

An overhead photograph of a restaurant table. The table is made of dark wood and is set with white plates of food, glasses of drinks, and a menu. A person's hand is visible on the left, holding a fork over a plate of salmon and vegetables. Another hand is on the right, holding a glass of a red cocktail with berries. A menu is open in the bottom right corner, showing sections for 'THIRSTY', 'HITRILLS', 'BEERS ON TAP', 'WINES BY THE GLASS', and 'SHRIMP COCHRILS'. The text 'GLAMORAMA' is overlaid in a white box in the center of the image.

GLAMORAMA

FUNCTION PACKAGES

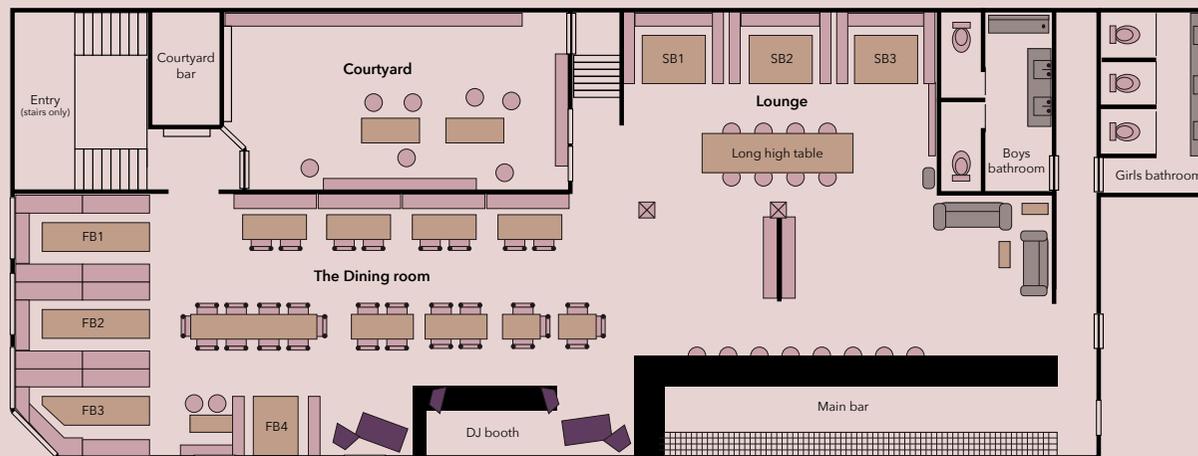
GLAMORAMA FUNCTIONS

Private parties, events, celebrations, dinners or just drinks. However, or whatever you're celebrating Glamorama will help to make it the easiest and best event possible.

You can choose between, sectioned off areas or private areas for exclusive and premium use of the venue.

Feel free to contact us directly or send an email to functions@glamoramabar.com to organise a visit.

"The better you look, the more you see."



THE COURTYARD

Best suited for a cocktail style events up to 20-40 guests (Max) with the option for seating around the perimeter of the space.

THE LOUNGE

Facilitates both cocktail and seated style events. For sit down events, 30 guests can be comfortably accommodated in the three booths, and long center table. For a cocktail event, up to 40 guests can stand spaciouly.

COMBINE THE TWO

Combining the Courtyard and Lounge is also another option, seating both 50 guests and standing 100.

THE DINING ROOM

This very spacious area is best for any style event. Seating up to 80 guests or 120 standing. There's always the option to mix and a match the two.



FOOD

Creatively crafted canapés have been inspired and refined from the Glamorama menu guaranteeing that people pleasers and tasty treats are on your menu.



ONE HOUR \$30PP

- 6 canapés per person, variety of 3 bites.
 - Your selection of 3 bites.
-

TWO HOURS \$45PP

OPTION ONE

- 10 canapés per person, variety of 5 bites.
- Your selection of 5 bites

OPTION TWO

- 8 canapés per person, variety of two bites and two fillers.
 - Your selection of 4 bites.
-

THREE HOURS \$60PP

OPTION ONE

- 13 canapés per person, variety of 5 bites, 1 dessert and 2 fillers

Your selection of 5 bites.

OPTION TWO

- 12 canapés per person, variety of 3 fillers, 1 dessert and 6 bites.

Your selection of 2 fillers.



BITES

- **GRAINS SALAD (V)**
- **BOTOX PIES**
- **TAR TAR TAR** (beef, trout or ratatouille)
- **COLLAGEN SAUSAGE ROLLS**
- **SMOKED CROTATO CROQUETTES**
- **SOY CHICKEN WINGS (V) \$12**
- **TRUCK STOP CHICKEN POPPERS**

FILLERS

- **DOLLOPS OF SCALLOPS**
- **MOUSSAKA (V)**
- **GOING THE WHOLE HOCK (DF GF)**
- **CHICKEN TITS**

DESSERTS

- **TIM TAM TRIFLE**

FLAVOUR STATIONS

Enhance your event by adding a food station for a 2-hour duration in addition to your canapé package

OYSTER OBSESSION TABLE \$20PP

Freshly shucked oysters, fresh lemon with a side of Bloody Mary shots - The perfect combination.

