



TELLER

Function Pack 2025

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the venue

Inside this former State Bank of Victoria building is Brunswick East's local. Now reimagined, she has grown into her spot in the neighbourhood over the last century, nestled beside an iconic and towering canary palm. Her red brick walls have seen everything from robberies to record releases, but these days she's just out to enjoy the finer things in life.

Select one of Teller's beautifully designed spaces and let us play host. Teller has a space to suit any event with an array of dietary friendly canape and seated menu options.

..... the possibilities are endless at Teller



booking with us

There is a minimum spend to book the venue which is to be met with your food & beverage selections alongside any other service provided by Teller. We do not charge any additional room hire or set up fees on top of the minimum spend.

Our minimum spends differ depending on the day & timing of your event and cover up to a 4 hour period in your chosen space. Get in touch with our events manager for more information on your custom proposal.

We require a deposit payment to secure the date & timing of your booking.





the upstairs

Teller Upstairs offers a spacious, all-encompassing space that gives you the freedom to design your dream event exactly as you imagine it.

The elegant marble-topped bar adds a touch of sophistication, complemented by a charming outlook over lively Lygon Street. With its open layout and versatile design, this space serves as the perfect blank canvas, ready for you to add your unique style, personal touches, and special details.

Whether you're planning a grand celebration or an intimate gathering, Teller Upstairs provides the ideal backdrop for a truly unforgettable event.

Capacity: 40 seated | 60 standing

Inclusions

- Handheld cordless microphone
- 65" Smart TV on stand
- Play your own music via playlist
- Hire live music / DJ / band (security charges apply)
- Personalised menus & signage
- Private bathroom amenities



the pavilion

Formerly a bank's car park, this stunning space has been transformed into a bright, open venue with abundant natural light and soaring 6-metre-high ceilings. The highlight of the room is our stunning Queensland Kauri Pine centerpiece, an ideal setting for a grazing table that is sure to impress your guests.

The Pavilion offers a versatile and spacious layout, giving you the flexibility to bring your event vision to life. Whether you're looking to create a dance floor, set up breathtaking décor, or indulge in exquisite food and wine, the possibilities are endless to make your day truly unforgettable.



Capacity: 80 seated | 100 standing

Inclusions

- Handheld cordless microphone
- 65" Smart TV on wall
- Play your own music via playlist
- Hire live music / DJ / band (security charges apply)
- Personalised menus & signage
- Wheelchair accessible



the annex

This area, tucked away in a quiet corner of the venue, with bifold doors opening onto our Courtyard is perfect for smaller celebrations looking for an intimate setting.

With the warm & inviting ambiance, The Annex provides the perfect space where your guests can relax & enjoy.

Capacity: 20 seated | 30 standing

Inclusions

- 65" Smart TV on stand
- Personalised menus & signage





the front bar

Welcome to The Front Bar, where natural light abounds and every corner is a delight for the senses. Our feature wall, designed by the talented Clare Scanlan, is a beautiful imperfection that perfectly captures the many stories that this building has witnessed over the years. It's so worthy of an Instagram post!

Our space is perfect for everyone, whether you're looking for a cosy spot for a quiet dinner or a larger space for group bookings. Our private bar is the perfect addition to any event, providing a dedicated space for your group to relax and enjoy each other's company.

Capacity: 35 seated | 45 standing

Inclusions

- 65" Smart TV on stand
- Personalised menus & signage





the laneway

Our Laneway Beer Garden, featuring picturesque views of our iconic canary palm, stands out as one of our most sought-after spaces. Complete with a retractable awning for shade and sufficient heating to keep you warm on those cooler evenings, our Laneway offers the perfect area for any occasion!

Whether you're looking to enjoy refreshments on a sunny afternoon or an evening under the stars, the Laneway offers charming ambiance that is perfect for creating lasting memories.

