

TOKYO TINA



FUNCTIONS PACK

66a Chapel Street Windsor 3181
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www.tokyotina.com.au

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THE VENUE

Tokyo Tina contains multiple spaces within the venue that can cater to a vast range of events and celebrations. Below is a detailed map of the venue highlighting capacities!

KARAOKE:

Min: 6pax

Max: 10pax

GROUP TABLE:

Min: 10pax

Max: 16pax

THUNDERCAT BAR:

Min: 20pax

Max: 50pax

WHOLE VENUE:

Min: 50pax

Max: 100pax





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ALL IN SAMPLE MENU - \$62 per person

Menu may vary due to availabilities
and dietary requirements

STARTERS

Spiced Edamame (gf*)

Salmon Tartare

Cucumber, Nashi Pear, Sesame Cracker (gf)

Karaage Corn Balls

Sancho Mayo (ve*)

1ST COURSE

Karaage Chicken

5 Spice, Kewpie, Lime (gf)

OR

Chicken Udon

Udon Noodle, Sesame, Wombok, Crispy Chilli Oil

Charred Cauliflower

Black Sesame Tahini, Chiu Chow Chilli

2ND COURSE

Diy Pork Belly Bao

Pickled Daikon, Teriyaki, Kewpie (gf*)

Wombok Salad

fennel, yuzu dressing (gf)

SIDES

Smashed Baby Potatoes (gf* v*)

Salmon Roe, Sour Cream, Chives

Chilli Green Beans (ve*) (gf*)

MAINS (select one)

Steamed Snapper

White Ginger, Wombok, Dashi Broth

Crispy Pork Hock Samm

Ssamjang, Spring Onion, Pancake, Cucumber, Kimchi (gf*)

Whole Flounder

Diamond Clams, Bonito Butter, Wakame (gf)

Roasted Lamb Shoulder

Kosho, Purple Mustard, Smoked Chilli (gf)

DESSERT

Yuzu Curd Doughnuts

Mandarin Sugar

THE CANAPÉ MENU

Our canapé menu is fun and flexible with fully customisable options from the adjacent selection. Select from either our basic or premium food packages or design your own!



BASICS \$30pp

Two Bites, Two Raw, One Bun, One Dessert

PREMIUM \$40pp

Three Bites, Three Raw, One Bun, One Dessert

BITES \$5ea

Karaage Chicken (gf)

Pork & Kimchi Gyoza

Okonomiyaki Japanese Pancake (v*)

Spanner Crab & Corn Karaage, Sweet Basil

Hibachi Grilled Wagyu Beef Skewer, Pickle Mustard Seed

King Brown Mushroom, Seaweed Glaze & Furikake (v)

Whipped Cod Roe, Chicken Skin & Togarashi (gf)

RAW \$5ea

Tuna Cone

Wasabi, Apple, Jalapeño

Salmon Tartre

Cucumber, Nashi Pear, Sesame Cracker (gf)

Wagyu Beef Tataki

Anchovies And Purple Mustard (gf)

Kingfish Belly

Japanese turnip, miso glaze (gf, v, ve*)

BAO \$8ea

Pork Belly

Pickled Daikon, Teriyaki Sauce, Kewpie (gf*)

Beef Rib

Bulgogi, Pickle Set, Kewpie (gf*)

Mapo Tofu

Eggplant, Crispy Chilli (v)

DESSERT \$4ea

Yuzu Curd Doughnuts with Mandarin Sugar

BASIC PACKAGE**\$20PP/PH MINIMUM 3 HOURS**

Enjoy a refined selection of beer, sparkling and still wines, alongside non-alcoholic drinks.

BEER

Kirin Ichiban, Draught

SPARKLING

Trentham Estate Prosecco, Trentham Cliff's, NSW

WHITE WINE

2017 Redbank, Pinot Grigio, King Valley, VIC

RED WINE

2017 Holme Oak "Protege", Pinot Noir, Rowella, TAS

PREMIUM PACKAGE**\$25PP/PH MINIMUM 3 HOURS**

A deluxe expanded selection of our favourite wines, beers and non-alcoholic beverages.

