



Upstairs @ Errol's

Located on the top floor of Errol's Cafe in North Melbourne, **Upstairs @Errol's** offers you a high level of service and style to ensure your event is a memorable occasion. The venue offers a bright space that is comfortable yet sophisticated and event packages can be tailored to a variety of events to best suit your individual needs.

The room is perfect for private functions, seating up to 60 people for an a la carte dinner or up to 70 guests stand-up cocktail style. Set menus can be arranged to suit your requirements with a fantastic selection of canapés and main meal options.

Our Australian and Mediterranean style menu, together with our fantastic wine selection make for a perfect combination.

The friendly Errol's staff will assist you with any and all of the details of your event. Make an appointment to view our venue, or just drop in to say hi.

For enquiries please contact us, 7 days a week:

Tel 9326 6610

manager@errols.com.au

www.upstairsaterrols.com.au



Function Details

Situated on the top floor of Errol's Café, **Upstairs @Errol's** has the flexibility and the capability to cater to any type of function of any size.

Facilities included

- Private Bar
- Plasma Screen
- Projector & Screen
- AUX enabled stereo
- Whiteboard
- Versatile furnishings
- Fully air-conditioned
- Experienced and friendly staff

Capacities

Stand-up cocktail event **40 – 60 people**

Sit-down event **30 – 50 people**

Corporate Functions **8 – 50 people**

Business Meetings, Board meetings, Presentations, Focus Groups, Interviews, Breakfast Functions, Product Launches, Team Building, Networking, Seminars, Workshops.

We have the space and the facilities to cater for you and your business.

** Capacity may be restricted by government restrictions and density quotients*

Costings

A minimum spend does apply for booking Upstairs @Errol's for your event.

January to October:

Sunday to Thursday \$1000 inclusive of food & beverage

Friday and Saturday \$1200 inclusive of food & beverage

November / December:

Sunday to Thursday \$1200 inclusive of food & beverage

Friday and Saturday \$2000 inclusive of food & beverage

Corporate Functions \$375 full day room hire (daytime only)

 \$200 half day room hire (daytime only)

MENUS

Here at Errol's we are lucky enough to have a full working kitchen. All function canapés and meals are made fresh, on-site on the day of your function.

Dietary Requirements

Recipes can be altered to accommodate your needs. Please advise us of any dietary requirements/allergies we need to be aware of.

Canapé menu

- Caprese skewers with cherry tomato, bocconcini, basil & balsamic drizzle (VEGETARIAN, LOW GLUTEN)
- Parmigiana skewers with chicken schnitzel, cherry tomato, mozzarella & basil
- Pumpkin & cumin arancini with a bush tomato relish (fried) (VEGETARIAN)
- Asian dumplings with soy sauce
- A selection of mini samosas and spring rolls
- Chickpea, broad bean and coriander croquettes with Tahini yoghurt (fried) (falafel) (LOW GLUTEN, VEGAN)
- Parmesan and herb chicken goujon with aioli
- Haloumi Fries drizzled with pomegranate molasses & served with spiced yoghurt (VEGETARIAN)
- Mini bruschetta with tomato, basil, Spanish onion, olive oil (VEGAN)
- Mini pizza squares, oven baked (VEGETARIAN OPTIONS AVAILABLE)
- Mini chicken drumettes glazed
- Spicy wagyu meat balls with a tomato relish
- Range of cocktail point sandwiches (VEGETARIAN OPTIONS AVAILABLE)
- Mini Quiches (VEGETARIAN OPTIONS AVAILABLE)
- Mini Kafta skewers with cucumber yoghurt (LOW GLUTEN)
- Chicken Satay skewers (LOW GLUTEN)
- Tempura battered fish bites
- Mini Bao – Choice of Chipotle Chicken & Avocado, Fried Chicken & Asian Slaw, BBQ Pulled Pork & Apple Slaw or Spiced Cauliflower & Asian Slaw (VEGETARIAN)

| | | |
|-----------------------------|---------------------|------------------------|
| 6 pieces per person | 5 varieties | \$23 per person |
| 10 pieces per person | 8 varieties | \$35 per person |
| 14 pieces per person | 10 varieties | \$44 per person |

