

FRONTSIDE
FUNCTIONS

FRONTSIDE FUNCTIONS BROCHURE

Frontside's beautiful hidden inner city gem offers an intimate and exclusive private function space. With a dedicated team, you and your guests will be waited upon all function long.



VENUE

Located in beautiful Port Melbourne, surrounded by low rise commercial properties, trees, expansive outdoor seating and loads of free parking. This stunning location feels like an inner city escape and a truly unique and private experience only a stone throw from the cbd.

With its high ceilings and large original iron windows all housed in a stunning redbrick 1920's building, this former chocolate factory has been transformed into an impressive location for your functions.

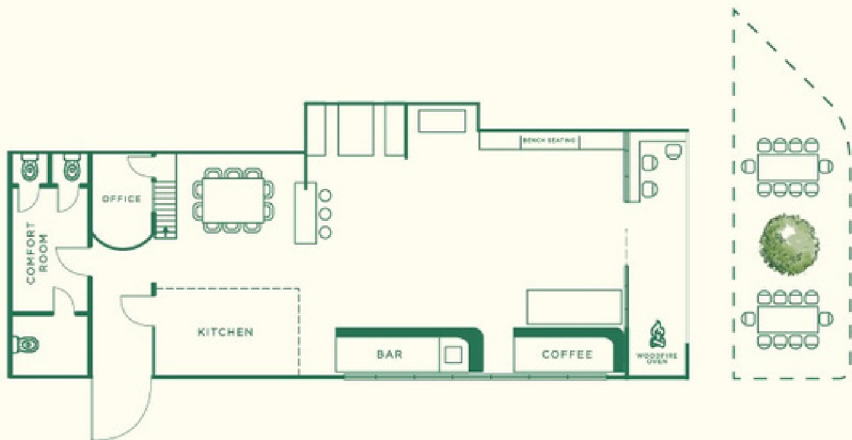
From Birthdays, Engagement Parties, to Corporate Functions/Product Launches, Hen's Parties & Milestone Celebrations, Frontside's light filled and flexible space will accommodate all of your function needs.

Frontside's dedicated function team are ready to get your party started!

www.frontsidefoodandwine.com.au



LAYOUT



FLOOR PLAN

CAPACITY:

SEATED - Up to 50

STANDING - Up to 100

COCKTAIL

Grazing Table:

\$980

There is no better way to impress your guests than with a grazing table. Displayed at the front of the venue for guests to enjoy as they arrive with a beautiful selection of cheeses, cured meats, seasonal fruits, dips, lavosh and more.

Canapés & Substantials

Perfect for cocktail style function or for supplementing seated meals. Served roaming by our team.

6 Canapés \$39 per person

5 Canapés and 1 Substantial \$41 per person

4 Canapés and 2 Substantials \$43 per person

8 Canapés \$52 per person

If you choose to order canapés outside the package they are **\$7 per piece** and substantials are **\$8.50 per piece**.

Ordering per piece has a minimum order quantity. Get in touch with our team and we can tailor the perfect package for your function.

**Gluten-free options may incur a surcharge.*

**Some canapés and substantials may vary in price.*

SAVOURY CANAPÉ

Selection

Sweet Corn & Zucchini Fritter *(V, can be GF)*

Mac & Cheese Croquette with Burnt Pear Mayo *(NF)*

Yellowfin Tuna Ceviche with Myer Lemon Emulsion on Seaweed Cracker *(GF, DF, NF)*

Porcini Arancini with Seasonal Mushrooms *(GF, NF)*

Black Angus Beef Tartare with Black Pepper Zabaglione on Tapioca Cracker *(GF, NF, can be DF)*

Citrus Cured Salmon, Housemade Hash, Buttermilk & Chives *(GF, NF)*

Pork & Fennel Sausage Roll with Spiced Tomato Ketchup *(NF)*

Goat Cheese Tart with Peas, Broad Beans & Asparagus *(NF, Veg) +\$1*

SAVOURY SUBSTANTIAL

Selection

Wild Mushroom & Scarmoza Empanada with Chimichurri *(NF)*

Slow Cooked Lamb Rib with Harissa, Pickled Onion, Mixed Herbs on Buttermilk Flatbreads *(NF)*

Frontside Fried Chicken, Chili Salt, Garlic & Honey Emulsion *(NF, can be GF & DF)*

Pulled Beef Slider with House Pickles & Slaw *(NF, can be GF)*

Signature Prawn Roll with Spicy Prawn Mayo on Toasted Brioche *(NF) +\$2.5*

Housemade Spanakopita with Silverbeet & Aged White Cheddar *(NF)*

Slow Roasted Eggplant Chimichanga with Mango Salsa Hot Sauce *(V, NF)*

SWEET CANAPÉ

Selection

Passionfruit & Limoncello Tartlet with Freeze Dried Raspberries *(NF)*

Orange & Rosewater Doughnut with Cinnamon Sugar *(NF)*

Warm Chocolate Tart with Hazelnut Praline *(can be NF)*





PRIVATE DINING SEATED MENU

Private Dining Seated Menu *\$95pp* for **3 courses**.

