

valhalla



**FUNCTION &
EVENT PACKAGES**

477 COLLINS STREET, MELBOURNE

VALHALLA

Valhalla is the perfect underground space for that intimate business gathering, private function or PR launch. Our furniture is all specially handmade by small European workshops, with lounges from Italy and solid timber floors from Denmark. The smell of real leather & the moody lighting design will make any event a special sensorial experience.

VENUE FEATURES:

 Projector  Microphone

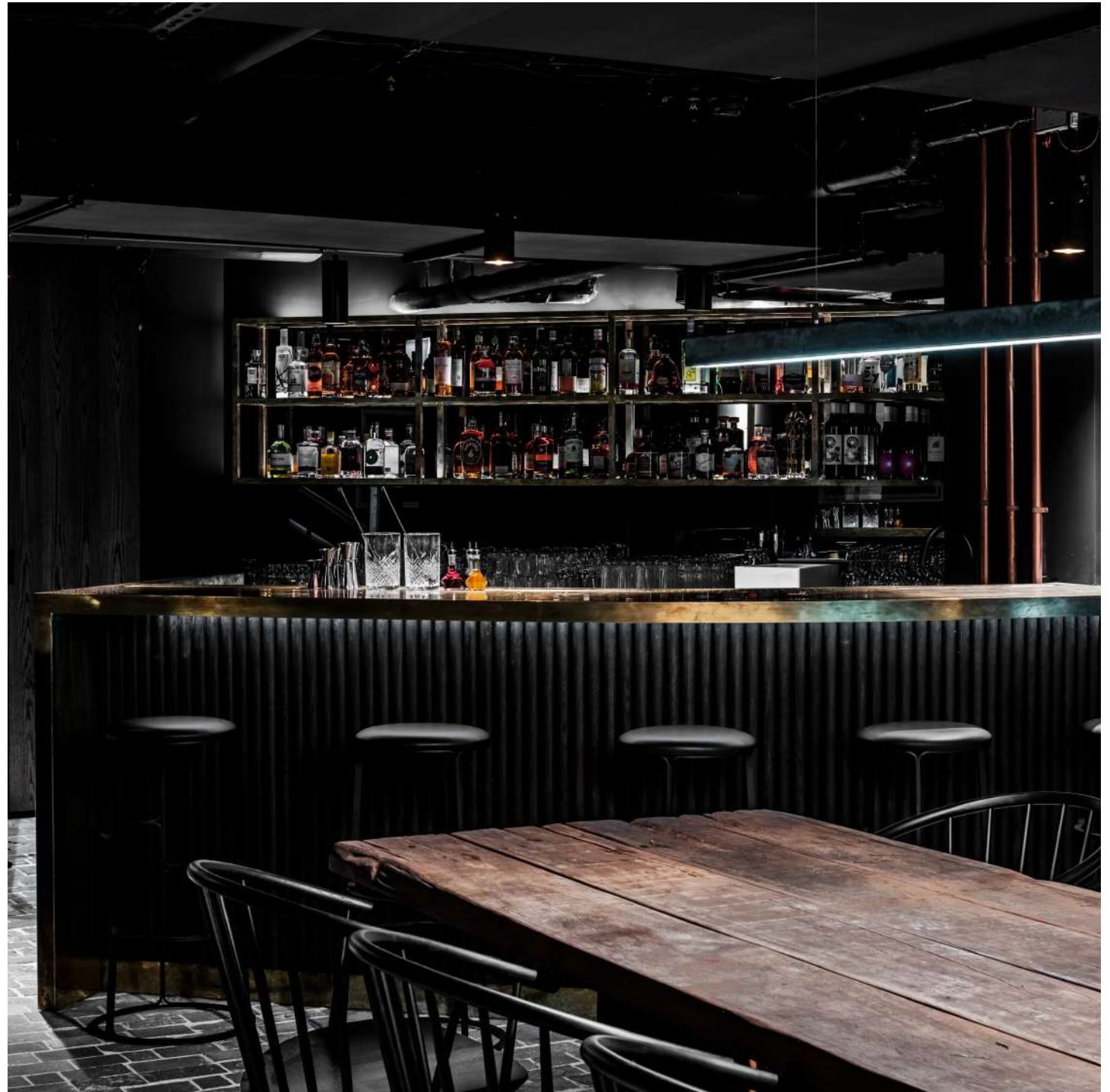
Valhalla is available for exclusive and semi-exclusive events*

