

FUNCTIONS AT

*The*

LOCAL

PORT MELBOURNE



THELOCALPORTMELBOURNE  
22 BAY STREET, PORT MELBOURNE

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# BAY VIEW ROOM

Offering a choice of function spaces in a prime location at the Port Phillip Bay end of Bay Street, The Local is the perfect function venue in Port Melbourne for your next event or party. Whether you're celebrating a birthday, hosting a cocktail party or organising a corporate event, our friendly and professional function team can help you create the perfect occasion to suit your theme, budget and food and beverage requirements.



110



200



2





# CANAPÉ MENU

30 PIECES PER PLATTER

Mini beef sliders	90
Tomato & red onion bruschetta with balsamic glaze (V)	75
Vegetarian spring rolls with sweet chilli (V)	75
Beef & soy skewers with dashi and soy sesame sauce	80
Chicken satay skewers	80
Assorted party pies (VO)	75
Vegetarian or meat assorted pizzas	75
Homemade pork & fennel sausage rolls	80
Vegetable samosas with curry sauce (V)	70
Mushroom & truffle arancini (V)	75
Pork belly bites with tomato jam	80
Brisket croquettes	80
Chicken tikka bites	80

## INDIVIDUALS

Shortrib bao with plum jam	5
Chicken & slaw taco	3
Mini fish & chip cone	5
Fried calamari bowl	5
Parma dippers & nap chutney	5
Roots and grain salad bowl (VE)	6
Chicken Caesar bowl	6
Tandoori chicken in naan	6

V - Vegetarian

VE - Vegan

VO - Vegetarian option



# SIT DOWN (SHARING)

1 COURSE - 30

2 COURSE - 45

3 COURSE - 60

## STARTERS

Scallops with cauliflower fritter & curried cream

Chicken liver parfait with toasted brioche & onion jam

Goats cheese & beetroot tart

## MAINS

All served with roasted potatoes, roasted roots, cauliflower cheese & red wine jus

Mint & rosemary leg of lamb

Crispy skinned belly of pork with apple sauce

Nut roast with apricot chutney

Garlic & sage 1/2 roast chicken

## DESSERTS

Triple chocolate brownie

Sticky toffee pudding with salted caramel

Berry pavlova



# BBQ AND GRAZING

## BBQ PACKAGE – MINIMUM 30 PEOPLE

Includes Potato salad / Slaw / Mixed salad

Sausage sizzle	20ph
Aussie BBQ - Prawns / Steak / Burgers / Snags	45
BBQ skewers - Beef / Lamb / Chicken	30
Spit available upon request (Pork / Lamb)	Price dependant

## GRAZING PACKAGES - FOR 6 TO 12 PEOPLE

Spread over 2 hours

MIXED DONUT STATION	15ph
CHEESE AND CURED MEAT STATION Selection of cheeses, chutneys, breads, crackers, fruits & cured meats	25ph
THE LOCAL PUB STATION Includes chefs favourites	35ph

**ALL 3 GRAZERS FOR 60**





# BEVERAGE PACKAGES

DURATION	PREMIUM	DELUXE
2 hours	\$38pp	\$50pp
3 hours	\$48pp	\$60pp
4 hours	\$58pp	\$70pp

## PREMIUM PACKAGE

1 sparkling, 1 white, 1 red, 1 draught beer, 1 cider and all soft drink and juice

### SPARKLING

Arrowhead Block Sparkling Cuvee - *SE AUS*

### WHITE

Arrowhead Block Sauvignon Blanc - *SE AUS*

### RED

Arrowhead Block Cabernet Shiraz - *SE AUS*

### DRAUGHT BEER

James Boag's Draught

### CIDER

James Squire Orchard Crush Apple

## DELUXE PACKAGE

1 sparkling, 3 white, 3 red, 3 beers or cider on tap, 2 bottled beers and all soft drink and juice

### SPARKLING

NV Chandon Brut

### WHITE

Kindred Spirit Sauvignon Blanc - *Marlborough, NZ*

Guilty By Association Chardonnay - *South East VIC*

Ladies Who Shoot Their Lunch Chardonnay - *Strathbogie Ranges, VIC*

Summer Poppy Pinot Gris - *Marlborough, NZ*

Mr Fox Pinot Grigio - *King Valley, VIC*

La Linda Riesling - *Clare Valley, SA*

Wild One Moscato - *SE AUS*

### ROSÉ

La Vielle Ferme Rouge - *FRA*

### RED

Drake Shiraz - *Heathcote, VIC*

Chaffey Bros 'Synonymous' Shiraz - *Barossa Valley, SA*

Mawson's 'Far Eastern' Cabernet Sauvignon - *Limestone Coast, SA*

Redbank 'The Long Paddock' Merlot - *King Valley, VIC*

Guilty By Association Pinot Noir - *South East VIC*

Altacena Tempranillo - *Castilla, ESP*

### TAP BEER AND CIDER

James Boag's Draught

Barrow Boys Stormy Lager

Hanh Super Dry

James Squire Swindler

XXXX Gold

Little Creatures IPA

Heineken

Little Creatures Bright Ale

Kosciuszko Pale Ale

James Squire 150 Lashes Pale Ale

Furphy

James Squire Orchard Crush Apple

### BOTTLED BEER AND CIDER

Hawthorn Pale Ale

James Boag's Premium

Hawthorn Pilsner

James Boag's Premium Light

Hawthorn Golden Ale

Little Creatures Pale Ale

Hawthorn Amber Ale

Stone & Wood Pacific Ale

Somersby Apple Cider

Stone & Wood Green Coast Lager

Somersby Pear Cider

Corona

Furphy

## **SPIRITS**

Add our spirit package to a beverage package of your choice for an additional 20 dollars per head.

### **SPIRIT PACKAGE INCLUDES:**

Vodka

Gin

Bourbon

Whisky

Rum

## **COCKTAILS**

Treat your guests to a cocktail on arrival. Available on a pre-ordered basis and priced at 12 dollars per cocktail when you order more than 40, please speak to a member of our functions team for further information.

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## **CASH BAR**

With fully stocked bars and beers on tap, your guests will be able to select from a long list of drinks, which they can purchase throughout your function.

## **BAR TAB ON CONSUMPTION**

A bar tab can be set at the beginning of your function with a specified limit or amount in mind that you feel comfortable with spending. This can be reviewed as your function progresses and increased if need be, however we will always ensure you are in full control of the amount throughout the event. At any point you are welcome to turn the bar tab into a cash bar so your guests can purchase their own drinks.

