
NEPTUNE

PRIVATE



ABOUT.

Open Tuesday to Saturday.

Neptune Private is a self-contained venue, located above the main wine bar and restaurant. The space comes complete with a private staircase entrance, fully equipped bar, lounge areas, bathroom facilities, sound system, plus complimentary table linen (napkins, tablecloths), candles, and personalised food and drink menus. When hiring the space, you receive it exclusively.

Neptune Private is available for lunch or dinner, and can seat up to 40 guests, or accommodate up to 60 standing.

THE DETAILS.

FEATURES AND INCLUSIONS

Private entry
Fully equipped bar
Bathroom
Sound system
AV capabilities (projector, screen, mic)
Complimentary linen and candles
Tailored menus
Lounge

CAPACITY

Seated - 40 guests
Standing - 60 guests

HOURS AND DAYS OF OPERATION

Wednesday to Sunday
Lunch events: 12.00pm - 4.30pm
Dinner events: 6.00pm - 1.00am

BUMP IN

Access to the space is available
30 minutes before event starts

PARKING

James Street
28 Chapel Street
10 Cato Street
36 Clifton Street

TRANSPORT

Tram 6
Tram 78
Sandringham Line

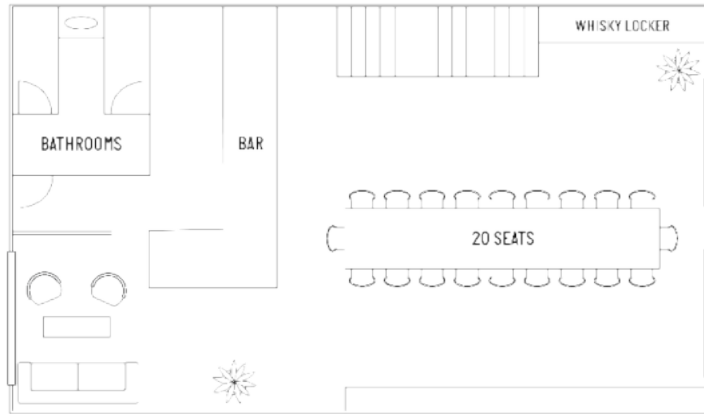
ADDRESS

Level 1, 212 High Street
Windsor 3181



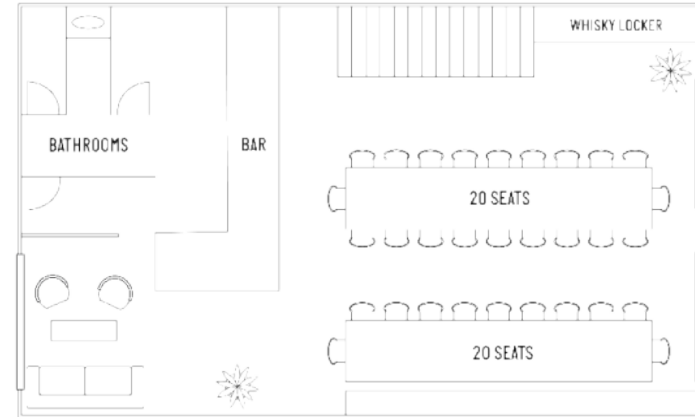
THE VENUE.

