

Prices

January – October Monday – Thursday \$1500

Friday- Sunday \$2500

November Monday – Thursday \$1500

Friday- Sunday \$3000

December Monday – Thursday \$2000

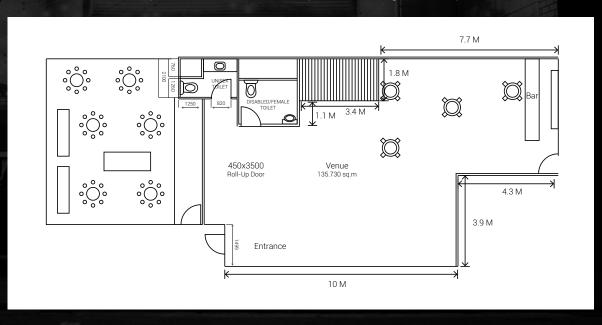
Friday- Sunday \$3500

*minimum spend amount – No Venue hire fee!

Our Space

Our space at Rokeby 100 is suitable for all different type of events depending on your numbers. The venue can hold 200 people for a standing cocktail event and 100 pax for seated.

The inside space is suitable for 120 pax cocktail and 80 pax seated. The outside space is suitable for 80 pax standing and 20 pax seated.



Our venue is a blank canvas warehouse space however it is much much more than that, our venue is fitted out with everything you may need for your function to make it easier for you. Here is a list of everything that comes included with the minimum spend cost of the venue.

Full integrated PA system with ipad and spotify set up Integrated lighting system including dimable festoon lighting and static uplighters 100" HD Projector with laptop

Full bar service with tap beer system

Full kitchen onsite with commercial catering company onsite

Polished concrete floors

Smoke machine

Dance floor

All furniture including high bar tables, lower tables for inside and outside

Outside alfresco area

2 spaces, the indoor warehouse feel and outside the beer garden

Disabled access

Roller door access (Container height)

3 phase power available

AV and Heating system

Gas heaters

Disabled toilets

Baby change facilities

4 toilets available

5 minute walk to train station or tram stop

Street parking available

Wireless microphone available

High speed fibre wifi

AV System and Lighting

At Rokeby 100 we have a full integrated AV system which comes included in the minimum spend. Our speaker system comes included with an I-pad which runs a Spotify account. This is the easy no fuss option, just send us your playlist before your event and we will have it ready for the night, you are able to control the volume and turn the music up during the night.

If you are having a DJ for your event they can bring there own speakers or plug into our system however it is important they put everything back in place and are a professional who is experienced with sound systems. We do not have a sound engineer at the venue during your event so we will not take responsibility for the AV.

We have a 100 inch HD projector available to use which you can play rolling photos or videos during your event.

All of the lighting fixed at the venue comes included in the venue minimum spend, including 5 static uplighters and festoon lights inside on dimmers and in the outside area.



Grazing Boards

THE MINI GRAZE

20-30 pax

PRICING

Smaller thin board \$350 Big board \$650

A selection of local cheeses and artisanal cheeses, served alongside chutneys. Charcuterie and antipasti including prosciutto crude, and salami Milano, olives and stuffed pepper dews with bread and crackers

THE FAB BIG BOARD

PRICING

Grazing table antipasti 2m (40-60pax) **\$1200** Grazing table antipasti 3m (60-100pax) **\$1600** Grazing table antipasti 4m (100-150pax) **\$2150**

A selection of local cheeses and artisanal cheeses, served alongside chutneys. Charcuterie and antipasti including prosciutto crude, and salami Milano, olives and stuffed pepper dews with bread and crackers

Dessert Grazing Board

The dessert grazing board is a great way to wow your guests and the perfect sweet way to finish off the day!

A variety of our mini desserts styled on a wooden board.

Panacotta Shots
Mini Lemon Meringue Pies
Nutella Doughnuts
Double Chocolate Brownies
Mini Strawberry Cheesecakes

PRICING

1 m (40-60 pax) **\$350** 2 m (60-100 pax) **\$690**



Cold Platters ****

Platters that can be places around the room on tables for your guests to enjoy. Mix and match your menu with these options.

