



THE SMITH
PRAHRAN

FUNCTIONS PACK

THE SMITH

SLIP AWAY FROM THE CHAPEL STREET CROWDS TO FIND PRAHRAN'S FAVOURITE
LOCAL, THE SMITH.
HOUSED IN A HISTORICALLY SIGNIFICANT BUILDING FORMERLY KNOWN AS THE DUKE
OF YORK HOTEL WHICH WAS BUILT IN THE 1850S, THE SMITH IS A LOCALLY-LOVED
RESTAURANT, BAR & FUNCTION SPACE ON HIGH STREET IN PRAHRAN.

213-219 HIGH ST

PRAHRAN VIC 3181

(03) 8563 0044

www.thesmithprahran.com.au

THE ATRIUM



200 COCKTAIL



MR + MRS SMITH



MRS SMITH:
24 SEATED / 35 COCKTAIL



MR SMITH:
40 SEATED / 65 COCKTAIL



MR + MRS SMITH:
64 SEATED / 135 COCKTAIL

Canapé Packages

6 CANAPÉS \$26PP

8 CANAPÉS \$34PP

8 CANAPÉS + 2 SUBSTANTIAL \$48PP

10 CANAPÉS + 2 SUBSTANTIAL \$58PP

CANAPES

OYSTERS NATURAL (GF)

KING FISH TACO

CURRIED SCALLOP & CAULIFLOWER (GF)

SALMON TARTARE, COMPRESSED CUCUMBER YUZU (GF)

TORPEDO PRAWNS

SMOKED SALMON & PRAWN ROULADE (GF)

FISH & CHIP, TARTARE

SOFT SHELL CRAB SLIDER, AIOLI

TUNA TATAKI (GF)

ASSORTED SUSHI ROLLS, WASABI, SOY (GF)

BEETROOT TARTARE, TAPIOCA CRACKER (VE, GF)

TOMATO & BASIL ARANCINI (VE)

MAC & CHEESE BITES

CAULIFLOWER, POMEGRANATE, ALMOND PUREE (VE, GF)

VEGETARIAN SPRING ROLLS, SWEET CHILI (VE)

GOATS CHEESE, CHERRY TOMATO TART

OLD SCHOOL CHEESE & PINEAPPLE (GF)

HEIRLOOM TOMATO BRUSCHETTA, AERIATED BALSAMIC (VEGAN)

WAGYU BEEF SLIDER

STEAK & CHIPS BEARNAISE

MINI KATSU SAMBO

BEEF & GUINNESS PIE

PORK & FENNEL SAUSAGE ROLL, SMOKED TOMATO CHUTNEY

GLAZED PORK BELLY, DATE PUREE (GF)

SMOKED CHICKEN APRICOT SOURDOUGH CROUTON

LAMB RIETTE (GF)

DUCK SPRING ROLLS, HOISIN, CUCUMBER

CHICKEN BOA BUN, PLUM, PICKLE

SUBSTANTIAL

FRIED CHICKEN PIECES

FISH & CHIPS

MINI PORK BAHN MI

GRAIN BOWL (VEGAN, GF)

MINT AND PEA RISOTTO (VE, GF)

CALAMARI, SQUID INK

GYROS, LAMB, CHIPS, YOGURT

GRAZING TABLES - \$25pp

YAKATORI STATION

FISH AND OYSTER BAR

CHEESE & CHARCUTERIE

SWEET STATION

Minimum 50 guests

PERSONALISED MACAROONS

PLATTER OF 30 MACAROONS - \$90

LOGO OR NAME ON EACH MACAROON IF A

MINIMUM OF 3 PLATTERS IS ORDERED

MULTIPLE COLOURS & FLAVOURS AVAILABLE, SUBJECT TO AVAILABILITY

Please allow minimum 10 working

days for order of macaroons

SET MENUS

2 COURSE \$45PP – MAIN + DESSERT / 2 COURSE \$55PP – ENTRÉE + MAIN

3 COURSE \$65PP

4 COURSE \$75PP

SHARED ENTREES

PLEASE SELECT 3 ENTREES FOR YOUR GUESTS TO SHARE DURING YOUR EVENT

SALT & PEPPER CALAMARI, SQUID INK AIOLI, LEMON, DILL (CBGF, DF)

