

LONGSONG

Wedding Packages

NOVEMBER 2021





A SCOTT PICKETT VENUE, LONGRAIN IS A MELBOURNE DINING INSTITUTION LOCATED IN AN EXPANSIVE HERITAGE BUILDING ON LITTLE BOURKE STREET. LOCATED ABOVE LONGRAIN IS LONGSONG, A SIBLING BAR AND FUNCTION SPACE. WE PAIR PUNCHY THAI FLAVOURS WITH THE BEST LOCAL PRODUCE IN A RELAXED YET LIVELY VENUE.

For events, we offer a wide range of signature canapes or shared dishes that can be enjoyed in communal, banquet style. We also offer signature Thai-inspired cocktails as well as a wide selection from our wine cellar to complement the dishes.





OUR WEDDINGS

COVID-19 POLICY

In the event of a cancellation/postponement of the event to another date due to unanticipated consequences, including due to the impact of the coronavirus (covid-19) pandemic, related public health directions and other associated government guidance and decisions; Longrain/Longsong will hold any deposit paid in good faith until such time as conditions change and an alternate date can be mutually agreed.

As per current Government regulations, only fully vaccinated patrons and staff, those with proof of a medical exemption, or those under 16 years of age, will be allowed into our venues. Note all events will be charged the total cost of the estimated event spend, based on the final numbers confirmed with your event manager 5 business days prior to your event date.



OUR WEDDINGS

WEDDINGS AT LONGRAIN MELBOURNE

We have three private dining spaces on the second level of Longrain, in an architect converted horse stable from the 1900's. The unique dining spaces can be used independently or combined, depending on the ambience you want to create and the number of guests.

For a truly exclusive event, the entire second level can be booked out, including the Longsong Bar. We can accommodate seated lunches and dinners of up to 90 guests and stand-up cocktail functions of up to 250 guests.



SIT-DOWN BANQUET MENU

SET BANQUET MENU \$79 PER PERSON

Signature Longrain starters, mains, and dessert

ADDITIONAL ITEMS

Canapes on arrival \$15 per person for 2 pieces

\$20 per person for 3 pieces

SAMPLE BANQUET MENU

Seasonal and subject to change Please check our website for the latest menu

Freshly shucked oysters, finger lime, ma kweng pepper Betel leaf, smoked trout, galangal, & finger lime Chargrilled Sher wagyu beef skewers, sweet fish sauce Yum Kao Tod: Crispy rice, chicken, ginger, mint, coriander, chilli, peanuts

- + Filled eggnet, prawn, bean shoots, peanuts, coriander \$10pp
- + Twice cooked duck leg, Chinese black vinegar, lychees, Chinese celery \$10pp Caramelised pork hock, five spice, pickled mustard greens

Gaeng Hung Lay of Sher wagyu beef, pickled garlic, curry leaf, macadamia

Gai lan, shiitake XO Steamed jasmine rice

Sweet mango, sticky rice, coconut granita



CANAPE MENU

OPTION A \$60 PER PERSON

6 canapes and 1 bowl of your choice

OPTION B \$70 PER PERSON 6 canapes and 2 bowls

of your choice

OPTION C \$75 PER PERSON 5 canapes, 2 bowls and 1 dessert of your choice You can create a bespoke Canape Menu for your event from our signature dishes.

ADDITIONAL ITEMS

Canapes on arrival \$15 per person for 2 pieces \$20 per person for 3 pieces

Bowls

\$15 per person

CANAPE MENU CONT.

You can create a bespoke Canape Menu for your event from our signature dishes.

CANAPES

Betel leaf, pomelo, green papaya, peanuts, coconut (v)

Caramelised tofu, peanuts, pineapple (v)

Vegetable spring rolls, sweet chilli and coriander (v)

Fried okra, nahm prik kra (v)

Fried enoki, soy caramel & sticky rice (v)

Grilled baby king brown mushroom with soybean glaze (v)

Betel leaf, smoked trout, galangal & finger lime

Freshly shucked oysters, nahm jim, crispy shallots

Poached ocean trout with Vietnamese mint, pickled green chillies

Crispy fish, tamarind, roasted rice dressing

Grilled half shell scallops with peanuts nahm jim

Tofu/Prawn Larb, coriander, mint, roasted rice & lettuce

Beef satay skewer

Chicken skewer, sweet fish sauce

Salt & pepper chicken wing

Sticky pork ribs

Crying tiger of Wagyu, roasted rice, leeks, Jeow dressing

Pulled twice cooked duck, Chinese black vinegar, lychees, Chinese celery

CANAPE MENU CONT.

You can create a bespoke Canape Menu for your event from our signature dishes.

BOWLS

King prawn curry, turmeric, coconut, kumquat, betel leaf
Dry red curry of kangaroo, Thai eggplant, baby corn, green pepper
Green curry, Japanese pumpkin, young jackfruit, Thai basil
Yum Kao Tod: Crispy Rice, chicken, ginger, mint, coriander, chilli, red curry, peanuts
Gaeng Hung Lay of wagyu beef, pickled garlic, curry leaf, macadamia

DESSERT CANAPES

Miniature duck egg caramel custard Coconut tapioca, macadamia, caramelised pineapple Sweet mango, sticky rice Coconut & peanut parfait



OUR DRINKS

DRINKS MENU PACKAGES

OPTION A

\$65 PER PERSON

2 hours

OPTION B

\$75 PER PERSON

3 hours

OPTION C

\$85 PER PERSON

5 hours

Drinks packages are available for groups of 20 or more guests. Drinks will flow unlimited during the designated time.

