



Function Packages

23-25 Hardware Lane Melbourne | T: 03 9600 1574 F: 03 9600 1591
www.camparihouse.com.au

Venue Information

Campari House is a city venue like no other. The once famous Campari Bistro has been brilliantly rejuvenated into a fantastic four level hospitality experience reflecting Melbourne's diverse restaurant and bar culture.

Consisting of a ground floor Restaurant, Level 1 Function Space, Level 2 Lounge and Roof Top, Campari House is set to make its mark in this established precinct.

Ideally located on Melbourne's iconic Hardware Lane, this is the perfect venue for your next corporate or private event. The level 1 exclusive function space is a beautiful, versatile, light filled space featuring a striking timber bar, impressive antique mirror and distinctive wall paper feature.

Catering for cocktail events of up to 150 guests, sit down dining for 90 or corporate conferencing this fresh space is sure to impress.

The Campari House signature stained glass private booths located in the Lounge are also available for hire and ideal for intimate meetings or group bookings in the evenings.

As each function is unique, let us help devise a package to suit your individual needs. Our Experienced Head Chef has taken an innovative and fresh approach to create this modern Italian inspired menu, however is also more than happy to sit down and develop your own selection if you prefer.

You can depend on our dedicated and experienced function staff to create and execute events of the highest standard. From crafting palate pleasing menus to suggesting special touches that make every event truly memorable, we will create the perfect setting with exacting attention to detail.

Please find enclosed our function package including menus and pricing for your perusal. If you require any further information or wish to make an appointment to view our facilities, please do not hesitate to contact me on 03 9600 1574 or functions@camparihouse.com.au.

I look forward to hearing from you soon.

Kind Regards,
Alaina Hazeldine

Breakfast

\$40 per person

Plated to table

Selection of juices

Freshly brewed coffee and tea selection

Seasonal fruit salad

Selection of pastries

Select two of the following hot dishes to be alternately served

Campari House honey toasted granola, vanilla spiked yoghurt

Smoked salmon terrine on herbed potato rosti, arzac poached egg

Warm bruschetta of avocado, tomato, onion, goats cheese

French toast, berry compote, maple syrup

Corn cakes on toast, capsicum and apple jam

Shallow poached eggs on toast, spicy sausages, bacon, mushrooms, tomato sauce

Scrambled eggs with parmesan, herbed tomato, spinach, mushrooms

**Grazing Breakfast options also available upon request*

Canapés

\$25 per person - 4 cold canapés, 3 hot canapés

\$35 per person - 4 cold canapés, 3 hot canapés & 2 grazers

\$45 per person - 5 cold canapés, 5 hot canapés & 2 grazers

\$55 per person - 5 cold canapés, 5 hot canapés & 4 grazers

** Dessert canapé options may be substituted with hot or cold options*

Cold

California rolls, seaweed salad, sesame

Vegetarian nori rolls, seaweed salad, sesame

Mini corn cakes, capsicum jam

Harrisa chicken, honey mint yoghurt vol-au-vent

Smoked ham hock terrine, mustard, cornichon, lavosh

Caramelised onion tart, gorgonzola, cherry tomato

Smoked trout paté en croute

Mini smoked salmon roulade, house made chervé

Pumpkin, sage, goats cheese frittata

Hot

Caramel pork, pickled fennel

Felafel, hommus, dukkah

Scallops, cauliflower puree, crispy pancetta

Pea and ham gnocci croquette, apple puree

House made beef and pork sausage rolls, tomato relish

Cheesy arancini, chilli and onion jam

Panko crumbed prawn, wasabi mayo

Wild mushroom wontons

Crab Cakes, chilli lime mayo

Spinach and feta spanakopita

Dessert

Brownie bites, Chantilly

Mini panacotta, berry compote

Sticky date pudding, brandy butterscotch

Lemon tart bites

Canapés

Grazers

Roast beef, potato salad

Lamb tenderloin, cous cous and vegetable salad, honey mint yoghurt

Spiced calamari, citrus and herb salad

Crumbed boconcini, pumpkin puree, pesto

Prawns and chorizo, spiced capsicum sauce, bitter leaf salad

Spiced lentil cigars, tomato kasundi

Sticky chicken, asian slaw

Campari Platters

Vegetable \$60

Antipasto of authentic Mediterranean vegetables, served with a selection of bread and dips

Mixed Platter \$70

Vegetarian spring rolls, marinated chicken skewers, house made sausage rolls and cheesy arancini balls

Charcuterie \$80

Premium Italian cured meats, giardiniera, served with a selection of bread and dips

Cheese Platter \$80

Selection of 3 Australian and Italian cheeses, muscatels, lavosh crackers, fresh fruit and

