Complete FYEn Pack

PLUS

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WELCOME TO PLUS 5

Day or night, the view is brilliant and the space is stylish and modern with a panoramic Riverside Terrace. Inspired by its surroundings and location, right beside the Yarra River and on the door step of MCEC (Melbourne Convention Exhibition Centre), Plus 5 perfectly captures the color and light of Melbourne city. Featuring three function spaces, Plus 5 can cater to be as relaxed or formal as you desire. We understand each event is individual, so please do not hesitate to speak to us about making your event the best it can be.



ENTIRE VENUE

RECOMMENDED UP TO 160 COCKTAIL | 85 SIT DOWN

- Social Events
- Cocktail Parties
- Networking Events
- Seated Dinners
- Wedding Receptions
- Brand Activations
- Corporate Functions & Presentations
- Birthday Parties

Includes:

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- Dukes Walk Terrace
- The Dining Room
- The Riverside Terrace & Garden







37 SOUTH WHARF PROMENADE, SOUTH WHARF

DINING ROOM

RECOMMENDED UP TO 80 COCKTAIL | 45 SIT DOWN

- Seated Dinners
- Conferences
- Cocktail Parties
- Networking Events
- Dancing

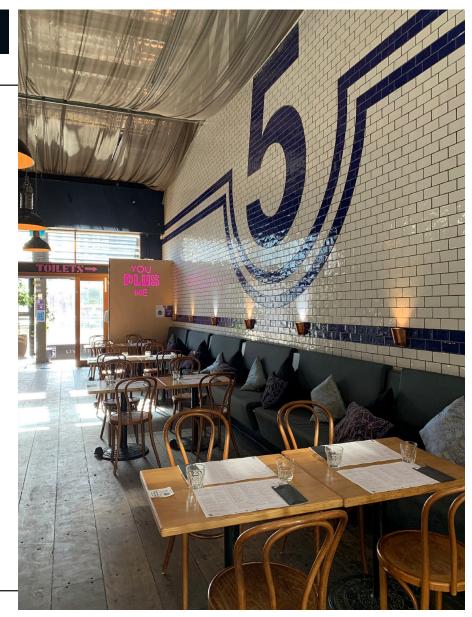
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- Social Events
- Birthday Parties

Features:

- Main Bar Access
- Flexible Layout
- Private Use of Dukes Walk Terrace



RIVERSIDE TERRACE & GARDEN



RECOMMENDED UP TO 80 COCKTAIL | 40 SIT DOWN

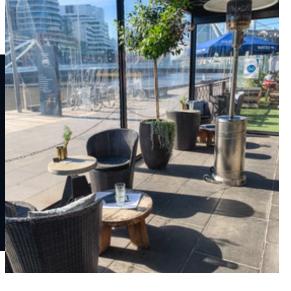
- Social Events
- Cocktail Parties
- Networking Events
- Seated Dinners
- Wedding Receptions
- Brand Activations
- Corporate Functions & Presentations
- Birthday Parties





Features:

