

TRANSPORT

Functions and Events

2024



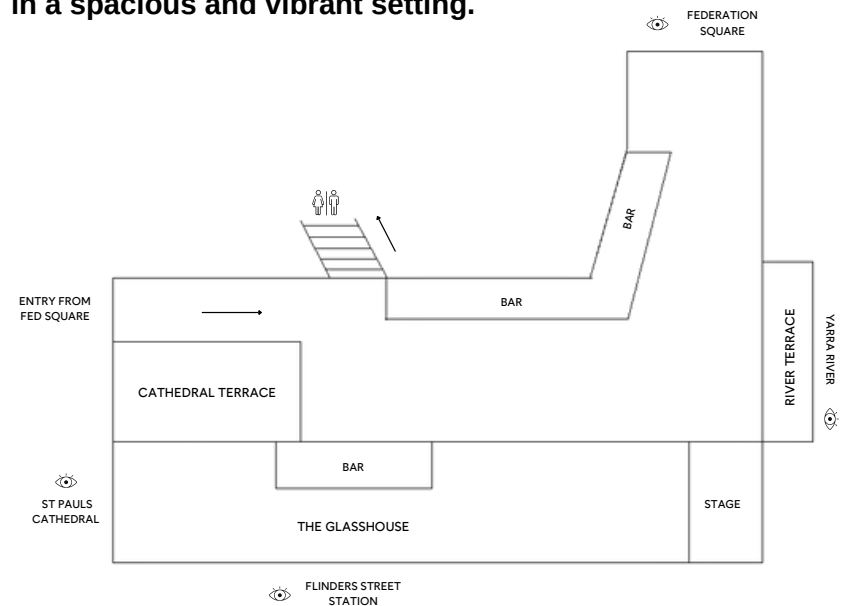


Welcome to the **PUBLIC BAR**

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
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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.

The Glasshouse Exclusive

CAPACITY: UP TO 180	EXCLUSIVITY: SEMI-PRIVATE
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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

CAPACITY: UP TO 60	EXCLUSIVITY: SEMI-PRIVATE
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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

CAPACITY: UP TO 70	EXCLUSIVITY: SEMI-PRIVATE
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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

Platters 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:

- Spicy beef tartare, nashi pear, sesame cracker \$220
- Prawn & spinach wontons, chilli vinegar \$220
- Vietnamese rice paper roll with nouc cham sauce \$150
- Gourmet sausage rolls with tomato sauce \$150
- Braised beef brisket pies with farmhouse cheddar \$200
- Peking duck pancakes, spring onion, hoi sin \$250
- Chilli beef empanadas, sumac yogurt \$240
- Mini royal cheese hamburger, New York pickles \$250
- Hanoi style tempura fish skewers, dill yogurt \$180
- Mini chicken burger, southwest sauce \$250
- Vegan Tokyo Sushi roll, wasabi ginger soy \$180
- Roasted pumpkin & leek quiche, goats cheese \$180
- Cauliflower bites, Sriracha mayo \$200
- Crispy potato Japanese pancake \$200
- Hot chip cups \$150

Sweet options:

- Lemon meringue delights \$180
- Tiramisu chocolate tarts \$180
- Transport 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
- Mediterranean vegetables, pesto, pecorino
- Sopressa salami, olives, chilli, pesto

Premium Pizza package \$35 per person:

- Garlic foccacia, mozzarella cheese
- Margherita, fior di latte, fresh basil, San Marzano tomato
- Garlic prawns, yuzu ranch, spring onion, lemon
- Sopressa salami, olives, chilli, pesto
- Jam donuts, cinammon sugar

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

- Package A or Package B (4 types, 8pcs) **\$40pp**
- 6 types of hot & cold canapes, 10 pieces per person **\$50pp**
- 8 types of hot & cold canapes, 12 pieces per person **\$60pp**

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: (min 2 cold canapes required per package)

