



FUNCTIONS PACK

THE SMITH

THE SMITH IS DEDICATED TO CELEBRATING FRESH SEASONAL INGREDIENTS. THE KITCHEN TEAM HEADED UP BY EXECUTIVE CHEF BRAD SIMPSON, HAS CREATED A QUALITY PRODUCE DRIVEN MENU, DESIGNED TO BE SOCIAL CONVERSATIONAL FOOD. BRAD, A 3 TIME FINALIST FOR THE AGE GOOD FOOD GUIDE YOUNG CHEF OF THE YEAR AWARDS, SOURCES THE VERY BEST PRODUCE TO BRING YOU EXCITING NEW DISHES - PAIRED WITH OUR EXTENSIVE BEVERAGE LIST. OUR DESIRE IS FIRST AND FOREMOST TO PROVIDE THE BEST POSSIBLE DINING EXPERIENCE.

213-219 HIGH ST

PRAHRAN VIC 3181

(03) 8563 0044

events@thesmith.co

THE ATRIUM



200 COCKTAIL L



THE ATRIUM LOUNGE



50 COCKTAIL L

MR + MRS SMITH



MR SMITH:

40 SEATED / 65 COCKTAIL



MRS SMITH:

24 SEATED / 35 COCKTAIL



MR + MRS SMITH:

64 SEATED / 135 COCKTAIL

Canapé Packages



6 CANAPÉS \$25PP

8 CANAPÉS \$32PP

8 CANAPÉS + 2 SUBSTANTIAL \$45PP

9 CANAPÉS + 2 SUBSTANTIAL + 1 SWEET \$55PP

COLD

SYDNEY ROCK OYSTERS ON ICE, LEMON (GF)

SEA BREAM, ALMOND, RED GRAPE, HERB OIL (GF)

DUCK LIVER PARFAIT DOUGHNUT, CAPER & RAISIN

LOCAL ASPARAGUS AND YARRA FETTA ON TOAST,

CURED TOMATOES (CBGF, V)

BEEF TARTARE, TARO CRISP, PARMESAN CREAM (GF)

DUCK PANCAKES, SPRING ONION, BBQ

CRYSTAL BAY PRAWNS, MARIE ROSE (GF)

DUCK NECK SAUSAGE, CHERRY, PISTACHIO (GF)

HOT

CORN AND BLUE CHEESE CROQUETTE, BASIL MAYO (V)

LEEK AND GOATS CHEESE TARTS (GF, V)

BEEF AND RED WINE PIES, KETCHUP (CBGF)

VEGIE FRITO, CHIPOTLE MAYO (GF, VE)

BUTTERMILK FRIED CHICKEN, KEWPIE & AVRUGA (CBGF)

PORK & FENNEL SAUSAGE ROLLS, TOMATO RELISH

SUBSTANTIAL

FISH FINGER SANDWICH, WHITE BREAD, PICKLES,
SALAD CREAM (CBGF)

MINI CHEESE BURGER, PICKLES, BURGER SAUCE

MINI HOT DOGS, FRENCHIES, KETCHUP, SAUERKRAUT

FISH AND CHIP BOX, TARTARE, LEMON (GF)

SWEET STUFF

RISE PUDDING, BERRY COMPOTE CUP (GF, VE, FR)