PARTY PACKAGE

Our Party Package includes Tiger Beer, house sparkling, white and red wine.

ADDITIONAL ITEMS

Cocktails

Cocktails can be pre-ordered and served as a round. You can designate the time for the cocktails to be served.

Unlimited Sparkling water

\$5 per person

OUR DRINKS

DRINKS MENU PACKAGES

OPTION A \$75 PER PERSON

2 hours

OPTION B

\$85 PER PERSON

3 hours

OPTION C

\$95 PER PERSON

4 hours

PREMIUM PACKAGE

Our Premium Package includes the following, carefully curated by our sommelier:

2019 Rob Dolan, 'Blanc De Blanc', Upper Goulburn, VIC

2018 Jones Road, Pinot Gris, Mornington Peninsula, VIC

2019 Pickett X Rob Dolan Chardonnay, Yarra Valley, VIC

2017 Principia, Mornington Peninsula, VIC

2018 A.T. Richardson, 'Chockstone', Shiraz, Grampians, VIC

Tiger Beer, Stomping Ground Gipps Street Pale Ale

ADDITIONAL ITEMS

Cocktails

Cocktails can be pre-ordered and served as a round. You can designate the time for the cocktails to be served.

Unlimited Sparkling water

\$5 per person



OUR DRINKS

DRINKS MENU PACKAGES

BEVERAGES ON CONSUMPTION

Beverages charged on consumption is available for groups of any size.

You can select the beverages prior to your event. We recommend selecting one sparkling, two whites and two red wines. Of course, the choice is yours! Please ask us for a current beverage list or refer to our website.

Cocktails can also be pre-ordered and served as a round. You can designate the time for the cocktails to be served.

Unlimited sparkling water is available for \$10 per person.



THE LEVEL

The entire level can be booked out exclusively for your private event. In the case that presentations are being planned for a larger group, this would be the venue option to consider.

DAY

MINIMUM SPEND	JANUARY – OCTOBER	NOVEMBER & DECEMBER
Monday – Thursday	\$10,000 + 5% service charge	\$12,000 + 5% service
Friday	\$12,000 + 5% service charge	\$15,000 + 5% service charge
Saturday	\$12,000 + 5% service charge	\$15,000 + 5% service charge
Sunday	\$15,000 + 5% service charge	\$15,000 + 5% service charge

EVENING

MINIMUM SPEND	JANUARY – OCTOBER	NOVEMBER & DECEMBER
Monday – Wednesday	\$15,000 + 5% service charge	\$15,000 + 5% service charge
Thursday	\$15,000 + 5% service charge	\$25,000 + 5% service charge
Friday	\$25,000 + 5% service charge	\$30,000 + 5% service charge
Saturday	\$25,000 + 5% service charge	\$30,000 + 5% service charge
Sunday	\$25,000 + 5% service charge	\$25,000 + 5% service charge



THE YARD

With large concertina windows overlooking Little Bourke Street, The Yard is a light-filled space perfect for stand-up events.

This space can host cocktail events of up to 120 people - smaller groups can have a reserved space, while larger groups can opt for exclusive use.

Our Events Team will advise you on the space/set up that will be most suited to your specific event.

MINIMUM SPEND	JANUARY – OCTOBER	NOVEMBER & DECEMBER
Sunday – Tuesday	\$6,000 + 5% service charge	\$8,000 + 5% service charge
Wednesday & Thursday	\$7,500 + 5% service charge	\$10,000 + 5% service charge
Friday & Saturday	\$10,000 + 5% service charge	\$12,000 + 5% service charge



THE STALLS

With floating lanterns lighting up the high ceilings, The Stalls is our central dining space.

This space is perfect for sit down events for up to 90 people and stand up cocktail events for up to 150 people.

MINIMUM SPEND	JANUARY – OCTOBER	NOVEMBER & DECEMBER
Monday – Thursday	\$5,000 + 10% service charge	\$7,000 + 10% service charge
Friday & Saturday	\$6,000 + 10% service charge	\$10,000 + 10% service charge



THE LOFT

The Loft is our private mezzanine dining space that overlooks the entire venue. Indulge in private stair access and your own private bathroom.

This space is perfect for sit-down events for up to 36 people.

Minimum spends apply:

EVENING	JANUARY – OCTOBER	NOVEMBER & DECEMBER
Tuesday – Thursday	\$3,000 + 10% service charge	\$3,500 + 10% service charge
Friday & Saturday	\$3,500 + 10% service charge	\$4,000 + 10% service charge



OUR NOTES

PLEASE NOTE

Lunch events run for a duration of 4 hours. Evening events run for 5 hours. Extra hours can be arranged for an additional cost.

There is no venue hire fee as long as the minimum spend is met. A service charge will be added to the final bill or minimum spend, whichever is greater.

In case the minimum spend is not met, the remaining funds will be charged as a venue hire fee.

Price may vary according to the date chosen. There may be an additional charge for public holidays.





LONGSONG

CONTACT Events Manager, Billy Mastertoun events@longrainmelbourne.com or 0426 676 044

NOVEMBER 2021