

SEEN 100 Events

www.rokeby100.com.au 1300-599-620



Rokeby100 is a modern warehouse event space in the heart of Collingwood. Walking distance from Smith, Hoddle street and public transport.

The site lends itself to so many options for any kind of function. High ceilings for easy access with roller door access into the venue. Natural light from the high ceiling roof, and at night the lighting changes to a full customised lighting system. Internal PA system, just plug any device into the mixer and the music can play through 4 large permanent speakers.





At Rokeby 100 we do not charge a venue hire fee.

Our events are based on a **minimum spend across both the food and drinks**. Which we organise for you, ensuring your event runs seamless and you reduce your amount of suppliers.

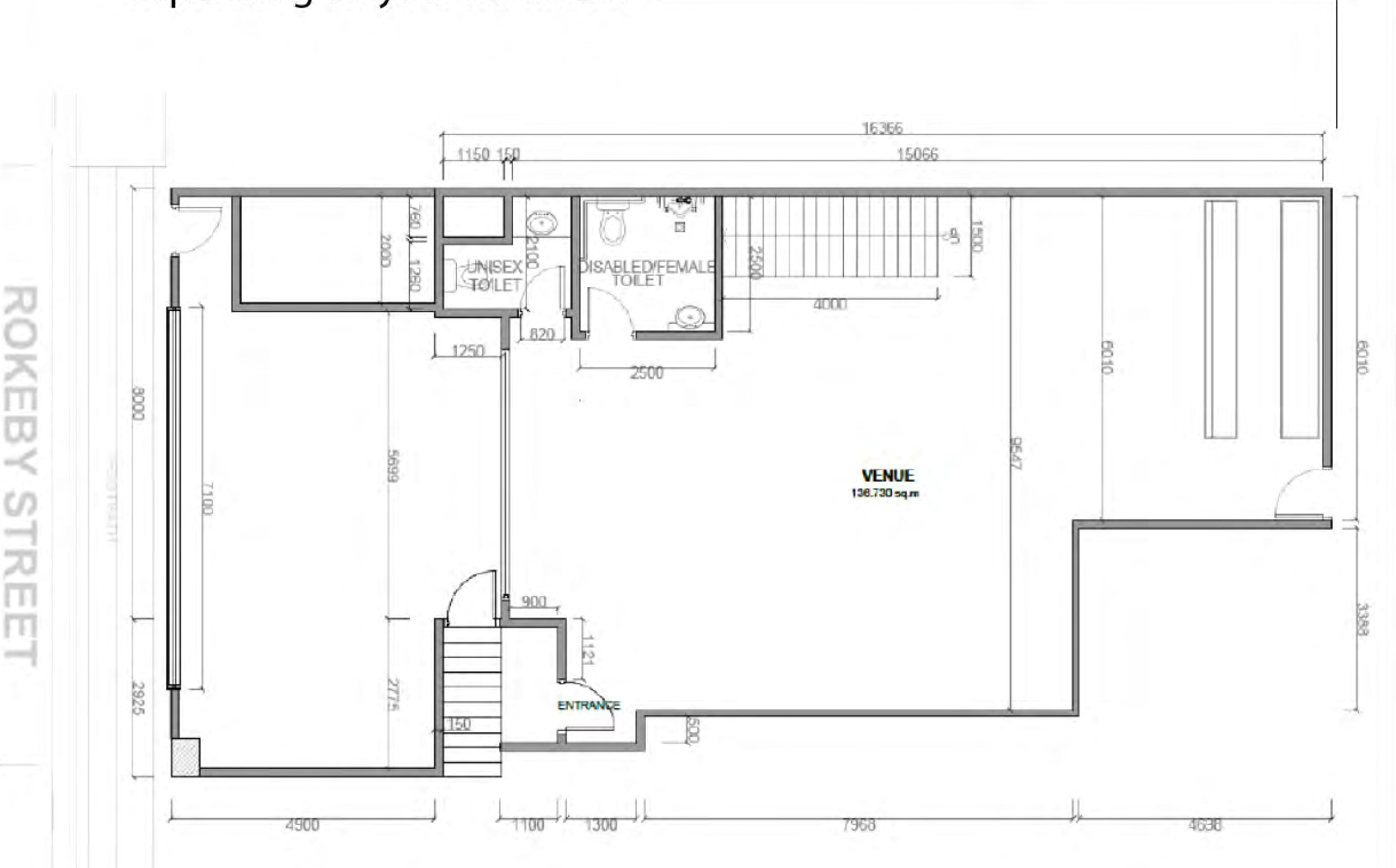
Prices

Weekday (Monday-Thursday) \$2000

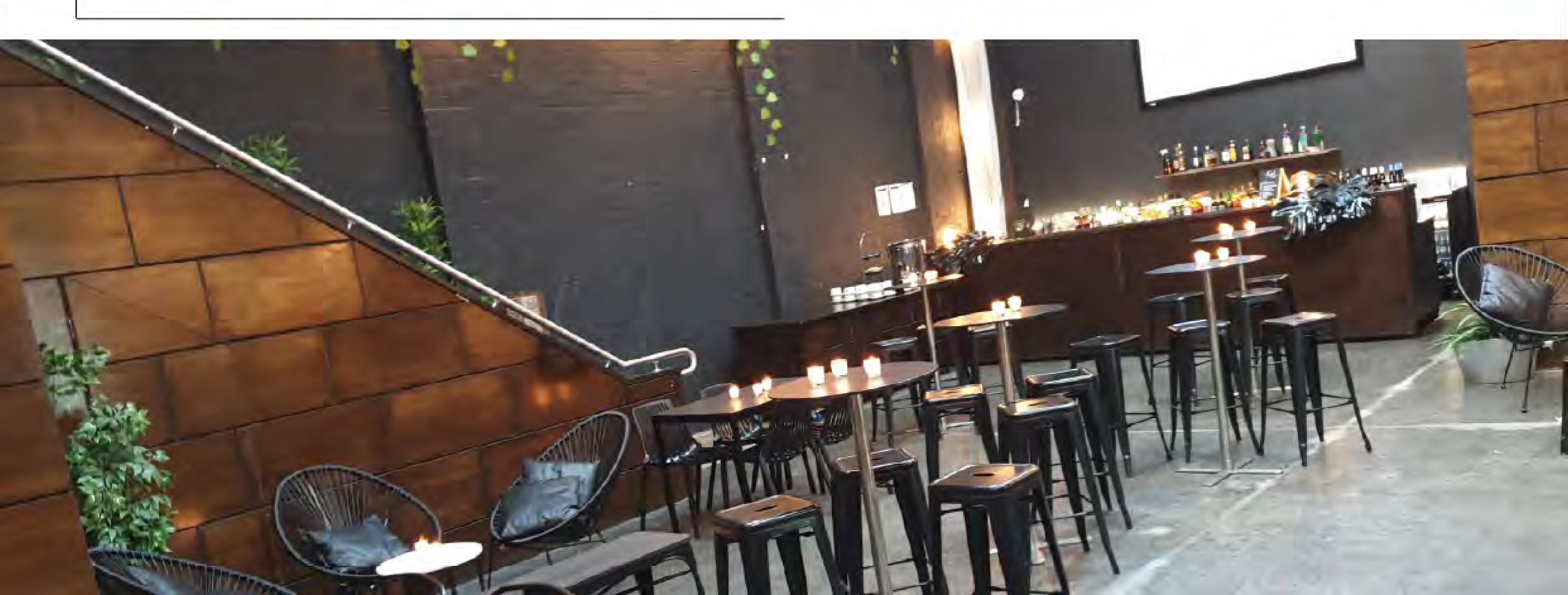
Weekend (Friday-Sunday) \$3000

*minimum spend amount - No Venue hire fee!

