

THE EVENTS PACK

THE GEORGE
ON COLLINS



SET THE SCENE FOR YOUR NEXT EVENT AT THE GEORGE ON COLLINS: ONE OF MELBOURNE'S FAVOURITE PLACES TO DINE.

Open from lunch 'til late, The George has a rare kind of magic – the ability to adapt to different crowds, moods and moments. Whether you're hosting a corporate function, a birthday bash or a cocktail party, The George creates just the right atmosphere to make it a memorable occasion.

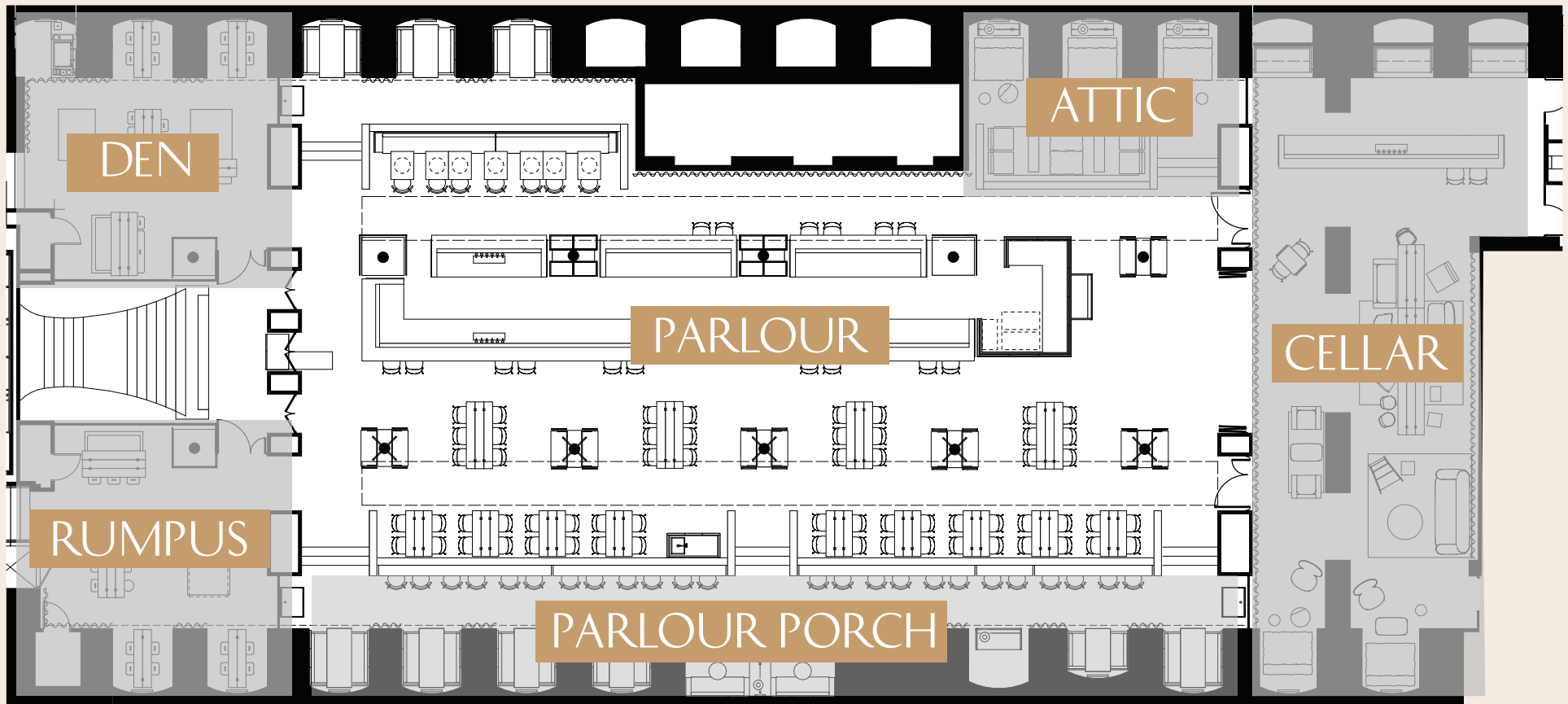
Step into 'our house' and you'll encounter a range of different spaces, each with its own unique character and charm. We love nothing more than bringing these rooms to life with great food, drinks and of course service. No matter what the event entails, we make it our mission to ensure everything's smooth sailing (so you can actually enjoy yourself!).



