
EVENTS

PACKAGE



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The Nitty Gritty

SET MENU.

+ All menus are subject to seasonal change.
+ All prices are subject to change.

\$65pp

1st COURSE

Potato focaccia
Charcuterie
Albacore tuna crudo, horseradish, fennel pollen

2nd COURSE

Slow roasted lamb shoulder, salsa verde
Broccolini, preserved lemon
Balsamic glazed pumpkin, radicchio, gorgonzola
royal blue potatoes, anchoide, salt bush

3rd COURSE

Pedro ximenez sabayon, mandarin sorbet, dark
chocolate



CANAPE PACKAGES.

PACKAGE #1 \$25PP
(lunch only)

2 cold 2 hot

PACKAGE #2 \$40PP

3 cold, 3 hot

PACKAGE #3 \$50PP

3 cold, 3 hot, 1 substantial

PACKAGE #4 \$65PP

3 cold, 3 hot, 2 substantial, 1 dessert

CANAPES.

COLD \$7ea

Oyster, finger lime, horesradish

Coppa, pickled persimmon, grissini

Tuna crudo, horesradish, lettuce cup

Beef tartare, anchoide, crostini

Salmon roe, smakoed mascarpone, nori cracker

Pickled baby cucumber, whipped feta, yuzu koshu

HOT \$7ea

Gnocco fritto, prosciutto

Potato focaccia, ortiz anchovy

Tempura halloumi, fermented honey

Sweetcorn arancini, candied jalapeno

SUBSTANTIAL \$10ea

Octopus skewer, nduja dressing

Chicken thigh skewer, salsa verde

Lemon riccotta tortellini, aged balsamic

BBQ prawn, seaweed butter, tarragon

Spanner crab spaghetti, parsley, green chilli

+ All menus are subject to seasonal change.



THE GRAZING TABLES.

Antipasto Grazing \$200

250 g Mortadella
250 g Proscuitto de palma
200 g Mixed Alto olives
150 g Hard cheese
150 g Brie cheese
Cheese crackers + condiment
Pickles
Focaccia
1 dip and
Extra virgin olive oil

Oyster Bar \$250

50 Signature Oysters
Seasonal Condiments



BEVERAGE PACKAGES.

All beverage packages include tap beer, soft drink and still and sparkling water.

Packages are available only when functions are exclusive.

PACKAGE #1

2 Hours = \$50pp
3 Hours = \$65pp
4 Hours = \$75pp
5 Hours = \$80pp

SPARKLING

Range Life, Prosecco, VIC

WHITE

Secret Garden, Pinot Grigio, VIC
Delatite, Chardonnay, VIC

RED

Holm Oak 'Pritege', Pinot Noir, TAS
Sister's Run 'Epiphany', Shiraz, SA

PACKAGE #2

2 Hours = \$60pp
3 Hours = \$75pp
4 Hours = \$85pp
5 Hours = \$90pp

SPARKLING

Barringwood, Methode Traditionelle, TAS

WHITE

Tiefenbrunner, Pinot Bianco, IT
Vassa Felix 'Filius', Chardonnay, WA

RED

Tarrawarra Estate, Pinot Noir, VIC
Langmeil 'Valley Floor', Shiraz, SA

PACKAGE #3

2 Hours = \$95pp
3 Hours = \$115pp
4 Hours = \$130pp
5 Hours = \$145pp

SPARKLING (choose one)

Louis Bouillot Pèrle d'Ivoire,
Blanc de Blancs, FR
Marc Bredif, Sparkling Vouvray, FR
Louis Roderer, Brut Premier NV, FR
(extra \$20pp/ph)

WHITE (choose two)

AROMATIC

Colomba Grenate, Grillo, IT
Nautilus, Albarino, NZ

TEXTURAL

Kooyong Estate, Chardonnay, VIC
Moreau Petit, Chablis, FR

ROSE

Torpez, Rose, FR

RED (choose two)

LIGHT

Dalrymple Estate, Pinot Noir, TAS
Lunar Apoge, CDR, FR

FULL

Yalumba Paradox, Shiraz, SA
Conde Valdemar Gran Reserva, Tempranillo, SP

WINE LIST.

