Soirée

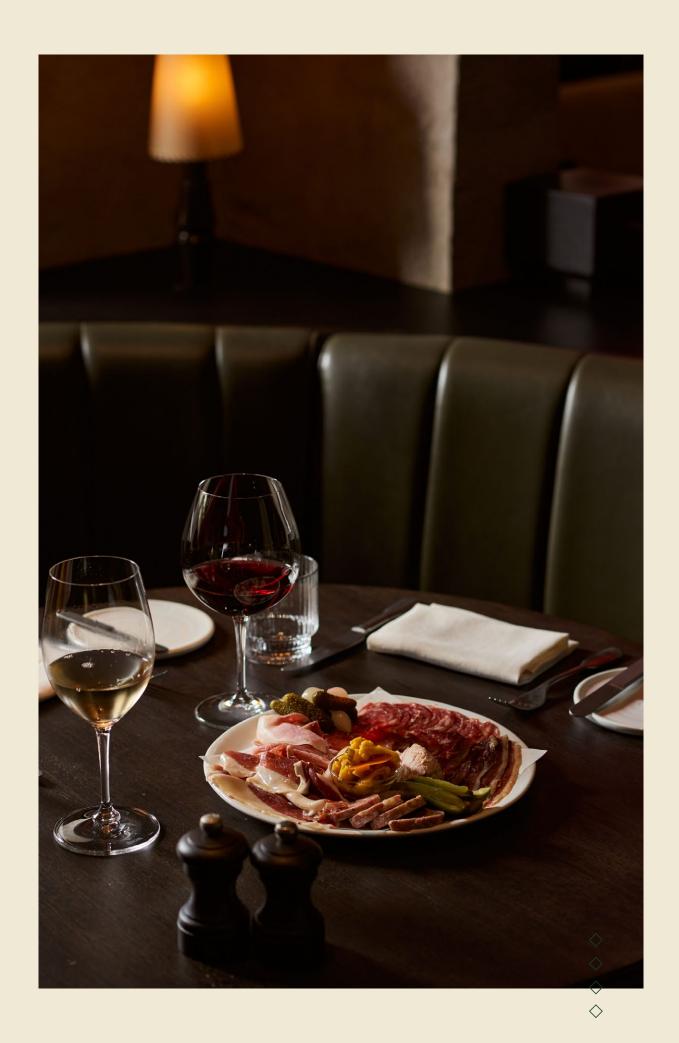
Classic European cuisine with an edge



For friends, strangers, partners, lovers

Chancery Lane
has been designed
to have several
versatile areas to
accommodate many
styles of events.







Located at 430 Little Collins Street, Melbourne, Chancery Lane has three private dining spaces, the Chandelier Room, Archways Room and Cellar Room, in the front and rear of the restaurant.



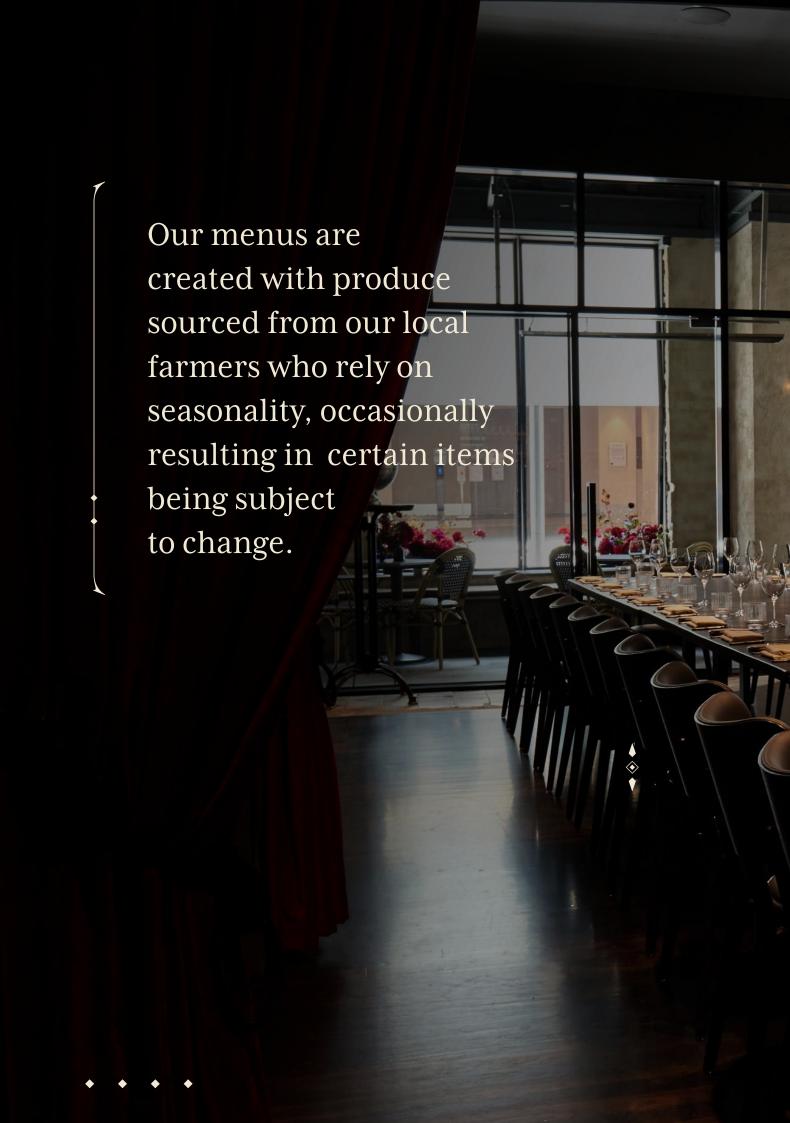
The rooms can be used independently or the Archways and Cellar Rooms can be combined to create one large and versatile space.

