SOCIÉTÉ FUNCTION INFORMATION

We would love to host your next special event!

We make our space available generally for functions Wednesdays, Thursdays, Saturdays and Sundays.

Unfortunately we don't host functions on Friday nights so we can cater for our regular and local customers. We have two function sitting times of 4-7pm, or 7:30pm-11pm. Our spaces suit a mixture of seated and standing guests, or a purely standing function. Unfortunately we are unable to accommodated seated meal events.

We have a 'minimum spend' model for functions to allow us to provide great service as well as the perfect space. The minimum spend is the dollar amount that is required to be spent at your function and can be used for any food and drinks from our regular or function menus.

If you would like us to assist you with getting the best value for your function, discuss your food and drink options with one of our friendly team members. There are some drink options on the following pages to help you with planning your event.

To confirm your function we require a deposit of the amount of the minimum spend relating to the space you're booking 3 weeks prior to your event. This allows us to reserve the space for your exclusive use. Unfortunately we are unable to confirm function bookings without the payment of the deposit after that time.

Your deposit can be paid in person, via a link from our booking system by credit card, or by EFT. Your deposit is fully refundable with 7 days notice of cancellation or variation.

Function Space:	Guests:	Minimum Spend	Minimum Spend
-		-	-
		Wed & Sun:	Thurs & Sat:
Inside or Outside	20-30	\$1950	\$3000
Whole Venue	25-45	\$2650	\$3500

SOCIÉTÉ FOOD OPTIONS

We have a range of canapé style food options available that can be pre-ordered for your function. These items are designed for larger groups and will be served by our roaming wait-staff to your guests. Items from our regular menu will also be available. Our current Function food menu is available on the pages following.

DRINK OPTIONS

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event. At any point you are welcome to turn the bar into a cash bar, so your guests can purchase their own drinks.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase through- out your function.

BEVERAGE PACKAGES

Raise a glass and celebrate your birthday party with our free-flowing beverage packages. Choose from a range of premium beverage packages featuring wines, beers, & spirits.

- Celebrations Package Beers, Home Wines, Soft Drinks
- Premium Package Beers, House Wines, House Spirits & Spritz
- Deluxe Package Beers, Premium Wines, Spirits & Spritz (Details on the following page)

SOCIÉTÉ

FUNCTION DRINKS PACKAGES

Our drinks packages run for 3 hours - please note responsible service of alcohol rules apply and service is at the complete discretion of bar-management.

(Please note there is a 15% Surcharge on Public Holidays)

Celebration Drink Package - \$59	Premium Drinks Package - \$74	Deluxe Drinks Package - \$118
Per Person	Per Person	Per Person
Bottle Beer	Bottle Beer	Bottle Beer (Inc. Craft)
Wine	Wine	Wine
Current Pouring Wine:		
 Prosecco Rose Sav Blanc Pinot Grigio/Gris Pinto Noir Tempranillo Shiraz 	 Prosecco Blanc De Blancs Rose Sav Blanc Pinot Grigio/Gris Pinto Noir Tempranillo Shiraz 	 Prosecco Blanc De Blancs Rose Sauvignon Blanc Pinot Grigio/Gris Pinto Noir Tempranillo Sangiovase/Montepulciano Shiraz Cabernet Sauvignon
Soft Drinks & Soda Water	House Spirits with Mixers:	House Spirits with Mixers:
	VodkaWhiskeyRumGin	VodkaWhiskeyRumGin
	Soft Drinks & Soda Water	Spritz
		Limoncello/YuzuBrighton GardenSunsetSouth of the BorderAperol
		Soft Drinks & Soda Water

SOCIÉTÉ

All the Kings Horses (And all the Kings Men

FUNCTION FOOD MENU

Smoked Salmon, Mango and Caviar on Blini hors d'oeuvres (25)	\$116	
Strawberry, Cucumber, Mint & Gorgonzola Marscapone on rice crisp		
hors d'oeuvres (25) (v,gf)		
Banquet of 3 large, house-made Hummus Dips (chickpeas, beetroot &		
capsicum) served with baked Garlic Bread (Vegan Friendly)	\$48	
Caprese Skewers: Tomato, Pesto Bocconcini and Basil (25 pieces) (v,gf)	\$78	
Miso Dashi Mini-Arancini with creamy Sweet Chilli Sauce (v)	\$86	
Mortadella & Caprese Skewers: Salami, Tomato, Pesto Bocconcini and Basil		
(25 pieces) (gf)	\$86	
3 Bowls of our Beer-Battered, Chunky Fries served with Aioli and Tomato		
Sauce (2 Serves) (v)	\$28	
1/2 kg of Brie Baked with Walnuts, Pistachio & Honey served with fresh French		
Baguette (v, gfo)	\$56	
Beef Meatballs in tomato sauce, white beans and Mediterranean		
black olives served on skewers (25 meat balls)	\$48	
Camembert and Caramelised Leak, Spinach and Cheese Tarts (25)	\$76	
Salt and Pepper Battered Mushrooms with Roasted Sesame Dip (40) (v)	\$84	
Popcorn Cauliflower with Beer and Caramelised Leek Sauce (40) (v)	\$84	
Juicy Chicken Tenders served with Smokey Chilli Mayo	\$46	
House Charcuterie board with 3 Cheeses and 2 Cured Meats	\$39	

NB: (v - vegetarian, gff - Gluten Free Friendly, gfo - Gluten Free Option)

(Please note there is a 15% Surcharge on Public Holidays)

Please Note: In order for these menu items to be made by our kitchen they are available only for pre-order at least 4 days prior to your function.