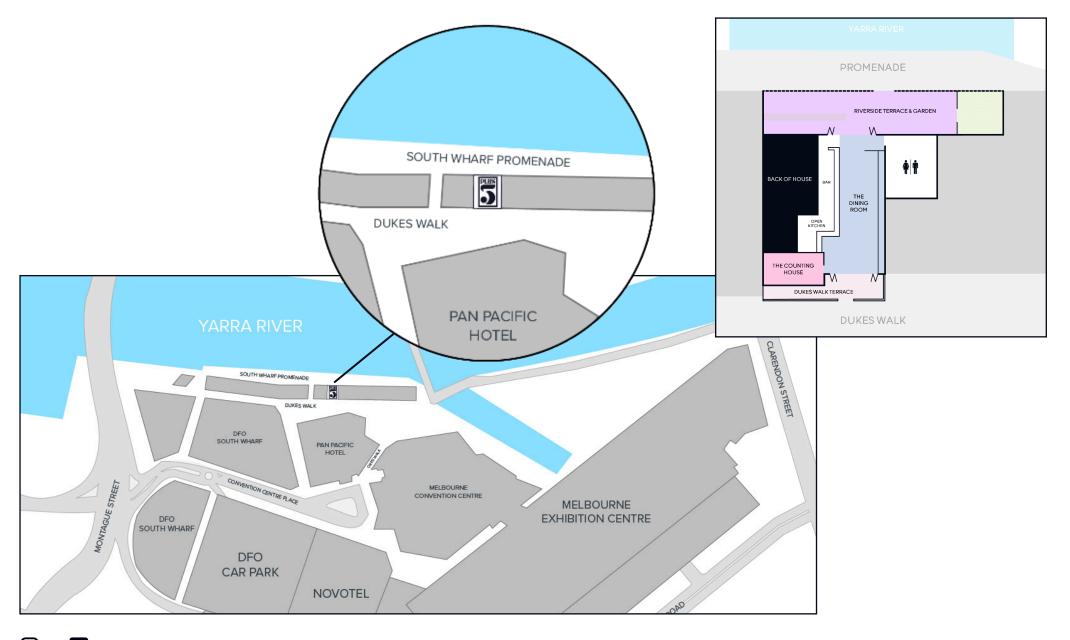
- Retractable Roof & Blinds
- Versatile Layout & Furniture
- Industrial Garden Lounge
- City Skyline Views



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PLUS 5 MAP & LOCATION



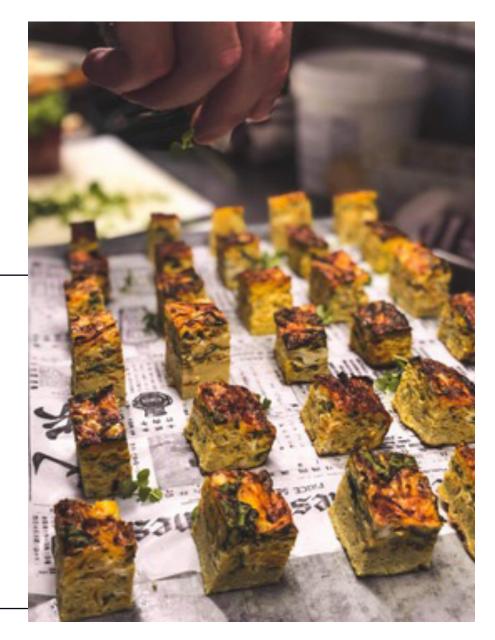
MENUS-CANAPE SELECTION

- 1 Hour: \$24pp Select 4 Canapes
- 2 Hours: \$39pp Select 6 Canapes
- 3 Hours: \$53pp Select 8 Canapes and 1 Petite Entree
- 4 Hours: \$64pp Select 9 Canapes and 2 Petite Entree
- 5 Hours: \$75pp Select 10 Canapes and 3 Petite Entree

Cold

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Kufta and hummus bite (GF, NF, DF) Duck salad with hoisin salad served on a teardrop spoon (GF, NF, DF) Baba ghanoush and parmesan crisp tart (V, GF, NF) Ricotta, roasted cherry tomato and pesto spoon (V, GF) Selection of nori sushi rolls with soy and wasabi (VEO, GF, DF, NF) Nacho bites with guacamole, tomato salsa and sour cream (V, VEO, NF) Smoked salmon tartlets with dill crème fraiche and crispy capers (GF, NF) Crostini with eye fillet of beef, thyme butter and rocket (NF) Goat's cheese and beetroot jam crostini (V, VEO) Sesame crusted tuna with wasabi mayonnaise (GF, DF, NF) Assorted rice paper rolls (GF, VEO, DF, NF)



MENUS-CANAPE SELECTION CONTINUED

Hot

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Mushrooms topped with crushed roasted pumpkin, pine nuts, and scamorza mozzarella (V, GF) Chicken yakitori skewers with ponzu sauce (GF, DF, NF) Smoked cheddar and jalapeno croquettes (V, NF)

Pork and chive wonton with nam jim sauce (DF, NF)

Salt and pepper calamari with citrus aioli (GF, DF, NF)

