

PRIVATE EVENTS GUIDE 2019



CONTENTS

VENUE	03
FOOD	0 4
DRINKS	1 2
UPGRADES	1 4
CONTACT	1 6

THE VENUE

Melbourne's most unique venue, Bobby McGee's offers an experience unlike no other. With themed surroundings, quality food and beverage packages and state of the art entertainment equipment, the options are endless at Bobby's.

The venue can accommodate large groups of up to 500 and offers 3 themed bars, a custom 3.6 metre donut wall and food stations perfect for gala dinners, fundraising events, creative weddings and large birthday celebrations, for your next WOW event.

From creative business breakfasts, impressionable product launches, themed cocktail parties with pizzazz or the best of birthday bashes, the versatility and capability of the venue is only limited by your imagination.

CAPACITY

COCKTAIL 500*

PLATED DINNER 200

BUFFET DINNER 180

*Ability to hold groups of 600 using adjoining chill out room.





LET'S EAT COCKTAIL

RECOMMENDATIONS

When it comes to cocktail events, it's important everyone leaves satisfied. A combination of our canapés and food stations are the perfect way to get your guests involved! Below are the recommended requirements for your event duration, with the option to add more catering to suit your event requirements.

EVENT DURATION (Hours)	CLASSIC CANAPES	FORK CANAPES	FOOD STATIONS
2	4	1	1
3	5	1	1
4	6	2	1
5	6	2	2





FOOD STATIONS

Put the WOW factor into your next event with our custom food carts. With an array of themes to choose from, each station includes 2 options per person with the option to include an additional selection for \$7.50 per person. Bobby's Food Stations are a crowd favourite!

Minimum order 100 per selection

\$19.50 PER PERSON

AMERICANA

NY Hot Dogs, Ketchup, Mustard, Cheese, Onion Relish Philly Cheese Steak Mac & Cheese

PUB FARE

Fish & Chips, Tartar sauce, Crunchy Fries Slow Cooked Beef Cheek, Yorkshire Pudding, Gravy Roasted Pork Roll, Crackling, Apple Sauce

ASIAN FUSION

Stir Fry Vegetarian Noodles Selection Dumplings, Sweet Soy Sauce, Chilli, Coriander Korean Fried Chicken, Sticky Sauce, Sesame Seeds

TEX-MEX

Beef, Fish or Beans mix, Tacos & Nachos with all the toppings Spinach & Fetta Empanada, Chimichurri Sauce Chicken Quesadilla, Tomato Salsa

AUSTRALIANA

Meat Pie, Mashed Potato, Mushy Peas Chicken Parma, Crunchy Fries BBQ Prawns

Additional menu selection Add \$7.50 per person Events with less than 100 guests may incur additional charges





CANAPES

CANAPES - \$5.50 PER PIECE

Tempura Pumpkin Flowers, Tomato Chutney, Ricotta
Shepard's Pie, Mashed Potato, Mushy Peas
Duck & Coriander Spring Rolls, Spicy Plum Sauce
Chef's Selection Mini Pizzas
Honey & Soy Glazed Crispy Chicken, Spring Onion, Wasabi Mayo
Macaroni & Cheese Croquettes, Truffle
Selection of Rice Paper Rolls, Peanut Dipping Sauce
Mini Wagyu Burger, Tomato Chutney, Cheese, Brioche
Cornish Pasty, Mustard Sauce
Peeking Duck, Cucumber Crepe, Hoisin Dipping Sauce
Chorizo & Spinach Tarts, Chimichurri Sauce
Salmon Pate, Pickled Cucumber, Caviar, Grissini
Spiced Black Bean Taco, Corn & Capsicum Salsa, Coconut Yoghurt

FORK CANAPÉS - \$7.50 PER PIECE

Chicken Tikka Masala, Lemongrass Rice, Coconut, Roti Bread Fish & Chips, Flathead Tails, Shoestring Fries Mushroom Rigatoni, Peas, Spinach, Parmesan, Pangritata Garlic Dusted Calamari, Truffle Aioli, Lemon Wedge Arancini Mignion, Cheese, Tomato Passata Slow Cooked Pork Bao, Slaw, Chilli Mayo

