



THE SMITH

PRAHRAN

-

FUNCTIONS PACK

THE SMITH

SLIP AWAY FROM 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

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213-219 HIGH ST
PRAHRAN VIC 3181
(03) 8563 0044

WWW.THESMITHPRAHRAN.COM.AU

THE ATRIUM

SEATED: 100
STANDING: 200

Beautiful and light filled, the Atrium Bar is the perfect space to host birthdays, engagement parties and Christmas events to name a few.



MR & MRS SMITH

SEATED: 64

STANDING: 135

What do you get when you bring Mr and Mrs Smith together? A super stylish a-team. Or in this case, a bigger and better function space. Open up the partition between the two rooms and you've got yourself a great space for a larger corporate event or formal birthday or engagement celebration.



MR SMITH:

40 SEATED / 65 STANDING

He's stylish and suave, and he'll wow your guests at your next formal celebration. Mr Smith is perfect for corporate events, Christmas parties, birthday and engagement celebrations and more.

MRS SMITH:

24 SEATED / 35 STANDING

She's graceful and elegant, and she's the perfect host for your next corporate, engagement or formal birthday celebration.



CANAPE PACKAGES

6 CANAPES: \$26PP

8 CANAPES + 2 SUBSTANTIAL \$48PP

8 CANAPES: \$34PP

10 CANAPES + 2 SUBSTANTIAL \$55PP

CANAPE

FRIED CHICKEN TENDERS | KEWPIE, PICKLES

MINI LAMB FLAT BREADS | COMPRESSED CUCUMBER, TOMATOES, ONION (GFO)

BEER SLIDERS | MUSTARD, KETCHUP, MILK BUN, CHEESE

THAI FISH CAKES | NHAM JIM JAM

MAC & CHEESE BITES

PUMPKIN ARANCINI (VE)

VEGETARIAN SPRING ROLLS | SWEET CHILLI (V)

CHICKEN SATAY SKEWERS | SATAY SAUCE, CURRIED CASHEWS, CORIANDER (GF)

STEAK & CHIPS | BERNAISE, FONDANT, WAGYU (GF)

MINI PLANT BASED SLIDER | KETCHUP, MUSTARD (VEO)

PORK & FENNEL SAUSAGE ROLLS | SMOKED TOMATO KETCHUP

TEMPURA PRAWNS | LIME & CHILLI JAM

ORA SALMON TARTARE | RICE CRACKER, COMPRESSED APPLE

MIXED SUSHI | WASABI MAYO (CBVE, CBGF)

DUCK SPRING ROLL | HOISIN, SPRING ONION, CUCUMBER

HANDMADE MINI BEEF PIES | SMOKED TOMATO KETCHUP

WAGYU BEEF SKEWERS | SWEET & SOY SESAME GLAZE, SESAME (GF)

VEGETARIAN RICE PAPER ROLLS (V, CBVE)

MISO GLAZED EGGPLANT SKEWERS (VE, GF)

TEMPURA FRIED CAULIFLOWER (V)

SUBSTANTIAL

FRIED FISH TACO | PICKLED CABBAGE CORIANDER

ROOT SALAD BOWL | PUMPKIN, BEETROOT, QUINOA, CARROTS (VE, GF)

MINI FISH & CHIPS | TARTARE SAUCE, PEA PUREE

MEATBALLS ON TOAST | SUGO, PICKLED ONION, PARMESAN (GFO)

MINI KATSU SANGA | KEWPIE, PICKLED CABBAGE

CALAMARI BOWL | AIOLI, BRONZE FENNEL, LEMON (GFO)

GRAZING

CHEESE & CHARCUTERIE STATION

ENJOY A FINE SELECTION OF ARTISAN CHEESE & CURED MEATS

\$1,000 | CATERS TO 40 GUESTS

SEAFOOD & OYSTER BAR

SPLURGE ON AN ARRAY OF LOCALLY SOURCED OYSTERS, PRAWN & SASHIMI

\$2,000 | CATERS TO 40 GUESTS

SWEET STATION

SATISFY YOUR SWEET TOUTH WITH OUR DECADENT DESSERT STATION

\$1,000 | CATERS TO 40 GUESTS

SET MENU

2 COURSE \$45PP - MAIN + DESSERT / 2 COURSE \$55PP - ENTREE + MAIN
3 COURSE \$65PP
4 COURSE \$75PP

SHARED ENTREES

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

FRIED ARROW SQUID, GARLIC AIOLI, PEPPERBERRY, LEMON (CBGF, DF)
GRILLED HALLOUMI, POACHED PEAR, THYME, HONEY (GF)
SPENCER GULF KINGFISH CEVICHE, PICKLED FENNEL, NATIVE LIME, FENNEL POLLEN (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

200G RANGERS VALLEY BAVETTE, VERDE, REMOULADE, RED WINE JUS (GF, DF)
CAULIFLOWER GNOCCHI, CAULIFLOWER PUREE, TOASTED MACADAMIAS (V, CBNF)
ROARING FORTIES LAMB PIE, INTENSE MINT, PEAS, TORCHED SALTBUSH, RED WINE JUS
HARISSA SPICED WOODFIRED PUMPKIN SALAD, QUINOA, ROASTED PEPPERS, SLOW ROASTED
CAULIFLOWER (VG, GF)
180GM BAKED MURRAY COD, FORAGED SALTBUSH, COMPRESSED APPLE, CAVIAR (GF)

SHARED SIDES

PLEASE SELECT 2 FOR YOUR GUESTS TO SHARE

CHARRED BROCCOLINI, TOASTED MACADAMIAS, VERDE (V, VE, GF)
HOUSE SALAD, COS, DILL, PICKLED ONION, RADISH (V, VE, GF)
SLOW ROASTED CAULIFLOWER, BECHAMEL, MOZZAERLLA, PARMESAN (V)
BUTTERED MASH POTATO (GF, V)
SEASONED FRIES, SMOKED AIOLI (V)

DESSERTS

PLEASE SELECT 2 FOR YOUR GUESTS TO SHARE

STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE, VANILLA ICE CREAM
APPLE CRUMBLE, CARAMELIZED APPLE, SWEET CRUMBLE, VANILLA BEAN ICE CREAM, CATALAN CREAM
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	\$79PP

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 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 3, 5 SEEDS CIDER

NON-ALCOHOLIC: SELECTION OF SOFT DRINKS

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 3, 5 SEEDS CIDER

NON-ALCOHOLIC: SELECTION OF SOFT DRINKS

BEVERAGE OPTIONS

SPIRIT UPGRADE

ADD OUR SPIRIT PACKAGE TO A BEVERAGE PACKAGE OF YOUR CHOICE FOR AN ADDITIONAL \$10PP P/H. 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 / \$25PP

ASSORTED MUFFINS OR FRESHLY BAKED SCONES WITH JAM AND CREAM.
BARISTA COFFEE, A SELECTION OF TEAS, MINERAL WATER AND JUICE

ENQUIRE ABOUT
YOUR NEXT EVENT

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THE SMITH
PRAHRAN