Our space at Rokeby 100 is suitable for all different type of events depending on your numbers.



We have a maximum capacity of 200 standing and 90 seated.



R100 originated in 1945 as a bus depot, now and industrial warehouse space.
Our venue is fitted our with everything you may need for your function.

See a list below with all facilities at our venue.

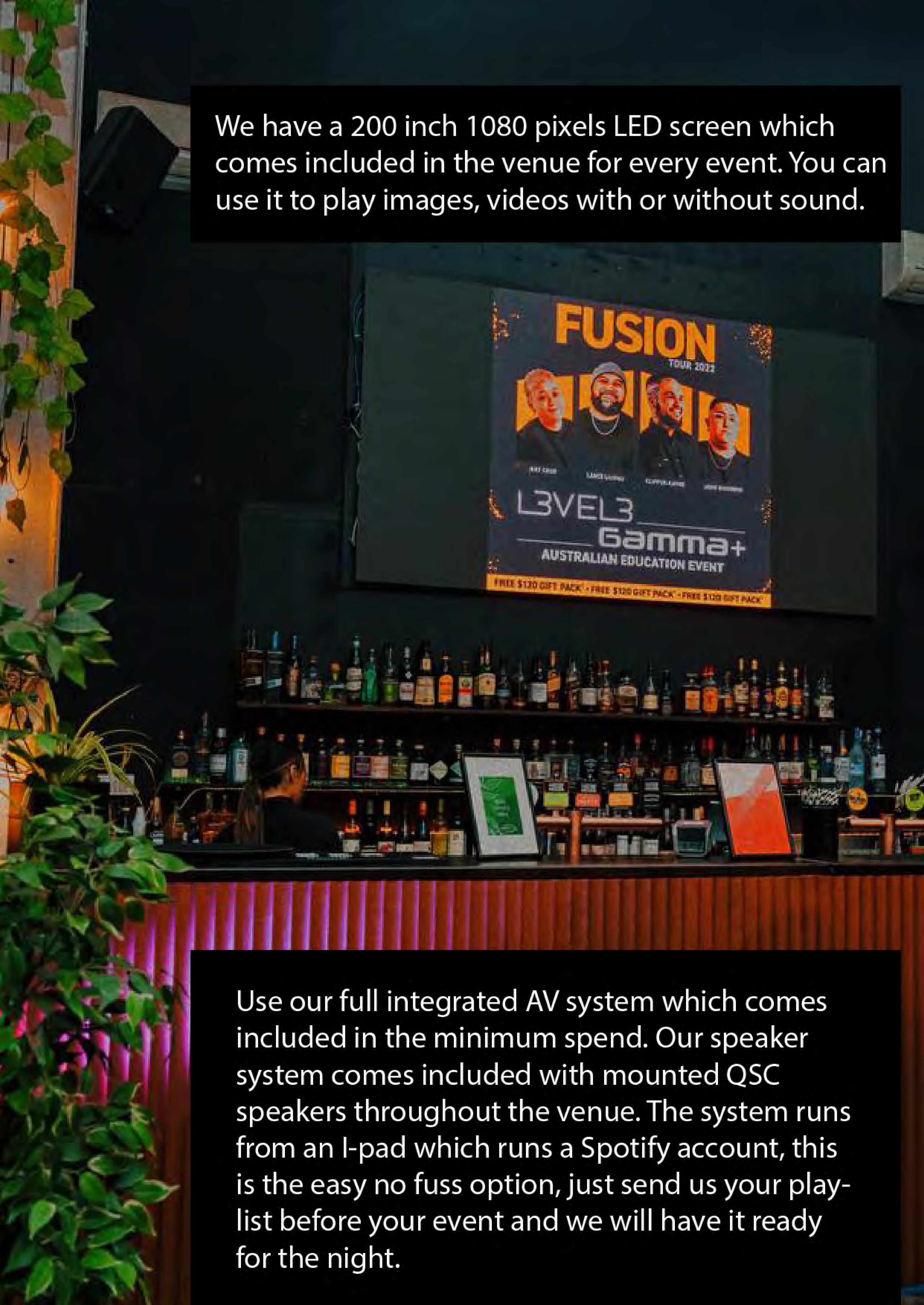
Full integrated PA system, 4 QSC speakers, ipad and spotify Integrated lighting system, dimable festoon lighting and static uplighters 200 inch LED TV screen with laptop Wireless microphone available High speed fibre wifi Full bar service with tap beer system including 5 beers and ciders and 6 cocktails Full kitchen onsite with commercial catering company onsite Polished concrete floors with area for dance floor Smoke machine furniture including high bar tables, lower tables for inside and outside Outside alfresco area 2 spaces available, the indoor warehouse feel and

