



long X song

Events

Make our place yours



Longsong comes to life within one of Melbourne's most distinctive and special spaces- a second storey horse stable, last used in the mid-1900s, located above its sibling restaurant, Longrain, on Little Bourke Street.

Longsong's delicious Thai- influenced menu is cooked entirely using the heat from a wood fire grill- with grilling, curing, smoking and slow cooking techniques, all to match an eclectic drinks list.

With exposed brick walls, soaring loft ceilings and original stable floors, the dramatic light-filled bar is set to present a comfortable, fresh and light-hearted space, designed to be a more casual compliment to the restaurant below.

For patrons looking to enjoy a bustling, convivial atmosphere with much to eat, drink, discover and discuss — Longsong provides tiny tables, bar seats and beer hall tables to do exactly so.

Come inside and see for yourself...

THE YARD



With large concertina windows over-looking Little Bourke Street, The Yard is a light-filled space perfect for stand-up cocktail style events for up to 120 people.

Reserved spaces and exclusive options available.

*Minimum spends may apply

THE LOFT



The Loft is our private mezzanine dining space that overlooks the entire venue. This space is perfect for sit-down dinners for up to 40 people and stand-up events of up to 50 people.

Indulge in private stair access and own private bathroom.

*Minimum spends for The Loft:

Evening	Jan - Oct	Nov & Dec
Mon - Thurs	\$1,500	\$2,500
Fri & Sat	\$3,000	\$4,000

*prices may vary. Service charge applies.

THE DINING AREA



Our casual dining area is the space for sit-down dinners for up to 70 people. The seating is an arrangement of high tables and dining tables.

*Minimum spends may apply

RAISE THE ROOF



Exclusive Book Out. Longsong is available for exclusive book outs for stand-up events of up to 250 people and sit-down events for up to 70 people - perfect for engagement parties, weddings and corporate events.

We can design a food and beverage package to suit the needs of your occasion.

*Price on application

Menu Package Options

\$50pp Canape Menu

Canapes (please choose 4)

Natural oysters + green nahm jim
Larb of chicken, mint, chilli, roasted rice + cucumber
Vegetarian spring rolls
Crispy rice balls, red curry + shallots
Thai prawn cakes + housemade chilli

Sticks (please choose 2)

Otway shiitake mushroom + kombu
Chicken + sriracha
Sticky pork
Beef satay

Dessert

Thai tea panna cotta

*** Available for a minimum 20 people**

\$65pp Canape Menu

Canapes (please choose 4)

Natural oysters + green nahm jim
Larb of chicken, mint, chilli, roasted rice + cucumber
Vegetarian spring rolls
Crispy rice balls, red curry + shallots
Thai prawn cakes + housemade chilli

Sticks (please choose 2)

Otway shiitake mushroom + kombu
Chicken + sriracha
Sticky pork
Beef satay

Bowls (please choose 2)

Chargrilled turmeric chicken + pickles
Papaya salad (vegetarian option available)
Red curry of beef brisket, snake beans + rice (veg option available)
Cured scallops + pomelo + green nahm jim

Dessert

Thai tea panna cotta

***Available for a minimum 20 people**

Additions (available on all menus)

Charged per person

Extra canape \$5
Extra stick (2 pieces) \$10
Extra bowl \$10
Extra main \$20

Cheese Platters and Charcuterie boards \$15 per person

Cheese

A selection of cheeses served with bread & crackers

Charcuterie

A selection of cured meats and charcuterie,
served with accompaniments

Menu Package Options

\$75pp Exclusive/The Loft Sit- Down Menu

Canapes (please choose 2)

Natural oysters + green nahm jim
Larb of chicken, mint, chilli + roasted rice + cucumber
Vegetarian spring rolls
Crispy rice balls, red curry + shallots
Thai prawn cakes + housemade chilli

Sticks (please choose 2)

Otway shiitake mushroom + kombu
Chicken + sriracha
Sticky pork
Beef satay

Plates

Cured scallops + pomelo + green nahm jim
Lon of spanner crab + chilli + coriander