Seated 20

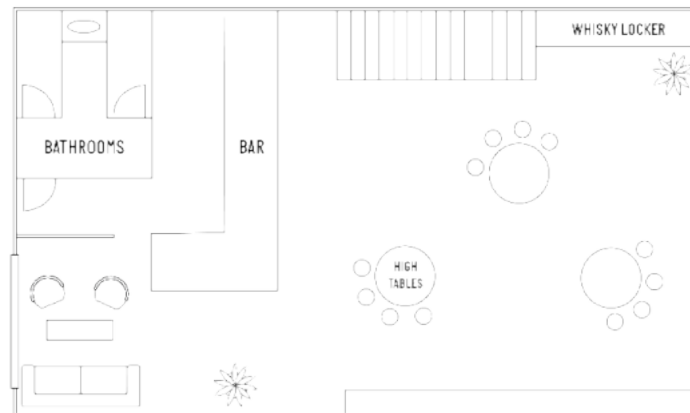


Note: this layout is two tables wide and can seat up to 24 guests

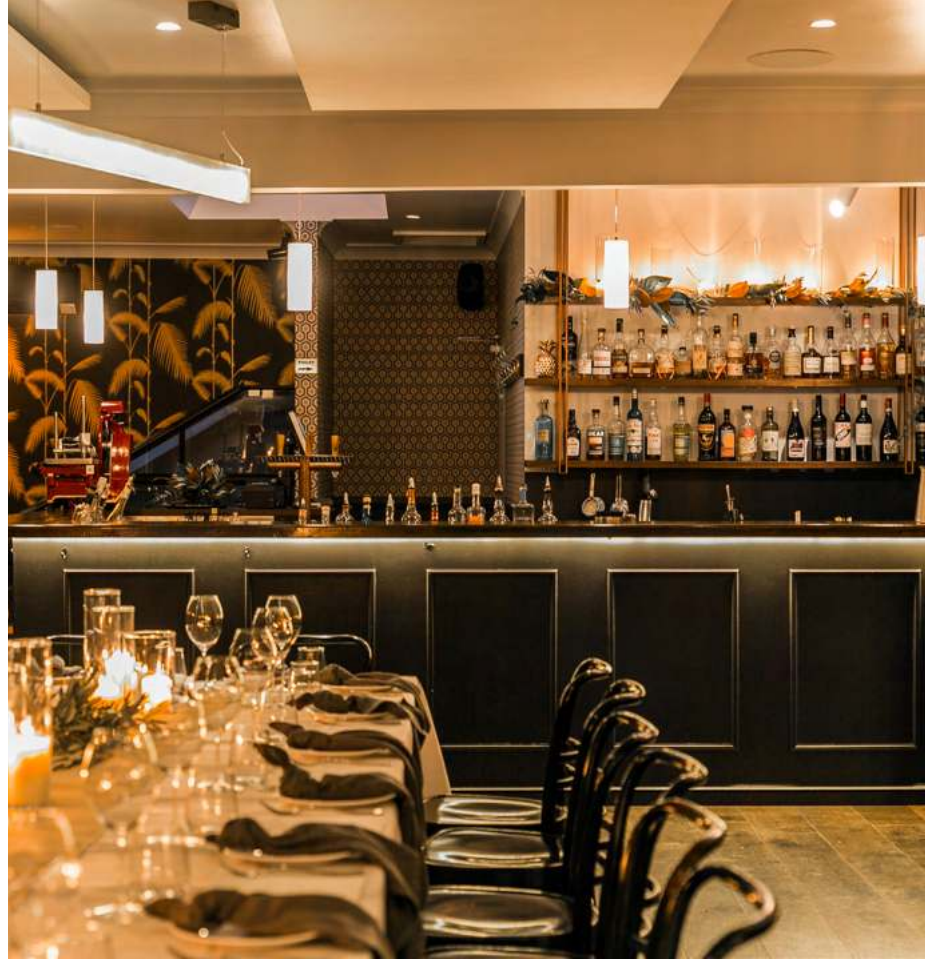
Seated 40



Cocktail









\$78pp

1st COURSE

one piece focaccia pp, olives shared

Potato Focaccia (VEGAN)

Olives (VEGAN, GF)

2nd COURSE

choose two - shared

Snapper Crudo, Sea Parsley Oil, Confit Lemon, Ice Plant (GF, DF)

Burrata, Heirloom Tomato, Lemon Dressing (GF)

Saganaki, Honey, Lemon, Thyme (GF)

Eggplant, Baba-Hummus, Sundried Tomato, Pine Nuts (VEGAN, GF)

3rd COURSE

choose two - shared

Braised Lamb Shoulder, Salsa Verde, Rosemary Jus (GF)

Barramundi Acqua Pazza, Tomato, Fennel (GF, DF)

Green Risotto, Ricotta, Pea Tendrils (GF)

Rigatoni, Beef Ragu, Pecorino

Wagyu Flank, Kale, Mushroom Jus (+\$5pp) (GF, DF)

3rd course served with mixed leaf salad and triple cooked potatoes

4th COURSE

choose one

Tiramisu (*individual*)

Brownie, Salted Caramel, Honeycomb, Coconut Sorbet (*shared*) (VEGAN, GF)

SET MENU.

+ Menu is subject to seasonal change

CANAPE PACKAGES.

For stand up events.

PACKAGE #1 \$25pp

4 pieces per person

PACKAGE #2 \$32pp

5 pieces per person

PACKAGE #3 \$39pp

6 pieces per person

PACKAGE #4 \$46pp

7 pieces per person

PACKAGE #5 \$53pp

8 pieces per person

PACKAGE #6 \$60pp

9 pieces per person

CANAPES.

