

MELROSE

FUNCTIONS PACKAGE

Melrose Restaurant
Level 1, 37 Oxford Street, Bulimba







ABOUT MELROSE

Melrose brings a contemporary Pan-Asian restaurant and cocktail bar to Brisbane's very own Oxford Street. Melrose boasts neutral tones and beachy textures; with a bamboo roof and a terracotta tiled bar. Guests are able to dine under blue skies by day, and stars by night, with breezes flowing from the retracting roof.

Our semi-private cocktail bar room has high dining tables and is perfect for private functions of 20-45 guests seated, and up to 60 guests standing.

Our function prices are based on a minimum spend, this means there is no room hire fee; you can simply use the minimum spend towards both food and beverages.

MINIMUM SPEND

Minimum spend rates available for a function at Melrose are listed below:

DAY

Wednesday & Thursday - \$2,000

Friday, Saturday & Sunday - \$3,000

EVENING

Wednesday, Thursday & Sunday - \$3,000

Friday & Saturday - Price on application

Monday & Tuesday times available upon request.

Please note: Public holidays are weekend rates plus 15% surcharge.





COCKTAIL FUNCTIONS

Choose from 'Option 1' or 'Option 2' below -

Option 1: 2 canapes, 1 special and 1 larger - \$50 per person

Option 2: 4 canapes, 1 special and 1 larger - \$65 per person

*Additional canapes may be arranged per quote

CANAPÉS

House Shucked Oyster * - Red nahm jim, crispy shallot

Scallop Betel Leaf * - Finger lime, coconut caramel, peanuts

Pomelo Betel Leaf * VG/V - Lemongrass, lime leaf, crispy shallot

Ma Hor Pork * - Caramelized pork & peanut, pickled pumpkin, coriander

Ma Hor Tofu * VG/V - Caramelized tofu & peanut, pickled kohlrabi, coriander

Beef Short Ribs ^ - Tom Yum dressing, peanut, shiso, mixed herbs

Hiramaska Kingfish Crudo * - Chili lime dressing, inked tapioca crackers

Sticky Eggplant ^ VG/V - Black vinegar dressing

Crispy Enoki Mushroom ^ VG/V - Soy caramel, sticky rice

SPECIAL

Crispy Eggplant house-made bao V - Eggplant, katsu sauce, pickled cucumber, kewpie

Char Sui Pork Belly house-made bao - BBQ pork, cucumber, spring onion

Crispy Chicken house-made bao - Sriracha mayo, lettuce

Soft Shell Crab house-made bao bun - Sriracha mayo, lettuce

LARGER

Black Angus Beef Rendang * DF - Kaffir, chilli, coconut, lemongrass, curry leaves, peanut

Confit Duck Red Curry * - Grilled pineapple, lychee, okra, tomato, apple eggplant, tamarind on rice

Vegetarian Yellow Curry * DF VG - Kipfler potatoes, tofu, apple eggplant, snake beans, kaffir, curry leaves

* = Gluten friendly ^ = Gluten friendly on request VG = Vegan V = Vegetarian DF = Dairy Free



SEATED BANQUETS

Banquets are sharing style and spread across the table for all guests to share and enjoy.

Please choose one of the banquets listed below:

If you have any dietary requirements we are also able to substitute dishes.

KHAO SAN \$85PP

Scallop Betel Leaf * - Finger lime, coconut caramel, peanuts

Ma Hor Pork * - Caramelized pork & peanut, pickled pumpkin, coriander

Crispy Chicken house-made Bao Bun - Sriracha mayo, lettuce

Beef Short Ribs ^ - Tom Yum dressing, peanut, shiso, mixed herbs

Confit Duck Leg Red Curry * - Grilled pineapple, lychee, okra, tomato, apple eggplant, tamarind, lotus roots

Steamed Jasmine Rice * VG/V DF

Steamed Thai Coconut Mousse * - House-made coconut sorbet

BATU BALONG \$85PP

Vegetarian/Vegan Option

Pomelo Betel Leaf * - Lemongrass, lime leaf, crispy shallot

Ma Hor Tofu * VG/V - Caramelized tofu & peanut, pickled kohlrabi, coriander

Crispy Eggplant house-made Bao V - Eggplant, katsu sauce, pickled cucumber, kewpie

