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# EVENTS --- PACKAGE



\$68pp

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1st COURSE

*individual*

Potato Focaccia

2nd COURSE

*choose two - shared*

Crudo, Apple, Fennel, Horshradish, Dill (GF, PESC, DF)

Steak Tartare, Tomato, Chilli, Shallots, Fried Capers (DF)

Stracciatella, Heirloom tomatoes, Pickled Kohlrabi, Brown Butter (VEG, GF)

Broccolini, Harissa, Almond, Fromage Blanc (VEG, GF)

3rd COURSE

*choose two - shared*

Abbacchio (Braised Lamb), Gnocci Romana

Fish of the Day, Romesco, Lemon (PESC, DF, GF)

Chicken, Charred Baby Leeks, Chicken Jus (DF)

Risotto, Mushrooms, Parsley Oil (VEG, GF)

Rare to Rare Scotch, Mushroom Jus, Kale (+\$5pp) (GF)

*3rd course served with house salad & potatoes*

4th COURSE

*choose one - individual*

Tiramisu

Bomboloni, Cinnamon Sugar

# SET MENU.

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+ Menu is subject to seasonal change.  
+ All prices are subject to change.

# ADD ON.

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## CHAMPAGNE ON ARRIVAL

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Mumm Champagne \$120 per bottle

## COCKTAIL ON ARRIVAL

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### SPRITZ \$16

Aperitif of your choice, Prosecco, Soda

### GIN AND IT \$22

Gin, Punt E Mes Vermouth, Bitters

### NEPTUNE'S ESPRESSO MARTINI \$21

Vodka, Macadamia, Kahlua, Espresso

## CANAPES ON ARRIVAL \$25pp

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*4 types, served for 30 minutes*

Choose from our cold or hot selection from our  
canapé menu

## SALUMI BOARD ON ARRIVAL \$100

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*4 types of charcuterie and lavosh*

## CHEESE PLATTER \$10pp

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*3 types of cheese and accompaniments  
Served between main and dessert.*



# CANAPE PACKAGES.

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PACKAGE #1 \$33PP  
*(lunch only)*

5 pieces per person

PACKAGE #2 \$46pp

7 pieces per person

PACKAGE #3 \$60pp

9 pieces per person

PACKAGE #4 \$75PP

12 pieces per person

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# CANAPES.

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## COLD

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Vitello Tonnato, Pickled Shallot, Crostini (DF)  
Capocollo, Melon (GF, DF)  
Crudo, Almond Gazpacho, Pickled Fennel (PESC, DF, GF)  
Pickled Baby Cucumber, Whipped Fetta, Dill (GF, VEG)  
Caprese Salad (GF, VEG)  
Caponata, Goats Curd (GF, VEG)  
Nori Cracker, Pea & Broad Bean, Tofu (VEG, DF, GF)

## HOT

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Fish Soup Demitasse (GF, DF, PESC)  
Gnocco Fritto, Prosciutto  
Potato Focaccia, Anchovy, Pickled Onion (DF, PESC)  
Tempura Halloumi, Honey, Thyme (GF, VEG)  
Sweetcorn Arancini, Basil, Candied Jalapeño (VEG)  
Baccalà croquette, Dill Mayonnaise (PESC)  
Calamari Skewer & Nduja Dressing (DF, GF)  
Ricotta Tortellini, Aged Balsamic (VEG)  
O'Connor's Scotch Skewers, Mushroom Jus (GF)

## DESSERT

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Chocolate Mousse, Candied Orange (GF)  
Bomboleone, Cinnamon Sugar  
Mini Lemon Tarts





# THE GRAZING TABLES.

## Antipasto Grazing \$250

250g Mortadella  
250g Prosciutto De Palma  
200g Mixed Alto Olives  
150g Hard Cheese  
150g Soft Cheese  
Crackers + Condiment  
Pickles  
Focaccia  
1 Dip

## Oyster Bar \$250

50 Signature Oysters  
Seasonal Condiments



# BEVERAGE PACKAGES.

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

*Packages are available only when functions are exclusive hire.*

*Wines will be selected from our current wine list by our beverage team.*

## PACKAGE #1

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

### BUBBLES

Prosecco

### WHITE

House White

### RED

House Red

## PACKAGE #2

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

### BUBBLES

Sparkling

### WHITE

Pinot Grigio (or similar)

Chardonnay (or similar)

### RED

Pinot Noir  
Shiraz (or similar)

# WINE LIST

Wine list is seasonal and dependant on stock availability.