Crisp pumpkin corn and ricotta fritters with aioli (V, NF)

Mediterranean vegetable pizza (V, NF)

Beef shish kebab with yoghurt and mint (GF, NF)

Spinach and feta arancini (V, GF, NF)

Roast pork belly with green apple and celeriac slaw (GF, DF, NF)

Chicken tandoori tartlet with fresh cucumber, red onions, and coriander (GF, NF)

House made pork and sage sausage rolls with tomato relish (DF, NF)

MENUS-CANAPE SELECTION CONTINUED

Substitute 2x Canape Selections from above for one of the entrees below or add \$6pp per item

Petite Entrees

Brioche lamb sliders filled with pulled lamb shoulder and caramelised onion relish (DF, NF)
Pumpkin and halloumi burger (V, NF)
Chicken biryani with cucumber and raita, crispy shallots (GF, NF)
Beer battered fish of the day, chips, and a lemon wedge (DF, NF)
Eggplant and peanut curry, jasmine rice, and coriander salad (VEO, GF, DF)
Pan fried herb gnocchi, broccolini, pecorino and pesto (GF, V)
Beef sliders, iceberg, cheese, tomato relish, and aioli (NF)
Mild chicken Thai green curry and jasmine rice (GF, DF)
School prawns and garlic aioli (GF, NF)
Beef bourguignon with creamy mash potato (GF, NF)
Panko crusted chicken strips with fries, wasabi, and soy (NF, DF)
Lamb tagine with spiced couscous and yoghurt (GF, NF)
Crispy chicken salad with Asian herbs, cashews, and lime dressing (DF)

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MENUS-CANAPE SELECTION CONTINUED

Add \$3.5pp per item below to substitute for one of

the Hot or Cold Canapé Selections or add \$6pp as an additional item

Premium Canape Upgrade

Natural oysters with lemon (GF, NF, DF) Peking duck pancakes with hoisin sauce (DF, NF) Steaming pork bun with a soy and ginger sauce (DF, NF) Wagyu beef, brioche slider with bacon, cheese and tomato relish (NF) Braised beef and shiraz short crust pies (NF) Crispy pork belly, coconut rice, and nam jim dressing (GF, DF, NF)

Add \$6pp - Select 2 of the following

Dessert

Nutella pizza, topped with fresh strawberries and banana (V) Tiramisu shots (V, NF) Berry and white chocolate mousse (V, GF, NF) Ricotta tartlets topped with fig glaze (V, NF) Chocolate mud cake, berry coulis and double cream (V, NF) Lemon tart and vanilla cream (V, NF) Sticky date pudding, butterscotch sauce and vanilla bean ice cream (V, NF) Flourless orange and almond cake with mint cream (V, GF) Individual pavlova with fresh fruits and passionfruit coulis (V, GF, NF) Vegan chocolate slice with strawberries (VE)

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MENUS-TAPAS FOR ALL



Seated event & food

That comes out staggered based on choices

\$53pp I Select 6 items

Tapas | To share - Select 6

Wood oven baked bread with house dip (V, NF) Oven baked prawns with garlic, lime and spicy dipping sauce (GF, DF, NF) House made meatballs with yoghurt and sumac dressing (GF, NF) Salt and pepper calamari dressed with a garlic aioli (GF, DF, NF) Grilled halloumi & roma tomato bruschetta, finished with balsamic reduction (V, GFO, NF) Crispy pork belly, coconut rice, nam jim dressing (GF, NF, DF) Bruschetta with vine ripened tomato bocconcini red onion and balsamic glaze (V, GFO, NF) Salt and pepper calamari dressed with rocket and parmesan salad (GF, DF, NF) Mushroom and spinach arancini with aioli (V, GF, VEO) Slow cooked pulled lamb sliders with slaw (DF, NF) Baked spiced chats with romesco sauce (V, GF, NF) Buffalo wings with celery and blue cheese mayonnaise (GF, NF) School prawns and garlic aioli (GF, DF, NF)

Desserts | Additional \$12pp, choice of 2 options

See plated menu desserts

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MENUS-TAPAS FOR ALL CONTINUED