Set Menu

PLATTERS TO SHARE

Mezze

Grilled marinated vegetables, sujuk (spicy middle eastern halal sausage), grilled haloumi, marinated olives, & hummus and housemade pitta bread

Salumi

Pancetta, prosciutto, sliced calabrese, marinated olives, beetroot carpaccio topped with goats cheese & walnuts, hummus & crispy turkish bread

ENTREE

Corn and Fetta Fritters

With smoked salmon, capsicum jam & tzatziki

Calamari St Antonio (Low Gluten)

Fried strips of calamari tossed with coriander, lime & chilli on a bed of rocket

Pan Fried Haloumi (Vegetarian)

With a vine ripened tomato, chilli & green olive salsa

Pumpkin Rotolo (Vegetarian)

Rolled pasta filled with pumpkin, ricotta and sage, served with a tomato ragu and topped with parmesan shavings & pine nuts

Half Shelled Mussels

Cooked with Mediterranean crumb & drizzled with an olive oil, lemon, butter & parsley dressing

Prawn Saganaki

Tiger prawns cooked in tomato sugo topped with Fetta & served with warm Turkish bread

Gourmet Bruschetta (Vegetarian)

Cherry tomato, Spanish onion, bocconcini & basil pesto drizzled with Balsamic vinegar

MAIN COURSE

Crispy Skin Chicken (Low Gluten)

Crispy skin lemon chicken on pesto mashed potato, with a pancetta, capsicum & herb salad

Spring Salmon Risotto (Low Gluten)

Atlantic Salmon on a spring risotto with grilled fennel, baby spinach & fresh cherry tomato

Crispy Skin Salmon (Low Gluten)

Served with roasted chat potatoes, spinach sautéed with pinenuts, onion, garlic, chilli, and a lime & dill butter sauce

Slow Cooked Lamb Shank (Low Gluten)

Served with creamy mashed potato & grilled broccolini

Sweet Potato, Chickpea & Coconut Curry (Vegan)

Served on quinoa with warm flat bread

Black Angus 200g Scotch Fillet (Low Gluten)

Served medium-rare with pan fried potato fondant, portobello mushroom & red wine jus

Beef Cheeks (Low Gluten)

Braised beef cheeks served with mashed potato and red wine thyme jus, served with wilted spinach

Duck Breast (Low Gluten)

Duck breast, marinated in thyme & blackcurrant served with pan fried potato fondant, asparagus, pumpkin puree & blackcurrant jus

Ricotta Gnocchi (Vegetarian)

Ricotta gnocchi pan fried in olive oil, with basil, cherry tomato, capers & chilli

Wild Mushroom & Thyme (Vegetarian, Low Gluten)

Topped with goats cheese & truffle oil

DESSERT

Warmed Sticky Date Pudding served with a butterscotch sauce

Citrus Lemon Tart topped with soft meringue

Flourless Chocolate Cake (Low Gluten) served with raspberry coulis

Parisian Bread & Butter Pudding served warm with custard

Coconut Affogato (Low Gluten, Vegan) coconut vanilla ice-cream service with a double shot of Errol's signature blend coffee

ADDITIONS TO SHARE

Homemade garlic, cheese and oregano bread \$12

Orange & Fennel Salad \$16

with radish, rocket, onion, kalamata olives, dressed in a vinaigrette & topped with walnuts

Sweet Potato Fries \$14

Cheese & Fruit platter \$9.5 per person

Set Menu Options

Choose a maximum of 2 entrée, 3 mains & 2 desserts for your menu.

Pricing for courses below.

3 Course \$65

Entree/Main/Dessert

2 Course \$54

Entree/Main

2 Course \$44

Main/Dessert

Mezze/Main



BEVERAGES

We are licensed until 11.30pm.

Please note. We are unable to offer BYO in our function space.

Beverage Package Basic

Beer Otway Light, Corona, Stone & Wood Pacific Ale, Twisted Sister Apple Cider

Wine House Sparkling, House White, House Red

Non Alcoholic Soft drink, Juice

3 hours \$45 per person

4 hours \$55 per person

5 hours \$65 per person

Beverage Package Premium

Beer Otway Light, Corona, Stone & Wood Pacific Ale, Twisted Sister Apple Cider

Wine House Sparkling, House White, House Red

Basic Sprits Wyborowa Vodka, Jack Daniels, Ballantine's, Bacardi White Rum, Bundaberg Dark Rum, Bombay Sapphire London Gin

Non Alcoholic Soft drink, Juice

3 hours \$55 per person

4 hours \$70 per person

5 hours \$80 per person

Beverage on Consumption

A bar tab can be set up for guests to consume from a pre-arranged beverage menu.