You are welcome to select a range of wines from the list below which will be charged on a consumption basis. We recommend selecting a sparkling, 2 white & 2 red wines, 2 beers, soft drink & still and sparkling water.

FIZZ

Range Life	Prosecco	King Valley, VIC	AU	\$54
Stefano Lubiana	Chardonnay, Pinot Noir	Derwent River, TAS	AU	\$81
Louis Bouillot Perle d'Aurore Rosé	Pinot Nior	Burgundy,	FR	\$72
Jacquesson Cuvee No.741 Extra Brut	Pinot Noir, Chardonnay, Pinot Meunier	Dizy, Champagne,	FR	\$177

WHITE

Reed 'White Heart'	Riesling	Geelong,	Vic	\$60
Trimbach Reserve	Riesling	Alsace,	FR	\$99
Jasper Hill 'Georges Paddock'	Riesling	Heathcote,	VIC	\$85
Cullen 'Mangan Vineyard'	Sauvignon Blanc/Semillon	Margret River, VIC	AU	\$69
Simao & Co	Sauvignon Blanc	King Vale, VIC	AU	\$62
Even Keel	Chardonnay	Mornington Peninsula, VIC	AU	\$65
Small Valley	Chardonnay	Gumeracha, SA	AU	\$65
Andre Bonhomme Pierre Blanches	Chardonnay	Vire Clesse, Burdundy	FR	\$82
Patrick Piuze Terroir De Chablis	Chardonnay	Chabils, Burgundy	FR	\$99
Bachelet Monnot Bourgogne Blanc	Chardonnay	Puligny, Burgundy	FR	\$115
Arfion	Pinot Grigio	Yarra Valley, VIC	AU	\$59
Zuani Sassolino	Pinot Grigio	Friuli	IT	\$60
Holm Oak	Pinot Gris	Tamar, TAS	AU	\$65
Chateau de la Roulerie Le P'tit Chenin	Chenin Blanc	Loire	FR	\$70
Lunar Apogee Lirac Blanc	Viognier, Grenache Blanc, Rousanne	Lirac, Rhone	FR	\$82
Hirschvergnugen	Gruner Veltliner	Kamptal	AT	\$67
Castro Martin	Albarino	Rias Baixas	SP	\$82
Nautilus Estate	Albarino	Marlborough	NZ	\$73
Range Life	Garganega	King Valley, VIC	AU	\$55
Cantina Pra Soave Cassico	Garganega	Veneto	IT	\$65

ROSE

Monkey Brains	Aglianico	Murray Darling, VIC	AU	\$59
Chai St Etienne	Cabernet Franc, Gamay	St Etienne	FR	\$59
Scala Ciro Rosato	Gaglioppo	Calabria	IT	\$60
Domaine Torpez Cezanne	Grenche, Cinsault, Syrah, Carignan	St Tropez	FR	\$80

RED

Oakdene Blue Label	Pinot Noir	Geelong, VIC	AU	\$59
Holm Oak	Pinot Noir	Tamar, TAS	AU	\$65
J Moreau etc Fels	Pinot Noir	Burgundy	FR	\$85
Garagiste 'Le Stagiaire'	Pinot Noir	Mornington, VIC	AU	\$65
Sinapius 'Esme'	Gamay	Tamar, TAS	AU	\$75
Dominique Piron	Gamay	Beaujolais	FR	\$59
Tournon Landsborough Vineyard	Grenache	Pyrenees, VIC	AU	\$65
Chateau Maris La Touge	Grenache, Syrah	Languedoc	FR	\$70
Tellurian GSM	Grenache, Shriaz, Mourvedre	Heathcote, VIC	AU	\$65
S.C. Pannell 'Field St'	Shiraz	McLaren Vale, SA	AU	\$59
Shady Lane	Shiraz	Grampians, VIC	AU	\$48
Head 'The Blonde'	Shiraz	Barossa, VIC	AU	\$89
The Wanderer	Syrah	Yarra Valley, VIV	AU	\$97
Cullen 'Red Moon'	Merlot, Melbec, Petit Verdot	Margaret River, WA	AU	\$69
Six Parallels South	Merlot	Bendigo, VIC	AU	\$82
Fighting Gully Rd	Cabernet Sauvignon	Beechworth, VIC	AU	\$65
Alamos	Malbec	Mendoza	AGR	\$48
Samuels Gorge	Tempranillo	McLaren Vale, SA	AU	\$85
Horizonte de Exopto	Tempranillo	Rioja	SP	\$79
Feudo Montoni	Nero D'avola	Sicily	IT	\$75
Range Life Rosso	Nero D'avola	Mildura, VIC	AU	\$52
La Misse Chinati Classico	Sangiovese	Tuscany	IT	\$77

COCKTAILS.

