

# EVENTS AT THE TRUST

*the* DETAILS



## THE TRUST

MELBOURNE

A NUDO VENUE



## **THE TRUST**

Where Manhattan meets Melbourne,  
The Trust has been resurrected in style.

This grand old building represents the  
next generation of couples celebrating  
their love, and people who just want to  
throw a good old fashioned party.

Welcome to The Trust.



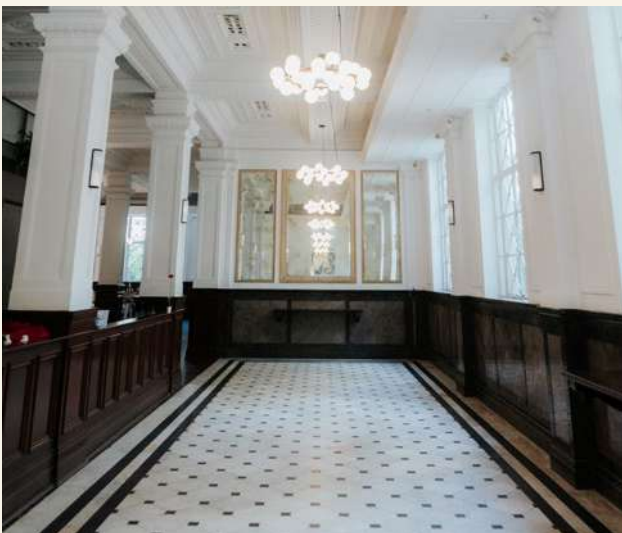
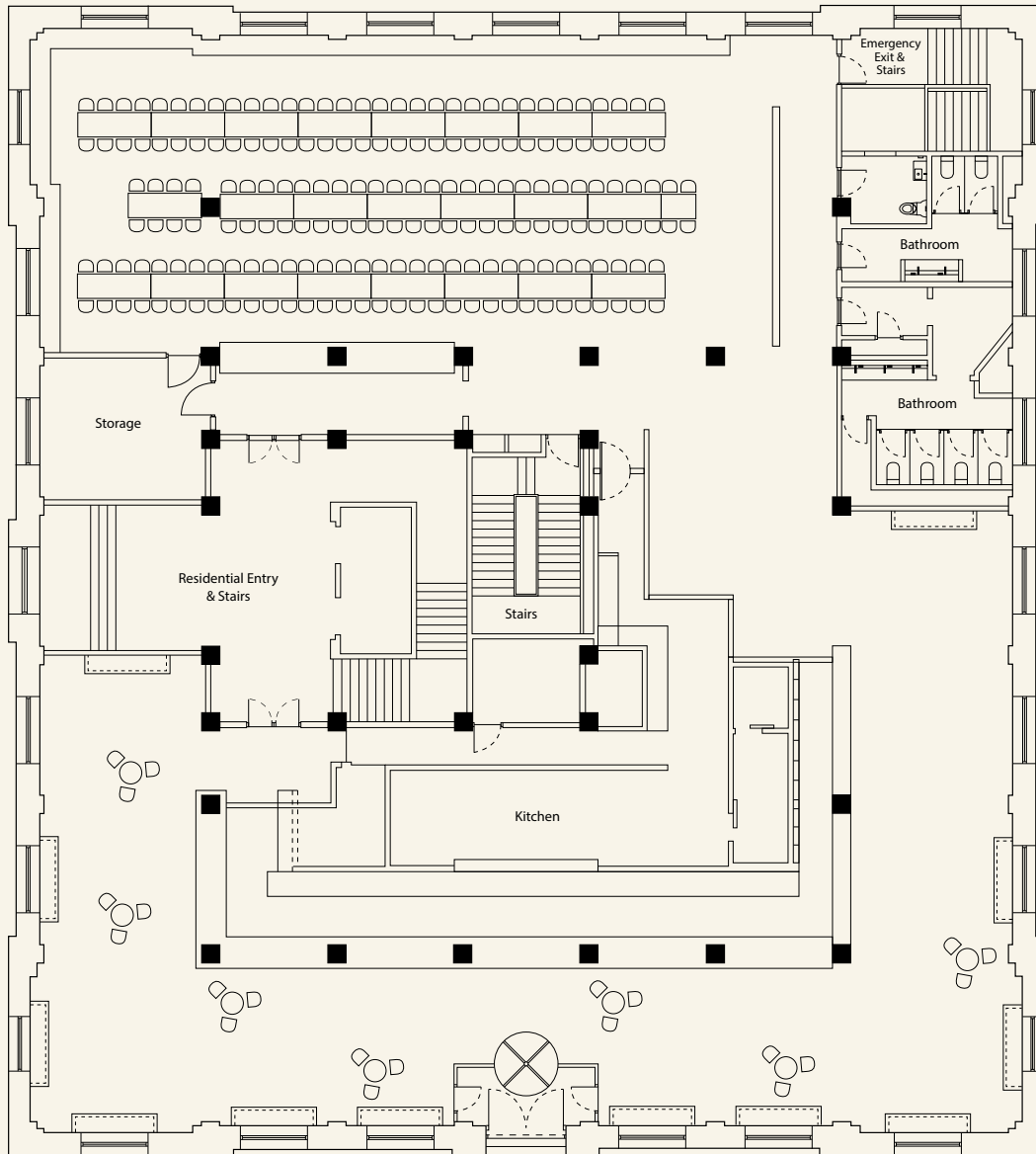