OR

Beverages can be charged to guests on consumption with choices of beer, cocktails, sparkling, white & red wine, spirits and soft drink.



CAKES

At Errol's we employ a full-time pastry chef and pride ourselves on our house-made cakes. We can create any cake you desire; catering a cake for up to 80 people.

Just a few of the speciality cakes we make at Errol's...

- Mars Bar Cake
- Cookies and Cream
- Cheesecake (any flavour)
- Tiramisu Cake
- Macaroon style Cake
- Sticky Date Cake
- Chocolate Mud Cake
- Flourless Orange Cake
- Profiterole Towers (Croquembouche)

Have a particular celebration in mind? We can decorate the cakes any style you wish and for that extra special touch we can write a personalised message on the cake.



BYO CAKES

You are more than welcome to provide your own cake.

Please note there is a 'cakeage' fee charged @ \$4.0 per person for BYO cakes.

FREQUENTLY ASKED QUESTIONS

Got a question? Perhaps the answer is below:

SET UP

Errol's the venue is open 7 days a week. Access to the room is available from 11.00am the day of your function. If you would like to set up your function 1 – 2 days prior to your function, this does need to be discussed and organised with management beforehand.

DECORATIONS

You are more than welcome to decorate the room as you would like. We ask that blu tack is used to fix items to the wall.

PACK DOWN

We ask that all items be removed from the function room the night of your function. Exceptions to this must be discussed prior to your function.

PARKING

Parking can be found on Errol St and Queensbury St.

AUDIO/VISUAL

You are welcome to provide a spotify playlist or byo device with an aux to play music and USB for photo slides. It is recommended that you come into the venue prior to test your equipment

DJ

Errol's is happy to organise a DJ for you, however please feel free to organise your own. The same rules apply to DJ in regards to set up and pack down.

MINORS AT YOUR EVENT

Minors are welcome to attend functions. Upstairs @Errol's does follow strict RSA guidelines. Minors will not be provided with alcohol during their time at Errol's and must be accompanied by a guardian throughout their entire visit to the venue.

DISABLED ACCESS

Unfortunately Upstairs @Errol's does not have disabled access/bathrooms.

TERMS AND CONDITIONS.

Please read through our terms and conditions prior to confirming your booking.

DEPOSIT

A deposit of \$300 is required to confirm all functions. This can be paid cash, debit card if in person or credit card and we are able to issue an invoice on request.

CONFIRMATION OF MENU & FINAL ATTENDEES

Menu choices must be confirmed at least 7 days prior to the function date. Final numbers must be confirmed 7 days prior to function date.

PAYMENT

Full payment is required 7 days prior to function date. This can be paid by cash, debit or credit card. Company cheques will only be accepted prior approval by the Venue Manager or Function Manager. We do not accept personal cheques.

(2% surcharge on credit card payments applies).

CANCELLATION FEE

If confirmed numbers are not met on the function date, client will still be charged agreed food and beverage costs and will not be refunded. If a function is cancelled within 28 days of the function date; the full deposit will be forfeited. If a function cancellation is made within 7 days to prior to function date 50% of full function amount will be charged.

ENTERTAINMENT & THEMING

All entertainment and theming is subject to Management approval. We will be pleased to assist you in arranging a DJ, entertainment, balloons, floral decoration, theming etc. to insure a memorable event. These additional items would be at extra cost to the client.

RESPONSIBILITY

Client is financially responsible for any damage sustained to the Errol's venue, property or equipment by client, guests or outside contractors prior to, during or after function. No banners, signs or posters to be attached to walls, ceilings or windows without the consent of the Manager. Management reserve the right to close the venue at any time with due warning and reasonableness. No food or beverage of any kind will be permitted to be bought into the venue by client or guest without prior arrangement with Management.

DRESS CODE

It is expected that all function guests are dressed in neat attire. It is the responsibility of the host/client to advise their guests of our dress code.