Italian selection platter \$100 serves 6

Selection of Charcuterie and antipasti including prosciutto crude, and salami Milano, marinated feta, local cheeses, Sicilian olives and stuffed pepper dews with bread and crackers

Spanish tapas \$100 serves 6

A premium selection of tapas including garlic and herb marinated prawns, sautéed chorizo, jamon iberico and blue cheese. Served alongside traditional potato tortilla, butternut hummus and marinated olives with freshly baked bread and crackers

Premium cheese selection \$96 serves 6

A selection of local cheeses and artisanal cheeses. Served alongside chutneys, quince paste, dried fruits, fruit loaf and grapes

Middle eastern platter \$100 serves 6

A selection of food from the Middle East, vine leaves stuffed with rice, spiced lamb koftas, dates and goats cheese drizzled with honey and pistachios served , with hummus Babaganoush freshly baked Turkish pide and grilled Pita

Sushi platter	.\$120
(48 pieces) Selection of maki and nigiri pieces, soy,	pickled
ginger and wasabi	

Vegetable garden platter \$70

Crudités of celery, cucumber, w radishes, capsicum, vine tomato, served with beetroot hummus, babaganoush and sundried tomato pesto to dip. With freshly baked bread crackers and grissin

Goats curd, semi dried	tomato and	salsa verde
tartlets (30 Pieces)		\$120

Beef tataki	w pickled	Asian	vege,	ponzu	dip
(30 Pieces)					\$120

Cured salmon on mini pancake, citrus	
mascarpone (30 Pieces)	\$105

Corn	tritters	W	carame	lised	onion	&	crispy	ba-	
con									
(30 Pie	eces) vea	ео	n rea					. \$14	10

Coronation	chicken	pillow	sandwiche	es	
(30 Pieces)					\$90

Peking duck	pancakes,	hoisin,	spring	onion,	
cucumber (30	Pieces)			\$1	20

Chicken, shiitake and garlic chives wonton,	
black vinegar (30 Pieces)	\$105

Peppered lamb fillet crostini, truffled	mush room
pate (30 Pieces)	\$120

Fruit platter	for	10pax	\$75
---------------	-----	-------	------

Sandwich platter\$90

(selection of 20 mini assorted sandwiches)	
Sweet treat box	\$89

25 assorted petit fours & sweet treats including truffles, macaroons and mini cakes

Dietary Platters 12 pieces for \$48

- Red bean and fennel empanada (vegan)
- Naked aranchini , sweet potato and spinach (vegan, df, gf)
- Chickpea kale kibbeh (vegan, df)
- Pumpkin and almond samosa (vegan, df)
- Wild mushroom pate, trufe oil, crostini (Vegan, df)
- Vegetable & Shitake spring rolls (Vegan, df, gf)
- Zucchini, seasoned rice, tapenade (Vegan, gf, df)







Roaming Fingerfood

5 pieces - \$23 per person 8 pieces - \$36 per person 10 pieces - \$45 per person 12 pieces - \$54 per person 15 pieces - \$67 per person

Choose from the below menu:

- Burgundy Beef Pies, tomato relish
- Vegetable Spring Rolls, sweet chili (v)
- Beef Dim Sims, Kikkoman soy
- Vegetable Samosa, Riata (v)
- Margarita Pizza (v)
- Popcorn Chicken, YumYum Mayo
- Beef Meatballs, Tomato Sugo (df)
- Vegetarian California Roll (Tofu and Enoki Mushroom) Cocktail Nori Sushi, wasabi, ginger, soy (v, ve, gf,df)
 (Add Teriyaki Chicken, Prawn or Salmon Avocado \$1.50 more per head)
- Lemon Pepper Calamari, Tartare (df)
- Spanish Onion Frittata, Salsa Verde (gf)
- Spinach and Cheddar Quiche (v)
- Tempura Torpedo Prawns, Sweet Chili
- Arancini, Saffron Aioli (v)
- Bruschetta Tomato and Basil (v)
- Sausage Rolls, Green Tomato Relish
- Beer Battered Flathead, Tartare (df)
- Takoyaki balls, kewpie mayo, Takoyaki sauce
- Spinach and Ricotta Cheese Pastizzi (v)
- Tandoori Chicken, Roti Pinwheel, Riata Yoghurt
- Potato Pancake, Beetroot Salmon Gravalax
- Goats Cheese, Tomato, Salsa Verde Tartlet (v)
- Vegetarian Vietnamese Rice Paper Rolls (Tofu and Enoki Mushroom) (v, ve gf, df)
 (Add Vietnamese Pork or Teriyaki Chicken - \$1.50 more per head))

