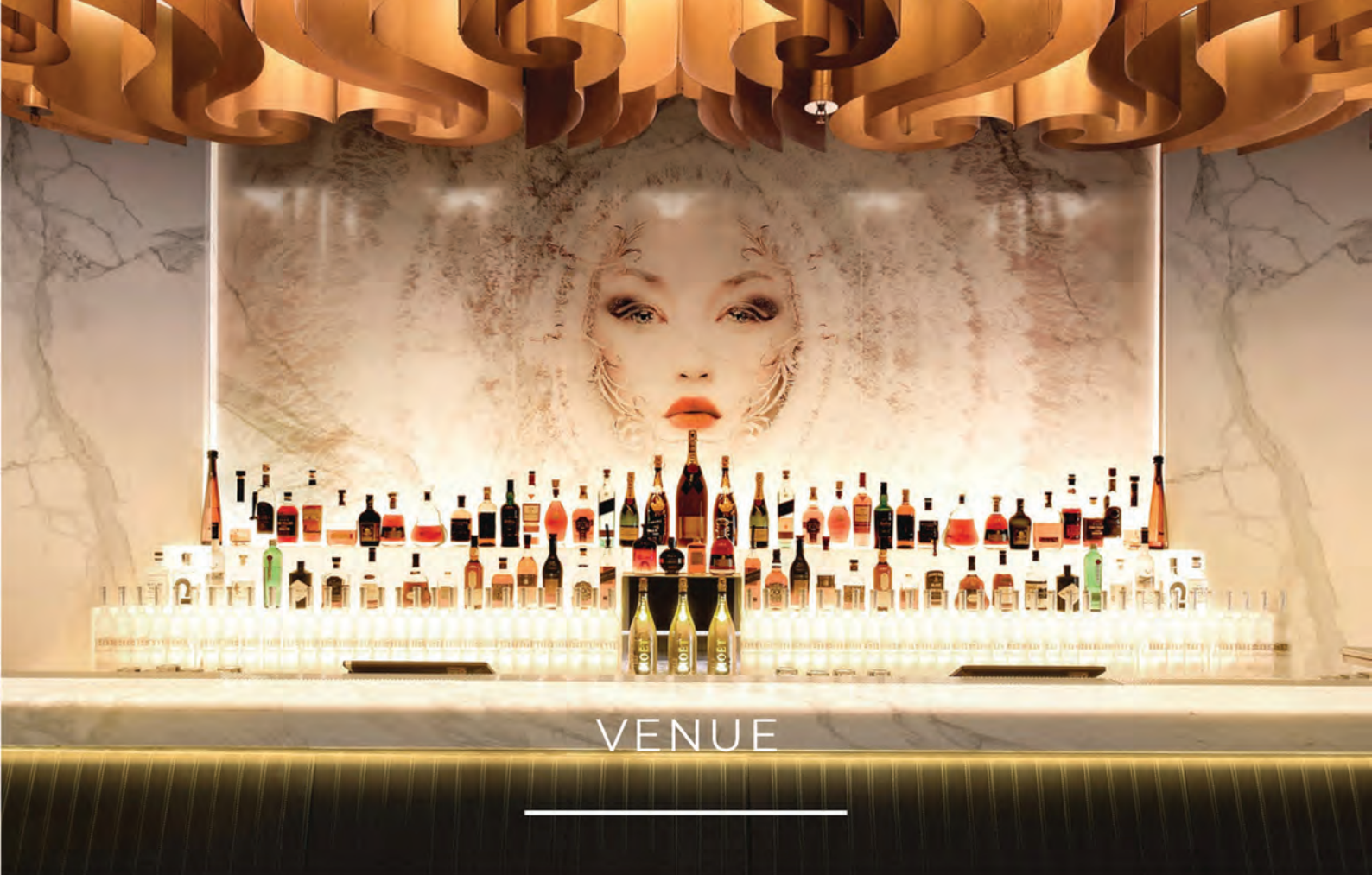




Baroq House

FUNCTIONS





VENUE DETAILS

Nestled within a 19th century cobblestoned laneway, lies a truly unique and luxurious three level mansion-style venue. Exuding a richness of grandeur, style and sophistication, Baroq is truly Melbourne's most prestige event space.

With an extensive range of premium food and beverage packages, Baroq provides a perfect harmony of modern style facilities and old world décor.

