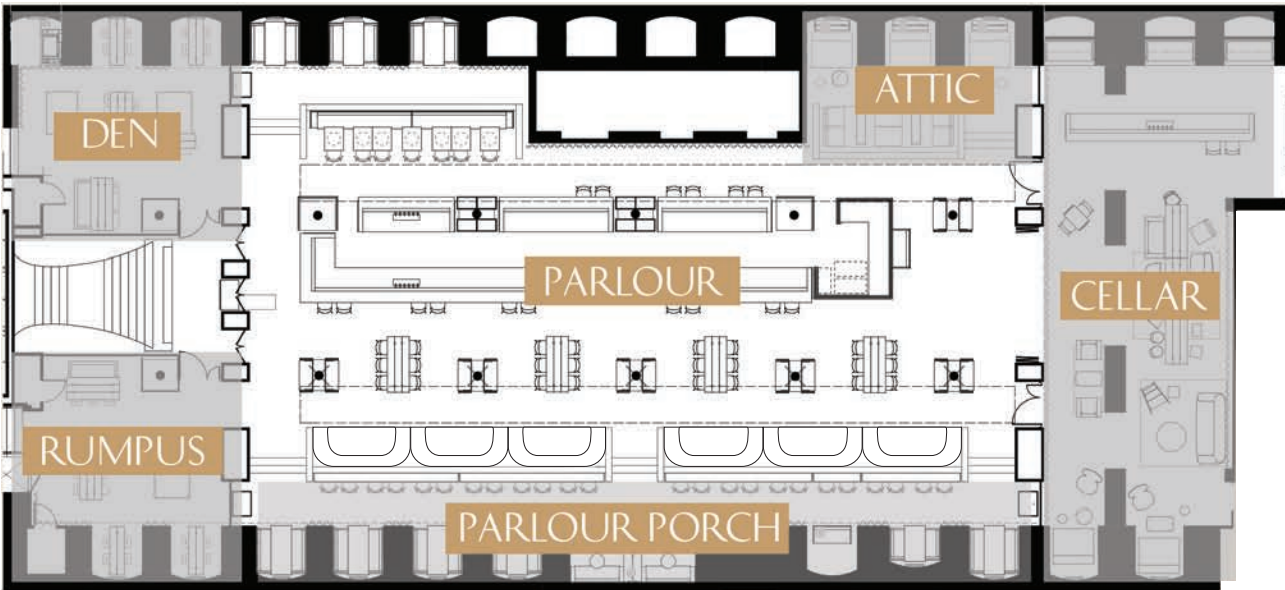


THE GEORGE ON COLLINS

FUNCTIONS



Function Spaces



AREA	CAPACITY (Cocktail / Seated)		
Cellar	 90	 45	
Cellar Extended	 180+	 60+	
Den	 40	 26	
Attic	 35	 12	
Rumpus	 25	 20	
Main Parlour	 350	 150	
Main Back Parlour	 150	 85	
Full Venue	 500+	 Upon Request	

Cellar

The Cellar is a unique event space for Melbourne CBD featuring 2 x private bathrooms, private bar and sound system and optional projector screen. This is the perfect space for a fully private corporate or social event and ideal for any event with formalities.

Capacity
Cocktail 90
Seated 45

Bump In/Bump Out
The George On Collins will provide a complimentary 30-minute bump in/out for your booking. If you wish to request an extended bump in/out, it must be pre-approved by The George On Collins Team and there may be an additional cost.

Timings
Lunch bookings can be made from 12pm onwards and must conclude no later than 5pm.

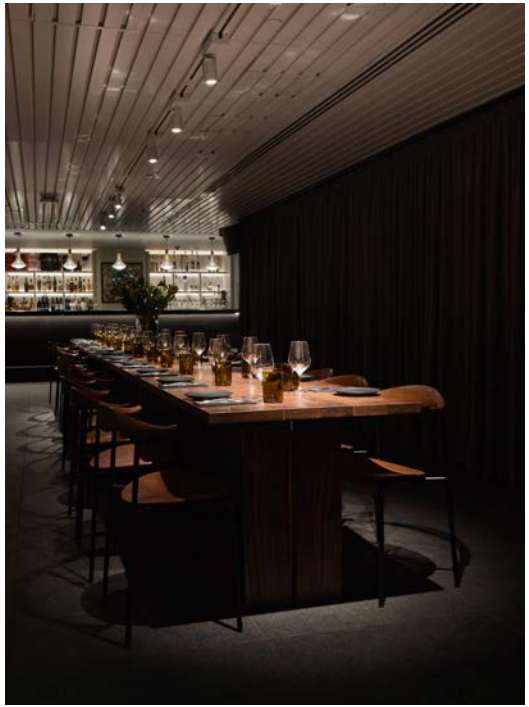
Dinner bookings can be made from 5:30pm.

