



Baroq House

FUNCTIONS





VENUE

VENUE DETAILS

Nestled within a 19th century cobblestoned laneway, lies a truly unique and luxurious three level mansion-style venue. Exuding a richness of grandeur, style and sophistication, Baroq is truly Melbourne's most prestige event space.

With an extensive range of premium food and beverage packages, Baroq provides a perfect harmony of modern style facilities and old world décor.

The venue features several exclusive rooms allowing guests to move fluidly between multiple lounge and bar areas, including luxurious booth and table settings along with a discrete outdoor section.

Combining all these elements, Baroq avowals an atmosphere that is perfect for any occasion, whether the theme of the night is formal or folly.

LOCATION

9-13 Drewery Lane, Melbourne CBD, VIC, 3000
t. +61 (03) 8199 3735
w. baroqhouse.com.au
e. info@baroqhouse.com.au

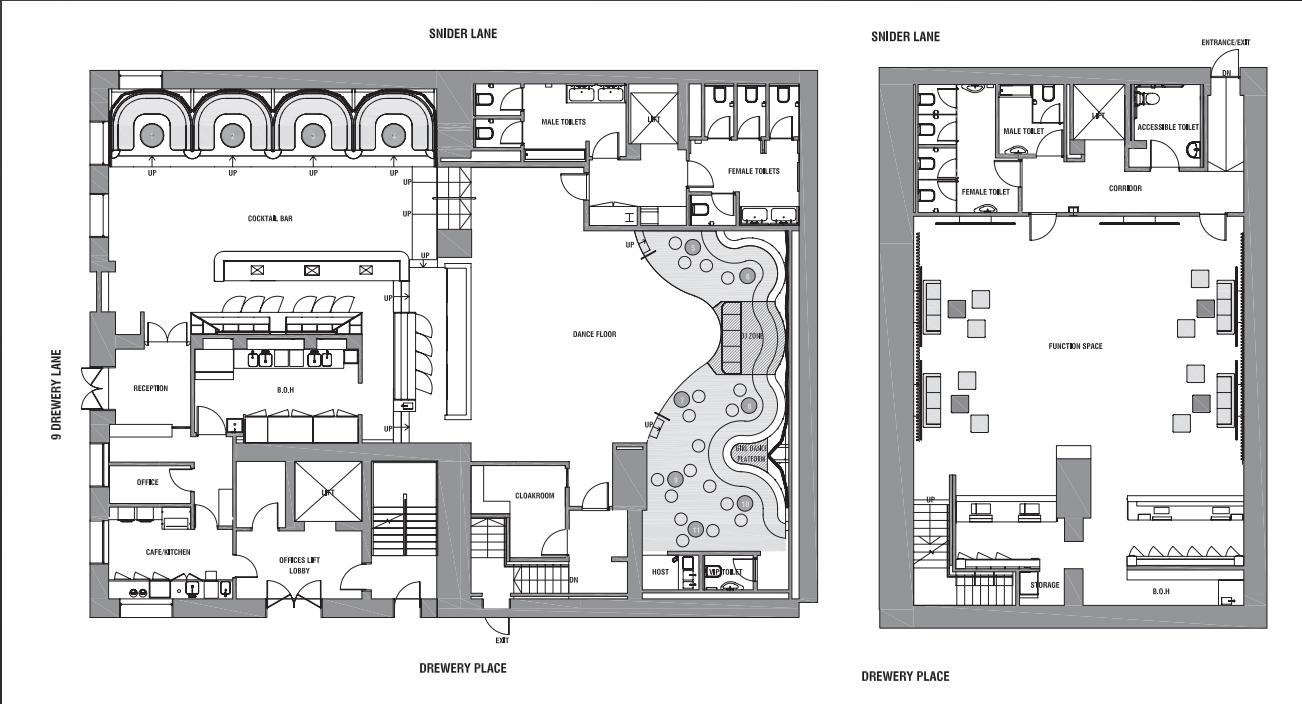
MULTI LEVEL FUNCTION SPACE
2 DJ BOOTHS
CELEBRITY GUEST ROOM
VIP AREA
PRIVATE BOOTHS
OUTDOOR SMOKING
4 BARS



FLOOR PLAN

GROUND FLOOR

SOUS-SOL



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BEVERAGE AND COCKTAIL PACKAGES

RAISING THE BAR

In addition to Baroq Houses' fresh signature cocktails and bar offerings, a range of generous beverage packages will keep the fine times flowing.

Each package comprises a differing menu of the best wines, beer, select spirits and non-alcoholic refreshments priced per guest, to suit the duration of your event.

Select a package of tantalising canapés and cuisine, created by renowned local chefs.

