

PRIVATE

Dining & Functions

AT TOTE BAR & DINING



FOR MORE INFORMATION, PLEASE CONTACT OUR FUNCTIONS MANAGER
EVENTS@TOTEBARANDDINING.COM.AU OR CALL 9373 2211



Bespoke EXPERIENCES

**FOR YOUR NEXT EVENT, CELEBRATION OR
CORPORATE GATHERING**

Built in 1938, the heritage-listed Tote Building has been transformed into a contemporary destination, known as TOTE Bar & Dining.

Nestled in the luscious serpentine gardens of Tote Park in Moonee Ponds, the venue is surrounded by breathtaking views all year round.

Channelling the timeless allure of 1930's design, the interior boasts rich oak panelling, emerald hues, decadent leather and bronze finishes.

The space offers three intimate dining areas, known as The Northern Terrace, The Dining Room and The Cellar. A wooden racetrack-inspired bar divides the dining area, suitable for cocktail and canape events up to 150 guests.

For larger and more formal celebrations, the full venue can be booked for exclusive use.

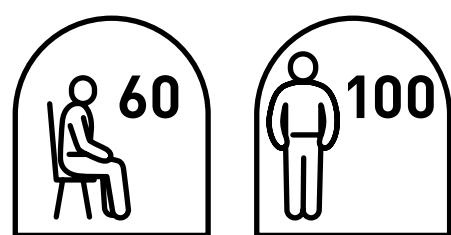
GROUP DINING

With an array of dining options available for large group reservations, we offer three distinct menus to choose from, taking any dietary requirements into account.

These fixed-price selections offer a diverse range of food, affording your guests the opportunity to individually select their preferred bites and courses.

For a more indulgent affair and our full culinary experience, we offer a degustation menu with wine pairings.

Includes menu design with a tailored message to your guests.





COCKTAIL FUNCTIONS

A light-filled, stylish space to mingle over delectable canapés and beverages – TOTE makes the perfect destination for standing cocktail-style events. Our meticulously curated menu can be presented as a stationed grazing table or elegantly served by our attentive hospitality team as your guests mingle.

Free-flow beverage packages are available at an hourly rate, including both affordable and premium options.



Our Spaces

THE NORTHERN TERRACE

The Northern Terrace overlooks the manicured gardens and lush lawns of Tote Park. Light-filled with timber beams and terrazzo flooring, the space naturally encourages guests to socialise and mingle.

With an open and inviting ambience, The Northern Terrace is perfect for larger celebrations and corporate events in both seated and standing environments.

FEATURES:

Suspended wood fireplace

Outdoor access

Children's playground

Ample room for live music or DJ

AV System + TV available





Our Spaces

THE DINING ROOM

Step into a world of contemporary elegance, with a memorable culinary experience in The Dining Room. With an ode to the building's heritage-listed origins, the space is adorned with luxurious leather booths and warm ambient lighting.

For a tribute to grandeur and a distinctly upmarket feel, The Dining Room is perfect for corporate gatherings or special occasions.

FEATURES:

AV System + TV available



Our Spaces

THE CELLAR

PRIVATE DINING ROOM

The perfect blend of sophistication and comfort, The Cellar offers an intimate private dining experience your guests will remember. Tucked away with its own entrance, our private dining room features a 14-person oak dining table, perfect for a celebration or as a makeshift boardroom complimented by a decadent meal.





Our Spaces

THE COURTYARD

Embark on a breathtaking outdoor dining experience amidst the manicured gardens of Tote Park. Located at the southern end of the building, The Courtyard is a covered alfresco space with exceptional views.