## THE SPACES

350 STANDING | 252 SEATED

The Trust boasts a superlative space. Its genesis is a story of 20th century Beaux-Arts heritage meets contemporary flair.

# FLOOR PLAN







## EVENT PACKAGES

To host your wedding at The Trust, it's as simple as hitting our minimum spend, which is outlined on the right.

You can do this by booking any of the inclusions listed below.

Following your viewing of the venue, our team will custom quote you based on your requirements.

### THE TRUST PACKAGE<sup>^</sup> CAN INCLUDE

---

- Exclusive venue hire\*
- Catering\* - custom quoted
- Planning
- On the day coordination
- Floristry
- Styling
- Invitations and stationery
- Photography
- Videography

\*Non-removable elements

<sup>^</sup> Minimum spend required

If you you have any questions regarding our packages, please visit our [FAQ page](#).

### PEAK SEASON

---

(October, November, February, March)

Monday - Wednesday: \$31,200

Thursday: \$38,400

Friday and Sunday: \$43,200

Saturday: \$48,000

### OFF-PEAK SEASON

---

(January, April, May, September, December)

Monday - Wednesday: \$26,520

Thursday: \$32,640

Friday and Sunday: \$36,720

Saturday: \$40,800

### WINTER

---

(June - August)

Monday - Wednesday: \$21,480

Thursday: \$26,880

Friday and Sunday: \$30,240

Saturday: \$33,600

\*\*All prices listed are in \$AUD, subject to availability and can change without notice. Public holidays, other celebration days, or major events will incur a surcharge. Minimum spends apply. Pricing valid as of February 2023.



# PLATED CATERING PACKAGES

## GOLD

100+ \$180pp  
80-99 +\$20pp

### MENU ITEMS

- Three chef selection canapés
- Artisan bread
- Antipasto entrée
- Alternate plated main
- Shared service of the wedding cake on platters

### BEVERAGES

- Four hour beverage package
- Furphy Ale
- Premium red, white, sparkling wine
- Soft drink, juice
- Tea, coffee

## DIAMOND

100+ \$195pp  
80-99 +\$20pp

### MENU ITEMS

- Three chef selection canapés
- Artisan bread
- Alternate plated entrée
- Alternate plated main
- Shared service of the wedding cake on platters

### BEVERAGES

- Five hour beverage package
- Complimentary Bellini cocktail
- Two premium beers
- Premium red, white, sparkling wine
- Soft drink, juice
- Tea, coffee

## PLATINUM

100+ \$225pp  
80-99 +\$25pp

### MENU ITEMS

- Three chef selection canapés
- Antipasto platter
- Artisan bread
- Alternate plated entrée
- Alternate plated main
- Shared service of the wedding cake on platters
- Three shared petit fours desserts

### BEVERAGES

- Five hour beverage package
- Open bar cocktails (select three)
- Unlimited house spirits
- Two premium beers
- Premium red, white, sparkling wine
- Soft drink, juice
- Tea, coffee

\*All prices listed are valid from 01/08/2023, subject to availability, peak and non-peak periods, day of the week, timing of event and can change without notice. Public holidays, other celebration days, or major events will incur a surcharge. For events held from January 1, 2025 packages will be subject to a \$10pp increase and a \$20pp increase for events held from January 1, 2026. Pricing valid as of July 2023.