Roller door access (Container height)
3 phase power available
AV and heating system
Gas heaters
Disabled toilets and baby change facilities
4 unisex toilets available

outside the beer garden, can be made into one space

Disabled access

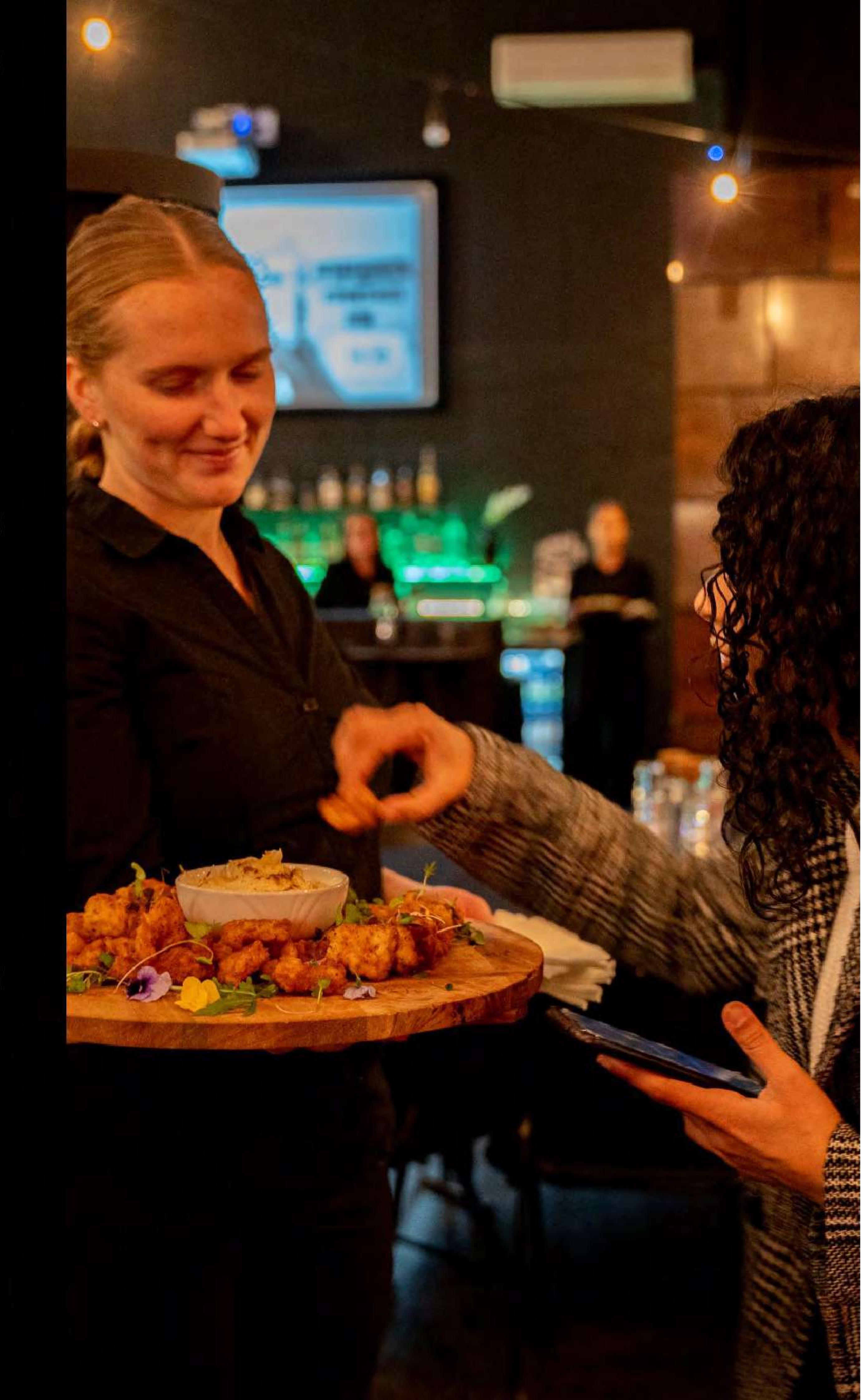
5 minute walk to train station or tram stop Street parking available





They are more than welcome to use our speakers, we require them to bring their mixer and the correct cables. It is important they 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.



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

THE FAB BIG BOARD PRICING

and stuffed pepper dews

with bread and crackers.

2 m (40 -60 pax) 3 m (60 - 100 pax) 4 m (100 - 150 pax)

\$1450 \$1750 \$2350



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.

