

TRANSPORT

Functions and Events

2024

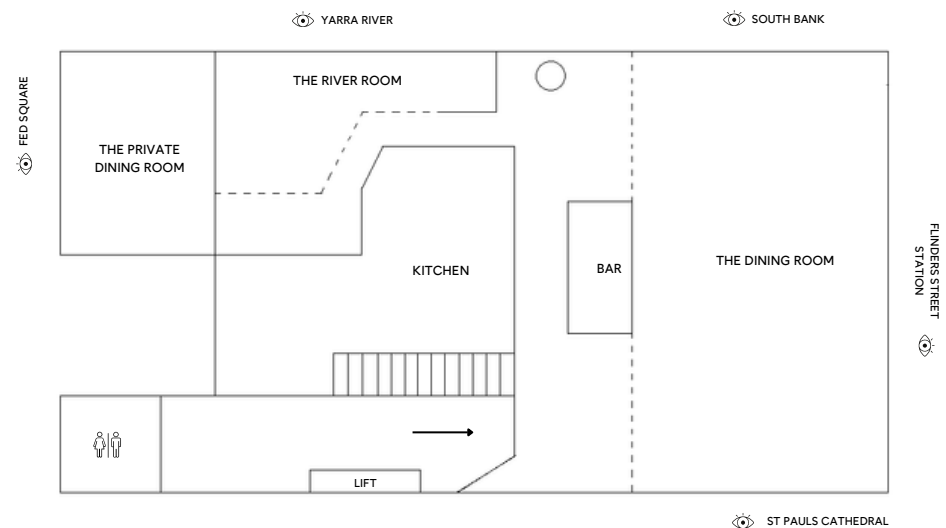




Welcome to taxi kitchen

On arrival at Taxi Kitchen, you're welcomed with truly spectacular views of some of Melbourne's most iconic landmarks, the beginning of a truly unforgettable experience for you and your guests. Our menus compiled by Executive Chef Tony Twitchett offer modern Australian cuisine with a distinct Asian influence utilising the very best in fresh, seasonal, and local produce that are always guaranteed to surprise and delight.

Our menu options include two or three course sit down options to sharing with wonderful hors d'oeuvres and post dinner treats. A 7-course degustation is available for groups seeking to try our chef's signature dishes, with an optional wine match recommended by our in-house sommelier. Taxi Kitchen is one of Melbourne's prime dining spots mixing its cool modernistic style with incredible views, making it the perfect location for your next event.



Taxi Kitchen

EVENT SPACES

Exclusive Venue Hire

CAPACITY: 200 SEATED |
400 STANDING

EXCLUSIVITY:
PRIVATE

Full exclusivity of Taxi Kitchen includes the main dining room, the River Room, and the Private Dining Room. The spaces are perfect for hosting large parties, corporate functions, weddings and more. Wow your guests with breath-taking views of Melbourne in every direction.

The Main Dining Room

CAPACITY: 120 SEATED |
200 STANDING

EXCLUSIVITY:
SEMI-PRIVATE

A large, truly spectacular space overlooking Princes Bridge, Flinders Street Station, Southbank precinct and the Yarra River. With louvered floor to ceiling glass windows, it presents the perfect space for hosting an event with style and impact.

The River Room

CAPACITY: 50 SEATED |
70 STANDING

EXCLUSIVITY:
SEMI-PRIVATE

The River Room is a semi-private space adjacent the open kitchen, overlooking the Yarra River and beyond to Queen Victoria Gardens, it is an ideal space for events that desire a little privacy without disturbance from the main dining room.

The Private Dining Room

CAPACITY: 32 SEATED |
40 STANDING

EXCLUSIVITY:
PRIVATE

The Private Dining Room is separated from the River Room by glass doors and a curtain. It offers both views to the heart of Federation Square and along the Yarra River to the mighty MCG. Bi-fold doors on the south side can be utilised during the warmer months.

The River Room + Private Dining Room

CAPACITY: 85 SEATED |
110 STANDING

EXCLUSIVITY:
SEMI-PRIVATE

The adjacent River Room and Private Dining Room can be seamlessly combined to create a unique semiprivate space ideal for your larger groups. Perfect for either sit down dining or stand-up cocktail functions.

Did you know...

Our comprehensive list of recommended suppliers can fulfil all your event needs from floral arrangements, vocalists, staging etc. Please advise your Event Manager who would be happy to provide a detailed quote.



