

FUNCTIONS *by* BENTWOOD FITZROY

BENTWOOD.





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Bentwood occupies a large heritage corner site on Fitzroy's leafy Napier Street, winning the hearts of locals and alike since it's opening in 2017.

Bentwood has claimed multiple awards including Best Café Design at Eat Drink Design Awards in 2018 for it's warm and luxe interior featuring soft leather banquet, blonde timber bentwood chairs and exposed brick.

Our functions team are committed to ensuring the most desirable event for you and your guests. With a range of function packages to suit any occasion, customisable to your needs.



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PACKAGE 1: BOTTOMLESS BRUNCH

There's a lot to love about brunch. And even more so when it's a boozy, bottomless one! Sip and feast to your heart's content for 2 hours! Bottomless beverages are aplenty with espresso martini, aperol spritz, mimosa and sparkling wine available and pair it with one main meal from our menu.

\$70.0 PER PERSON

90 MIN SITTING

Groups of 10+

1 x main meal from menu, 1 x side

Includes espresso martini, aperol spritz, mimosa, sparkling wine, tea, coffee & juices.

\$25.0 PER PERSON

30 MIN EXTENSION



PACKAGE 2: CANAPES

Our canape menu is perfect for your next stand up event. All our canape items, both hot & cold, focus on bringing the best, fresh ingredients to life through small bursts of flavour.

DAY AND EVENING EVENTS

Package	Included Menu Items	Price
Standard	2 x cold canapes, 2 x hot canapes & 1 x 'substantial bite'	40.0 PP
Special	2 x cold canapes, 3 x hot canapes & 1 x 'substantial bite'	45.0 PP
Deluxe	2 x cold canapes, 3 x hot canapes & 2 x 'substantial bites'	50.0 PP

COLD

Freshly shucked oysters
natural or nam jim. (GF, DF)

Kingfish tartare
coconut, sriracha, lime. (GF, DF)

Pastrami crisp bread
dill pickle salsa, mustard, crisp bread. (DF)

Mortadella & herbed ricotta
tomato relish, potato bun.

House Bruschetta
tomato, fior di latte, basil, roast garlic
balsamic on fried bread. (VG)

Prawn Roll
prawn, avocado, herb lemon mayo, soft
bun. (DF)

SWEET BITES

Inglewood tiramisu waffles
choc waffle, espresso mascarpone,
cocoa powder

Strawberry and cream mini jam
scrolls

Assorted mini doughnuts (N)

HOT

Falafel & pumpkin hummus
smokey dukkah. (VG, N, GF, DF)

Smoked salmon on hashbrown
sour cream and chives. (GF)

Yellow spiced chicken skewers
tahini yoghurt, herbs and lemon. (GF)

House pork and fennel sausage
rolls
tomato relish. (DF)

Cauliflower & Haloumi fritters
chermoula mayo. (V)

Beef brisket croquettes
herb lemon mayo.

ADDITIONAL

Freshly shucked
oysters on arrival 5.5/oyster

SUBSTANTIAL

Mini beef burger
lettuce, house burger sauce, smoked
cheddar on milk bun.

Crumbed fish sliders
lettuce and house tartare sauce. (DF)