FEATURES:

Heating available



Menu One

\$65 PER PERSON

SHARED TO THE TABLE

Shared selection of charcuterie and antipasto

GUEST SELECTION

Humpty Doo barramundi, chive, lemon, cannellini

Tortellini three cheese, aged balsamic, golden raisin, Reggiano

Pork cotoletta, caper, sage, spaetzle

Steak frites 200g, Roquefort butter, cress

SHARED TO THE TABLE

Iceberg, pine nut, dill, yoghurt

Shoestring fries

Menu Two

\$75 PER PERSON

SHARED TO THE TABLE

Selection of charcuterie, antipasto, oysters

GUEST SELECTION

Humpty Doo barramundi, chive, lemon, cannellini

Tortellini three cheese, aged balsamic, golden raisin, Reggiano

Pork cotoletta, caper, sage, spaetzle

Steak frites 200g, Roquefort butter, cress

SHARED TO THE TABLE

Iceberg, pine nut, dill, yoghurt

Shoestring fries

GUEST SELECTION

Rhubarb and coconut pavlova (GF, DF, NF)

Dark chocolate mousse, caramel popcorn, salted caramel gelato (NF)

Menu Three

\$90 PER PERSON

GUEST SELECTION

Smoked tuna tartare, blackened cucumber, blood orange, piquillo peppers

Stracciatella, spring peas, leeks, chervil

Beef carpaccio, gaufrettes, confit yolk, truffle pecorino

GUEST SELECTION

Humpty Doo barramundi, chive, lemon, cannellini

Tortellini three cheese, aged balsamic, golden raisin, Reggiano

Pork cotoletta, caper, sage, spaetzle

Dry aged black angus 300g, Roquefort butter, cress

SHARED TO THE TABLE

Iceberg, pine nut, dill, yoghurt

Shoestring fries

GUEST SELECTION

Rhubarb and coconut pavlova (GF, DF, NF)

Dark chocolate mousse, caramel popcorn, salted caramel gelato (NF)



CANAPES MENU SELECTION

\$30 Per Person, 5 pieces, choose 3

\$40 Per Person, 7 pieces, choose 5

\$55 Per Person, 10 pieces, choose 6

\$70 Per Person, 14 pieces, choose 8



Canapes

Baked oysters, andouille and gruyere

Baccala, tuna aioli

Potato bravos empanada, mojo rojo sauce

Bresaola, grissini, pecorino

Beef and rosemary sausage rolls tomato relish

Corn taco, king fish, jalapeno

Mushroom, chive and goats' cheese arancini

Chunky beef pies, tomato

Malaysian satay, peanut jam

Brisket burger, chilli, cabbage

Pulled pork slider, slaw, BBQ sauce

Cauliflower pastie, golden raisin jam

Korean style chicken ribs, bang bang sauce

Truffle corn dog, truffle aioli

Sweet

Jam donuts (NF)

Citrus meringue tarts (NF)

Macaron selection (GF)

Selection of chocolate bonbons

Mini baked New York cheesecake, strawberry cream

Dark chocolate and raspberry tart (vegan, GF, NF)

Hazelnut cream mini cones

Chocolate fudge cakes (GF)

Substantial \$10 PER DISH

Pork cotoletta, caper, sage, fries

Tortellini three cheese, aged balsamic, golden raisin, Reggiano

Lobster thermidor, Russian salad

Crisp whiting fillet, fries, remoulade sauce

Dry aged beef, Paris mash, gremolata

Hand cut cavatelli, pecorino, egg, black pepper

Free range chicken, Paris mash, roast chicken vinegarett

Please note that menus are subject to change due to seasonal availability.



BEVERAGE PACKAGES

A curated selection to impress your guests. Each package includes soft drinks, still and sparkling water. If you're looking for something more, a bespoke package can be curated just for your event.



Tote PACKAGE

A thoughtful array of classic beverages that includes everything you'll need.

2 hours \$35 Per Person

3 hours - \$45 Per Person

4 hours - \$55 Per Person

5 hours - \$65 Per Person

Premium PACKAGE

A refined selection, finding harmony with premium brands without straying too far out of budget.

2 hours - \$50 Per Person

3 hours - \$60 Per Person

4 hours - \$70 Per Person

5 hours - \$80 Per Person

Sommelier's SELECTION

Elevate your event with a symphony of beverage selections that caters to a sophisticated taste.

2 hours - \$65 Per Person

3 hours - \$75 Per Person

4 hours - \$85 Per Person

5 hours - \$80 Per Person

[SEE FULL BEVERAGE MENU HERE](#)





TOTE
BAR & DINING

We look forward to welcoming you and your guests to TOTE Bar & Dining. To find out more, please contact our Venue Manager at

events@totebaranddining.com.au
(03) 9373 2211

14 Feehan Ave, Moonee Ponds VIC 3039