TRA NSP ORT

Functions and Events

2023



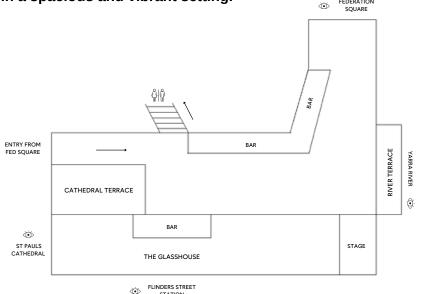


Welcome to the PUBLIC BAR

Located on the ground floor, the Public Bar's modern fit out and energetic atmosphere has unrivalled views of the Yarra River and Flinders Station. The versatility of this level makes it the ideal meeting place for a variety of celebrations.

The Glasshouse adjoining the main public bar, offers your guests floor-to-ceiling louvered windows that fill the space in natural light, while the outdoor terraces can be booked separately or in addition to the Glasshouse for a truly versatile and unique inner-city experience.

These spaces are ideal for stand-up cocktail style events where you and your guests can enjoy celebrating your special occasion in a spacious and vibrant setting.



Public Bar EVENT SPACES

Exclusive Venue Hire | CAPACITY: UP TO 800 | EXCLUSIVITY: PRIVATE

For large scale events, enjoy full use of the main public bar, the Glasshouse and all 3 outdoor terraces. Our prime CBD location just a short walk from the city and all modes of public transport, along with it's modern and contemporary style makes this space the perfect choice for large format casual corporate events, product launches and more.

EXCLUSIVITY: CAPACITY: UP TO 180 SEMI-PRIVATE

The Glasshouse adjoins the main public bar with a dedicated bar, stage, and audio-visual facilities. With floor to ceiling louvered windows on three sides, this wonderful space captures direct views of Flinders Street Station, St Paul's Cathedral, and the Yarra River.

The River Terrace

EXCLUSIVITY: CAPACITY: UP TO 60 SEMI-PRIVATE

With the Yarra River and Arts Centre as a backdrop, the River Terrace is an ideal outdoor choice for a casual event where you are looking simply for a designated space amongst the action of the public bar.

The Cathedral Terrace

EXCLUSIVITY: CAPACITY: UP TO 70 SEMI-PRIVATE

The Cathedral Terrace is an open outdoor terrace connected directly to the main entry from Federation square. This semi-private space can accommodate up to 70 guests and is perfect for guests to mingle over canapes and cocktails or beers in your own designated space.

Speak to your event planner about the possibility of combining spaces together, allowing you guests to enjoy both an indoor and outdoor experience.

COMBINATIONS	CAPACITY
The Glasshouse Cathedral End	Up to 50 standing semi-private (reserved or sectioned off)
The Glasshouse Cathedral End + Bar	Up to 120 standing semi-private with designated bar
The Glasshouse + River Terrace	Up to 240 semi-private
The Glasshouse + Cathedral Terrace	Up to 250 semi-private
The Glasshouse + Outdoor Terraces (River + Cathedral)	Up to 310 semi-private



Public Bar MENU SELECTIONS

Plattery to Share

Our delicious platter options are effortless and convenient and are available for groups seeking small bites and casual dining options. Each platter contains 30 pieces with a minimum order of 4 platters per party required.

Choose from:

 Crispy prawn & chilli wontons with Thai dipping sauce Vietnamese rice paper roll with nouc cham sauce Gourmet sausage rolls with tomato sauce Braised beef brisket pies with farmhouse cheddar Peking duck pancakes, spring onion, hoi sin Char siu bbq pork buns with sriracha Baby cheeseburgers with tomato relish Fish fingers & tartare sauce Mini crispy chicken burger with cheese & chipotle mayo Vegan Toyko Sushi roll, wasabi ginger soy Roasted pumpkin & leek quiche, goats cheese Spiced cauliflower bites, sriracha mayo Chickpea falafel, sumac yogurt Hot chip cups 	Pastrami & rye pretzels with dill pickles & mustard cream cheese	\$180
 Vietnamese rice paper roll with nouc cham sauce Gourmet sausage rolls with tomato sauce Braised beef brisket pies with farmhouse cheddar Peking duck pancakes, spring onion, hoi sin Char siu bbq pork buns with sriracha Baby cheeseburgers with tomato relish Fish fingers & tartare sauce Mini crispy chicken burger with cheese & chipotle mayo Vegan Toyko Sushi roll, wasabi ginger soy Roasted pumpkin & leek quiche, goats cheese Spiced cauliflower bites, sriracha mayo Chickpea falafel, sumac yogurt 		\$220
 Gourmet sausage rolls with tomato sauce Braised beef brisket pies with farmhouse cheddar Peking duck pancakes, spring onion, hoi sin Char siu bbq pork buns with sriracha Baby cheeseburgers with tomato relish Fish fingers & tartare sauce Mini crispy chicken burger with cheese & chipotle mayo Vegan Toyko Sushi roll, wasabi ginger soy Roasted pumpkin & leek quiche, goats cheese Spiced cauliflower bites, sriracha mayo Chickpea falafel, sumac yogurt 	.,,	\$150
 Braised beef brisket pies with farmhouse cheddar Peking duck pancakes, spring onion, hoi sin Char siu bbq pork buns with sriracha Baby cheeseburgers with tomato relish Fish fingers & tartare sauce Mini crispy chicken burger with cheese & chipotle mayo Vegan Toyko Sushi roll, wasabi ginger soy Roasted pumpkin & leek quiche, goats cheese Spiced cauliflower bites, sriracha mayo Chickpea falafel, sumac yogurt 		\$150
 Peking duck pancakes, spring onion, hoi sin Char siu bbq pork buns with sriracha Baby cheeseburgers with tomato relish Fish fingers & tartare sauce Mini crispy chicken burger with cheese & chipotle mayo Vegan Toyko Sushi roll, wasabi ginger soy Roasted pumpkin & leek quiche, goats cheese Spiced cauliflower bites, sriracha mayo Chickpea falafel, sumac yogurt \$250 \$180 \$250 \$180 \$250 \$180 \$250 \$180 \$250 \$180 \$180 \$150 	-	\$200
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 Spiced cauliflower bites, sriracha mayo Chickpea falafel, sumac yogurt 		\$180
• Chickpea falafel, sumac yogurt \$180	·	\$200
\$150	· · · · · · · · · · · · · · · · · · ·	\$180
• Hot crip cups		\$150
	• Hot chip cups	

Sweet options:

Lemon tart with torched meringue	\$180
Chocolate brownie & raspberry jam	\$180
Jocks ice cream sandwiches	\$180
Local & international cheese selection	\$180

Pizzas to Share

Our stone fired pizza packages are a great option for any event. Our pizza packages are available for events of up to 40 guests and are accompanied by hot chips.

Pizza package \$25 per person:

- Margherita, fior di latte, fresh basil & San Marzano tomato
- Roasted butternut pumpkin, red onions, fetta & baby spinach
- Sopressa salami, black olives, chilli, San Marzano tomato

Premium Pizza package \$35 per person:

- Garlic foccacia, mozzarella cheese
- Margherita, fior di latte, fresh basil, San Marzano tomato
- Slow cooked Greek lamb, yoghurt, parsley, onions & olives
- Sopressa salami, black olives, chilli, San Marzano tomato
- Jocks ice cream sandwiches variety of flavours

Gluten Free Pizza Bases available on request, surcharge applies Vegan Pizza on request, surcharge applies



Public Bar CANAPE PACKAGES

Our seasonal canape menu makes the most of Melbourne's best organic produce and can be customised to suit your specific needs.

Cocktail Canapes

•	Раскаде A or Раскаде В (4 types, 8pcs)	\$40pp
	6 types of hot & cold canapes, 10 pieces per person 8 types of hot & cold canapes, 12 pieces per person	\$50pp \$60pp

Wandering Feasts

•	8 types of hot & cold canapes, 2 types of either grazers	\$79pp
	or desserts or 1 of each	

•	8 types of hot & cold canapes, 3 types of either grazers	
	or desserts, or a combination of the two	\$89pp