Events with start/finish times outside of this scope can be discussed with our events team.

The Cellar holds no room hire, AV hire or additional service fees.

Minimum spends apply.

					
90	45	YES	YES	YES	YES





Cellar Extended

An extension of our exclusive Cellar but with extra space, The Cellar can have its bifold glass walls opened and see the space extended into the main parlour and portioned off for extra privacy. Events in this space still have access to all of The Cellar's private features for your guests to enjoy throughout the event.

Capacity

Cocktail 180+

Seated 60+

Bump In/Bump Out

The George On Collins will provide a complimentary 30-minute bump in/out for your booking. If you wish to request an extended bump in/out, it must be pre-approved by The George On Collins Team and there may be an additional cost.

Timings

Lunch bookings can be made from 12pm onwards and must conclude no later than 5pm.

Dinner bookings can be made from 5:30pm.

Events with start/finish times outside of this scope can be discussed with our events team.

The Cellar Extended holds no room hire, AV hire or additional service fees.

Minimum spends apply.

180+	60+	YES	YES	YES	YES

Events in The Cellar Extended are semi-private. This may limit the ability to execute formalities or bring in your own entertainment. Please speak to our events team for more information.

Den

Our second largest private space, The Den boasts a private entrance, private bar and a beautiful space for medium sized corporate and social event. This space is great for social get togethers, but more equally good for work related events where you want to keep things more intimate.

Capacity

Cocktail 40
Seated 26

Bump In/Bump Out

The George On Collins will provide a complimentary 30-minute bump in/out for your booking. If you wish to request an extended bump in/out, it must be pre-approved by The George On Collins Team and there may be an additional cost.

Timings

Lunch bookings can be made from 12pm onwards and must conclude no later than 5pm.

Dinner bookings can be made from 5:30pm.

Events with start/finish times outside of this scope can be discussed with our events team.

The Den holds no room hire, AV hire or additional service fees.

Minimum spends apply.

					
40	26	YES	YES	YES	N/A

The Den can host up to 18 guests on one long table, any larger groups for a seated event will be split across two tables.





Attic

Arguably the best view in the house, The Attic is a raised semi-private space that overlooks the main parlour that still feels private and tucked away. The Attic allows you to enjoy the atmosphere of the venue, whilst still having the space to yourself. The Attic provides a private bar, perfect for birthdays, hens or laid back corporate drinks.

Capacity

Cocktail 35

Seated 12

Bump In/Bump Out

The George On Collins will provide a complimentary 30-minute bump in/out for your booking. If you wish to request an extended bump in/out, it must be pre-approved by The George On Collins Team and there may be an additional cost.

Timings

Lunch bookings can be made from 12pm onwards and must conclude no later than 5pm.

Dinner bookings can be made from 5:30pm.

Events with start/finish times outside of this scope can be discussed with our events team.

The Attic holds no room hire or additional service fees.

Minimum spends apply.

					
35	12	YES	N/A	N/A	N/A

Rumpus

Upon entering the George, tucked around the corner, you come across the Rumpus room: a semi private dining or cocktail space. The Rumpus is a versatile space perfect for intimate catch ups, corporate lunch, dinner or drinks and celebrations.

Capacity

Cocktail 25
Seated 20

Bump In/Bump Out

The George On Collins will provide a complimentary 30-minute bump in/out for your booking. If you wish to request an extended bump in/out, it must be pre-approved by The George On Collins Team and there may be an additional cost.

Timings

Lunch bookings can be made from 12pm onwards and must conclude no later than 5pm.

Dinner bookings can be made from 5:30pm.