Tofu Roll-Ups* VG/V- Peanut satay sauce, fried tofu, tempura pumpkin, gem lettuce, shiso

Vegetarian Yellow Curry * DF VG - Kipfler potatoes, tofu, apple eggplant, snake beans, kaffir, curry leaves

Steamed Jasmine Rice * VG/V DF

Steamed Thai Coconut Mousse * - House-made coconut sorbet

SUKHUMVIT SOI \$99PP

In house fresh shucked oyster * - Red nahm jim, crispy shallot
Scallop Betel Leaf * - Finger lime, coconut caramel, peanuts
Char Siu Pork Belly house-made Bao - BBQ pork, cucumber, spring onion
Five Spice Duck Pancakes - Pan-seared duck breast, citrus hoisin, spring onion, cucumber, picked chili, pancakes
Black Angus Beef Rendang * DF - Kaffir, chilli, coconut, lemongrass, curry leaves, peanut
Wok Tossed Kailan & Brussel Sprouts V/VG - Mushroom XO sauce, garlic shallots
Thai Mango Salad * DF - Cashew, mint, chilli, fried shallot
Steamed Jasmine Rice * VG/V DF
Steamed Thai Coconut Mousse * - House-made coconut sorbet

ULUWATU \$99PP

Vegetarian/Vegan Option

Pomelo Betel Leaf * - Lemongrass, lime leaf, crispy shallot
Ma Hor Tofu * VG/V - Caramelized tofu & peanut, picked kohlrabi coriander
Crispy Eggplant house-made Bao V - Eggplant, katsu sauce, picked cucumber, kewpie
Crispy Enoki Mushroom ^ VG/V - Soy caramel, sticky rice
Tofu Roll-Ups * VG/V - Peanut satay sauce, fried tofu, tempura pumpkin, gem lettuce, shiso
Vegetarian Yellow Curry * DF VG - Kipfler potatoes, tofu, apple eggplant, snake beans, kaffir, curry leaves
Thai Mango Salad * DF - Cashew, mint, chilli, fried shallot
Steamed Jasmine Rice * VG/V DF
Steamed Thai Coconut Mousse *
House-made coconut sorbet

Banquet dishes are subject to seasonal changes and availability

* = Gluten friendly ^ = Gluten friendly on request VG = Vegan V = Vegetarian DF = Dairy Free

Please advise our Events Manager of any dietary requirements ten (10) days prior to the event, however we cannot guarantee against traces of allergens such as nuts, gluten and shellfish.

CUSTOM MENUS

Have your event stand out from the rest, with custom menus:

Additional \$200

Our in-house graphic designer will custom design Melrose style menus that are suited to your event.

These will include your selected food and drinks options on either side. The menus will be professionally printed. (Please note that personalised name tags for each guest are not included)





PERSONAL CHEF

Take your event to the next level by adding a live experience with one of our Melrose chefs.

\$200 FOR 1 HOUR

Hire a private chef to setup a station at your event for 1 hour.

Your private chef will 'make to order' one canape per guest. Choose one of the following canape options below:

Option 1: In House Shucked Oyster (GF)
red nahm jim, crispy shallot

Option 2: Betel Leaf - Choice of Scallop or Pomelo (GF)
finger lime, coconut caramel, peanuts



BEVERAGE OPTIONS

To complement your food selection, choose to add our beverage package for your guests to enjoy.

BEVERAGE PACKAGE

2 hours \$65pp

3 hours \$75pp

4 hours \$90pp

WINE - (your choice of 3 options from list below)

NV Veuve D'Argent, Blanc De Blancs, Burgundy - FR

Opawa, Sauvignon Blanc, Marlborough - NZ

Wild Earth, Pinot Gris, Central Otago - NZ

Blonde Crow (chilled), Pinot Noir/Shiraz, Mount Barker - WA

Langmeil 'Three Gardens', GSM, Barossa Valley - SA

BEER

Tiger - Lager (5%)

Revel Brewing - The Reveller / Session Ale (3.5%)

NON-ALCOHOLIC

Soft drink, sparkling and still water.

Other drink selections are available upon request





BEVERAGE OPTIONS

Treat your guests by arranging a welcome cocktail on arrival.