Choose from: (min 2 cold canapes required per package) COLD CANAPES

- Natural oysters, ponzu dipping sauce
- Tuna tartare, avocado, creme fraiche tonnato, wasabi dressing
- · Cured kingfish tartare with sesame soy dressing
- Vietnamese rice paper roll with nouc cham sauce
- Thai beef rice paper roll, red nam jim dipping sauce
- Vegan Toyko Sushi roll, wasabi ginger soy
- Pastrami & rye pretzel, dill pickle, mustard cream cheese
- Smoked salmon bagel, wasabi crème friache

HOT CANAPES

- Peking duck pancakes, spring onion, hoi sin
- · Char siu bbq pork buns with sriracha
- Prawn & chilli wontons, Thai dipping sauce
- Spiced cauliflower bites, sriracha mayo
- Steamed duck & lemongrass buns with sriracha
- Roasted pumpkin & leek quiche, goats cheese
- Chickpea falafel, sumac yogurt
- Slow cooked lamb shoulder with rosemary & gravy pies
- Braised beef brisket pies with farmhouse cheddar & cracked pepper
- Chunky cauliflower & cheddar cheese cocktail pie
- English spinach & ricotta filo with cracked black pepper
- Good old sausage rolls with tomato sauce

\$40 Canape Package A

- Vietnamese rice paper roll with nouc cham sauce
- Vegetarian Tokyo roll, wasabi ginger soy
- Prawn & chilli wontons, Thai dipping sauce
- Slow cooked lamb shoulder with rosemary & gravy pies

\$40 Canape Package B

- Cured kingfish tartare with sesame soy dressing
- Thai beef rice paper roll, red nam jim dipping sauce
- Spiced cauliflower bites, sriracha mayo
- Gourmet sausage rolls with tomato sauce

GRAZERS

- Wagyu dumpling, red cos, black pepper caramel
- Candy pork, pickled papaya salad & red nam jim
- Mini cheeseburgers with tomato relish
- Fried fish fingers & tartare sauce
- Mini crispy chicken burger with cheese & chipotle mayo
- Crispy potato & cabbage bao, tonkatsu sauce
- Baked half shell scallop, Tokyo butter
- Claypot rice, lup chong, shiitake

BOWLS - \$15pp

- Crispy skin barramundi, crushed kipfler potato & sauce vierge
- Lamb cutlet, eggplant, crispy shallots
- Szechuan duck, Vietnamese mint salad, chilli caramel
- Wild mushroom risotto with parmesan & soft herbs

DESSERT

- Lemon tart with torched meringue
- Chocolate brownie & raspberry jam
- Caramel custard tart with hazelnut praline
- Local cheese selection with fruit & crackers



Public Bar MENU SELECTIONS

Classic Set Menu

Our classic set menu is designed for groups who require an easy and delicious lunch or dinner. With an easy alternate drop of entrees and pub mains, we take the stress out of group dining.

2-Course Alternate Drop \$552-Course Alternate drop including steak \$65

ENTREE

Salt & Pepper Calamari, wild rocket, Nuoc Cham dressing Margherita Pizza, fior di latte, fresh basil & san marzano tomato

MAINS

Chicken Parmigiana, smoked ham, chips and garden salad Beer battered market fish, tartare, chips and garden salad

REPLACE EITHER MAIN WITH

300g Porterhouse steak, garden salad, chips and gravy

Grazing Tables

Grazing tables are an excellent addition to any cocktail event, allowing guests to snack at their own pace from a variety of savoury or sweet menu items on offer.

SAVOURY GRAZING TABLE

- · Selection of cured meats
- Chickpea & white miso hummus
- Classic taramasalata, EVOO, espellette pepper
- Cumin spiced beetroot relish
- Crudites, tortilla crisps
- · Mini bahn mi rolls
- Kaarage chicken, green tea salt
- Steamed duck buns, chilli black vinegar
- Spiced cauliflower bites, sriracha mayo

SWEET GRAZING TABLE

- Mini lemon meringue pies with torched meringue
- Macaroons (variety of flavours)
- · Chocolate cannoli

	SAVOURY	SWEET
50 pax	\$2500	\$1000
100 pax	\$3750	\$2000
150 pax	\$5000	\$3000

Public Bar BEVERAGE PACKAGES

Our beverage packages have been designed to enhance and compliment your event style and budget. We provide a range of additional extras including toasting glasses, cocktails on arrival and aperitifs available for your choosing. Our event planner can assist you in recommending the best option for your event.

