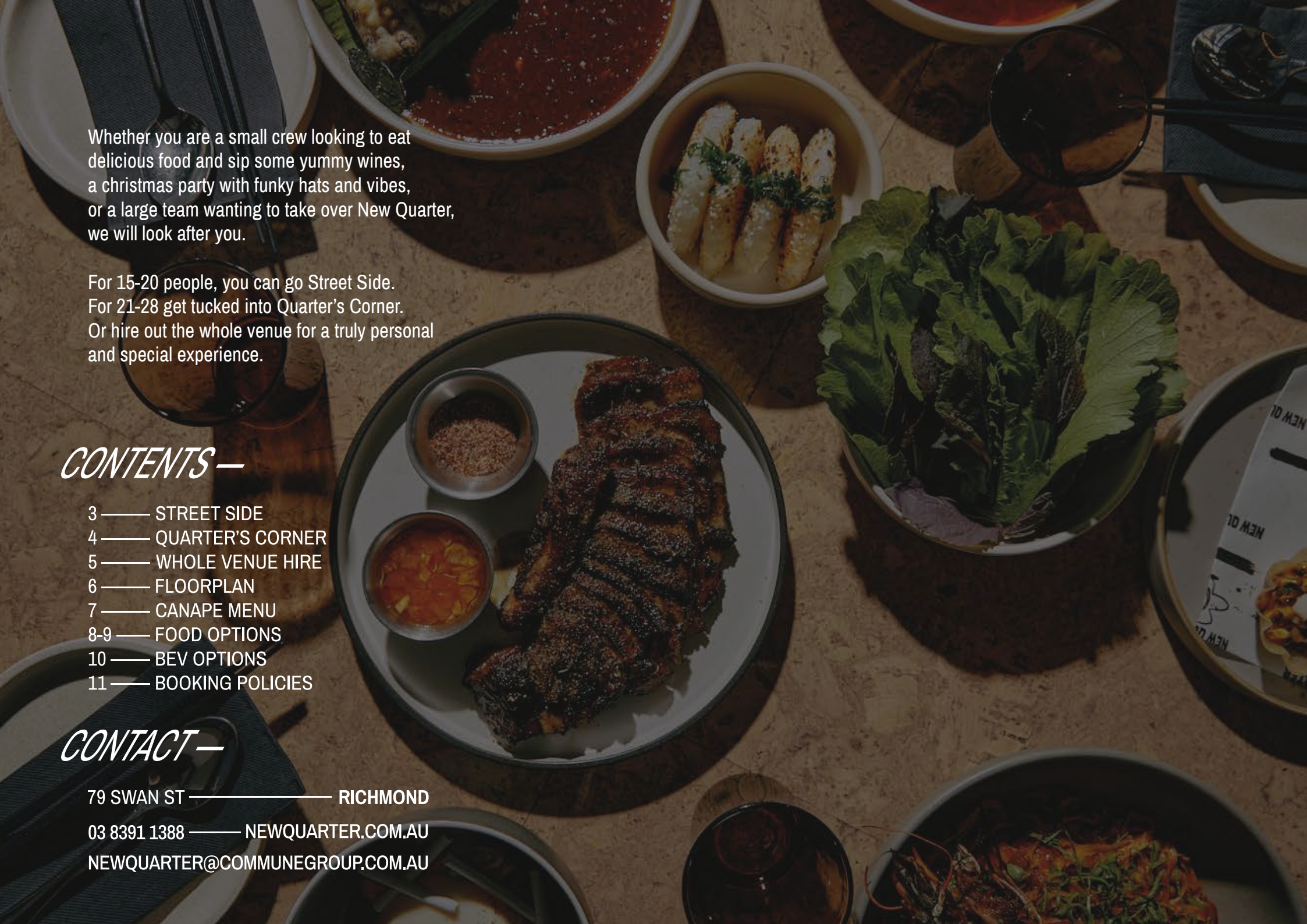


NEW QUARTER
FUNCTIONS





Whether you are a small crew looking to eat delicious food and sip some yummy wines, a christmas party with funky hats and vibes, or a large team wanting to take over New Quarter, we will look after you.