OUR CASA = YOUR CASA

Here's an overview of our event spaces.

On the next few pages, you can find out a bit more about each one of them.





CELLAR

CAPACITY: 45 (PRIVATE DINING), 80-220 (COCKTAIL)

As the name suggests, the Cellar is cool, classy and sophisticated – making it ideal for gatherings where style is key. The beauty of the Cellar is that it's extremely versatile: it can act as a private dining room for up to 45 people, or be opened up into a cocktail space for over 200. Fully equipped with a range of private facilities and technology, it's also perfect for corporate events where you need to make a presentation or make a visual impact.



FEATURES

- Private room
- Private bar
- Private bathrooms
- Projector
- Microphone & PA

IDEAL FOR

- Cocktail parties
- Sit down lunches & dinners
- Corporate events
- Product launches
- Presentations
- Media events
- Photoshoots
- Hen's parties
- Birthday celebrations
- Engagement parties



ATTIC

CAPACITY: 12 (SEATED), UP TO 30 (COCKTAIL)

Up a few stairs you'll find the Attic: a secluded, semi-private space that's tucked away from the rest of The George. Overlooking the main Parlour, the Attic allows you to enjoy the atmosphere of the venue, while still having space to yourself. Accommodating up to 30, it's a more intimate room decked out in comfortable lounge furniture – making it ideal for those times you want to create a sense of ease and closeness at your event.



FEATURES

- Semi-private area (roped off)
- Comfortable couches & relaxed seating
- Elevated viewing position

IDEAL FOR

- Corporate events
- Hen's parties
- Birthday celebrations
- After-work drinks
- Networking events
- Semi private lunches & dinners



DEN

CAPACITY: 26 (PRIVATE DINING), UP TO 40 (COCKTAIL)

The Den, our second largest private space with its own entrance and private bar, is a beautiful canvas which you can use to create the event of your choice – it's easy to decorate. Great for social get togethers, but equally good for work-related events where you want to keep things more intimate.



FEATURES

- Private area
- Private bar
- Plasma TV

IDEAL FOR

- Product launches
- Networking events
- Hen's parties
- Birthday celebrations
- Workshops
- Private lunches & dinners



RUMPUS

CAPACITY: 16 (SEATED DINING), 25 (COCKTAIL)

Upon entering the George, tucked around the corner, you come across the rumpus room: a semi private dining or cocktail space. This space can be set up for any occasion, it's ideal for work catch ups, or semi private dining. This space is flexible and can accommodate small groups with ease.



FEATURES

- Semi-private area
- Pop-up bar/grazing station (additional cost)

IDEAL FOR

- Hen's parties
- Birthday celebrations
- Family get-togethers
- Reunions
- Team events
- Semi private lunches & dinners
- After work drinks



PARLOUR

CAPACITY: 350 COCKTAIL STYLE OR 150 SEATED

Need space for a serious crowd – but don't want to compromise on style? Our Parlour is just the place. As the centre of our venue, the Parlour encompasses our long, New York-style bar, and can be hired exclusively (or in conjunction with other event spaces, if you want the entire house to be yours!).

FEATURES

- Private bar
- Cloakroom
- Carpeted entrance
- Media wall
- Microphone & PA
- Plasma TVs Projector

IDEAL FOR

- Award nights
- Casual weddings
- Engagement parties
- Birthday parties
- Product launches
- Corporate parties
- Christmas celebrations

ADD ONS

- DJ Photographer
- Photo booths
- Live music
- Entertainment
- Security



Crocmedia 2020



TimeOut Food Awards 2019

FULL HOUSE

CAPACITY: 450 COCKTAIL STYLE OR 240 SEATED

Need to host a big crowd? Book our entire venue! Exclusive events, available to hire every day of the week and evenings apart from Friday and Saturday nights. Make it your own with theming and decor to suit your event. Contact Katie at events@thegeorgeoncollins.com.au or call 9663 7226 to get a quote and more information.

