

COLLINS QUARTER

COLIN'S PUB • THE MAGNOLIA COURTYARD • BLIND ALLEY • A QUARTER PAST

⊕
RA

WITHIN THE EXTRAORDINARY ENVIRONMENTS OF COLLINS QUARTER,
BEVERAGES AND VICTUALS OF DISTINCTION ARE SERVED TO
LADIES AND THEIR GENTLEMEN.

Entrances from Collins and Little Collins join old and young in the splendid ambience of The Magnolia Courtyard. This, we feel, is an appropriate meeting place for the 19th century pomposity of Colin's Pub and the 21st century razzle-dazzle of Blind Alley Bar.

Left to you to decide is whether to sit under the stars,
in the shade of the Magnolia, or inside by the fire.
But choose wisely, Melbourne weather cares little about
your morning wardrobe choices.

Not content with two Paris End addresses at 86 & 88 Collins,
we've added an architecturally marvellous entrance at the rear.

This impressive edifice not only provides access from
Little Collins via Pink Alley, but also houses Blind Alley Bar.

The extraordinary nature of our establishment encourages
frequent gatherings of strange and interesting types.
For preferential treatment, inquire immediately.

PARTIES INSPIRE PARTIES. IT'S A VICIOUS AND GIDDY CIRCLE.

OPENING HOURS

Monday – Thursday 7.30am till 11pm

Friday 7.30am till 1am

Saturday 12pm till 1am

Sunday Functions or late closing by Request



CANAPÉS

\$3.50 ITEMS

Garlic and rosemary marinated calamari skewers (g)(d)
Jamon & Swiss Gruyere croquette
Jerusalem artichoke tart (v)
Baccala mantecato on flat bread
Crispy prawns, crispy potato, anchovy mayonnaise (g)
Pan fried gnocchi with confit tomato, salsa verde (v)
Paprika marinated chicken wings, capsicum, tomato, baby capers (g)(d)

\$5.50 ITEMS

Padron pepper stuffed with cracked wheat, tomato & herbs (v)(d)
Porter braised beef cheek pies
Smoked trout and citrus salad (g)(d)
White anchovy, onion jam and a garlic crouton
Tuna wrapped in brik pastry, romesco
Smoked chicken, tarragon, crispy croutons
Hervey bay scallop with sauce vierge dressing (g)(d)

\$10 ITEMS

Seared scallop, truffled leek, in crispy pastry
Mini Wagyu burgers, grain mustard coleslaw, brioche bun
Half quail, mushroom pate, wrapped in prosciutto (g)
Lamb cutlet, crepinette
Perlita caviar served on blinis with creme fraiche
Edouar Artner foie gras on toasted brioche with fig chutney

(G) GLUTEN FREE

(D) DAIRY FREE

(V) VEGETARIAN

Sweet canapes available on request

SPIT ROASTED

served straight from the Magnolia Courtyard's spit roast by your very own chef

SUCKLING PIG

Whole suckling porchetta spit roasted & served in rolls with apple sauce & coleslaw

\$1000 for 100 rolls

(Spit Roasting of other beasts available on request - 1 week notice required)

PLATTERS (SERVES 8 TO 10 PEOPLE)

CHARCUTERIE BOARD - \$56

jamon, bresaola, sopressa, pork rillettes, chicken liver
parfait, picalilly & cornichons

CHEESE BOARD - \$56

Selection of cheeses with apricot & walnut crispbread, lavosh & dried fruit

MINIMUM OF \$24.50 PER HEAD TOTAL

SET TASTING MENUS

FOR THOSE DINING IN PACKS OF 10 OR MORE WE OFFER SET TASTING MENUS
FRIENDS, COLLEAGUES & ENEMIES WELCOME...