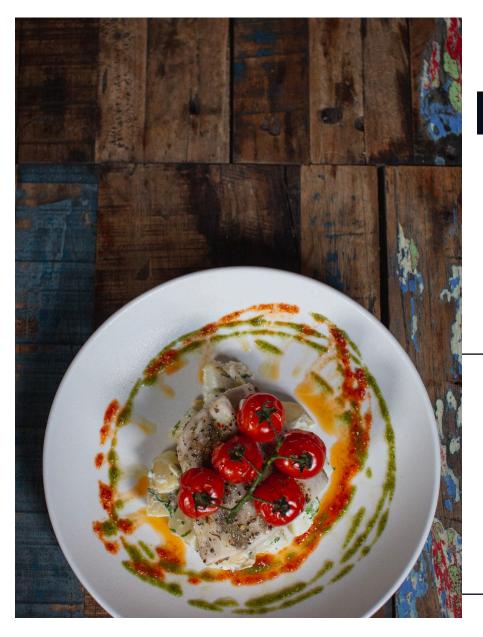
Dessert - Add \$12pp - Select 2

Crema catalina cheesecake (V, NF) Individual pavlova, fresh fruits, and passionfruit coulis (V, GF, NF) Tiramisu with chocolate anglaise (V, NF) Lemon tart and vanilla cream (V, NF) Flourless orange and almond cake with mint cream (V, GF) Chocolate mud cake, berry coulis and double cream (V, NF) Sticky date pudding, butterscotch sauce and vanilla bean ice cream (V, NF) Ricotta and fig glaze tart (V, NF)

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MENUS-PLATED MENU



2 Course & 3 Course Alternate Drop

2 Courses \$49pp | 3 Courses \$59pp

Add \$6pp for a third selection per course along with a Table d'hote format (Guests select their dish from your menu of three dishes for each course)

Looking for a little bit more?

1/2 hr 2 Canape package on arrival \$12pp1/2 hr 2 Canape package and a cocktail on arrival \$22pp

Entree

Salt and pepper calamari, grilled pear, rocket and parmesan salad dressed with garlic aioli (GF, NF, DF) Prawn ravioli with warm tomato and basil dressing (NF) Mushroom and spinach arancini with romesco aioli (V, GF, VEO) Baby beetroot, chickpea, and goats curd salad (V, GF, NF) Twice cooked pork belly with orange and star anise dressing (GF, DF, NF) Slow braised lamb tortellini accompanied by eggplant zaalouk sauce (NF) Bruschetta with vine ripped tomato, bocconcini, red onion and balsamic glaze (V, GFO, VEO, NF)

MENUS-PLATED MENU

Main

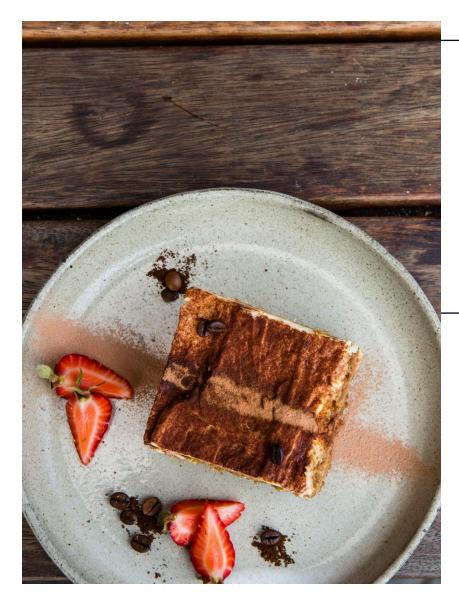
Wood oven roasted porterhouse carved over whipped mash infused with spring onion and red wine jus (GF, NF) Grilled chicken breast with crushed chat potatoes flavoured with rosemary and a red wine jus (GF, NF, DF) Wood oven baked chicken with fresh tarragon, garlic, lemon and potato puree (GF, NF) Atlantic salmon on a bed of risotto with a lemon and chive buerre blanc (GF, NF) Roasted fish of the day with chive mash, mandarin and fennel sauce (GF, NF) Confit duck legs on a bed of celeriac and five spice jus (GF, DF, NF) Eggplant parmigiana stack filled with assorted vegetables, spiced tomato concasse and mozzarella (V, GF, NF) Aged black Angus eye fillet, garlic thyme potato whip, and port wine jus-supplement (GF, NF)

