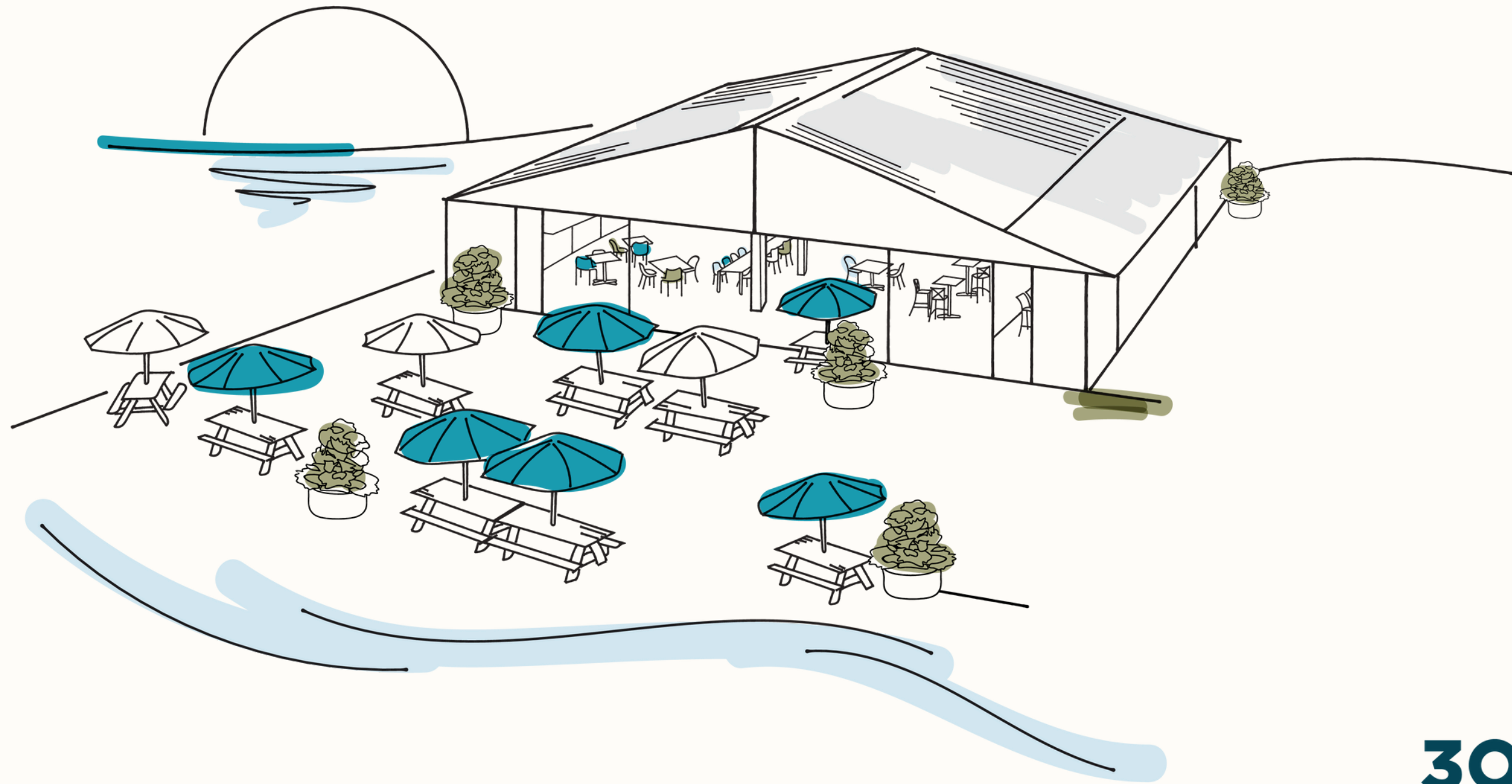


Functions Package





Large Groups

FAMILY GATHERINGS | BIRTHDAYS | CEREMONY'S

MAX 40 GUESTS

Feasting Menu

Shared Entree

House-Made Focaccia, Muhammara, Chilli Oil, Walnuts

Salt and Pepper Calamari, Herbs, Citrus Aioli

Parmesan and Mozzarella Arancini, Pumpkin Puree, Feta (V)

Pizza

Margherita - Tomato, Fior di Latte, Basil, Olive Oil (V)

Ortolana - Tomato, Fior di latte, Mushroom, Peppers, Zucchini,
Eggplant, Parsley (V)

Capricciosa - Ham, Prosciutto, Salami, Mushroom, Olive, Anchovy

Sides

Rocket, Pear, Parmesan, White Balsamic Dressing

Fries, Roasted Garlic Aioli

Dessert (add \$12 pp)

Sticky Toffee Pudding, Salted Butterscotch, Vanilla Bean Ice Cream

Nutella Pizza, Strawberries, Hazelnuts, Crisp Meringue

Tiramisu - Sponge Fingers, Espresso, Mascarpone, Coffee Liqueur

\$49
per person



MAX 40 GUESTS

Feasting Menu

Why not add a game of mini golf to the feast, we have group discounts!