MINI GOLDEN GAY TIMES

MINI JAM DONUTS

SET MENUS

2 COURSE \$45PP - MAIN + DESSERT / 2 COURSE \$55PP - ENTRÉE + MAIN

3 COURSE \$65PP

4 COURSE \$75PP

SHARED ENTREES

CHIP & DIP: ROOT VEG CRISPS, EGGPLANT & TAHINI

CHICKEN LIVER PARFAIT DOUGHNUT, CAPER AND RAISIN PUREE

CORN AND BLUE CHEESE CROQUETTES, BASIL MAYONNAISE

MORNINGTON PENINSULA MUSSELS, SQUASH, CHORIZO OIL, CHARRED SOUR DOUGH

SOUTH OF THE RIVER FRIED CHICKEN, CAVIAR

MAIN

- PLEASE SELECT 3 MAINS FOR YOUR GUESTS TO CHOOSE FROM DURING THE EVENT

MT ZERO ORGANIC GREEN FREEKEH, PICKLED BUTTERNUT SQUASH, SAGE AND PUMPKIN OIL

ST BERNARD'S PORK CUTLET, BRAISED SILVER BEET, ROAST PICKLED RED ONION

250G CAPE GRIM PORTERHOUSE, GRILLED BABY GEM, WHITE ANCHOVY, JUS

CRISP SKINNED CONE BAY BARRAMUNDI, SAUCE NANTUA, WARRIGAL GREENS

ROAST MILLA'S DUCK LEG, GRAINS, NEW SEASON CHERRIES, BITTER LEAF

SHARED SIDES

- PLEASE SELECT 2 SIDES FOR YOUR GUESTS TO SHARE

GEM LETTUCE, CIDER VINAIGRETTE, PARMESAN

CHARRED BROCCOLINI, GOATS CURD, GARLIC & CHILLI

FRIED ROSEMARY CHATS

ROASTED PUMPKIN WEDGE, FROMAGE BLANC & SEEDS

INDIVIDUALLY PLATED DESSERTS

- PLEASE SELECT 2 DESSERTS FOR YOUR GUESTS TO CHOOSE FROM DURING THE EVENT

THE SMITH PASSION FRUIT SOUFFLÉ, WHITE CHOC SAUCE

BRULEE VANILLA TART & BERRIES

PEANUT BUTTER CUP, DARK CHOC MOUSSE, PEANUT BUTTER CREAM, CRUNCHY STUFF

SHARED DESSERTS

GOLDEN GAY TIMES

MINI PEANUT BUTTER CUP

JAM DONUTS

CHEESE

LOCAL AND IMPORTED CHEESES PICKED AT THEIR PEAK FROM OUR FRIENDS AT CALENDAR CHEESE

COMPANY SERVED WITH CRISP BREADS, CHUTNEYS AND FRUIT

BEVERAGE PACKAGES

	STANDARD	PREMIUM	DELUXE
2 HOURS	\$39pp	\$49pp	\$59pp
3 HOURS	\$49pp	\$59pp	\$69pp
4 HOURS	\$59pp	\$69pp	\$79p

STANDARD

SPARKLING: LA MASCHERA PROSECCO

WHITE: EDGE OF THE WORLD SAUVIGNON BLANC

ROSE: EDGE OF THE WORLD ROSE

RED: EDGE OF THE WORLD SHIRAZ CABERNET

BEER & CIDER: HAWTHORN PALE ALE, 5 SEEDS APPLE CIDER

NON-ALCOHOLIC: SELECTION OF SOFT DRINKS AND JUICE

PREMIUM

SPARKLING: JANSZ 'PREMIUM CUVEE' SPARKLING

WHITE: THE SMITH PINOT GRIGIO, EDGE OF THE WORLD SAUVIGNON BLANC

ROSE: THE SMITH ROSE

RED: THE SMITH TEMPRANILLO, EDGE OF THE WORLD SHIRAZ CABERNET

BEER & CIDER: HEINEKEN, HAWTHORN PALE ALE, 5 SEEDS APPLE CIDER

NON-ALCOHOLIC: SELECTION OF SOFT DRINKS AND JUICE

DELUXE

SPARKLING: HEIDSECK & CO MONOPOLE CHAMPAGNE

WHITE: ARTIGIANO PINOT GRIGIO, LITTLE GOAT CREEK SAUVIGNON BLANC

ROSE: LA VIEILLE FERME ROSE

RED: MAWSON'S FAR EASTERN PARTY CABERNET SAUVIGNON, CHAIN OF FIRE PINOT NOIR

BEER & CIDER: HEINEKEN, HAWTHORN PALE ALE, CORONA, 5 SEEDS APPLE CIDER

NON-ALCOHOLIC: SELECTION OF SOFT DRINKS AND JUICE

BEVERAGE OPTIONS



SPIRIT UPGRADE

ADD OUR SPIRIT PACKAGE TO A BEVERAGE PACKAGE OF YOUR CHOICE FOR AN ADDITIONAL \$10PP PER HOUR. SPIRIT PACKAGE INCLUDES:

VODKA

GIN

BOURBON

WHISKY

COCKTAILS

TREAT YOUR GUESTS TO A BESPOKE COCKTAIL ON ARRIVAL FOR AN ADDITIONAL \$15 PER HEAD. MINIMUM ORDER OF 40.

BAR TAB ON CONSUMPTION

A BAR TAB CAN BE SET UP WITH A SPECIFIED LIMIT AND SELECTION OF BEVERAGES TO BE SERVED TO YOUR GUESTS. THE LIMIT CAN BE REVIEWED AS YOUR FUNCTION PROGRESSES AND INCREASED IF NEEDED.

CASH BAR

ALLOW YOUR GUESTS TO CHOOSE FROM OUR EXTENSIVE BEVERAGE SELECTION, WHICH THEY CAN PURCHASE THROUGHOUT YOUR FUNCTION.

CORPORATE PACKAGES

PREMIUM PACKAGE / \$50PP

ON ARRIVAL

COFFEE, A SELECTION OF TEAS, MINERAL WATER AND JUICE

MORNING TEA

YOUR CHOICE OF ASSORTED MUFFINS OR BANANA BREAD.

COFFEE, A SELECTION OF TEAS, MINERAL WATER AND JUICE.

LUNCH

ASSORTED SANDWICHES AND WRAPS

AFTERNOON TEA

FRESHLY BAKED SCONES WITH JAM AND CREAM

COFFEE, A SELECTION OF TEAS, MINERAL WATER AND JUICE.

EXECUTIVE PACKAGE / \$60PP

ON ARRIVAL

COFFEE, A SELECTION OF TEAS, MINERAL WATER AND JUICE

MORNING TEA

YOUR CHOICE OF ASSORTED MUFFINS OR BANANA BREAD.

COFFEE, A SELECTION OF TEAS, MINERAL WATER AND JUICE.

LUNCH

SELECT A MAIN COURSE FROM OUR EXPRESS LUNCH MENU, FRESH SEASONAL FRUIT PLATTER

AFTERNOON TEA

FRESHLY BAKED SCONES WITH JAM AND CREAM

COFFEE, A SELECTION OF TEAS, MINERAL WATER AND JUICE.

MORNING OR AFTERNOON TEA / \$20PP

ASSORTED MUFFINS OR FRESHLY BAKED SCONES WITH JAM AND CREAM.

COFFEE, A SELECTION OF TEAS, MINERAL WATER AND JUICE.

LUNCH / \$30PP

ASSORTED SANDWICHES AND WRAPS

FRESH SEASONAL FRUIT PLATTER

COFFEE, A SELECTION OF TEAS, MINERAL WATER AND JUICE.