Capacity: 50 seated | 80 standing

Inclusions

- Handheld cordless microphone
- 65" Smart TV on stand
- Play your own music via playlist
- Personalised menus & signage
- Wheelchair accessible
- Retractable awning





grazing

grazing table \$800

serves 50 guests

a selection of local charcuterie, cheeses, pickles and chutneys, dips & breads, fresh and dried fruits served as the centrepiece to your event. Served as a vibrant display around our circular Pavilion table or on a 1.8 metre table.

oyster station \$700

set on tiered plates & platters with crushed ice
10 dozen oysters served with a range of seasonal dressings & hot sauces

grazing boards \$95ea

serves 6-8 guests

two charcuterie meats, cheeses, pickled guindillas, dip & bread

dips & crudité's platter \$65ea

serves 6-8 guests

selection of 3 different house dips with a variety of breads

chefs platter \$130ea

30 canapes per platter

chef's choice with a mix of vegetarian & non-vegetarian options included



cocktail packages

peckish \$35pp

chef's selection

4 small bites

roast pumpkin tart, feta, za'atar (v)
whipped feta, hot honey, pistachio, tuscan bread (gfo)
chermoula chicken skewer, lemon labneh
leek, potato & scamorza croquettes, green goddess (v)

2 large bites

pork & fennel sausage roll, smoked romesco
buttermilk fried chicken, fiery chili sauce

starving \$46pp

3 small bites
3 large bites
1 slider

ravenous \$58pp

3 small bites
3 large bites
1 slider
1 bowl

bespoke packages

If you are looking for something a little different to our packages then please reach out & chat to our Events Manager. We will be happy to create a bespoke package to suit the vision for your special day.



selections

small bites

- whipped fetta, hot honey, pistachio, tuscan bread (gfo)
- smoked salmon tart, crème fraiche
- freshly shucked oyster, chardonnay mignonette (df/gf)
- roast pumpkin tart, feta, za'atar (v)
- green herb arancini, mozzarella, beetroot cream (v)
- leek, potato & scamorza croquettes, green goddess (v)
- spiced falafel, pepita (vg)
- chermoula chicken skewer, preserved lemon labneh (gf)
- sweet potato & spring onion fritter, jalapeno mayo (vg)

big bites

- beef bresaola, kohlrabi remoulade (gfo)
- dainty round chicken, tarragon sandwich
- chicken terrine, onion jam, rye crisp
- prosciutto, goats curd, cranberry, crouton
- spinach & ricotta sausage roll, romesco (v)
- mushroom and cheese cocktail pie (v)
- pork & fennel sausage roll, smoked tomato chutney
- classic beef and gravy cocktail pie
- lamb kofta, preserved lemon & labneh (gf)
- buttermilk fried chicken, fiery hot sauce
- prawn, briq pastry, basil, sherry aioli

bowls

- ricotta gnocchi, roasted cauliflower, hazelnut beurre noisette (v)
- fish & chips sauce gribiche (df)
- penne, braised beef cheek, smoked tomato, horseradish (gfo)

sliders

- teller cheeseburger, pickles (gfo)
- buttermilk chicken burger, remoulade
- beetroot and lentil burger, cucumber raita (v)
- battered flathead fish burger, sauce gribiche

Fancy something sweet?

Add on our sweet treats for \$6pp

Choose one:

raspberry macaroon (gf)
lemon meringue tarts
chocolate brownie
dark chocolate tart



sit down menus

set menu #1

2 courses \$55pp

3 courses \$65pp

shared entrees

- whipped feta, hot honey pistachio, tuscan bread (gfo)
- lamb meatballs, smoked eggplant, chermoula (dfo, gf)
- leek, potato & scamorza croquettes, green goddess (v)

mains

choose up to 2 dishes to be served alternatively

- chicken schnitzel, remoulade, tarragon butter, lemon
- pan roasted barramundi, chickpeas, piperade (gf)
- ricotta gnocchi, market mushrooms, sage, brown butter (v)
- roasted cauliflower, almond tarator, preserved lemon, currants (vg/gf)

shared sides

- rosemary salted chips, aioli (vg)
- house salad, radish, dill, lemon, shallot (vg, gf)

desserts

served alternative drop

- baked dark chocolate tart, salted caramel, peanut brittle
- strawberry, vanilla & labne cheesecake

set menu #2

2 courses \$62pp

3 courses \$75pp

to start

- warm bread, nigella seed butter (gfo)

entrees

choose up to 2 dishes to be served alternatively or 3 to be shared

- pomegranate glazed eggplant, goats curd, macadamia (vgo, gf)
- cured ocean trout, smoked mayonnaise, pickled cucumber (df/gf)
- buttermilk fried chicken, fermented chilli sauce (df)
- fresh burrata, spiced plum, fig leaf oil (v)
- fried corn ribs, aleppo pepper, lime aioli (vg, df, gf*)

mains

choose up to 2 dishes to be served alternatively or 3 to be shared

- roasted cauliflower, almond tarator, preserved lemon, currants (vg/gf)
- ricotta gnocchi, market mushrooms, sage, brown butter (v)
- pan roasted barramundi, chickpeas, piperade (gf)
- chargrilled chicken, white bean piyaz, green tomato chimichurri (df, gf)
- 12 hour lamb shoulder, moghrabeih, preserved zucchini, pistachio salsa (gf, df)

shared sides

- house salad, radish, dill, lemon, shallot
- chimichurri carrots, hazelnuts, whipped feta

desserts

choose up to 2 dishes to be served alternatively

- local brie, quince, house lavosh (v, gfo)
- baked dark chocolate tart, salted caramel, peanut brittle
- strawberry, vanilla & labne cheesecake