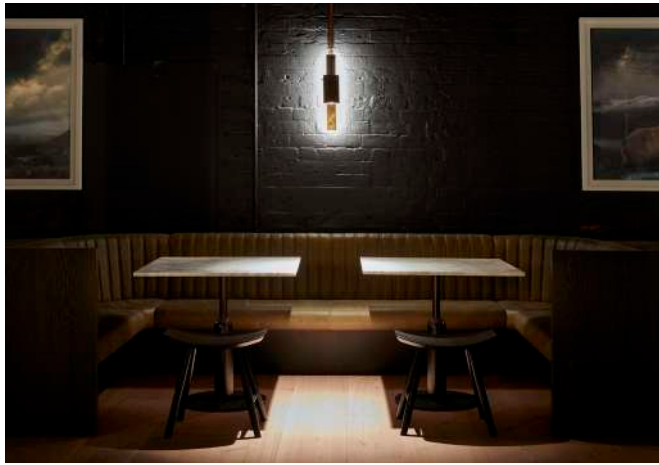
Valhalla exclusive: up to 120 guests

Valhalla Hall (semi-exclusive): up to 60 guests

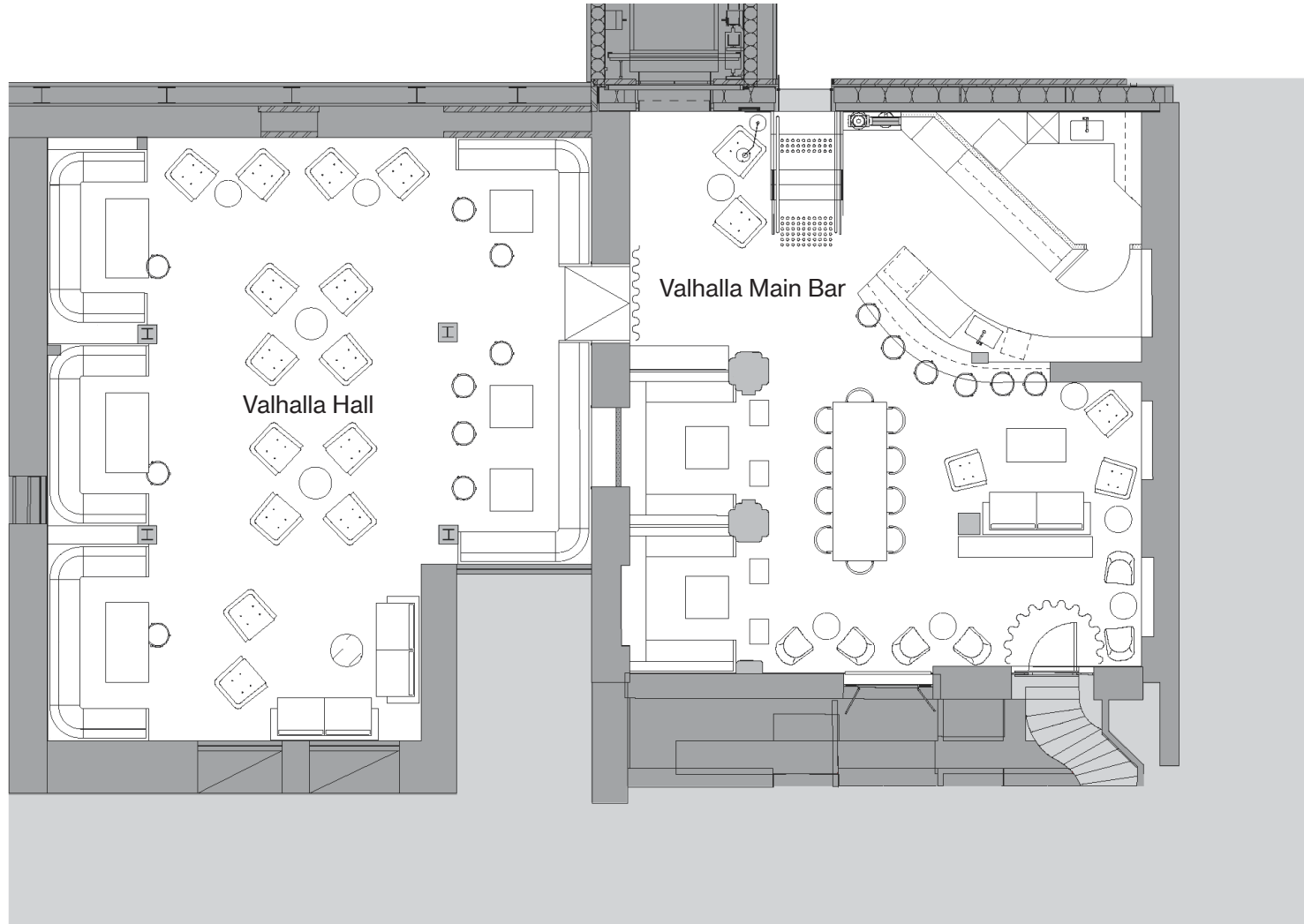
Prices are inclusive of our standard food & beverage package.