\$79 pp

Shared Entree

House-Marinated Olives

House-Made Focaccia, Muhammara, Chilli Oil, Walnuts

Salt and Pepper Calamari, Herbs, Citrus Aioli

Parmesan and Mozzarella Arancini, Pumpkin Puree, Feta (V)

Pizza

Margherita - Tomato, Fior di Latte, Basil, Olive Oil (V)

Gamberi - Prawn, Cherry Tomato, Red Onion, Chilli, Garlic, Salsa Verde

Ortolana - Tomato, Fior di latte, Mushroom, Peppers, Zucchini, Eggplant, Parsley

Capricciosa - Ham, Prosciutto, Salami, Mushroom, Olive, Anchovy

Mains to Share (choose 2 options)

Pan-Roasted Market Fish with Seasonal Garnish

Medium Rare Roasted Beef, Crispy Chat Potatoes, Red Wine Jus, Mushroom

Ketchup Brined and Grilled Chicken, Rosted Pumpkin, Minted Yoghurt,

Quinoa, Cherry Tomatoes, Golden Raisins, Feta, Almonds

Sides

Chargrilled Broccolini, Toasted Almonds, Marinated Feta Rocket, Pear, Parmesan,

White Balsamic Dressing

Fries, Roasted Garlic Aioli

Dessert (add \$12 pp)

Sticky Toffee Pudding, Salted Butterscotch, Vanilla Bean Ice Cream Nutella Pizza,

Strawberries, Hazelnuts, Crisp Meringue

Tiramisu - Sponge Fingers, Espresso, Mascarpone, Coffee Liqueur

\$94 pp

Shared Entree

House-Made Focaccia, Muhammara, Chilli Oil, Walnuts

Salt and Pepper Calamari, Herbs, Citrus Aioli

Parmesan and Mozzarella Arancini, Pumpkin Puree, Feta (V) Burrata, Heirloom

Tomato, Red Onion, Basil, Green Oil (V)

Pizza

Margherita - Tomato, Fior di Latte, Basil, Olive Oil (V)

Gamberi - Prawn, Cherry Tomato, Red Onion, Chilli, Garlic, Salsa Verde Prosciutto Di

San Daniele - Tomato, Fior di Latte, Rocket, Parmesan

Ortolana - Tomato, Fior di latte, Mushroom, Peppers, Zucchini, Eggplant, Parsley (V)

Mains to Share (choose 2 options)

Pan-Roasted Market Fish with Seasonal Garnish

Medium Rare Roasted Beef, Crispy Chat Potatoes, Red Wine Jus, Mushroom

Ketchup Brined and Grilled Chicken, Rosted Pumpkin, Minted Yoghurt,

Quinoa, Cherry Tomatoes, Golden Raisins, Feta, Almonds

Sides

Chargrilled Broccolini, Toasted Almonds, Marinated Feta

Rocket, Pear, Parmesan, White Balsamic Dressing

Fries, Roasted Garlic Aioli

Dessert (add \$12 pp)

Sticky Toffee Pudding, Salted Butterscotch, Vanilla Bean Ice Cream

Nutella Pizza, Strawberries, Hazelnuts, Crisp Meringue

Tiramisu - Sponge Fingers, Espresso, Mascarpone, Coffee Liqueur

A bartender's hands are shown garnishing a cocktail in a glass. The glass is filled with a reddish liquid and ice. The bartender is holding a garnish, possibly a slice of citrus or a herb, over the glass. The background shows a bar with various bottles and a tap handle. The overall scene is dimly lit, suggesting a bar or club environment.