# PLATED MENU

## ENTRÉE

---

**Heirloom beetroot, pear and truffled vinaigrette (VE, GFO)**

Truffled vinaigrette, pear, cashew cream and French herbs

**Cured kingfish (GF, NF)**

Verjuice dressing, cream, fresh fennel and dill

**Fremantle octopus (DF)**

White beans, ajo Blanco, almond, chili oil and parsley

**Twice-cooked pork belly, smashed cucumber salad (GF, DF, NF)**

Smashed cucumber salad, sesame dressing

**Free range chicken, sweet corn and wild grain (GF, DF, NF)**

Hazelden's chicken thigh, sweet corn puree, wild grains and Italian herb sauce

**Roast pumpkin and parmesan ravioli (V)**

Burnt butter and sage sauce

**Potato gnocchi with tomato sugo (VE, NF, FF)**

Housemade sugo and lemon pangrattato

**Gippsland beef tartare (DF, NF)**

Nudo's special sauce, capers, sourdough

## MAIN

---

**Mediterranean slow cooked lamb shoulder (GF, NF, DFO)**

Babaganoush, feta, pickled onion and red wine jus

**Oven roasted market fish, zucchini and pine nuts (GF, DF)**

Locally sourced white fish, zucchini a la grecque, pine nuts and mint

**Free range chicken, broccoli cream and tarragon jus (GF, NF)**

Hazelden's Free range chicken, sauteed cime de rapa, broccoli cream and tarragon jus

**Slow-cooked red wine beef cheek (GF, NF)**

Gippsland beef cheek, celeriac, winter greens and red wine jus

**Local mushroom orecchiette, truffle cream (NF, V)**

Truffle cream, medley of mushrooms, kale, pecorino

**Roasted cauliflower, turmeric and coconut dahl (VE, GF, NF)**

Sri Lankan-inspired lentil dahl, roasted cauliflower, fried curry leaves and coconut sambal

**Slow cooked pork scotch (GF, NF)**

Hispi cabbage, fresh apple and fennel slaw, mustard sauce

**Thai red sweet potato curry (VE, GF)**

Mild spiced red vegan curry, kaffir lime, coriander, lychee and aromatic brown rice

## PLATED DESSERT

---

\$16pp

Individually plated desserts

Your choice of two

**Passionfruit and mezcal tart (V, GF)**

Freshly torched meringue, toasted coconut

**Nudo tiramisu (V)**

Chocolate sauce, mascarpone and cocoa powder

**Basque cheesecake (V, GF)**

Caramelized blueberry

**Sticky toffee and banana pudding (V, GF, DF)**

Whipped coconut cream and vegan caramel sauce

**Dark chocolate and raspberry cake (VE, GF)**

Chocolate and raspberry sponge, coconut ganache, buckwheat crumble and whipped coconut cream

## ELEVATED MAIN

---

\$17pp

Your choice of two

**Lemon and thyme marinated Gippsland lamb rump (GF, DF, NF)**

Red pepper romesco, fresh spinach and red wine jus

**Southern Ranges striploin steak (GF, NF)**

Cooked strictly medium rare, potato rosti, creamed leeks, green pepper and brandy sauce

**Duck breast and confit duck leg (GF, DF, NF)**

Lentil cassoulet, mustard fruits, red wine sauce and beetroot puree

## ON THE TABLE

---

Artisan bread, olive oil, salt and pepper

Gluten free menu available upon request.

(V) Vegetarian | (VE) Vegan | (GF) Gluten free | (GFO) Gluten free option available | (DF) Dairy free | (DFO) Dairy free option available | (FF) Fructose free | (NF) Nut free

\*Please note, our Executive Chef designs our menu seasonally, dishes may change with no notice and are subject to availability.





# COCKTAIL CATERING PACKAGES

## GOLD

100+ \$180pp  
80-99 +\$20pp

### MENU ITEMS

- Eight canapés per person
- One substantial canapé per person
- Shared service of your wedding cake on platters
- 3 petit four dessert

### BEVERAGES

- Four hour beverage package
- Furphy Ale
- Premium red, white, sparkling wine
- Soft drink, juice
- Tea, coffee

## DIAMOND

100+ \$195pp  
80-99 +\$20pp

### MENU ITEMS

- Ten canapés per person
- One substantial canapé per person
- Shared service of your wedding cake on platters
- 3 petit four dessert

### BEVERAGES

- Five hour beverage package
- Complimentary Bellini cocktail
- Two premium beers
- Premium red, white, sparkling wine
- Soft drink, juice
- Tea, coffee

## PLATINUM

100+ \$225pp  
80-99 +\$25pp

### MENU ITEMS

- Ten canapés per person
- Two substantial canapés per person
- Shared service of your wedding cake on platters
- 3 petit four dessert

### BEVERAGES

- Five hour beverage package
- Open bar cocktails (select three)
- Unlimited house spirits
- Two premium beers
- Premium red, white, sparkling wine
- Soft drink, juice
- Tea, coffee

\*All prices listed are valid from 01/08/2023, subject to availability, peak and non-peak periods, day of the week, timing of event and can change without notice. Public holidays, other celebration days, or major events will incur a surcharge. For events held from January 1, 2025 packages will be subject to a \$10pp increase and a \$20pp increase for events held from January 1, 2026. Pricing valid as of July 2023.