*minimum spends apply





THE SPACE



Collins Street

*Pictured furniture and layout is subject to change

FOOD & DRINK
INCLUSIONS

valhalla

DRINKS

STANDARD PACKAGE

Min 2 hours \$42pp | 3 hours \$52pp | 4 hours \$62pp

Habitat Pinot Grigio

(South Eastern Australia)

Habitat Shiraz

(South Eastern Australia)

Habitat Brut Cuvée

(South Eastern Australia)

Plus Beer, assorted soft drinks & non-alcoholic options.

PREMIUM PACKAGE

Min 2 hours \$52pp | 3 hours \$62pp | 4 hours \$72pp

Pizzini Pinot Grigio

(King Valley, VIC)

Rob Dolan True Colours Chardonnay

(Yarra Valley, VIC)

Rob Dolan True Colours Pinot Noir

(Yarra Valley, VIC)

Geoff Merrill Pimpala Road Shiraz

(McLaren Vale, SA)

Madame Dumont Blanc de Blancs

(Alsace, FR)

Boat O'Craigo Single Vineyard Rosé

(Yarra Valley, VIC)

Plus Beers, Cider, assorted soft drinks & non-alcoholic options.

* Menus are subject to change and ingredients may vary on seasonality or availability. All pricing is exclusive of GST

PLATINUM PACKAGE

Min 2 hours \$62pp | 3 hours \$72pp | 4 hours \$82pp

Paringa Estate Pinot Gris

(Mornington Peninsula, VIC)

Clyde Park Locale Chardonnay

(Geelong VIC)

Leeuwin Estate Art Series Riesling

(Margaret River, WA)

Leeuwin Estate Siblings Shiraz

(Margaret River, WA)

Kangarilla Road Familiar Cab Sav

(McLaren Vale, SA)

Jones Road 'Jr. Jones' Pinot Noir

(Mornington Peninsula, VIC)

Paul Louis Blanc de Blancs

(Loire Valley, FR)

NV Paul Louis Sparkling Rosé Crémant de Loire

(Loire Valley, FR)

Boat O'Craigo Single Vineyard Rosé

(Yarra Valley, VIC)

Medhurst Rosé

(Yarra Valley, VIC)

Plus Beers, Cider, assorted soft drink options, non-alcoholic options.