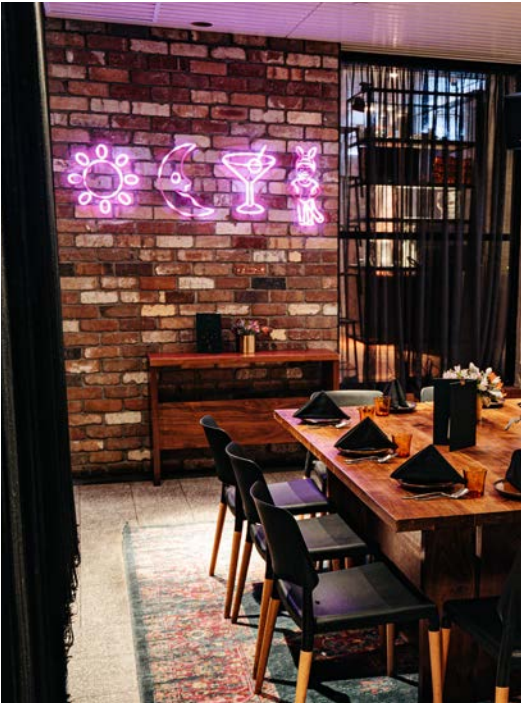
Events with start/finish times outside of this scope can be discussed with our events team.

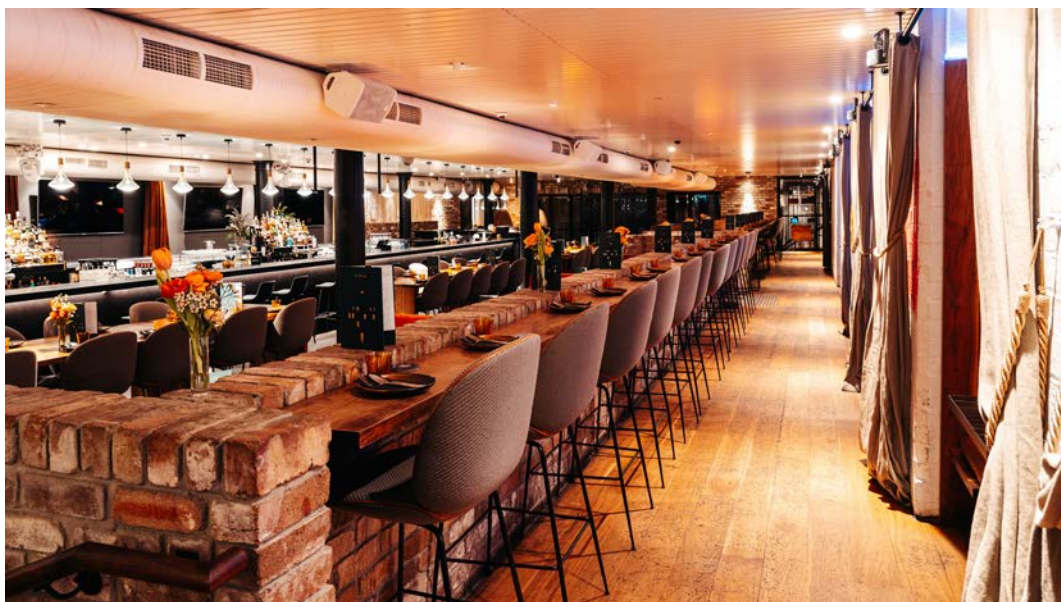
The Rumpus holds no room hire or additional service fees.

Minimum spends apply.

					
25	20	REQUEST	N/A	N/A	N/A

The Rumpus can accommodate up to 16 guests on one square table, any larger groups for a seated event will be split across two tables.





Parlour

Need a space for a larger crowd - but don't want to compromise on style? Our Parlour is just the place. As the centre of our venue, the Parlour encompasses our long, New-York style bar, and can be hired exclusively for your event.

Capacity

Cocktail 350

Seated 150

Bump In/Bump Out

The George On Collins will provide a complimentary 30-minute bump in/out for your booking. If you wish to request an extended bump in/out, it must be pre-approved by The George On Collins Team and there may be an additional cost.

Timings

Lunch bookings can be made from 12pm onwards and must conclude no later than 5pm.

Dinner bookings can be made from 5:30pm.

Events with start/finish times outside of this scope can be discussed with our events team.

The Parlour holds no room hire, AV hire or additional service fees.

Minimum spends apply.

350	150	YES	YES	YES	YES

The Parlour is unavailable for exclusive hire on Friday & Saturday evenings.

The Main 'Back' Parlour is the rear 50% of this space and is available for bookings for semi-private events. Please note, this space cannot accommodate private entertainment or any formalities/speeches or use of screens.

Full Venue

Need to host a big crowd? We've got the space! Book our entire venue for your next large private event. Featuring all of our amazing function spaces and their amenities, multiple bars, screens and audio visual equipment. We've got everything you need to host your next big event.

