

CHRISTMAS

FUNCTIONS & PACKAGES



09



Riverside Terrace adjacent to Hamer Hall at
the Arts Centre, 100 St Kilda Rd, Melbourne

T (03) 9645 0644 F (03) 9645 0733

E functions@eqcafebar.com.au

www.eqcafebar.com.au

EQ Restaurant + Bar

Christmas Functions

Riverside Terrace,
Adjacent to Hamer Hall
at the Arts Centre
100 St Kilda Road Melbourne 3000

Thank you for considering EQ Restaurant + Bar for your upcoming Christmas function.

Superbly located overlooking the Yarra River and the city's skyline, EQ Restaurant + Bar offers several areas best suited and tailored to your every need. The broad Mediterranean influenced menu is well-executed, with options for all tastes.

Our Christmas function pack offers a vast range of menu options that lets you tailor your event to what best suits you.

Our range of additional services is the perfect compliment to our great food and fantastic setting.

Let us do all the work for you, and contact our functions manager Dave:

Phone (03) 9645 0644
Fax (03) 9645 0733
Mobile 0400 856 660
Email functions@eqcafebar.com.au

Or drop into EQ and ask a manager to show you around, we are open 7 days a week from 7:30am weekdays and 8:30am weekends



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EQ Restaurant + Bar Capacity

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EQ Restaurant + Bar has several function areas to best suit your requirements.

	Cocktail	Sit Down
Entire Venue - Exclusive Use	780	-
Marlo Terrace	25	-
Princess Bridge Terrace	40	-
Princess Bridge Terrace + Bar	60	-
Bar	20	-
Mezzanine	60	40
Restaurant	150	80
Jan Martin Terrace	50	40
Riverside Terrace (outdoor)	150	80
Riverside + Jan Martin Terrace	200	120
Half Venue (Restaurant + Mezzanine)	210	120

The best way to understand EQ's space is to see it.

Please call our functions manager on (03) 9645 0644
to arrange a site inspection



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EQ Restaurant + Bar

Beverage packages

1. Beverage Packages

	2 Hours	3 Hours	4 Hours
Option One	\$30	\$40	\$50
Option Two	\$40	\$50	\$60
Option Three	\$50	\$60	\$70

Additional hours available \$10 per person per hour

Option One

- Somersault Wines (Nagambie, Vic)
Including NV Brut, Cabernet Merlot & Semillon Sauvignon Blanc
- James Boags Draught & James Boags Light
- Soft Drinks

Option Two

- Imprint Sparkling NV (Nagambie, Vic)
- Kapuka Sauvignon Blanc (Marlborough, NZ)
- Imprint Shiraz (Nagambie, Vic)
- Coopers Pale Ale, James Boags Premium & James Boags Light
- Soft Drinks

Option Three

- Option Two + Basic Spirits:
- Gin, Vodka, Scotch, Bourbon, Rum

If you wish to alter any beer or wine selection, please seek the approval of the functions manager. BYO is not permitted at any function / event unless prior organised with the Functions Manager.

2. Beverages on Consumption

In the event that you choose to do beverages on consumption we recommend that you choose our house wines, or limit your selection for ease of service. Any function or event that chooses to do beverage on consumption will be required to pay the estimated amount upfront.

In the event that your limit is exceeded you will be required to pay the outstanding amount on the night at the completion of your function / event. If you're estimated and pre paid amount does not reach the limit, your remaining amount will be refunded. In most circumstances a minimum spend on consumption will be required and not refunded if you fail to reach that amount.

3. Private Bar

For an additional cost we can provide you with your own private function bar, please ask our Functions Manager for further information

EQ Restaurant + Bar

Cocktail Package

\$28 Package (1 hour)

Select 6 items from the list below (10 pieces per person)

- Mini vegetarian samosa
- Mini vegetarian curry puffs
- Chicken & tarragon filo pastries w̄ dijon mustard & red pepper dipping sauce
- Prawn spring rolls
- Spicy provolone cheese balls
- Arancini (please select one filling from the list below)
 - Leek, blue cheese & pink peppercorn
 - Mushroom, sage & tilsit cheese
 - Roast mediterranean vegetables & stilton cheese
 - Semi dried tomato & green olive tapenade
 - Chicken & ras el hanout
- Prawn & avocado bruschetta w̄ chilli & coriander
- Mini dim sims

\$34 Package (1.5 hours)

Select 8 items from the list below (12 pieces per person)

- Mini vegetarian samosa
- Mini vegetarian curry puffs
- Chicken & tarragon filo pastries w̄ dijon mustard & red pepper dipping sauce
- Prawn spring rolls
- Spicy provolone cheese balls
- Arancini (please select one filling from the list below)
 - Leek, blue cheese & pink peppercorn
 - Mushroom, sage & tilsit cheese
 - Roast mediterranean vegetables & stilton cheese
 - Semi dried tomato & green olive tapenade
 - Chicken & ras el hanout
- Prawn & avocado bruschetta w̄ chilli & coriander
- Mini dim sims
- Smoked gouda & corn cakes topped w̄ gravlax of salmon, crème fraichè & dill
- Thai taquitos – crispy wonton skins filled w̄ tartare of tuna w̄ a duo of salsas
- Salt cod fritters
- Shrimp, coriander, lime & jalapeño spring rolls



EQ Restaurant + Bar

Cocktail Package contd.

