

The Elephant & Wheelbarrow Pub, Melbourne opened its doors over 10 years ago and welcomes to a diverse range of guests. The pub features an extensive range of beers and a traditional English menu.

Providing live music every Thursday, Friday and Saturday night along with live sport, there is something for everyone at the Elephant. Located in the vibrant hub of Melbourne, on the corner of Bourke and Exhibition streets, you can always expect great food, a huge choice of beverages and service with a smile at the Elephant.

Our recently renovated private function room provides a relaxed atmosphere and an impressive selection of beers, scotch, wines and cocktails.

The room also has great AV facilities allowing you to run photo slideshows, videos or computer presentations on our large screen.

We can provide wireless microphones for speeches, and also have an Ipod connection should you wish to bring your own music for the event.

Please contact us on 03 9639 8444  
or [ewcity@nhmbrockwell.co.au](mailto:ewcity@nhmbrockwell.co.au)  
to book your function today!

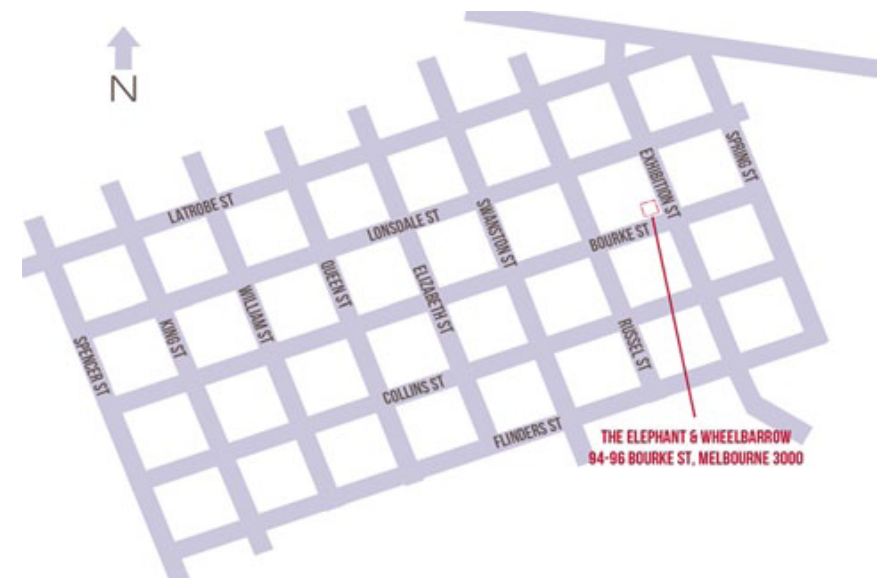
#### Hours of Operation:

Sunday – Monday – 11am-12am

Tuesday - Thursday – 11am-1am

Friday and Saturday – 11am-3am

Kitchen is open from 12pm till late everyday



## Our Spaces

Third Level Bar: Seated 50, Cocktail 100+

(Minimum spend: Monday to Thursday \$1000, Friday \$2000, Saturday and Sunday \$3000)



Second Level Bar: Seated 110, Cocktail 250 (Available until 10pm on Friday and Saturdays only)

(Minimum spend applies)



## Canape Platters



Mini black Angus burgers (24) \$100

Grilled mushroom and Swiss cheese sliders (24) \$100 (V)

Pulled pork apple slaw brioche sliders (24) \$100

Prawn and Ginger Dumplings with sweet soy (30) \$100

Mini Hot dogs with caramelised onions (24) \$100

Pork steamed buns (30) \$100

Tandoori chicken skewers with minted yoghurt (30) (GF) \$100

Honey Soy Chicken Skewers (30) \$100

Garlic prawns (40) (GF) \$100

Selection of meat party pies (36) \$80

Smoked Salmon Blinis with Horseradish creme fraiche (30) \$100

Meat Platter- Tandoori chicken, lamb kofta and pork and veal meat- balls (50) \$120

Mushroom and gruyere pies (30) \$120(V)

Sushi Platter (50) \$80

Petit fours (30) \$120

Mini Chocolate coated Vanilla Ice-Creams (30) \$100

King Island cheese platter \$120

Veggie Platter- Spring rolls, pumpkin risotto balls, tomato, basil and parmesan bruschetta \$100

Crispy Chicken pieces with bbq sauce \$80

Pork Belly bites with apple sauce (20) \$70





ALTERNATE PLACEMENT (50/50 DROP)

2 COURSE \$50.00 - 3 COURSE \$60.00

**PLEASE CHOOSE TWO OPTIONS FROM ALL COURSES WHICH WILL BE SERVED ALTERNATELY**

### Entrees

Asian style soy and ginger beef salad (GF) (DF)

Tandoori chicken on salad of spinach, pine nut, dried apricot and cherry tomato, finished with chilli mint yoghurt and dried shallots

Minestrone soup with parmesan croutons and basil pesto (V)  
Char grilled lemon and oregano lamb fillet on a salad of

pumpkin, mint, pomegranate and Persian fetta (GF)

Smoked trout, goats cheese, micro herb and apple salad (GF)