Still hungry? Why not add on some extras! See next page.



add ons

grazing boards \$95 ea serves 6-8 guests

Two charcuterie meats, cheeses, pickled guindillas, dip & bread

oysters \$35 / 1/2 dozen

1/2 dozen freshly shucked oysters, chardonnay mignonette

prawns \$12 ea

char grilled king prawns with finger lime butter

chefs platter \$130 ea

25 pieces per platter at chef's choice including vegetarian options

dips & crudités platter \$65ea

selection of 3 different house dips with a variety of breads

kids set menu \$30 pp (including unlimited soft drinks)

Mains
crispy chicken & chips OR battered fish & chips
Dessert - chocolate brownie & ice cream

1 extra entree option \$6 / per person

- whipped fetta, hot honey, pistachio, tuscan bread (gfo)
- leek, potato & scamorza croquettes, green goddess (v)
- cured ocean trout, smoked mayonnaise, pickled cucumber (df/gf)
- buttermilk fried chicken, fermented chili sauce
- lamb meatballs, smoked eggplant, chermoula (dfo/gf)

1 extra side option per person

- rosemary salted chips, aioli (vg, df, gf*) \$4
- chargrilled broccolini, lemon & toasted cashews (vg, gf) \$5
- house salad, radish, dill, lemon, shallot (vg, gf) \$4
- chimichurri carrots, hazelnuts, whipped fetta (dfo, gf) \$5
- roasted potatoes, confit garlic (vg, df, gfo) \$5

mains upgrade \$12pp

300g porterhouse, grass fed, served medium with red wine jus

1.2kg O'conner grass fed Rib Eye \$140ea

sliced to share with chips & sauce and served down the center of the table



beverage packages

standard pack #1

3hr \$50pp | 4hr \$60pp

wines

nv / I like it like that prosecco, riverland, nsw

22 / I like it like that pinot grigio, riverland, nsw

22 / I like it like that shiraz, barossa valley, sa

beers

teller lager / 4.2% (tap)

golden axe apple cider / 5.2% (tap)

young henrys 'stayer' mid lager / 3.5% (can)

soft drinks & juices

premium pack #2

3hr \$65pp | 4hr \$75pp

wine

nv / dal zotto prosecco / king valley, vic

23 / ros ritchie pinot grigio / barwite, vic

18 / handpicked chardonnay / yarra valley, vic

21 / babo chianti / tuscan, italy

22 / massena shiraz / barossa valley, sa

beer

stomping ground cezech pilsner / 5% (tap)

teller lager / 4.2% (tap)

carlton draught / 4.6% (tap)

golden axe apple cider / 5.2% (tap)

young henrys 'stayer' mid lager / 3.5% (can)

