



**WE'D LOVE TO HELP YOU
CELEBRATE YOUR
SPECIAL OCCASION!**

Our professional events team will
do all the organising for you.



BRUNSWICK'S HOTTEST FUNCTION VENUE

Once one of Melbourne's first ever banks, Albert and Sydney is now open exclusively for all function types, special events and venue hire, 7 days a week. When you first walk in you will notice the stylish interior, with original wooden beams, original bank vault, comfy leather booths and stunning reclaimed timber furniture and marble bar. Albert and Sydney's professional events team will work through every aspect of your function to create a memorable experience, making the process effortless for you. Available for weddings, engagements, birthdays, bridal showers, hens and bucks parties, christenings, product launches and corporate lunches to name a few. Come in, meet our team and discover why Albert and Sydney is such a well-loved function space for all your special events!





EXCLUSIVE VENUE HIRE

Albert and Sydney delivers on all levels, creating a 'wow' factor for you and your guests and can accomodate up to 140 guests. You can choose to utilise the whole space or have it sectioned off as desired, either way, the venue is yours exclusively. The venue is capable of all types of transformations, from an elegant sit down lunch or dinner, to a stylish corporate cocktail party.

capacity

140 standing cocktail

80 seated

Comfy leather booths, stylish interior, double sided bar, outdoor area that fits up to 30 people

Small groups welcome

general facilities

PA sound system

DJ equipment (Hire available)

Wireless microphone

Personalised menus

Beer garden

Dance area

Booth and table seating

Double sided bar

72 inch TV screen with HDMI



FOOD PACKAGES

Cocktail Party

Let your guests enjoy a selection of delicious canapés. Canapé options start from \$3 per canapé. Please see over the page for the full list. Our chefs are happy to provide additional options for anyone with a specific dietary requirement. Below are some of our popular options.

Pork slider

Saganaki slider

Calamari slider

Prawns

Salt & pepper squid

Margarita pizza

Arancini

Turkey and ricotta meatballs

Cauliflower fritters

Chicken satay skewers

Popcorn chicken with honey mustard

Crumbed fried tofu

We also can offer cheese and charcuterie platters. | If you've got something else in mind, just let us know.



Canapés Menu

V-Vegetarian DF-Dairy Free GF-Gluten Free VG-Vegan

BITE-SIZED \$3 each

(minimum order 15 pieces)

Vegetable bhaji

(Indian spiced fried vegetables), with cucumber Raita (GF)

Carrot and apricot croquettes

With lemon ricotta (GF)(V)

Beetroot and goats cheese canapés

House baked focaccia, roasted mixed variety beetroot, honey, mint, goats cheese and fresh dill (V)

Crumbed fried tofu

With a sriracha dipping sauce (VG) (GF)

Falafel (veg or chicken)

With hummus (VG- option) (DF)

Fried goats cheese

With honey and pink peppercorns (V) (GF)

Gruyere and smoked ham croquettes

With tomato chutney

SMALL \$5 each

(minimum order 15 pieces)

Rice paper rolls

With sweet hoisin dipping sauce
(V) (VG) (DF) (GF)

Zucchini balls

Middle eastern spiced and fried
served with a sumac yogurt dressing (GF) (V)

Chicken satay skewers

Seasoned chicken skewers
with creamy satay sauce (GF) (DF)

Pumpkin and rosemary arancini

Leek cream (V)

Turkey and ricotta meatballs

Sweet cranberry cabbage sauce (GF)

Crisp caramelised pork belly

Sticky apple caramel and cucumber (GF) (DF)

Sushi roll

Tuna and avocado, mixed vegetable,
crispy chicken and cucumber (V) (DF) (GF) (VG)

Chickpea cakes

With zaatar spice cauliflower, dates and pine nuts
(VG) (V) (GF)

Spinach and ricotta triangles

With sweet chili sauce (V)

Vegan spinach puffs

With vegan cheese and sweet chili (V) (VG)

Vegan queso stuffed mini peppers

With coriander (V) (VG) (GF)

Beef and blue cheese meatballs

Beef mince, blue cheese, onion, garlic and
parsley. (GF)

Canapés Menu

V-Vegetarian DF-Dairy Free GF-Gluten Free VG-Vegan

LARGER \$6 each

(minimum order 15 pieces)

Pork sliders

Slow cooked American bbq style pork neck with apple slaw and barbeque sauce (DF)

Haloumi sliders

Fried cheese, blanched kale, beetroot purée (V)

Calamari sliders

Crisp calamari, sriracha and Japanese mayonnaise (DF)

Pork belly Bao

Pickled daikon, carrot and cucumber, ponzu aioli (DF)

Shitake mushroom Bao

Chinese broccoli, choysum, hoisin aioli (DF) (V)

Soft shell crab Bao

Vietnamese coleslaw lime aioli (DF)

Confit duck Bao

Pickled Vegetable cos lettuce, sriracha and Japanese mayonnaise (DF)

Thai fish cakes

With Vietnamese dipping sauce (GF) (DF)

Steamed buns

BBQ pork or marinated shiitake mushroom (V- option)

Chicken & chorizo sausage rolls

With poppy seeds and tomato sauce

Mini cheeseburger sliders

Beef patty, pickles, cheese and tomato

Mini Cajun chicken sliders

Cajun chicken, tomato, corn relish, lettuce, sweet chili mayo

Vegan sliders

chickpea and corn fritter, cos lettuce, tomato chutney (VG)

