



Riverside Terrace Adjacent to Hamer Hall 100 St Kilda Road Melbourne
(03) 9645 0644 functions@eqcafebar.com.au
www.eqrestaurantbar.com.au



Functions

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

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

Our function pack contains a vast range of menu options and lets you select what best suits you & your Guests.

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.



Capacity

EQ Café Bar has several areas available to best suit your desired 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.



Cocktail

Cocktail Food Package \$30 per person (10 pieces per person)

Please select 6 items from the list below

- Mini vegetarian samosa
- Moroccan spiced lamb kofta balls w a mint & yoghurt dipping sauce
- Prawn & avocado bruschetta w chilli & coriander
- Seared scallops on cucumber w beetroot & horseradish & preserved lemon
- Double crumbled brie bites w spiced berry compote
- Stuffed mushroom caps w ricotta, sun dried tomato & basil
- Thai taquitos – crispy wonton skins filled w tartare of tuna w a duo of salsas
- Firecrackers – half a mild chilli filled w herbed cream cheese, topped w a prawn & wrapped w bacon
- ‘Shots’ of grilled mango & beetroot foam
- Spring rolls of shrimp, Coriander, lime & jalapeño
- Mexican adobo prawns w pico de gallo – prawns marinated in secret Mexican spices topped w fresh diced tomato, onion, coriander & lime
- Mini chorizo & goats feta tarts
- Algerian dates stuffed w ricotta cheese & steaky bacon
- Pillow sandwiches (Please select one filling from the list below)
 - Smoked chicken, prawn & chervil mayo
 - Cucumber w smoked salmon, cream cheese & spanish onion
- 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
- Homemade pate w toasted brioche & accompaniments (Please select one topping from the list below)
 - Duck liver & orange w orange & ginger marmalade & blackcurrent
 - Chicken & basil w sweet tomato relish

Mini Dishes

\$8.5 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 cod marinated in soy chilli & ginger on a crisp vegetable nests
- Satay of chicken on pork fried rice

Platters

The Asian Plate \$25 per plate

Selection of cocktail food items including:

Mini vegetarian samosa

Prawn spring rolls

Mini dim sims

Dips Plate \$20 per plate

homemade mediterranean & middle eastern dips w olives & warm turkish bread & crudités

Sweet potato fries \$25 per plate

Seasoned w brown sugar & Cajun spices served w chipotle & lime aioli

Charcuterie Plate \$50 per plate

Selection of cured meats & breads



Beverage Options

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 hour available \$10 per person per hour

Option One

Tyrrells Wines (Hunter Valley, NSW)

- Sparkling Brut
- Sauvignon Blanc
- Shiraz

James Boags Premium

James Boags Light

Soft drinks

Option Two

Imprint Sparkling (Nagambie, Vic)

Imprint Shiraz (Nagambie, Vic)

Kapuka Sauvignon Blanc

(Marlborough, NZ)

Peroni Nastro

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 team for further information



Lunch Set Menu One

\$25 per person

Entrée

(Shared)

Homemade Mediterranean & Middle Eastern dips w olives & warm Turkish bread

Mains

(Choice of)

1. Korean beef salad: thinly sliced marinated beef in soy sauce, fish sauce, white pepper & lime, char grilled (m/r) w tomato, cucumber, coriander leaves & mint leaves, drizzled w chilli, garlic, ginger & lime dressing
2. Caesar Salad: Baby cos leaves, crispy bacon, torn toasted bread, poached egg & anchovy fillets w a creamy caesar dressing & flaked parmesan cheese
3. Penne: chestnut, swiss brown & field mushrooms, herb ragu topped w goats cheese
4. Sunday lamb roast pizza: lamb roasted w rosemary & garlic, roast potatoes, carrots & peas w gravy & mint jelly
5. Meatza pizza: chorizo, roast chicken, crispy bacon, bell peppers, jalapeno, topped w smokey bbq sauce
6. Spaghetti: beef & pork ragu, red wine, tomato & basil topped w shaved parmesan

*gluten free

Lunch Set Menu Two

\$35 per person

Entrée

(Shared)

The meat platter – romain meatballs, kangaroo salami, pickled vegetables, eggplant & tomato dip, coffin bay queen scallops w caramelized onion & red wine butter, marinated artichokes, smoked pork & marinated olives

Vegetarian platter also available

Mains

(Choice of)