COLD

Baba-Hummus, Pickled Baby Cucumber, Cracker (VEGAN)
Snapper Crudo, Sea Parsley Oil, Confit Lemon (GF, DF)
Burrata, Heirloom Tomato, Lemon Dressing (VEGO)
Caponata, Goat Curd (GF, VEGO)
Eggplant, Baba-Hummus, Sundried Tomato, Pine Nuts (VEGAN)

HOT

Pickled Sardines, Blistered Tomato, Focaccia (DF)
Bresaola, Ricotta, Caramelised Onion, Focaccia
Saganaki, Honey, Thyme (GF, VEGO)
Mushroom Arancini, Goddess Dressing (VEGAN)
Calamari Skewer, Napoli (GF)

SWEET

Mini Tiramisu
Brownie, Salted Caramel, Honeycomb (GF, VEGAN)



+ All menus are subject to seasonal change.

GRAZING TABLES.

Antipasto Grazing \$250

Suitable for 10-15 guests

500g Salumi
150g Soft Cheese
150g Hard Cheese
200g Mixed Alto Olives
Crackers + Condiments
Pickles
Potato Focaccia



Oyster Bar \$250

50 Freshly Shucked Signature Oysters

Seasonal Condiments

+ Add 50g 'Caviar' Roe For \$50

BEVERAGE PACKAGES.

Packages are only available for exclusive hire events.

If proceeding with a beverage package, all guests must be on a package, excluding non-drinkers who can purchase non-alcoholic options only.

There is also a non-alcoholic package available.

Wines will be selected from our current wine list by our beverage team.

Spirits can be added for an additional cost.

PACKAGE #1

2 Hours = \$50pp
3 Hours = \$65pp
4 Hours = \$75pp

BUBBLES

Sparkling

WHITE

House White

ROSÉ

House Rosé

RED

House Red

TAP BEER

Yulli's Seabass, Lager

Soft Drinks

PACKAGE #2

2 Hours = \$60pp
3 Hours = \$75pp
4 Hours = \$85pp

BUBBLES

Sparkling

WHITE

Pinot Grigio

Chardonnay

ROSÉ

House Rosé

RED

Primitivo

Shiraz

TAP BEER

Yulli's Seabass, Lager

Soft Drinks

NON-ALCOHOLIC

2 Hours = \$20pp
3 Hours = \$30pp
4 Hours = \$40pp

'WINE'

NON Wine

MOCKTAILS

Mocktail Of The Week

BEER

Peroni Libera 0.0

Soft Drinks

BAR TAB.

You can also allocate a set bar tab for your event, and we will curate a beverage list specific for your needs. This can consist of sparkling and still wine, cocktails, and spirits. This list will need to be finalised ahead of your event.

COCKTAILS.

Add a cocktail on arrival, or a couple to your bar tab list (maximum of 3 options).

SPRITZ \$16

Aperol
Campari
Pampelle

ESPRESSO MARTINI \$21

Vodka, Brookies Mac Liqueur, Kahlua, Espresso

MARGARITA \$23

Tequila, Dry Curacao, Lime

AMARETTO SOUR \$22

Amaretto, Lemon Juice, Egg White

NEGRONI \$22

MGC Gin, Campari, Antica Formula

MINIMUM SPEND.
NEPTUNE PRIVATE.

Wednesday & Thursday LUNCH \$2,000

Wednesday & Thursday DINNER \$2,500

Friday LUNCH \$2,500

Friday DINNER \$3,000

Saturday LUNCH \$2,500

Saturday DINNER \$3,000

Sunday LUNCH & DINNER \$2,500

+ 8% service fee of the minimum spend

THE NITTY GRITTY.

Tentative Bookings

Tentative bookings will be held for a period of 24 hours at which time confirmation is required.

Confirmation of Bookings

Bookings will only be considered confirmed upon receipt of a \$500 security deposit.

Bookings at Neptune are not considered confirmed until the functions manager has received remittance of the paid deposit.

Service Fee

All bookings will incur an 8% service fee of the quoted minimum spend, charged IN ADDITION to the minimum spend, which must be paid in full at the end of the event.

Minimum Spends

Bookings must adhere to the minimum spend stipulated upon booking. Clients are liable for the difference in the event that the minimum spend is not met. The minimum spend includes any food and beverages consumed or purchased at the event (excludes service fee). The bill must be finalised at the conclusion of the event on premises, and paid in one transaction.

