

NEPTUNE

FUNCTIONS PACKAGE

212 HIGH STREET,
WINDSOR, 3181

[03] 9533 2827

INFO@NEPTUNE.MELBOURNE

SPACES

NEPTUNE IS A SIMPLE YET STUNNING VENUE THAT PROVIDES AN IMPRESSIVE SETTING FOR EVENTS OF ALL STYLES. HOUSING TWO DISTINCT SPACES, THE INTERIOR IS GENTLY LIT, FEATURING BLACK CEILINGS, EXPOSED BRICK & STEEL. DARK TIMBER FURNITURE PAIRED BESIDE LEATHER BANQUETTES AND AN OPEN FIREPLACE COMBINE TO CREATE A RELAXED AND SOCIAL ATMOSPHERE.

A CURATED BEVERAGE PACKAGE PRESENTS WINES THAT BEST COMPLEMENT OUR MEDITERRANEAN MENU, OR OUR SOMMELIER CAN CUSTOMIZE A BEVERAGE SELECTION TO SUIT YOUR EVENT WITH WINES FROM OUR COMPREHENSIVE CELLAR.

A SELECTION OF MENUS ARE AVAILABLE, HONOURING THE BREADTH OF MEDITERRANEAN CUISINE, CUSTOMISED TO YOUR SPECIFIC NEEDS.

FROM FRESHLY SHUCKED OYSTERS, COCKTAILS ON ARRIVAL, OR POST-DINNER DRINKS; WE CAN PROVIDE A WIDE RANGE OF MALLEABLE ELEMENTS TO DEFINE YOUR EVENT.

TO SPEAK MORE ABOUT HOW WE CAN HELP YOU WITH YOUR NEXT EVENT CONTACT OUR FUNCTIONS TEAM ON 9533 2827 OR EMAIL: [INFO@NEPTUNE.MELBOURNE](mailto:info@neptune.melbourne)