The venue features several exclusive rooms allowing guests to move fluidly between multiple lounge and bar areas, including luxurious booth and table settings along with a discrete outdoor section.

Combining all these elements, Baroq avowals an atmosphere that is perfect for any occasion, whether the theme of the night is formal or folly.

LOCATION

9-13 Drewery Lane, Melbourne CBD, VIC, 3000
t. (03) 8199 3734
w. baroqhouse.com.au
e. admin@collectiveestablishments.com.au

MULTILEVEL FUNCTION SPACE
2 DJ BOOTHS
CELEBRITY GUEST ROOM
VIP AREA
PRIVATE BOOTHS
OUTDOOR SMOKING
4 BARS

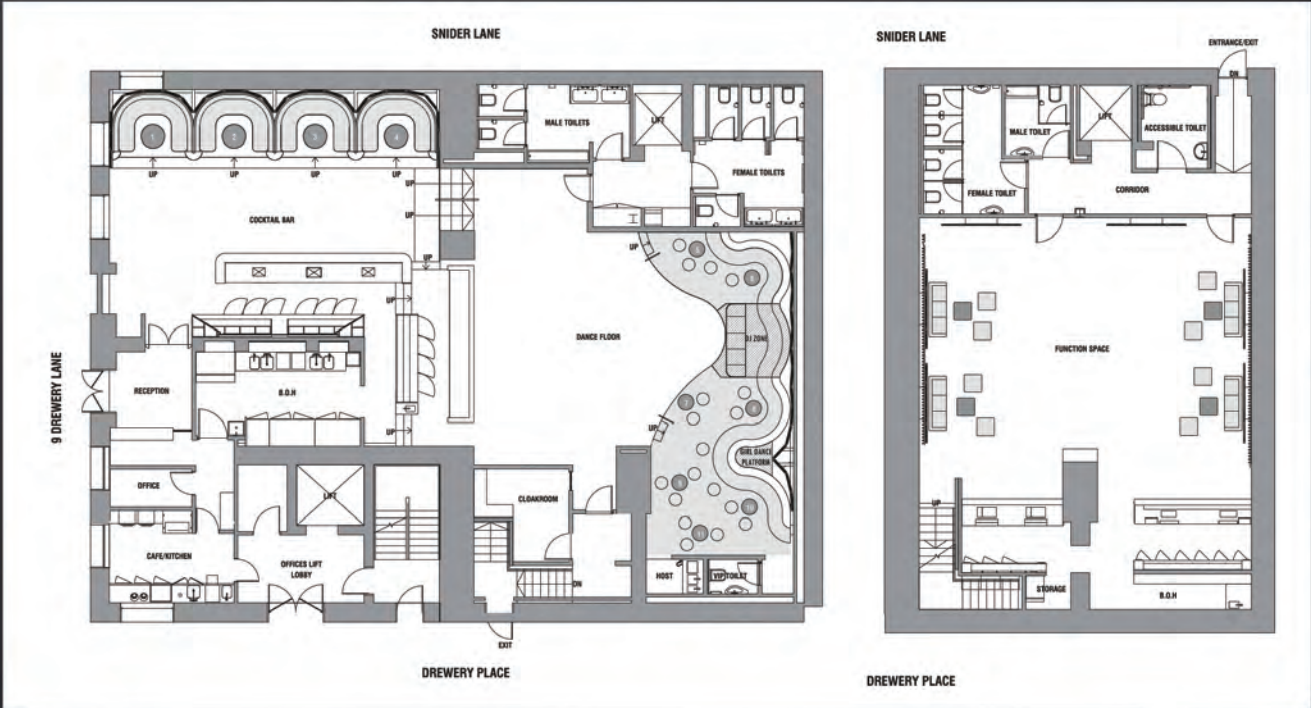




FLOOR PLAN

GROUND FLOOR

SOUS-SOL




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BEVERAGE AND COCKTAIL PACKAGES

RAISING THE BAR

In addition to Baroq Houses' fresh signature cocktails and bar offerings, a range of generous beverage packages will keep the fine times flowing.

Each package comprises a differing menu of the best wines, beer, select spirits and non-alcoholic refreshments priced per guest, to suit the duration of your event.

Select a package of tantalising canapés and cuisine, created by renowned local chefs.