Campari 's house made bread

Lunch & Dinner

Lunch

2 course - \$45pp Share plates and Main served alternatively OR 2 courses served alternatively

3 course - \$55pp Share plates and 2 courses served alternatively OR 3 courses served alternatively

Dinner

2 course - \$55pp Share plates and Main served alternatively OR 2 courses served alternatively

3 course - \$65pp Share plates and 2 courses served alternatively OR 3 courses served alternatively

4 course - \$75pp Share plates and 3 courses served alternatively OR 4 courses served alternatively

**Choice menu available at additional cost of \$10 per person, per course*

To Share

All items served per table to share

Calamari, capsicum jam, herb salad

Schooled prawns, chilli aioli

Lamb skewers, crushed chickpeas

Goat's cheese arancini, herbs, tomato fondue

Entrée

Risotto of asparagus and preserved lemon

Smoky beans, chorizo, calamari

Sticky pork belly, sweet and sour salad

Grilled prawns, carrot puree, beetroot and blood orange salad

Duck salad, witlof, frizé, dried cranberries and pistachios, house vinaigrette

Main

Chicken breast on warm salad of pearl onions, thick cut bacon, cavalo nero

Porterhouse 250g, truffled broccolini, Café de Paris butter

Lamb rump, semolina gnocchi, caponata

Market fish, tomato and olive rissoni, pickled fennel

Gnocchi, spinach, pine nuts, spiced tomato vinaigrette

Selection of mustards, horseradish and compound butters for the table

Lunch & Dinner

Sides

\$10 per side per table

Chat potatoes, whole garlic, rosemary

Garden salad

Broccolini, truffle oil, parmesan

Dessert

Tira misu, bitter almond praline

Orange and poppyseed cake, cardamom anglaise

Chocolate fondant, glazed berries, Chantilly

Vanilla pana cotta, black cherry, pistachio

Rooftop BBQ Package

\$60 Per Person

Salads

Potato salad, seeded mustard mayo

Garden salad

Spanish coleslaw

On the Barbie

Peri-peri chicken wings

Mediterranean lamb chops

Gourmet pork and fennel sausages

Lime and chilli prawn skewers

Campari House veggie burger

Accompaniments

Homemade tomato and chilli relish

Beer soaked BBQ onions

Mustard aioli

Selection of bread and buns

Conference Package

\$60 Full Day Conference – Morning Tea, Lunch and Afternoon Tea

\$35 Half Day Conference – Morning Tea OR Afternoon Tea and Lunch

Includes freshly brewed coffee, tea selection, ice water, juices and mints for the duration of your conference.

Morning Tea

Seasonal fruit salad with honey yoghurt

Selection of danishes and muffins

Mushroom and goat's cheese Frittata

Lunch

A selection of sandwiches, wraps and baguettes.

Bacon , lettuce, tomato, avocado, spicy aioli

Chicken, tomato, lettuce, cheese, pesto

Roast beef, caramelised onion, cheese, tomato chutney

Roast pumpkin, spinach, marinated artichokes, goats cheese

Salads

House green salad

Cous Cous and roasted vegetable salad

Rocket and parmesan salad

Afternoon Tea

Hard and soft cheese platter, balsamic figs, crackers

Seasonal fruit platter

Beverage Packages

Package A

Please select 3 of the following wines

Two Wise Men Brut NV, Hunter Valley , NSW

Two Wise Men Semillon Chardonnay, Hunter Valley, NSW

Lost Block Sauvignon Blanc, Adelaide Hills, SA

Two Wise Men Shiraz Cabernet, Hunter Valley , NSW

Lost Block Merlot, Frankland River, WA

Boag's Draught

Heineken

Boag's Light

Soft Drink & Juices

1 hour \$20 per person

2 hours \$30 per person

3 hours \$40 per person

4 hours \$48 per person

Package B

Please select 3 of the following wines

Tyrrell's Old Winery Brut, Hunter Valley, NSW

Ataahua Sauvignon Blanc, Waipara Valley, NZ

Two Heads Chardonnay, Mornington Peninsula, VIC

Mitchell Watervale Riesling, Clare Valley, SA

Rymill mc2 Cabernet, Merlot, Cabernet Franc, Coonawarra, SA

Rufus Stone Shiraz, Heathcote, VIC

Two Heads Pinot Noir, Mornington Peninsula, VIC

Boag's Draught

Heineken

Boag's Light

Soft Drink & Juices

1 hour \$25 per person

2 hours \$38 per person

3 hours \$51 per person

4 hours \$60 per person

Beverage Packages

Package C

Please select 3 of the following wines

Zardetto Prosecco NV, Veneto, ITALY

Ra Nui Sauvignon Blanc, Marlborough, NZ

Cotre Giara Pinot Grigio, Veneto, ITALY

Picante Espana Tempranillo Shiraz, Multi Regional, SPAIN

Rufus Stone Shiraz, Heathcote, VIC

Boag's Draught

Heineken

Select two - Coopers Pale Ale, Asahi, Becks or Peroni

Boag's Light

Soft Drink & Juices

1 hour \$30 per person

2 hours \$45 per person

3 hours \$60 per person

4 hours \$75 per person

Beverage Package Upgrades

The following upgrades are available for any beverage package:

