

NEPTUNE

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INTRODUCTION.

Neptune is a simple but stunning venue that provides an impressive setting for events of all styles. Housing two distinct spaces, the interior is gently lit, featuring black ceilings, exposed brick & steel. Dark timber furniture paired beside leather banquettes and an open fireplace combine to create a relaxed and social atmosphere.

A curated beverage package presents wines that best complement our Mediterranean menu, otherwise our sommelier can customize a beverage selection to suit your event with wines from our cellar. A selection of menus are available honouring Mediterranean cuisine, customised to your specific needs.

From freshly shucked oysters, cocktails on arrival, or post-dinner drinks; we can provide a wide range of additions to define your event.

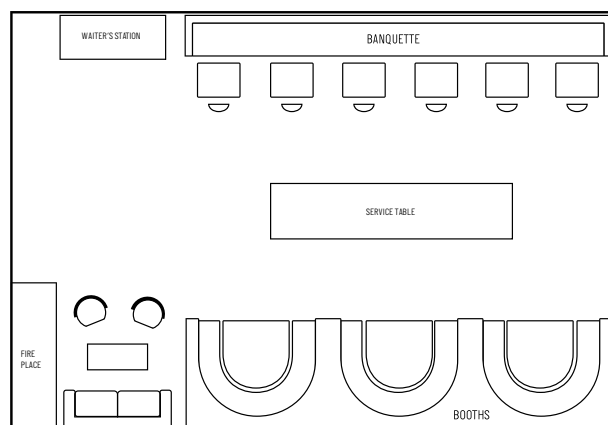
THE VENUE.

Below are the two dining areas available. Impala offers additional venue layouts to best suit your function. If you're looking to throw a large event, please inquire about exclusive venue hire which is available for up to 120 pax, canapé style. Contact the functions team at info@neptune.melbourne for more information.

Conservatory

Banquette - 18 pax
Booths - 18 pax [6 Per Booth]
Fire Place - 10 pax

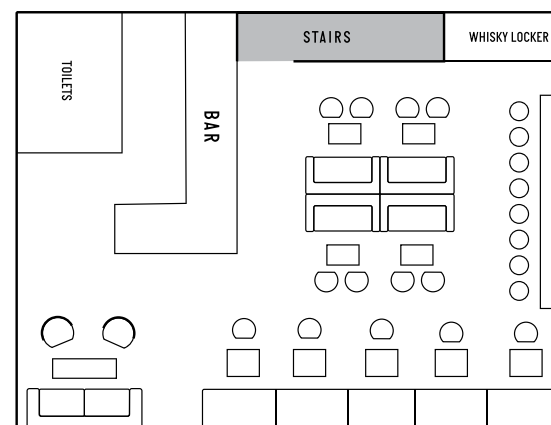
Total - 36 pax



Impala

Private dining, bar, lounge and facilities

Standing - 60 pax
Seated - 32 pax



SET MENU.

Set Menu | \$60

Shared Appetiser

Charcuterie

Marinated Olives

Shared Entree

Crudo

Saganaki, Lemon, Thyme, Honey

Whipped Roe, Bottarga, Squid Ink Crackers

Individual Choice Of Main

Baked King Dory, Vongole, Sea Vegetables

Smoked & Roasted Half Chicken, Tarragon Jus

Broccoli, Gorgonzola Risotto

Sides

Leaf & Herb Salad, Balsamic Vinaigrette

Patatas Bravas, Aioli

Dessert

Tiramisu

+ subject to seasonal availability

THE GOOD STUFF.

