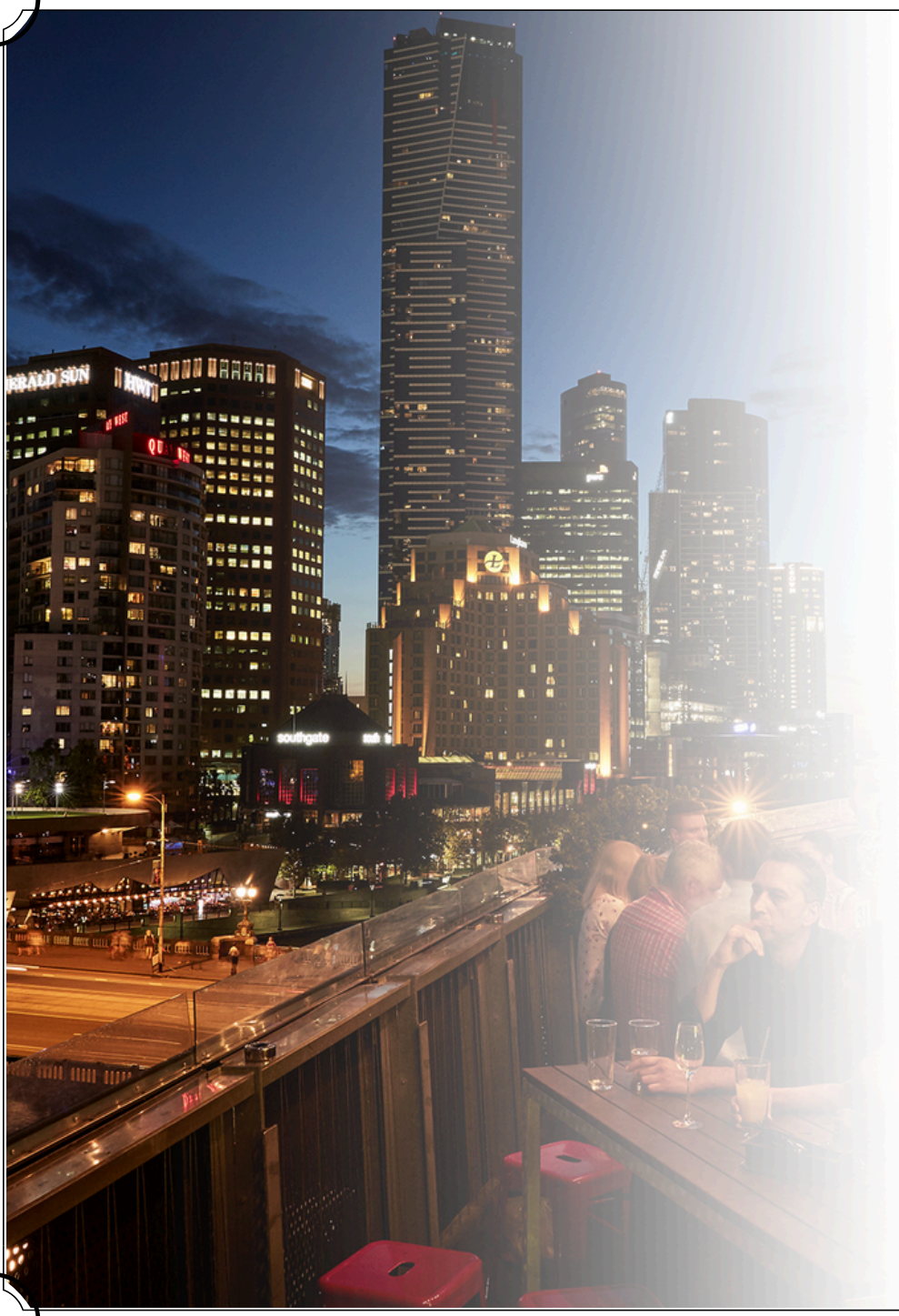


TRANSPORT

Functions and Events

2024



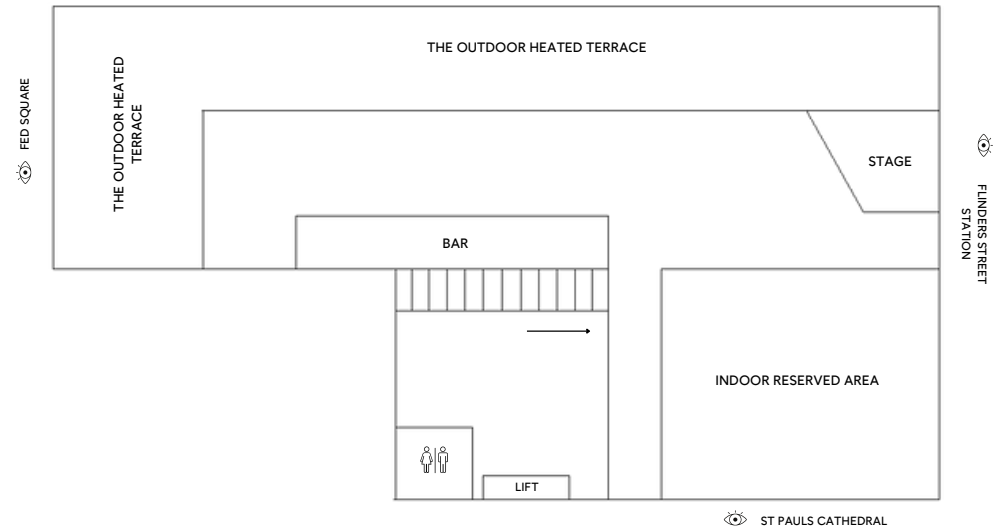


Welcome to the TRANSIT BAR

Located on the top floor, Transit Rooftop Bar boasts one of Melbourne's most captivating rooftop views of the Yarra River, Botanical Gardens, and Arts Centre. With a distinct cabaret style speakeasy bar, the venue offers a sophisticated yet fun space, comprising of a large outdoor semi-covered and heated deck and an indoor lounge with a fully equipped stage, in-house PA system and grand piano. This space is ideal for cocktail style events and celebrations of any nature.

Our substantial canape menu and wandering feasts feature delicious local produce, and our expert bartenders are on hand to shake up a storm behind the bar. We can assist in sourcing your desired entertainment for exclusive events including DJs, bands or pianists to ensure your guests have a truly unforgettable experience.

YARRA RIVER + SOUTHBANK VIEWS



Transit Rooftop

EVENT SPACES

Exclusive Venue Hire

CAPACITY: UP TO 300

EXCLUSIVITY:
PRIVATE

Transit Rooftop Bar can be hired exclusively for large groups with full access to the bar, relaxing lounge, stage, private bathrooms as well as access to all indoor and outdoor spaces. Live music and DJs can also be arranged to enhance your experience.

Outdoor Deck

CAPACITY: UP TO 150

EXCLUSIVITY:
SEMI-PRIVATE

The outdoor deck offers a relaxed atmosphere with stunning views. The deck can be sectioned off to provide a mixture of standing and seated spaces and includes partial weather protection, while still offering an open air feel and 180-degree views of the city.