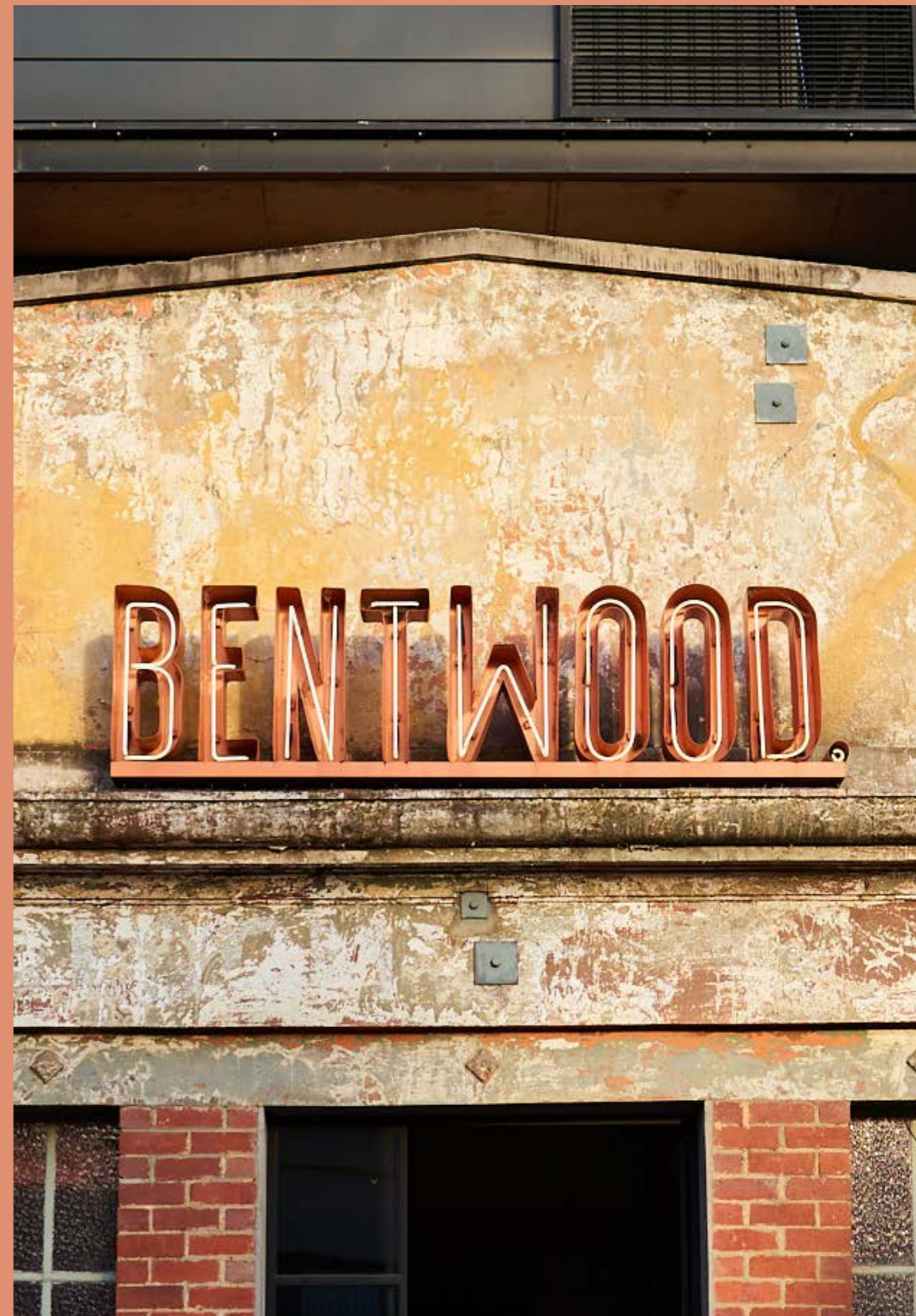
Red roasted mushroom slider
beetroot hummus, vegan fetta, rocket.
(VG, DF)

Herb crumbed eggplant Bao
Japanese style slaw. (V)

Poached chicken Bao
edamame, avocado, soy ginger. (DF)

Pulled pork Bao
apple and kimchi slaw. (DF)

N - CONTAINS NUTS | DF - DAIRY FREE
GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION
V - VEGAN | VO - VEGAN OPTION
VG - VEGETARIAN | VGO - VEGETARIAN OPTION



PACKAGE 3: BEVERAGES

Our carefully selected basic and premium packages have been curated to provide you and your guests with the best of our wine list. Want more? Both packages can be adjusted so that basic spirits and cocktails can be included.

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Drinks available on consumption

\$15.00 pp for every half hour after the finish time of the function

The inclusion of basic spirits in the package + \$15.00 pp

A cocktail of your choice + \$15.00 pp

Package	Function Length	Price
Basic	2.5 hours	49.0 PP
Premium	2.5 hours	69.0 PP

Basic Package

- Peroni
 - Asahi
 - Budweiser
 - Corona
-] BEER

- Gancia Prosecco DOC Veneto, Italy
 - Gippsland Chardonnay Gippsland, Australia
 - Nautilus Sauvignon Blanc Marlborough, New Zealand, 2019
 - Palmetto Shiraz Barossa Valley, Australia, 2017
-] WINE