Please speak to us about
your function details.
Phone: **03 8199 3735**
or functions@baroqhouse.com.au



GOLD BEVERAGE PACKAGE

GOLD

3 HOUR PACKAGE

\$55.00 PER PERSON

4 HOUR PACKAGE

\$70.00 PER PERSON

5 HOUR PACKAGE

\$85.00 PER PERSON

SPARKLING WINE

LOUIS PERDRIER - FRANCE

WHITE & RED WINE

2015 CAPE MENTELLE GEORGIANA

SAUVIGNON BLANC - MARGARET RIVER WA

2015 CAPE MENTELLE MARMADUKE

SHIRAZ - MARGARET RIVER WA

BOTTLED BEER

ASAHI EXTRA DRY

ASAHI 'SOUKAI' MID STRENGTH

NON ALCOHOLIC

SOFT DRINKS, WATER, JUICES

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PLATINUM BEVERAGE PACKAGE

PLATINUM

3 HOUR PACKAGE

\$85.00 PER PERSON

4 HOUR PACKAGE

\$110.00 PER PERSON

5 HOUR PACKAGE

\$135.00 PER PERSON

SPARKLING WINE

CHANDON BRUT
- YARRA VALLEY VIC

WHITE & RED WINE

2015 CAPE MENTELLE GEORGIANA
SAUVIGNON BLANC
- MARGARET RIVER WA
2012 DOMAINE CHANDON
CHARDONNAY - YARRA VALLEY VIC
2010 DOMAINE CHANDON SHIRAZ
- YARRA VALLEY VIC
2011 DOMAINE CHANDON PINOT
NOIR - YARRA VALLEY VIC

SPIRITS

BELVEDERE VODKA, BEEFEATER
GIN, CHIVAS REGAL 12YR SCOTCH
WHISKY
MAKER'S MARK BOURBON, HAVANA
CLUB 3 ANOS RUM

PREMIUM BOTTLED BEER

ASAHI EXTRA DRY, CORONA
ASAHI 'SOUKAI' MID STRENGTH

NON ALCOHOLIC

SOFT DRINKS, WATER, JUICES

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DIAMOND BEVERAGE PACKAGE

DIAMOND

3 HOUR PACKAGE

\$115.00 PER PERSON

4 HOUR PACKAGE

\$150.00 PER PERSON

5 HOUR PACKAGE

\$180.00 PER PERSON

CHAMPAGNE

MOET & CHANDON BRUT IMPERIAL
- EPERNAY FRANCE

WHITE & RED WINE

2012 CLOUDY BAY SAUVIGNON
BLANC - MARLBOROUGH NZ
2011 CLOUDY BAY PINOT NOIR
- MARLBOROUGH NZ

SPIRITS

BELVEDERE VODKA, BEEFEATER
GIN, CHIVAS REGAL 12YR SCOTCH
WHISKY
MAKER'S MARK BOURBON, HAVANA
CLUB 3 ANOS RUM

PREMIUM BOTTLED BEER

ASAHI EXTRA DRY, CORONA,
HEINEKEN, CRICKETERS ARMS PALE ALE
ASAHI 'SOUKAI' MID STRENGTH

NON ALCOHOLIC

SOFT DRINKS, WATER, JUICES

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COCKTAIL LIST

BAROQ HOUSE ESPRESSO

A delicious Rum based espresso with a license to thrill.

SWEET CONTESSA 24

A sweet and subtle take on the classic Negroni. With elements of apricot, plum and rhubarb, this royal lady will having you coming back for more.

DREWERY LANE 22

If the muffin man ever dabbled in alcohol, this would be his drink of choice. Rich hazelnut and spicy gingerbread are combined to make a warm wonderland for your senses.

ACES AND APPLES 24

A new world take on the apple-tini, you will swear you are biting into a crisp, green juicy apple.

ULTRA-SPICED MARGARITA 26

Get ready to dance with this hot and spicy Margarita. Ultra-premium tequila, jalapenos and chili balcanced with Mango and lime. The Perfect mix for the perfect Margarita.

WHITE CHOCOLATE PASSIONFRUIT MARTINI 24

The Bond edition of the Collective's signature cocktail. Just read the name again, sounds almost too good to be true.

SKYFALL 22

Take one sip of our Skyfall cocktail and you will swear you are floating through clouds. A perfect balance of sweet and sour, what more can I say?

A DARK NIGHT IN PARIS 24

Rich forest berries coupled with sweet pineapple juice, let this luxurious cocktail transport your tastebuds to A Dark Night In Paris.

DARK MOJITO 24

A fresh and flavoursome twist on the classic Mojito. Once you try this dark twist, you will never go back.

PROTECTIONIST 125

The epitome of finery. The culmination of our most luxurious ingredients, served in a Bond signature glass. Bonds co-owner brought you the Melbourne Cup winning thoroughbred. Now we bring you the thoroughbred of our menu. The Protectionist.



