

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


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Y



PLATTER MENU

25 PIECES PER PLATTER

SOMETHING COLD

Tomato & red onion bruschetta with Italian glaze (LD, V, VGO) | 80
 Mixed sushi platter, soy sauce, wasabi (LD, LG, VO) | 80
 Prawn tostada with guac & tomato salsa | 90
 Mixed rice paper roll, soy sauce (LD, LG, VO, VGO) | 95
 Fresh oysters with shallot vinaigrette (LD, LG) | 165

SOMETHING HOT

Mini beef sliders, cheese, pickles, mustard, ketchup | 110
 Mushroom skewers, seasonal veg with Italian glaze (LD, LG, VG) | 95
 Vegetarian spring rolls with sweet chilli (LD, VG) | 75
 Ricotta & spinach rolls with tomato chutney (V) | 85
 Salt & pepper chicken (LG) | 100
 Pork & fennel sausage rolls, ketchup | 95
 Garlic honey soy pork belly bites (LG) | 90
 Mac n cheese croquettes | 90
 Prawn gyoza, soy sauce (LD, V) | 90

SOMETHING SWEET

Triple chocolate brownie bites (V) | 80
 Cheesecake bites (V) | 80
 Fresh seasonal fruit platter (LD, LG, VG) | 110

INDIVIDUALS

Fish taco with guac, salsa, lemon (LD) | 9
 Mini fish & chip cone (LD) | 9
 Salt & pepper calamari bowl (LD, LGO) | 9
 Halloumi & veg skewers with Italian glaze (LG, V) | 9
 Mushroom bruschetta, avo, tomato (VGO, V) | 9
 Popcorn chicken with chipotle | 9



SIT DOWN (ALTERNATE DROP)

2 COURSE - 63 | 3 COURSE - 74

STARTERS

CHOICE OF 3

Garlic butter scallops with cauliflower fritter
Cured prawn tostada with guac, tomato salsa (LD)
Pork belly with garlic honey soy (LD, LG)

MAINS

CHOICE OF 3

ALL MAINS SERVED WITH ROAST SEASONAL VEG, COLESLAW

Slow cooked beef ribs with red wine jus (LD, LG)
Roasted half chicken with peppercorn sauce (LG)
Pan fried fish with ratatouille (LD, LG)
Grilled pumpkin with chimichurri sauce (LD, LG, VG)
Goats cheese & beetroot salad, quinoa, dutch carrot (LG, V)

DESSERTS

Triple chocolate brownie, vanilla ice cream, berry compote (V)
Berry pavlova with whipped cream (V)
Cheesecake (V)

(LG) Low Gluten (LD) Low Dairy (V) Vegetarian (VG) Vegan (LGO) Low Gluten Option
(LDO) Low Dairy Option (VO) Vegetarian Option (VGO) Vegan Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.



BBQ AND GRAZING

BBQ PACKAGE – MINIMUM 30 PEOPLE

ALL BBQ PACKAGES SERVED WITH A SELECTION OF SALADS - POTATO / SLAW / HOUSE & FRESH BREADS

Sausage sizzle (LD, LG) | 20 pp

Aussie BBQ - Prawns / Steak / Burgers / Snag (LD, LG) | 45 pp

BBQ skewers - Beef / Lamb / Chicken (LD, LG) | 30 pp

CHEESE & CURED MEAT GRAZING STATION - IDEAL FOR 6 TO 12 PEOPLE

Selection of soft & hard cheeses, cured & smoked meats, fresh seasonal fruits, chutneys, breads, crackers (LGO) | 30 pp



BEVERAGE PACKAGES

DURATION	STANDARD	PREMIUM	DELUXE
2 hours	\$44 pp	\$57 pp	\$69 pp
3 hours	\$57 pp	\$67 pp	\$80 pp
4 hours	\$69 pp	\$80 pp	\$90 pp

STANDARD PACKAGE

SPARKLING
Mr. Mason Sparkling Cuvee Brut NV

WHITE
Dottie Lane Sauvignon Blanc

RED
Henry & Hunter Shiraz Cabernet

ROSÉ
Hearts Will Play Rose

DRAUGHT BEER
Carlton Draught

CIDER
James Squire Orchard Crush

NON-ALCOHOLIC
Selection of soft drinks & juice

PREMIUM PACKAGE

SPARKLING
Mr. Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Vivo Moscato

WHITE
Dottie Lane Sauvignon Blanc
Pebble Point Chardonnay

RED
Henry & Hunter Shiraz Cabernet
Point of Departure Pinot Noir

ROSÉ
Hearts Will Play Rose
Sud Rose

DRAUGHT BEER
Choice of 3 Tap Beers

CIDER
James Squire Orchard Crush

NON-ALCOHOLIC
Selection of soft drinks & juice



BEVERAGE PACKAGES

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DELUXE PACKAGE

SPARKLING

Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Yves Sparkling Cuvee NV
Vivo Moscato

WHITE

Dottie Lane Sauvignon Blanc
821 South Sauvignon Blanc
Pennello Pinot Grigio DOC
Innocent Bystander Chardonnay

ROSÉ

Hearts Will Play Rose
SUD Rose

RED

Coldstream Hills Pinot Noir
South Rock Shiraz
Henry & Hunter Shiraz Cabernet
La Boca Malbec

TAP BEER AND CIDER

Complete Selection of Tap Beer & Cider

BOTTLED BEER AND CIDER

Corona
Asahi
O'Brien's Gluten Free Premium Lager
Balter Cerveza
Victoria Bitter
James Boags Light
Peroni Nastro 3.5%
Great Northern Super Crisp
Magners Irish Cider
Somersby Pear Cider

NON-ALCOHOLIC

Selection of soft drinks & juice



BEVERAGE PACKAGES

SPIRITS

Add our spirit package to a beverage package of your choice for an additional \$27 per person, minimum of 20 guests.

SPIRIT PACKAGE INCLUDES:

Vodka
Gin
Bourbon
Whisky
Rum

COCKTAILS

Treat your guests to a classic cocktail on arrival. Available on a pre-ordered basis and priced at 13 dollars per cocktail when you order more than 40, please speak to a member of our functions team for further information.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