Taxi Kitchen

SET MENU

Our set menus are required for groups 12+ and all seated events in Taxi Kitchen. Using local, sustainable, and fresh ingredients, our premium menus are seasonally adjusted to showcase the best Melbourne has to offer.

To start: Baker Bleu sourdough, cultured butter, shichimi salt

ENTREES

Ginger cured Hirimasa kingfish, buttermilk, carrot, shiso
 Roasted Japanese pumpkin, sunchoke cream, wild rice furikake
 Baked half shell scallops, Tokyo butter, hot mint salad
 Wagyu dumplings, shiitake, spiced lemongrass sauce

MAINS

Barramundi, cucumber & mushroom salad, yuzu butter sauce
 Heirloom zucchini & cauliflower, radish cake, yoghurt
 Drunken Hazeldene chicken, confit leg, spring onion, ginger
 Szechuan spiced duck, watercress, five spice caramel
 Porterhouse, caramelised miso, mustard greens, jus gras

SIDES FOR THE TABLE

Bitter leaf salad, pickled ginger dressing
 Pomme Frites with shichimi salt

DESSERTS

Tiramisu souffle, white chocolate & Baileys ice cream
 Halva cake, coconut sorbet, pistachio praline, plum wine
 Dark chocolate parfait, cherry, peanut, sourdough icecream
 Lemon meringue pie - frozen like Nan's – yuzu gel, raspberry

2-course menu (Entrée & Main)	\$90	per person
3-course menu (Entrée, Main & Dessert)	\$115	per person
3pc Chef Canape selection to start	\$20	per person

Optional upgrades:

Food:

- Freshly shucked oysters with a selection of sauces \$60 per dozen
- Grilled broccolini salad, toasted almond, chilli, feta \$ 5 per person
- Wombok and nashi pear coleslaw side dish \$ 5 per person
- Local selection of cheeses & accompaniments \$10 per person
- Taxi Celebration Mirror Cake from \$40
 - Dark and white chocolate parfait, feuilletine biscuit base, seasonal fruit

Styling & Technical:

- DJ (conditions apply) \$POA
- White table linen (7 days notice required) \$5 per cloth
- AV Pack (microphone, TV, HDMI cable, PA system) \$100
- Digital Photobooth \$500
- Custom branding on menus \$3 per person
- Tealight candles for the table \$5 per piece



Taxi Kitchen

CANAPE PACKAGES

Our seasonal canape menu makes the most of Melbourne's best organic produce and can be customised to suit your specific needs. We have a selection of sophisticated but substantial canape starters as well as wandering feasts to suit every occasion.

CANAPE PACKAGES (min 2 cold canapes required per package)

Wandering Feasts

- 8 types of hot & cold canapes, 2 types of either grazers or desserts or 1 of each **\$79pp**
- 8 types of hot & cold canapes, 3 types of either grazers or desserts, or a combination of the two **\$89pp**

Choose from:

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 fraiche

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

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

DESSERT

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

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

ADDITIONAL EXTRAS

Canapes	\$6 each
Grazers	\$10 each
Desserts	\$10 each
Bowls	\$15 each



Taxi Kitchen

DEGUSTATION & WINE MATCH

For a true culinary experience, enjoy our carefully curated 7-course seasonal degustation experience and optional matched wines.

Indulge your senses while you sample our chefs signature dishes.

7-course degustation **\$150pp**

7-course degustation with wine match **\$220pp**

Freshly shucked oysters, shallot, sherry vinegar
2017 Coldstream Hills Chardonnay Pinot Noir, Yarra Valley

Hirimasa kingfish, buttermilk, yuzu kosho, shiso
2020 Gustave Lorentz Pinot Blanc, Alsace France

Sher wagyu, crispy rice, watercress, espellette, foie gras
2022 Penfolds Bin 311 Chardonnay, Tumbarumba

Humpty Doo barramundi, cucumber & mushroom salad, yuzu butter sauce
2022 Boat O' Craigo Pinot Noir, Yarra Valley

Szechuan spiced duck, watercress, chilli dressing
2020 Taltarni 'SGM', Pyrenees

Tiramisu souffle, white chocolate, Baileys ice cream
2019 Delatite 'Catherine's Block Reserve' Late Harvest Gewurztraminer, VIC