APERTIFS

Negroni Sbagliato/ Americano \$16

Belsazar & Tónico \$16

Choice of spritz \$16

APERITIF STYLE COCKTAILS

Corpse Reviver #2 \$20

Gin, triple-sec, lillet blanc, pastis, lemon juice

Beach Comber \$19

White rum, dry curacao, maraschino liqueur, lime juice

Paper Plain: 20

Bourbon, aperol, amaro nonino lemon juice

Penicillin \$21

Scotch whisky, peated whisky, lemon juice, honey, ginger

Old Cuban \$22

Dark rum, lime juice, mint, bitters, Champagne

Toreador \$20

Tequila, apricot brandy, lime juice, agave nectar.

Classics available upon request

NEPTUNE

PRIVATE

THE DETAILS.

ADDRESS

Level 1, 212 High Street, Prahran, 3181

HOURS OF OPERATION

Lunch function: 12pm - 5pm

Dinner function: 6pm - 10pm

CAPACITY

Seated - 40 guests

Standing - 60 guests

SURROUNDING STREETS

Chapel Street

Williams Road

Dandenong Road

Punt Road

PARKING

James Street

28 Chapel Street

10 Cato Street

36 Clifton Street

TRANSPORT

Tram 6

Tram 78

Sandringham Line

FEATURES AND INCLUSIONS

Private entry

Lounge

Bathroom

Cocktail bar

Sound system

AV capabilities

Linen upon request

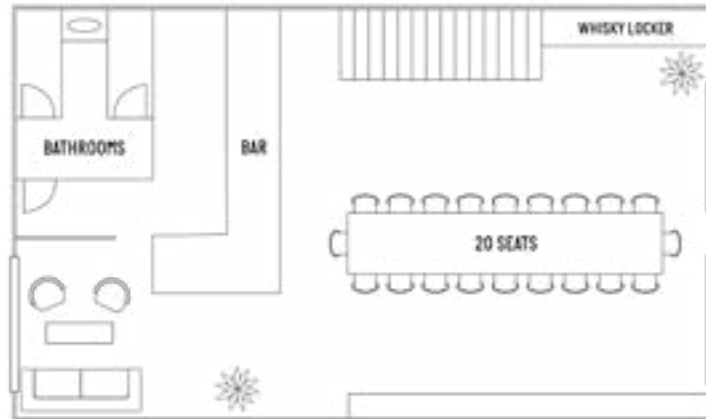
Personalised menus upon request

Glassware, crockery, cutlery

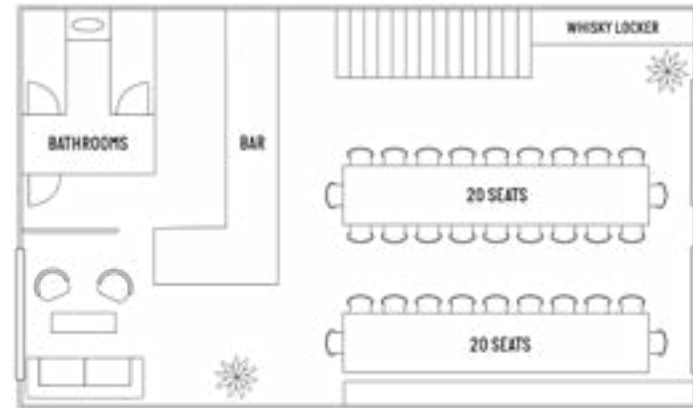


THE VENUE.