Our spaces can accommodate seated lunches and dinners of up to 40 guests and stand up cocktail functions up to 70 guests.

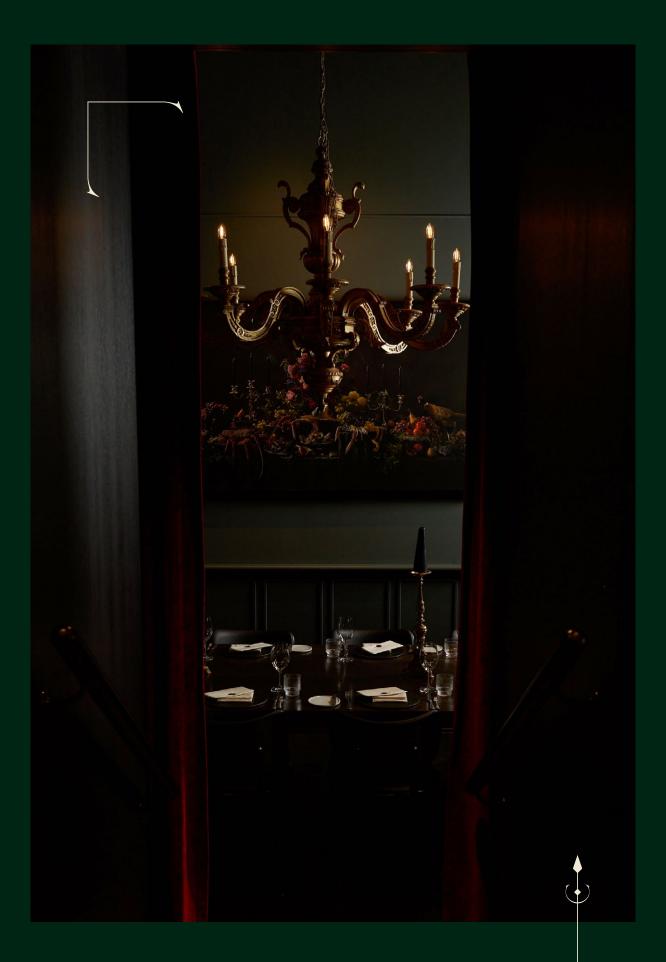
Ideal for Corporate events, group dining, birthday parties, engagements, weddings and more.

For all event enquiries, please email our events team at events@chancerylane.com.au

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Chandelier Room

Archways Room





Cellar Room



COCKTAIL

 $Select\, from$

\$55 pp. 6 Canapés + 1 Bowl

\$75 pp. 7 Canapés + 2 Bowls

\$85 pp. 8 Canapés + 2 Bowls + 1 Dessert

Canapés - select from

Prawn cigar

Pissaladière

Gougére, L'artisan

Salmon caviar tart

Pork and prune pie

Oyster, chardonnay

Beetroot tart, rosehip

Duck rillette, crouton

Kale, gruyére arancini

Zucchini fritter, ricotta

Cauliflower, truffle croquette

Bowls - select from

Crab and corn

Veal and pork meatball

Mini wagyu burger, black garlic

Dessert - select from

Chocolate tart

Warm Madeleine

Pavlova, lemon curd

Salted caramel fudge

Guests with dietary requirements will be served a suitable plated option.





