

Bar Rouge

FUNCTION PACKAGE



Basement, 25 Derby Road, Caulfield East
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Zagame's[®]
caulfield

SET MENU

Set menu is available for groups from 20 - 80 guests

2 course (entrée/main or main/dessert) \$42 | **3 course** (entrée/main/dessert) \$48

ENTRÉE

(Choose two of the following options)

SOUP

Please discuss options with your function co-ordinator

PAN SEARED SCALLOPS • g

Cauliflower puree, sautéed mushrooms, cauliflower florets, petite salad

WASABI TUNA • d

Sesame & wasabi tuna with radish, citrus, aioli

CHICKEN WINGS • d

Sticky spicy chicken wings (8)
With asian salad

HALLOUMI SALAD • v • g

Roasted pumpkin, grilled halloumi, leaves, mint, coriander, tomatoes salad

SPANAKOPITAS • v

Served with rich napoli sauce & rocket salad

MAIN

(Choose two of the following options)

GOAT'S CHEESE AND PESTO RAVIOLI • v • n

Served with white wine and walnut cream sauce with asparagus, tomato, spinach, mushrooms, goat's cheese

NEPALESE CHICKEN CURRY

Spicy slow cooked chicken thigh served with raita, warm roti, pilaf rice cooked with carrots, peas, sultanas

CAPE GRIM PORTERHOUSE 300G

Cooked medium served with beer battered chips, house salad & jus

PORTUGUESE CHICKEN • d

Grilled marinated chicken breast with sweet potato chips, rocket, preserved lemon, red onion & coriander salad - peri mayo

GRILLED BARRAMUNDI

Barramundi, spiced moroccan bean ragout, carrot puree, pickled fennel, radish, crispy bread, lemon

Mains will be accompanied with vegetables & green salad to share.

DESSERTS

Please enquire at the venue

Please alert us to any allergies - d • dairy free | g • gluten free | v • suitable for vegetarians | n • contains nuts. 10% surcharge applies on public holidays.





COCKTAIL MENU

Cocktail menus are available for parties of 25 guests or above. Items marked with asterisk are equivalent to two items.

5 items - per person \$20 | **7 items** - per person \$25 | **10 items** - per person \$29

COLD ITEMS

BITE SIZE MIXED SUSHI • d

MINI HERB TOASTS • v

With homemade dips

SMOKED SALMON • g

With creame fraiche & dill

CHERRY TOMATO + TASTY CHEESE ON STICK • v

OYSTERS NATURAL OR OYSTER MIGNONETTE (TASSIE) • d • g

HOT ITEMS

VEGETABLE SPRING ROLLS • d • v

MINI BEEF SAUSAGE ROLLS

STRAIGHT CUT 10MM CHIPS + TOMATO SAUCE • v

MINI PARTY PIES

LITTLE QUICHE LORRAINES

Served hot or cold

SALT N PEPPER CALAMARI • d • g

With lime aioli

MINI NOODLE BOXES • d

Choice of chicken, beef or vegetarian

SPANAKOPITAS • v

With mint yoghurt

THAI PRAWN SKEWERS • d • g

With cherry tomatoes

MUSHROOM ARANCINI • v

With napoli sauce

CRUMBED CHICKEN STRIPS • d

With garlic aioli

BEEF MEATBALLS • d

Cooked in homemade napoli sauce

BEER BATTERED SNAPPER

With fries & lime aioli

CHICKEN CURRY CUPS • d • g

With fresh coriander

FIELD MUSHROOM RISOTTO • v • g

With truffle oil

PUMPKIN RISOTTO • v • g • n

With onion, feta & pine nuts

PENNE CUPS • v • n

With choice of basil pesto or napoli sauce

MOROCCAN GRILLED LAMB

CUTLETS* • g

With harissa aioli

ZAGAME'S SLIDERS*

Choice of wagyu beef or crumbed chicken in a mini sweet bun

PIZZA OPTIONS

MARGHARITA • v

Pizza sauce, mozzarella, fresh tomatoes, fresh basil & parmesan

HAWAIIAN

Pizza sauce, smoky ham, pineapple, mozzarella

VEGETARIAN • v • n

Basil pesto, zucchini, roasted mushrooms, red peppers, olives & feta cheese

SMOKED BBQ CHICKEN

With pizza sauce, red peppers, balsamic onion, smoked mozzarella, bbq sauce

EXTRA PIZZA PLATTER ON REQUEST \$35

SWEETS OPTIONS

INDIVIDUAL CAKES

Please choose your flavour: choc mud cakes, raspberry apple crumble, flourless orange, red velvet

FRUIT PLATTER (20 GUESTS)

Assorted seasonal fruits \$35

Petit four cannot be counted as a food item. Please check with our function co-ordinator for sweet options.