\$38 SET MENU

TO BEGIN -

- Stuffed Padron peppers, freekeh, tomato, paprika oil
- Selection of charcuterie, piccalilli, Dench sourdough

PASTA

House made pasta special

CHICKEN SCHNITZEL

Free range chicken breast, rosemary & parmesan crumb, salad of radicchio, pancetta, chinese cabbage, toasted hazelnuts

Served with green beans and fat chips

\$55 MENU

TO BEGIN -

- Stuffed Padron peppers, freekeh, tomato, paprika oil
- Selection of charcuterie, piccalilli, Dench sourdough
- Burrata, hazelnut, peach, black garlic

MARKET FISH

Pan fried market fish, white beans, garden peas, green olives, capers, tomato

STEAK ALA TAGLIATA

Today's cut, carved to share, watercress salad, sauce bearnaise

Served with green beans and fat chips

ADDITIONAL \$10 PER HEAD FOR A CHAMPAGNE
COCKTAIL ON ARRIVAL

ADDITIONAL \$10 PER HEAD FOR DESSERT
CHOOSE 3 ITEMS FROM:

Chocolate truffle, white chocolate cheesecake, vanilla creme brulee, pavlova,
blood orange parfait

ADDITIONAL \$10 PER HEAD FOR A SELECTION OF
CHEESES

Please alert us if you have dietary requirements

*A Special menu can be designed by
Executive Chef Michael Nunn suit any budget.
Please contact ellen on 9650 8500 or
ellen@collinsquarter.com to enquire about this service.*

BEVERAGE PACKAGE 1

2 HOURS \$40

3 HOURS \$50

4 HOURS \$60

SPARKLING

DAL ZOTTO, PUCINO PROSECCO NV
King Valley, VIC

WHITE

BOTTLE OF WHITE CHARDONNAY
Yarra Valley, VIC

MUNUMUNA SAUVIGNON BLANC
Marlborough, NZ

RED / ROSE

BOTTLE OF RED, PINOT NOIR
Yarra Valley, VIC

CRUDO SHIRAZ
Yarra Valley, VIC

FAIRBANK, ROSE
Sutton Grange, VIC

PACKAGE INCLUDES A SELECTION OF SPARKLING, WHITE, RED/ROSE PLUS
DOMESTIC TAP BEERS (FOR DOWNSTAIRS BOOKINGS) & SOFT DRINKS

BEVERAGE PACKAGE 2/RA PACKAGE

2 HOURS \$55

3 HOURS \$65

4 HOURS \$75

SPARKLING

CLOVER HILL, BRUT
Pipers river, Tasmania

WHITE

OCEAN EIGHT VERVE, CHARDONNAY
Mornington Peninsula, VIC

VALLE SANT' ELISA, PINOT GRIGIO
Friuli, Italy

RED

CLYDE PARK, PINOT NOIR
Geelong, VIC

WILD DUCK CREEK 'YELLOW HAMMER HILL', SHIRAZ/
MALBEC
Heathcote, VIC

Additional \$10 per head for Taittinger Champagne included

PACKAGE INCLUDES A SELECTION OF SPARKLING, WHITE, RED PLUS
DOMESTIC & INTERNATIONAL TAP BEERS (FOR DOWNSTAIRS BOOKINGS)
OR CRICKETERS ARMS, TRUMER PILS & PERONI LEGGERA BOTTLED
BEERS (FOR RA BOOKINGS) & SOFT DRINKS

CONDITIONS OF AGREEMENT

BOOKING CONFIRMATION AND DEPOSIT

All bookings will remain tentative until such time as a 20% deposit of the minimum fee is received. The minimum fee constitutes the number of people booked multiplied by the selected menu price. Deposits must be made to hold and confirm the date of your function.

CANCELLATION POLICY

Cancellations made less than seven days (7 days) prior will not be eligible for a deposit refund. Functions may be re-scheduled; however seven days (7 days) notice prior to your function is required.

FINAL NUMBERS

To assist us in making your function run smoothly, an approximation of numbers is required seven days (7 days) prior to the function date. Guaranteed numbers will be required three days (3 days) before the function date and charges will apply on the final number quoted or the head count, whichever ends up being greater on the day.

PAYMENT

All function accounts are to be paid in full at the close of the function, unless otherwise pre-arranged.

HIRING OF EQUIPMENT / ADDITIONAL REQUIREMENTS / THEMEING

Collins Quarter welcomes clients to live entertainment and themeing. These additions need to be spoken on a one on one basis with your function co-ordinator and can only be accepted if they do not alter the venue concept.