PREMIUM Sample Menu

\$100pp

3 course choice menu
Up to groups of 20 • 21 guests and above alternate drop

For canapés, please add an additional

 $2 = $15 \cdot 3 = $20 \cdot 4 = 25

Entrée – Select from

Onion consommé, parmesan, truffle Westholme Wagyu beef tartare, puffed tendon Cured kingfish, beetroot, citrus, ginger

Main - Select from

Westholme Wagyu rump Cap MB5

King George whiting, mussels, Noilly Prat
Ricotta gnocchi, mushrooms, beurre noisette

Sides for the table

Pommes frites, aioli Red oak lettuce, miso, orange

Dessert - Select from

Lemon curd tart, meringue, yoghurt Chocolate mousse, cocoa nib, cherry Spiced quince, crème diplomat, ginger

Guests with dietary requirements will be served a suitable plated option.











DELUXE

Sample Menu

\$150pp.

4 course choice menu

Up to groups of $20 \cdot 21$ guests and above alternate drop

For canapés, please add an additional

 $1 = \$8 \cdot 2 = \$15 \cdot 4 = \$25$

Seafood hors d'ouvres

Entrée - Select from

Onion consommé, parmesan, truffle Westholme Wagyu beef tartare, puffed tendon Cured kingfish, beetroot, citrus, ginger

Main – Select from

O'Connor porterhouse, on the bone

King George whiting, mussels, Noilly Prat

Ricotta gnocchi, mushrooms, beurre noisette

 $Sides \, for \, the \, table$

Pommes frites, aioli Red oak lettuce, miso, orange

 $Dessert-Select\,from$

Chocolate mousse, cocoa nib, cherry Spiced quince, crème diplomat, ginger Selection of European & Victorian cheeses

Guests with dietary requirements will be served a suitable plated option.







CHEF'S SELECTION Sample Menu

\$180pp.

6 course set menu

Seafood hors d'ouvres Oscietra caviar, crème fraîche tart

Seafood mousseline, bisque, Avruga

King George whiting, mussels, Noilly Prat

Dry aged Milawa duck, apple, witlof

Westholme Wagyu sirloin MB7

Red oak lettuce, miso, orange

Spiced quince, crème diplomat

Guests with dietary requirements will be served a suitable plated option.

CANAPÉS

To accompany your menu, for canapés, please add an additional $2 = \$15 \cdot 3 = \$20 \cdot 4 = \$25$

Canapés - select from
Prawn cigar
Cucumber, ginger
Gougére, L'artisan
Oyster, chardonnay
Smoked salmon roll
Beetroot tart, rosehip
Duck rillette, crouton
Zucchini fritter, ricotta
Wagyu, tartare, crouton
Kale and gruyere arancini

 $Guests\ with\ dietary\ requirements\ will\ be\ served\ a\ suitable\ plated\ option.$

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Festive Soirée



from \$205pp.

2 Canapés + 3 course Premium menu + 2 hour Premium beverage package

. . .

For your festive occasions, with only the best from our local farmers and seasonal produce.

Our sommelier can also recommend the perfect wines from our cellar or alcohol free beverages to accompany and complement your menu.

Festive menu and price is an example only and will be confirmed closer to the season.





BEVERAGES

Drink Packages are available for groups of 12 or more guests.

Beverage on consumption is available with beverages to be selected two weeks prior to your event. \\

We recommend selecting one sparkling, 2 white, 2 red.

Cocktails can be pre-ordered & served as a round at the time of your choosing.

Cocktail on arrival selection \$23 ea. La Riviera \$25 ea. Negroni Francais

\$5pp. for unlimited sparkling water

PACKAGES \$65pp Classic for 2 hours \$15 per additional hour

Selection

NV Counterpoint Sparkling
2020 Counterpoint Pinot Grigio
2019 Counterpoint Rosé
2019 Momento Barossa Shiraz

1 Beer Soft Drinks

\$90pp Premium for 2 hours \$20 per additional hour

Selection

NV Chevalier Blanc de Blancs Brut Monopole
2020 Crittenden Estate Peninsula Pinot Gris
2020 Mount Macleod Chardonnay
2020 Chateau Peyrol Rosé
2020 Liv Zak Pinot Noir
2019 Fallen Giants Shiraz
Stone & Wood Green Coast Lager
Soft Drinks

For beverages by consumption, please refer to our Concise List Subject to change





TERMS & CONDITIONS

EVENT TERMS AND CONDITIONS

Please read the following terms and conditions carefully and sign and return to your events manager. We must receive a signed copy of the event contract within 7 days of booking to confirm your event.