Please speak to us about
your function details.
Phone: (03) 8199 3734
or
admin@collectiveestablishments.com.au



ENTERTAINMENT

Our bespoke premium Entertainment options allow us to cater to all themes, whether you're after the ambiance of a live acoustic performance, dancefloor grooving DJ or a spectacular fire breathing and weaving performance. We have the talented team to bring this all to life for you!





GOLD BEVERAGE PACKAGE

GOLD

2 HOUR PACKAGE
\$50.00 PER PERSON

3 HOUR PACKAGE
\$55.00 PER PERSON

4 HOUR PACKAGE
\$70.00 PER PERSON

5 HOUR PACKAGE
\$80.00 PER PERSON

Sparkling Wine

- Louis Perdrier – France

White & Red Wine


- Summer Poppy Sav Blanc - Marlborough NZ
- Summer Poppy Pinot Gris - Marlborough NZ
- Mister Fox Shiraz - Victoria
- Mister Fox Cab Merlot - Victoria

Bottled Beer

- Asahi Extra Dry
- Asahi 'Soukai' Mid Strength

Non Alcoholic

- Soft Drinks, Soda Water, Water and Juices



PLATINUM BEVERAGE PACKAGE

PLATINUM

2 HOUR PACKAGE

\$80.00 PER PERSON

3 HOUR PACKAGE

\$85.00 PER PERSON

4 HOUR PACKAGE

\$110.00 PER PERSON

5 HOUR PACKAGE

\$120.00 PER PERSON

Sparkling Wine

- Chandon Brut – Yarra Valley Vic

White & Red Wine

- Gleeson & Co Riesling - Mount Lofty Ranges, SA
- Cloudy Bay Sav Blanc - Marlborough, NZ
- Higher Planes Chardonnay- Margaret River, WA
- The Thief Shiraz - Barossa Valley, SA
- Cloudy Bay Pinot Noir - Marlborough, NZ
- Claude Val Rose - Provence, France

Spirits

- Belvedere Vodka
- Beefeater Gin
- Chivas Regal Whisky
- Woodward Reserve Bourbon
- Bacardi Carta Blanca Rum
- El Jimador Tequila

Premium Bottled Beer

- Asahi Extra Dry
- Asahi 'Soukai' Mid Strength
- Corona
- Cricketer's Arms Pale Ale
- Heineken
- Somersby Apple Cider

Non Alcoholic

- Soft Drinks, Soda Water, Water and Juices



DIAMOND BEVERAGE PACKAGE

DIAMOND

2 HOUR PACKAGE

\$105.00 PER PERSON

3 HOUR PACKAGE

\$115.00 PER PERSON

4 HOUR PACKAGE

\$150.00 PER PERSON

5 HOUR PACKAGE

\$165.00 PER PERSON

Sparkling Wine

- Moët & Chandon Brut Imperial – Epernay France

White & Red Wine

- Mitchelton Blackwood Park Riesling - Nagambie, VIC
- Weathercraft Pinot Noir - Beechworth, VIC
- The Thief Shiraz - Barossa SA
- Du Kif Rose - Provence, France

Spirits

- Grey Goose Vodka
- Bombay Sapphire Gin
- Johnnie Walker Black
- Woodford Reserve Double Oak
- Havana Club Especial Rum
- Herradura Tequila

Premium Bottled Beer

- Asahi Extra Dry
- Asahi 'Soukai' Mid Strength
- Corona
- Cricketer's Arms Pale Ale
- Heineken
- Somersby Apple Cider

Non Alcoholic

- Soft Drinks, Soda Water, Water and Juices



COCKTAIL LIST

BAROQ'S KISS 22

Indulge in Baroq's own Chocolate Cookie infused espresso... Surrender to Baroq's Kiss.

KYOTO ROSE 20

The elegant evolution of a classic. A champagne cocktail placed next to this would be as a pauper is to a prince.

SAIGON SON 24

Tastes just like a rich creamy custard. Please prepare your palate...for the taste of life.

WHITE CHOCOLATE & PASSIONFRUIT MARTINI 24

An epitome of finery, an indulgence of flavours, an essential.

BLOOD ORANGE & THYME MARTINI 24

Many oranges were harmed in the making of this cocktail. But don't worry, it was their thyme.

SWEET CONTESSA 24

A sweet and subtle take on the original Negroni. With elements of Apricot, Plum and Rhubarb, she won't just catch your eye... she'll take your tastebuds too.