Raspberry, apple almond cake

Mini raspberry and apple cake topped with almonds (gf)

Tiramisu cups

Espresso soaked sponge, crushed raspberries, honey mascarpone, crushed chocolate

Salted toffee pudding

Prunes and dates, salted toffee sauce double cream

Limone

Meyer lemon curd, torched italian meringue, butternut crumb tart, edible flowers

PRICING

Mini Graze Board (around 20 pax)

\$400

1 m (40 -60 pax) 2 m (60 - 100 pax) 3 m (100 +)

\$900 \$1500 \$2000



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 \$129 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 \$129 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 \$99 serves 6

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

Middle eastern platter \$126 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 tornato pesto to dip. With freshly baked bread crack-ers and grissin

Goats curd, semi dried tomato and salsa verde tartlets

(24 Pieces) \$120

Cured salmon on mini pancake, citrus mascarpone

(24 Pieces)\$105

(24 Pieces) vege on req	\$140
Coronation chicken pillow sandwiches	
(24 Pieces)	\$140
Bruschetta - 3 varieties of chef selection	
(30 Pieces)2 flavours inc vege	\$99
Peking duck pancakes, hoisin, spring onion	, cucumber
(24 Pieces)	\$120
Fruit platter for 10 pax	\$99
Sandwich platter	
(selection of 20 mini assorted sandwiches	\$95
Sweet treat box	

(25 assorted petit four & sweet treats including truffles, maca-

Corn fritters w caramelised onion & crispy bacon

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Dietary Platters

roons and mini cakes....

12 pieces per platter to 48\$

- Sweet potato and spinach croquette (vegan, gf, df)
- Pumpkin and almond samosa (vegan, df)
- Wild mushroom pate, trufe oil, crostini (vegan, df)
- Vegetable & Shitake spring rolls (vegan, df)
- Vegan tofu nigiri (vegan, gf, df)

\$5 per piece (minimum20)

- · Rice paper rolls Lemongrass coconut chicken (gf, df)
- Rice paper rolls Teriyaki beef (gf, df)
- · Rice paper rolls Spicy tofu and green apple (vegan, gf, df)
- · Rice paper rolls Prawn and pickled mango (gf, df)



Roaming Small Bites

(Minimum 20 pax)

Prices

4 pieces per person \$18pp

6 pieces per person \$27pp

8 pieces per person \$36pp

10 pieces per person \$43pp



Hot Bites

Land

- Lamb fillet mignon, black truffle mayo (gf)
- Beef and cheddar sausage rolls, kasundi
- BBQ Duck spring rolls, hoisin sauce
- · Cocktail beef pies, tomato relish
- · Char sui pork spring rolls, Sriracha kewpie
- · Chicken and shiitake wontons, sweet chilli

Ocean

- · Sesame Prawn toast, roasted sesame sauce
- · BBQ scallop, taramasalata, chorizo (gf)
- · Tom yum prawn twisters, sweet chilli
- · Chili salted calamari, lemon aioli
- · Takoyaki balls, kewpie, okinomi

Garden (v)

- Zucchini and chickpea pakoras, raita (v)
- Caramelized onion and cheddar tarts (v)
- Tomato and goats cheese tarts (v)
- Provolone, sugo and basil mini pizzette (v, contains pine nuts)
- Mac and cheese croquettes, smoked paprika aioli (v)
- Arancini (v)

Cold Bites

Land

- Lemon zaatar pulled chicken, harrisa yogurt, crispy flatbread
- Lemongrass coconut chicken rice paper roll (gf, df)
- · Peking duck pancake, spring onion hoisin
- Beef bresaola preserved lemon and ricotta (gf)
- · Peppered lamb, truffled mushroom crostini
- · Teriyaki beef rice paper roll (gf, df)

Ocean

- Hot smoked ocean trout betal leaf, sweet fish sauce, chili jam Thai basil (gf, df)
- Smoked salmon blini, horseradish mascapone, caviar
- · Prawn and pickled mango rice paper roll (gf, df)
- · Tuna tataki, furikake, wasabi avocado, crisp wakame cracker
- Crumbed prawn sando, pickled slaw, XO mayo

Garden (v)

- · Smoked goats curd tartlet, air dried tomato, salsa verde (v)
- Corn and coriander fritters, quacamole, fried Halloumi (v)
- · Wild truffled Mushroom en croute, pickled artichoke (vegan, df)
- · Spicy tofu and green apple rice paper roll (vegan, gf, df)

Bigger Bites & Bowls

(Minimum 20 pax)