GRILLED HALLOUMI, COMPRESSED WATERMELON, LEMON BALM, ORANGE (CBGF, V)

CITRUS CURED SALMON, BLACKBERRY TEXTURES, HERB OIL (GF)

PRESSED PORK TERRINE, CORNICHONS, TOASTED BRIOCHE, ONION JAM (CBGF)

BEETROOT TARTARE, BEETROOT PUREE, TAPIOCA CRACKERS (VE, DF)

MAIN

PLEASE SELECT 3 MAINS FOR YOUR GUESTS TO CHOOSE FROM DURING THE EVENT

300G GRASS FED PORTERHOUSE (SERVED MEDIUM RARE), SEASONED FRIES, SALAD, PEPPERCORN & BEARNAISE

CHICKEN PARMA, HAND CRUMBED SCHNITZEL, NAPOLI, HAM, CHEESE, RAW SLAW, SEASONED FRIES

BEER BATTERED FISH & CHIPS, ROCKLING, COS, PICKLED ONION & PEA SALAD, SEASONED FRIES, LEMON, TARTARE (CBGF)

WAGYU BEEF BURGER, MILK BUN, SHREDDED COS, BACON, TOMATO, CHEESE, BURGER SAUCE, PICKLES (CBGF)

ROOT SALAD, CASHEW PUREE, BEETROOT, PUMPKIN, CARROT, BROCCOLINI, QUINOA (VE, V, GF)

BEYOND PLANT BASED BURGER, PUMPKIN BUN, BEYOND BURGER PATTY, KETCHUP, MUSTARD, PICKLES, LETTUCE, TOMATOES (V, VE, CBGF)

SHARED SIDES

PLEASE SELECT 2 FOR YOUR GUESTS TO SHARE

CHARRED BROCCOLINI, CASHEW PUREE, TOASTED ALMONDS (V, VE, GF)

HOUSE SALAD, COS, DILL, PICKLED ONION, RADISH (V, VE, GF)

SLOW ROASTED CAULIFLOWER, BECHAMEL, MOZZARELLA, PARMESAN (V)

BUTTERED MASH POTATO (GF, V)

SEASONED FRIES, SMOKED AIOLI (V)

DESSERTS

- GUESTS TO CHOOSE FROM THE BELOW DURING THE EVENT

CLASSIC STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE

SMASHED PAVLOVA, LEMON CURD, SEASONAL FRUIT

CHEESE

SHARED CHEESE PLATTERS

BEVERAGE PACKAGES

	STANDARD	PREMIUM	DELUXE
2 HOURS	\$39pp	\$49pp	\$59pp
3 HOURS	\$49pp	\$59pp	\$69pp
4 HOURS	\$59pp	\$69pp	\$79p