Tomato, basil, pesto and bocconcini salad (V)

Crumbed fish taco with corn salsa, guacamole and chipotle mayo

Pancetta, pea, parmesan and baby spinach risotto

### Mains

Gippsland grass-fed Black Angus eye fillet served with truss tomato and grilled field mushroom finished with a rich thyme and red wine jus (GF) (DF)

Pan roasted free range chicken breast stuffed with mozzarella, semi dried tomato and basil with rich jus and baby spinach (GF)

Pan roasted lamb rump on a minted pea puree with rich rosemary and red wine jus

Char-grilled 'Otway Pork' cutlet with peppered apple chutney and rich jus (GF)

Moroccan spiced salmon with tahini, cumin and honey yoghurt (GF)

Ox cheek slow braised with port, orange and juniper with spring onion mash potato

Indian style cauliflower, green pea and tomato curry with Jasmine rice (V) (GF) (DF)

Roast pumpkin, leek and pea risotto finished with parmesan, pine nuts and mint (V)

### Desserts

Lemon tart                      Eton mess (GF)

Sticky Date                      Tiramisu

Blackforest tart                Chocolate Flourless (GF)

\*Minimum of 20 people

\*Individual Vegetarian options available on request

# Beverage Packages

## SILVER PACKAGE

**3 Hours \$40.00pp / 4 Hours \$50.00pp**

Boags Draught

James Boag's Premium Light (Bottle)

Stony Peak Chardonnay

Stony Peak Shiraz Cabernet

Stony Peak Brut

Soft Drinks, Juices

## GOLD PACKAGE

**3 Hours \$50.00pp / 4 Hours \$60.00pp**

Boags Draught

James Boag's Premium Light (Bottle)

Heineken

James Squire Crushed Apple Cider

Stony Peak Brut

Stony Peak Shiraz Cabernet

Stony Peak Chardonnay

Morgans Bay Sauv Blanc

Pepperjack Shiraz

Soft Drinks, Juices

## PLATINUM PACKAGE

**3 Hours \$70.00pp / 4 Hours \$80.00pp**

Boags Draught

James Boag's Premium Light (Bottle)

James Squire Crushed Apple Cider

Heineken

Fleur de Lys Sparkling

Morgans Bay Sauv Blanc

Pepperjack Shiraz

### Basic Spirits

Smirnoff Vodka

Johnnie Walker Red

Gordon's Gin

Bundaberg Rum

Jim Beam



# Function Terms and Conditions:

Thank you for considering The Elephant & Wheelbarrow for your function. The following terms and conditions must be adhered to prior to securing your function.

Confirmation: A booking is deemed confirmed when a deposit is paid and the terms and conditions are signed.  
Confirmation of numbers attending must be confirmed 7 days prior to function date.

Charges for catering will be based on these confirmed numbers. If your numbers decrease once you have confirmed, you will be charged for the numbers confirmed. Any additional guest will be charged for accordingly.

Tentative Bookings: A tentative booking will be held for a period of seven days, after which time the booking will be released.

Deposits: Private functions will not be considered confirmed until 30% of the minimum spend is received as a deposit,  
And function terms and conditions have been signed and returned.

Payment must be received 30 days before date of function.

If the function is cancelled before the 30 days, no cancellation fee will occur,  
However bookings cancelled after the 30 days will incur a fee of 50% of the deposit.

Minimum Spend: The minimum spend must be spent on food and beverage combined, any other costs i.e. DJ hire, security etc do not contribute to minimum spend. If the minimum spend is not reached the difference will be charged to the client at the end of the function.



Payment: Payment must be paid in the full on the night of the function. We accept cash, Eftpos, Visa, Mastercard, Amex, Diners.  
Amex and Diner cards incur a 3% surcharge.

Decorations: The Elephant & Wheelbarrow does not permit any decorations to be fixed to any surface of the building without prior approval from management. Confetti of any kind is not allowed under any circumstance.

Security: If the function requires extra security under the liquor act, this cost will be charge to the client.  
Security guards will be arranged by The Elephant & Wheelbarrow.

Security is a cost of \$40.00 per guard, with a minimum of four hours hire.  
For up to the first 100 guests two guards are required and for every 100 guests after this one more guard is required.  
All functions with amplified or live music require security – this includes DJ's and Bands.

Minors: Minors are permitted in the function under the supervision of their parent or legal guardian.  
Minors must stay within the function area. All minors must leave the premises by 10pm.

Compliance: The Elephant & Wheelbarrow practices the responsible service of alcohol. Patrons deemed to be intoxicated will be refused service and requested to vacate the premises.

The Elephant & Wheelbarrow has a strict proof of age policy. No ID = No entry. Proof of age card, passport and Australian drivers license are the only acceptable proof of identification.

Damage: The client is financially responsible for any damage caused to the premises by themselves or their guests

I have read, understood and agreed to The Elephant & Wheelbarrow's terms and conditions.

Signed by the client: \_\_\_\_\_

Full name in print: \_\_\_\_\_

Date: \_\_\_\_\_