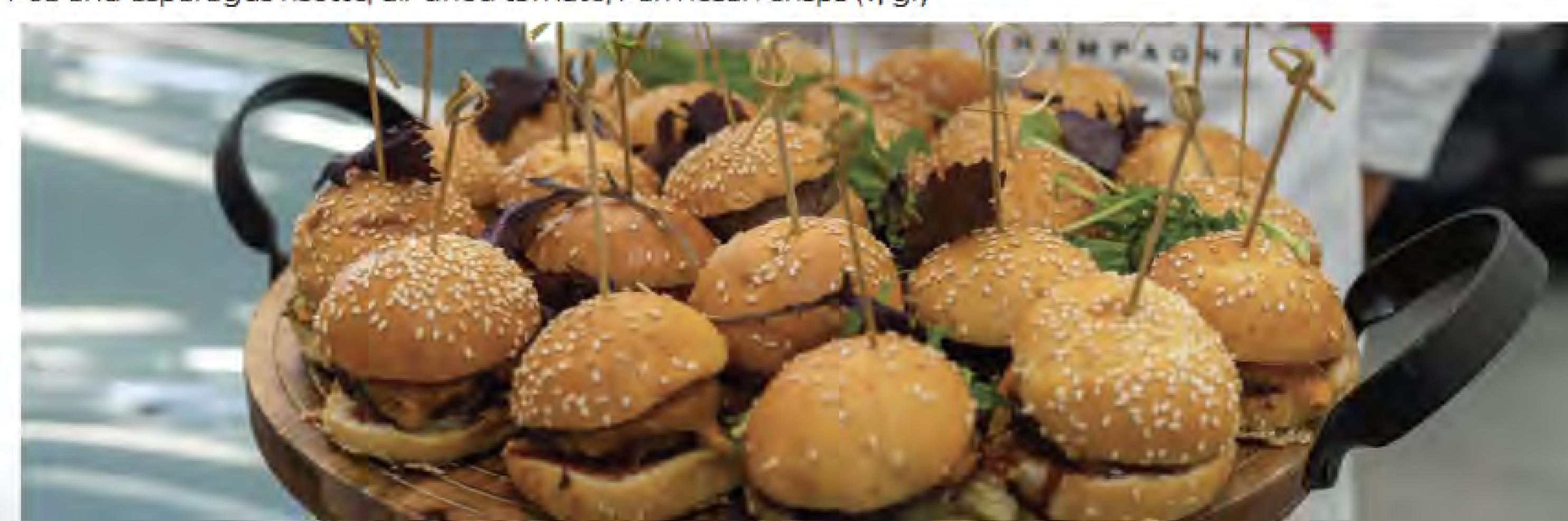
Bigger Bites \$8.50 per piece

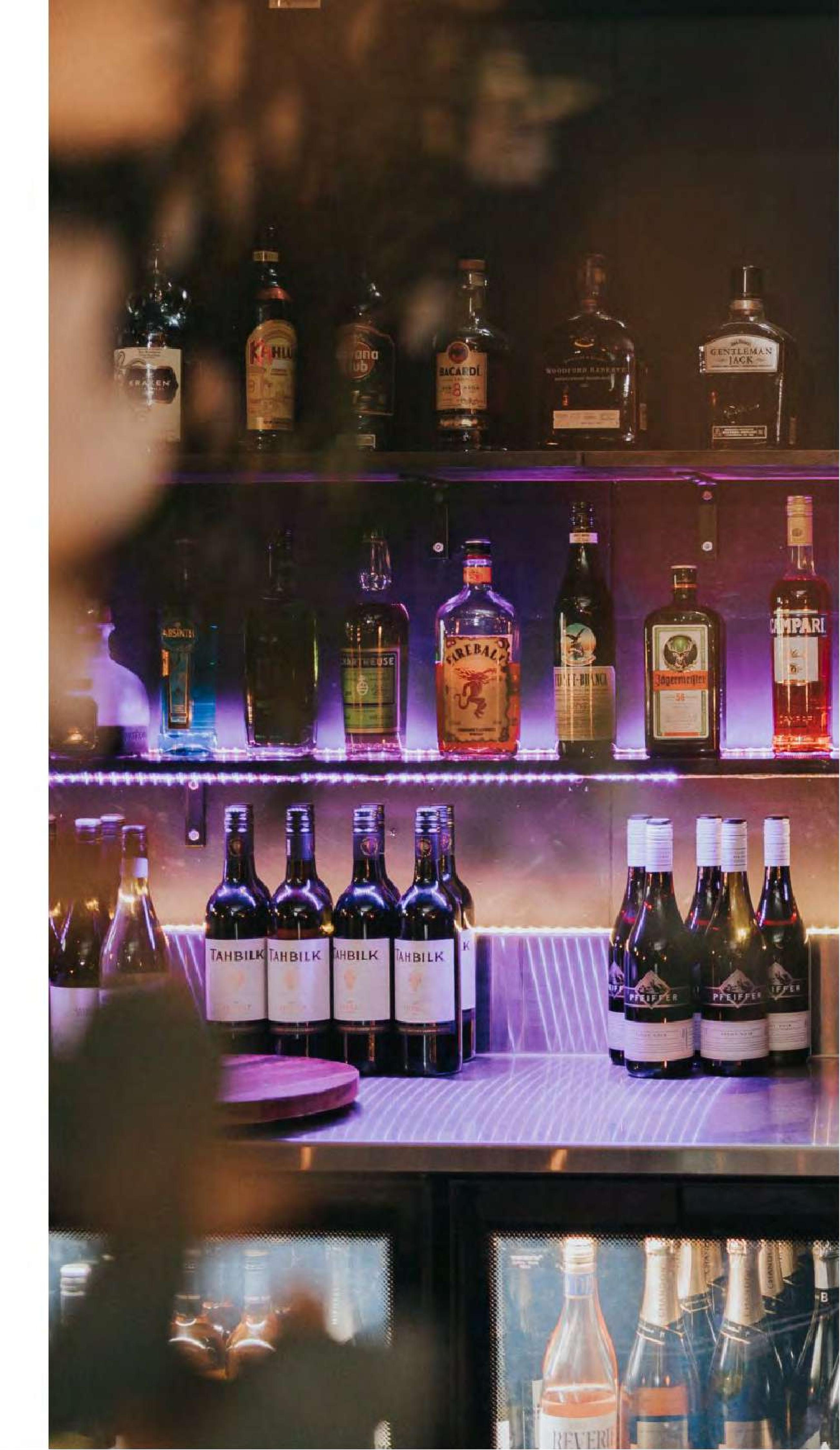
Choose from the below:

- · Wagyu cheeseburger, dill cucumber, SBR sauce, pickled ranch mayo
- · Ruben toastie, 12hr smoked beef brisket, kosher pickles, fermented red cabbage gruyere, dijon mustard
- · BBQ pork banh mi, pickled vegetable, spring onion, pate, hoisin
- · Chicken karaage gua bao, chili slaw, hoisin kewpie, coriander (df)
- · Spiced chicken empanada, chimichurri
- · Southern fried crispy prawn, guacamole, pico de gallo, lime crema
- Lamb kofta lettuce wrap, smoked eggplant, green sambal yogurt (gf)
- · Slider. Middle eastern falafel, halloumi, harissa and tzatziki (v)
- · Spiced moroccan pumpkin empanada, chimichurri (vegan, df)
- · Eggplant karaage bao, chili slaw, hoisin kewpie, coriander (vegan, df)
- · Chili bean, quesadilla, guac and jalapeno vegan coyo (vegan, df)