COVID

The minimum spends & capacities noted in this event package are in line with government regulations & ACCC guidelines as at December 6 2020 & are subject to change without notice.

In the event of a cancellation/postponement of the event to another date due to unanticipated consequences, including due to the impact of the coronavirus (covid-19) pandemic, related public health directions and other associated government guidance and decisions; Chancery Lane will hold any deposit paid in good faith until such time as conditions change and an alternate date can be mutually agreed.

As per current Government regulations, only fully vaccinated patrons, those with proof of a medical exemption, or those under 16 years of age, will be allowed into our venues. Note all events will be charged the total cost of the estimated event spend, based on the final numbers confirmed with your event manager 3 business days prior to your event date.

CONFIRMATION OF BOOKING AND DEPOSIT

Tentative bookings are held for 2 days upon request. If another enquiry is made for the same date, we will contact you to check your intention prior to releasing the date. Function bookings are only confirmed upon receipt of a signed booking form and a deposit of \$500 paid in full. This deposit can be made via credit card or EFT.

MINIMUM SPEND

The minimum spends required to hire a space as stated by your event manager, must be met across food and beverages only. In the case that the total food and beverage bill does not equal the same as that of the minimum spend or higher, a room hire fee will be charged to make up the difference. Additional costs such as AV, decorations, or anything outside of food and beverages do not count towards the minimum spend.

PRICES AND GST

- 3a. All prices are inclusive of GST
- 3b. Prices are subject to change
- 3c. All credit card transactions incur a 2.95% surcharge
- 3d. Events held on a public holiday will incur a 15% surcharge on all food and beverage items

FINAL PAYMENT

The remaining balance of your event cost (less the deposit) is to be paid in full on the day of the event via credit card or cash unless organised prior to the event with your event manager. If you wish to pay the balance by EFT, funds need to be cleared into our bank account at least 48 hours prior to the event with the remittance sent to your event manager.

CANCELLATIONS

If an event is cancelled, the following terms are applicable depending on when the cancellation is made. All cancellations must be provided in writing to Chancery Lane. Cancellations made within 7 to 14 days of the event date will incur the full cost of the deposit. Cancellations made within 7 days of the event date will incur the total cost of the minimum spend.

CHANGE OF DATE

If you wish to change the date of your event after the deposit has been paid to Chancery Lane will accommodate the change in the below conditions:

- 1. The change is notified to Chancery Lane no less than 14 days prior to the function date,
- 2. The venue is available for the new proposed date,
- 3. The new date is no more than six months from the original date,
- 4. The date may only change once,
- 5. Minimum spends are still met (may vary from originally agreed minimum spend)

TERMS & CONDITIONS cont.

FUNCTION SPACE

Chancery Lane has three private dining rooms, one at the front of the building, the Chandelier Room, which can accommodate up to 10 people and two private dining rooms at the rear of the building which are separated by a curtain and a thoroughfare, which can be joined to accommodate exclusive use. The spaces can either be booked individually for groups of up to 18 for a sit down event or 50 a stand up event. If you do book one space only, the other space is available to be booked by other guests either a la carte or another function. Your event manager will endeavour to let you know in advance if this is the case, however this cannot be guaranteed. If both spaces are booked by separate parties, all parties must be mindful of the group/s in the adjoining space. This is reference to speeches, music, noise levels etc.

FUNCTION DETAILS

Your menu selection, beverages, dietary requirements and any other requests and requirements are to be finalised no later than 7 days prior to the event. Failure to do so means your food and beverage selections may not be guaranteed and specific requests may not be able to be met.

GUEST NUMBERS

Upon booking an event, you must give an accurate as possible number of guests attending the event and keep your event manager updated of any changes in the lead up to your event date. Final numbers must be confirmed with your events manager at least 2 business days prior to the booking. Any number changes made within 2 business days of your event will incur 50% of the last confirmed number. Should final numbers not be received in writing by this time, the number of guests as indicted on the booking form will be taken as the confirmed number and you will be charged accordingly. Chancery Lane will do its best to accommodate any last-minute guest additions, but it cannot be guaranteed. Furthermore, we will not issue any refunds for any guests that do not attend the event after they have been confirmed.

MENU

Guests are able to order from each course on the Premium or Deluxe menus on the day of the event. For bookings with more than 20 guests, an alternate menu or set menu is required. Due to seasonal availability and other circumstances beyond our control, menu options and beverage varieties may not always be available. In such cases, Chancery Lane reserves the right to present and/or select an appropriate alternative. We will endeavour to provide 7 days notice, however in some cases it may be less.