Local selection of cheeses & accompaniments
Valdespino Pedro Ximenez, Jerez, Spain



Taxi Kitchen
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 BEVERAGE PACK	
2 hours	\$55PP
3 hours	\$80PP
4 hours	\$105PP

PREMIUM BEVERAGE PACK	
2 hours	\$70PP
3 hours	\$95PP
4 hours	\$120PP

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

Sparkling Wine

- Seppelt Prosecco

White Wine

- Pizzini Pinot Grigio, King Valley VIC
- Kuku Sauvignon Blanc, Marlborough NZ

Red Wine

- Trentham Estate Pinot Noir, Murray Darling VIC
- Morris 'Bin 186' Shiraz, Rutherglen VIC

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

Sparkling Wine

- The Lane 'Lois' Blanc de Blanc, Adelaide Hills SA
- Rivani Prosecco, Veneto, ITA

White Wine (choose two)

- Gustav Lorentz Pinot Blanc, Alsace FRA
- Mahi Sauvignon Blanc, Marlborough NZ
- Glaetzer-Dixon 'Uber Blanc' Reisling, Tasmania
- Seppelt Jaluka Chardonnay, Henty VIC

Red Wine (choose two)

- Leconfield 'La Sevillana' Rose, Coonawarra, SA
- Helen's Hill Long Walk Pinot Noir, Yarra Valley VIC
- Robert Oatley 'GSM', Margaret River, WA
- Teusner The Independent Shiraz/Mataro, Barossa SA
- Metala Cabernet Sauvignon, Langhorne Creek, SA

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*)

Sparkling Wine

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

White Wine (choose two)

- I Stefanini Soave, Verona Italy
- Shaw & Smith Sauvignon Blanc, Adelaide Hills SA
- The Story 'Whitlands' Riesling, King Valley, VIC
- Kooyong 'Clonale' Chardonnay, Mornington VIC

Red Wine (choose two)

- Ete D'elodie Rose, Provence FRA
- Pacha Mama Pinot Noir, Yarra Valley VIC
- Condie Giarracca Sangiovese, Heathcote VIC
- Even Keel Syrah, Canberra ACT
- 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

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
- Issey Miyake- Ketel One Vodka, Cointreau, Campari, citrus
- 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
- Watermelon No-Jito - white cane spirit, watermelon, lime
- Yuzu Orange Blossom - yuzu, mint, orange blossom honey
- English Garden - white cane spirit, mint, lime

Fresh barista coffee and herbal tea on consumption \$5.5pp

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

The Lane 'Lois' Blanc de Blanc, Adelaide Hills	\$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

The Lane 'Lois' Blanc de Blanc, Adelaide Hills	\$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



Taxi Kitchen

CORPORATE PACKAGE

Whether it be a conference, seminar, business meeting or work gathering, these combined food and beverage packages are designed to cater specifically for businesses or corporate clients who need seek convenience, great value, and an all-inclusive package.

2-course menu (Entrée & Main) + 2hr beverage	\$125 per person
3-course menu + 3hr beverage	\$175 per person

3pc Chef's canape selection to start	\$20 per person
Grass fed Porterhouse	add \$10 per person
Selected cheese with Taxi condiments	\$10 per person

To start: Baker Bleu sourdough, cultured butter, sriracha salt

ENTREES

Ginger cured Hirimasa kingfish, buttermilk, carrot, shiso
Roasted Japanese pumpkin, sunchoke cream, wild rice furikake
Baked half shell scallops, Tokyo butter, hot mint salad
Wagyu dumplings, shiitake, spiced lemongrass sauce

MAINS

Barramundi, cucumber & mushroom salad, yuzu butter sauce
Heirloom zucchini & cauliflower, radish cake, yoghurt
Drunken Hazeldene chicken, confit leg, spring onion, ginger
Szechuan spiced duck, watercress, five spice caramel
Porterhouse, caramelised miso, mustard greens, jus gras **(\$10 pp addition)**

SIDES FOR THE TABLE

Bitter leaf salad, pickled ginger dressing
Pomme Frites with shichimi salt

DESSERTS

Tiramisu souffle, white chocolate & Baileys ice cream
Halva cake, coconut sorbet, pistachio praline, plum wine
Dark chocolate parfait, cherry, peanut, sourdough icecream
Lemon meringue pie - frozen like Nan's – yuzu gel, raspberry