Capacity

Cocktail 500+

Seated Upon request

Bump In/Bump Out

The George On Collins will provide a complimentary 30-minute bump in/out for your booking. If you wish to request an extended bump in/out, it must be pre-approved by The George On Collins Team and there may be an additional cost.

Timings

Lunch bookings can be made from 12pm onwards and must conclude no later than 5pm.

Dinner bookings can be made from 5:30pm.

Events with start/finish times outside of this scope can be discussed with our events team.

The Parlour holds no room hire, AV hire or additional service fees.

Minimum spends apply.

					
500+	REQUEST	YES	YES	YES	YES

The Full Venue is unavailable for exclusive hire on Friday & Saturday evenings.



Food & Drinks

Canapé Packages

\$50 PER PERSON	\$70 PER PERSON	\$90 PER PERSON
Your choice of 6 canapés	Your choice of 6 canapés + 2 substantials	Your choice of 8 canapés + 2 substantials

CANAPÉ OPTIONS

- STEAMED SHRIMP DUMPLING, ginger, xo sauce and crispy garlic (NF,DF, SF)
- STEAMED VEG DUMPLING, spanish peanuts, sichuan sauce (VEG, DF, SY)
- HANOI PORK SPRING ROLL, nuoc cham (NF, DF, SY, SF)
- WOVEN SEAFOOD SPRING ROLL, rice noodle, hot mint, sriracha mayo (SF, DF, SY)
- VEGETARIAN SPRING ROLL, mushroom, sweet chilli dipping sauce (V, GF, DF)
- BETEL LEAF, apple miso cured salmon, tobiko roe, kaffir lime, black sesame (DF, GF,NF)
- BETEL LEAF, dragon fruit, black glutinous rice, nori roasted cashews (DF, VEG, GF)
- BARRAMUNDI TOD MUN PLA, cucumber chilli sauce, furikake (DF, GF, NF, SF)
- GOCHUJANG LAMB SKEWER, red nam jim mayo (NF, GF, DF, SY)
- SATAY CHICKEN SKEWER, peanut sauce (DF, SY)
- KINGFISH CEVICHE, avocado and watermelon salsa, black sesame crackers, green talay dressing (GF, DF, NF)
- BLACK TRUFFLE AND MUSHROOM TARTLET, confit garlic, caramelised shallots (V, NF)

SUBSTANTIAL OPTIONS

- CHICKEN BAO BUN, sticky fried chicken, gochujang remoulade, riata slaw (NF, SF, SY)
- VEGGIE BAO BUN, fried green tomato, gochujang, remoulade, riata coleslaw (V, SY, NF)
- PORK BAO BUN, crispy pork belly, hoisin sauce, pickled red cabbage, kewpie (NF, SY)
- CHICKEN BANH MI SLIDER, Thai fried chicken, Sriracha mayo (NF, DF)
- VEGGIE BANH MI SLIDER, sambal tofu, mushroom rillette (V, SY, NF)
- CRISPY PORK BELLY, master stock demi glaze, edamame kohlrabi slaw (NF, DF, GF, SY)

We require all selections to be made 7 days before your event per our terms and conditions. If you don't preselect your canapes we will select a range of items for you for your event.



SUBSTANTIAL ADD ONS - \$9 each

- BAO BUN, sticky fried chicken, gochujang remoulade, riata slaw (NF, SF, SY)
- BAO BUN, fried green tomato, gochujang, remoulade, riata coleslaw (V, SY, NF)
- BAO BUN, crispy pork belly, hoisin sauce, pickled red cabbage, kewpie (NF, SY)

SUBSTANTIAL ADD ONS - \$12 EACH

- BAHN MI SLIDER, pork belly rillette, Thai fried chicken, Sriracha mayo (NF, DF)
- BANH MI SLIDER, sambal tofu, mushroom rillette (V, SY, NF)
- CRISPY PORK BELLY, master stock demi glaze, edamame kohlrabi slaw (NF, DF, GF, SY)