BITTER LOVE 24

A symphony of subtle flavours to fall for. We had a bitter love for the traditional Amaretto sour.. so we did one better.

Craving something off menu like an old favorite or a classic cocktail? Simply ask.



CANAPÉ PACKAGES

COLD CANAPÉS | \$4.50

Duck rice paper rolls (GF/DF)
Smoked salmon and cream cheese mousse cones

WARM CANAPÉS | \$4.50

Bacon and cherry-tomato tart
Forrest mushroom arancini balls, truffle mayo (V/GF)
Fried goats cheese, caramelised onions, honey (V)
Salt and pepper tofu with sweet ginger dressing (GF/DF/Vegan)
Spinach, mint, almond and ricotta roll, tomato relish (V)
Zucchini and green pea tart (V)
Chicken satay skewers, Thai peanut sauce (GF)
Wagyu beef meatballs, tomato sugo

COLD PREMIUM CANAPÉS | \$6.50

Freshly shucked oysters, mignonette (GF/DF)
Seared beef, gherkin tartare (GF)
Seared scallops, seaweed salad, miso emulsion (GF/DF)
Seared tuna, lime compressed watermelon, avocado puree, squid ink (GF/DF)

WARM PREMIUM CANAPÉS | \$6.50

Beef short rib with black pepper caramel (GF)
Corn Fritter, yoghurt dip (V)
Croque monsieur fingers
Pulled pork tostadita with avocado puree, apple (GF/DF)
Beef sausage roll, tomato relish

Additional Canapes on Request.



GRAZING

GRAZING | \$9.50

Fish & chips, lemon aioli, parsley salt

Green tea noodle salad, grilled tofu, mixed greens, squash, pickled cucumber, toasted pumpkin seeds (Vegan)

Grilled haloumi, capsicum and mushroom slider (V)

House made cheeseburger sliders (Swiss cheese)

House made potato & ricotta gnocchi, pan-fried with pork & chilli sausage, radicchio & roasted hazelnut

Slow-cooked lamb shoulder, eggplant, root vegetables (GF/DF)

Peranakan-style stewed vegetables in coconut milk, tempeh, fried tofu (Vegan)

Slow-braised beef shin, potatoes, carrots, white wine, parsley (GF/DF)

Roasted chicken, white wine, mushrooms, tarragon

Tunisian vegetable tajine, pumpkin, dried apricots, chickpeas, coriander (Vegan)

You have the option to utilise your own food caterers.

Additional Grazing on Request.



ANTIPASTO AND CHEESE STATION | \$34PP (MINIMUM 100PAX)

An assortment of the finest local and international cheeses accompanied by premium cured meats, fresh fruits and nuts, presented flawlessly.

SEAFOOD STATION | \$39PP (MINIMUM 100PAX)

Includes the choice of fresh local oysters, prawns or our guests personal favourite premium sushi station prepared by talented chefs.

WE'RE ABLE TO CATER TO ALL THEMES, PREFERENCES AND DIETARY REQUIREMENTS



DESSERTS | \$5.50

Honey Miso Layered Cake (G/F)

Crustillant au Chocolate (G/F) - chocolate mousse on a Hazelnut praline base

Vanilla Bean & Yoghurt Panna Cotta, Davidson Plum jelly (G/F)

Lemon and Yuzu Tart



PLATTERS



PRIMA DONNA \$159

- French Camembert with Nigella Seeds
- Italian Mature Pecorino Cheese
- Dutch Smoked Cheese
- Black-jack Cheddar
- Green Spanish Olives filled with Red Pepitas
- Black Spanish pitted Olives
- Caramelized Cocktail Onions
- French Style Cornichons
- Italian Imported Parma Prosciutto
- Premium Leg Ham
- Italian Home Style Mild Salami
- Gourmet Crackers / Biscuits
- Dried Fruit (Figs, Apricots, Papaya, Mango)
- Fresh Seasonal Fruit
- Optional Nuts and Seeds



TRIP AROUND THE WORLD \$169

- Imported French Brie with Nigella Seeds
- Italian Imported 3yr Old Reggiano Parmesan
- Danish Blue
- Swiss Cheese
- Dutch Smoked Cheese
- Spanish Quince Paste
- Dry Fruit and Nuts
- Gourmet Crackers / Biscuits



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