DESSERT CANAPES- \$5.50 PER PIECE

Chef's Selection of Petit Fours

POP-UP GELATO CART - \$12.00 PER PERSON

Select from a number of delicious flavours







let's eat Seated

GRAZING TABLE

Our Grazing Table will be a spread unlike no other! With the choice of either our signature slow cooked suckling pig or standing black Angus rib eye taking centre stage. Designed to let you mingle with your guests as you graze through a selection of exquisite offerings.

ADULTS \$99
CHILDREN (Under 12 Years) \$55
Minimum group of 20, Maximum of 140

ENTRÉE

Calamari Fritti, Garlic Dusted Squid, Zucchini Ribbon, Black Garlic, Aioli Bruschetta, Snapper Crudo, Truffle Brioche Beef Carpaccio, Crisp Potato, Capers, Truffle Dressing, Watercress Salumi Misti; Parma, Sopressa, Bresaola, Mortadella, Pickles, Buffalo Mozzarella Arancini, Truffle, Mozzarella Marinated Olives, Orange, Thyme, Garlic

MAINS

Slow Cooked Free Range Suckling Pig, Pink Salt, Garlic, Rosemary, Olive Oil OR Standing Black Angus Rib Eye, Olive Oil, Mustard Pan Seared Local Snapper, Fennel, Golden Raisins, Lemon Our Pasta – Vegetarian

SHARED SIDES

Skinny Fries, Truffle Oil, Parmesan Sicilian Caponata Panzanella Salad, Buffalo Mozzarella, Tomato , Aged Balsamic

DESSERT

House-made Tiramisu Baked Ricotta Cheesecakes, Strawberry, Rhubarb Trio Cannoli; Italian Custard, Sicilian Ricotta, Nutella Gorgonzola Dolce, Taleggio, Formagella Di Capra, Quince, Truffle Honey, Pear





PLATED MENU

Our Plated Menu includes your choice of 2 or 3 Courses served alternate drop and is served with a dinner roll, two shared sides served alongside main dishes, freshly brewed tea & coffee.

2 COURSE \$60 3 COURSE \$75

ADDITIONAL SIDE \$5.00 per person

ENTRÉE

Smoked Duck Breast, Watercress, Rhubarb, Hazelnuts Chicken & Leek Croquettes, Parsnip Puree, Crisp Apple Slow Cooked Pork Belly, Eggplant Caviar, Golden Beetroot, Carrot Salmon Ceviche, Wasabi Soy, Cucumber, Horseradish, Bloody Mary Jelly Heirloom Tomato Carpaccio, Mozzarella, Brioche, Basil, Truffle

MAINS

Eye Fillet 200g, Little Creek Cattle Co. Yarra Valley, Vic Chicken Breast 220g, Hazeldene Birds, Vic 250g Pork Cutlet, Victorian Farmers, Vic Duck Breast, Victorian Farmers, Vic Lamb Rack 3 Points, Victorian Farmers, Vic Atlantic Salmon Vegetarian Tasting Board

SHARED SIDES – please choose two served sharing with mains for the table

Crunchy Fries, Truffle, Grana Padano

Panzanella Salad, Croutons, Olives, Cucumber, Heirloom Tomato

Corn on the Cob, Smoked Butter, Pink Salt

Traditional Caponata

Roasted Sweet Potato, Pecan & Maple Crumb, Avocado Sour Cream

Green Beans, Prosciutto di Parma, Olive Oil, Sage, Lemon

DESSERT

Chocolate Fondant, Blood Orange Gelato Lamington, Raspberry, Nutella Ice Cream, Peanut Butter Crumble Coconut Panna Cotta, Lychee, Apple Ricotta Cheesecake, Rhubarb Compote Raspberry & Banana Crumble, Macadamia Crust, Salted Caramel Ice Cream