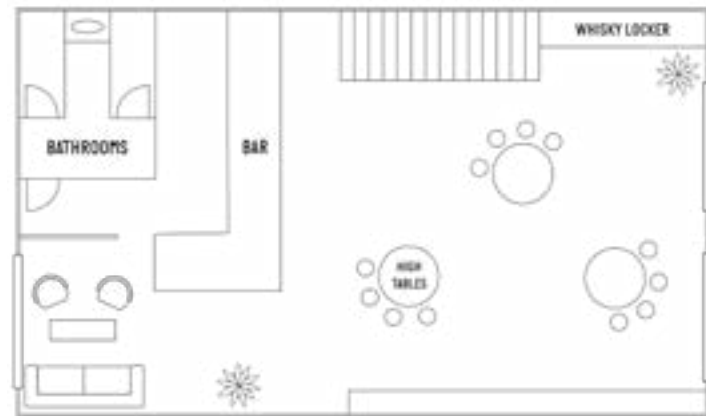
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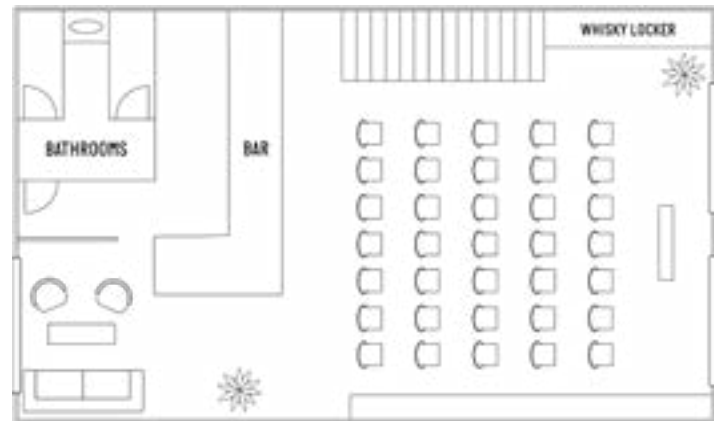
Seated 40pax



Cocktail



Theater





NEPTUNE

THE DETAILS.

ADDRESS

212 High Street, Prahran, 3181

HOURS OF OPERATION

Lunch function: 12pm - 5pm

Dinner function: 6pm - 10pm

CAPACITY

Seated - 60 guests

Standing - 120 guests

SURROUNDING STREETS

Chapel Street

Williams Road

Dandenong Road

Punt Road

PARKING

James Street

28 Chapel Street

10 Cato Street

36 Clifton Street

TRANSPORT

Tram 6

Tram 78

Sandringham Line

FEATURES AND INCLUSIONS

Private entry

Lounge

Fireplace

Bathrooms

Cocktail bar

Enclosed patio

Sound system

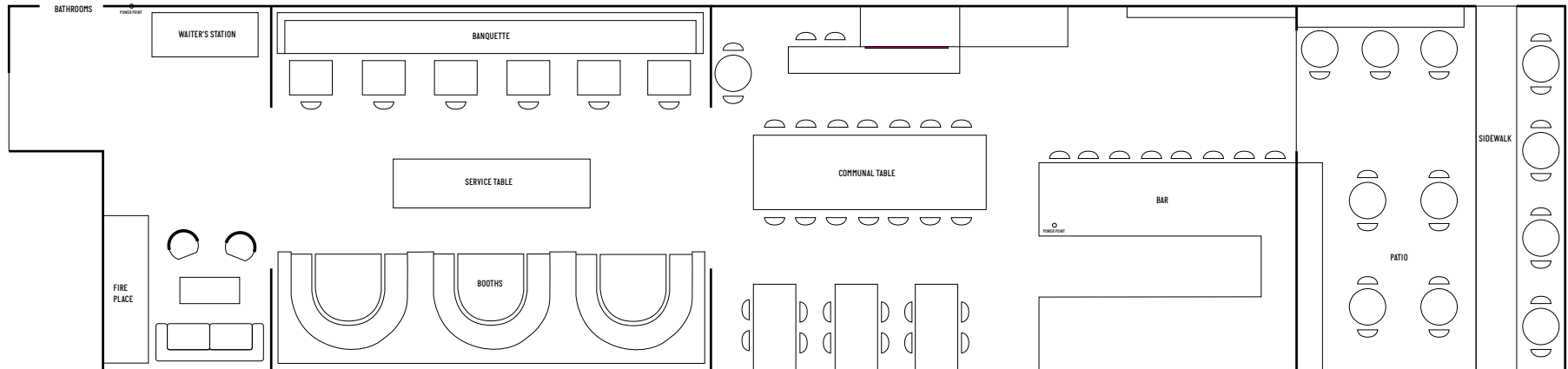
AV capabilities

Glassware, crockery, cutlery



THE VENUE.

