

EVENT KIT

SLATE RESTAURANT

Rooftop BAR



INTRODUCTION

Located in the heart of the Melbourne CBD, just off Goldsbrough Lane, Slate is one of the city's select few all-weather rooftop venues. Slate's versatile, two-level space can cater for all standing and sitting events whether it be a work function, 21st birthday party, wedding reception, Christmas party or an intimate gathering.

Regardless of the season or the reason for your function, you have various options to create the most ideal ambience. We are fortunate enough to have flexibility with our space where you can choose from either upstairs or downstairs. Alternatively if you prefer to host your function outdoors, our balconies are fully covered and heated.

Our resident Head Chef takes immense pride in delivering function food that not only satisfies the appetite but will leave you wanting to savour it long after the function has finished. Our canape menu includes both hot and cold choices with a definitive flare for originality, and our set menu encompasses everything that our a- la-carte menu does and more.



SPACES

FRONT TERRACE Max 60 pax standing

The Front Terrace is located at our entrance and is an exclusive area that keeps the gathering united. Best for small to medium sized groups, rain is no problem as the space is weatherproof all year around.

LOFT ROOM Max 100 standing | Max 80 sitting

The Loft Room is a semi-secluded space that is ideal for medium sized groups. The large doors let in the afternoon sunshine and a gorgeous sunset, during the warmer months, while keeping cozy during cooler ones.

BACK TERRACE Max 25 pax standing

The Back Terrace is an extension of our loft room, able to cater for a smaller party looking for lazy afternoon drink, casual bite or a canopy function.

SKY ROOM Max 70 pax standing | Max 60 pax sitting

The Sky Room is located upstairs, opposite our rooftop. It is designed for either cocktail or sit-down functions, and offers great views out to the rooftop.

Pallet ROOM Max 35 pax standing | Max 22 pax sitting

The Pallet Room is located downstairs on the right as soon as you walked into the venue, opposite the bar. The walls are made out of repurposed pallets which gives the name to the area. It is very convenient for the small gathering where they are looking to hire a semi-private section for the gathering.

THE ROOFTOP Max 90 pax standing | Max 50 pax sitting

Inspired by Manhattan rooftop bars, The Rooftop is sun drenched in summer and heated while undercover through winter. This fully versatile indoor and outdoor space makes the perfect setting for a large to extra-large event.

ENTIRE UPPER LEVEL Max 160 pax standing | Max 120 pax sitting

The entire upper level consisting of the Sky Room and The Rooftop is the ultimate party venue and can accommodate large to extra-large parties.

ENTIRE SPACE Max 400 pax standing | Max 200 sitting

For extra-large events, the entire space can be made available.

CANAPÉ MENU

CANAPÉS

STANDARD CANAPÉS \$3.5

Mozzarella and fetta arancini, lemon mayonnaise (GF option)

Tomato tart, Greek feta, caramelised onion (GF option)

Thai vegetable spring rolls, sweet chili dipping sauce

Zucchini and mint fritters, sumac yoghurt

DELUXE CANAPÉS \$4.5

Prawn fingers with Chipotle aioli

Smoked chicken and charred capsicum arancini, aioli

Smoked salmon croquettes, pickled beetroot

Slates mini roast vegetable pizza (vegan/GF option)

Slates mini pizza slices with olives and salami

Louisiana crumbed chicken breast, spicy dipping sauce

Cured salmon tarts, with horseradish cream and lemon zest

PREMIUM CANAPÉS \$5.5

Satay chicken skewers, toasted sesame

Sushi-vegetarian, seafood, duck and beef

Selection of freshly shucked oyster, natural, sherry vinaigrette, pickled beetroot

Mustard and pepper beef bruschetta, horseradish aioli, olive and charred capsicum

Ginger and sake cured kingfish, pickled ginger, toasted croutes

Australian tiger prawn skewer, kewpie mayonnaise, lemon

Braised duck rice paper rolls, chili and herb dipping sauce

Slates famous mini wagyu beef burgers with usual suspects

House made mini lamb pies with tomato relish

GRAZING \$8

Slates signature lamb pies with French fries

Crispy chicken wings with Russian potato salad

Beer battered fish and chips served on mix leaves and lemon dressing





ON ARRIVAL/AFTER FOOD PLATTERS \$89 (Shared for 8-10 pax)

Local and imported cured meats, house made terrine, pickles and charred bread

Local and imported cheeseboard with dried fruits, quince paste, crackers and charred bread



Slates Signature Canapes Package \$46 per person

This package is our signature package where Slates most popular items are put together and covers all bases with few options for vegetarians and beef, seafood & chicken for everyone. It is very ideal for events like corporate Functions, Weddings, Birthdays and Engagements where the event is at least for 3-4 Hours.