Bowls \$13 per bowl Choose from the below:

- Mapo tofu, sichuan beef, special fried rice (gf, df)
- Smokey 12hr beef brisket, baked mac and cheese, bourbon bbg sauce
- · BBQ lamb kofta, tiny greek salad, garlic yoghurt, crisp flatbread (gf)
- · Masterstock poached chicken & coconut salad, asian herbs, kaffir lime, crispy shallots (gf, df, contains nuts)
- · Korean fried chicken, pickled cucumber salad, gouchujang sauce
- · Chicken jungle curry, snake beans, baby corn, thai basil, pandan rice (gf, df)
- · Sticky pork belly, tamarind caramel, pickled asian slaw, fragrant herbs, chili jam (gf, df)
- · Beer battered flathead fillet, chips, Tartare sauce, lemon (df)
- · Prawn Mee goreng, hokkien noodles, bean shoots, peanut satay, fried shallots (df, contains nuts)
- Lemon pepper calarmari, rocket, aioli, lemon (df)
- · Miso roasted salmon, pickled shitake mushroom, qukes, soba noodles, edamame, teriyaki sauce (df)
- · Spiced chickpea fritters, pickled slaw, cucumber coconut yoghurt, tomato kasundi (gf, df, vegan)
- Three cheese potato gnocchi, toasted walnuts, fried greens (v, contains nuts)
- · Miso roasted pumpkin, pickled shiitake mushroom, qukes, soba noodles, edamame, teriyaki sauce (vegan, df)
- Pea and asparagus risotto, air dried tomato, Parmesan crisps (v, gf)





Drinks

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

BEER Tap Brews	Schooners/Prints	Rose	
		Reverie Rose	\$11.50
 Carlton Draught Moo Brew Pale Ale 	\$11.00/\$14.00	Blue Pyrenees Bone Dry	\$12.00
	\$12.00/\$15.00	Dewey Station Moonglow Rose	\$13.00
Mountain Goat Larger Moon Dog HazydDA	\$11.00/\$14.00	· Yering Station Village Rose	\$14.00
Moon Dog Hazy IPA Canada Gialan	\$11.00/\$14.00	· reining station vinage Rose	Φ1+.OC
Somersby Cider	\$11.00/\$14.00		
Bottled Brews		RED WINE	
· Stomping Ground Gipps Ale	\$10.00	Shiraz	
Little Creatures	\$10.00	· Tahbilk Shiraz	\$12.50
Furphy	\$9.00	· Sanguine Progeny Shiraz	\$13.00
- Heineken	\$10.00	· Campbells Bobbie Burns Shiraz	\$14.50
· Cascade Light	\$7.50	Bethany Wines Shiraz	\$13.5C
• Asahi	\$10.00	Devey Station Barossa Shiraz	\$14.00
· Corona	\$10.00	D'Arenberg The Laughing Magpie	\$16,00
4 Pines American Amber Ale.	\$10.00		7.1-1-1
Balter Eazy Hazy	\$11.00	Cabernet Sauvignon	
Balter XPA	\$11.00	Step by Step Cab Sauv	\$12.00
· Balter IPA	\$12.00	Reverie Cabernet Sauvignon	\$13.00
Pirate Life IPA	\$12.00	Tahbilk Cabernet Sauvignon	\$14.50
Peroni Red	\$10.00		Ψ1-1.50
		Other Varietals	
Cider		· Dalfarras Sangiovese	\$12.00
· Monteiths Pear Cider	\$10.00	· Santa Ana Homage Malbec	\$12.00
Monteiths Apple Cider	\$10.00	Pfeiffer Tempranillo	\$13.00
· Montettis Apple Cidei	Ψ10.00	Dewey Station Venue Express GSM	\$14.00
		· Sabazio Rosso di Montepulciano DOC	\$15.00
WHITE WINE			24.115.11.22
Chardonnay		Pinot Noir	
		· La Vue Pinnot Noir	\$11.50
Pfieffers Chardonnay Marsanne 2017	\$12.50	Pfeiffer Pinot Noir	\$13.50
 Yering Station Village Chardonnay 	\$14.50	· Giant Steps Pinot Noir	\$15.50
Sauvignon Blanc		· Riversalde Pinot	\$17.50
	3450 Sec.		
· Pickles Sauvignon Blanc	\$11.50	SPARKLING WINE	
Petal & Stem Sauv Blanc	\$12.00		
· Catalina Sounds Sauvignon Blanc	\$14.50	 McPherson Sparkling Brut 	\$10.50
Craggy Range Sauvignon	\$16.00	 Veuve Ambal Blanc De Blanc NY 	\$11.50
 Yealands S1 Sauv Blanc 	\$15.50	Blue Pyrenees Midnight Curvee	\$15.00
Other Varieties		· Chandon Brut	\$14,00
	man e-e	Mumm Champagne	\$17.00
Aquilani Pinot Grigio	\$11,50	Prosecco	
Tahbilk Viognier	\$12.00	Bandini Prosecco	\$11.50
Dal Zotto Pinot Grigio	\$12.50		
- Bella Luna Fiano	\$12.50	Dal Zotto Pucino Prosecco	\$13.50
Riesling		Non/Low alcoholic	
	dan tro	· Heaps Normal XPA non alcoholic	\$9.00
La Vue Riesling	\$11.50	0.5%	φ9.00
Bethany First Village Riesling	\$12.50	Heaps Normal Larger non alcoholic	40.00
Paulett Polish Hill Riesling	\$14.50	0.5%	\$9.00
		Naked life C&t non alcoholic	\$5.00
Moscato		Naked life non alcoholic Italian spritz	\$5.00
· Aimees Garden Moscato	\$11.50	· Everleigh Bottling Co - Berllini - non	\$5.50
· Campbells Moscato	\$12.00	alcoholic	ال د. دب
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Drinks