BEER

Kirin Ichiban, Draught

Orion Lager

SPARKLING

Trentham Estate Prosecco, Trentham Cliff's, NSW

NV Domain Chandon, Yarra Valley, VIC

WHITE WINE

2017 Redbank, Pinot Grigio, King Valley, VIC

2017 Adelina, "polish Hills", Riesling, Clare Valley, SA

RED WINE

2017 Holme Oak "Ilex", Pinot Noir, Rowella, TAS

2016 Chaffey Bro's "Synonymous", Shiraz, Barossa Valley, SA

**PIMP YOUR PACKAGE**

\$10 Extra per cocktail

Umeshu Spritz - Peach Umeshu, Prosecco, Peach Liquor

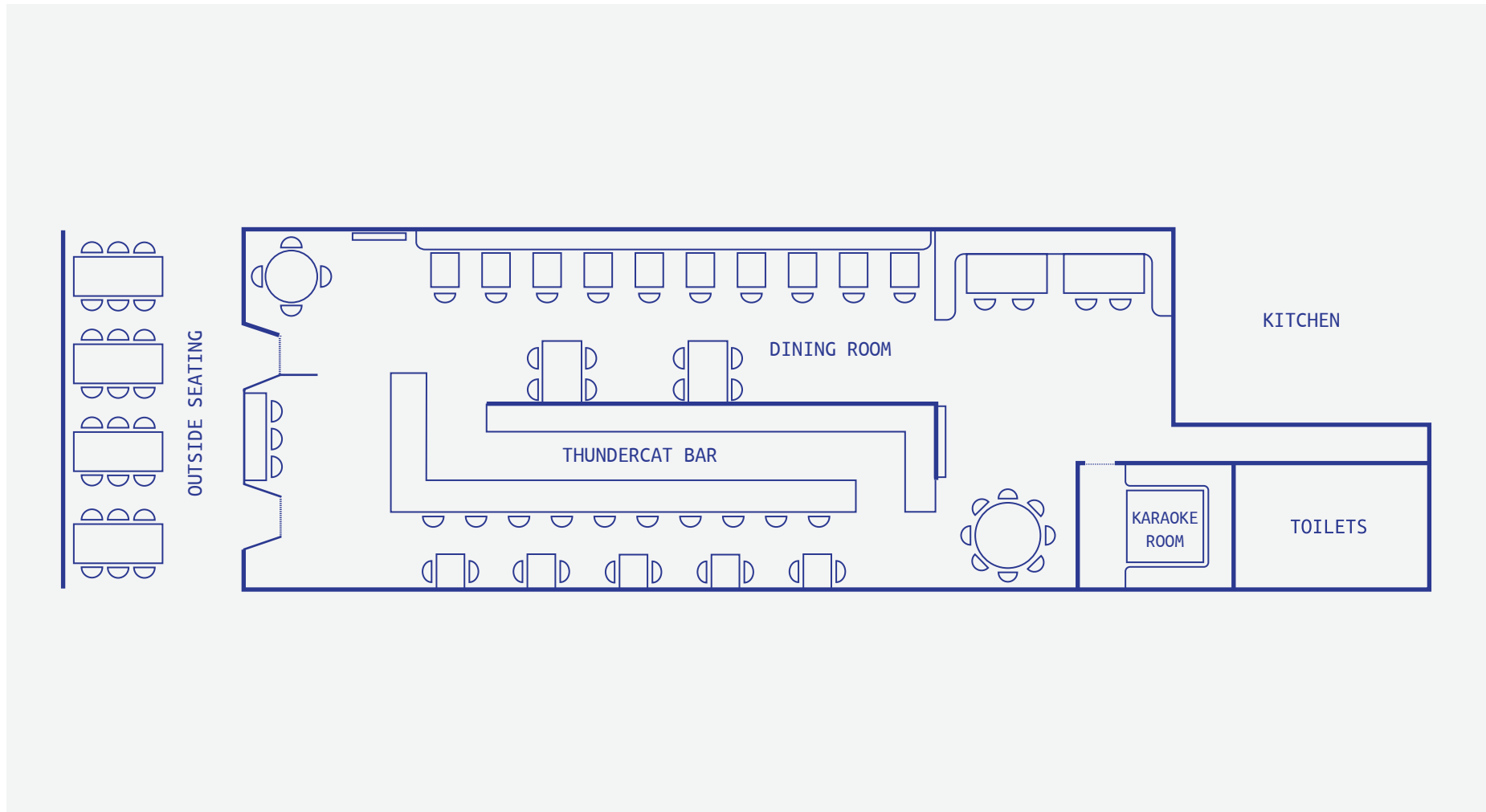
Yuzu Mento - Gin Yuzushu, Mint, Yuzu Juice, Lime

Pineapple Pen - Pineapple Rum, Lime, Agave, Charred Pineapple

None of this takes your fancy? Build your own beverage list with the help of our head bartender or simply go by consumption only.

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FLOOR PLAN



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TERMS AND CONDITIONS

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 responsibility 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 Tokyo Tina 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 Tokyo Tina'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 Tokyo Tina'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 bought into Tokyo Tina 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 expect for the following: glitter and sticking objects to the walls which may lead to damage.

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GALLERY