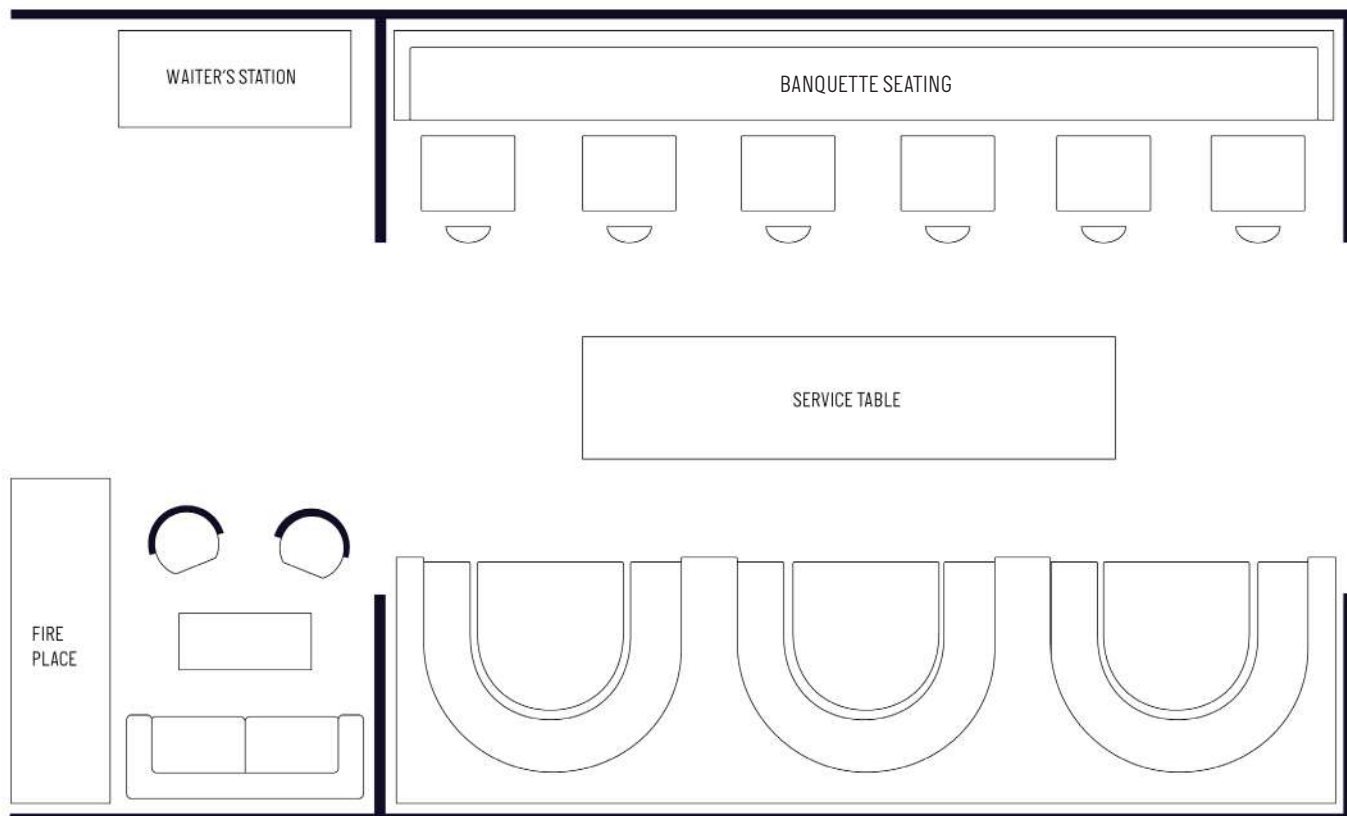
SPACES + CAPACITY

CONSERVATORY	BANQUET BOOTHS	18 PAX 15 PAX [5 PER BOOTH] TOTAL = 33 PAX
COCKTAIL LOUNGE	STANDING SITTING	60 PAX 32 PAX
DOWNSTAIRS BAR	STANDING	120 PAX

FLOOR PLAN

BELOW IS THE FLOOR PLAN FOR OUR DINING ROOM, THE CONSERVATORY. IF YOU WOULD LIKE TO ENQUIRE ABOUT OUR PRIVATE FUNCTIONS SPACE, IMPALA, PLEASE ASK OUR RESERVATIONS TEAM FOR OUR ARRAY OF ARRANGEMENTS.

THE CONSERVATORY





SET MENU

SET MENU 1 \$55

MARINATED OLIVES
CHARCUTERIE

WHIPPED ROE, BOTTARGA
CONSERVAS SEAFOOD
SAGANAKI
BEET CURED SALMON

SEASONAL PASTA
ROASTED HEN, PATATAS BRAVAS
BRUSSEL SPROUTS, HAZELNUT, PECORINO

TIRAMISU

VILLAGE - \$35 / PREMIER CRU - \$55 / GRAND CRU - \$75

+ MATCHED WINE
[THREE GLASSES]

SET MENU 2 \$75

OYSTERS

MARINATED OLIVES
CHARCUTERIE
CONSERVAS SEAFOOD

SMOKED EEL PARFAIT
WHIPPED ROE, BOTTARGA
SAGANAKI
BEET CURED SALMON

SEASONAL PASTA
ROASTED HEN, PATATAS BRAVAS
RAINBOW TROUT, LENTILS, SCALLOPS, YOGURT
BRUSSEL SPROUTS, HAZELNUT, PECORINO
ROASTED PUMPKIN, PEPITAS, GOATS CHEESE

TORTA DEL GIORNO

VILLAGE - \$40 / PREMIER CRU - \$60 / GRAND CRU - \$80

+ MATCHED WINE
[FOUR GLASSES]

DIETARY REQUIREMENTS ARE TO BE CONFIRMED ONE WEEK IN ADVANCE

CANAPES

SAVOURY

WHIPPED ROE, CHICKPEA PANCAKES	4
TORTILLA, RED PEPPER	4
SMOKED EEL PARFAIT, BRICK PASTRY	5
CRUDITE, CREAM CHEESE, SALMON ROE	4
SALMON, HORSERADISH, CROSTINI	4.5
SEASONAL VEGETABLE, RICOTTA, CROSTINI	4.5
POLENTA CHIPS	4
CRUMBED TUSCAN CHICKEN THIGH	5
SAVOURY DONUTS	5
GOUGERE	5
CAPRESE	5
PUMPKIN SEED, PUMPKIN PUREE, SORREL	5
FRITTI MISTO	2.5/4
SICILIAN SLICE	5
COZZE, BAKED MUSSEL, SAFFRON, BECHAMEL	5

CANAPES

CONTINUED.