FEATURES

- Private bar
- Cloakroom
- Carpeted entrance
- Media wall
- Microphone & PA
- Plasma TVs Projector

IDEAL FOR

- Award nights
- Casual weddings
- Engagement parties
- Birthday parties
- Product launches
- Corporate parties
- Christmas celebrations

ADD ONS

- DJ Photographer
- Photo booths
- Live music
- Entertainment
- Security



PARLOUR PORCH

CAPACITY: UP TO 80 (COCKTAIL) OR SECTIONS OF 10-40

While technically part of the Parlour, we do also have an elevated space overlooking the main bar, with a number of private booths. This area (which we call the Porch) can be booked out completely or you can just reserve a section of it. It's a great option when you want to get people together for drinks without too much formality.



FEATURES

- Private booths
- Semi-private area (roped off)
- Easy access to the main bar
- Elevated viewing position

IDEAL FOR

- After parties
- Birthday parties
- Christmas parties
- Hen's parties
- Corporate events
- After work drinks



WHAT'S ON THE MENU?

FROM SHARING PLATES TO SHARING PLATTERS,
OUR FOOD PACKAGES HAVE YOU COVERED.

PLATTERS

(SERVES UP TO 10)

STEAMED SHRIMP DUMPLING w ginger, xo sauce, crispy garlic (NF, DF)	x 20	\$90
STEAMED GREEN DUMPLING w spanish peanuts, sichuan sauce (VEG, DF) 🌶️	x 20	\$80
HANOI STYLE SEAFOOD SPRING ROLL w rice noodle, hot mint, sriracha mayo (GF, DF, NF)	x 20	\$70
HANOI PORK SPRING ROLL w chilli, noodle, mushroom, herbs, nuoc cham (NF, DF)	x 10	\$70
WOVEN VERMICELLI SPRING ROLL w mushroom, sweet chilli dipping sauce (VEG, NF, GF, DF)	x 20	\$70
BETEL LEAF w pomelo, cucumber, puff rice, nuts, chilli, caramelised coconut (VEG, GF, DF)	x 10	\$70
BETEL LEAF w prawn, mango, chilli jam, mint, salmon caviar (SF, GF, NF)	x 10	\$80
BAO BUN w kimchi, assorted mushroom, tempura enoki, scallion (V, NF)	x 10	\$90
BAO BUN w char siu pork, mustard green, radish, sriracha mayo, sesame (NF)	x 10	\$90
CURED SALMON TARTARE w tobiko roe, lemongrass, kaffir lime, cone (NF, DF)	x 10	\$90
TEA-SMOKED DUCK PANCAKE w cucumber, scallion, plum sauce (NF, DF)	x 10	\$80
XINJIANG LAMB SKEWER w sichuan, cumin, smoked paprika, chilli (GF, SY, NF) 🌶️	x 10	\$90
SATAY CHICKEN SKEWER w balinese sate, chilli (GF, DF)	x 10	\$80
CEVICHE w kingfish, green tomato, pickled garlic, shiso, cracker (GF, NF, DF) 🌶️	x 10	\$90

(V) Vegetarian / (VEG) Vegan
(GF) Gluten free / (DF) Dairy free
(NF) Nut free / (SY) Soy / (SF) Shellfish

Min spend \$40pp for weekday events
Min spend of \$50pp on
Friday and Saturday nights



Our Chefs aim to please!