COLD CANAPES

- Natural oysters, wasabi mignonette (GF, EF, DF, NF, GaF)
- Tuna tartare, avocado, creme fraiche, nori cone (EF, NF, GaF, SF)
- Cured kingfish, coconut & chilli dressing, rice cracker (GF, DF, NF, GaF, SF, FF)
- Smoked salmon rilette, miso rye bread cracker (NF, GaF, SF)
- Vietnamese rice paper roll, nouc cham sauce (GF, EG, DF, NF, GaF, SF, V, VE)
- Vegan Tokyo Sushi roll, wasabi ginger soy (GF, EF, DF, NF, GaF, SF, V, VE)
- Thai beef rice paper roll, red nam jim dipping sauce (GF, EF, DF, NF, GaF, SF)
- Spicy beef tartare, nashi pear, sesame cracker (GF, can be EF, DF, NF, SF)

HOT CANAPES

- Peking Duck pancakes, spring onion, hoi sin (DF, NF, GaF, SF)
- Steamed duck & lemongrass buns, sriracha (NF, SF)
- Chilli beef empanadas, sumac yogurt (NF, SF)
- Prawn & spinach wontons, chilli vinegar (EF, NF)
- Slow cooked lamb shoulder with rosemary & gravy pies (EF, NF, SF)
- Chicken & leek pot pie (GF, NF)
- Mushroom & cheddar mini jaffles, fondue dipper (EF, NF, GaF, V)
- English spinach & ricotta filo with black pepper (NF, V)
- Roasted pumpkin, leek & goats curd quiche (NF, V)
- Spiced corn empanadas, chipotle mayo (GF, SF, V)
- Cauliflower bites, Sriracha mayo (GF, NF, V, VE)
- Crispy crystal skin choi sum dumpling, nori vinegar (NF, V, VE)

\$40 Canape Package A

- Vietnamese rice paper roll with nouc cham sauce
- Vegan Tokyo Sushi roll, wasabi ginger soy
- Prawn & spinach wontons, chilli vinegar
- Slow cooked lamb shoulder with rosemary & gravy pies

\$40 Canape Package B

- Cured kingfish, coconut & chilli dressing, rice cracker
- Thai beef rice paper roll, red nam jim dipping sauce
- Cauliflower bites, Sriracha mayo
- Chilli beef empanadas, sumac yogurt

GRAZERS

- Candy pork & pickled papaya, red chilli (GF, NF, EF)
- Mini royal cheese hamburger, New York pickles (NF)
- Baked half shell scallops, Tokyo butter (can be NF, EF)
- Mini pork Banh mi, pickles, pate, coriander (SF, NF, EF)
- Grilled fish skewers, sambal matah (GF, EF, DF, NF, SF)
- Mini chicken burger, southwest sauce (NF, SF)
- Hanoi style tempura fish skewers, dill yogurt (EF, NF, SF, FF)
- Ginger wagyu dumplings, Black pepper caramel (EF, SF)
- Crispy potato Japanese pancake (GF, EF, DF, NF, GaF, SF, V, VE)

BOWLS - \$15pp

- Crispy skin Barramundi, crushed kipler potato, sauce vierge (GF, EF, DF, NF, SF)
- Lamb cutlet, eggplant, nam prik, crispy shallots (GF, EF, DF, NF, SF)
- Szechuan duck, Vietnamese mint salad, chilli caramel (GF, EF, DF, NF, SF)
- Wild mushroom risotto, parmesan, soft herbs (GF, EF, NF, SF, V)

DESSERT

- Tiramisu chocolate tarts - (NF (may contain traces) GaF, SF, V, FF)
- Lemon meringue delights - (GF, GaF, SF)
- Assorted chefs selection macaroons (GF, GaF, SF, V)
- Dark chocolate mousse, waffle cone, whisky caramel (SF, FF)
- Mini Cheesecake bites (NF, GAF, SF, FF)
- Local cheese selection, 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	\$55
2-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 BEVERAGE PACK

2 hours	\$55PP
3 hours	\$80PP
4 hours	\$105PP

Sparkling Wine

- Seppelt Prosecco

White Wine

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

Red Wine

- Marnong Estate Pinot Noir, Sunbury 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**