Basic spirits upgrade \$7 per person per hour

Sparkling upgrade:

Chandon Brut NV Multi Regional, VIC \$5 per person per hour

Champagne upgrade:

Veuve Clicquot Yellow Label Brut NV, Reims, FRANCE \$10 per person per hour

Terms & Conditions

1. Confirmation of Booking / Deposit

A tentative booking will be held for a period of seven days, after which time if written confirmation has not been received the booking will automatically be released. A deposit of 30% of the estimated function value is required within 14 days after written confirmation has been received. If the deposit and confirmation form are not received by the due date, Campari House reserves the right to cancel the booking and allocate the space to another client.

2. Confirmation of Menu Selections and Final Numbers

Menu and beverage selections for your function must be confirmed 10 days prior to the day of the function to ensure goods are in stock. Final numbers must be provided a minimum of 4 working days prior to the function. Should final numbers fall below the guaranteed minimum, charges will still be based on the minimum number.

3. Cancellation

In the 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 30-60 days notice, the deposit will be forfeited.
- Within 14 - 30 days notice, the cancellation fee will be 50% of the anticipated revenue originally stated on the event sheet.
- If 14 days or less notice, the cancellation fee will be 100% of the anticipated revenue originally stated on the event sheet.
- A change or postponement of an event will be considered a cancellation and the above charges will apply.
- The venue reserves the right to cancel any booking if the deposit is not received within seven (7) days of making a tentative booking.

4. Payment

All function accounts must be paid with cash, credit card or bank cheque at least 2 days before the date of the function unless otherwise specified. Personal and company cheques will only be accepted with prior approval.

5. Minimum Spends

Campari House reserves the right to apply minimum spends where a room is specifically allocated for a function. The amount will be stated in the confirmations letter if it applies.

6. Consumption of Outside Food and Beverage

No food or beverage of any kind will be permitted to be brought into the venue by the client or any other person attending the function unless by prior arrangement with Campari House

7. Equipment, Decorations and Entertainment

To personalise your function or for a unique atmosphere we are more than happy to arrange special equipment, decorations or entertainment through our range of suppliers. Charges will apply dependant on the arrangement.

8. Price Variation

Every endeavour is made to maintain our prices as originally quoted to you, however they are subject to change. Should any increases occur, we will notify you immediately.

Terms & Conditions

9. Access to Venue

The client is allowed access to the venue 2 hours before the commencement of the function. This includes DJ's, musicians, event organisers and suppliers. Campari House must be notified at least 24 hours prior to the function regarding times of arrival, equipment and areas that need to be accessed.

10. Additional Meals

For third parties employed as entertainers including photographers and video projectionists meals are provided at normal Campari House menu prices.

11. Extras

Any extras, such as beverages on consumption are to be paid upon the completion of the function.

12. Signage

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface or part of the building. Signage in Campari Houses public areas is to be kept to a minimum and must be approved by the Event Manager prior to the event.

13. Security

Security at the door of the level 1 event space is compulsory for all events @ \$45 per hour.

The client is responsible to conduct the function in an orderly manner and in full compliance with all applicable laws. Campari House reserves the right to intervene or eject any or all guests from the function if their actions are considered illegal, noisy or offensive.

14. Supply of Alcoholic Beverages

Campari House reserves the right to refuse the supply of alcoholic beverages to any guest attending the event that are considered to be under age, intoxicated or behaving in an offensive manner.

15. Underage Guests

Campari House reserves the right to ask underage guests to exit the venue at 10pm. All underage guests must be with a legal guardian for the duration of the function.

16. Responsibility

-The client is financially responsible for any damage that is sustained to the venue or any other property owned by or in the care and custody of Campari House, which is caused by the client or any other person attending the function.

-General and normal cleaning is including in the cost of the event, however additional charges may be payable if the event has created cleaning needs above and beyond normal cleaning

-Campari House does not accept responsibility for the damage or loss of goods left on the premises prior to, during or after an event.