TASTING PLATTERS

Enjoy a cocktail function with one of our delicious tasting platters

\$70PP TASTING PLATTER

STEAMED SHRIMP DUMPLING w ginger, xo sauce, crispy garlic (NF, DF)

BETEL LEAF w prawn, mango, chilli jam, mint, salmon caviar (SF, GF, NF)

CURED SALMON TARTARE w tobiko roe, lemongrass, kaffir lime, cone (NF, DF)

BAO BUN w char siu pork, mustard green, radish, sriracha mayo, sesame (NF)

TEA-SMOKED DUCK PANCAKE w cucumber, scallion, plum sauce (NF, DF)

HANOI STYLE SEAFOOD SPRING ROLL w rice noodle, hot mint, sriracha mayo (GF, DF, NF)

SMOKED BOCCONCINI w olive, tobiko, galangal, chilli, medley tomato (V, GF, NF) 🌶️

SUCCULENT PORK BELLY w viet slaw, apple, shiso, caramel, red vinegar (GF, NF, DF)

PLUS SUBSTANTIAL FOOD...

SOFT SHELL CRAB w milk bun, mekhong sauce, green mango, sriracha mayo (NF) 🌶️

\$60PP TASTING PLATTER

STEAMED SHRIMP DUMPLING w ginger, xo sauce, crispy garlic (NF, DF)

KINGFISH CEVICHE w green tomato, pickled garlic, shiso, sesame cracker (GF, NF, DF) 🌶️

SATAY CHICKEN SKEWER w balinese sate, chilli (GF, DF)

HANOI PORK SPRING ROLL w chilli, noodle, mushroom, herbs, nuoc cham (DF, NF)

SMOKED BOCCONCINI w olive, tobiko, galangal, chilli, medley tomato (V, GF, NF) 🌶️

BAO BUN w char siu pork, mustard green, radish, sriracha mayo, sesame (NF)

PLUS SUBSTANTIAL FOOD...

SOFT SHELL CRAB w milk bun, mekhong sauce, green mango, sriracha mayo (NF) 🌶️

WE CATER FOR ALL DIETARIES

(V) Vegetarian / (VEG) Vegan
(GF) Gluten free / (DF) Dairy free
(NF) Nut free / (SY) Soy / (SF) Shellfish

Our goal is ultimately to provide the best experience for as many of our guests as possible and we thank you in advance for your understanding.

ADD ON SUBSTANTIALS

SUCCULENT PORK BELLY w viet slaw, apple, shiso, caramel, red vinegar (GF, NF, DF) - \$12

KUNG PAO CHICKEN STIR FRY w scallion, peanuts, chilli, sesame (GF, SY, DF) - \$12 🌶️

KUNG PAO CAULIFLOWER STIR FRY w scallion, sesame seeds, peanuts, chilli (VEG, GF, SY, DF) - \$12 🌶️

FERMENTED TEA LEAF SALAD w wombok, trio nut mix, tomato, lime, sesame seeds (VEG, GF, DF) - \$12

SOFT SHELL CRAB w milk bun, mekhong sauce, green mango, sriracha mayo (NF) - \$10 🌶️

DESSERTS \$7PP - SELECT ANY

PASSIONFRUIT CUSTARD w sago pudding, hazelnut praline, coconut lime sorbet (V, GF)

STRAWBERRY MERINGUE w lime zest, coconut sorbet (V, GF)



GROUP DINNER MENUS

Our 'Feed Me' menus are made up of our favourite dishes from our à la carte menu, as well as some exclusive dishes selected by our Chef. All menus include rice.

'FOMO' - \$75 PER PERSON

BETEL LEAF w prawn, mango, chilli jam, mint, lime, salmon caviar (SF, GF, NF)

TWICE COOKED LAMB RIBS w coriander, chili, mekhong whiskey sauce (GF, NF, SY)

TEA-SMOKED DUCK PANCAKE w cucumber, scallion, plum sauce (NF, DF)

WATERFALL BEEF - MEDIUM RARE w chilli, lime, cucumber, shallots, khao khua, red nam jim (GF, NF, DF, SY)

KINGFISH CEVICHE w green tomato, pickled garlic, shiso, sesame cracker (GF, NF, DF) 🌶️

SUCCULENT PORK BELLY w viet slaw, apple, shiso, caramel, red vinegar (GF, NF, DF)

KUNG PAO CHICKEN STIR FRY w scallion, peanuts, chilli, sesame (GF, SY, DF) 🌶️

GREEN CURRY w barramundi, asparagus, apple eggplant, holy basil, lime leaf (GF, NF, DF) 🌶️🌶️