Platters

HANOI PORK SPRING ROLLS , nuoc cham (NF, DF, SY, SF)	x 10	\$70
WOVEN SEAFOOD SPRING ROLLS , rice noodle, hot mint, sriracha mayo (SF, DF, SY)	x 20	\$70
VEGETARIAN SPRING ROLLS , mushroom, sweet chilli dipping sauce (V, GF, DF)	x 20	\$70
BETEL LEAF , dragon fruit, black glutinous rice, nori roasted cashews (DF, VEG, GF)	x 10	\$70
BETEL LEAF , apple miso cured salmon, tobiko roe, kaffir lime, black sesame (DF, GF, NF)	x 10	\$80
SATAY CHICKEN SKEWERS , peanut sauce (DF, SY)	x 10	\$80
STEAMED VEG DUMPLINGS , spanish peanuts, sichuan sauce (VEG, DF, SY)	x 20	\$80
STEAMED SHRIMP DUMPLINGS , ginger, xo sauce and crispy garlic (NF, DF, SF)	x 20	\$90
BARRAMUNDI TOD MUN PLA , cucumber chilli sauce, furikake (DF, GF, NF, SF)	x 20	\$90
BAO BUN , sticky fried chicken, gochujang remoulade, riata slaw (NF, SF, SY)	x 10	\$90
BAO BUN , fried green tomato, gochujang, remoulade, riata coleslaw (V, SY, NF)	x 10	\$90
BAO BUN , crispy pork belly, hoisin sauce, pickled red cabbage, kewpie (NF, SY)	x 10	\$90
FRESH SHUCKED OYSTERS , Vietnamese mint chimichurri (DF, GF, NF, SF)	x 10	\$90
GOCHUJANG LAMB SKEWERS , red nam jim mayo (NF, GF, DF, SY)	x 10	\$90
KINGFISH CEVICHE , avocado and watermelon salsa, black sesame crackers, green talay dressing (GF, DF, NF)	x 10	\$90
BLACK TRUFFLE AND MUSHROOM TARTLETS , confit garlic, caramalised shallots (V, NF)	x 20	\$90

DESSERTS PLATTERS

MANGO AND COCONUT BAVAROIS , dragon fruit chips, white chocolate chantilly (V, NF, GF, CONTAINS GELATIN)	x 10	\$80
MOLÉ BROWNIE , Vietnamese mint cream, cassia dulce de leche, hazelnut praline (V)	x 10	\$80

For platter orders, the organiser will need to select items to accommodate dietary requirements. Our goal is ultimately to provide the best experience for as many of our guests as possible and we thank you in advance for your understanding.

Set Menu

*Groups of 8 or more must select one of our banquet menus.
Our group menus include our favourite dishes from the à la carte menu, as well as some exclusive dishes selected by our Chef.*

\$50 PER PERSON - LUNCH ONLY

Available weekdays only

PRAWN AND GINGER DUMPLINGS Prawn and ginger, XO Sauce, scallions, garlic (nf, sy, sf)

TOD MUN PLA cucumber, chilli sauce, furikake (df, gf, nf, sf)

BAO BUN sticky fried chicken, chilli remoulade, coleslaw (nf, sf, sy)

BLACK PEPPER WAGYU capsicum, scallions, garlic shoot (nf, df)

GREEN CHICKEN CURRY dutch carrot, kipfler potato, thai basil (gf, nf, df)

ROTI peanut satay sauce (v, df, sy)

JASMINE RICE

ADD KINGFISH CEVICHE \$5pp

ADD PORK BELLY \$10pp

ADD MANGO AND COCONUT BAVAROIS \$8pp



Set Menu

\$75 PER PERSON

Shared Entrees

BETEL LEAF miso cured salmon, apple, tobiko roe, kaffir lime (nf, df, gf)

STICKY MEKHONG LAMB RIBS shallots, garlic, herbs (nf, df, sy)

TOD MUN PLA cucumber, chilli sauce, furikake (df, gf, nf, sf)

Shared Mains

YELLOW CURRY tofu, eggplant, sweet potato taro crisps, pickled onion (veg, df, gf, nf)

BLACK PEPPER WAGYU capsicum, scallions, garlic shoot (nf, df)

PORK BELLY Viet slaw, caramel, black vinegar (nf, df, gf, sy)

Sides

JASMINE RICE

Individual Dessert

MANGO AND COCONUT BAVAROIS dragon fruit chips, white chocolate chantilly, honeycomb (v, nf, gf, contains gelatin)

BESPOKE BANQUET

Looking for a unique banquet experience? Tell us your budget between \$75 - \$105pp and we will curate a bespoke chefs selection menu.