ROOM HIRE

No Room hire charge applies however minimum expenditure maybe required.

MENU CHANGES – SEASONAL AND DIETARY

Menus provided are subject to seasonal changes and product availability. Wherever possible, Collins Quarter will endeavour to meet your requests. Menus must be confirmed five days (5 days) prior to your function. If you or your guests have special dietary requirements please inform the function co-ordinator in advance.

RESPONSIBLE SERVICE OF ALCOHOL

Clients are to be responsible and assist with ensuring the orderly behaviour of their guests during a function. Collins Quarter reserves the right to intervene where necessary and remove from the premises any persons behaving in an irresponsible manner. Responsible service of alcohol and related laws will be enforced during the function.

All drinks party bookings must have a food component considered suitable to the amount of alcohol served and must be prearranged.

SECURITY

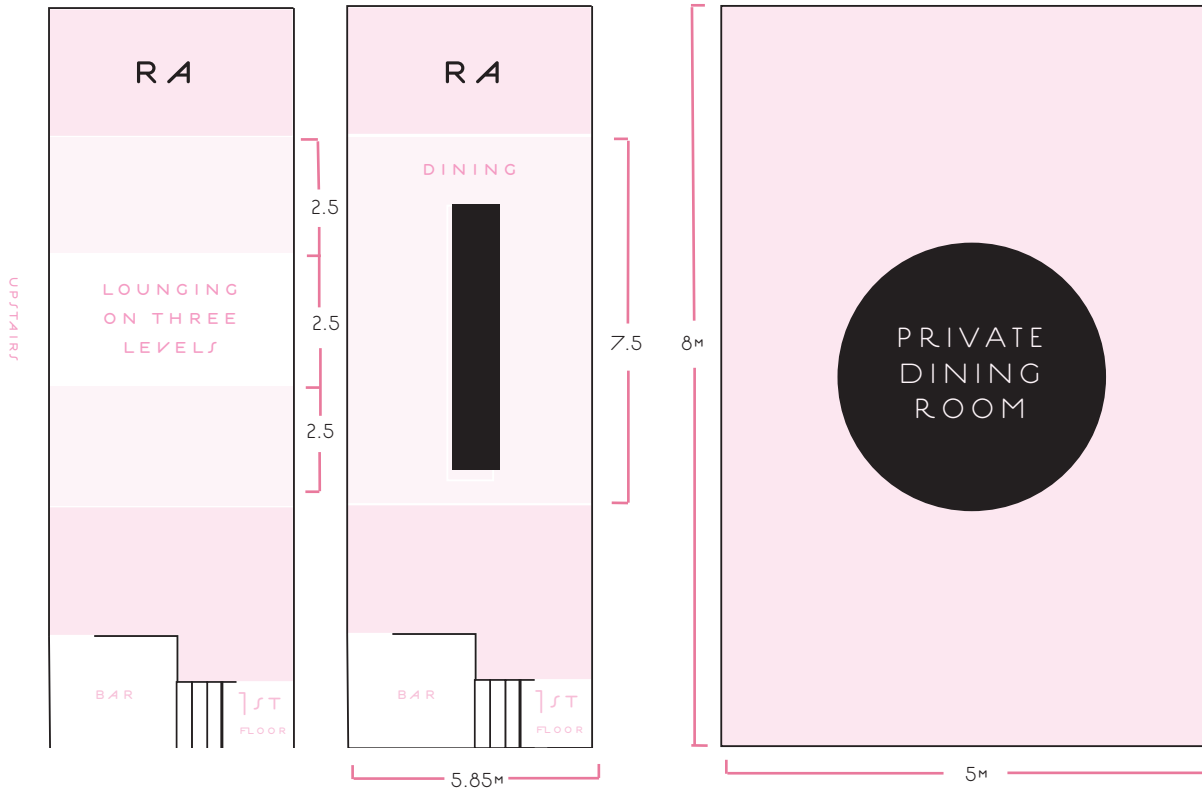
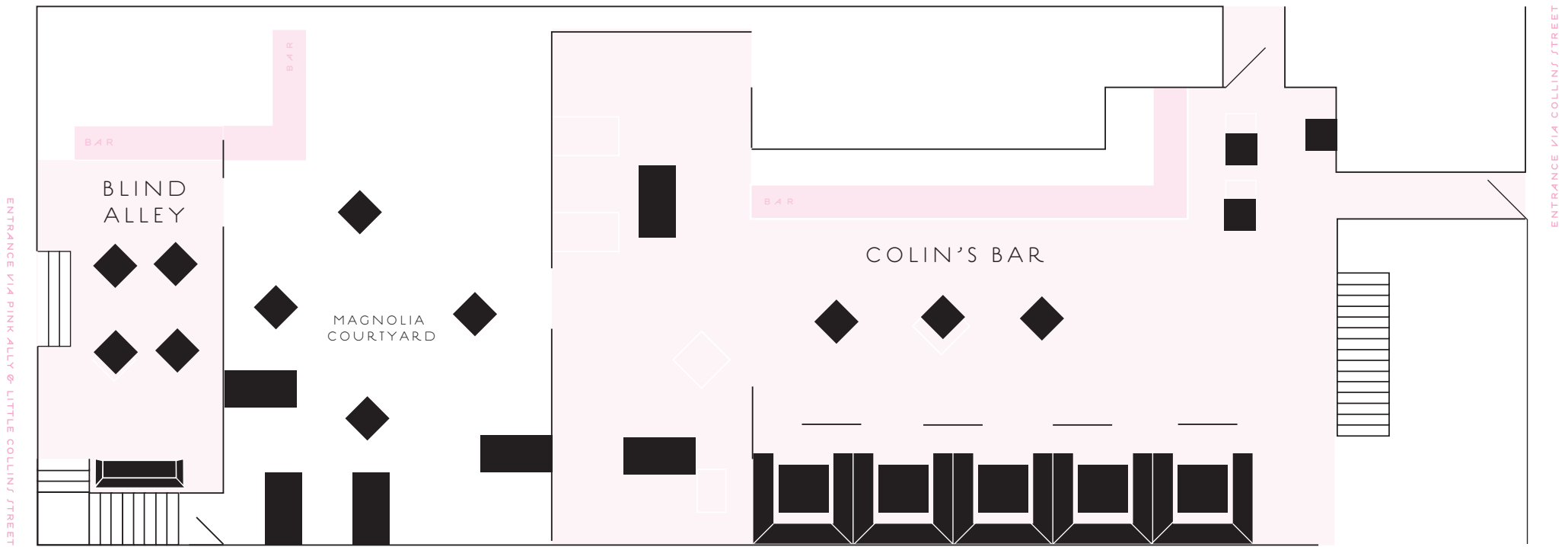