ADD ONS

Premium Package

- Peroni
 - Asahi
 - Budweiser
 - Corona
-] BEER

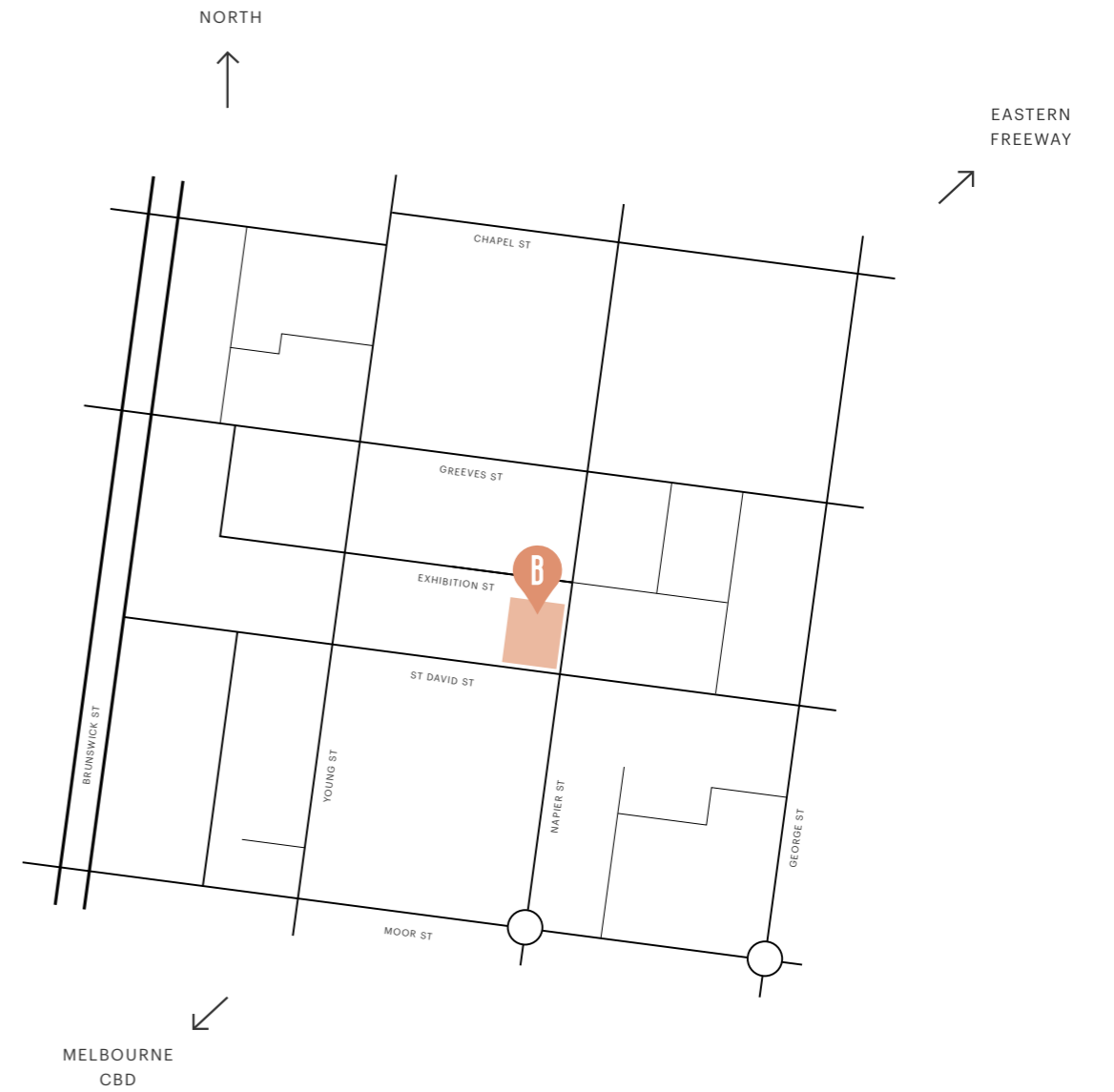
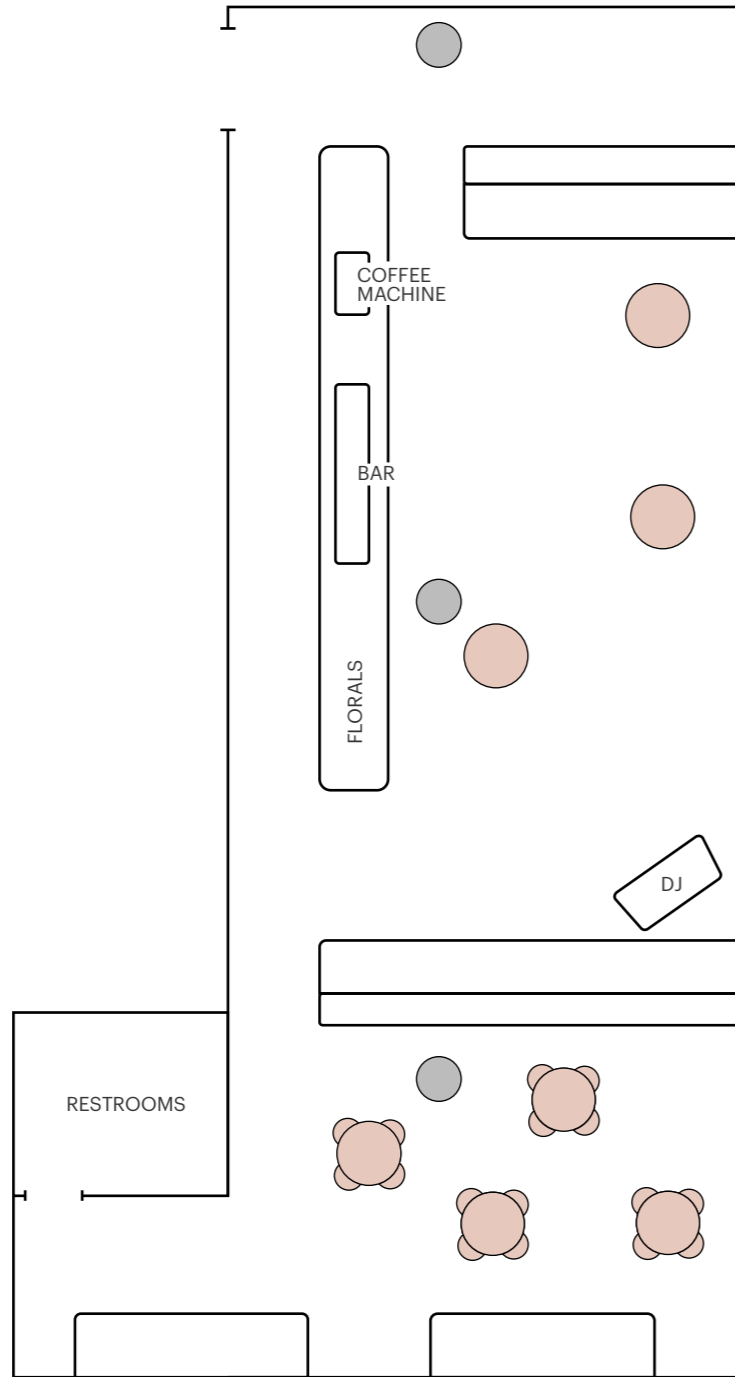
- Gancia Prosecco DOC Veneto, Italy
 - Arbeaumont Brut Reserve Champagne NV Veneto, Italy
 - Hahndorfhill Gruner Veltliner Adelaide Hills, Australia, 2020
 - Nautilus Sauvignon Blanc Marlborough, New Zealand, 2019
 - Gippsland Wine Co Chardonnay Gippsland, Australia, 2020
 - Nuits Folles Rose Pays d Oc, France, 2020
 - Palmetto Shiraz Barossa Valley, Australia, 2017
 - Bellvale Estate Pinot Noir Gippsland, Australia, 2020
 - Vigna Cantina Sangiovese Barossa Valley, Australia, 2019
-] WINE