\$40 Package (2 hours)

Select 10 items from the list below (15 pieces per person)

- Mini vegetarian samosa
- Mini vegetarian curry puffs
- Prawn spring rolls
- Spicy provolone cheese balls
- Arancini (please select one filling from the list below)
 - Leek, blue cheese & pink peppercorn
 - Mushroom, sage & tilsit cheese
 - Roast mediterranean vegetables & stilton cheese
 - Semi dried tomato & green olive tapenade
 - Chicken & ras el hanout
- Prawn & avocado bruschetta w chilli & coriander
- Mini dim sims
- Smoked gouda & corn cakes topped w gravlax of salmon, crème fraichè & dill
- Thai taquitos – crispy wonton skins filled w tartare of tuna w a duo of salsas
- Salt cod fritters
- Shrimp, coriander, lime & jalapeño spring rolls
- Chicken, smoked paprika & chickpea crepe rolls
- Japanese style prawn cocktail w wasabi mayo, tobiko & gari
- Chicken & tarragon filo pastries w dijon mustard & red pepper dipping sauce

Mini Dishes

\$8.50 per item (min 20 items)

- Thyme & garlic crusted lamb cutlets w a petit greek salad & home made tzatziki
- Thai prawn cake w spicy chaing mai noodles & asian vegetables
- Raviolo of wild mushrooms in a tomato & basil consommé
- Stir fried mussels w chilli jam & coconut rice
- Steamed blueeye cod marinated in soy chilli & ginger on a crisp vegetable nests
- Satay of chicken on pork fried rice



EQ Restaurant + Bar

Lunch Menu One (2 course)

\$30 per person**Entrée (Platters)**

- Tomato, green olive & feta bruschetta drizzled w̄ olive oil
- Clarence river shrimp flash fried w̄ chilli aioli & lemon

Main (Select 2 items to be served alternatively)

- Pan fried escalopes of turkey w̄ prosciutto & sage on crushed potato, spinach lyonnaise finished w̄ veal jus
- Black tiger prawns marinated in semi-dried tomato pesto w̄ saffron & basil risotto
- Fried pumpkin & chestnut gnocchi on wilted greens finished w̄ sage butter sauce

Add a dessert for an additional \$10 per person**Dessert**

- Black forrest pie: individual tarts of dark chocolate mousse, cherries whipped cream and chocolate shavings
- Strawberry and toasted marshmallow parfait w̄ vanilla cream and berry coulis
- Warm ginger pudding w̄ poached rhubarb and vanilla ice cream
- Brie cheese plate w̄ lavoche and accompaniments

Add a 2 hour beverage package for an additional \$30 per person

- Somersault Sparkling
- Somersault Semillon/Sauvignon Blanc
- Somersault Cabernet Merlot
- Domestic Beer (E.g. James Boags Draught)
- James Boags Light
- Soft drinks



EQ Restaurant + Bar

Lunch Menu Two (2 course)

\$40 per person**Entree (Platters)**

- Plum tomato & fleur de latte caprese salad w vincotto & olive oil
- Pork & pistachio terrine w house made piccalilli, cornichons & crusty bread

Main (Select 2 items to be served alternatively)

- Spinach & ricotta stuffed gnocchi w a creamy red pepper sauce & shaved parmesan
- Pan fried escalopes of turkey w prosciutto & sage on crushed potato, spinach lyonnaise finished w veal jus
- Grilled barramundi fillet on spiced braised beans w caramelised shallot butter topped w queen scallops

Add a dessert for an additional \$10 per person**Dessert**

- Black forrest pie individual tarts of dark chocolate mousse, cherries, whipped cream and chocolate shavings
- Strawberry and toasted marshmallow parfait w vanilla cream and berry coulis
- Warm ginger pudding w poached rhubarb and vanilla ice cream
- Brie cheese plate w lavoche and accompaniments

Add a 2 hour beverage package for an additional \$30 per person

- Somersault Sparkling
- Somersault Semillon/Sauvignon Blanc
- Somersault Cabernet Merlot
- Domestic Beer (E.g. James Boags Draught)
- James Boags Light
- Soft drinks



EQ Restaurant + Bar

Dinner Menu One (2 course)

\$40 per person

Entree (Platters)

- Turkey and dried cranberry terrine w a summer herb, radish and baby cos salad
- Roast wild mushroom and confit garlic bruschetta w fine herbs

Main (Select 2 items to be served alternatively)