(v)- vegetarian (gf) - gluten free (df) - dairy free (ve) - vegan



Add Ons

Sliders

Homemade cheeses burgers with pickles and tomato relish \$5.50 per piece (minimum 12)

Slider. Fried chicken with jalapeño mayo

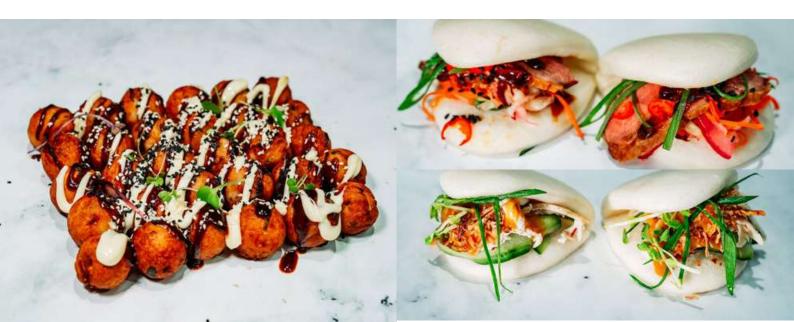
\$5.50 per piece (minimum 12)

Slider. Crispy fried Siracha pork \$5.50 per piece (minimum 12)

Boa Buns

Karaage chicken \$5.50 per piece (minimum 12)
Pulled pork \$5.50 per piece (minimum 12)
Sriracha tofu (vegan) \$5.50 per piece (minimum 12)

All served with pickled cucumber, spring onions, toasted peanuts, crispy shallots, seaseme seeds, Japanese mayo, hoisin, fresh coriander, mint, spicy Toyohashi seasoning



Roaming Canapes and Buckets & Bowls

Gourmet canapes

Choose from bellow

4pieces \$20 per head 6 pieces \$30 per head 8 pieces \$40per head

10 pieces \$48 per head 12 pieces \$58 per head 15 pieces \$65per head

Bucket and Bowls

Choose from below

All Buckets and Bowls \$6.50

Garden

- Wild mushroom pate, truffle oil, crostini
- Zucchini, asparagus, seasoned rice
- Deep fried tofu, Japanese picked vegies & black sesame
- Vegetable & Shitake spring rolls
- Sea Salt roasted chats, eld mushrooms & oregano

Land

- Peppered lamb let crostini, mushroom truffe pate
- Twice cooked suckling pig and green mango salad
- Sliced rump, betel leaf, green mango, chili jam
- Lamb mint and molten mozzarella koftas, tzatziki

Sea

- Rare seared tuna, wasabi mayo, watercress mini bun
- Beetroot & vodka cured salmon, horseradish mascarpone blini
- King fish ceviche, fresh coconut, lemon oil, lime pomegranate seeds
- Prawn yak tori, yuzu mayo

Air

- Roasted duck and pickled mango rice paper rolls
- Chicken, baby spinach, truffled pecorino pillow sandwiches
- Crispy Schutzian chicken bao, hoisin, pickled vegetables, spring onions and peanuts
- Peking duck pancakes, cucumber, spring onions and hoisin
- Yakatori chicken, ginger soy glaze, sesame

Garden

- Thai pumpkin and cashew curry, coconut rice
- Heirloom baby carrots, tahini whipped tofu, dukkah
- Shaved Brussel sprouts, roasted baby beets

Land

- Veal meatballs, tomato ragu, provolone
- Moroccan lamb and date tagine, pistachio quinoa
- Sticky pork belly, Asian slaw, pink grapefruit cashews
- Osso Bucco pumpkin gnocchi, gremolata