BUFFET

Our Buffet includes bread rolls, two salad, your selection of three main dishes, a Victorian cheese platter, seasonal fruit and Chef's selection of desserts, served with tea & coffee

LUNCH / DINNER

\$65

SALADS

Chef's Daily Selection Of Two Salads, One Substantial And One Light

MAINS - PLEASE SELECT THREE OPTIONS

Chicken Tikka Masala, Lemongrass Rice, Shaved Coconut, Roti Bread Classic Lasagne, Béchamel Sauce, Grana Padano

Tempura Battered Flathead, Chips, Lemon, Tartare Sauce

Glazed Salmon, Boc Choy, Sesame Seeds

Pork Roast, Crackle, Roasted Vegetables, Apple Sauce

Beef Striploin, Yorkshire Pudding, Gravy

Chef's Selections of Pizza

Spinach Gnoochi, Wild Mushroom, Tomato Sugo, Peas, Grana Padano

Pumpkin Cannelloni, Kale, Ricotta, Sage

DESSERT

Chef's Selection Of Desserts, Victorian Cheese Platter, Seasonal Cut Fruit







LET'S DRINK
BEVERAGE PACKAGES

CLASSIC

NV Growers Gate Brut Cuvee, SA	HOURS	COST
2018 Republic of Wine Sauvignon Blanc		
2017 Republic of Wine Shiraz	TWO	\$35
Furphy Refreshing Ale	THREE	\$45
Boag's Premium Light		
5 Seeds Apple Cider	FOUR	CEE
Soft Drinks & Juice	FOUR	\$55
	FIVE	\$65
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PREMIUM

Pipsqueak Apple Soft Drink And Juice

Dal Zotto Prosecco	HOURS	COST
Tia Nui Sauvignon Blanc		C031
Ross Hill 'Maya & Max' Chardonnay	TWO	\$55
Maxwell 'Silver Hammer' Shiraz		
Underground Pinot Noir	THREE	\$65
Little Creatures Pale Ale		
Boag's Premium	FOUR	\$75
Boag's Premium Light		4.0
Heineken	FIVE	\$85
Corona		7.00







GO ALL OUT
UPGRADES

UPGRADES

DONUT WALL \$1.100.00

Guests are sure to love our built-in 3.6 metre donut wall! The media or 'selfie' wall is a great addition to any event and custom branding ensures a memorable celebration. The EDIBLE donut wall features up to 200 large donuts all individually decorated to create a 'sweet' surprise as guests enter the venue. Your donut wall will be displayed for the first 2-3 hours of your event before being served as a roaming dessert canapé. Add signage for an additional charge of \$150.00.

COCKTAIL ON ARRIVAL from \$16.00

Treat your guests to a cocktail on arrival! Choose from Espresso Martini, Aperol Spritz or Mojito.

PERSONALISED THEMING

Leave a lasting impression with personalised touches at your event. Chat to our friendly events team about how you can make your next event the best one yet!

GIANT LIGHT-UP LETTERS

Spell your company name, initials or theme. These giant light-up letters are sure to make a statement!

PHOTO BOOTH

Say 'CHEESE'! A photo booth is a sure way to put a smile on guests faces. Custom branding and hourly packages available.

ENTERTAINMENT

Go all out with a flash mob, caricaturist or magicians! Speak to us about our wide list roving entertainment options to add another dimension to your event.

PYROTECHNICS CONFETTI CANNONS

Your event will be sure to go off with a bang, with our confetti cannons. Available in a number of different colours and perfect for any occasion.

SLUSHIE MACHINE

Ideal for cocktails on arrival or as a 'pop-up' offering during your event.

Contact Us For A Customised Quote







CONTACT US

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TERMS & CONDITIONS

A 30% deposit is required at the time of booking to confirm. Full Terms & Conditions will be outlined in your confirmation paperwork.

If you have any specific questions regarding the event proceedings please do not hesitate to contact us.



www.bobbymcgees.com.au