Side Dishes

Choose 1 complimentary for your accompaniments for your event

Baby cos lettuce and creamy parmesan dressing (V, GF, NF) New seasons potatoes, garlic butter and sea salt (V, GF, NF) Roast pumpkin, sesame seed and sage (V, VE, GF, NF, DF) Green beans with goat cheese and almond slithers (V, GF) Garden salad and French vinaigrette (V, VE, GF, NF, DF) Broccoli with hazelnuts and parsley butter (V, GF) Rocket, pear and walnut salad (V, VE, GF, DF) Creamy potato puree (V, GF, NF) Extra side dish \$3.5pp

MENUS-PLATED MENU



Dessert

Chocolate mud cake, berry coulis and double cream (V, NF) Lemon tart and vanilla cream (V, NF) Sticky date pudding, butterscotch sauce and vanilla bean ice cream (V, NF) Flourless orange and almond cake with mint cream (V, GF) Tiramisu with chocolate anglaise (V, NF) Individual pavlova, fresh fruits, and passionfruit coulis (V, GF, NF) Crema catalina cheesecake (V, NF) Ricotta and fig glaze tart (V, NF)

Plated Menu Inclusions

House baked bread and butter Black/white linen tablecloths Personalised food and beverage menus for the table Standard Plus 5 set up Cake knife and table if required In-house music Tea light candles for the table Note: For all entertainment and A/V extras please see page 10

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37 SOUTH WHARF PROMENADE, SOUTH WHARF

MENUS-FEASTING

2 Course Sharing Menu

\$54pp - Select 3 items per course

Feasting Tapas - Select 3

Grilled halloumi and roma tomato bruschetta, finished with balsamic reduction (V, GFO, NF) Slow cooked pulled lamb sliders with slaw (DF, NF) Oven baked prawns with garlic, lime and spicy dipping sauce (GF, DF, NF) House made meatballs with yoghurt and sumac dressing (GF, NF) Sumac and gremolata calamari with sriracha aioli (GF, NF) Bruschetta with vine ripped tomato, bocconcini red onion and balsamic glaze (V, GFO, NF) Chicken taco with spicy pineapple salsa (NF, GF)

Feasting Mains - Select 3

Lamb leg braised ragout with Moroccan couscous (NF, DF) Vegetarian moussaka (V, GF, NF) Braised beef cheek with red wine and gremolata (GF, NF, DF) Wood fired mushrooms stuffed with tarragon, pumpkin and ricotta (V, GF, NF) Chickpea and eggplant tagine with peanuts and tahini sauce (GF) Market fish of the day with tomato and basil salsa (GF, NF, DF) Oven roasted chicken breast with tarragon herb butter (GF, NF) Margarita pizza with tomato, basil and scamorza (V, NF)

Feasting Tapas | To share

Select One: Seasonal Salad Seasonal Vegetables (GF, V) Spiced Chat Potatoes (GF, V)

Extra side dish \$3.5pp - please select from the plated menu

Desserts | Additional \$12pp, choice of 2 options

Chocolate mud cake, berry coulis and double cream (V, NF)

Lemon tart and vanilla cream (V, NF)

Sticky date pudding, butterscotch sauce and vanilla bean ice cream (V, NF)

Flourless orange and almond cake with mint cream (V, GF)

