



Function Pack 2012

Three Degrees has been catering for private functions for over 8 years. Located in QV square, corner Swanston and Lonsdale Streets, we are in the heart of the city.

With parking downstairs, and across the road from Melbourne Central train station it couldn't be easier for your guests to travel. Full disability access to the venue through lifts from all levels.

Our upstairs function room can cater for events of up to 120 sit down, or 350 cocktail. With its own private balcony, and varying room layout options, this space is sure to impress your guests.

The following pack contains information on;

- Canapés Menu
- Sit Down - a la carte menu
- Sit Down - BBQ style menu
- Birthdays
- 21st Birthdays
- Bar – Tabs, Packages
- Room Layouts
- Terms & Conditions

Most weekend functions (Friday or Saturday nights) require a minimum spend of \$2000. Of this amount all money spent over the bar, and food ordered is accounted for.

With multiple room layout options the possibilities are endless in arranging that perfect function. Our friendly team here at three Degrees are happy to organise the function for you. All we require are a few basic details and then we organise everything. It couldn't be easier.

Something Bigger

Why not hire out the whole venue. You could entertain over 700 guests over 2 floors. Packages can be built to suit your requirements. The party can happen downstairs in the cider bar and have the chill out lounge upstairs.

Our recently refurbished Cider bar is available for private functions on select Saturday nights. Minimum spends of \$5000 apply to close venue to the public.



CANAPES

\$2.50 each (unless stated otherwise)

Minimum order of 20 per item

Items marked * gluten free

VEGETARIAN

- California rolls with lettuce, avocado, wasabi, and mayo
- Bruschetta with bocconcini, sun dried tomato, and basil
- Mini roasted vegetable pizza
- Vegetarian spring rolls with Asian dipping sauce
- Gazpacho shots with cucumber, tomato, and onion *
- Vegetable pakora lightly fried with chunky tomato relish

MEAT

- Peking duck spring rolls with hoisin dipping sauce
- Mini tandoori chicken pizzas
- Mini gourmet pies with chunky tomato relish
- Grilled haloumi cheese wrapped in pancetta *
- Steamed chicken and leek dumplings
- Bruschetta with beef, goats cheese and gherkins
- Chicken tenderloins stuffed with spiced breadcrumbs
- Mini Beef burger with lettuce and tomato relish (\$4 each)
- Mini chicken burger with lettuce and mayonnaise (\$4 each)

SEAFOOD

- California rolls with prawn, lettuce, avocado, wasabi, and mayo (\$3 each)
- Prawn and coriander dumplings (\$3 each)
- Bruschetta with cured salmon, dill, capers and cream cheese
- Tom yum mussels *
- Steamed oysters in a coriander and lime sauce (\$3 each) *
- Lemon grass prawn skewers (\$3 each) *
- Pan seared scallops on Japanese salad with lime dressing (\$3 each) *
- Mini crumbed whiting burger with lettuce and tartare sauce (\$4 each)

SWEET

- Chocolate Brownie bites
- Orange butter cake bites
- Chocolate mud cake bites
- Strawberry cheese cake bites

A LA CARTE MENU

Our menu is inspired using only fresh and seasonal produce. Made by hand on site, all our food is treated with utmost care in the aim of delivering you and your guests the best possible dining experience. Our a la carte menu is served 50 / 50 style with full table service.

For a 2 course menu, please chose either 2 entrees and 2 mains, or 2 mains and 2 desserts. For 3 courses please choose 2 meals from each category.

We are also able to cater for specific dietary requirements. Please discuss these with our function co-ordinator. Specific dishes will be made up by our chefs to suit these requirements.