Mains (please choose 2)

Chargrilled turmeric chicken + pickles
Snapper fillet + sambal
Pork ribs + southern curry paste

Served with

Steamed jasmine rice
Papaya salad

Dessert

Thai tea panna cotta

\$85pp Canape/Buffer Stand-up Menu

Canapes (please choose 3)

Natural oysters + green nahm jim
Larb of chicken, mint, chilli + roasted rice + cucumber
Vegetarian spring rolls
Crispy rice balls, red curry + shallots
Thai prawn cakes + housemade chilli

Sticks (please choose 2)

Otway shiitake mushroom + kombu
Chicken + sriracha
Sticky pork
Beef satay

Buffer

Chargrilled turmeric chicken + pickles
Snapper fillet + sambal
Pork ribs + southern curry paste

Served with

Steamed jasmine rice
Papaya salad

Dessert

Thai tea panna cotta

***Exclusive venue book outs only**



Beverage Package Options

Longsong’s wine, beer, spirit and cocktail offering is married to a philosophy of local and artisan, with a strong investment in Melbourne and Victorian wineries, brewers, distillers and wine importers.

The focus at Longsong is on high quality, handmade drink products that offer a spectrum of contemporary drinking, and deliciousness, that seamlessly marries with Longsong’s over-arching vision for drinking and dining. You’ll find younger generation wine growers and makers next to start up breweries and cottage-industry distillers.

Amongst the offering are bespoke vermouths, wines and spirits that have been tailored to Longsong as a reflection of the season and kitchen menu. Spritz’ underpin the cocktail menu, canned local beer the brewed products, and there is a strength in Victorian wine, including many available on tap.



Party Package

2 hours \$60 per head	Mornington Lager
3 hours \$65 per head	2017 Pizzini, Prosecco (King Valley)
4 hours \$70 per head	2015 Cielillo Bianco (Sicily)
	2018 Harvest Syrah (Adelaide Hills)

Go With The Flow

This one’s our favourite!	Tailor a menu for your group and run a bar tab.
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Premium Package

2 hours \$75 per head	Moondog Lager (Abbotsford, VIC)
3 hours \$80 per head	NV Holly’s Garden, ‘UberBrut’ Sparkling (Gippsland)
4 hours \$85 per head	2017 Mono Mina, Chardonnay, Viognier, Sauvignon Blanc (Pyrenees)
	2016 Thick as Thieves ‘The Love Letter’ Sylvaner (King Valley)
	2018 Farr Rising ‘Saignee’ Rose, Pinot Noir (Geelong)
	2017 Moondarra Studebaker Pinot Noir (Gippsland)
	2015 Livewire, ‘Swanno’, Tempranillo (Heathcote)

*beverages/vintages are subject to change

Terms and Conditions

Pricing/minimum spends

While every effort is taken to maintain prices, these are subject to change. Minimum spend requirements apply for all event spaces.

Management will advise the minimum spend upon enquiry as these do vary according to the season/event area. This cost will be in line with the estimated turnover obtained in regular trade in the proposed event area.

Minimum spends are restricted to food and beverage spend only. Any costs outside of this (e.g. additional security, additional hours, AV equipment etc.) are not included in the final calculation. If the minimum spend quoted for the space is not met, the remaining charge will become a room hire fee and will be payable upon completion of the event.

All bookings in The Loft will have a 7% service charge added to the final bill. All exclusive bookings in The Yard, Dining Area and the whole venue will incur a service charge.

Payment

A credit card and/or deposit is required to secure your booking.
No show and cancellation fees apply.

Food/dietaries and beverages

Please be aware these menus are subject to change; however, the format will remain the same.

Please keep in mind we would also be more than happy to tailor a menu to suit the needs of your event.

We can cater for dietary requirements and allergies by sending replacement dishes when applicable if given at least 7 days notice. Please note that without prior arrangements, we may not be able to accommodate dietaries on the night.

Final numbers, food menu selections, dietary requirements and beverage packages are to be confirmed 7 days prior to your booking.

longXsong

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longsong.com.au

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