# CANAPÉ MENU

## COLD

---

**Whipped ricotta and beetroot tartlet (GF, V, NF)**

Lemon-scented whipped ricotta and heirloom beets, sunflower seed

**Mushroom rice paper roll (VE, GFO)**

Hoisin dipping sauce

**Smoked salmon blini**

Tasmanian cold smoked salmon, crème fraîche and dill

**Sichuan tofu betel leaf (VE, GF)**

Fried sichuan tofu, coconut, Asian herbs

**Gippsland beef tartare (DF, NF)**

Nudo's special sauce, capers, sourdough

**Avocado and brown rice sushi roll (VE, FF, NF, DF, GF)**

Gluten-free soy sauce

## HOT

---

**Potato rosti (VE, GF, NF)**

Red pepper nut free romesco, house made dukkah

**Tomato and bocconcini arancini (V, NF, GF)**

Basil mayonnaise

**Sweet corn and gruyere croquette (V, NF)**

Chipotle sauce

**Pork belly bao bun (DF, NF)**

Fried pork belly, kimchi

**Southern Fried chicken slider (NF)**

Brioche, iceberg, pickles and ranch

**Tempura oyster (NF, GF, DF)**

Wasabi and spring onion mayo

**Crispy katafi prawn (DF)**

Katafi pastry, sesame dressing

## SUBSTANTIAL

---

**Mediterranean slow cooked lamb shoulder (GF, NF, DFO)**

Babaganoush, feta, pickled onion and red wine jus

**Local mushroom orecchiette, truffle cream (V, NF)**

Truffle cream, medley of mushrooms, kale, pecorino

**Roast pumpkin and parmesan ravioli (V)**

Burnt butter and sage sauce

**Twice cooked pork belly, smashed cucumber salad (GF, DF, NF)**

Smashed cucumber salad, sesame dressing

**Crumbed fish and chips (GF, DF, FF, NF)**

House-made gribiche

(V) Vegetarian | (VE) Vegan | (GF) Gluten free | (GFO) Gluten free option available | (DF) Dairy free | (DFO) Dairy free option available  
(FF) Fructose free | (NF) Nut free

\*Please note, our Executive Chef designs our menu seasonally, dishes may change with no notice and are subject to availability.



# SHARED CATERING PACKAGES

## DIAMOND

100+ \$195pp  
80-99 +\$20pp

### MENU ITEMS

- Three chef selection canapés
- Artisan bread
- Three shared mains per table
- Three sides per table
- Shared service of your wedding cake on platters

### BEVERAGES

- Five hour beverage package
- Complimentary Bellini cocktail
- Two premium beers
- Premium red, white, sparkling wine
- Soft drink, juice
- Tea, coffee

## PLATINUM

100+ \$225pp  
80-99 +\$25pp

### MENU ITEMS

- Three chef selection canapés
- Antipasto platter
- Artisan bread
- Three shared mains per table
- Three sides per table
- Shared service of your wedding cake on platters
- Three shared petit fours desserts

### BEVERAGES

- Five hour beverage package
- Open bar cocktails (select three)
- Unlimited house spirits
- Two premium beers
- Premium red, white, sparkling wine
- Soft drink, juice
- Tea, coffee

\*All prices listed are valid from 01/08/2023, subject to availability, peak and non-peak periods, day of the week, timing of event and can change without notice. Public holidays, other celebration days, or major events will incur a surcharge. For events held from January 1, 2025 packages will be subject to a \$10pp increase and a \$20pp increase for events held from January 1, 2026. Pricing valid as of July 2023.