2 course \$45 per person

3 course \$55 per person

ENTRÉE

- Wild mushroom gnocchi in a creamy parsley sauce
- Salmon terrine on a bed of mizuna leaves, and tomato relish
- Home made garden vegetable tartlet, topped with wild rocket
- Char grilled king prawn on a thai noodle salad
- Pistachio crumbed duck shanks on a light coleslaw drizzled in orange sauce

MAINS

- Chargrilled Pork cutlet on a bed of potato gratin, with caramelised apple slices and bok Choy, finished with a pureed apple, cinnamon, and honey sauce
- Roasted vegetable risotto, with parmesan crisps and parsnip chips
- Chargrilled Eye Fillet on a bed of creamy herbed mash, broccolini, drizzled with a red wine jus
- Pan seared Salmon fillet on a bed of celeriac and potato puree, sugar snap peas, lightly drizzled with lemon dill infused oil
- Roasted chicken supreme on a bed of potato gratin, chargrilled vegetables, drizzled with a creamy wild mushroom sauce.

DESSERTS

- Chocolate ripple cake served with whipped cream, and fresh fruit
- Flourless Orange cake served with whipped cream, and fresh fruit
- Toblerone chocolate cake served with whipped cream, and fresh fruit
- Pecan tart served with whipped cream, and fresh fruit

Sit Down event (BBQ)

Served buffet style our menu will get your guests taste buds watering. With a huge selection of freshly prepared meals your guests will be able to dine according to their own needs. We suggest adding a few canapés to go around prior to dinner, while your guests enjoy a relaxing drink before the main event begins.

We are also able to cater for specific dietary requirements. Please discuss these with our function co-ordinator. Specific dishes will be made up by our chefs to suit these requirements.

\$35 per person

Mini dinner rolls

Potato salad with cherry tomatoes, and spinach

Greek salad with olives, tomatoes, fetta, celery, and Spanish onion

Chargrilled mixed vegetables drizzles with a thyme and rosemary infused oil

Roasted potatoes

Eye fillet medallions in a creamy mustard sauce

Chicken thigh fillets marinated in tandoori paste and chargrilled

Pan seared Salmon fillets drizzled with a lemon and dill infused oil

Mini Chocolate Brownie bites, whipped cream, and fresh berries

\$50 per person

Mini dinner rolls

Potato salad with cherry tomatoes, and spinach

Greek salad with olives, tomatoes, fetta, celery, and Spanish onion

Caesar salad with egg, croutons, parmesan tossed in a classic Caesar dressing

Chargrilled mixed vegetables drizzles with a thyme and rosemary infused oil

Roasted potatoes

Slow roasted mushrooms with thyme, oregano, and garlic

Eye fillet medallions in a creamy mustard sauce

Chicken thigh fillets marinated in tandoori paste and chargrilled

Pan seared Salmon fillets drizzled with a lemon and dill infused oil

Chargrilled king prawn skewers

Mini Chocolate Brownie bites

Mini Strawberry cheese cake bites

Birthdays

Whether you want a formal sit down dinner, or just a cocktail party I am sure three degrees can impress your guests and make your celebration memorable.

Multiple room layouts allow for parties from 50 guests right through to 350 guests. The upstairs function space becomes exclusively yours, with its own sun drenched balcony.

FOOD

Choose off the a la carte menu or canapés menu

Cakes – bring your own or we can organise these for you

LAYOUT

Discuss with our functions manager who has a wealth of experience and best layout options

DRINKS

Run a bar tab, Choose a drinks package, or let guests pay themselves. The options here are endless.

ENTERTAINMENT

Bring your own Ipod and plug into our system, free of charge

Photos - Slide Show – use our 50" LCD TV free of charge, just plug in a USB

DJ – bring your own or we can organise for you. (Approximately \$450)

Band – bring your own or we can organise for you. (Approximately \$600)

Balloons – Tell us your colour scheme. ((\$2 per balloon, minimum 60)

Bar

Three Degrees function room has a fully equipped bar which will be exclusively yours. With 10 tap products, over 30 bottled beers and ciders, and a huge wine list, all your guests will find something to suit their palate. We also have cocktails available and a large range of spirits.

Due to seasonality and a constant changing market, we are forever sourcing new products in wines, ciders and beers. For an updated list please discuss with our functions co-ordinator.