CANAPÉS

SAVOURY

Fritti Misto	2.5/4
Whipped Roe, Chickpea Pancakes	4
Tortilla, Red Pepper	4
Crudités, Cream Cheese, Salmon Roe	4
Polenta Chips	4
Gin Cured Salmon, Smoked Sour Cream, Cucumber, Kohlrabi	4.5
Seasonal Vegetable, Ricotta, Crostini	4.5
Smoked Eel Parfait, Brick Pastry	5
Crumbed Tuscan Chicken Thigh	5
Savoury Donut	5
Gougère	5
Caprese	5
Pumpkin Seed, Pumpkin Puree, Sorrel	5
Sicilian Slice	5
Cozze, Baked Mussel, Saffron, Béchamel	5
Arancini	5.5
Steak Tartare, Potatoes	6
Mini Pane	6.5
Katafi Prawns	7
Half Shell Scallops, Seasonal Sauce	7
Roast Duck Crêpe	7
Compressed Melon, Culatello	7
Pork And Fennel Meatballs, Agradolce	7
Brandade + Potato Skins	7
Ricotta Involtni	8
Ditalini Pasta	9
Broccoli, Buckwheat, Amaranth, Kale	9

SWEET

Prosecco, Berry Terrine	4
Cream Canoli	4
Chocolate Torte	5

THE GRAZING TABLES.

Cheese Grazing \$220

4 Types Of Cheese [150G Each]
 Seasonal Fruit
 Condiments
 House Made Bread & Crackers

Feeds approx. 15-20

Charcuterie Grazing \$200

5 Types Of Charcuterie
 Seasonal Pickled Vegetables
 Mixed Marinated Olives
 House Made Bread

Feeds approx. 15-20

Seafood Grazing \$200

Gin Cured Salmon
 Whipped Roe, Bottarga
 Confit Tuna Nicoise Salad
 Seasonal Crudités & Pickled Vegetables
 House Made Bread

Feeds approx. 15-20

Vegetable Grazing \$160

3 Types Of Salads
 2 Types Of Dips
 Seasonal Pickled Vegetables
 Mixed Marinated Olives
 House Made Bread & Crackers

Feeds approx. 15-20

BEVERAGES.

Consumption

Guests may select beverages for their function or have an open bar.

Matched wines

Matched wines are available for our set menus. The wines change weekly and are designed to pair with both the food & style of your event. Additions and stylistic alterations are available upon request and may incur an additional fee. Refer to our set menu for pricing.

Additions

Add some flair to your event & incorporate some of our custom additions. This may be fizz on arrival, a round of gin & tonics or fortified wine with dessert. Ask our reservations team how we can make your event pop.

Wine List

For further information on our function wine list, or to tee-up a meeting with our head sommelier please contact our reservations team at info@neptune.melbourne.

Package

Sparkling

Range Life, Prosecco

Red & White

Quinta Dos Roques

Beer

Sample Brew, Pale Ale

= \$60pp [3 Hrs]

+ \$20pp per additional hour

THE NITTY GRITTY.

Tentative Bookings

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

Confirmation

Reservations within the restaurant for groups of 6 and above are to be confirmed with credit card details. A confirmation of the number of guests attending is required no later than 24 hours prior to the booking. Any change in numbers will be based on restaurant availability.

Functions will only be confirmed on receipt of deposit. A confirmation of the number of guests attending is required no later than 48 hours prior to the event. 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.

Deposit

Function deposits are issued at 25% of the minimum spend and are necessary to secure your booking. Any function booked at Neptune is not considered confirmed until the confirmation deposit is paid.

Cancellations

In the regretful situation the client needs to cancel a function, cancellations must be done with Neptune 's Management or the functions coordinator only and during the hours of 12 - 6pm. FULL REFUND OF DEPOSIT WILL BE MADE IF CANCELLED WITHIN 14 OR MORE DAYS OF THE EVENT.

In the regretful situation that a client needs to cancel a restaurant booking, cancellations must be done with Neptune's management, function coordinator or, if the booking was made via Open Table, online via the Open Table website. Cancellations can be made up until 24 hours before the booking. If 6 or more guests cancel without notice, the nominated credit card will be a charge at \$20 per person.

Minimum Spends

Functions must adhere to the minimum spend stipulated upon booking. Organisers 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.

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.

GALLERY.