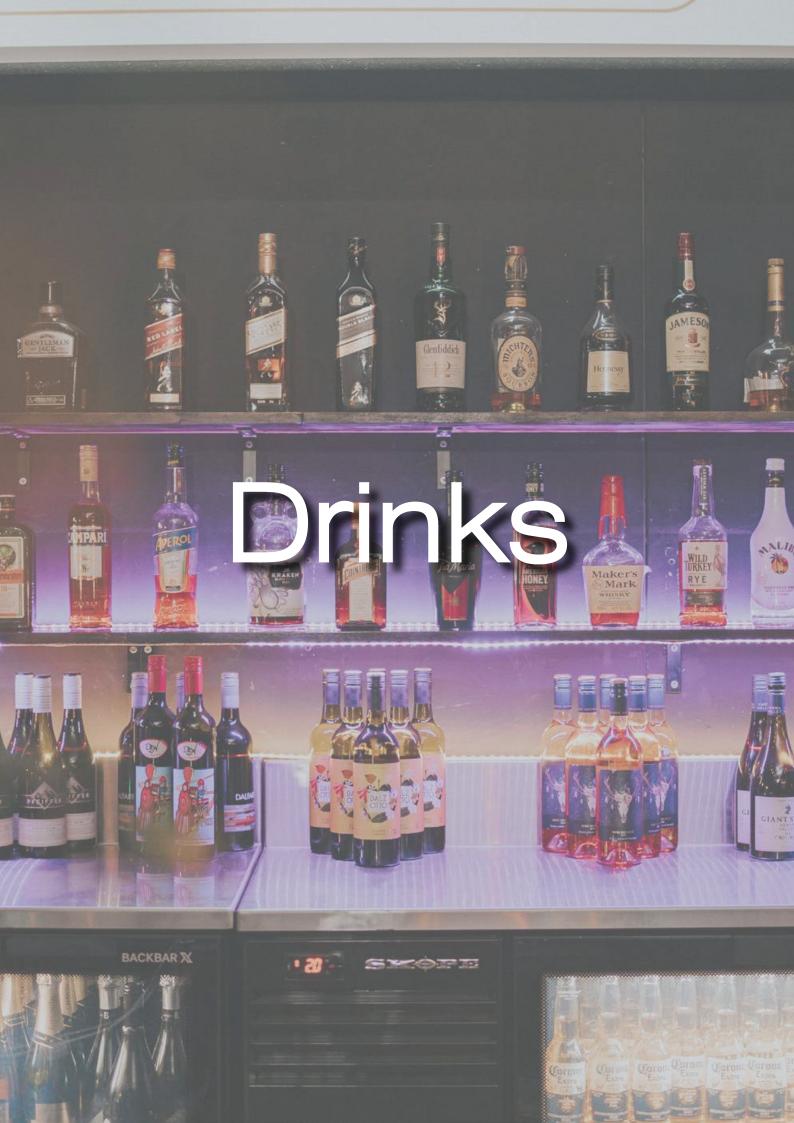
Sea

- Fish & Chips remoulade
- Salt & Pepper calamari, wild rocket, lemon pepper mayo
- Soba Noddles, miso salmon, shitake sesame seaweed
- Grilled prawns, green mango, samtan dressing

Air

- Southern fried chicken, Vietnamese slaw
- Chicken coq au vin, goats cheese mash
- Red duck and lychee curry, fragment rice