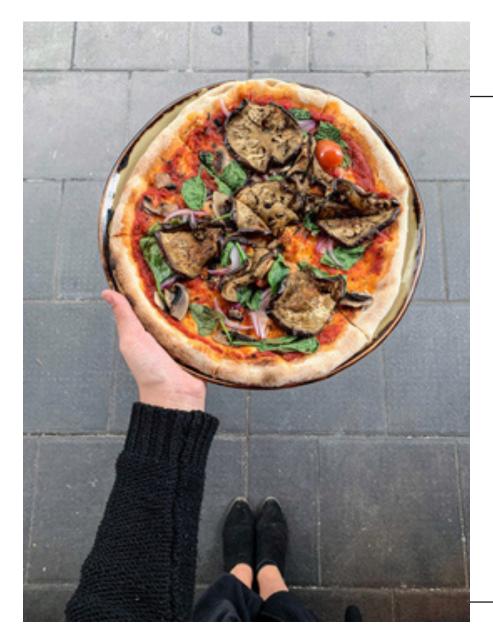
Tiramisu with chocolate anglaise (V, NF)

Individual pavlova, fresh fruits, and passionfruit coulis (V, GF, NF)

Crema catalina cheesecake (V, NF)

Ricotta and fig glaze tart (V, NF)

MENUS-FOOD STATIONS



Live Stations | Additional \$14pp*

Charcuterie

3 Cured meats and 2 dips, marinated olives, peppers and served with house baked bread

Hand-stretched Pizza

Chef selection of 4 types of pizza (VO)

Cheese and Fruit

Selection of Australian cheeses served with lavosh, assorted baguettes, quince paste and a selection of fresh, dried fruits (V)

*Pricing for all stations is in conjunction with any canapé selection to run concurrently for up to 3 hrs

MENUS-FOOD STATIONS

Interactive Stations | Additional \$14pp*

Souvlaki Station

Wood oven roasted lamb marinated in fresh herbs and lemon, served with red onion, lettuce, tomato, and garlic tzatziki sauce wrapped in house bread (GFO)

Taco Station | Select 2 for your station Pulled pork, pickled cabbage and black bean Shredded chicken, corn salsa, shredded lettuce and cholula sauce Achiote prawns, avocado and pico de gallo Spiced ground beef, red kidney beans, coriander and lime yoghurt

*Pricing for all stations is in conjunction with any canape selection to run concurrently for up to 3 hrs

MENUS-FOOD STATIONS

Market Stations | Additional \$18pp*

Seafood Station (GFO, DFO)

Fresh oyster Cooked prawns Smoked salmon Black local mussels Served on crushed ice, lemon and limes, tartare sauce, spicy tomato chutney

BBQ Grill Station Select 2 items from the below

Moroccan spiced chicken skewer with cumin and coriander yoghurt (GF) Grilled marinated tiger prawn skewer, saffron and lime aioli (GF) Beef teriyaki skewer with honey sesame and ginger (GF) Charred miso-glazed Atlantic salmon skewers Grilled marinated vegetable kebab with teriyaki sauce (GF) Harissa-spiced lamb skewers with minted yoghurt (GF) BBQ pork belly skewers with smoky red glaze

*Pricing for all stations is in conjunction with any canape selection to run concurrently for up to 3 hrs

If you would like an event consisting only of Plus 5 food stations, please select:

2 Interactive Stations1 Live Station1 Market Station

\$89pp

MENUS-DRINK ADD-ONS

Cocktails on Arrival | Additional \$15pp*

Mojito, Aperol Spritz, Daiquiri, Aviation, Kir Royale, French Martini... are a few available. Speak with your coordinator for further details.

Bloody Mary Interactive Station | Additional \$14pp*

Your selection of Vodka or Tequila, a range of accompaniments (celery, basil, etc.) All set up for you to create your own!

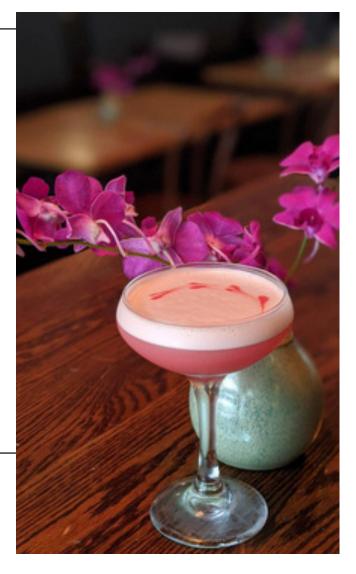
Mocktail Live Station | Additional \$10pp*

Removing the alcohol will not affect the flavour sensation, distinct in their own way, each equally as good as the other.