Prawn lady's fingers w/ red voodoo aioli

Thai vegetable spring rolls, sweet chili dipping sauce

Hand rolled Capsicum Goats cheese Arancini with Basil and Mozzarella

Mini wagyu burger, pickle, jack cheese and tomato relish

Sushi – Vegetarian, duck and beef

Peppered beef fillet bruschetta with grain mustard, fire roasted red pepper and truffle potato aioli

Flat Grilled chicken skewers flavoured w/ mirin, sake and ginger

Cured Salmon tarts, with horseradish cream and lemon zest

GRAZING (Choose One)

- Slates signature lamb pies with French fries
- Crispy chicken wings with Russian potato salad
- Beer battered fish and chips served on mix leaves and lemon dressing

PARTY PLATTERS Max 40 pax

Thai spring roll - 30 items @ \$70(vegetarian)

Mix of sauté vegetables in pastry wrap serve with sweet chili sauce

Samosa - 30 items @ \$70 (vegetarian)

Hint of curry vegetables wrap in pastry serve with raita

Prawn purse - 30 items @ \$80 (seafood)

A twister wrap Asian prawns with chili garlic aioli

Capsicum goat cheese arrancini - 35 items @ \$80 (Vegetarian)

Arborio rice folded with capsicum and goat cheese accompanied with tomato chutney

Sushi - 25 items @ \$100 (GF)(Minimum 3 platters)

Individual sushi mix accompanied with light soy

Gringo slider - 15 items @ \$75 (GF EXTRA \$30 PER PLATTER)

Beef patty with aioli ,with gringo sauce, lettuce and provolone

Mini pizza - 15 items @ \$50(GF EXTRA \$20 PER PLATTER)

Finger flat bread top with baked vegetables and mozzarella

Madura chicken skewer - 25 items @ \$70 (GF Option available)

Seasoned in Indonesian herbs accompanied with candlenuts satay sauce

Louisiana crumbed chicken - 30 items @ \$80

Marinate tenderloin fried to golden crisp serve with chipotle aioli

Tomato tart - 35 items @ \$80 (Vegetarian)

Filling with goat cheese, dressed with sundried tomato

Vegan Party Platter- Designed for 4-5 People Shared @\$70

Chef's selection of canape style nibbles

Food order must be finalized 3 days prior to the event in order to maximize the variety.

If there is any special requirements please contact our functions team 5 days prior.

SET MENUS

1-COURSE \$35pp

Main and 2 sides

2-COURSE \$55pp

Entrée, main and 2 sides

3-COURSE \$70pp

Entrée, main, side and dessert

CANAPES ON ARRIVAL (\$9)

Chef's selection of two canapes

ENTRÉE

Shaved Octopus with cucumber, citrus, fermented chili, and shellfish oil

Polenta chips with black garlic aioli and truffle pecorino

Marinated smoked eggplant with basil and crispy capers

Fried local baby calamari with lemon and mayo

MAINS

250g Beef Sirloin with spinach, potato gratin, and café de Paris butter

Vindaloo masala spiced salmon with broccoli stalk, kohlrabi slaw, and coconut cream

Smoked eggplant and ricotta agnolotti with tomato, basil, and olives (vegetarian)

New season mushroom risotto with crème fraiche & chives (Can be done Vegan)

SIDES served with mains

Seasonal greens Slates way

Mixed leaves salad with vinaigrette

Roasted potatoes with lemon & rosemary

DESSERT

House made sticky date pudding with butterscotch sauce and whipped cream

Basque cheese cake with caramelised berry and vanilla cream

BEVERAGE PACKAGES

Option 1

\$29 per person – 2 Hours

\$38 Per person -3 Hours

\$47 Per person – 4 Hours

Willowglen Semillion Sauvignon Blanc

Willowglen Shiraz Cabernet

Willowglen Sparkling Brut

House Lager/Draught On tap

Cascade Light (B)

