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# EVENTS

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# PACKAGE



**01**  
*Set Menu*

**03**  
*Canapes*

**06**  
*Grazing*

**07**  
*Beverages*

**11**  
*Spaces*

**18**  
*Minimum Spends*

**19**  
*The Nitty Gritty*

\$70pp

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1st COURSE

*individual*

Potato Focaccia

2nd COURSE

*choose two - shared*

Crudo, Pickled Fennel, Black Garlic, Botarga

Vitello Tomato, Mojama, Pickled Shallots

Stracciatella, Heirloom tomatoes, Pickled Kohlrabi, Brown Butter

Broccolini, Harissa, Almond, Fromage Blanc

3rd COURSE

*choose two - shared*

Abbachio (Braised Lamb), Gnocci Romana

Fish of the Day, Romesco, Lemon

Chicken, Charred Baby Leeks, Chicken Jus

Risotto, Mushrooms, Parsley Oil

Rare to Rare Scotch, Mushroom Jus, Kale

*3rd course served with house salad & potatoes*

4th COURSE

*choose one - individual*

Bomboloni, Cinnamon Sugar

Chocolate, Almond Torte, Raspberry

## 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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Louis Roederer \$24 glass OR \$140 bottle

## COCKTAIL ON ARRIVAL

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Aperol Spritz \$16  
Aperol, Prosecco, Soda

Negroni \$16  
Campari, vermouth, soda

Toreador \$20  
Tequila, apricot brandy, lime juice, agave nectar

Corpse Reviver #2 \$20  
Gin, triple-sec, lillet blanc, pastis, lemon juice

## CANAPE'S ON ARRIVAL \$25pp

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*4 types, served for the 30 minutes*

Choose from our cold or hot section from the canape menu.

## CHARCUTERIE BOARD ON ARRIVAL \$100

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*4 types of charcuterie and lavosh.*

Feeds up to 25 guests

## 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 \$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

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# CANAPES.

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## COLD \$7ea

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Oyster, lime, horseradish

Coppa, melon, grissini

Crudo, blood orange, ice berg

Beef tartare, anchoide, crostini

Salmon roe, mascarpone, nori cracker

Pickled baby cucumber, whipped feta

## HOT \$7ea

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Gnocco fritto, prosciutto

Potato focaccia, ortiz anchovy, pickled onion

Tempura halloumi, fermented honey

Sweetcorn arancini, candied jalapeno

## SUBSTANTIAL \$10ea

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Octopus skewer, nduja dressing

Grilled chicken skewer, salsa verde

Ricotta tortellini, aged balsamic

BBQ prawn, seaweed butter, tarragon

Spanner crab rigatoni, red chilli

## DESSERT \$8ea

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Cannoli *with a choice of filling...*

Vanilla custard, strawberry

OR

Chocolate mousse, candied orange

+ All menus are subject to seasonal and price change.





# THE GRAZING TABLES.

## **Antipasto Grazing \$250**

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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**

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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 'Protege', 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

# 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**  

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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 - 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