BEVERAGES

You are welcome to have your beverages charged on a consumption basis (Bar Tab). Please be aware we do not split bills. For groups of 12 or more guests, a pre-selection of wine is required 7 days prior to ensure there is enough stock on hand. If you wish to order cocktails, these must be pre-ordered with a minimum of 72 hours prior. The cocktails can be served as a round, either at arrival or at a chosen time.

DIETARY REQUIREMENTS

Chancery Lane caters for vegetarians, vegans, gluten free, lactose free as well as other allergies & intolerances. We do not cater to personal preferences. Replacement dishes in line with any given dietaries are provided on a chef's selection basis, and requirements need to be received in writing by your events manager at least one week prior to the event. Complex and/or last-minute dietary requirements may incur an additional cost. While Chancery Lane will endeavour to accomodate meal requests for guests with food allergies or intolerances, we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.

FUNCTION DURATION

The duration of your event is outlined in this event contract. Lunch time events can run anywhere between 12pm and 4pm, and dinner events any time from 6.00pm until 11.30pm. If you wish to hold an event any time outside of these hours, additional minimum spends may apply. Guests are required to vacate the venue at the event end time. If you wish to stay on after the event end time, this is at the discretion of the venue manager.

TERMS & CONDITIONS cont.

ENTERTAINMENT / MUSIC

If both the Archways and Cellar Rooms are booked by separate parties, Chancery Lane will take control of the music in the event space, and parties will not be permitted to organise their own entertainment. If you have booked both spaces, or the other space is not being used, then you may play your own music through our system, upon approval by your event manager. If you wish to organise any additional entertainment, requests

must be submitted to your event manager for approval prior to the event. Chancery Lane is unable to accommodate DJs.

AUDIO VISUAL

Chancery Lane has a preferred audio-visual supplier and will be happy to obtain a quote for any of your audio-visual needs. If you wish to bring in your own AV equipment, please provide detailed information to your events manager for review and approval.

DECORATIONS

If you wish to include more decorations, please inform Event Coordinator in advance with details of items and arrangements. The request for any additional theming or decorations must be submitted in writing to your events manager for approval at least 7 days prior to the event.

BYO

No food or beverage of any kind is to be brought into the venue to be consumed during any event. If you wish to apply for an exemption to this clause, you may do so in writing to your events manager.

CAKE

A celebration cake may be brought in for your event. If you wish to have the cake plated and served to all guests as an additional course, we will charge a \$10 per person cakeage fee.

- ADDITIONAL SERVICES
- For bookings of 7-19 guests, a 10% additional service charge is added by Chancery Lane, this is discretionary and can
 - be removed. For bookings of 20 and above,
 - a compulsory 10% additional service charge is added by Chancery Lane.

BUMP IN AND OUT / ACCESS

Client or supplier access to the Chancery Lane event space can be available one hour before and after the event start/end time & must be pre-arranged. Earlier access may be available depending on other bookings and must be requested in writing to your events manager at least 7 days prior to the event but may not be approved up until 48 hours prior to the event.

Should an earlier access time be approved, additional fees may apply.

DELIVERIES

All deliveries must be agreed with your event manager prior to delivery and must be delivered to the venue during agreed upon times. Deliveries must be clearly labelled with the name and date of the event. Deliveries should be made on the day of your event either between 2pm and 5pm, unless otherwise organised with your event manager.

LEFT OVER ITEMS

Any items brought in for an event must be removed at the completion of the event. If approved by your events manager, items may be stored at Chancery Lane for up to 24 hours after the event. If they are not collected within this time, Chancery Lane reserves the right to remove & dispose of the items

LOST PROPERTY

Chancery Lane aims to provide a safe environment for all guests and whilst we take care with your property, Chancery Lane accepts no liability for damages or loss of items before, during or after an event.

DAMAGES

You are responsible for any costs associated with any damage or loss whatsoever incurred, to any part of the premises or any property or equipment in the venue which is caused by you or any of your guests or third parties engaged by you. This includes any damage caused to the building, furniture or property including the cost of repair or replacement.

RESPONSIBILTY / RSA

By law, all staff at Chancery Lane possess a Liquor Licensing accredited RSA and may refuse alcohol to a person or persons whom they believe to be intoxicated. Chancery Lane reserves the right to ask anyone behaving in an irresponsible or reckless manner to leave the premises.

CERV.

CHANCERY LANE 430 LITTLE COLLINS STREET, MELBOURNE VIC 3000

For further enquiries

events@chancerylane.com.au 03 9089 7598