PREMIUM BEVERAGE PACK

2 hours	\$70PP
3 hours	\$95PP
4 hours	\$120PP

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
- Crabtree Estate Riesling, Clare Valley SA
- Robert Oatley 'Signature' Chardonnay, Margaret River, WA

Red Wine (choose two)

- Bouchard Aîné & Fils Rose, Beaune, FR
- Helen's Hill Long Walk Pinot Noir, Yarra Valley, VIC
- Metala Cabernet Sauvignon, Langhorne Creek, SA
- Toolleen Ridge Shiraz, Heathcote, VIC
- Taltarni SGM, Pyrenees, 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 BEVERAGE PACK

2 hours	\$85PP
3 hours	\$120PP
4 hours	\$150PP

Sparkling Wine

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

White Wine (choose two)

- Shaw & Smith Sauvignon Blanc, Adelaide Hills SA
- Lake Breeze Reserve Chardonnay, Langhorne creek, SA
- Castelli Estate Riesling, Great Southern, SA
- Paringa Estate Pinot Gris, Mornington Peninsula, VIC

Red Wine (choose two)

- Camille de Labrie Rose, Languedoc, FR
- Narkoojee Pinot Noir, Gippsland, VIC
- The Story 'Super G' GSM, Grampians, VIC
- Tim Adams 'Schaefer' Shiraz, Clare Valley, SA
- 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

BEVERAGE UPGRADES

Upgrade your Event

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

Cocktail on arrival \$15pp

Signatures

- Bergamot Spritz - Gin, bergamot spirit, muscat, Lemon, Yuzu Soda
- Fraise Petillante - Citrus Vodka, Elderflower, Strawberry, Prosecco
- The Velvet Underground - Blended Scotch, Amaro Montenegro, Banana Liqueur

Classics

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

Non-alcoholic cocktails \$10pp

- Rhubarb Rickey - Gin Spirit, Rhubarb, Soda
- Hibiscus Tsukimi - Gin Spirit, Elderflower, Hibiscus, Yuzu

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

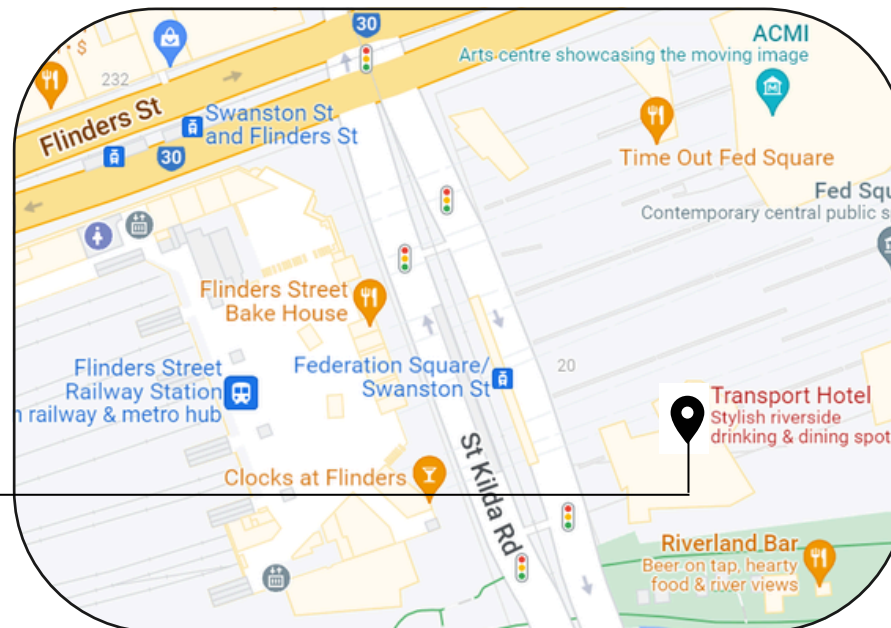
The Lane 'Lois' Blanc de Blanc, Adelaide Hills	\$440
NV Paul Louis Sparkling Rosé, Loire Valley France	\$825
NV Laurent Perrier La Cuvée, Reims France	\$1375
NV Billecart-Salmon Brut Réserve, Mareuil-sur-Aÿ France	\$1650



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

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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