- Loin of veal wrapped in a spinach and basil mousse w golden fried gnocchi and a white bean puree
- Lemon and cracked pepper marinated prawns on an asparagus, spinach, parmesan risotto
- Mediterranean vegetable and ricotta rotolo on a walnut, roquette pesto sauce

Add a 2 hour beverage package for an additional \$30 per person

- | | |
|---------------------------------------|--|
| • Somersault Sparkling | • Domestic Beer (E.g. James Boags Draught) |
| • Somersault Semillon/Sauvignon Blanc | • James Boags Light |
| • Somersault Cabernet Merlot | • Soft drinks |



EQ Restaurant + Bar

Dinner Menu Two (3 course)

\$45 per person**Entreeé (Platters)**

- Charcuterie plate: a selection of cured and smoked meats w piccalilli, cornichons and house made relish
- Salmon and dill roulade w pickled cucumber, horseradish cream and a petit salad
- Red pepper and goats cheese mousse w white gazpacho finished w chive batons

Main (Select 3 items to be served alternatively)

- Four cheese and spinach rotolo on a roast garlic, tomato sugo
- Lamb fillet seared medium w a szechuan pepper, thyme and garlic rub on fried gnocchi and green beans
- Spicy jamaican fish stew w lime, new potatoes and crusty bread
- Prosciutto wrapped pork fillet w a leek and potato fritter, wilted greens accompanied by a thyme jus

Dessert (Platters)

- Assorted petit tartlets
- Brie plate w crisp lavoche and accompaniments

Add a 3 hour beverage package for an additional \$40 per person

- Somersault Wines (Nagambie, Vic) Including
 - NV Brut
 - Cabernet Merlot
 - Semillon Sauvignon Blanc
- Domestic Beer (Eg. James Boags Draught)
- James Boags Light
- Soft Drinks



EQ Restaurant + Bar

Dinner Menu Three (3 course)

\$55 per person

Entreés (Select 2 items to be served alternatively)

- Salt cod brandade W crisp bread and pickled shallots
- Turkey and dried cranberry terrine W a summer herb, radish and baby cos salad
- Pancetta wrapped scallop brochettes on eggplant caviar W chive oil
- Red pepper and goats cheese mousse W white gazpacho finished W chive batons

Main (Select 3 items to be served alternatively)

- Loin of veal wrapped in a spinach and basil mousse W golden fried gnocchi and a white bean puree
- Tian of flaked smoked salmon, avocado, crushed potato, tomato and dill drizzled W green herb oil
- Lamb fillet seared medium W a szechuan pepper, thyme and garlic rub on fried gnocchi and green beans
- Mediterranean vegetable and ricotta rotolo on a walnut, roquette pesto sauce finished W shaved parmesan

Dessert (Select 2 items to be served alternatively)

- Black forrest pie: individual tarts of dark chocolate mousse, cherries whipped cream and chocolate shavings
- Strawberry and toasted marshmallow parfait W vanilla cream and berry coulis
- Warm ginger pudding W poached rhubarb and vanilla ice cream
- Brie cheese plate W lavoche and accompaniments



EQ Restaurant + Bar
Champagne Breakfast

\$20 per person

Choose from any dish with coffee/tea and sparkling wine

Eggs Benedict

Poached eggs on thick toasted texas loaf, with grilled gypsy ham, baked field mushrooms, basil hollandaise and our own tomato and onion relish

Eggs Florentine

Poached eggs on thick toasted texas loaf, with baby spinach, roasted flame tomatoes, basil hollandaise and our own tomato and onion relish

B + B French toast

Cinnamon french toast topped with grilled bacon and banana, drizzled with maple syrup

Breakfast pizza

Turkish bread base, topped with bacon, sausage, tomatoes, mushrooms and egg drizzled with bbq sauce

Eggs on toast

Eggs poached, scrambled or fried and served on buttered sourdough or light rye toast

Bacon, egg and cheese sandwich



EQ Restaurant + Bar

Additional Services

Musical Entertainment-

Whether you want a DJ, Rock Band, Jazz Trio or someone to play the cardboard box, EQ Restaurant + Bar has its own Entertainment Manager and can find any act that you desire.

Show Stoppers

Whether it be a roving magician with a small act, or a cabaret of dancing girls and boys, we have access to a range of show stopping performers to entertain you and your guests

Audio Visual

It happens all the time. Either the lap top breaks down or the connection cord doesn't fit. It can ruin your event. Let us do the worrying for you. We have a complete range of audio visual equipment and conference necessities for you to hire. Projectors, Screens, Laptops, Flip charts, White boards. Just ask us.

Extras-

There are always little extras that you will need. Flowers, centre pieces, gift bags, balloons, invitations, theme ideas, costumes, hosts, etc, etc, etc.

What is it you need?? Just tell us and we will get it for you.

*please note all additional extras will incur a 10% service fee.



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