WELCOME SPRITZ \$18 per person

Rosé Spritz - Rosé Vermouth, prosecco, soda

Aperol Spritz - Aperol, prosecco soda

Limoncellow Spritz - Limoncello, Tanqueray Gin, Prosecco, thyme, soda

Classic cocktails available upon request *

DIY MIMOSA BAR \$290

Add the DIY Mimosa Bar to your event at Melrose Restaurant.

Ice buckets filled with bottles of sparkling prosecco and jugs of orange juice.

Set up on display for guests to serve themselves

4 x bottles of prosecco and 3 x jugs of orange juice serves approximately 10 guests.

CONSUMPTION BAR TAB

If our beverage package is not to your liking, you have the option to put down a bar tab to suit the tastes of your guests and your budget.

Please select 5-10 drink options for your guests to choose from off our drinks list.

We are also happy to set up any restrictions on your behalf.

TERMS & CONDITIONS

Please ensure you read and understand Melrose Restaurant terms and conditions before proceeding with your reservation. By paying the deposit you agree to our terms and conditions.

Please note: 10% Sunday surcharge and 15% Public Holiday Surcharge

DEPOSITS

The requested date is not confirmed until receipt of your deposit. The \$500 deposit is non-refundable. We do not hold provisional bookings unless it is secured with a \$500 deposit payment.

MINIMUM SPEND

Each event will be allocated a minimum spend depending on the venue and time of the function. Minimum spend includes all food, drinks and any extra services purchased with us. A minimum spend needs to be reached on the day. A room hire fee to apply in case of not reaching a minimum spend on the day.

FINAL PAYMENT AND CANCELLATIONS POLICY

The remaining bill can be paid on the day of the event or via pre-payment in advance. Should any event be cancelled less than ten (10) days prior to the event, the full package cost must be paid in full. All cancellations must be in writing. Melrose Restaurant reserves the right to cancel any booking and refund the deposit in the event of unforeseen circumstances out of our control.

FOOD AND DRINK

All food and drink offering are subject to seasonal changes and supplier availability. We require final confirmations of food and drink orders strictly ten (10) days prior to the event, to ensure sufficient staffing and food/drink supply. We do not allow BYO drinks. No food or beverages may be brought into the premises.

ALLERGIES

We can accommodate any dietary requests. You must advise of any dietaries we need to cater for so that we can tag your food accordingly. In case of a severe allergy, we will set some platter food aside on a separate plate. Melrose is not liable for any new dietary requirements that arise on the day of your booking.

CONFIRMATION OF FINAL NUMBERS

Your final numbers and floor plan arrangements are required ten (10) days prior to your function. If guest numbers drop after final confirmations 48 hours prior, any 'per person' options will not be reduced.

SET UP AND STYLING ITEMS BOUGHT INTO THE VENUE

All items including any equipment, personal property or merchandise must be collected within twenty-four (24) hours of event finishing. If there is another event afterwards, all items must be collected on the day of the event. We do not allow confetti or items to be stuck to our walls.

LOSS AND DAMAGES

Melrose Restaurant does not accept responsibility for the loss or damage to any equipment, personal property or merchandise left on the premises by any person prior to, during or after the function. Venue management has the right to debit your credit card for any damages incurred during your event, which includes any necessary repairs or excessive cleaning.

ARRIVAL AND OVER TIME LIMIT USE OF THE SPACE

Due to heavy schedule of the establishment, we ask that your guests arrive no earlier than your agreed starting time, unless pre-arranged with the events manager. You can set up 30 minutes prior to your time slot. Everyone must leave the space by the time agreed during the booking.

SMOKING AND RSA

Smoking is not permitted within the venue.

Our venues are fully licensed, hence we do not allow BYO drinks at any of our spaces. Our alcohol licence runs until 9:30pm on a daily basis.

In accordance with the Liquor Act, Melrose Restaurant practices the responsible service of alcohol and will refuse and eject any patron deemed to be intoxicated or displaying unruly behaviour by the staff and/or security. No refunds will be given if a guest of the booking is removed from the venue. All guests 18 years of age or older must hold a valid form of identification.

PARKING

All our venues have street parking available for general public.