- Select up to 2 Entrees
- Select up to 2 Mains with 3 Sides
- Select up to 2 Desserts

Add a Selection of Cured Meats, Cheese & Seasonal Fruit
to start *\$20pp*



SEASONAL SIT DOWN MENU

Food Selection

Starters

Cheese, Charcutrie, Seasonal Fruits, Condiments & Crackers

Entree

Slow Roasted Pork Belly with Almond Puree, Cider Jus & Apple Slaw (DF, GF)

Wattleseed Cured Salmon with Horseradish Crème Fraiche, Fennel & Dill (GF)

Chicken & Leek Terrine with English Mustard & Spiced Tomato Chutney (GF)

Roasted Cauliflower with Harissa Butter, Mint Labneh,
Pickled Cauliflower & Toasted Peppitas (GF, Can be V)

Mains

Pan Fried Barramundi & Venere Black Rice Risotto with Preserved Lemon Butter (GF, NF)

Slow Cooked Lamb Shoulder with Green Olive, Pistachio Tabouleh & Mint Yoghurt (GF)

Beef Brisket with Horseradish Salsa Verde, King Brown Mushrooms,
Mash Potato & Bordelaise Sauce (GF, NF)

(Upgrade to Rump Steak - \$8 Surcharge Per Portion)

Eggplant Parmigianna with Tomato Sugo, Fior Di Latte & Basil (GF, NF)

Roasted Chicken Breast, Romesco, Potato & Lemon Thyme
Dauphinoise with a Balsamic Chicken Jus (GF)

Sides

Roasted Kipler Potatoes, Rosemary and Garlic Salt (GF, NF)

Shaved Sugarloaf Cabbage with Sherry Dressing, Parmesan, and Walnuts (GF)

Mixed Leaf Salad with Aged Balsamic and Shaved Radishes (GF, NF, DF)

Housemade Sourdough Focaccia with Roasted Garlic Oil (NF, DF)

Desserts

Dark Chocolate Tart with Maraschino Cherry (Can be NF)

Apple, Orange And Rosewater Ciambelle with Cinnamon Sugar & Vanilla Anglaise

Espresso Panna Cotta with Hazelnut Brittle (GF)

Brulee'd Cheesecake Tart, Macerated Berries, Limoncello (NF)

Premium PRIVATE DINING SEATED MENU

Sit-down Packages

\$110pp for 3 courses (Alternate Drop)

\$120pp for 2 canapés on arrival & 3 courses (Alternate Drop)

- Select up to 2 Entrees
- Select up to 2 Mains with 3 Sides
- Select up to 2 Desserts



PREMIUM SIT DOWN MENU

Food Selection

Choice of Canapés

Black Angus Beef Tartare with Black Pepper Zabaglione & Taploca Crackers *(GF,NF, can be DF)*

Oysters with Green Apple Mignonette *(DF,GF,NF)*

Porcini Arancini with Seasonal Mushrooms *(GF,NF)*

Entree

Hiramasa Kingfish Crudo and Citrus Cured Scallops with
Smoked Crème Fraiche & Blood Orange *(GF,NF)*

Braised Oxtail and Mortadella Agnolotti with Roast Chicken Emulsion,
Winter Mushrooms & Parmesan *(NF)*

Ora King Salmon and Prawn Raviolo with Saffron Bisque, Shaved Fennel & Espelette *(NF)*

Ricotta Gnocchi with Butternut Squash Veloute, Roasted Hazelnuts
& Crispy Saltbush *(Can be DF)*

Miso Pork Belly with Walnut Puree, Roasted Apples & Cider Jus *(NF, Can be DF)*

Smoked & Slow Cooked Lamb Ribs with Housemade Harissa,
Finger Limes & Buttermilk Flatbread *(NF)*

Main Course

Honey Roasted Duck Breast with Red Saurekraut Puree,
Barbeque Quince & Spiced Duck Sauce *(DF)*

Char-Grilled Rump Steak with English Mustard, Celeriac Pave,
Roasted Shimeji Mushrooms & Bordelaise Sauce *(GF)*

Lamb Shoulder Pithivier with Stinging Nettle, Hispsi Cabbage, Peas, Broad Beans & Lamb Jus *(NF)*

Pork Cotoletta with Smoked Potato Puree, Mustard & Tarragon Jus *(NF,Can be DF)*

Pan Seared Market Fish with Salted Cod Fritters, Pickled Kohlrabi & Mussel Escabeche *(NF)*

Miso Roasted Cauliflower Steak with Black Garlic Skordalia, Pickled Cauliflowers & Vegan Jus *(V,NF)*

Dessert

Caramelised Quince Tarte Tatin with Vanilla Bean Ice Cream & Crushed Pistachios *(Can be NF)*