Cocktail Parties

BIRTHDAYS | PRESENTATION NIGHTS | CHRISTMAS
PARTIES | EOFY PARTIES

MINIMUM 20 ADULT GUESTS

Canapes

Choose Three

Hot

Seared Scallop, Truffled Cauliflower Puree,
Lemon and Chive Salsa
Char-grilled Prawn, Tomato Chilli Salsa
Seasonal Fish Goujon, Tartare
Arancini - Parmesan, Mozzarella, Truffled Aioli
Falafel, Tahini Yoghurt, Pomegranate
Twice-cooked Pork Belly, Apple, Baby Herbs
Char-grilled Chicken Skewer, Salsa Verde
House-made Beef and Thyme Sausage Roll,
Tomato Relish
Spiced Lamb Filo, Pine Nuts, Raisins, Cucumber
Yoghurt

Cold

Oysters Natural, Pink Grapefruit Dressing,
Salmon Roe Gazpacho Oyster Shots
Tuna Tartare en Croute
Corn Blini, Avocado, Crab
Blue Cheese, Walnut and Pear Bruschetta
Heirloom Tomato Caprese Skewers
Beetroot and Goat's Cheese Tartlet
Prosciutto wrapped Asparagus
Beef Carpaccio, Peppers, Olive Tapenade,
Crispbread
Pork and Pistachio Terrine, Quince Jam

Dessert

Flourless Orange Cake, Cream Cheese Icing
Vanilla Panna Cotta, Strawberry Salad, Raspberry Sorbet Lemon Curd Tartlets
Chocolate Mousse, Vanilla Cream,
Coffee, Hazelnut Wafer
Peanut Butter Choc Brownie, Whipped Ganache

\$15
per person



MINIMUM 20 ADULT GUESTS

Walk & Fork

Choose One

Roasted Pumpkin, Minted Yoghurt, Quinoa, Tomato, Raisins, Feta, Almonds

Smokey Eggplant, Hummus, Chili, Baby Herbs, Preserved Lemon

Blistered Tomatoes, Zucchini, Spinach, Potato Gnocchi, Balsamic, Ricotta

Cos, Pancetta, Grana Padano, Crouton, White Anchovy, Poached Egg

Slow Cooked Lamb Salad, Ancient Grain Salad, Herbed Yoghurt

Fish & Chips, House Made Tartare, Lemon

Fried Calamari, Roquette, Red Onion, Pepper, Citrus Aioli

Chargrilled Chicken Skewer, Grains, Leaves, Citrus, Salsa Verde

Rare Roast Beef, Beetroot, Asparagus, Bitter Leaves, Horseradish Cream

Chargrilled Vegetable Skewer, Pearl Couscous, Pomegranate, Citrus Dressing

Beef Ragu, Potato Gnocchi, Herbs, Parmesan

Herb Roasted Chicken, Charred Vegetable Couscous Salad, Preserved Lemon

Beef Bourguignon, Potato Mash, Herbs

Pizzas

Margherita - Tomato, Fior di Latte, Basil, Olive Oil (V) 22

Gamberi - Prawn, Fior di latte, Zucchini, Garlic, Mint 28

Prosciutto Di San Daniele - Tomato, Fior di Latte, Rocket, Parmesan 26

Ortolana - Tomato, Fior di latte, Mushroom, Peppers, Zucchini, Eggplant, Parsley (V) 24

Pollo - Roasted Chicken, Garlic, Fior di Latte, Broccoli, Preserved Lemon 26

Tonnata - Tuna, Fior di latte, Cherry Tomato, Green Olives, Chilli, Garlic, Mint 26

Salame - Tomato, Fior di latte, Hot Salami, Gorgonzola Piccante, Chilli Honey 27

Capricciosa - Ham, Salami, Mushroom, Olive, Anchovy 26

Patate - Potato, N'duja, Leek, Fior di latte, Rosemary 25

GF / VEG Available 3



\$14
per person



Grazing Table

A Selection of Seasonal & Artisanal Products

Chargrilled & Roasted Vegetables - Zucchini, Eggplant, Pumpkin, Red Onion,
Peppers Sliced & Cured Meats - Prosciutto, Ham, Salami
House Marinated Olives, Soft & Hard Cheeses, Dried & Fresh Fruits, House Made
Dips, Toasted Sourdough, Crisp Breads, Rosemary, Sea Salt & Olive Oil Focaccia

\$500

Serves 40 - 50 Adults

\$750

Serves 60 - 70 Adults

\$1000

Serves 80 - 90 Adults

MINIMUM 20 - MAXIMUM 50 GUESTS

Italian BBQ Feast @ The Elements

Antipasti

Sliced Cured Meats (Salami, Prosciutto, Smoked Ham)
Chargrilled Marinated Vegetables
(Peppers, Courgette, Aubergine, Mushroom, Red Onion, Artichoke, Olives)
House made Flatbread, Seasonal Dips

From the Barbeque

Grilled Lamb Cutlets, Rosemary, Garlic Served with Romesco
Sicilian Grilled Chicken Breast with Salsa Verde
Crispy Skin Barramundi Fillet, Caponata and Grilled Lemon
Selection of Italian Style Pork Sausages
Grilled Amalfi Style Prawn Cutlets with Lemon, Garlic and Mint

Salads

Traditional Panzanella Salad (Italian tomato, roasted pepper, basil and bread) Roasted Chap potatoes, Garlic, Rosemary and Sea Salt
Roquette, Pear and Parmesan Salad

\$80
per person



Corporate Events

MEETINGS | PRESENTATIONS | WORKSHOP | SEMINARS

ELEMENTS - MINIMUM 10, MAXIMUM 26
3030 BOULEVARD - MINIMUM 30, MAXIMUM 120

Did someone
say Mini Golf
tournament for
the team...