Drinks

BEER		RED WINE	
Tap Beer	Pot/Schooner		
 Carlton Draught - Pot 	\$7.50/\$12.50	Shiraz	\$44.F0
 Moo Brew Pale Ale 	\$7.50/\$13.00	• Tahbilk Shiraz	\$11.50
Bridge Rd Brewers Lager	\$7.50/\$14.00	Sanguine Progeny ShirazCampbells Bobbie Burns Shiraz	\$12.00 \$13.50
Class Basis		Bethany Wines Shiraz	\$13.50 \$13.50
Glass Beer	\$10.00	D'Arenberg The Laughing Magpie	\$15.50 \$15.50
Stomping Ground Gipps AleLittle Creatures	\$10.00 \$10.00		
• Furphy	\$9.00	Cabernet Sauvignon	
Heineken	\$10.00	Step by Step Cab Sauv	\$11.00
Coopers Premium Light	\$7.50	Reverie Cabernet Sauvignon	\$12.00
• Asahi	\$10.00	Tahbilk Cabernet Sauvignon	\$14.50
• Corona	\$10.00		
Kaiju Krush - Tropical Ale	\$13.00	Other Varietals	
Cider		Dalfarras Sangiovese	\$11.50
Monteiths Pear Cider	\$10.00	Santa Ana Homage Malbec	\$11.50
 Monteiths Fear Cider Monteiths Apple Cider 	\$10.00 \$10.00	Pfeiffer Tempranillo	\$13.00
	\$15.55	 Sabazio Rosso di Montepulciano DOC 	\$15.00
WHITE WINE			
VVIIIIL VVIIVL		Pinot Noir	
Chardonnay		La Vue Pinot Noir	\$11.00
Alkoomi White Label Chardonn	ay \$11.50	Pfeiffer Pinot Noir	\$11.50 \$13.50
Pfieffers Chardonnay Marsanne	2017 \$12.50	Giant Steps Pinot Noir	\$15.50
 Yering Station Village Chardonr 	nay \$14.50	Riversalde Pinot	\$17.50
Sauvignon Blanc			
Pickles Sauvignon Blanc	\$10.50	SPARKLING WINE	
Petal & Stem Sauv Blanc	\$12.00		
Catalina Sounds Sauvignon Blan		Sparkling	
 Craggy Range Sauvignon - Te N 	Muna Rd Vineyard \$16.00	McPherson Sparkling Brut	\$9.50
 Yealands S1 Sauv Blanc 	\$15.50	Veuve Ambal Blanc De Blanc NVBlue Pyrenees Midnight Curvee	\$11.50 \$15.00
		Blue Pyrenees Midnight CurveeChandon Brut	\$13.00 \$14.00
Other Varieties		Mumm Champagne	\$17.00
 Aguilani Pinot Grigio 	\$10.50	100	
Tahbilk Viognier	\$11.00	Prosecco	
Dal Zotto Pinot Grigio	\$12.50	Bandini Prosecco	\$11.50
Bella Luna Fiano	\$12.50	Dalfarras Prosecco	\$12.50
D: 1:		Dal Zotto Pucino Prosecco	\$13.50
Riesling	¢10.50		
La Vue RiselingBethany First Village Riesling	\$10.50 \$12.50		
 Paulett Polish Hill Riesling 	\$14.00		
T danster oner rim mosming			
Moscato			
Aimees Garden Moscato	\$10.50		
Aimees Garden MoscatoCampbells Moscato	\$11.00		
Aimees Garden Moscato			
Aimees Garden MoscatoCampbells MoscatoBandi Moscato d'Asti	\$11.00		
 Aimees Garden Moscato Campbells Moscato Bandi Moscato d'Asti Rose	\$11.00 \$14.50		
Aimees Garden MoscatoCampbells MoscatoBandi Moscato d'Asti	\$11.00		

^{*}Choose 1 sparkling wine, 2 white wines and 2 red wines for your drinks tab - add on spirits and cocktails if you want.

SPIRITS

VODKA		RUM	
 Russian Standard Vodka 	\$11.00		\$11.00
Absolut Vodka	\$13.50		\$11.00
Kettle One	\$14.00		\$12.00
Ciroc Vodka	\$15.50		\$13.00
GIN		• Kraken	\$14.00
	\$11.00	TEQUILA	
Gordons London DryTanqueray	\$11.00 \$12.50		\$10.00
Bombay Sapphire	\$12.50		\$10.00 \$15.00
Hendricks	\$14.00		\$15.00 \$15.00
Melbourne Gin Company	\$15.00		\$16.00
Four Pillars Rare Dry	\$15.00	Tution No Suite	770.00
		COGNAC	
WHISKEY		Hennessy VSOP	\$16.00
Canadian Club	\$11.00	Hennessey XO	\$26.00
 Johnny Walker Red Label Scotch Whiskey 	\$11.00		
Starwards Whiskey	\$12.00	LIQUEURS	
 Johnny Walker Black Label Scotch Whiskey 			\$11.00
Chivas Regal	\$13.00		\$11.00
Johnny Walker Double Black	\$14.00		\$11.00
• Fireball	\$14.00		\$11.00
Johnny Walker Gold Classistation 12 models and a model	\$15.00 \$17.00		\$11.00
Glenfiddich 12yr old single maltNikka from Barrell	\$16.00 \$17.00		\$11.00 \$11.00
Johnny Walker Blue	\$17.00		\$11.00
5 Johnny Walker Blue	Ψ32.00		\$11.00
BOURBON			\$12.00
Southern Comfort	\$11.00		\$13.00
Jim Beam	\$11.00		\$13.00
Jack Daniels	\$11.00	Fernet Branca	\$13.00
Woodford Reserve	\$13.00	Black Sambuca	\$14.00
Gentlemen Jack	\$15.00		
Wild Turkey Rare Breed	\$16.00	\ABSINTHE	
			\$13.00
			\$16.00
*Drinks packages also available at a per head cost		• La Fee Parisienne	\$18.00

Tap Cocktails

•	Espresso Martini	\$17.50
	Passionfruit Caprioska	\$17.50

Promotions available for large quantities of cocktails for your guests—speak to our events managers