\$11.50

\$11.50

\$11.50

\$11.50

\$11.50

\$11.50

SPIRITS HOUSE SPIRITS
Polish Vodka
Gordons London Dry
· Johnny Walker Red Lebel Scotch Whiskey

· Bacardi Carta Blanca Rum

Dos Amigos Tequila

VODKA

· Jim Beam

· Absolut Vodka	\$14.00
Kettle One	\$14.50
· Zubrowka Vodka	\$14.50
Ciroc Vodka	\$15.50

(SIN	
	Bombay Sapphire	\$13.50
	Tanqueray	\$14.00
•	Hendricks	\$15.00
15.	Melbourne Gin Company	\$15.50
	Four Pillars Rare Dry	\$16.00
	Anther Florescence	\$16.00
	Anther Geelong Dry	\$15.50
	Tasmania Gin	\$16.00
	Brooklyn Gin	\$16.00
	Four Pillars Bloody Shiraz	\$16.00
	Four Pillars Fresh Yuzu	\$16.00
	Four Pillars Spiced Negroni	\$17.00
	Hendricks Lunar	\$17.00
	Hendricks Neptunia	\$17.00
	Moores Dry Gin	\$14.00
	Noosa Gin	\$15.00
-	Melbourne Gin Co - Single Shot Gin	\$16.50
	Tiny Bear Doctor Gin	\$16.00
	Tiny Bear Gypsy Gin	\$16.00
	Tiny Bear Sailor Gin	\$17.00
- 4	11:11 Olive Leaf	\$15.00
	Four Pillars Olive Leaf	\$17.00

MULICITEM

WHISKEY	
· Canadian Club	\$12.00
· Starwards Nova Single Malt Australian Whiskey	\$12.00
• Fireball	\$15.00
 Johnny Walker Black Label Scotch Whiskey 	\$14.50
 Johnny Walker Double Black 	\$16.00
· Chivas Regal	\$16.00
Johnny Walker Gold	\$17.00
Nikka from Barrell	\$17.50
 Glenfiddich 12yr old single malt 	\$18.00
· Johnny Walker Blue	\$32.00
 Starwood Nova Single Malt 	\$18.00
 Starwood Two-Fold Double Grain 	\$16.00

BOURBON

•	Southern Comfort	\$12.00
	Jack Daniels	\$12.50
*	Woodford Reserve	\$14.00
	Gentlemen Jack	\$15.50
	Makers Mark	\$15.50
	Wild Turkey Rare Breed	\$17.00
÷	Jim Beam Devils Cut	\$14.00

RUM

\$14.00

TEQUILA

· Tequila Tromba	\$15.00
· Patron Tequila	\$15.00
· Tequila Blu	\$15.00
· Tromba Anejo	\$18.00