For 15-20 people, you can go Street Side.
For 21-28 get tucked into Quarter's Corner.
Or hire out the whole venue for a truly personal and special experience.

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CONTACT —

79 SWAN ST — RICHMOND
03 8391 1388 — NEWQUARTER.COM.AU
NEWQUARTER@COMMUNEGROUP.COM.AU

STREET SIDE —

15-20 GUESTS

Seated on the corner of Swan and Lennox Streets, this side of the restaurant is filled with natural light. Perfect on hot days with the windows wide open, cosy and warm when it's cold.

Guests will be seated across two large tables in parallel.

Guests will all receive a complimentary snack on arrival.

DEPOSIT

20% of spend (based on cost of an 'All In' menu of \$74pp)



AVAILABLE TIMES

LUNCH — Monday-Sunday, bookable from 12pm, with guests being asked to vacate by 5pm.

DINNER — Monday-Sunday, bookable from 5pm, with guests being asked to vacate by 10.30pm.

FOOD OPTIONS

All In menus (page 8)

BEVERAGE OPTIONS

Packages or on consumption (page 10)

QUARTER'S CORNER —

21-28 GUESTS

Situated in a comfortable and semi-private section of the restaurant, you will be seated on two long tables running parallel to each other. Cosy, intimate, social, delicious.

An extra small round table can be allocated for presents, decorations, cakes, kids, or whatever tickles your fancy.

Guests will all receive a complimentary snack on arrival.

DEPOSIT

20% of spend (based on cost of an 'All In' menu of \$74pp)



AVAILABLE TIMES

LUNCH — Monday-Sunday, bookable from 12pm, with guests being asked to vacate by 5pm.

DINNER — Monday-Sunday, bookable from 5pm, with guests being asked to vacate by 10.30pm.

FOOD OPTIONS

All In menus (page 8)

BEVERAGE OPTIONS

Packages or on consumption (page 10)



WHOLE VENUE —

60 SEATED / 100 STANDING

Enjoy a private event at New Quarter which is tailored to your desired experience. A whole venue hire will allow you to choose between sit down, stand up or combination events. Please be aware that sit down events will mean guests are spread across multiple tables.

Guests can have access to our sound system, two projectors in the venue and are also welcome to set up their own decorations for the day. You can play your way.

FOOD OPTIONS

All In menus (page 8)
Canape menu (page 7)

BEVERAGE OPTIONS

Packages or on consumption
(page 10)

AVAILABLE TIMES

LUNCH — Monday-Sunday, bookable from 12pm, with guests being asked to vacate by 4.30pm.

DINNER — Monday-Sunday, bookable from 5pm, with guests being asked to vacate by 11pm.

DEPOSIT

20% of spend (based on a minimum spend of \$74pp)

MINIMUM SPENDS (\$)