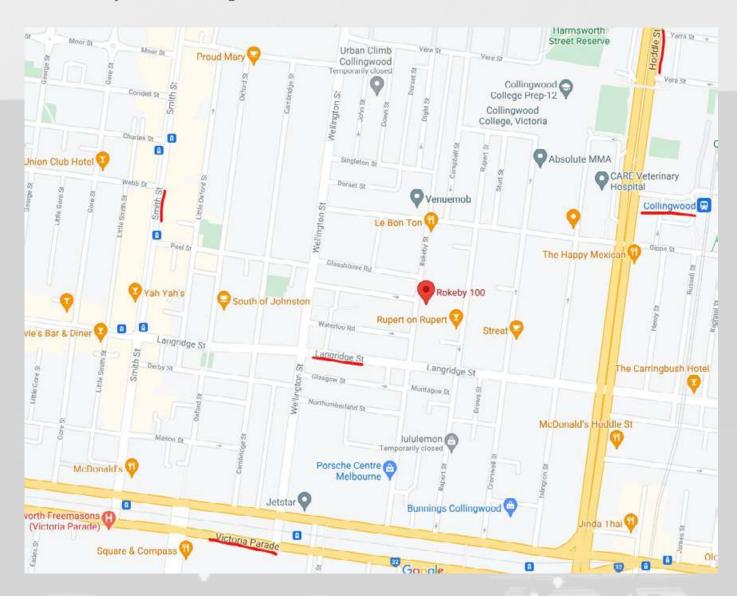




How to find us?

Address

100 Rokeby Street, Collingwood, VIC 3066



Public Transport



Collingwood Station is a 5-8 minute walk from Rokeby100. Trains to Flinders Street or out to Mernda



Trams along Victoria Parade 12 towards St Kilda 109 for Box Hill or Port Melbourne



Many buses leaving from Hoddle St 246 for Clifton Hill or St Kilda – Elsternwick 302 For Box hill or City 303 for Ringwood North or the City 304 For Doncaster or the City





Uber's run very frequently in Collingwood and usually you won't have to wait longer than 5 -10 minutes.

Faqs

Do I pay a venue hire fee?

There is no additional venue hire fee added to the minimum spend, that cost is all built into the prices.

Do I have to have security and if so can I bring my own?

Yes security is a requirement for all events at Rokeby 100. The security is the only cost additional to the minimum spend at \$55 per hour which is organised through on in house security supplier

What is the close time?

Our licence runs until midnight 12am on Friday and Saturdays and 11pm on Monday- Thurs and Sunday.

Can I have an 18th or 21st birthday party at Rokeby 100?

Yes we do allow these events however we hold a \$300 damage waiver which we return to you after the event if there is no damage.

Can I bring in my own catering or drinks?

No we do not allow any BYO drinks or catering, we do everything for you on the night.

Can I bring in my own cake?

Yes we do allow you to bring in a celebration cake or alternative like cupcakes as this isn't something we offer. We provide a complimentary cakage fee and will serve your cake to your quests.

Are your prices in GST?

Al prices are inclusive of GST

What is included in the packages?

The minimum spend comes included of the venue hire, the lighting, the AV system, the projector, the food (cost depending on what you choose), drinks tab (amount up to you), events manager on the day, chef to cook the food, waiters to serve the canapes and bartenders to serve the drinks.

Can you cater for dietaries?

Yes we certainly cater for dietary requirements, we have dietary specific options on our menu or can customise to suit, our kitchen is not a 'free from' kitchen and there may be traces present with any dietary.

Can I bring my own DJ in?

Yes we do allow external DJs into the venue, they can use our internal speaker system or bring there own. There are noise restrictions which we will make the DJ's aware of.

Is there any parking?

Parking is all streets around the venue, Most street parking around Collingwood is untimed after 6:30pm. Some common close streets to park on are Gibbs Street, Langridge Street, Rupert Street, Cromwell Street or Islington Street

Do you have a sit down or banquet style menu?

Yes we certainly have many other food options as we run a catering company, the menu items here are just the most popular ones usually for stand up cocktail events. Please ask the Rokeby team and we will provide you with some other menu options.

Contact Information

Rokeby 100

100 Rokeby Street Collingwood

events@rokeby100.com.au

1300 599 620





ROKEBY 100