1. Caesar Salad: baby cos leaves, crispy bacon, torn toasted bread, poached egg & anchovy fillets w a creamy caesar dressing & flaked parmesan cheese
2. Korean beef salad: thinly sliced marinated beef in soy sauce, fish sauce, white pepper & lime, char grilled (m/r) w tomato, cucumber, coriander leaves & mint leaves, drizzled w chilli, garlic, ginger & lime dressing
3. Risotto: fresh squid, chorizo, roast garlic, tomato & fresh herbs
4. Gnocchi: House made potato & spinach gnocchi w blue cheese cream sauce & candied pears
5. Tiger prawn pizza: marinated prawns, chorizo, feta & Napoli sauce w char grilled lemons & fresh herbs
6. Four cheese pizza: blue cheese, parmesan, provolone & feta, roasted garlic w rocket leaves

*gluten free

Dinner Set Menu One

\$45 per person

Entrée

(Shared)

The meat platter – romain meatballs, kangaroo salami, pickled vegetables, eggplant & tomato dip, coffin bay queen scallops w caramelized onion & red wine butter, marinated artichokes, smoked pork & marinated olives

Vegetarian platter also available

Mains

(Choice of)

1. Penne: chestnut, swiss brown & field mushrooms, herb ragu topped w goats cheese
2. Spaghetti: beef & pork ragu, red wine, tomato & basil topped w shaved parmesan
3. Sunday lamb roast pizza: lamb roasted w rosemary & garlic, roast potatoes, carrots & peas w gravy & mint jelly
4. brush pepper kangaroo – kangaroo fillet marinated w garlic, lemon & brush pepper, char grilled medium rare on a potato & herb rosti w creamed leeks & jus
5. 250g eye fillet w bourguignon sauce, a rich sauce from burgundy of red wine, smoked bacon, baby onions & mushrooms served w steak fries
6. Fish of the day mashed potato, roasted tomatoes & basil hollandaise
7. massaman lamb shank lamb shank cooked in a southern style thai curry flavoured w galangal, lemongrass, cardamom, chilli & cinnamon served w potato, deep fried egg, coriander & peanuts
8. Korean beef salad: thinly sliced marinated beef in soy sauce, fish sauce, white pepper & lime, char grilled (m/r) w tomato, cucumber, coriander leaves & mint leaves, drizzled w chilli, garlic, ginger & lime dressing

*gluten free

Dinner Set Menu Two

\$55 per person

Entrée

(Choice of)

1. Calamari: marinated in tequila, lemon & lime, deep fried until crisp & golden w garlic, coriander & smoked jalapeno mayonnaise
2. Romaine Meatballs: beef, pork & herb meatballs in onion & brandy sauce w crusty ciabatta
3. Soup of the day: served w crusty ciabatta

Mains

(Choice of)

1. Herbed chicken: free range breast of chicken marinated in garlic & herbs w sweet potato chips, collard greens, smoked jalapeno & lime dressing
2. 250g Eye Fillet: bourguignon sauce, smoked bacon, baby onions & mushrooms served w steak fries
3. Fish of the day w mashed potato, roasted tomatoes & basil hollandaise or greek style stew of tomato, olives & feta w rice pilaf*
4. Penne: chestnut, swiss brown & field mushrooms, herb ragu topped w goats cheese

Dessert

(Choice of)

1. Sticky date pudding w toffee sauce & vanilla ice cream
2. Cheesecake of the day served w vanilla bean cream & raspberry sauce
3. Tart of the day w crispy biscotti, vanilla bean cream & raspberry sauce

*gluten free

Breakfast

\$25 per person - Choose from any dish below includes espresso coffee/loose leaf tea, sparkling wine & orange juice

1. Porridge: oats cooked in milk until rich & creamy w brown sugar & cream
2. Spiced fruit toast: whole chunks of fruit in cardamom spiced bread served w jams
3. Eggs Benedict: poached eggs on thick toast w grilled champagne ham, baked field mushrooms, basil hollandaise & house made tomato & onion relish (sorry no variations)
4. Eggs Florentine: poached eggs on thick toast w baby spinach, roasted flame tomatoes, basil hollandaise & house made tomato & onion relish (sorry no variations)
5. Eggs on toast & bacon: eggs any style on buttered multigrain, sourdough, turkish or light rye

Dietary Requirements

In the event that a guest has an individual request or requirement, we can arrange an alternative meal outside your chosen options. We have plenty of gluten free/lactose free etc options available

Please understand that this needs to be made clear at the time of confirmation. Our Functions Manager will inform you of a suitable alternative. In the event that you wish to choose another alternative to the one suggested, be aware that they may be an additional charge.

Additional services

We know that choosing the venue, food and beverage for your function is just the beginning, there are so many other things to not only think about, but remember to do. Don't worry though- we'll take care of that for you to.

Musical Entertainment-

Whether you want a DJ, Band or Jazz Trio EQ Café 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.

