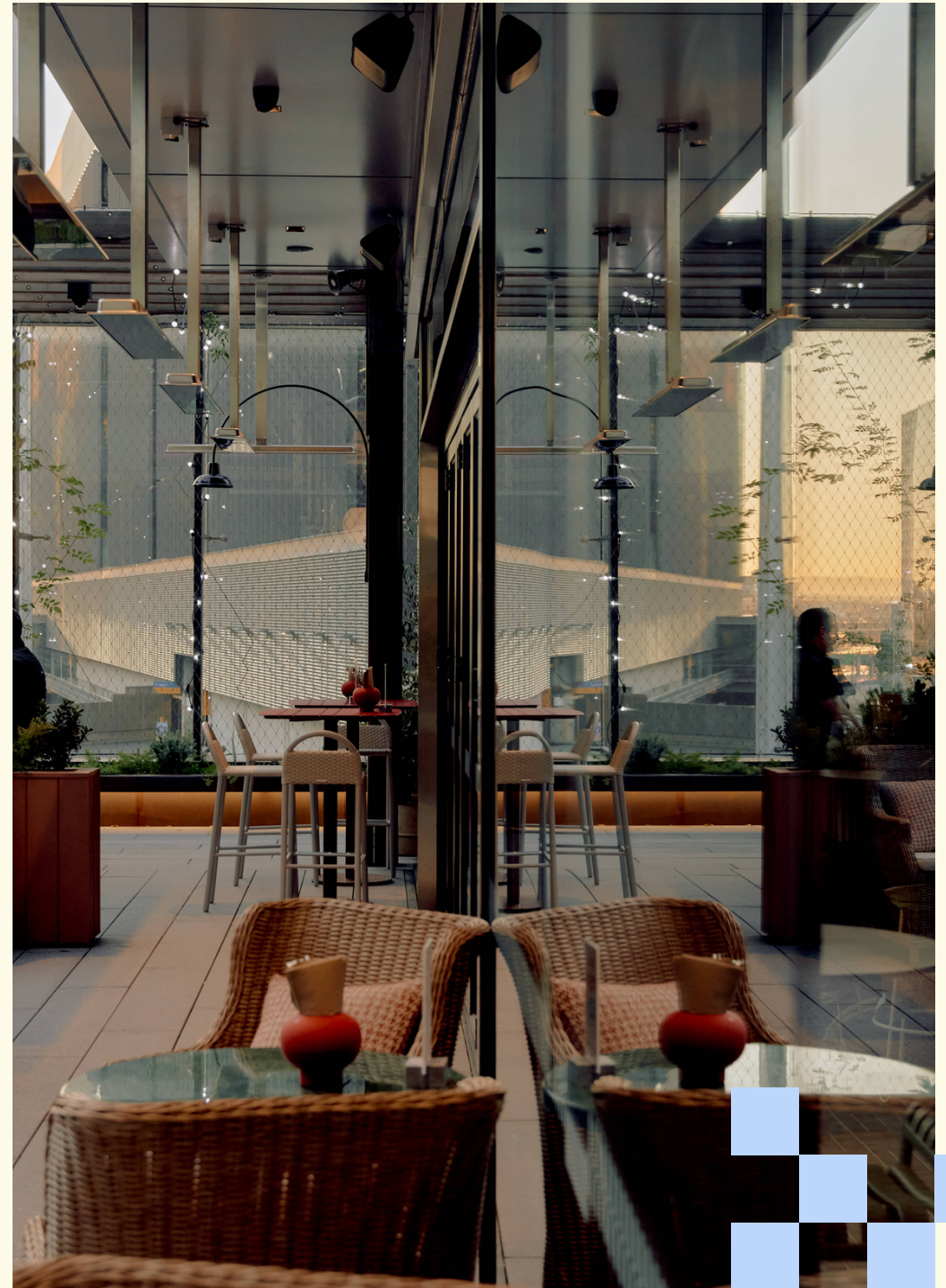




WELCOME TO QUARTERHOUSE

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 accomodate, creating a semi private space inside or outside.

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	20	40	Y	N	N	N





CANAPÉS

Minimum of 20 guests required.

6 PIECES | \$40PP

8 PIECES | \$49P

10 PIECES | \$61PP

SUBSTANTIALS | 13.5 EA

LG - Low Gluten | LD - Low Dairy |
V - Vegetarian | VG - Vegan |
LGO - Low Gluten Option |
LDO - Low Dairy Option | VO - Vegetarian
Option | VGO - Vegan Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

COLD CANAPÉS

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 CANAPÉS

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 BUTT MUSHROOM (LD, V, VG)
pedro ximenez braised, aioli

SWEET CANAPÉS

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



SIT DOWN

Minimum of 12 guests required.

2 COURSE SHARED | \$73PP

3 COURSE SHARED | \$83PP

2 COURSE ALT DROP | \$78PP

3 COURSE ALT DROP | \$89PP

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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 STRIPLOIN (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

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 STRIPLOIN (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 required.

MORNING / AFTERNOON TEA

CHOOSE 3 OPTIONS | \$25PP

CHOOSE 6 OPTIONS | \$35PP

CHOOSE 8 OPTIONS | \$45PP

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 PER PLATTER

20 POINTS PER 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

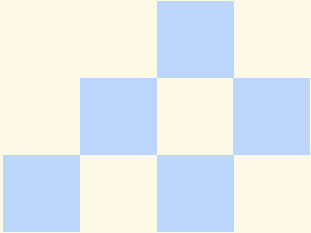
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BEVERAGE PACKAGES

Minimum of 20 guests required.



STANDARD

- 2 HOURS - \$53
- 3 HOURS - \$68
- 4 HOURS - \$81

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 - \$65
- 3 HOURS - \$78
- 4 HOURS - \$93

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
Storm & Saint Pinot Noir
Henry & Hunter Shiraz Cabernet

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 - \$76
- 3 HOURS - \$90
- 4 HOURS - \$104

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 DOC
Amelia Park 'Trellis' Chardonnay
Hearts Will Play Rose
Sud Rose - magnum 1500ml
Sticks Pinot Noir
Tellurian Redline Shiraz
Henry & Hunter Shiraz Cabernet
La Boca Malbec

BEER & CIDER

Full Range of tap products

NON-ALCOHOLIC

Selection of soft drinks
and juice

* Please note, all packages subject to product availability

BEVERAGE ADD ONS

COCKTAIL ON ARRIVAL

Treat your guests to a bespoke cocktail on arrival for an additional \$18pp in addition to any beverage package. Minimum of 20 guests.

SPIRITS UPGRADE

House spirits available to add on to all beverage packages for \$29pp. Minimum of 20 guests.

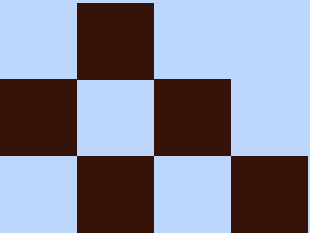
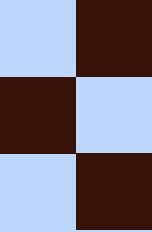
BAR TAB ON CONSUMPTION

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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