It is a client's responsibility to secure their personal belongings and equipment for the duration of the function. For certain functions, Collins Quarter may recommend and reserves the right to supply security at the client's cost. To ensure the security of larger functions, a guest list or invitations may assist in maintaining the privacy of your function from the general public.

GOODS AND SERVICES TAX (GST)

All prices are inclusive of goods and services tax.

SURCHARGES

A 10% surcharge applies to all public holidays.



FUNCTION INFO

AREA		Capacity
Blind Alley	Cocktail	50
	Theatre	40
	Sit Down	24
Bind Alley + portion courtyard (any night except Fridays)	Cocktail	100
	Sit Down	46
Bind Alley + whole courtyard (Saturday Day or Sunday Day/Night ONLY)	Cocktail	150
	Sit Down	90
RA	Cocktail	70
	Sit Down	30
	Theatre	40
Colin's Bar (Saturdays & Sundays ONLY)	Sit Down	100
	Cocktail	250
Private Dining Room	Cocktail	60
	Theatre	40
	Sit Down	40

VENUE FACILITIES

- TV with USB input
- AV hire available
- Projectors
- DJ roster
- Candles
- Florist
- Photographer
- Linen
- Bartender demo
- Jazz Band, other entertainment

MINIMUM SPENDS

- Each space attracts a minimum spend.
- Please contact us for these prices.