Indoor Reserved Area

CAPACITY: UP TO 60

EXCLUSIVITY:
SEMI-PRIVATE

A reserved space can be arranged inside with leather lounges, a small balcony, and a view back onto Federation Square and St Pauls Cathedral. A perfect space for smaller groups and winter events.



Transit Rooftop

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 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



OPTIONAL EXTRAS:

Styling & Technical:

- DJ (*conditions apply*) \$POA
- White or black 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 to be displayed \$3 per menu
- Tealight candles \$5 per piece

Our event planners can assist with sourcing items from suppliers such as flowers, decorations, props, lighting, theming, AV and more.

Having a birthday?

Why not order a Taxi Celebration Mirror Cake!
A delicious combination of dark and white chocolate parfait, feuilletine biscuit base and seasonal fruit.
Starting at \$40 per cake

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



Transit Rooftop

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

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
- 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

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

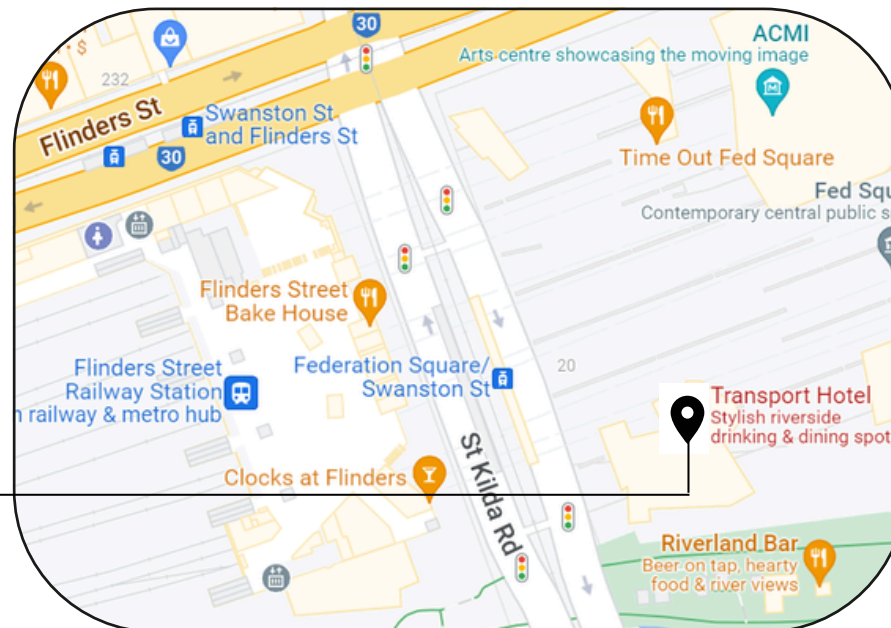
The Lane 'Lois' Blanc de Blanc, Adelaide Hills	\$440
NV Paul Louis Sparkling Rosé, Loire Valley France	\$825
NV Laurent Perrier La Cuvée, Reims France	\$1375
NV Billecart-Salmon Brut Réserve, Mareuil-sur-Aÿ France	\$1650



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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Melbourne VIC 3000

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