\$85 PER PERSON

Shared Entrees

BETEL LEAF dragon fruit, pickled ginger, puffed wild rice (veg, gf, df)

KINGFISH CEVICHE avocado, watermelon salsa, black sesame cracker, green talay (df, gf, sf)

STICKY MEKHONG LAMB RIBS shallots, garlic, herbs (nf, df, sy)

PRAWN TOAST talay mayonnaise, herb salad (nf, sy, sf)

Shared Mains

GREEN CHICKEN CURRY dutch carrot, kipfler potato, thai basil (gf, nf, df)

SICHUAN CHICKEN STIR FRY capsicum, spring onions, sesame (sy, sf)

PORK BELLY Viet slaw, caramel, black vinegar (nf, df, gf, sy)

Sides

ROTI peanut satay sauce (v, df, sy)

JASMINE RICE

Individual Dessert

MANGO AND COCONUT BAVAROIS dragon fruit chips, white chocolate chantilly, honeycomb (v, nf, gf, contains gelatin)

\$105 PER PERSON

Shared Entrees

BETEL LEAF dragon fruit, pickled ginger, puffed wild rice (veg, gf, df)

TUNA TARTARE wild rice, salted chilli, egg yolk, prawn cracker (nf, df, sf, sy)

STICKY MEKHONG LAMB RIBS shallots, garlic, herbs (nf, df, sy)

PRAWN TOAST talay mayonnaise, herb salad (nf, sy, sf)

BURRATA tomatoes, capsicum chilli jam, chinese donut (nf, veg)

Shared Mains

GREEN CHICKEN CURRY dutch carrot, kipfler potato, thai basil (gf, nf, df)

300g ANGUS SCOTCH FILLET nam jim jaew, cooked medium rare (gf, df)

PORK BELLY Viet slaw, caramel, black vinegar (nf, df, gf, sy)

FERMENTED CHILLI & LIME CHICKEN STIR FRY capsicum, spring onions, sesame (sf, sy, nf)

Sides

ROTI peanut satay sauce (v, df, sy)

JASMINE RICE

Shared Dessert

SILKEN TOFU CHEESECAKE orange grainta, ginger tuile (nf, veg, contains gelatin)

ADD ON CANAPÉS ON ARRIVAL 2 for \$18pp or 3 for \$27pp - Choose from our canapé menu page or we can make recommendations for you.

Drinks Packages

STANDARD PACKAGE

2 hours - \$45 per person
3 hours - \$55 per person
4 hours - \$65 per person

SPARKLING

Da Luca Core Prosecco, ITALY

WHITE WINE

House white

RED WINE

House red

BEER & CIDER

Selection of beers varies on event space and package. Please ask our event's team if you would like the list that accompanies your selection.

PREMIUM PACKAGE

2 hours - \$55 per person
3 Hours - \$65 per person
4 Hours - \$75 per person

SPARKLING

Chandon Brut, VIC
Chandon Rosé, VIC
Da Luca Core Prosecco, ITALY

WHITE WINE

821 South Sauvignon Blanc, NZ
Mandoleto Pinot Grigio, ITALY

RED WINE

Snobs Creek Corviser Pinot Noir, VIC
Reschke R Series Malbec, SA

ROSÈ

Devil's Corner Pinot Noir Rosé, TAS

BEER & CIDER

Selection of beers varies on event space and package. Please ask our event's team if you would like the list that accompanies your selection.

DELUXE PACKAGE

2 hours - \$75 per person
3 Hours - \$85 per person
4 Hours - \$95 per person

SPARKLING

Moët & Chandon Impérial, FRANCE
Chandon Brut, Yarra Valley VIC
Da Luca Core Prosecco, ITALY

WHITE

Grant Burge Chardonnay, SA
821 South Sauvignon Blanc, NZ
Vintelooper Pinot Gris, SA

RED

Snobs Creek Corviser Pinot Noir, VIC
Saltram Mamre Brook Shiraz, SA
Innocent Bystander Nero D'Avola, VIC

ROSÈ

2022 Minuty Rosé, FRANCE

BEER & CIDER

Selection of beers varies on event space and package. Please ask our event's team if you would like the list that accompanies your selection.

Drinks Add-Ons

Available to add on to all beverage packages.

COCKTAIL ON ARRIVAL

Treat your guests to cocktail on arrival.

\$18 per person

1 cocktail per guest

Choice of two cocktails on arrival:

Margarita

Aperol Spritz

Espresso Martini

Grainshaker Grapefruit Spritz

SPIRITS UPGRADE

Put spirits on your menu.

2 Hours - \$10 per person

3 Hours - \$15 per person

4 Hours - \$20 per person

Grainshaker Vodka

Fords Gin

Glenmorangie X

Bacardi Rum

Old Forester Bourbon

BAR TABS AVAILABLE

You can always choose to go with a bar tab instead of a beverage package, we can customise a menu for your event if you decide to restrict the choices available. Alternatively, you can go with an open tab if you are feeling generous.