soft drinks & juices

non alcoholic pack

3hr \$40pp | 4hr \$50pp

wine

non # 5 lemon & hibiscus | leitz eins zwei alcohol free riesling, germany

beer

bridge road 'free time' pale ale >0.5% | heaps normal 'half day' hazy >0.5%

cocktails

hibiscus sparkler

house-made hibiscus & ginger tea / verjus / soda

rumor has it

brunswick aces sapiir spades / pomegranate / yuzu / mint / lime



beverage additions

add ons

welcome cocktail \$16pp

negroni sbagliato

campari, sweet vermouth, prosecco, orange

teller spritz

rotating spirit & liqueur, prosecco, soda

spirits 3hr \$30pp | 4hr \$40pp

our standard spirits range

vodka, gin, rum, boubon, scotch

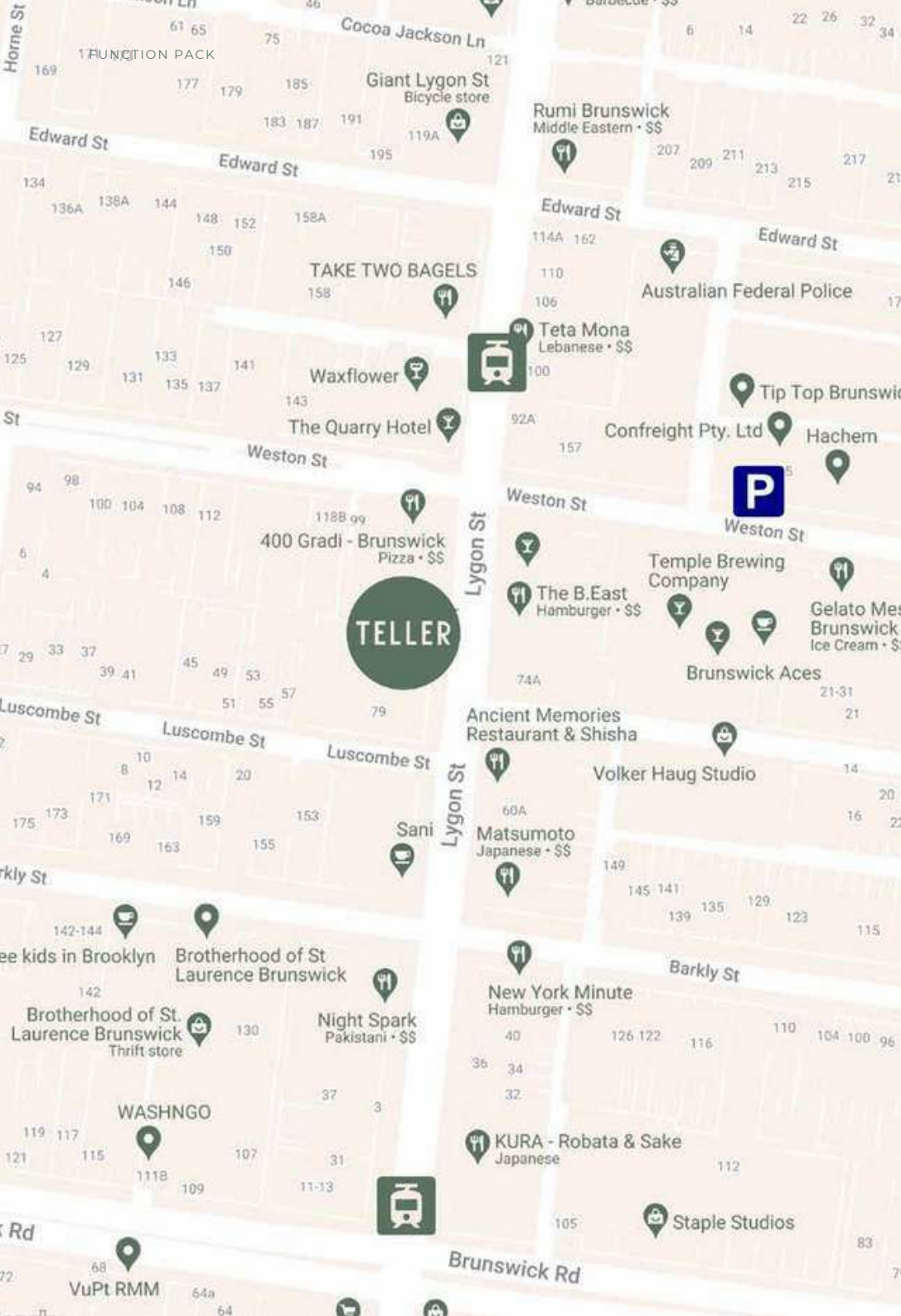
other beverage options

bar tab

You nominate an amount prior to the event you wish to spend on beverages and pre select a range of drinks available to your guests. We will have this available on personalised printed menus on the bar.

cash bar

Your guests will pay for their own drinks at bar prices. Minimum spends still apply.



getting here

parking

Paid multi-park at 183 Weston Street, Brunswick East, or street parking on Lygon.

public transport

Take either the number 1 or the number 6 tram, and get off at Stop 120 on cnr Lygon and Weston Streets, and walk back 100m to find Teller. Look for the giant palm. You can't miss it.

uber/ride share/taxi

Teller is listed in all the popular ride-sharing apps, so it's only a matter of a quick search.

terms & conditions

bookings

Functions are confirmed with the receipt of a deposit and the signing of the booking information form (which accepts these terms and conditions).