Basic bar Tab

All you need to do is give us a limit and we will do the rest

All tap beer – ranging from \$4.10 - \$5.10 per pot

House wines charged by the bottle at \$30

House sparkling charged by the bottle at \$32

Soft drink and juices from \$3.00 - \$3.80

Drinks Package A

2 hours \$30pp

3 hours \$37pp

4 hours \$44pp

On Tap

8 beers and 2 ciders

Wines

First pour house products

Soft Drinks

Lemonade, Coke, Diet coke, Squash, Tonic, Lemon Lime Bitters,
Orange juice, Cranberry juice, Pineapple juice, Apple juice

Drinks Package B

2 hours \$40pp

3 hours \$47pp

4 hours \$54pp

On Tap

8 beers and 2 ciders

Wines

South Island Sauvignon Blanc

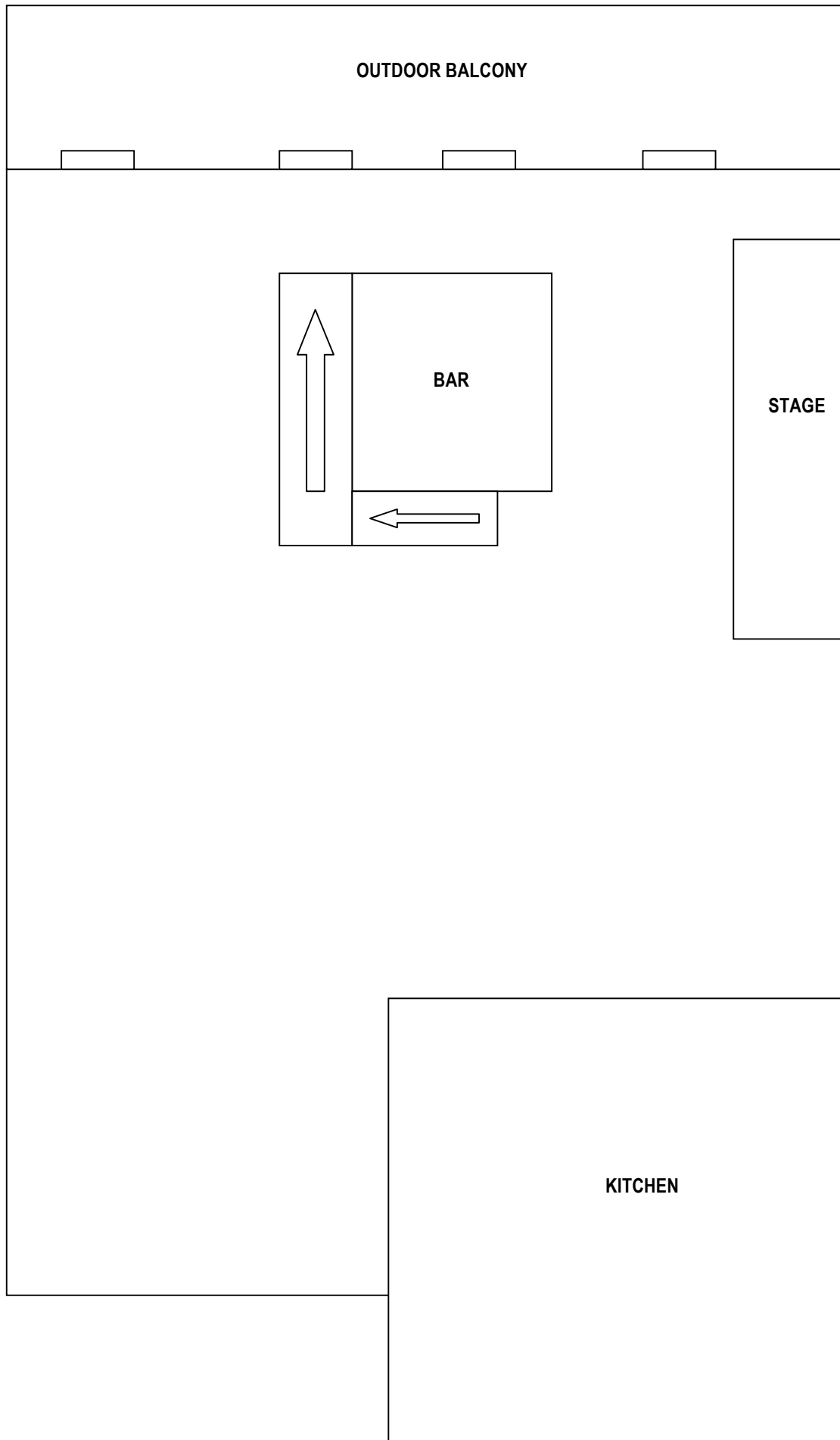
Fox Creek Shiraz

Chandon NV brut

Spirits

Smirnoff vodka, Gordon's gin, Johnnie walker red label, Bacardi Rum, Jim beam, Canadian club

Function Room Floor Plan



BOARDROOM

TOILETS

Terms & Conditions

Please be advised that when booking an event at Three Degrees you are accepting our terms and conditions set out below

1. All food and beverage selections must be chosen and notified to your function coordinator 10 days prior to the event.
2. Final numbers must be confirmed 5 days prior to the event. Should numbers decrease within this time, a charge for the food and beverage cost per person will be made for the original number of guests confirmed.
3. To confirm your booking, a non refundable \$200.00 deposit is required on making the booking. Credit card details are required within two weeks of placing your booking, along with your signed and returned contract. Your deposit is absorbed in your spending on the night.
4. A cancellation fee of \$200.00 will apply to all functions cancelled once confirmed.
5. **Minimum spends** apply to all privately booked areas. Three degrees operates a minimum spend of \$2000 on any Friday or Saturday night. If the food and beverage consumed is not equal to or greater than the minimum spend, then the residual will be charged as room hire.
6. **Three Degrees** reserves the right to change or delete menu items based upon seasonal availability.
7. **Three Degrees** reserves the right to change bar prices in accordance with CPI increases, and/or supplier increases