Bottomless Brunch

\$89 per person

CHEF SELECTIONS

3 Sharing Dishes + Rice + Baos

UNLIMITED BOOZE

Weekly Cocktail Special
Chandon Garden Spritz
Grainshaker Pink Grapefruit Spritz
Mimosa
Sparkling Wine
Potting Shed Semi-Sav Blanc
Potting Shed Shiraz
Beer Lao Lager Bottle

EVERY SATURDAY

12pm | 12:30pm | 1:30pm | 2pm
Live music from 1pm

GROUP BOOKINGS

Private & semi-private spaces available as well as our main room dining.



\$50pp
Groups of 10 - 30
Larger groups available
upon request.

Cocktail Masterclass

Learn how to make a classic cocktail with our cocktail specialists for a fun activity for your whole team.

MASTERCLASS INCLUDES:

- Cocktail specialist teaches you the history, tips & tricks and methods.
- 1 x cocktail per person
- 2 x canapés per person
- Private space for 2 hours

Available Tuesday, Wednesday & Thursday. Subject to availability.

BOOK NOW tom@thegeorgeoncollins.com.au



Bespoke Events

Our head chef Aaron Rodrigues and talented team of chefs can create bespoke menus to elevate your event experience. Aaron specialises in Asian, French and modern Australian cuisines.

We can create bespoke lunch or dinner menus to match wines or other alcoholic beverages depending on your specific requirements.

A two course bespoke menu starts from \$70pp

A three course bespoke menu starts from \$110pp

A five course bespoke menu starts from \$170pp

Private dining bespoke menus are available for groups of 12-110 guests (depending on the menu requirements).

Bespoke canapé menus can be made upon request .

Please note we do not offer bespoke menu events on Friday or Saturday evenings.

Please enquire about your bespoke event with Tom at tom@thegeorgeoncollins.com.au and advise him on the event requirements.



Dietary Requirements

WE ONLY CATER FOR THESE DIETARIES

(V) Vegetarian | (VEG) Vegan | (GF) Gluten Free DF) Dairy Free (NF) Nut Free
Shellfish Allergy, Soy Allergy, Pescetarian, Halal, No pork, Pregnant.

For platter orders, the organiser will need to select items to accommodate dietary requirements.

When selecting canape packages for your event, the chef will cater for dietary requirements, as long as we receive them with 7 days notice, per our terms and conditions and as long as they are a dietary requirement that we cater for.

Please provide guests names who have dietary requirements to ensure the smoothest possible delivery of food on the day of your event.

Kosher meals can be bought in or organised by an external company and will be charged separately.

Our goal is ultimately to provide the best experience for as many of our guests as possible and we thank you in advance for your understanding.

FAQs

Can I bring a cake?

You are able to bring a cake. There will just be a cakeage fee of \$3.50pp, or a flat rate of \$75, whichever is best for your event.

Can I arrive early to place decorations?

The George On Collins will provide a complimentary 30-minute bump in/out for your booking. If you wish to request an extended bump in/out, it must be pre-approved by The George On Collins Team and there may be an additional cost.

Am I able to leave items over night?

This depends on when your event is and what the item is, as there may be an event on after yours in the space. The George also holds no responsibility for items that are left in the venue. We recommend taking items home with you at the end of your event.

Where can I park to unload?

There is street parking on Collins Street, there is also street parking on Little Collins street, where you are able to access our back entrance through Meat Maiden Restaurant – please check with us on this entrance as it enters into a functions room and we will need to open the back door for you.

Where can I park?

There are multiple parking structures around, with Wilsons Flinders Gate being one of the closest. There is also parking at the Grand Hyatt and street parking.

There is also coach parking at the corner of the Swanston and Collins Street next to Melbourne Town Hall.

Do you have differently abled access?

There is a lift in the foyer, on the right side, take the lift down one floor to the basement. This will provide access to the toilet level, where there is a secondary lift (please ask for staff help for this lift) to the right that will take you onto the main floor of the restaurant and functions spaces.

Can I play my own music?

The Cellar, Parlour, Den and full venue hires are only able to play their own music.

Are you near the Athenaeum or the Regent Theatre?

Yes, the Regent is right across the road and the Athenaeum is just a few doors down the hill.

Closest PTV?