SAVOURY

ARANCINI	5.5
MINI PANE	6.5
STEAK TARTARE, KONGO POTATOES	6
KATAFI PRAWNS	7
HALF SHELL SCALLOPS, SEASONAL SAUCE	7
ROAST DUCK CREPE	7
COMPRESSED MELON, CULATELLO	7
PORK AND FENNEL MEATBALLS, AGRADOLCE	7
RICOTTA INVOLTINI	8
DITALINI PASTA	9
BROCCOLI, BUCKWHEAT, AMARANTH, KALE	9

SWEETS

PROSECCO, BERRY TERRINE	4
CREAM CANOLI	4
CHOCOLATE TORTE	5

THE GRAZING TABLE

FEATURING
\$35 PP

EXTRAS

THE GRAZING TABLE

A CHEF'S SELECTIONS OF SEASONAL:

MEATS

CHEESES

PICKLED OR CRUDITE VEGETABLES

BREAD STATION

MIXED MARINATED OLIVES

FRUIT

MENU ITEMS FROM THE CANAPE MENU CAN BE ADDED
AT \$3 PER ITEM PER PERSON.





BOOZE

PACKAGE

SPARKLING
RED & WHITE

RANGE LIFE, PROSECCO
QUINTA DOS ROQUES,
QUINTA DO CORREIO
PATAGONIA LAGER
= \$25 PP/HR (MIN 3 HRS)

BEER

CONSUMPTION

WE CAN ORGANISE A PREMIUM CUSTOM BEVERAGE PACKAGE FOR YOUR FUNCTION, OR YOU CAN RUN A BAR TAB ON CONSUMPTION.

MATCHED WINES

MATCHED WINES ARE AVAILABLE FOR OUR SET MENUS. THE WINES CHANGE WEEKLY AND ARE DESIGNED TO PAIR WITH BOTH THE FOOD & STYLE OF YOUR EVENT. ADDITIONS AND STYLISTIC ALTERATIONS ARE AVAILABLE UPON REQUEST AND MAY INCUR AN ADDITIONAL FEE. REFER TO OUR SET MENU FOR PRICING.

ADDITIONS

ADD SOME FLAIR TO YOUR EVENT & INCORPORATE SOME OF OUR CUSTOM ADDITIONS. THIS MAY BE FIZZ ON ARRIVAL, A ROUND OF GIN & TONICS OR FORTIFIED WINE WITH DESSERT. ASK OUR RESERVATIONS TEAM HOW WE CAN MAKE YOUR EVENT POP.

NITTY GRITTY

MUSIC & AV	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.
TENTATIVE BOOKINGS	TENTATIVE BOOKINGS WILL BE HELD FOR A PERIOD OF FIVE DAYS AT WHICH TIME THE BOOKING WILL BE RELEASED IF THE DEPOSIT HAS NOT BEEN RECEIVED.
BYO POLICY	NO FOOD OR BEVERAGE OF ANY KIND WILL BE PERMITTED TO BE BROUGHT INTO NEPTUNE FOR THE CONSUMPTION OF GUESTS.
DEPOSIT	DEPOSITS ARE ISSUED AT 50% OF THE MINIMUM SPEND AND ARE NECESSARY TO SECURE YOUR GROUP BOOKING. DEPOSITS PAID ARE NON-REFUNDABLE. ANY FUNCTION BOOKED AT NEPTUNE IS NOT CONSIDERED CONFIRMED UNTIL THE CONFIRMATION DEPOSIT IS PAID.
CONFIRMATION	RESERVATIONS WILL ONLY BE CONFIRMED ON RECEIPT OF DEPOSIT. A CONFIRMATION OF THE NUMBER OF GUESTS ATTENDING IS REQUIRED NO LATER THAN 7 DAYS 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.
PAYMENTS	THE BALANCE OF THE PAYMENT IS TO BE FINALISED NO LESS THAN FIVE DAYS PRIOR TO THE EVENT.
CANCELLATIONS	IN THE REGRETFUL SITUATION THE CLIENT NEEDS TO CANCEL A BOOKING, CANCELLATIONS MUST BE DONE WITH NEPTUNE'S MANAGEMENT OR THE FUNCTIONS COORDINATOR ONLY AND DURING THE HOURS OF 12 - 6PM.
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 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 SPEND	FUNCTIONS MUST ADHERE TO THE MINIMUM SPEND STIPULATED UPON BOOKING. ORGANISERS ARE LIABLE FOR THE DIFFERENCE IN THE EVENT THE 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.