Payment

Final payment does not need to be made until the end of the function. Final payment must be paid in one transaction.

Cancellations

Cancellations must be requested with Neptune's management or the event manager only and during the hours of 10am - 6pm Monday to Friday. A FULL REFUND OF THE \$500 SECURITY DEPOSIT WILL BE MADE IF CANCELLED 7 DAYS OR MORE AHEAD OF THE EVENT DATE.

Confirmation of Event Details

A confirmation of the number of guests attending is required no later than 48 hours prior to the booking. Any guests not attending after this time will still be accounted for in the payment of the final balance. Confirmation of food and beverage offering, and all dietary requirements are required no later than 7 days prior to the event date.

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 the premises, persons or equipment as a result of disorderly conduct by the guests at the event is the responsibility of the client. In the instance where damage has occurred all associated costs will be invoiced to the client.

Alcohol Licensing

Our licensing is from 12 noon until 1am Tuesday to Saturday. After this time, guests have 30 minutes to vacate the premises. No alcohol is to be consumed outside of these hours.

BYO Policy

Clients are not permitted to BYO alcoholic beverages of any kind for consumption. Cakeage is charged at \$3 per person.

Music and AV

The use of the venue's sound system, projector, and screen is available at no extra cost. DJ deck and speaker hire is available for \$150. Music level will be adjusted according to management's discretion.

Decorations

We allow for all sorts of decorations except for the following: loose glitter, sequins, confetti, feathers, and sticking of objects to the walls which may lead to damage. This includes balloons with confetti and/or glitter in them. If loose glitter, sequins, confetti, or feathers are used during an event, an \$80 cleaning fee will be applied to the final bill.

Vaping

Is in the same category as smoking and is NOT legally allowed inside our venue under any circumstances. Guests who use a vape inside will be asked to leave the venue.

NEPTUNE

DOWNSTAIRS.

THE VENUE.

Banquette: 16

Booths: 18 (6 Per Booth)

Fireplace: 6

Bar: 4

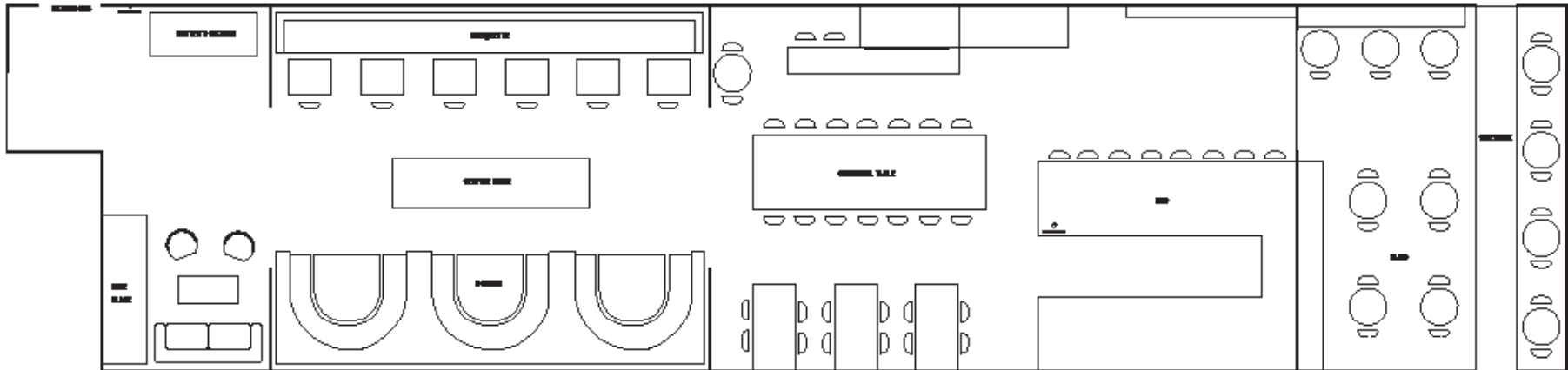
Communal Table: 12

Patio: 16

Whole Venue Standing: 150

NEPTUNE

FUNCTIONS



MINIMUM SPEND.

For exclusive hire of entire venue

Tuesday and Wednesday: \$8,000

Thursday: \$10,000

Friday: \$15,000

Saturday: \$20,000

+ service fee, amount to be confirmed by event manager

We are closed on Sunday and Monday, however please still enquire if you are interested to make a booking on one of these days and we'll see if we can accomodate you.