SNACKS \$17

Margherita pizza – Tomato and basil passata, oregano and buffalo mozzarella (V)

Vegetarian pizza – Marinated broccoli, pickled onion, Kalamata olives, buffalo mozzarella (V)

Spicy chorizo pizza – Chorizo, fresh rocket, pickled onion, black garlic oil, buffalo mozzarella, marinated broccolini

Baked Camembert

Prosciutto and olive, honey, thyme and garlic both with fresh toasted focaccia

Popcorn chicken – With honey mustard (GF) (DF)

Prawns – Marinated and sautéed in black garlic oil, spring onions and chili (GF) (DF)

Salt and pepper squid – Lemon aioli and mixed pepper seasoning (GF) (DF)

Cauliflower fritters – With chipotle aioli (GF) (DF)



Food Menu

V-Vegetarian DF-Dairy Free GF-Gluten Free VG-Vegan

GRAZING TABLE

Medium \$550/ 2 hours, Large \$775/ 2 hours

Beautifully presented assortment of charcuterie meats, locally sourced cheeses, house baked focaccia bread, gluten-free crackers, dried nuts and fruit, and accoutrements

FOR THE KIDS \$5 per plate

Chicken nuggets and chips (DF)

Wedges with sour cream and sweet chili sauce (V)

Fish and Chips (GF) (DF)

Tomato pasta (V)

Mini pizza – tomato, garlic, cheese (V)

GRAZING \$10/PLATE

(Minimum order 15 plates)

Creamy risotto

Pumpkin and rosemary or chicken and mushroom (V)

Chicken Caesar salad

Tender chicken fillets, crispy bacon and focaccia croutons (can be made GF, DF, V, VG)

Crunchy Vietnamese noodle salad

Vermicelli noodles, crunchy Asian slaw, soy and chili dressing (V) (VG) (DF) (GF)

Fish and chips

Battered fish fillets with crisp french fries and tartare sauce (GF) (DF)

GRAZING PLATTERS - \$50 each

Charcuterie board (GF available)

Cheese platter (GF available)

Edible garden dipping platter (V,VG,GF available)

SWEET \$4 EACH

(minimum order 15 pieces)

Mini baked cheesecakes (GF available)

Shortbread with vanilla cream and fresh berries (GF available)

Mini doughnuts with salted caramel and Nutella dipping sauces

Profiteroles with a choice of fillings – Nutella, vanilla cream, strawberry

If you've got something else in mind, please let us know. Our menu may change from time to time depending on the season.



Sit Down Menu

\$65 per person / \$70 per person to include a glass of wine or beer

ENTREE

Black pepper pasta with lemon chili parsley & crab (DF)

or

Grilled haloumi, pickled cucumber, Wagyu Bresaola, smoked ricotta, baby rocket (GF)

MAIN

250g Scotch Fillet Steak, sautéed baby king brown mushrooms, mustard mash, parsnip chips (GF)(DF)

or

Atlantic Salmon poached in herb infused oil. Watercress asparagus & herb salad fried capers (GF)(DF)

DESSERTS

Choc raspberry mousse, raspberry sorbet (GF)

or

Plum puddings, vanilla anglaise, burnt fig ice-cream

(GF) Gluten free | (DF) Dairy Free

Our sit down menu can be altered and does change from time to time so please get in touch if you are looking for a sit down menu option. Vegetarian option available. Our chefs can cater for anyone with dietary requirements.



BEVERAGE PACKAGE

pay as you go

Guests pay on consumption, no confusion on bills at the end of the night.

run a bar tab

Choose your bar tab limit and our team will let you know when its reaching it's limit.

We can create your own personal menu if you'd like to choose your drinks selection.

We can provide wristbands for control.

CONSUMPTION PACKAGES

option 1

Unlimited sparkling wine, white wine, red wine,
tap beer, cider, Coopers Light & selection of soft drinks.

2hrs \$45pp

3hrs \$50pp

4hrs \$65pp

5hrs \$75pp

option 2

Unlimited sparkling wine, 2 x selected white wine,
2 x selected red wine, rose, tap beer, cider, selection
of soft drinks and all basic spirits, Coopers Light and Peroni.

2hrs \$65pp

3hrs \$75pp

4hrs \$90pp

5hrs \$110pp

cocktails

A number of cocktails are available at a discounted price for a bulk order. Feel free to speak to our team for options.



E X T R A S



large tv screen

Large TV screen available for photo slide shows or presentations – FREE hire



photographer

Our team can hire a personal photographer for the night on request.



music

DJ hire available at various prices, please ask. You are welcome to bring an iPod to play background music through our DJ console. We're happy to select the perfect playlist from our Sonos system with 1000's of songs for you. Bring your own band or DJ. \$100 hire fee and a security deposit is required to hire our DJ equipment. Microphone is also available on request.



decorations

If you wish to have decorations of any kind they can be set up after 4:00pm on the day of your event. If you are using external companies to provide balloons, decorations, projector equipment etc we are able to accept these deliveries up to 24 hours prior to your event.



cake

If you choose to bring along a cake we can set up a table for you. There is no "cakeage" charge applicable. If you are using an external bakery to provide your cake you are able to have them deliver your cake directly to us at Albert and Sydney.





Got something else in mind?

Make an appointment with our functions manager to discuss what we can design for you.

MAKE YOUR EVENT A MEMORABLE ONE WITH ALBERT AND SYDNEY

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