SEATED EVENTS
PRIVATE DINING EXPERIENCE

AVAILABLE IN
PRIVATE DINING ROOM MIN. 20 PPL

THE PRIVATE DINING EXPERIENCE IS AN INTIMATE, FINE DINING AFFAIR LOCATED IN THE HEART OF
THE CAMPUS. PRESENTED IN OUR STYLISH AND ELEGANT PRIVATE DINING ROOM, ENJOY FINE FOOD
CURATED BY OUR TALENTED CHEFS, WITHOUT DISTRACTION.

55.0 P/P

AMUSE BOUCHE
POLLENTA DISC W MEDITERRANEAN VEGETABLES & GREEN OLIVE TAPENADE ( GF, DF, VG )

MAINS - CHOICE OF;
PAN-FRIED LOCAL FISH FILLET SERVED W SAUTÉED BOK CHOY, BRAISED FENNEL & A MUSSEL SAUCE
( GF, DF )
ROASTED HARISSA CHICKEN W CRISPY KIPFLER POTATOES, GREEN OLIVES & LEMON ( GF )
WILD MUSHROOM RISOTTO W BABY SPINACH & PARMESAN ( V, VGO, DFO )

SIDES
ROASTED BUTTERNUT PUMPKIN & KALE SALAD W CRANBERRIES, SMOKED ALMONDS & MAPLE
VINAIGRETTE ( VG, GF, DF )
STEAMED BROCCOLINI W ALMONDS & NUT BROWN BUTTER ( GF, DFO )
ROASTED ROOT VEGETABLES W ROSEMARY SALT ( GF, DF )

DESSERTS - ALTERNATING
RASPBERRY & CHOCOLATE PUDDING SERVED W PERSIAN FAIRY FLOSS ( VG, GF, DF )
CREMA CATALAN W MACERATED MANDARINS & HOUSE-MADE PISTACHIO BREAD

***SEASONAL MENU SUBJECT TO CHANGE

*V = VEGETARIAN, VG = VEGAN, GF = GLUTEN FREE, DF = DAIRY FREE, O = OPTION AVAILABLE
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