PETIT FOUR IS AT EXTRA COST OF \$4 EACH

ÉCLAIRS PETIT FOUR

Ginger, coffee, salted caramel, black forest, jaffa, passionfruit

TARTS PETIT FOUR • n

Blue berry, cheesecake, apple, choc, lemon meri, macadamia, raspberry

ASSORTED MACAROONS • n

Raspberry, vanilla, choc, earl grey, coffee, lemon, passionfruit, salted caramel

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DRINKS LIST

TAP BEER POTS

HANH LIGHT
JAMES BOAGS DRAUGHT
LITTLE CREATURES FURPHY
JAMES SQUIRE PALE ALE 150 LASHES
HEINEKEN
JAMES SQUIRE ORCHARD CRUSH APPLE CIDER

PACKAGED BEER

GUINNESS
150 LASHES
PURE BLONDE
COORS
SLY FOX
MORNINGTON PALE ALE
MELBOURNE BITTER
VICTORIA BITTER
FURPHY
XXXX GOLD
CASCADE LIGHT
IRON JACK
HARD APPLE CIDER

10% surcharge applies on public holidays.

RTD'S / PREMIX

CC & DRY
CC & COLA
JIM BEAM & COLA

BASIC SPIRITS

TEACHER'S SCOTCH
JIM BEAM BOURBON
LARIOS GIN
STOLEN WHITE RUM
RUSSIAN STANDARD VODKA
BUNDABERG RUM + many more

PREMIUM SPIRITS

MONKEY SHOULDER SCOTCH
MAKER'S MARK
666 PURE TASMANIAN VODKA
BOMBAY SAPPHIRE GIN
BACARDI WHITE RUM + many more

TOP SHELF SPIRITS

GREY GOOSE (FRANCE)
CHIVAS REGAL 12YO
GLEN FIDDICH 12YO
DIMPLE 12YO
PATRON CAFÉ
PATRON SILVER
SAILOR JERRY'S SPICED RUM
WILD TURKEY BOURBON + many more

NON ALCOHOLIC

JUICES

Cranberry, pineapple, orange, apple

SOFT DRINK

Fanta, fanta raspberry, coca-cola, diet coke, coke zero, sprite

OTHER MIXERS

Tonic water & dry ginger ale open bar
(all items available)



SPACES

Bar Rouge can provide a wide range of private rooms for you to host your next special event. Bar Rouge with its unique layout can cater to a large and also small group of people. Please contact our function coordinator to organise a venue inspection to explore all options available to you.

COCKTAIL SET UP

SPACE	CAPACITY
Cellar	20-50 people
Bar Rouge	50-150 people

SIT DOWN FUNCTION

SPACE	CAPACITY
Cellar	10-20 people
Bar Rouge	20-70 people

**The capacities mentioned above are to be used as a guide only.*

ROOM HIRE COST

Cellar \$350 (5 Hour duration)
Bar Rouge \$600 (5 Hour duration).

**21st birthday parties will incur a extra cost of \$250 due to security guards.*

CORPORATE FUNCTIONS

Our Corporate functions are flexible and can be tailored to suit your specific requirements.
\$350 Room Hire (5 hour duration)

MAXIMUM 40 PEOPLE INCLUDES:

- Table and Chair set up
- Table Clothes
- Projector
- Water, Tea and Coffee
- White Board and Markers

In addition morning tea and lunch can also be provided at an extra cost of \$25 per person.



10% surcharge applies on public holidays.



5TH AVENUE PACKAGE

If you're looking for something that wows your guests then look no further than the 5th Avenue package. These packages are all made in house and fresh for your function. Our chefs will take you to a new level with quality and taste that will put a smile on all your guests' faces. These packages cannot be changed at all as they have been designed to go with each other throughout the function.

\$90 PER HEAD MENU

LIGHTER OPTIONS

Oysters, campari granita, finger lime
Chickpea fries, mpd bbq sauce
Puffed pork skin, spiced tomato chutney
Tapioca crisps, baba ghanoush, almonds • n
Popcorn chicken, chilli mayo
Cucumber & macadamia cups • n
Steak tartare, cos lettuce cup
House smoked ora king salmon
Carrot & thyme marshmallow

SUBSTANTIAL ITEMS

Lobster roll
Truffle gnocchi
Beef cheek, potato & onion

SWEETS

Seasonal macaroons • n
Salted chocolate caramel tarts

\$75 PER HEAD MENU

LIGHTER OPTIONS

Select 6 options from the \$90 menu

SUBSTANTIAL ITEMS

Truffle gnocchi
Beef cheek, potato and onion

SWEETS

Seasonal macaroons
Salted chocolate caramel tarts

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TERMS AND CONDITIONS

BOOKING CONFIRMATION AND DEPOSIT

- All bookings will remain tentative until such time as the deposit/room charge is received, along with a signed copy of these terms and conditions.