STANDARD BE	EVERAGE PACK	7
2 hours	\$55PP	
3 hours	\$80PP	
4 hours	\$105PP	

Sparkling Wine

Seppelt Prosecco

White Wine

- · Pizzini Pinot Grigio, King Valley VIC
- Soho Peggy Sauvignon Blanc, Marlborough NZ

Red Wine

- Trentham Estate Pinot Noir, Murray Darling VIC
- · Round Two Shiraz, Barossa Valley SA

Tap Beer

· Selected rotating tap beers

Packaged Beer

Light and 0% alcohol

Soft Drinks Included in all packages: Pepsi, Pepsi Max, Lemonade, Lemon Squash, Ginger Ale, Tonic Water, Soda Water

EVERAGE PACK
\$70PP
\$95PP
\$120PP

Sparkling Wine

2016 Redbank Ellora Sparkling, King Valley VIC

White Wine (choose two)

- · Gustav Lorentz Pinot Blanc, Alsace FRA
- Mahi Sauvignon Blanc, Marlborough NZ
- Leeuwin Estate Art Series Riesling, Margaret River WA
- Seppelt Jaluka Chardonnay, Henty VIC

Red Wine (choose two)

- Howard Vineyard Rose, Adelaide Hills SA
- Helen's Hill Long Walk Pinot Noir, Yarra Valley VIC
- Hither & Yon Tempranillo, McLaren Vale SA
- Teusner The Independent Shiraz/Mataro, Barossa VIC
- Crawford River Cabernets, Henty VIC

Tap Beer

Selected rotating tap beers

Packaged Beer

Light and 0% alcohol

Selected first pour spirits available as an addition, \$10pp, per hour.
Only available as an addition to the Premium and Deluxe package (restrictions apply*)

DELUXE BEV	ERAGE PACK
2 hours	\$85PP
3 hours	\$120PP
4 hours	\$150PP

Sparkling Wine

- Paul Louis Sparkling Rose, Loire Valley FRA
- 2018 Coldstream Hill Sparkling, Yarra Valley VIC

White Wine (choose two)

- · Joseph Cattin Pinot Gris, Alsace FRA
- Levantine Hill Estate Sem/Sauv Blanc, Yarra Valley VIC
- Seppelt Drumborg Riesling, Henty VIC
- Kooyong Clonale Chardonnay, Mornington VIC

Red Wine (choose two)

- Ete D'elodie Rose, Provence FRA
- Coldstream Hills Pinot Noir, Yarra Valley VIC
- Condie Giarracca Sangiovese, Heathcote VIC
- Devils Cave Shiraz, Heathcote VIC
- Leeuwin Estate Cabernet Sauvignon, Margaret River WA

Tap Beer

Selected rotating tap beers

Packaged Beer

Light and 0% alcohol

Non-alcoholic mocktails

· A variety of non-alcoholic mocktails included

Public Bar BEVFPAC

BEVERAGE UPGRADES

Upgrade your Event

The following items can be added to complement and enhance your event

Cocktail on arrival \$15pp

Signatures

- Peach & Ruby Martini patient wolf gin, peach, ruby grapefruit, lemon
- Soju Collins Ketel one vodka, grapefruit soju, kaffir lime leaf, soda
- Shinjuku Spritz bass & flinders orient gin, pineapple, yuzu, prosecco

Classics

- Aperol Spritz
- Old Fashioned
- Tommy's Margarita
- Negroni

Non-alcoholic cocktails \$10pp

- Dark & Stormy spiced cane spirit, ginger beer, bitters, lime
- Yuzu Orange Blossom yuzu, mint, orange blossom honey

Wanting a bar tab instead?

Please speak to your event planner for beverages on consumption as an alternative option to a package

Sparkling and Champagne towers

Make your events truly spectacular with a bespoke Champagne tower! Choose your favourite Champagne and wow your guests for your special occasion.

