

PRIVATE

Dining & Functions

AT TOTE BAR & DINING





THE IDEAL *Destination*
**FOR YOUR NEXT EVENT, CELEBRATION
OR CORPORATE DINING EXPERIENCE.**

TOTE Bar & Dining offers a range of bespoke experiences curated for your next event.

Located in Moonee Ponds within TOTE Park, the heritage listed 1930's building is now home to a modern bar and dining experience. With a contemporary refurbishment bringing new life to one of Victoria's earliest surviving Totes.

Enjoy signature cocktails and select beverages paired to seasonal menus.

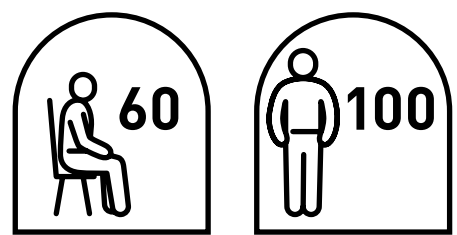
Set amongst the warm and inviting atmosphere of TOTE Bar & Dining. Discover private dining offerings for groups of up to 14, and events of up to 70 guests in The Northern Terrace. For larger functions, such as Wedding Receptions, Corporate Events and Milestone Birthdays the entire venue can cater for 90 seated or 250 cocktail guests.

AV available:
TV & Microphone, approx. \$300

THE NORTHERN TERRACE

North of TOTE Bar & Dining's racecourse shaped bar sits the Northern Terrace. With Indoor & Outdoor seating, and views of the TOTE Park playground, the light-filled Northern Terrace is ideal for Milestone Birthdays, Engagement Parties or Corporate Functions. Perfect for seated events of up to 50, or cocktail functions of up to 70.

AV is available upon request.





CANAPES AT THE NORTHERN TERRACE

Canapes

- Appellation oysters, mignonette, lemon
- Beetroot tart, chèvre, candied walnuts
- San daniele prosciutto, fig, sourdough
- Salt Cod croquettes, yuzu mayonnaise
- Lamb kofta, mint yoghurt
- Chargrilled teriyaki chicken

Something more

- Beef slider, cheese, tomato, brioche

To finish

- Passionfruit tartlet



Perfect for seated events of up to 50 guests or standing cocktail functions of up to 70 guests.

Canapes plates

- 8 Option Canapes Plate, \$55 per person
- 10 Option Canapes Plate, \$65 per person
- 12 Option Canapes Plate, \$85 per person



Sample Menu only. Dishes are seasonal and change frequently.

3 COURSE SET MENU AT THE NORTHERN TERRACE

Entrée to share

Mount Zero olives

Taleggio croquette, yuzu mayonnaise

Burrata, heirloom tomato, basil,
rocket, flaxseed

Mains – choice of:

Wagyu rump (Sher, Ballan, VIC-250g, MB7+),
bearnaise, red wine jus

Humpty doo barramundi, fennel, watercress,
blood orange

Gnocchi, summer green, squash,
buffalo cheese

Sides to share

Hand cut chips, malt vinegar aioli

Cos lettuce, radicchio, blood orange dressing

To finish

Strawberry pavlova, black pepper gelato

Sample Menu only. Dishes are seasonal and change frequently.

Ideal for seated events of up to 50 guests or standing cocktail functions of up to 70 guests.

Per person offering

3 course menu, \$75 per person

3 course menu, \$85 per person

Premium 3 course menu, \$95 per person



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.



Beverage Package 1

2 hours - \$40 per person

3 hours - \$50 per person

4 hours - \$60 per person

SPARKLING

Zilzie Wines BTW Prosecco

WHITE

Rockford White Frontignac

RED

Avide 'Lo Rosso' DOC Nero D'Avola

BEER

Beer on Tap



Beverage Package 2

2 hours - \$50 per person

3 hours - \$60 per person

4 hours - \$70 per person

PROSECCO

Scandolare Costa d'Oro Prosecco

WHITE

Cold stream Hill Sauv Blanc

RED

Chateau Bernadotte Haut medoc

ROSE

Penfolds Max Rose

BEER

Beer on Tap

THE CELLAR

PRIVATE DINING ROOM

The Private Dining Room provides the perfect backdrop for your next birthday dinner or intimate event. With views of lush Tote park, up to 14 guests can gather around the dining table to enjoy an exclusive dining experience curated by TOTE Bar & Dining's Head Chef.

The Private Dining Room is also available for corporate hire, with presentation and online conference facilities available.

Beverages upon consumption and dietary requirements upon request.



THE CELLAR SET MENU

Entrée to share

Mount Zero olives

Taleggio croquette, yuzu mayonnaise

Burrata, heirloom tomato, basil, rocket, flaxseed

Mains – choice of

Wagyu rump (Sher, Ballan, VIC-250g, MB7+), bearnaise, red wine jus

Humpty doo barramundi, fennel, watercress, blood orange

Gnocchi, summer green, squash, buffalo cheese

Sides to share

Hand cut chips, malt vinegar aioli

Cos lettuce, radicchio, blood orange dressing

To finish

Strawberry pavlova, black pepper gelato

Sample Menu only. Dishes are seasonal and change frequently.



Per person offering

3 course menu, \$75 per person

3 course menu, \$85 per person

Premium 3 course menu, \$95 per person





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

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

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