CANCELLATION POLICY

- Three weeks' (21 Days) notice prior to Function Booking Date must be given to the Venue for full deposit refund. If the cancellation notification to the Venue occurs under this time frame of three weeks (21 Days) the entire deposit will be forfeited.
- Functions may be re-scheduled; however we must be notified at least three weeks (21 days) prior to your function.

FINAL NUMBERS

- To assist us in making your function run smoothly, guaranteed numbers will be required two weeks (14 days) prior to the function booking date. Where clients have requested food and/or beverage packages, charges will apply on the final number quoted or the head count, whichever ends up being greater on the day.

HIRING OF EQUIPMENT / ADDITIONAL REQUIREMENTS

- The hiring and charge associated with equipment or music and entertainment will be the responsibility of the client.

MENU CHANGES – SEASONAL AND DIETARY

- Menus provided are subject to seasonal changes and product availability. They provide an overview of the style and variety you can expect from the products at Bar Rouge Lounge Bar. Wherever possible Zagame's Caulfield will endeavour to meet your requests and menus will be confirmed no less than two weeks (14 days) prior to your function. If you or your guests have special dietary requirements, we welcome your suggestions and we can happily alter dishes to suit your needs. Please inform the function coordinator of these in advance.

EXTERNAL CATERING

- External catering is prohibited at Bar Rouge Lounge Bar. Birthday cake by agreement with the function coordinator is the only exception to this.
- If in the case an agreement has been made where catering is provided by a source external to that of Zagame's Family Kitchen (including birthday cake), Zagame's Caulfield assume no liability for any negative outcome caused due to the food provided.

10% surcharge applies on public holidays.

RESPONSIBLE SERVICE OF ALCOHOL & NON-SMOKING POLICY

- Clients are to be responsible and assist with ensuring the orderly behaviour of their guests during a function. Bar Rouge Lounge Bar reserves the right to intervene where necessary and remove from the premises any persons behaving in an irresponsible manner. Responsible service of alcohol, non-smoking and related laws will be enforced during the function.

SECURITY

- It is a client's responsibility to secure their personal belongings and equipment for the duration of the function. For most functions, Bar Rouge Lounge Bar may recommend and reserves the right to supply security at the client's cost.
- To ensure the security of larger functions, a guest list or invitations may be required to assist in maintaining the privacy of your function from the general public.

PAYMENT

- All function food accounts are to be finalized one week (7 days) prior to the function. All beverage payments must be settled in full on the day/night of your function.

MINIMUM SPENDS

All functions have a minimum spend. Clients are liable for the difference in the event of the minimum spend not being met at the conclusion of your function. The minimum spend includes any food or beverage purchases made during the function.

- Monday – Thursday Functions - \$1600
- Friday Night Functions - \$2600
- Saturday Functions - \$3600
- Sunday Functions - \$2600

ROOM HIRE COST

- Cellar \$350 (5 hour duration)
- Bar rouge \$600 (5 hour duration).

**21st birthday parties will incur a extra cost of \$250 due to security guards.*

DAMAGE

- If it is found that the function and / or its guests have caused damage to the room and/or facilities of the venue, they the client will be held liable to costs involved in restoring the venue back to its original state, that is the state that it was in before the commencement of the function.

UNDERAGE PATRONS

- Due to liquor licensing laws, people under the age of 18 years are not permitted in Bar Rouge Lounge Bar unless they are accompanied by a direct legal guardian. If underage patrons are expected to attend, the function coordinator must be advised as soon as it is known.

21ST BIRTHDAYS

- Clients who are having their 21st (and/or younger) birthday must show proof of age by showing their drivers licence or similar photographic evidence. Functions will not be confirmed until this proof has been received. A guest list must be provided no later than two (2 Days) prior to function.

I, _____

have read, understood and agree to the terms and conditions

as laid out above by Bar Rouge Lounge Bar.

Signed: _____

Dated: _____

By signing, you agree to the terms and conditions set out by

the management at Bar Rouge Lounge Bar.