Cocktails

- Aperol Spritz aperol, sparkling, soda, citrus
 - Bloody Mary vodka, spices, tomato juice, celery, citrus
 - Espresso Martini francois voyer vs cognac, mr. black coffee liqueur, frangelico, inglewood espresso
 - Negroni gin, campari, sweet vermouth
 - Spiced Margarita batanga reposado, illegal mezcal, yuzu, agave, gochugaru
 - Bellini sparkling, peach puree
-] \$15.00 EACH
- Basic Spirits a selection of house spirits added to the package for an additional \$15.00 pp.
-] \$15.00
- Extend your beverage package \$15.00 pp for every half hour after the finish time of the package.
-] \$15.00

Exclusive use Example Floor Plan

4 round seated tables &
3 round tables



Interested in our function space?
Make an enquiry.
→

email: functions@onlyhospitalitygroup.com.au
phone: (03) 9419 1614
website: bentwoodfitzroy.com.au

TERMS AND CONDITIONS

PRICING

All quotes on food and beverage include GST

MINIMUM SPENDS

Minimum spends apply for exclusive use of our space. Check with your functions representative for minimum spends applicable to your selected date.

DEPOSIT

20% deposit is due on booking confirmation, with balance paid 7 days prior to your event. Payment can be made via bank transfer or credit card. Please note credit card surcharges apply.

FINAL PAYMENT

The total invoice will be required to be paid 7 days prior to the event. Any additional charges / costs from your event will need to be finalised prior to the conclusion of the event.

NUMBER OF GUESTS

We require confirmation of final numbers 14 days prior to your event. This will be the minimum number of guests to be charged for on the day, regardless of any no shows. We also understand that there are last minute changes and special requests. Please contact us directly to discuss any changes to your reservation: functions@onlyhospitalitygroup.com.au

FOOD AND DRINK MENUS

All food and drink menus stated are considered sample menus and may be subject to change. We will be in contact once Food & Drink menus are finalised for your event for you to then choose from. Drinks options are subject to supply or availability.

MENU SELECTIONS AND DIETARY REQUIREMENTS

Final food and beverage menu choice will need to be made 21 days prior to the event. Any dietary requirements are to be confirmed 14 days prior to your event. We will endeavour to accommodate dietary requirements without altering the chosen menu and will work with you to find the best outcome for your guests.

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237 NAPIER STREET, FITZROY 3065