ADD ON

Champagne \$15pp, per hour

Laurent Perrier La Cuvée (Champagne, FR)

Cocktail on arrival - \$15 each (selection)

Spirits - \$10pp, per hour



CANAPES

Choose a minimum of 6 x canapes
(\$8 per canape)

COLD

Little tartlet of caramelised shallot, Stilton blue cheese & toasted hazelnuts(v)

Little tomato tartlet with smoked yoghurt, lemon zest & sumac (v)(nf)

Winter vegetable fritters with yoghurt & saffron sauce (gf)(v)

House smoked ocean trout served on a charcoal crisp with rosemary mayo & Yarra Valley Roe

Little bruschetta of burrata, pickled mushrooms & lemon zest (v)

Tasting spoon of thinly sliced rare eye fillet, horseradish creme & parsnip crisp (gf)

Nicoise skewer with tuna crudo, green beans, Sicilian olive, tomato & caesar sauce (gf)(df)(nf)

Fresh figs filled with goats curd & rocket, wrapped in prosciutto (gf)(nf)

Donati's mortadella, Delice de Bourgogne, onion jam & watercress in a little roll

Prawn rice paper rolls with house-made spicy vinaigrette (gf)

Mushroom rice paper rolls with sesame & peanut sauce (gf)(vegan)

HOT

Spicy pork meatballs with toasted fennel seeds and tomato sugo (gf)

Little soup cups of free range chicken soup, winter vegetable brunoise & lemon zest (gf)

Winter hamburger with beef pattie, melted gruyere, house made pickles, Russian mayo & herb salad

Chinese duck pancake with cucumber, spring onion & plum sauce

Pulled lamb slider, smoked yoghurt, herb salad & pickles

BBQ W.A prawns with house made aioli & lemon cheeks (gf)

Hand made Swiss chard & buffalo ricotta tortellini with walnut sauce (v)

Pork bao with thick cut belly pork, baby cucumber ribbons, Vietnamese mint & chilli jam

60g melted cheese and onion pie with sebago potato, soft leeks & cheddar (v)

Warm vegan jackfruit pie with onion marmalade (vegan)

* Menus are subject to change and ingredients may vary on seasonality or availability.



CANAPES CONT...

SWEET

Classic chocolate fudge brownie with caramelised quince (v)

Mini creme brulee tartlets (v)

Little glass vessel with creme anglaise, crushed meringue, roasted saffron pears & sour cherry sauce (gf) (v)

Italian cannoli with ricotta and mustard fruit (v)

Little glass vessel with seasonal ice cream sundae, chocolate sorbet and lemon zest (gf) (v)

Warm fruit pies with whiskey custard (v)

Little caramel slices (vegan)

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ADDITIONAL OPTIONS

GLAZED HAM

\$375, 8kg

Honey and sherry glazed ham on the bone

Dijon, grainy mustard, E.D BY C.F onion marmalade (gf)

OYSTERS

\$192 per 48

Fresh seasonal oysters in their half shell with shallot vinaigrette, cocktail sauce, lemon cheeks and seasonal horseradish (gf) (nf) (df)

OCEAN TROUT SIDE

\$185, 1.2kg

Hot smoked ocean trout side with crème fraiche & chives, pickled beet relish and caper berries (gf)

GRAZING TABLE

\$28 per person

Autumn Winter Cheese Selection of:
Delice de Bourgogne
Cloth Bound Australian Cheddar
That's Amore Baked Ricotta with Oranges
Steeped in Honey
Charles Arnaud Reserve Comte 18 month A.O.C

Freshly Shaved Prosciutto, Mortadella & Sopressa (gf)

Marinated Winter Vegetables with wild pickled mushrooms, roasted cauliflower with sourdough and anchovy crumb, olive oil and lemon marinated rainbow chard (gf) (v)

A selection of artisan bread including classic & seeded sourdough, fruit crostini and rosemary grissini (v) (gluten free crackers also provided)

Seasonal fruit including fresh grapes and peninsula pears, preserved quince and Cookes toasted nut selection (gf) (vegan)

EXTRA CANAPES

\$8 per person

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