STANDING EVENTS

AVAILABLE IN

<table>
<thead>
<tr>
<th>Room</th>
<th>Min. 20 PPL</th>
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<tbody>
<tr>
<td>Long Room</td>
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<tr>
<td>Private Dining Room</td>
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<tr>
<td>Club Lounge</td>
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Depending on the size of your event, we can offer the perfect space for you and your guests to mingle whilst roaming. Bite-sized canapes circulate the room. Take your pick from our selection of one bite, three bite, and five bite items, and let us do the rest.
ONE BITE

TOMATO TART W ROCKET PESTO & GOATS' FETA (V) // 5.0
SALMON GRAVLAX W HORSERADISH CREAM, DILL CUCUMBER // 5.0
PRAWN TARTLETS W AVOCADO & SRIRACHA (GF, DF) // 5.0
CHORIZO CROSTINI W BAKED RICOTTA SALATA // 5.0
BEEFROOT TART W PEAR (VG, GF, DF) // 5.0
POLENTA BITES W MUSHROOM DUXELLE, SALSA VERDE (V) // 5.0
SWEET ONION TARTS W BLUE CHEESE (GF) // 5.0
MAC & CHEESE CROQUETTE W AIOU (V) // 5.0
WILD MUSHROOM ARANCINI (V) // 5.0
SWEET POTATO & CASHEW EMANADAS W KASUNDI (DF) // 5.0
SPANISH MEATBALLS W SOFRITO (GF, DF) // 5.0
WONDER PIE // 5.0

THREE BITES

CRISPY BUTTERMILK CHICKEN BITES W SRIRACHA DIPPING SAUCE // 5.5
GOURMET SAUSAGE ROLL (GF, DF) // 5.5
BEEF/CHICKEN PIES W TOMATO RELISH // 5.5
PRAWN & CHORIZO SKEWERS W CARAMELISED ONIONS (GF, DF) // 5.5
MISO GLAZED EGGPLANT SKEWERS (VG, DF)
CAULIFLOWER BITES W VEGAN RANCH (VG, GF, DF) // 5.5

FIVE BITES

SLIDERS // 8.0
BEEF BRISKET, AMERICAN CHEESE & PICKLE
CAROLINA PULLED PORK W BUTTERMILK SLAW
CRISPY CHICKEN W GREEN TOMATO & JALAPENO
PORTOBELLO MUSHROOM SLIDER W PURPLE CABBAGE (VG, DF)
CLASSIC FISH & CHIPS W HOUSE TARTARE (DF) // 8.0
PUMPKIN & PEARL COUSCOUS SALAD W HERB DRESSING (VG, DF) // 8.0
CAULIFLOWER & SWEET POTATO CURRY W RICE & LABNE // 8.0

SWEET BITES

PETIT FOURS // 5.5
LITTLE BERTHA PETIT TARTS // 5.5
SLICES // 5.5
FRESH SCONES W JAM & CREAM // 5.5

SHARE BOARDS (SERVES 1-6 PERSONS)**

HOUSE-MADE DIPS & BREAD // 15.0
SEASONAL FRESH FRUIT (VG) // 22.0
CRUDITÉS - SEASONAL VEGETABLES & DIP (VG, GF) // 26.0
CHARCUTERIE - CURED MEATS // 28.0
CHEESE - THREE KINDS OF CHEESE, FIG CRISPBREAD, QUINCE // 36.0

*V = VEGETARIAN, VG = VEGAN, GF = GLUTEN FREE, DF = DAIRY FREE, O = OPTION AVAILABLE
**SHARE BOARDS ARE ALSO AVAILABLE FOR SEATED AND CONFERENCE EVENTS
BEVERAGE PACKAGES

WE HAVE A VARIETY OF HOT AND COLD DRINKS, AS WELL AS ALCOHOLIC BEVERAGES THAT ARE AVAILABLE FOR FUNCTIONS. THESE BEVERAGES CAN EITHER BE CHARGED ON CONSUMPTION, OR A DRINKS PACKAGE CAN BE PURCHASED.

HOSTS ARE ABLE TO CREATE A SELECTION OF AVAILABLE DRINKS PRIOR TO THE MEETING IF THEY WISH.
DRINKS PACKAGE
25.0 P/P UNLIMITED DRINKS (2HRS – T/C: RESPONSIBLE SERVICE OF ALCOHOL)
SPARKLING MINERAL WATER
SOFT DRINK
JUICE
PRICKLY MOSES OTWAY LIGHT
FURPHY REFRESHING ALE
WHITE WINE – 2019 SANTA & D’SAS PINOT GRIGIO
RED WINE – 2017 CONCRETE & CLAY SHIRAZ
SPARKLING – SANTA & D’SAS PROSECCO

CHARGED ON CONSUMPTION
1L SPARKLING MINERAL WATER // 9.0
JUG OF SOFT DRINK // 9.0
JUG OF JUICE // 9.0
PRICKLY MOSES OTWAY LIGHT // 9.0
FURPHY REFRESHING ALE // 9.0
WHITE WINE – 2019 SANTA & D’SAS PINOT GRIGIO // 41.0
RED WINE – 2017 CONCRETE & CLAY SHIRAZ // 39.0
SPARKLING – SANTA & D’SAS PROSECCO // 43.0

*WINE SELECTION SUBJECT TO CHANGE

COFFEE AND TEA
TEA AND COFFEE URNS // 3.0 P/P
BARISTA MADE COFFEE // 4.0 +
T'S & C'S

OUR EVENT SPACES ARE BASED ON A MINIMUM SPEND. THIS MINIMUM SPEND CAN BE USED ON THE EVENT, FOOD AND BEVERAGES CONSUMED WITHIN THE DESIGNATED EVENT SPACE AND DURING THE ARRANGED TIME.

DATE CHANGES CAN BE ARRANGED, FREE OF CHARGE, IF THERE IS MORE THAN TWO WEEKS NOTICE GIVEN.

CANCELLATION WITHIN 14 DAYS OF YOUR EVENT WILL INCUR A 25% CANCELLATION FEE
CANCELLATION OR RESCHEDULING WITHIN 7 DAYS WILL INCUR A 50% CANCELLATION FEE
ANY EVENTS THAT ARE CANCELLED OR RESCHEDULED WITHIN 48 HOURS OF THE DATE WILL INCUR A 100% CANCELLATION FEE

FEES APPLY FOR ACCESS TO THE SPACE PRIOR OR POST THE BOOKING TIME

IF YOU HAVE ANY ENQUIRIES, OR WISH TO BOOK A PRIVATE EVENT, PLEASE EMAIL US AT MONASH.CLUB@MONASH.EDU, OR CALL 9905 0888