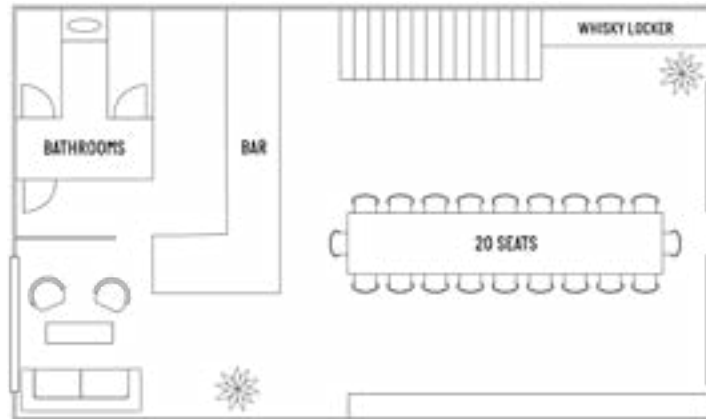
Personalised menus upon request

Glassware, crockery, cutlery

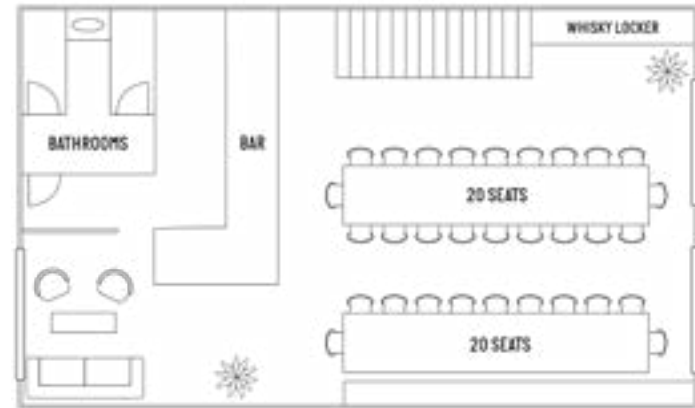


# THE VENUE.

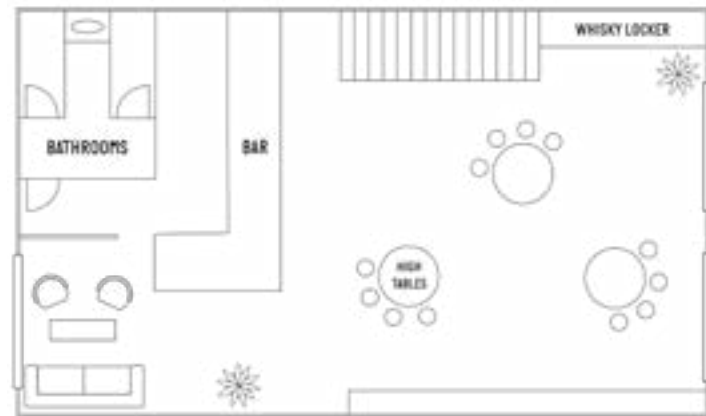
**Seated 20pax**



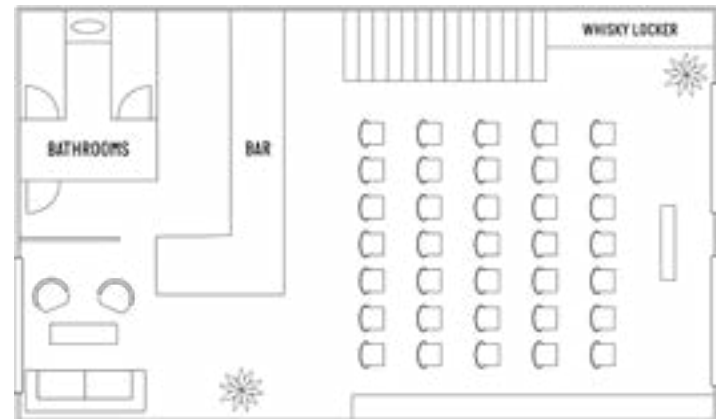
**Seated 40pax**



**Cocktail**



**Theater**









# NEPTUNE

# THE DETAILS.

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## 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

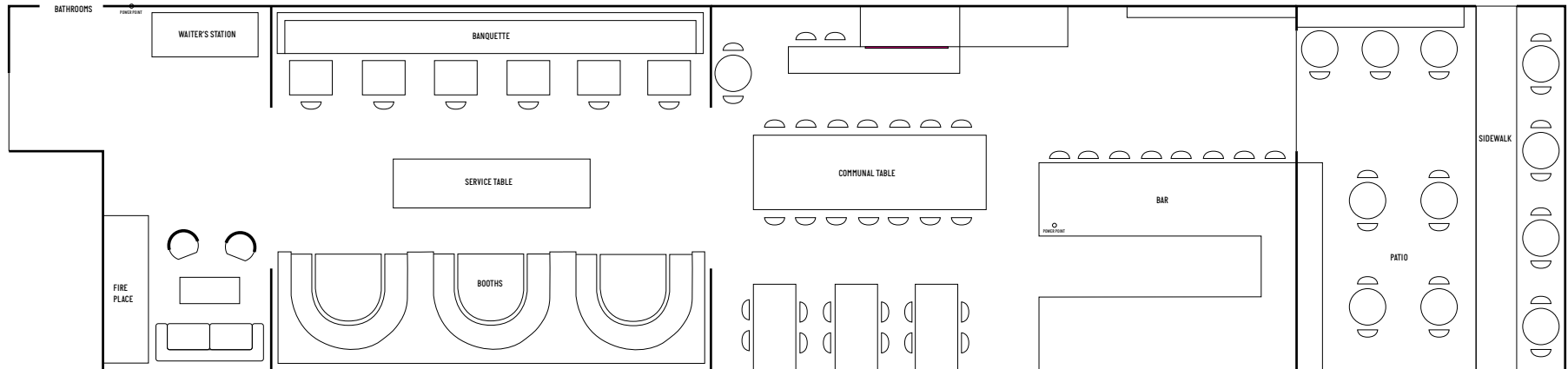
AV capabilities

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 food and beverage spend of  
\$1,250

### DINNER

Minimum food and beverage spend of  
\$2,000

## Nov - Dec

### LUNCH

Minimum food and beverage spend of  
\$2,000

### DINNER

Minimum food and beverage spend of  
\$3,000

For minimum spends on exclusive hire of  
Neptune, please contact our functions manager  
directly at [rachael@communegroup.com.au](mailto:rachael@communegroup.com.au)

# PREFERRED SUPPLIERS.

## FLORIST.

NEPTUNE



FUNCTIONS



### **A BUNCH OF BLOOMS STUDIO**

Floristry & Botanical Styling | Events & Spaces

A Bunch of Blooms Studio is a botanical studio specialised in floral design, servicing Melbourne and surrounding areas.

The studio draws upon a love for the natural environment to create distinctive and intuitive botanical creations with a modern, organic aesthetic.

# PREFERRED SUPPLIERS.

## ENTERTAINMENT.

NEPTUNE



FUNCTIONS



### **AND U ENTERTAINMENT**

Music Curation | Entertainment | Boutique Events & Spaces

And U Entertainment provide entertainment-by-design for boutique events in Melbourne. With several years experience working in the field with bespoke entertainment design, And U offers entertainment with a combination of refinement, style and feel-good so you have an unforgettable experience.

And U specialise in music curation and entertainment for cocktail hour, corporates, weddings, private parties, PR and wellness events.

# 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.