STANDARD

SPARKLING: EDGE OF THE WORLD SPARKLING CUVÉE

WHITE: EDGE OF THE WORLD SAUVIGNON BLANC

ROSE: EDGE OF THE WORLD ROSE

RED: EDGE OF THE WORLD SHIRAZ CABERNET

BEER & CIDER: CARLTON DRAUGHT, FURPHY REFRESHING ALE, JAMES SQUIRE '150 LASHES' PALE ALE

BOTTLED: CORONA, HEINEKEN, HEINEKEN 3, 5 SEEDS CIDER

NON-ALCOHOLIC: SELECTION OF SOFT DRINKS

PREMIUM

SPARKLING: MADAME COCO BRUT NV SPARKLING

WHITE: LITTLE BERRY SAUVIGNON BLANC, EDGE OF THE WORLD SAUVIGNON BLANC

ROSE: THE STAG ROSE

RED: DRAKE SHIRAZ, EDGE OF THE WORLD SHIRAZ CABERNET

BEER & CIDER: CARLTON DRAUGHT, FURPHY REFRESHING ALE, JAMES SQUIRE '150 LASHES' PALE ALE

BOTTLED: CORONA, HEINEKEN, HEINEKEN 3, 5 SEEDS CIDER

DELUXE

SPARKLING: CHANDON BRUT NV

WHITE: ALLAN SCOTT PINOT GRIGIO, LITTLE BERRY SAUVIGNON BLANC, PRIMROSE ORGANIC CHARDONNAY

ROSE: THE STAG ROSE

RED: GUILTY BY ASSOCIATION PINOT NOIR, DRAKE SHIRAZ

BEER & CIDER: CARLTON DRAUGHT, FURPHY REFRESHING ALE, JAMES SQUIRE '150 LASHES' PALE ALE, KIRIN

BOTTLED: CORONA, HEINEKEN, HEINEKEN 3, 5 SEEDS CIDER

BEVERAGE OPTIONS



SPIRIT UPGRADE

ADD OUR SPIRIT PACKAGE TO A BEVERAGE PACKAGE OF YOUR CHOICE FOR AN ADDITIONAL \$10PP PER HOUR.

SPIRIT PACKAGE INCLUDES:

VODKA

GIN

BOURBON

WHISKY

COCKTAILS

TREAT YOUR GUESTS TO A BESPOKE COCKTAIL ON ARRIVAL FOR AN ADDITIONAL \$15 PER HEAD.

PLEASE SPEAK TO A MEMBER OF OUR TEAM FOR THE COCKTAIL OPTIONS.

BAR TAB ON CONSUMPTION

A BAR TAB CAN BE SET UP WITH A SPECIFIED LIMIT AND SELECTION OF BEVERAGES TO BE SERVED

TO YOUR GUESTS. THE LIMIT CAN BE REVIEWED AS YOUR FUNCTION PROGRESSES AND INCREASED IF NEED BE.

CORPORATE PACKAGES

PREMIUM PACKAGE / \$50PP

ON ARRIVAL

COFFEE, A SELECTION OF TEAS, MINERAL WATER AND JUICE

MORNING TEA

YOUR CHOICE OF ASSORTED MUFFINS OR BANANA BREAD.

COFFEE, A SELECTION OF TEAS, MINERAL WATER AND JUICE.

LUNCH

ASSORTED SANDWICHES AND WRAPS

AFTERNOON TEA

FRESHLY BAKED SCONES WITH JAM AND CREAM

COFFEE, A SELECTION OF TEAS, MINERAL WATER AND JUICE.

EXECUTIVE PACKAGE / \$60PP

ON ARRIVAL

COFFEE, A SELECTION OF TEAS, MINERAL WATER AND JUICE

MORNING TEA

YOUR CHOICE OF ASSORTED MUFFINS OR BANANA BREAD.

COFFEE, A SELECTION OF TEAS, MINERAL WATER AND JUICE.

LUNCH

SELECT A MAIN COURSE FROM OUR EXPRESS LUNCH MENU, FRESH SEASONAL FRUIT PLATTER

AFTERNOON TEA

FRESHLY BAKED SCONES WITH JAM AND CREAM

COFFEE, A SELECTION OF TEAS, MINERAL WATER AND JUICE.

MORNING OR AFTERNOON TEA / \$20PP

ASSORTED MUFFINS OR FRESHLY BAKED SCONES WITH JAM AND CREAM.

COFFEE, A SELECTION OF TEAS, MINERAL WATER AND JUICE.

LUNCH / \$30PP

ASSORTED SANDWICHES AND WRAPS

FRESH SEASONAL FRUIT PLATTER

COFFEE, A SELECTION OF TEAS, MINERAL WATER AND JUICE.