## FIZZ

NV	Louis Roederer	Champagne	Reims	FR	24/140
NV	Barringwood	Pinot Noir, Chardonnay	Barringwood, TAS	AUS	16/80
NV	Range Life	Prosecco	King Valley, VIC	AUS	12/56

## WHITES

2018	Aquilani	Pinot Grigio	Veneto	IT	10/50
2019	Big Fine Girl	Riesling	Clare Valley, SA	AUS	14/70
2018	CODA	Sauvignon Blanc	Margaret River, WA	AUS	12/60
2017	Poggio Anima	Grillo	Sicily	IT	14/70
2019	Range Life	Pinot Grigio	King Valley, VIC	AUS	12/60
2018	Portsea Estate Back Beach	Chardonnay	Morinington, VIC	AUS	15/75

## ROSÉ

2018	Conde Valdemar	Rose Garnacha	Rioja	SP	13/65
2018	Mathilde Chapoutier	Rose Grenache	Yarra Valley, VIC	AUS	14/70

## REDS

2018	Aquilani	Sangiovese	Tuscany	IT	10/50
2019	Range Life	Pinot Nero	King Valley, VIC	AUS	14/65
2017	Dune Tirari	Nero d'Avola/Negroamaro	MacLaren Vale, SA	AUS	15/75
2019	Lalaland	Malbec	Murray Darling, NSW	AUS	11/54
2018	Poggio Anima	Montepulciano	Abruzzo	IT	14/70
2017	Jeanneret Liberte	Shiraz	Clare Valley, SA	AUS	12/60

# COCKTAILS.

## GIN AND IT \$22

Gin, Punt E Mes Vermouth, Bitters

## NEPTUNE'S ESPRESSO MARTINI \$21

Vodka, Macadamia, Kahlua, Espresso

## SOUTHSIDE RISE \$20

Gin, Prosecco, Lime, Mint

## NOBLE STING \$21

Vodka, Lillet Blanc, Lemon, Honey, Bitters

## BACARDI COLLAB \$20

Bacardi Carta Blanca, Lime, Passionfruit, Agave Nectar, Tap Beer

## THE CHERUBS KISS \$20

Old Toms Pink Gin, Lemon Juice, Bitters, Cream, Strawberry Syrup

NEPTUNE  

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PRIVATE

# THE DETAILS.

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## ADDRESS

Level 1, 212 High Street, Prahran, 3181

## HOURS OF OPERATION

Lunch function: 12pm - 4.30pm

Dinner function: 6.30pm - 1am

## BUMP IN

Access to the space is available one hour before the event starts.

