

# TRANSPORT

## *Functions and Events*

2024

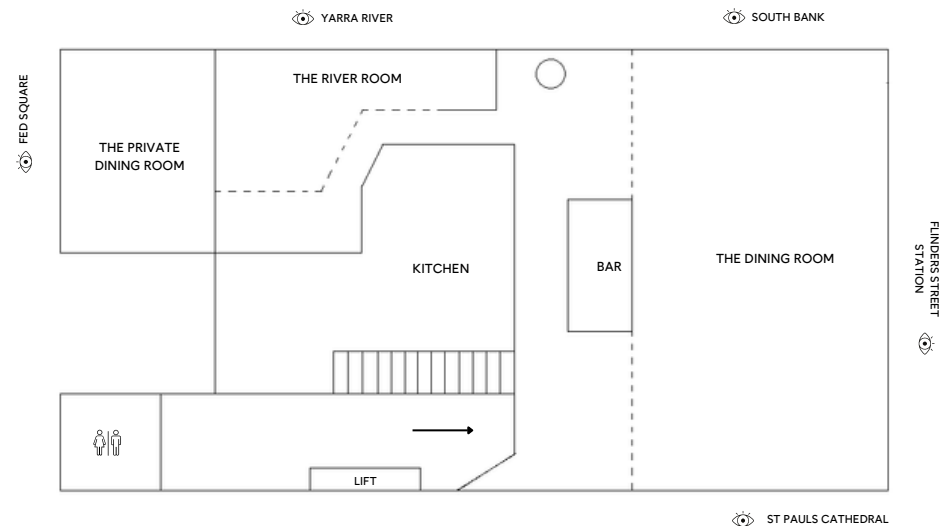




# Welcome to taxi kitchen

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, Mount Zero olive oil & Yukari

### ENTREES

Candy pork belly, pickled papaya salad, red nam jim  
 Baked half shell scallops, Tokyo butter  
 Kooweerup asparagus, bibim guksu, enoki, nashi, kimchi  
 Ginger braised wagyu dumplings, black vinegar, Taberu Rayu

### MAINS

Humpty Doo barramundi, coriander green beans  
 Japanese pumpkin, crispy rice, yellow curry sauce  
 Szechuan spiced duck, watercress, five spice caramel  
 Roasted eye fillet, potato, fermented black bean, pepper jus

### SIDES FOR THE TABLE

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

### DESSERTS

Passionfruit soufflé, Bergamot milk sorbet  
 Ginger pannacotta, pickled pineapple, lime, sesame, coconut  
 Mandarin mascarpone, mille-feuille, yuzu, orange sherbet  
 Dark chocolate & miso parfait, peanut koji caramel, dacquoise

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, 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)

#### 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 kipfler 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

#### 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*

Hiramasa kingfish, coconut, lemongrass, chilli  
*2020 Gustave Lorentz Pinot Blanc, Alsace France*

Ginger braised wagyu dumplings, black vinegar, Taberu Rayu  
*2022 Jericho Grenache, McLaren Vale*

Humpty Doo barramundi, coriander green beans  
*2023 Robert Oatley Chardonnay, Margaret River*

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

Passionfruit souffle, Bergamot milk sorbet  
*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**

- 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

**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\*)

**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

## 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
Roasted eye fillet	add \$10 per person
Selected cheese with Taxi condiments	\$10 per person

**To start:** Baker Bleu sourdough, cultured chilli butter

### ENTREES

Baked half shell scallops, Tokyo butter  
Kooweerup asparagus, bibim guksu, enoki, nashi, kimchi  
Ginger braised wagyu dumplings, black vinegar, Taberu Rayu

### MAINS

Humpty Doo barramundi, coriander green beans  
Japanese pumpkin, crispy rice, yellow curry sauce  
Szechuan spiced duck, watercress, five spice caramel  
Roasted eye fillet, potato, fermented black bean, pepper jus (**\$10 pp addition**)

### SIDES FOR THE TABLE

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

### DESSERTS

Passionfruit souffle, Bergamot milk sorbet  
Mandarin mascarpone, mille-feuille, yuzu, orange sherbet  
Dark chocolate & miso parfait, peanut koji caramel, dacquoise

### 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)

- Marnong Estate Pinot Noir, Sunbury 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

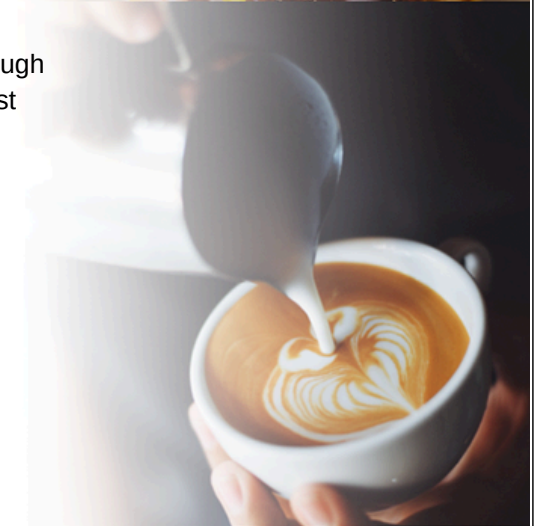
### Included Extras:

- 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](mailto:bookings@transporthotel.com.au)

[www.transporthotel.com.au](http://www.transporthotel.com.au)

## PARKING

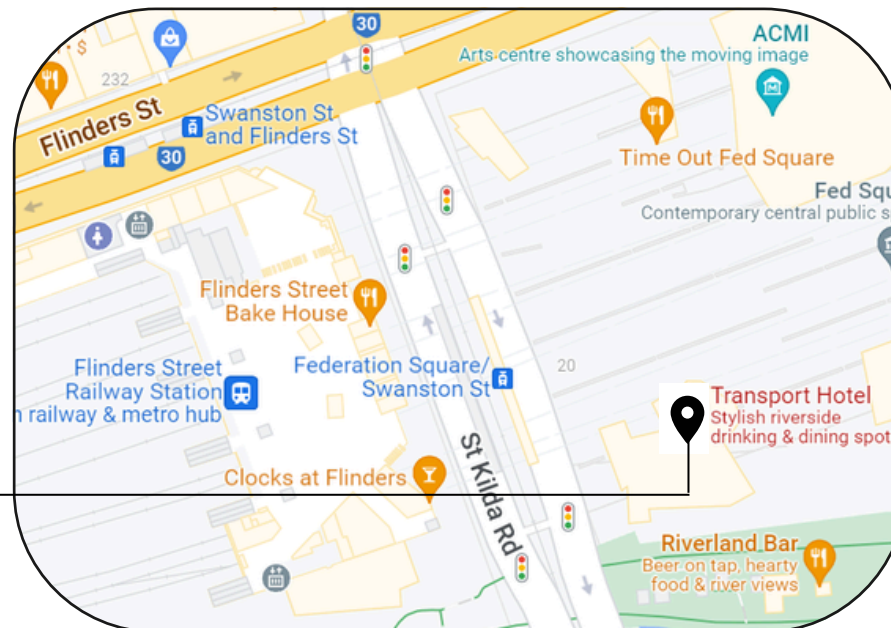
Secure parking spot - [www.secureparking.com.au](http://www.secureparking.com.au). Parking subject to availability.

Additional parking available at Federation Square [www.fedsquare.com/parking](http://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](mailto: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**

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

e. [bookings@transporthotel.com.au](mailto:bookings@transporthotel.com.au)

p: +03 9923 2065



**@transport\_hotel**  
**@taxikitchenmelbourne**