# SHARING MENU

## MAINS

---

Your choice of three  
Please include one vegetable dish in your selection

**Mediterranean slow cooked lamb shoulder (GF, NF, DFO)**

Babaganoush, feta, pickled onion and red wine jus

**Oven roasted market fish, zucchini and pine nuts (GF, DF)**

Locally sourced white fish, zucchini a la grecque, pine nuts and mint

**Free range chicken, broccoli cream and tarragon jus (GF, NF)**

Hazelden's free range chicken, sauteed cime de rapa, broccoli cream and tarragon jus

**Slow-cooked red wine beef cheek (GF, NF)**

Gippsland beef cheek, celeriac, winter greens and red wine jus

**Local mushroom orecchiette, truffle cream (NF, V)**

Truffle cream, medley of mushrooms, kale, pecorino

**Roasted cauliflower, turmeric and coconut dahl (VE, GF, NF)**

Sri Lankan-inspired lentil dahl, roasted cauliflower, fried curry leaves and coconut sambal

**Slow cooked pork scotch (GF, NF)**

Hispi cabbage, fresh apple and fennel slaw, mustard sauce

**Thai red sweet potato curry (VE, GF)**

Mild spiced red vegan curry, kaffir lime, coriander, lychee and aromatic brown rice

## SIDES

---

Your choice of three

**Burnt butter pumpkin (V, NF, GF)**

Buttermilk dressing, burnt butter, pumpkin seeds

**Roasted baby potatoes (V, GF, NF DFO)**

Lemon zest, chives, sour cream

**Seasonal winter greens (V, GF)**

A seasonal mix of steamed greens, local Victorian goats curd, puffed buckwheat

**Coleslaw, coconut dressing (VE, GF)**

Thai style coleslaw, coconut dressing, chili oil

**Iceberg salad, cucumber and dill (VE, GF)**

Crisp Iceberg lettuce, baby cucumbers, lemon and dill oil

**Roast carrots, almond cream (VE, GF)**

Lemon, garlic, vadouvan vinaigrette

## SWEET PETIT FOURS DESSERTS

---

Your choice of three

**Passionfruit and mezcal tart, meringue (GF, V, NF)**

**Dark chocolate mousse cake (GF, V, NF)**

**Raspberry opera cake (V)**

**Chocolate brownie, espresso frosting (GF, VE)**

**Seasonal macarons (GF)**

## ON THE TABLE

---

Artisan bread, olive oil, salt and pepper

(V) Vegetarian | (VE) Vegan | (GF) Gluten free | (GFO) Gluten free option available | (DF) Dairy free | (DFO) Dairy free option available  
(FF) Fructose free | (NF) Nut free

\*Please note, our Executive Chef designs our menu seasonally, dishes may change with no notice and are subject to availability.



# EXTRAS

## LATE NIGHT SNACKS

---

\$7.50 per person

### Sausage rolls, relish

### Mini leek and chicken pie

### Chickpea falafel, tzatziki (VE)

### A selection of toasties

Three cheese toastie

Shaved ham and cheese

Roasted vegetable and pesto (V)

## PLATTERS & GRAZING

---

### Charcuterie (Grazing)

Additional \$24 per person

A selection of cured meats, local cheeses, quince, fresh fruits, pickled and fresh vegetables, marinated olives, ciabatta, lavosh

### Antipasto (Shared)

Additional \$14 per person

A selection of cured meats, house made dips, fresh mozzarella, grilled vegetables, marinated olives, ciabatta, lavosh

### Mezze (Shared)

Additional \$14 per person

A selection of cured meats, house made dips, dolmades, sumac feta, grilled vegetables, marinated olives, falafel, pita, lavosh

### Seafood deluxe station (Grazing)

Additional \$33 per person

Salmon gravlax, oysters, iced prawns, trout rillette, lemon mayonnaise, blini, lavosh, limes

### Dip platter (Shared)

Additional \$14 per person

A selection of house made dips, sourdough bread, lavosh

### Cheese platter (Shared)

Additional \$16 per person

Artisan Victorian cheeses, lavosh, quince paste, nuts, olive, baguette

### Fruit platter (Shared)

Additional \$14 per person

A selection of seasonal fruit

## SEAFOOD BAR

---

\$33 per person

Grazing style: Salmon gravlax, oysters, iced prawns, trout rillettes, lemon mayonnaise, blini, lavosh, lime

## REFRESH ICE CREAM CART

---

\$10 per person

Includes standard ice cream

Three hand selected options.

If under 100 guests, select two options.

## MESSINA ICE CREAM CART

---

\$19 per person

Includes Messina ice cream

Three hand selected options from the classic Messina ice cream menu. If under 100 guests, select two options.

## SUPPLIER MEALS

---

\$75 per person

All suppliers present on your day require a meal.