Deposit Requirements:

- Function with exclusive use of an area or room & minimum spend of less than \$4000 = \$1000.
- Function with exclusive use of an area or room & minimum spend of, or more than \$4000 = \$2000.

Deposits will be deducted from the final bill on the day of your event.

Should you wish to cancel your function, Teller requires a minimum of 31 days written notice to receive a full refund of the deposit, or it can be used as a credit towards your next function. If you are cancelling within this period, the following applies:

- Within 14-30 days of the booking, Teller will retain 50% of the deposit.
- Within 13 days of the booking will retain full deposit.

If using your deposit for credit towards a new function, this must be organised within 6 months of the first booking date.

If Teller needs to cancel your event for unforeseen circumstances, we will refund all money paid.

Your function time has a duration of 4 hours unless otherwise arranged with management.

All functions must adhere to the minimum spend agreed to. You are liable for the differences in the event of minimum spend not being met. The minimum spend includes any food and beverages consumed or purchased during the function.

Final guest numbers and dietaries must be provided 10 days prior to your function. If numbers change after this date you will be charged for the maximum numbers confirmed. Laneway/ Beer Garden bookings must vacate by 10pm as per licensing restrictions.

bump in & bump out

Unless agreed prior with our events team, bump in is available 1 hour before the event start time and all items must be bumped out at the conclusion of the event.

Any arrangements outside of these terms must be agreed in writing with our events manager.

Any items left in the venue for longer than 7 days will be disposed of.

food & beverage

The event Food & Beverage selections / tab limit will need to be confirmed 14 days prior to your event.

Menus are subject to change depending on seasonal availability of stock.

Teller is a fully licensed venue and we do not allow external food or beverage onto the premises. The only exception is a birthday celebration cake where arrangements have been made with Teller in advance.

Gifted alcohol is to be placed behind the bar and returned to the host at the end of the night.

No BYO beverage is allowed onto the premises.

surcharges, payments, prices

Deposits paid by credit card will be processed via Stripe. Surcharges apply for this service a rate of 1.75% of the deposit amount + 30¢.

Payments made in the venue via our POS attract a 1% surcharge on all cards. Diners Club is not accepted.

We accept payments from all cash and debit/ credit cards including Visa/ MasterCard/ Amex.

All bills must be paid prior to or in full on the day of your event or booking.

Functions held on a public holiday will attract a surcharge of 15% of the total account.

We charge a 10% surcharge on Sundays. This is applicable to Functions.

Every possible effort is taken to maintain prices, however these are subject to change to allow for market cost variations.

security

Teller does not take responsibility for any items brought by patrons onto the premises.

It is your responsibility to ensure the security of your equipment and your guest's possessions whilst on the premises.

For private bookings held at Teller security guards may be required subject to the size of reservation and for any live music/bands/18th + 21st Birthdays at an additional cost. This will be communicated to you at the time of your booking.

entertainment, decoration, music

It is your/ the external suppliers responsibility to ensure that any external AV equipment is compatible with our in-house equipment. You may test any of this equipment prior to your function.

Teller provides the use of our internal speaker system. No external speakers are to be used under any circumstances.

All cords/jacks/connectors must be provided by DJ/Band etc.

No decorations or the like are sticky taped, stapled, nailed, screwed to the walls, doors or any other surfaces of the venue. Blue-tack may be used at the discretion of management.

No confetti or metallic table scatters of any kind are to be used throughout the whole venue (including outdoors).

Signage in Teller's public areas is to be kept at a minimum and approved at the discretion of management.

18th + 21st Birthdays/DJ/Band events require a security guard to be hired at additional cost.

Teller is licensed to allow live music/DJ/Bands until 11PM on the ground floor & 12AM upstairs.

client responsibilities

You are expected to conduct your function in a legal and respectable manner and are responsible for the conduct of its guests and invitees.

You will be charged for any damage/ extra cleaning that is required to the venue, the property or its staff.

Please also note that in line with Australian legislation relating to responsible service of alcohol, Teller management reserves the right to terminate a function, refuse service to any guest deemed intoxicated, or take responsible action to assist any intoxicated guest from the premises.

Minors are allowed into the premises under the supervision of a parent or guardian and must not consume any alcoholic beverages.

Teller would kindly ask you to be mindful of our neighbours when exiting the premises and keep the noise to a minimum.

venue, disability access

Teller is located in a heritage building and access to the upstairs function room is available via stairs only.

The ground floor has disabled access and accessible bathrooms.