- Banquette - 18 pax
 - Booths - 18 pax [6 Per Booth]
 - Fire Place - 10 pax
 - Bar - 8 pax
 - Communal Table - 16 pax
 - Patio - 22 pax
- Total Standing - 120 pax



MINIMUM SPENDS. NEPTUNE PRIVATE

Jan - Oct

LUNCH

Minimum of 15 guests at \$80pp OR
minimum spend of \$1,200

DINNER

Minimum of 20 guests at \$100pp OR
minimum spend \$2,000

Nov - Dec

LUNCH

Minimum of 20 guests at \$100pp OR
minimum spend of \$2,000

DINNER

Minimum of 30 guests at \$100pp OR
minimum spend \$3,000

For minimum spends for exclusive hire of
Neptune, please contact our functions manager
directly at rachael@communegroup.com.au

THE NITTY GRITTY.

Tentative Bookings

BANQUET & COCKTAIL

Tentative bookings will be held for a period of 48 hours at which time confirmation is required.

Confirmation of Bookings

BANQUET

Bookings will only be consider confirmed upon receipt of a \$500 security deposit and credit card details (number, expiry and CCV).

COCKTAIL

Bookings will only be consider confirmed upon receipt of a 25% security deposit and credit card details (number, expiry and CCV).

Deposit

BANQUET & COCKTAIL

Bookings at Neptune are not considered confirmed until the functions manager has received remittance of the paid deposit.

Service Fee

BANQUET & COCKTAIL

All bookings will incur a 5% service fee of the quoted minimum spend.

Minimum Spends

BANQUET & COCKTAIL

Bookings must adhere to the minimum spend stipulated upon booking. Clients are liable for the difference in the event that minimum spend is not met. The minimum spend includes any food and beverages consumed or purchased at the event. The bill must be finalised at the conclusion of the event on premises.

Payment

BANQUET STYLE

Final payment does not need to be made until the end of the function. Final payment must be paid in one transaction.

COCKTAIL STYLE

Final payment of the quoted minimum spend must be made no later than 7 days from the function date. Any outstanding amounts incurred during the function must be paid upon conclusion of the function.

Cancellations

BANQUET & COCKTAIL

In the regretful situation the client needs to cancel a function, cancellations must be done with Neptune's Management or the functions

manager only and during the hours of 9am - 6pm Monday to Friday. FULL REFUND OF THE SECURITY DEPOSIT WILL BE MADE IF CANCELLED NO LATER THAN 7 DAYS OF THE BOOKING DATE.

Confirmation of Event Details

A confirmation of the number of guests attending is required no later than 48 hours prior to the booking. Any guests not attending after this time will still be accounted for in the payment of the final balance. It is therefore the client's responsibly to notify the venue of any changes in advance.

Confirmation of food and beverage offering, and all dietary requirements are required no later than 12 days prior to the event date.

Client Responsibility

It is the client's responsibility to ensure that all guests behave in an orderly manner during the event. Guests are expected to comply with the behavioural codes of the restaurant and licensing laws, such as Responsible Service of Alcohol, under which the restaurant operates. Any damage to premises, persons or equipment as a result of disorderly conduct by the guests at the event is the responsibility of the client. In the instance of where damage has occurred all associated costs will be charged to the nominated credit card.

Alcohol Licensing

Our licensing is from 12 noon until 1am the following morning. Once licensing has finished, guests have 30 minutes to vacate the premises. No alcohol is to be consumed outside of these hours.

BYO Policy

No beverage of any kind will be permitted to be brought into Neptune for the consumption of guests. Cakeage is charged at \$3 per person.

Music and AV

For exclusive events, use of the venue's sound system is available at no extra cost. Music must not exceed a background level and may be decreased at the discretion of restaurant management.

Decorations

We allow for all sorts of decorations except for the following: glitter and sticking objects to the walls which may lead to damage.