	MON	TUE	WED	THU	FRI	SAT	SUN
LUNCH —	2500	2500	3000	4000	4500	4500	4500
DINNER —	6000	6000	6000	7500	12000	14000	7500

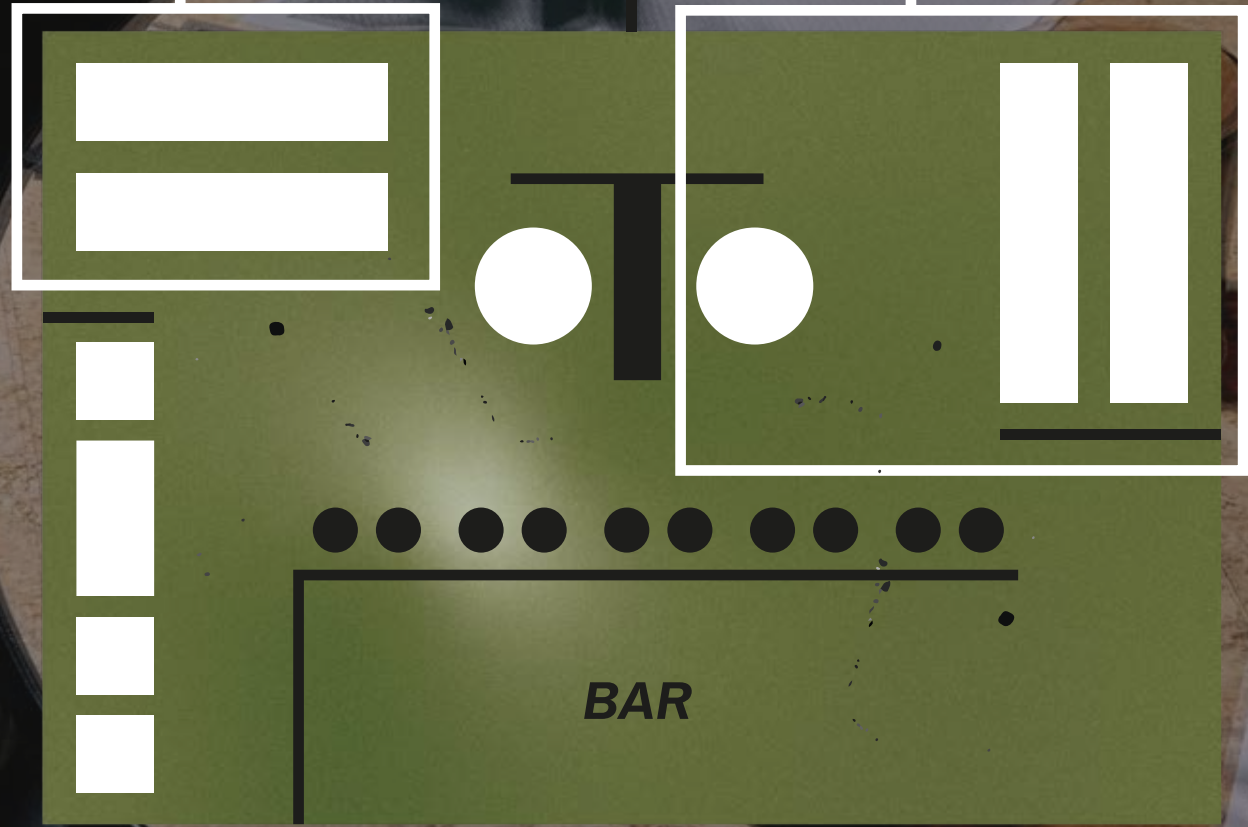
FLOORPLAN —

STREET SIDE

QUARTER'S CORNER

LENNOX STREET
ENTRANCE

SWAN STREET



(EXAMPLE)

CANAPE MENU —

LEMONGRASS SATE CHARRED CORN
betel leaf, soy custard

RANGERS VALLEY WAGYU 7+ BO LA LOT
smoked lemongrass nuoc mam gel

CRISPY LAMB RIB
tomato curry, pickled coriander root

HOT + SOUR OYSTER
finger lime

BANH MI FINGER
whipped chicken liver pate, chicken skin

BEEF TARTARE BITE
egg yolk, pho jelly, anchovy tapioca crisp

CHARRED ASPARAGUS
bun hoi, herbs, vegan nuoc mam

KINGFISH SASHIMI BITE
tamarind dashi, pickled papaya

MINI MUSHROOM BUNS
shiitake salt, mushroom pho gravy



please note these are sample menus
and may change seasonally

ALL IN MENUS —

Choose from our three share style menus. We can make changes to the menu for guests with dietary requirements, these will need to be discussed and finalised prior.

Please note that some dietaries such as fructose may not be able to dine on a full all in menu.

Canape service is for full venue hire only.

These menus are examples only and are subject to change.