Burnt Lemon & White Chocolate Parfait with Toasted Milk Crumble,
Freeze Dried Raspberries & Tarragon *(Can be GF)*

Dark Chocolate Delice with Hazelnut Brownie, Blood Orange Gel & Crème Chantilly *(GF)*

Strawberries & Cream with Elderflower Crème Brulee, Strawberries,
Balsamic Gel & Blueberry Sorbet *(GF)*



DRINKS PACKAGE

BEER, WINE & SOFTDRINKS PACKAGE

- 3 hours - \$70pp
- 4 hours - \$80pp
- 5 hours - \$90pp
- 6 hours - \$100pp

BASIC SOFTDRINKS PACKAGE

- 3 hours - \$30pp
- 4 hours - \$35pp
- 5 hours - \$40pp
- 6 hours - \$45pp

PREMIUM SOFTDRINKS PACKAGE

- 3 hours - \$40pp
- 4 hours - \$45pp
- 5 hours - \$50pp
- 6 hours - \$55pp

All guests must be under the same drink package.

Add cocktails to your package - \$45pp

Add spirits to your package - \$30pp







FAQs

Can I arrange a bar tab?

Yes absolutely! Frontside offers both beverages on consumption as well as beverage packages for all of your drinking needs!

Is there parking at the venue?

There is ample free on street parking all around Frontside.

Can we bring our own cake?

You are more than welcome to bring your own cake.

Can we decorate the space?

Yes! Frontside has a preferred supplier list of people we love and who know our venue, but you are welcome to use whoever you like. We just ask that they have the correct OH&S.

Can we bring in AV equipment?

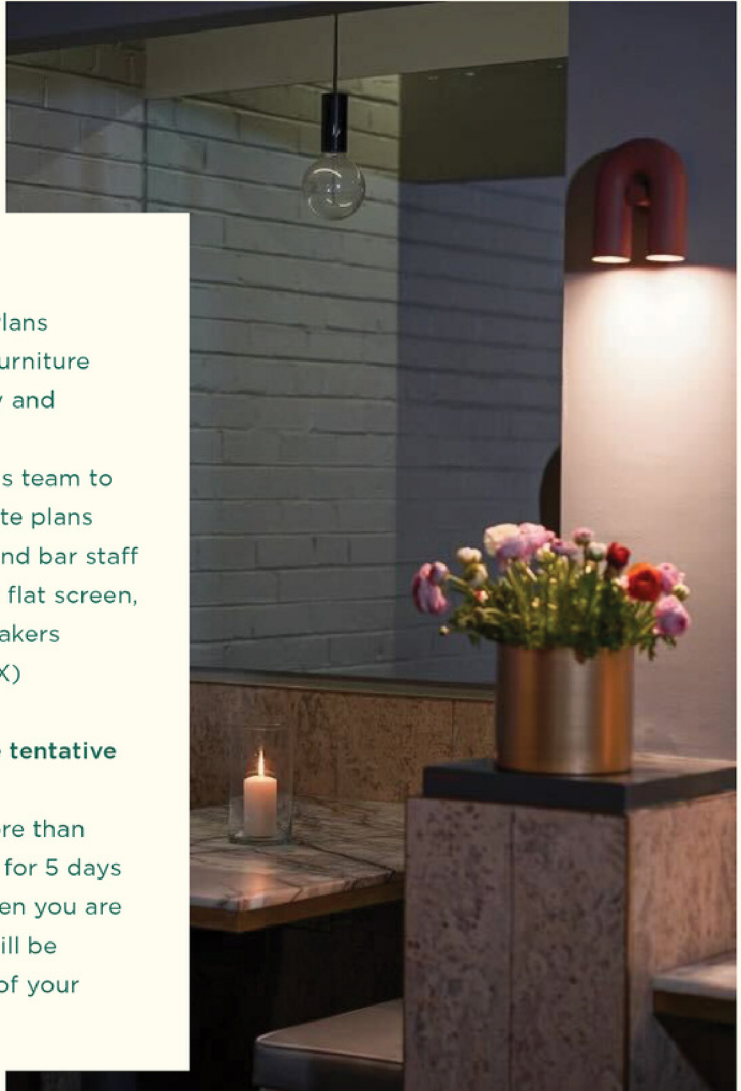
Absolutely! We can provide you with a flat-screen, mic, and speaker, and we have built-in speakers throughout the venue (indoors & outdoors) that you're welcome to use.

What's Included?

- Customized Floor Plans
- Use of our on-site furniture
- All crockery, cutlery and glassware
- Dedicated Functions team to assist with your on-site plans
- Experienced floor and bar staff
- Use of our in-house flat screen, microphone, and speakers (compatible with AUX)

Can we hold or make tentative bookings?

Of course, we are more than happy to hold a date for 5 days while you decide, when you are ready to book, you will be required to pay 25% of your minimum spend.





CONTACT US

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