BEVERAGES

Sparkling Wine

- Seppelt Prosecco

White Wine (select one)

- Pizzini Pinot Grigio, King Valley VIC
- Kuku Sauvignon Blanc, Marlborough NZ
- Chrismont Riesling, King Valley VIC
- Mt Avoca Estate Chardonnay, Pyrenees VIC

Red Wine (select one)

- Trentham Estate Pinot Noir, Murray Darling VIC
- Ish Sangiovese, King Valley VIC
- Morris 'Bin 186' Shiraz, Rutherglen VIC
- Cape Margaret Cabernet Sauvignon, Margaret River WA

Selected rotating tap beer/light beer/0% alcohol beer
Soft drinks, Soda Water, Juice
Barista coffee and tea

**AV PACK
INLCUDED**



Taxi Kitchen

BREAKFAST + BRUNCH PACKAGE

Enjoy a memorable working breakfast or brunch by hosting your next event at Taxi Kitchen. This package is designed to provide an easy, seamless seated or standing breakfast or brunch option, highlighting an assortment of fresh hot and cold canapes or a delectable seated breakfast.

Our breakfast package is available from 6am.

Breakfast + Brunch Canapes (choose 3)

or

Smoked salmon buns, crème fraiche
Poached chicken & curried egg lettuce cups
Shaved ham & English cheddar toasted sandwiches
Mushroom congee with toasted yolk & fried shallots
Chilli scrambled egg wonton cups
Baked bean stuffed-mushroom cups
Taxi's toasted soldier with confit yolk
Crab & caviar brioche toast

INCLUDED BEVERAGE

Barista coffee/tea served with biscotti
Fresh juices
Still & sparkling water

Seated Breakfast + Brunch (alternate drop)

Sauteed mushrooms, roasted nam prik, crispy taro, toasted sourdough
Scrambled eggs with Tasmanian smoked salmon & sourdough toast
Poached eggs with crispy bacon & sourdough toast

Included Extras:

- AV Pack: *Microphone, 75" TV, HDMI cord, PA System*
- Fresh fruit platters and accompanying curds
- Assortment of fresh pastries with toast & condiments

Upgrade your Event

Sparkling Wine	\$15 per glass
Mimosas	\$15 each
Bloody Mary	\$15 each

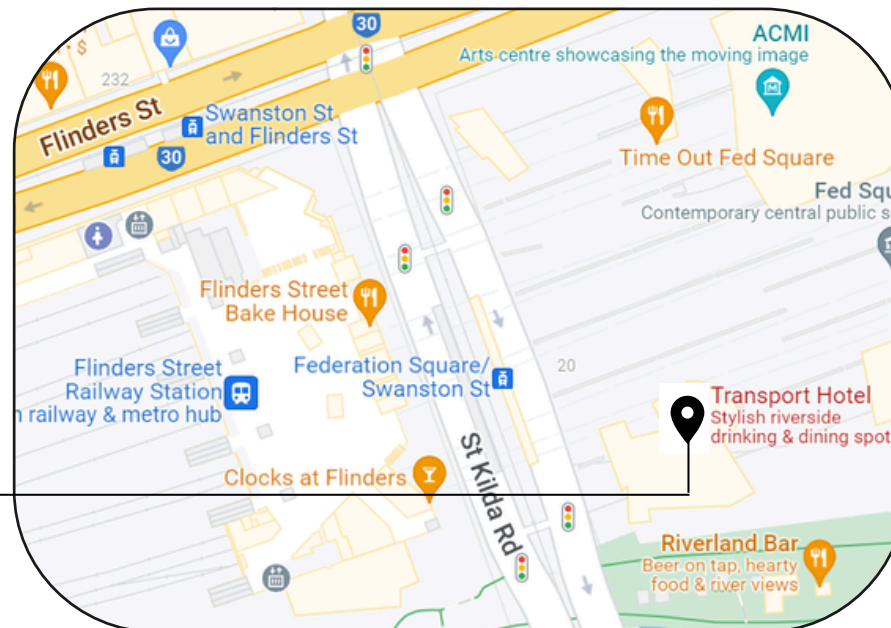
\$100pp - minimum spends apply.



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

TRANSPORT

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
hosting you*

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TRANSPORT

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

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Melbourne VIC 3000

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