## 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

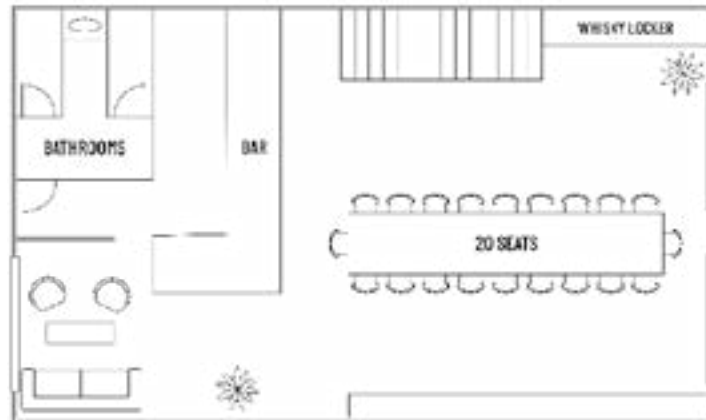
Linen upon request

Personalised menus upon request

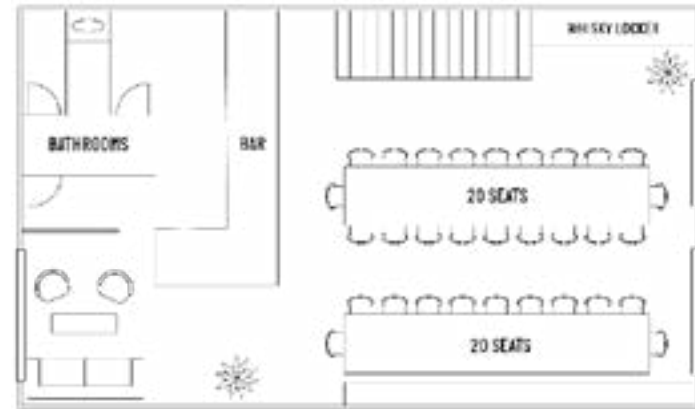


# THE VENUE.

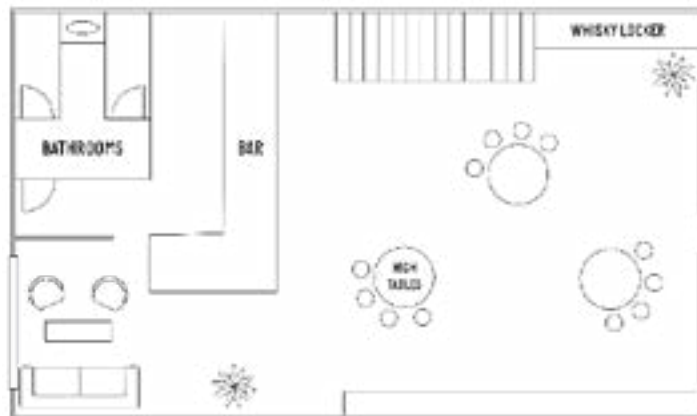
Seated 20pax



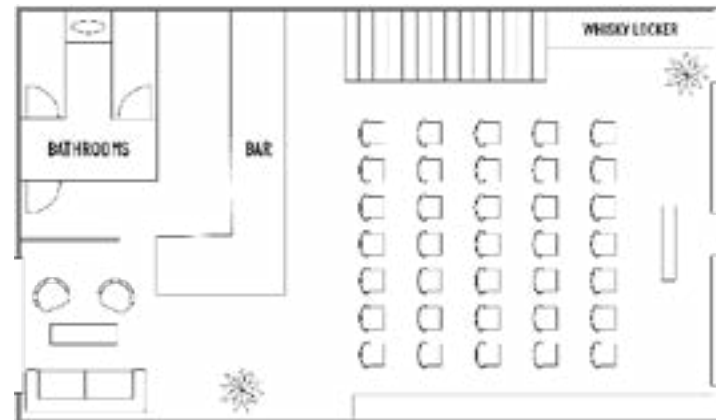
Seated 40pax



Cocktail



Theater







# NEPTUNE

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# THE DETAILS.

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## ADDRESS

212 High Street, Prahran, 3181

## HOURS OF OPERATION

Lunch function: 12pm - 4.30pm

Dinner function: 6.30pm - 1am

## BUMP IN

Access to the space is available one hour before the event starts.

## 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

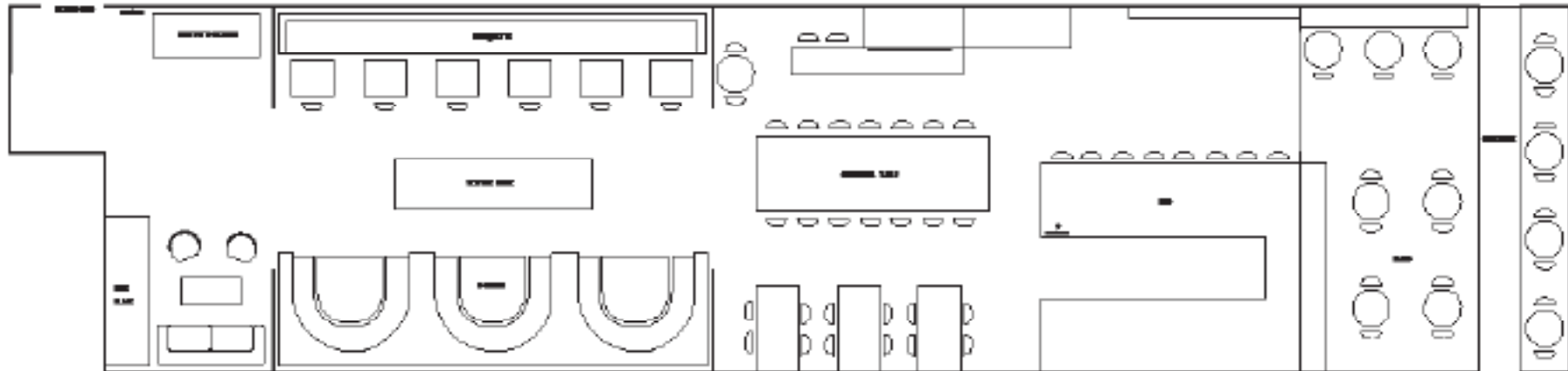
AV capabilities



# THE VENUE.

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- 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 food and beverage spend of

Sunday - Thursday \$1,500

Friday - Saturday \$2,000

### DINNER

Minimum food and beverage spend of

Sunday - Thursday \$2,000

Friday - Saturday \$2,500

## Nov - Dec

### LUNCH

Minimum food and beverage spend of

Monday - Sunday \$2,000

### DINNER

Minimum food and beverage spend of

Monday - Sunday \$3,000

# 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) to be kept on file.

## Deposit

### BANQUET & COCKTAIL

Bookings at Neptune are not considered confirmed until the functions manager has received remittance of the paid deposit and a signed contract returned.

## Service Fee

### BANQUET & COCKTAIL

All bookings will incur an 8% 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 the 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 paid 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 14 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 48 hours 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 the 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 Monday to Saturday and 12 noon until 11pm on Sundays. 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 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.