JASMINE RICE

PASSIONFRUIT CUSTARD w sago pudding, hazelnut praline, coconut lime sorbet (V, GF)

'FILL ME' - \$65 PER PERSON

BETEL LEAF w prawn, mango, chilli jam, mint, lime, salmon caviar (SF, GF, NF)

CURED SALMON TARTARE w tobiko roe, lemongrass, kaffir lime, rice cracker (GF, NF, DF)

TWICE COOKED LAMB RIBS w coriander, chili, mekhong whiskey sauce (GF, NF, SY) 🌶️

BBQ CHICKEN w green mango, holy basil, macadamia, nam jim (GF, SY, DF)

SUCCULENT PORK BELLY w viet slaw, apple, shiso, caramel, red vinegar (GF, NF, DF)

GREEN CURRY w barramundi, asparagus, apple eggplant, holy basil, lime leaf (GF, NF, DF) 🌶️🌶️

JASMINE RICE

PASSIONFRUIT CUSTARD w sago pudding, hazelnut praline, coconut lime sorbet (V, GF)



For bespoke menus, please
enquire with our events team

(V) Vegetarian / (VEG) Vegan
(GF) Gluten free / (DF) Dairy free
(NF) Nut free / (SY) Soy / (SF) Shellfish



LET'S LUNCH

Lunch meeting? Why not enjoy one of our lunch 'Feed Me' menus. Our Chef designs a menu for you to share and enjoy together. Perfectly priced, each option includes a delicious selection of our best dishes.

'FOMO' - \$50 PER PERSON

CASSAVA CRACKER w smashed prawn, paw paw, tomato, green beans, peanuts (SF, GF) 🌶️

WOVEN VERMICELLI SEAFOOD SPRING ROLL w iceberg, mix herbs, sriracha mayo (SF, GF, NF)

FERMENTED TEA LEAF SALAD w wombok, trio nut mix, tomato, sesame seeds (VEG, GF, DF)

BBQ CHICKEN w green mango, holy basil, macadamia, nam jim (GF, SY, DF)

WAGYU MA PO w tofu, eggplant, green onion, peanut, chilli, sesame (GF, SY, DF) 🌶️

SUCCULENT PORK BELLY w viet slaw, apple, shiso, caramel, red vinegar (GF, NF, DF)

ROTI CAULIFLOWER PANCAKE w ajat relish (VEG, DF, NF)

JASMINE RICE

DESSERT - Add \$5 per person

PASSIONFRUIT CUSTARD w sago pudding, hazelnut praline, coconut lime sorbet (V, GF)

'FILL ME' - \$40 PER PERSON

CASSAVA CRACKER w smashed prawn, paw paw, tomato, green beans, peanuts (SF, GF) 🌶️

WOVEN VERMICELLI SEAFOOD SPRING ROLL w iceberg, mix herbs, sriracha mayo (SF, GF, NF)

FERMENTED TEA LEAF SALAD w wombok, trio nut mix, tomato, sesame seeds (VEG, GF, DF)

BBQ CHICKEN w green mango, holy basil, macadamia, nam jim (GF, SY, DF)

SUCCULENT PORK BELLY w viet slaw, apple, shiso, caramel, red vinegar (GF, NF, DF)

JASMINE RICE

DESSERT - Add \$5 per person

PASSIONFRUIT CUSTARD w sago pudding, hazelnut praline, coconut lime sorbet (V, GF)

WE CATER FOR ALL DIETARIES

(V) Vegetarian / (VEG) Vegan / (GF) Gluten free / (DF) Dairy free / (NF) Nut free / (SY) Soy / (SF) Shellfish
Our dishes may contain traces of nuts.

BOTTOMLESS BRUNCH

SHARING DISHES X CHEF SELECTIONS

We cater for all dietary requirements including vegan and vegetarian.