*Pricing for2 hour duration and in conjunction with any beverage package







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MASTER CLASSES & ONE-OFF EVENTS



Flavouring your Food & Drinks can be added to your event-please speak to your Event Coordinator for available areas.

The magic lies in receiving not only a master class from your Bartenders but also your Chefs.

Learn the magic of creating flavours and dishes using elements you've never used before. Smoking, flambéing, igniting both your food and drinks in ways you never knew you could.

Ask the questions you've always wanted to ask, learn new techniques and produce something amazing you, your friends, and your colleagues will talk about and enjoy for years to come.

Classes I Prices can be discussed with your Event Organiser Woodfried Pizza Making Class Cocktail Making Class



BEVERAGE PACKAGES

Timing	Classic	Premium	Deluxe
1 Hour	27рр	34pp	42pp
2 Hours	35pp	42pp	49pp
3 Hours	45pp	52pp	59pp
4 Hours	55pp	62pp	69pp
5 Hours	65pp	72pp	79pp

Please note: Beverage Packages cannot exceed food service by more than1 hour

Beverage Package 1 | Classic

Wine

Morgans Bay Semillon Sauvignon Blanc (VIC) Morgans Bay Shiraz Cabernet (SA) Morgans Bay Sparkling Cuvee (VIC) Morgans Bay Chardonnay (SA)

Beer

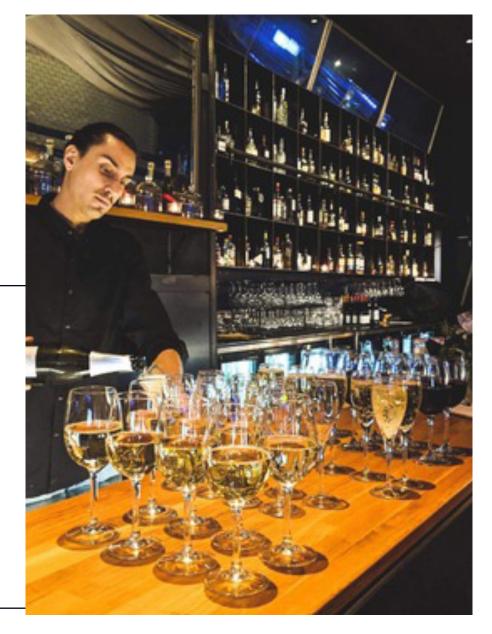
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Dockside Lager Beer by Coopers (Adelaide, SA) Coopers Light (Adelaide, SA) Heineken 0%

Soft Drinks & Mineral Water

Please note: Due to availability and vintage changes, packages may change



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37 SOUTH WHARF PROMENADE, SOUTH WHARF

BEVERAGE PACKAGES

Beverage Package 2 | Premium

Wine

Morgans Bay Sparkling Cuvee (VIC) Morgans Bay Semillon Sauvignon Blanc (VIC) Seppelt 'The Drives' Chardonnay Ara Single Estate Pinot Noir (Marlborough, NZ) Wild Oats Merlot (NSW) Seppelt 'The Drives' Shiraz (Heathcote, VIC)

Beers

Dockside Lager by Coopers (Adelaide, SA) Thatchers Gold Apple Cider Coopers Light (Adelaide, SA) Heineken 0%

Soft Drinks, Mineral Water, Tea & Coffee

Please note: Due to availability and vintage changes, packages may change

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BEVERAGE PACKAGES

Beverage Package 3 | Deluxe

Cocktails

Choose 2 of the following Mojito, Daiguiri, Margarita, Bellini

Wine

Vueve Tailhan Blanc De Blancs (France) Fiore Moscato (Multi Regions, VIC) 821 South Marlborough Sauvignon Blanc (Marlborough, NZ) Smith and Hooper Pinot Grigio (Wrattonbully, SA) Seppelt 'The Drives' Chardonnay (Multi Regions, VIC) Pikes 'Luccio' Sangiovese Rose (Clare Valley, SA) Ara Single Estate Pinot Noir (Marlborough, NZ) Wild Oats Merlot (NSW) Seppelt 'the Drives' Shiraz (Multi Regions, VIC) Hay Shed Hill Shiraz Tempranillo (Maragret River, WA)