Full and Half Day Meeting Packages

\$45 pp

Morning Tea and Lunch

Morning Tea

Assorted Mini Pastries
House-Made Sweet and Savory Muffins
(Raspberry White Chocolate, Pumpkin
Spinach and Feta) Fresh fruit platter

Lunch

Selection of Freshly Made Sandwiches
and Wraps
Frittata
Fresh Seasonal Salads

** Tea, Espresso, Batch Brew included in all packages.

** Use of Anti glare LCD screen, Microphone, PA and
White Board facilities included in all packages.

\$60 pp

Morning Tea, Lunch & Afternoon Tea

Morning Tea

Assorted Mini Pastries
House-Made Sweet and Savory Muffins
(Raspberry White Chocolate, Pumpkin
Spinach and Feta)
Fresh fruit platter

Lunch

Selection of Freshly Made Sandwiches
and Wraps
Frittata
Fresh Seasonal Salads

Afternoon Tea

Assorted Warm Savoury Pastries
(Sausage Rolls, Pies, Spinach and Ricotta Rolls,
Vegetable Pasties) Selection of Slices
(brownie, lemon slice, berry crumble slice)
Freshly Baked Scones, Cream and House Made Jam

Terms & Conditions

Cleaning Fee

A minimum cleaning fee of \$100 may be added to your invoice in the event of any unreasonable mess or damage to the venue. This may include small rubbish - ie. confetti or glitter, food items or any other mess deemed to be unreasonable at staff's discretion.

Minimum Spend Requirements

Non private functions have a minimum catering spend requirement of \$49.00pp, this amount is not inclusive of any bar tab.

Private functions wanting total venue hire & exclusivity have a minimum spend requirement of \$7,500 during April through to October. \$10,000 during November through to March.

This amount is made up of a \$500 venue hire fee, bar tab & catering.

No-Show Policy

Full catering payment is due 14 days prior to your event, if this payment is not received in a timely manner, you risk your function being cancelled, and deposit being forfeited.

In the event of unadvised cancellation, or no-show, your complete catering amount, including deposit will be forfeited.

Booking Confirmation

For Full Venue Hire we require a deposit of 50% to lock in booking date with a 5 Hour hire time, Non Private functions require a 15% deposit to lock in booking date.

With the remainder of your catering invoice due 14 days prior to your event. Bar tabs are to be paid at the conclusion of your event.

Catering

All catering items are subject to change due to seasonal changes in produce and availability.

All catering selections and catering payment due 14 Days prior to Event date for Non Private hire events.

Cancellations/Reschedule

In the event you need to cancel or reschedule your event, we ask that you give us a minimum of 30 days notice for private hire events and 14 days for non private events. We will take all available steps to get you rebooked as soon as possible. An administration fee of \$75 will be deducted from refund for cancellations with minimum 30 days for Private Hire Events and 14 days for Non Private Events.

House Rules

We want you & your guests to have the best time, safely. There are house rules that all guests must follow during your function. These include:

No throwing of games, glassware or rocks.

No outside food or beverages brought into the venue.

No live music unless you have privately hired the venue.

All guests must listen to any direction given by staff.

Failure to adhere to these rules may result in you & your guests being asked to leave immediately**

RSA

Our staff take you & your guests' safety very seriously. As such, RSA guidelines will be followed strictly by our staff during your event.

Alcohol will not be served to anyone under the age of 18 & ID will be checked to ensure lawful service. Our staff reserve the right to refuse service of alcohol in line with standard Victorian RSA guidelines. Bringing alcohol into the venue, or removing it is strictly prohibited.

Events at The Elements

All Events held at The Elements are weather dependent, these events can be rescheduled to a different date without loss of deposit, all deposits are non-refundable due to cancellation.

****In the case of you and your party are asked to leave early due to misconduct all the remaining balance of the bar tab will be forfeited.**

Terms and Conditions are subject to change without notice, for all terms and condition enquiries please reach out to the Functions Manager.