BREAKFAST OPTIONS

COLD CANAPÉS | \$4

- Seasonal fruit cups with Greek yogurt (V, GF)
- Coconut and mango chia pudding (V,GF)
- Home-made granola with milk (V)
- Smashed avocado on toast with Persian feta (V)
- Freshly baked mini croissants (V)
- Freshly baked mini danishes (V)
- Freshly baked mini assorted muffins(V)
- Tomato and bocconcini toast (V)

HOT CANAPÉS | \$4

- Spinach and fetta puffs (V)
- Croquet monsieur fingers
- Mixed berry mini hot cake (V)
- Mushroom & herb choux profiteroles (V)
- Bacon and egg tartlets

GRAZING | \$9

- Egg and bacon brioche roll
- Toasted smoked salmon and cream cheese bagels
- Home-made baked beans and chorizo pot (Can be made V)
- Halloumi, mushroom and capsicum slider



CANAPÉ PACKAGES

COLD CANAPÉS | \$4

- Goats cheese and herb custard tarts (V)
- Watermelon and feta skewers, aged balsamic glaze (GF)
- Smoked salmon, cucumber and dill tortilla
- Tomato and bocconcini toast (V)
- Citrus prawn and coconut salad (GF)
- Rice paper rolls, roast duck, cucumber, carrot and hoisin sauce (GF)
- Assorted Sandwich Bites
 - chicken schnitzel, rocket & yuzu kewpie mayo
 - pulled lamb & tomato chilli jam
 - grilled haloumi and basil pesto (V)

COLD PREMIUM CANAPÉS | \$6

- Salmon tataki cones with yuzu mayo and cucumber
- Chicken liver and foie gras cones
- Bloody mary shooters, tomato infused poached prawns

HOT CANAPÉS | \$4

- Petite quiche, grilled chorizo, mozzarella & cherry tomato
- Fried goats cheese with caramelised onion, honey & toasted almonds (V)
- Forrest mushroom arancini balls, truffle mayo (V)
- Chicken satay skewers, Thai peanut sauce (GF)
- School prawns, with bur blanc
- Seared tuna, shitake soy vinaigrette
- Salt & pepper tofu with Spanish onion and sweet ginger sauce (GF, V)
- Grilled prosciutto wrapped asparagus
- Wagyu beef meatballs, tomato sugo

HOT PREMIUM CANAPÉS | \$6

- Lamb & harissa sausage rolls
- Tenderloin, red wine Jus
- Tempura bug tail with spicy mayo
- Seared scallops with miso emulsion and dashi jelly (GF)
- Softshell crab with taramasalata and capsicum salsa
- Grilled jamon wrapped asparagus
- Mini spiced lamb pies
- Grilled flat iron steak, edamame beans & caramelised soy spoons
- Vegetarian skewers (V)



CANAPÉ PACKAGES

GRAZING | \$9

Chicken karaage with miso mayo (GF)
Battered fish & chips, lemon & lime mayo
House made cheeseburger sliders (Swiss cheese, onion & mustard sauce)
Pulled pork slider, coleslaw, pickle, BBQ sauce
Pulled BBQ chicken slider, coleslaw
Grilled haloumi and capsicum slider (V)
Crispy chicken slider with harissa yuzu mayo

DESSERTS | \$5



OM NOM, FAMOUS FOR IT'S SIGNATURE DESSERTS.

Raspberry and rosewater pannacotta with fresh lychee, fresh raspberry and baked meringue (GF)
Choux pastry filled with mango mousse and shiso cremeux
Peanut butter and jelly chocolate sandwich
Hazelnut and warm chocolate gateaux (GF)
Passionfruit in vanilla tart with raspberry cremeux
Assorted macarons (GF)
Valrhona manjari 64% mini chocolate tart with milk chocolate cremeux and caramelized white chocolate crumble



PLATTERS



PRIMA DONNA \$119

- French Camembert with Nigella Seeds
- Italian Mature Pecorino Cheese
- Dutch Smoked Cheese
- Black-jack Cheddar
- Green Spanish Olives filled with Red Pepitas
- Black Spanish pitted Olives
- Carmelised Cocktail Onions
- French Style Cornichons
- Italian Imported Parma Prosciutto
- Premium Leg Ham
- Italian Home Style Mild Salami
- Gourmet Crackers / Biscuits
- Dried Fruit (Figs, Apricots, Papaya, Mango)
- Fresh Seasonal Fruit
- Optional Nuts and Seeds



**TRIP AROUND
THE WORLD** \$129

- Imported French Brie with Nigella Seeds
- Italian Imported 3yr Old Reggiano Parmesan
- Danish Blue
- Swiss Cheese
- Dutch Smoked Cheese
- Spanish Quince Paste
- Dry Fruit and Nuts
- Gourmet Crackers / Biscuits



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