30 guests

2016 Redbank Ellora Sparkling, King Valley Victoria	\$240
NV Paul Louis Sparkling Rosé, Loire Valley France	\$450
NV Laurent Perrier La Cuvée, Reims France	\$750
NV Billecart-Salmon Brut Réserve, Mareuil-sur-Aÿ France	\$900

55 guests

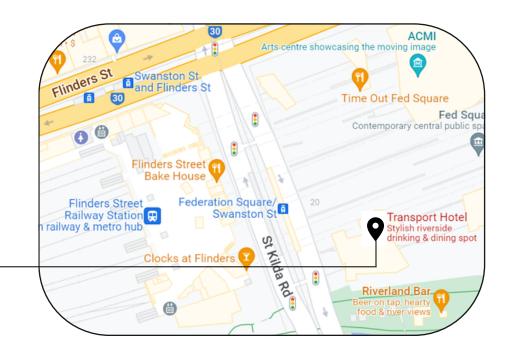
2016 Redbank Ellora Sparkling, King Valley Victoria	\$440
NV Paul Louis Sparkling Rosé, Loire Valley France	\$825
NV Laurent Perrier La Cuvee, Reims France	\$1375
NV Billecart-Salmon Brut Réserve, Mareuil-sur-Aÿ France	\$1650



Transport Hotel

Transport Hotel,
Federation Square, Cnr Flinders St
& Swanston St,
Melbourne, VIC, 3000

Phone (03) 9923 2065 bookings@transporthotel.com.au www.transporthotel.com.au



PARKING

Secure parking spot - www.secureparking.com.au. Parking subject to availability. Additional parking available at Federation Square www.fedsquare.com/parking Operating hours:

The Fed Square car park is open 24hrs, seven days a week, although it is only staffed during the times below.

- · Monday –Thursday, 6am –12am Friday, 6am –1am
- · Saturday, 8am-2am
- · Sunday, 8am-12am

TRA NSP ORT

TERMS AND CONDITIONS

BOOKING PROCEDURES

Book and enquire through our event department via email at bookings@transporthotel.com.au, online via our website, or by phone (03) 9923 2065. Available Monday to Friday, 10am-6pm.

MENU AND FOOD DETAILS

All events will be required to adhere to a food package, minimum spend or pre-paid tab.

Menu items are chosen from our current selections and change throughout the year based on seasonal availability.

FOOD AND BEVERAGE ORDER GUIDELINES

All food and beverage orders must be received no later than two weeks prior to your event, or this will default to an in-house selection.

Any event booked within 72 hours will have their food selections chosen by us.

CONFIRMATION OF BOOKING AND FINAL NUMBERS

Confirmation of final numbers must be communicated no later than 10 days in advance of your booking. Please refer to our booking form for further details. All events require a signed contract and a service fee of 5% to be added to the final bill. Public holidays incur a 15% surcharge.

HOTEL AFFILIATE

All events have access to a 10% discount for our preferred hotel,

The Langham Melbourne. Please discuss this offer with your manager upon booking for more details.

RESPONSIBLE SERVICE OF ALCOHOL

Transport Hotel follows the VCGLR guidelines on the Responsible Service of Alcohol (RSA). Staff members are instructed not to serve any alcoholic beverages to guests under the age of eighteen (18) years, or to guests in a state of intoxication. Taxi Kitchen, Transit Rooftop Bar and our Public Bar policy is to serve guests in a responsible, friendly, and professional manner due to our legal obligations to RSA and Duty of Care to our patrons. Please refer to full Terms and Conditions for further details.

WEATHER & TERRACE CONDITIONS

Transport Hotel is not responsible for the relocation of your event, should our outside areas be affected detrimentally by the weather conditions on the day of your event. Whilst we will do our best endeavours to relocate your event, this can not be guaranteed.

SECURITY AND LIVE MUSIC

All exclusive events are required to adhere to security. The level and requirements can be discussed with your event manager based on your event style and guest count. Our sound technician is required to be on-site for all live music events and will be discussed upon booking.

We look forward to Ne hosting you TRA NSP

TRA NSP ORT

We take great care in creating a spectacular, personal and most memorable experience at Transport Hotel.

We thank you for considering our venue for your next event, and don't hesitate to get in touch if you have any further questions.

CONTACT US

Ground Level, Federation Square, Cnr Flinders St & Swanston St, Melbourne VIC 3000

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