Beers

Dockside Lager by Coopers (Adelaide, SA) Stone & Wood Pacific Ale (Byron Bay, NSW) James Squire 150 Lashes Pale Ale Thatches Gold Apple Cider Byron Bay Lager (Byron Bay, NSW) Coopers Bottled Range (Adelaide, SA)

Soft Drinks, Mineral Water, Tea & Coffee

Please note: Due to availability and vintage changes, packages may change

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BEVERAGE UPGRADES



All Beverage Upgrades must run concurrently with your Beverage Package

International Beer & Cider | Add \$12pp

Mythos (Greece) 330ml Sapporo Black (Japan) 650ml Heineken (Netherlands) 330ml

House Spirits | Add \$19pp Absolut Vodka

Havana 3 Rum Beefeater Gin Ballantine's Scotch Whiskey Maker Mark Bourbon

Deluxe Spirits Upgrade | Add \$25pp

Absolut Elyx Vodka Kraken Spiced Rum Beefeater 24 Jamesons Whiskey Gentleman Jack

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BEVERAGE UPGRADES

Pre-Dinner Sparkling Cocktails | Add \$12pp Add a special touch to your event with a sparkling cocktail on arrival

Melon Fusion - Vodka, Midori Melon and Sparkling Wine Beefeater Pink Sparkle - Beefeater Pink, Lemonade and Sparkling Wine Lychee Spritz - Lychee Soho and Cointreau and Sparkling Wine Chambord Fizz - Chambord, Pineapple Juice and Sparkling Wine

Post-Dinner Dessert Cocktail Offering | Add \$10pp

Gingerbread House - White chocolate and mint liqueur, mint, sugar and milk, shaken and served with a toasted gingerbread foam (VEO) After Eight - Dark chocolate and mint liqueur, fresh chocolate, milk and mint served on the rocks (VEO) Banana Split - Banana liqueur, white chocolate, vanilla and milk topped with chocolate dunked banana chip Lemon Drizzle - Lemon vodka and liqueur, egg white, fresh lemon and sugar, shaken with lemon curd (VEO)

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NON-ALCOHOLIC PACKAGE

Timing	Classic	Premium
1 Hour	12pp	22pp
2 Hours	22pp	27pp
3 Hours	30pp	35pp
4 Hours	38pp	42pp
5 Hours	46pp	51pp

	Non-alcoholic Package	e - Classic I Premium	
Classic Includes:	Soft Drinks Mineral Water Juice Tea & Coffee	Premium Includes:	Soft Drinks Mineral Water
			Juice
			Tea & Coffee
			Heineken Zero
			Lyre's Spirits & Mixer
			Mocktail Spritz
Please note: Due to availability ar	nd vintage changes, packages may change		

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37 SOUTH WHARF PROMENADE, SOUTH WHARF

THE EXTRAS



T&C's

For all plated menu luncheons between (7:00am-4:00pm) please deduct \$2pp

Exclusive evening events begin from 5:00pm up until 1:00am

All luncheons must be completed by 4:00pm

Decorations

Planning an extra special event? Take it to the next level with additional styling. Choose your own colour scheme running through the venue, from flowers to table linen and napkins. We're here to bring your event theme or decoration to life.

Entertainment

As a Live Music Venue 3 days a week we have access to a range of Entertainment Business that provides us with a selection of duo's and artists capable of playing guitar, piano, saxophone, DJ's and performers

Need a Hand Organsising Your Event?

Nothing is set in stone. Please feel free to talk to our Events Manager about all your requirements; it is your event, we will endeavour to meet all of your requests.

Thank You for considering Plus 5 for your next event

Audio Visual

A/V Options are additional, and can include the following:

- Microphones
- Screens

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 Personalised lighting and sound

Security

Available on request for any event however our liquor licence does require security in place for certain types of events held at Plus 5. Speak with your Events Coordinator to discuss your requirements