THE CHEESE KNEES TABLE \$15PP

A range of local and imported cheeses with lavoche

CHARCUTERIE TABLE \$15PP

An assortment of cured, cooked and smoked meats with bread

SUGAR MOUNTAIN TABLE \$15PP

A selection of sweets, cheats and a couple of treats





BEVERAGES

Drink packages are set to make sure you get good value, fast service, and exceptional drinks.

Open The Bar Up - Keeping it simple - \$25 per person per hour minimum 2 hours

- **1 x local tap beer**
 - **1 x boutique/international tap beer**
 - **2 x Red wine varieties by the glass**
 - **2 x White wine varieties by the glass**
 - **1 x Sparkling wine**
-

Open The Bar Up - Premium - \$40 per person per hour minimum 2 hours per person per hour minimum 2 hours

- **2 x Bottled beer varieties**
 - **1 x Local tap beer**
 - **1 x Boutique/international/Cider on tap**
 - **2 x Tap beers**
 - **2 x Red wine varieties by the glass**
 - **2 x Whites wine varieties by the glass**
 - **1 x Sparkling Wine**
-

If there is a specific beer, wine, spirit or cocktail that would help make your event extra special let us know and we will do our best to make your drink dreams come true.

If a drink package doesn't suit you we can always organise a fixed bar tab.



COCKTAILS & SPIRITS

Enjoy a range of spirits either neat or mixed to be included

House spirits - \$7 per person per hour

Back shelf spirits - \$14 per person per hour

Our specific drinks list will vary from time to time, and so when you've decided what package suits you best we can help pick out the perfect drinks list.

Cocktails - Cocktails can be added to your function for \$10 per cocktail per serve (a maximum of three)



The Green Sabre

Westwinds Gin, Green Chartreuse, Lemon, Rosemary
Herbal, Citrus, Slightly Sweet

Man With The Red Face

Del Maguey Vida Mezcal, Green Chartreuse, Blood Orange
Liqueur, Lime
Smokey, Fresh, Floral

Lady Marmalade

Housemade Marmalade Vodka, Lime, Campari Dust
Citrusy, Light, Bittersweet

Beyond The Sea

Plantation 3 Star, Plantation Guatemala, Plantation Guyana,
Agave, Lime, Passionfruit
Fruity, Sweet, Rum

Whisky Sour

Hoochie Mama

Ol' Smokey Apple Pie, Lemon, Fresh Apple, Cinnamon
Liquid Dessert, Tart, Sweet

Espresso Martini

If you have a favourite classic or particular taste that you would like included feel free to ask and we will do our best to shake, stir or strain a tittle to your taste buds.



SITDOWN DINNERS FOR 14+

FEED ME MENU

Sharing is caring, Feed Me makes sure that a large groups dining experience a consistent well timed tasty meal for \$45 per person.



POLICIES

TENTATIVE BOOKINGS

Tentative bookings will be held for a period of seven days at which time the booking will be released if a signed copy of the terms and conditions along with deposit has not been received.

CONFIRMATION

Reservations will only be confirmed on receipt of a signed booking form. 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 us of any changes in advance.

DEPOSIT

Deposits are issued according to the estimated number of guests attending at \$20 per person and are necessary to secure your group booking along with a signed booking form; deposits paid are non-refundable. Any function booked at Glamorama is not considered confirmed until the confirmation deposit is paid.

BYO POLICY

No food (except cake) or beverage of any kind will be permitted to be brought into Glamorama for the consumption of guests.

PAYMENTS

The balance of the payment is to be finalised prior to or on the day of the event.

CANCELLATIONS

In the regretful situation the client needs to cancel a booking, cancellations must be done with Glamorama management or the functions coordinator only and during the hours of 9-5pm Monday to Friday.

CLIENT'S 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 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. It is our policy to provide you

with the best possible service by friendly and professional staff in order to ensure the success of your event. The discretion of Restaurant Management will ensure a safe, harmonious and enjoyable event.

MINIMUM SPENDS

When stipulated, functions must adhere to the minimum spend required. Organisers are liable for the difference in the event of the minimum spends not being met. The minimum spend includes any food and beverages consumed or purchased at the event.



e: functions@glamoramabar.com

ph: (03) 9416 0386

Upstairs 393 Brunswick Street Fitzroy



facebook.com/glamoramamelb

Instagram: glamoramabar



FOR QUESTIONS OR CLARIFICATIONS:

ELLE SUTHERLAND
Function coordinator

e: elle@glamoramabar.com
ph: 0400 536 357