\$79pp 3 sharing dishes + rice
2 hours unlimited drinks

12.30pm or 2.30pm

DRINK X UNLIMITED BOOZE

COCKTAIL OF THE WEEK

ESPRESSO MARTINI

APEROL SPRITZ

Italian aperitif with prosecco

MIMOSA

Orange juice, prosecco

PROSECCO

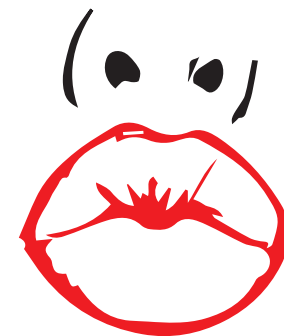
NV Dalzotto Pucino
Prosecco, King
Valley, VIC

HOUSE BEER

EVERY SAT / BOOK YOUR GROUP IN

Private & semi-private spaces available,
as well as outdoors and main room dining

FRESH



WHAT'S YOUR TIPPLE?

A glass of red cocktail with crushed ice, berries, and a mint leaf on a dark background with white powder.

LET'S NOT FORGET THE DRINKS!
WITH OUR BEVERAGE PACKAGES, YOU CAN TAKE YOUR PICK
FROM FINE WINES, BEERS AND EVEN A CHEEKY COCKTAIL...

DRINKS PACKAGES

Beverage packages are available for groups with 20 or more. All guests attending must be on the same package. Extended hours are available and spirits can be added as part of a tab. Soft drinks and juice are included in all packages.

STANDARD PACKAGE

2 hours - \$40 per person
3 Hours - \$50 per person
4 Hours - \$60 per person

WINE

SPARKLING

NV Dalzotto Pucino prosecco, King Valley, VIC

WHITE

Kuku, Marlborough Sauvignon Blanc, NZ

RED

Habitat Shiraz

HOUSE BEER

OPTIONAL EXTRAS

Cocktail on arrival \$15 pp - 1 cocktail per person.

Choose 2 cocktails: Cosmo / Margarita
Aperol Spritz / Espresso Martini.

We will have a 50/50 split of the cocktails ready on the bar for your arrival.

PREMIUM PACKAGE

2 hours - \$55 per person
3 Hours - \$65 per person
4 Hours - \$75 per person

WINE

SPARKLING

NV Dalzotto Pucino prosecco, King Valley, VIC

WHITE

Kuku Marlborough Sauvignon Blanc, NZ

2020 Pizzini Pinot Grigio, King Valley

RED

Racers and Rascals Pinot Noir, Yarra Valley, VIC

Hooker Shiraz Swan Valley, WA

SEASONAL & CORE RANGE OF TAP BEERS

DELUXE PACKAGE

2 hours - \$70 per person
3 Hours - \$80 per person
4 Hours - \$90 per person

WINE

SPARKLING

NV Mumm 'Grand Cordon' Brut, France

WHITE

Catalina Sounds Sauvignon Blanc,
Marlborough, NZ

Giant Steps Chardonnay, Yarra Valley, VIC

RED

Port Phillip Estate "Red Hill" Pinot Noir,
Mornington, VIC

Craiglee Shiraz, Sunbury, VIC

ROSÈ

Rameau d'Or Cotes de Provence

SEASONAL & CORE RANGE OF TAP BEERS

BAR TABS AVAILABLE

You can always choose to go with a bar tab instead of a beverage package, we can customise a menu for your event if you decide to restrict the choices available. Alternatively, you can go with an open tab if you are feeling generous.

CONTACT US

GEORGE'S BUILDING
162 - 168 COLLINS ST, MELBOURNE
(03) 9663 7226
EVENTS@THEGEORGEONCOLLINS.COM.AU



PUBLIC TRANSPORT


The George on Collins is centrally located and convenient to get to.

Collins St tram stop 6	3 minute walk
City square & Swanston St tram stop 11	3 minute walk
Flinders Street Railway Station	6 minute walk
Parliament Railway Station	11 minute walk

CAR PARKING

Long stay parking is available at the Grand Hyatt Hotel. The car park is operated by Wilson's car parking and offers 24 hour parking. Access to the car park is gained via Russell St.

Street parking available on Collins St.

 @thegeorgeoncollins #thegeorgeoncollins