Soft drinks

Option 2

\$36 per person – 2 hours

\$45 per person – 3 hours

\$54 per person – 4 hours

All Wines by the Glass from the Wine list

Apple or Pear Cider

House Lager/Draught On tap

Pirate Life Pale Ale on tap (Or equivalent)

Stone and wood Pacific ale on Tap

Cascade Light (B)

Soft drinks

Option 3

\$46 per person - 2 Hours

\$56 per person - 3 Hours

\$66 per person - 4 Hours

French Champagne on Arrival

All Beers on tap

All wines By the Glass

Apple and Pear Cider

All Bottled Beers

Soft drinks/LLB/juice

COCKTAIL ON ARRIVAL

\$15 per person

BASIC SPIRITS

\$15 per person for the first two hours and \$5 an hour person after the first two hours as an addition to any package

TERMS AND CONDITIONS

MINIMUM SPEND AND PAYMENT

Slate will negotiate the minimum spend with each client depending on size and occasion. Payment can be made in cash, EFTPOS, Visa, MasterCard, AMEX or Diners and requires being finalised 7 days after both parties accept function unless prearranged with management.

EXCLUSIVE VENUE HIRE

Slate offers the rooftop terrace, or the entire venue Monday-Sunday depending on needs and requirements.

BOOKING AND DEPOSIT

Slate will accept a tentative booking on a preferred date and hold for 7 days. Slate requires a deposit of 50% upon acceptance of function proposal. Client accepts the terms and conditions by paying the deposit for the proposed event.

CANCELLATION

In case of an event cancelling the following terms and conditions are applicable:

- For 60 days or greater notice, the deposit will be refunded in full
- Between 60-30 days' notice of cancellation will forfeit the 50% deposit
- Anything less than 30 days will require 100% of quoted function spend originally stated on the event sheet
- Slate reserves the right to cancel any booking if the full payment is not received within 7 days of the function being accepted by both parties and deposit will not be refunded.
- Refund is not applicable if your booking causes a loss of another booking for the same date and you have been notified.

CATERING

- Slate can design a menu to suit your needs varying from sit-down or cocktail functions, dietary requirements and budget. Menu choice and final numbers must be finalised 7 days prior to function.

- Outside catering will only be permitted with prior arrangement with Slate management.
- Any extra catering requests on the night will need to be paid upon the completion of the function.
- Slate will happily provide plates and spoons at no extra cost for your cake however if we the cake needs to be cut and served to guests it may be at an extra cost

BEVERAGES

Slate offers beverage packages to suit all types of functions. These can be pre-arranged into beverage packages, a bar tab or cash basis.

Slate reserves the right to refuse alcoholic beverages to any guest attending the function that is considered to be under age, intoxicated or behaving in an offensive manner.

EQUIPMENT AND DECORATIONS

Slate allows outside equipment to be brought into the venue and does not take responsibility for insurance of these equipment. Slate is able to arrange decorations on your behalf and this is to be finalised 7 days prior to function and may incur an extra cost. Nothing may be nailed, screwed or stapled to any wall, door or surface in Slate.

MINORS

Patrons under the age of 18 by law are permitted if accompanied by their parent or legal guardian with prior notice given to Slate.

LOSS OF PROPERTY

Slate does not accept any responsibility for loss or damage of property left at the venue before, during or after your function. All property is to be removed from the venue at the conclusion of the function.

SECURITY

It is the clients responsibility to conduct the function in an orderly manner and may arrange independent licensed security or negotiate Slate security 14 days prior to function at an extra cost.

AFTER CARE

General and normal cleaning is included in the cost of the event, however additional charges may be payable if the event has created cleaning needs above and beyond normal cleaning (Glitters etc) and will be advised of this 48 hours after the conclusion of the function.

ACCESS TO VENUE

Slate may be able to be accessed an hour before the commencement of the function and requires 24 hours notice of the arrival time if early access is required.

Slate wishes you a happy and memorable function and is happy to discuss further needs with each client to ensure the perfect function is created.

DURATION OF EVENT

Every event is set for a maximum of 4 hours duration unless otherwise agreed in writing (either on proposal or email). Slate has the right to terminate the event on misbehaviour or threat to staff members which can be caused by attendees of the event and Slate will not be held accountable for any refund if that arises.

For more enquiries or questions, please email:

info@slaterrestaurantbar.com