8. **Three Degrees** reserves the right to refuse entry and/or service to any person causing damage, harm, injury and/or disruption to any other person or item. This includes intoxication.
9. **Three Degrees** reserves the right to control any entertainment matters, including the type of entertainment, volume and start and finish times. We also reserve the right to shut it off at any stage if the customer does not comply with our direction on the night.
10. GST @ 10% is included in all prices.
11. Liability:
The customer indemnifies **Three Degrees** to the fullest extent permitted by law from and against:
 - a) All claims, suits, proceedings, judgements, orders, damages, costs, losses, and expenses of any nature which **Three Degrees** may suffer from or incur in connection with the loss of life, personal injury or damage to the property incurred or suffered directly or indirectly in connection with this Agreement, the use of Facilities by the customer, and invitees or any other persons associated with them except where such injury, loss or damage arises by reason of an act or omission of **Three Degrees** or its employees, agents or subcontractors.
 - b) **Three Degrees** is not liable or responsible to the customer and invitees or any other persons associated with them for any loss of life, personal injury or damage to or loss of property which may be suffered at any of the facilities except where such injury, loss or damage arises by reason of an act or omission of **Three Degrees** or its employees, agents or subcontractors.
 - c) The customer will be held financially responsible for damage or loss sustained to any items in the facilities, or to the facilities, however caused, by the customer, invitees or any other persons associated with them.

Credit Card Holder: _____

Credit Card Number: _____

Expiry Date: _____ Type of Card: _____

I/We _____ (Name)

of _____ (Company)

at _____ (Address) _____ (Postcode)

contact _____ (bh) _____ (ah)

Agree that I/we have read, understood and accepted all the above terms and conditions.

Name _____

Signed _____

Date _____

Australian Leisure and Hospitality Group Limited trading as Three Degrees Bar Brewery Brasserie ABN 37 067

391 511

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