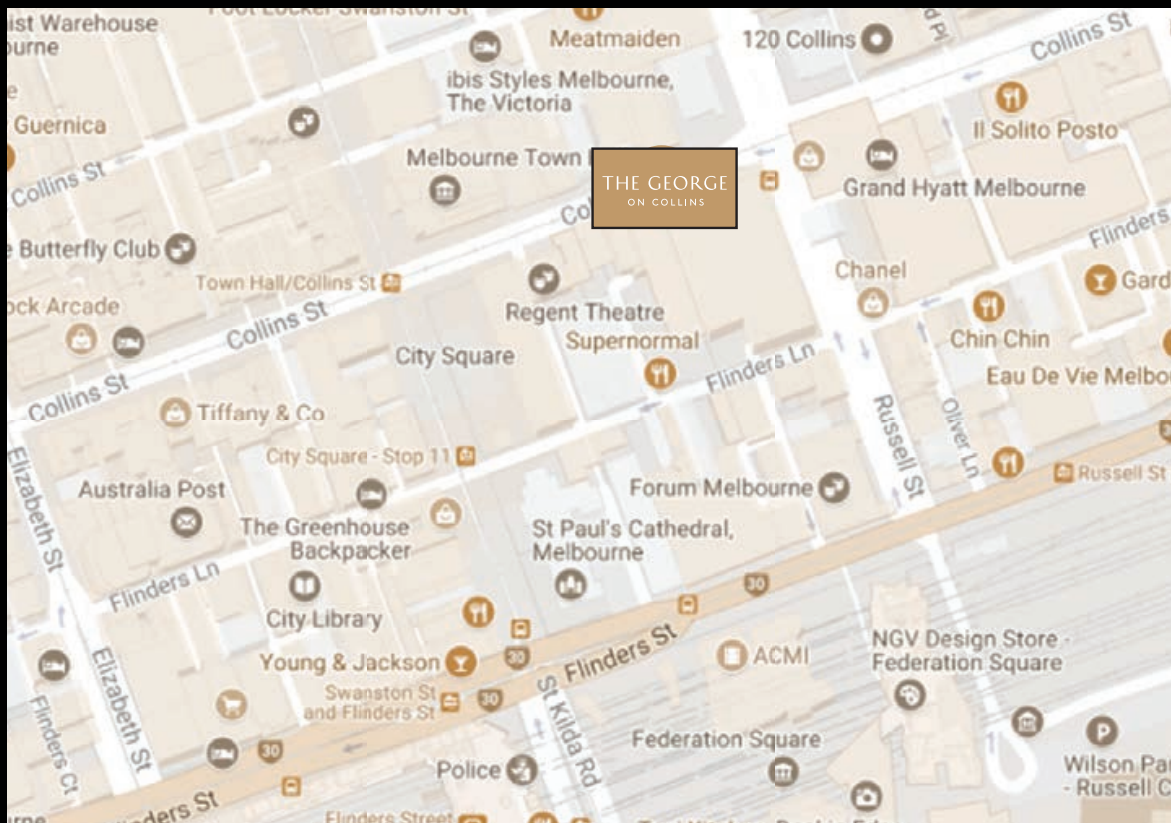
The closest train station is Flinders Street, with Parliament a close second. There is also multiple tram stops nearby; Melbourne Town Hall/Collins street, City Square/Swanston St, 101 Collins Street and 7-Exhibition St/Collins Street.

Friday & Saturday Nights:

On Friday and Saturday nights the DJ starts at 10:30pm, with it really kicking off at 11pm with a dance floor bring made and the lights being dim.


Can I stay after my event?

You are more than welcome to move to the main area to continue your night. We are licenced until 3am and usually close between 2-3am on Friday and Saturday nights.



Contact Us

George's Building, 162 - 168 Collins St, Melbourne
 (03) 9663 7226 | events@thegeorgeoncollins.com.au
www.thegeorgeoncollins.com.au

 @thegeorgeoncollins #thegeorgeoncollins

PUBLIC TRANSPORT

The George on Collins is centrally located and convenient to get to.

Collins St tram stop 6.....3 minute walk

City square & Swanston St tram stop 11...3 minute walk

Flinders Street Railway Station.....6 minute walk

Parliament Railway Station.....11 minute walk

CAR PARKING OPTIONS

Grand Hyatt Melbourne - 126 Flinders Ln, Melbourne VIC 3000

Wilson Gate - 172/192 Flinders St, Melbourne VIC 3000

Street parking available on Collins Street

THE GEORGE
ON COLLINS