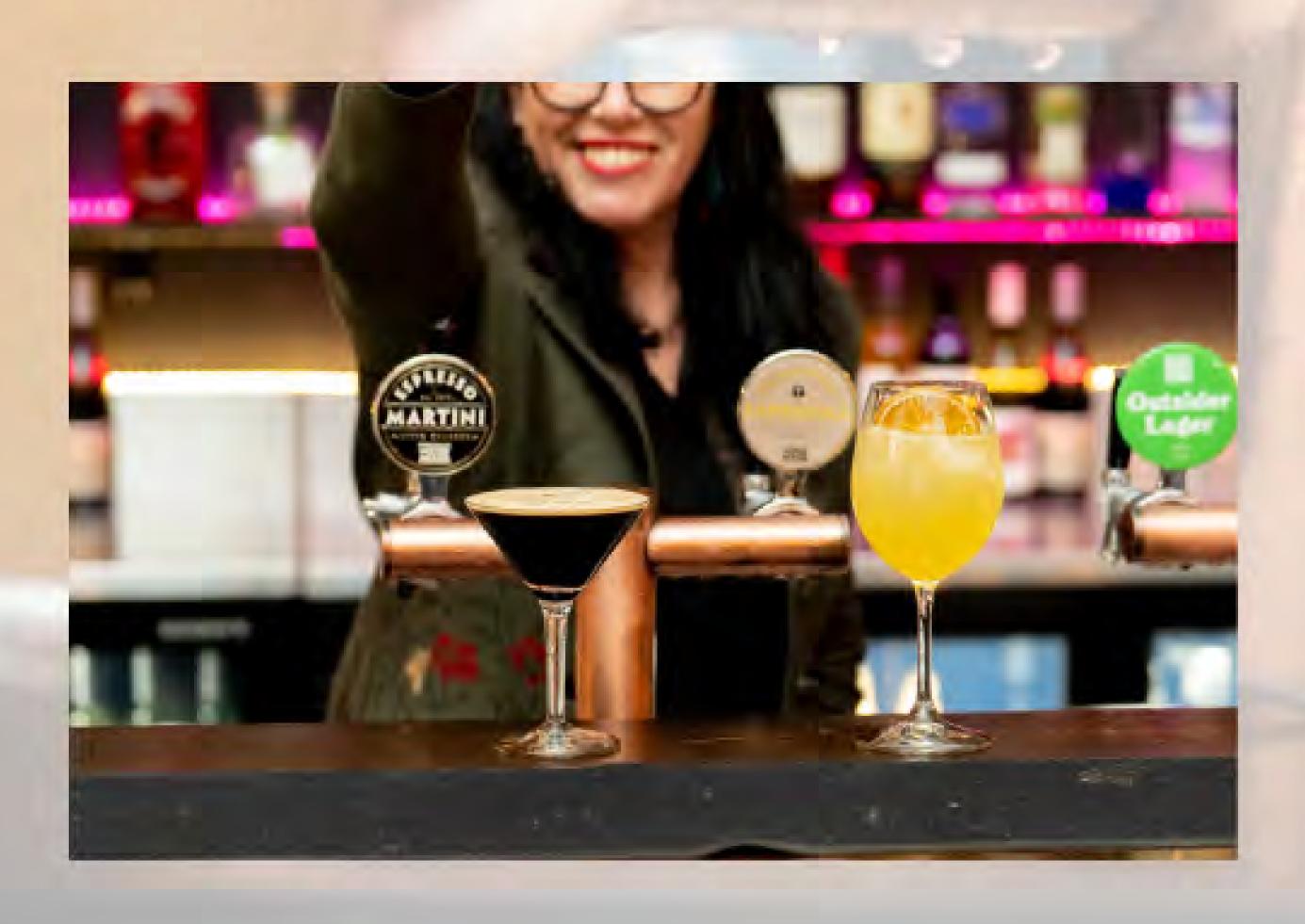
ABSINTHE

\$18.00 Pernod Absinthe

Tap Cocktails

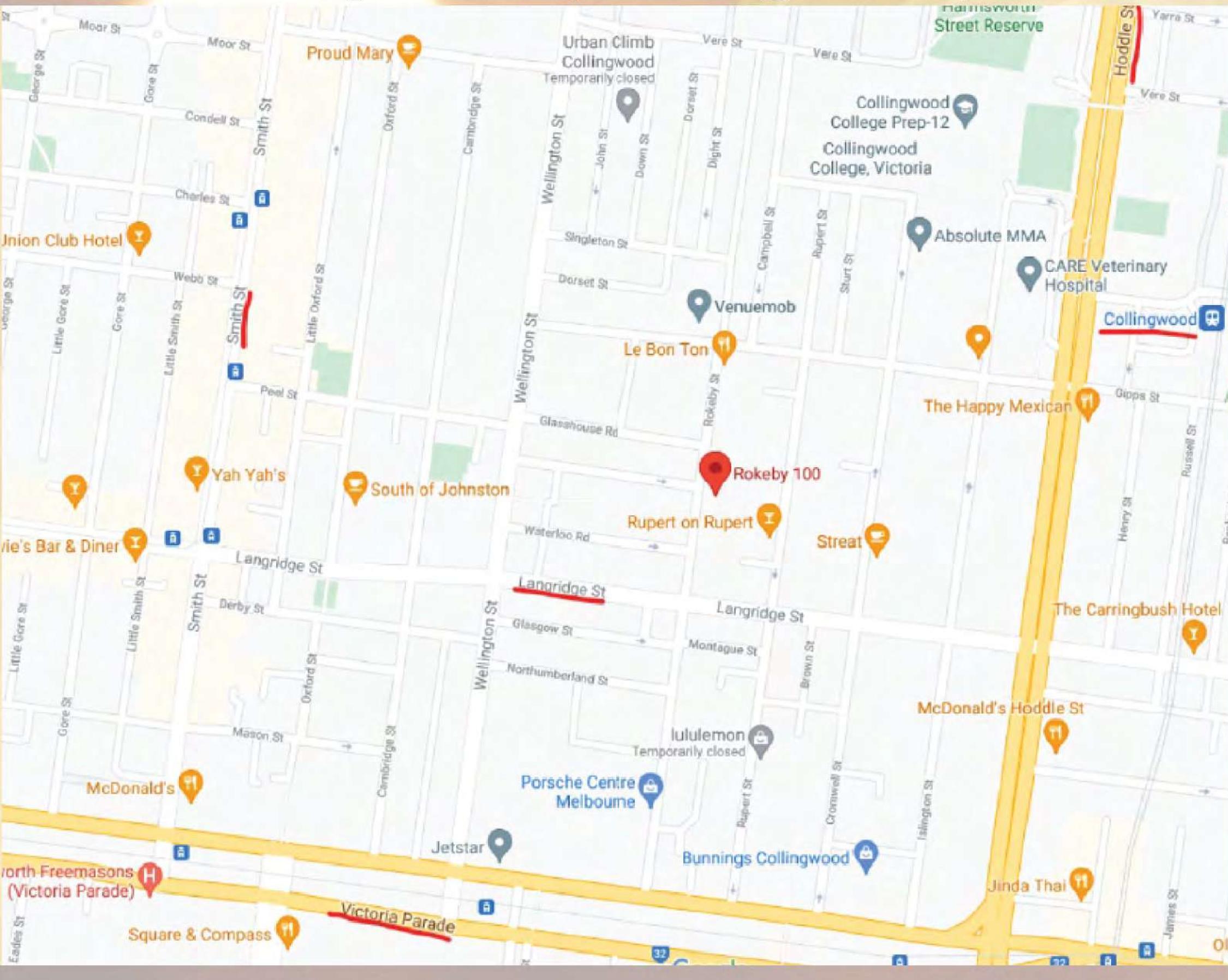
· Espresso Martini	\$18.00
 Passionfruit Caprioska 	\$18.00
Rose Spritz	\$18.00
 Moon Dog Tropical Fizzer 	\$18.00
 Green Apple Mojito 	\$18.00
Miami Iced Tea	\$18.00

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



^{*}Drinks packages also available at a per head cost

Address 100 Rokeby Street, Collingwood, VIC 3066



How to findus:

Public Transport



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



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 Uber and usually you won't have to wait longer than 5 - 10 minutes.



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





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 \$60 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 guests.

Are your prices in GST?

All 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 are required to use our internal speaker system which has been integrated and tested for sound levels. 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

ROKEBY 100

100 Rokeby Street Collingwood events@rokeby100.com.au

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