CLASSIC — \$74pp

BANH MI FINGER

whipped chicken liver pate, chicken skin

KAFFIR LIME CURED KINGFISH

nuoc mam gel, cucumber, betel leaf crackers

DUCK FLOSS EGG NOODLES

spring onion, chives

ROAST TURMERIC CHICKEN

fermented chilli, lime

COLD + CRUNCHY MARKET VEGETABLES

lemon verbena, galangal, green pepper

JASMINE PANNA COTTA

strawberries, lychee, pepperberry, meringue

please note these are sample menus
and may change seasonally

ALL IN MENUS —

PREMIUM — \$88pp

HOT + SOUR SIGNATURE PACIFIC OYSTER

BANH MI FINGER

whipped chicken liver pate, chicken skin

BEEF TARTARE

egg yolk, pho jelly, anchovy tapioca crisps

BUTTERFLIED TIGER PRAWN NOODLE

tamarind, chilli, black pepper

LEMONGRASS PORK CUTLET

sharing leaves, lime, sate salt

COLD + CRUNCHY MARKET VEGETABLES

lemon verbena, galangal, green pepper

STARWARD GINGER-WHISKY CAKE

che chuoi cream, honeycrisps

VEGAN — \$74pp

GRILLED CORN TARTLET

lemongrass sate, soy custard

TARO TOAST

shiso, burnt chilli

MUSHROOM BUN

shiitake salt, mushroom pho gravy

BLACK BEAN RICE NOODLE

mushroom, bean curd, water chestnut

CURRY ROASTED SAVOY CABBAGE

crispy kale, pomme frites

TRIPLE-COOKED POTATOES

confit garlic, thai basil salt

COCONUT GRANITA

sweet and sour mango, kiwi, puffed rice

please note these are sample menus
and may change seasonally



BEVERAGE PACKAGES —

Functions of up to 28 guests may choose from one of our beverage options or choose to pay on consumption.

We do encourage the beverage options for all groups as it can provide a fantastic experience for all of your functions.

We are able to prepare bubbles on arrival for all guests and keep in mind we can usually modify these options to your liking- get in touch!



**OPTION 1 —
— THE CLASSIC PLEASE**
\$25 per person

CHOICE OF COCKTAIL ON ARRIVAL
kaffir lime margarita
house spritz
salted grapefruit vodka soda

**FOLLOWED BY
A TAP BEER OR WINE**
one per person

non-alcoholic options are available

**OPTION 2 —
— UNLIMITED BOOZE**
\$35 per person per hour

TAP BEER
Hop Nation draft lager
Stomping Ground pale ale
Bodriggy Brewing NEIPA

WINE
Range Life prosecco
Hahndorf Hill rose
Miss Zilm riesling
MDI pinot grigio
Shady Lane chardonnay
Lighthand pinot noir
Continental Platter shiraz

non-alcoholic options are available

BOOKING POLICIES —

— **TENTATIVE HOLDS**

We can tentatively hold a booking date for 24 hours before it must be confirmed and a deposit of 20% minimum spend is made.

— **DEPOSITS**

A deposit of 20% of your minimum spend is required to confirm your booking.

— **CONFIRMATIONS**

14 DAYS PRIOR — Menu and beverage selections must be confirmed 14 days prior to the event. All dietary requirements from your guests must also be confirmed 14 days prior. We require full names and dietary requirements when these selections are confirmed. We will do our best to accommodate all requirements and will inform you if we can not.

7 DAYS PRIOR — Confirm final guest numbers and any changes to booking times. Please be aware we may not be able to accommodate if guest numbers increase, however we will do our best. If guest numbers decrease a fee of \$40 per person will be incurred.

— **MINIMUM SPENDS AND PAYMENTS**

Minimum spends will be confirmed before the deposit is paid. The minimum spend includes the cost of food and beverages for your function and if this amount does not reach the minimum spend then you will be required to pay the balance. The cost of any extra inclusions that you may wish to provide will not be included in the minimum spend. The bill will be finalised on premises at the conclusion of the function.

— **CANCELLATIONS**

15+ DAYS PRIOR — deposit will be refunded

8-14 DAYS PRIOR — deposit will be forfeited

7 OR LESS DAYS PRIOR — 50% of food and beverage spend will be forfeited

— **GUESTS' RESPONSIBILITY**

Guests are expected to comply with the behavioural codes of the restaurant and Licensing Laws, such as Responsible Service of Alcohol. Any damage to the premises or its equipment will result in a fee for the guest and will be charged to the credit card on the bookings file.

— **EXTERNAL SUPPLIERS AND DECORATIONS**

We do not allow any external food or beverages to be consumed in the venue with the exception of a celebration cake.

Please confirm if you will be bringing in a cake prior to the day. If you would like to bring in any external decorations such as flowers for the tables, please be aware that these must be at your own cost and to be taken with you at the end of the night.