## DRINKS EXTENSIONS

---

Extend an hour or two to keep the party going! Please chat with your Coordinator if you wish to upgrade your drinks package only.

**Gold:** \$17 per person, per hour

**Diamond:** \$20 per person, per hour

**Platinum:** \$22 per person, per hour

## DRINKS PACKAGE UPGRADE

---

If you're looking to enhance your drinks package, we offer a variety of options.

Based on our 5-hour package, the following choices are available:

**Gold to Diamond:** \$14 per person

**Gold to Platinum:** \$27 per person

**Diamond to Platinum:** \$20 per person

(V) Vegetarian | (VE) Vegan | (GF) Gluten free | (GFO) Gluten free option available | (DF) Dairy free | (DFO) Dairy free option available  
(FF) Fructose free | (NF) Nut free

\*Please note, our Executive Chef designs our menu seasonally, dishes may change with no notice and are subject to availability.

# BEVERAGE MENU

## HOUSE BEER

---

### **Furphy Ale**

## PREMIUM BEER

---

Add \$8 per person\* on Gold Package  
(included in Diamond and Platinum packages).

### **Kirin Ichiban**

### **James Squire 150 Lashes Pale Ale**

## CRAFT BEER

---

Ask us about your favourite craft beer so we  
can customise your craft beer experience.

## COCKTAILS

---

\$16 per person

### **Bellini**

Sparkling wine, peach schnapps

### **Aperol Spritz**

Aperol, sparkling wine, soda, orange slice

### **Mojito**

Rum, fresh mint, lime, sugar, soda

### **Espresso Martini**

Kahlua, vodka, espresso, vanilla sugar syrup

### **French 75**

Gin, lemon juice, sugar syrup, sparkling wine

### **Wild Elderflower**

Gin, elderflower syrup, soda, lemon

### **Negroni Americano**

Campari, sweet red vermouth, soda and orange

### **Old Fashioned**

Bourbon, sugar cube, bitters, orange slice  
and soda

### **Black Russian**

Kahlua, vodka and coke

### **Red Sangria**

Red wine, orange liqueur, ginger ale and fruit

### **White Sangria**

White wine, lychee syrup, orange liqueur and lemon

## HOUSE SPIRITS

---

\$16 per person

Based on a 5 hour package

### **Wyborowa Vodka**

### **Jim Beam Bourbon**

### **Johnnie Walker Red Label**

### **Whiskey**

### **Gordon's Gin**

### **Bacardi Rum**

## SCOTCH UPGRADE

---

### **Johnnie Walker Black**

\$6.50 per person

## NON-ALCOHOLIC

---

Let us know if you're interested in non-alcoholic options.

\*Custom quotes on different beers available.

\*\* All add on prices based on a 5 hour package.



## WINE LIST

### PREMIUM WINE

---

Included in all package selections at The Trust

**Seppelt The Drives Sparkling, VIC**

**821 South Sauvignon Blanc, Marlborough, NZ**

**Little Berry Shiraz, McLaren Vale, SA**

When adding an Upgraded Variety, this will be added to your Premium Wine base package and served in addition, for the duration of your package.

### UPGRADED SPARKLING

---

**T'Gallant Prosecco NV, Italy**

\$14 per person

**Squealing Pig Sparkling Rose, Marlborough, NZ**

\$11 per person

**Piper-Heidsieck Brut Champagne, Champagne**

\$51 per person

**Moet Chandon Brut NV, Champagne**

\$67 per person

### UPGRADED ROSE/PET-NAT

---

**Cape Schanck Rose, Heathcote, Vic**

\$8 per person

**Pet Nat by Notes, South East Australia**

\$9 per person

### UPGRADED WHITE

---

**Devils Lair Hidden Cave Chardonnay, Margaret River, WA**

\$17 per person

**Cape Schanck Pinot Grigio, Mornington Peninsula, VIC**

\$8 per person

**Leo Buring Riesling, Clare Valley, SA**

\$9 per person

### UPGRADED RED

---

**St Huberts Estate Pinot Noir, Yarra Valley, VIC**

\$14 per person

**Penfolds Bin 28 Shiraz, SA**

\$19 per person





## ANY QUESTIONS?

---

405 FLINDERS LANE,  
MELBOURNE,  
VIC, 3000

BOOK A VENUE VISIT [HERE](#)  
VISIT OUR WEBSITE FOR [FAQS](#)

03 9384 5272  
SALES@NUDO.CO  
THETRUSTMELBOURNE.COM.AU  
@THETRUST\_MELBOURNE  
/THETRUSTMELBOURNE