



FRONTSIDE FUNCTIONS BROCHURE

www.frontsidefoodandwine.com.au



About **FRONTSIDE**

Welcome to Frontside—our hidden gem in the heart of Port Melbourne. Surrounded by low-rise buildings and lush greenery, our space offers a relaxed yet elegant setting, with plenty of outdoor seating and free parking to make things easy for you and your guests.

Whether you're celebrating a birthday, hosting a corporate dinner, saying "I do" in an intimate wedding, or gathering loved ones for a baby or bridal shower, Frontside is designed to feel warm, inviting, and effortlessly stylish—just like the moments you'll create here.

FRONTSIDE
FOOD & WINE

FENNELL ST. PRECINCT



Our VENUE

Located in the heart of Port Melbourne, Frontside is a warm and inviting space just minutes from the CBD. Surrounded by greenery and low-rise buildings, our space offers plenty of outdoor seating and free parking, making it easy for you and your guests to relax and enjoy the occasion.

Originally a 1920s chocolate factory, our beautifully restored redbrick building has been transformed into an elegant event space that is exclusively yours for the entire duration of your event. With soaring ceilings and original iron-framed windows, it's bathed in natural light, creating a warm and inviting atmosphere.

To elevate the experience, we offer optional add-ons like enchanting candlelight, custom floral arrangements, and the cozy warmth of our firepit. Our evening events come to life with our breathtaking European ash tree adorned with twinkling fairy lights, adding a magical touch to your celebration.

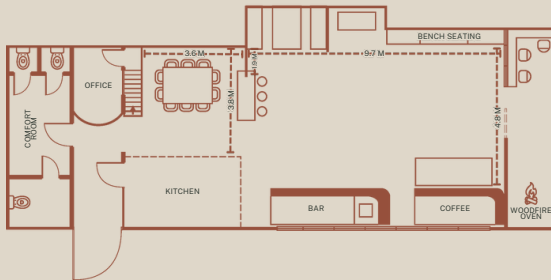
Whether you're planning a birthday, corporate dinner, boutique wedding, engagement party, baby shower, or bridal shower, Frontside is the perfect place to bring your special moments to life.

Our dedicated team is here to ensure every detail is perfect, making your event truly unforgettable.

Your Event, Your Way.



The 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 \$42 per person

6 Canapés and 1 Substantial \$48 per person

6 Canapés and 2 Substantials \$54 per person

If you choose to order canapés outside the package they are **\$7 per piece** and substantials are **\$9 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.



COLD SAVOURY CANAPÉ

Selection

Sydney Rock Oysters with Shiso & Pink Peppercorn Dressing (GF, DF, LF, NF)
Prawn & Avocado Tostadas with Jalapeño & Coriander (VO, GF, DF, NF)
Gildas with Guindilla, Stuffed Olive & Anchovy (GF, NF)
Gildas with Beetroot, Watermelon & Goat's Cheese (V, VGO, GF, NF)
Smoked Chicken Salads with Cos Heart, Soft Herbs & Parmesan (GF, NF, VO)
Lemon Ricotta Tarts with Marinated Zucchini & Fennel Pollen (NF, GF, V, VGO)
Mr. Cannubi with Capocollos, Smoked Bocconcini & Pickled Onion (NF, GF)

WARM SAVOURY CANAPÉ

Selection

Mac & Cheese Croquettes with Burnt Apple Ketchup (NF)
Pork & Fennel Sausage Rolls with Spiced Tomato (NF)
Potato Royals with Rainbow Trout, Crème Fraîche & Capers (NF, GF, VO)
Fried Raviolis with Goat's Cheese, Honey & Lemon (NF, VO)
Wagyu Bacon Skewers with Gentleman's Relish
Smoked Lamb Shoulders 'Kiev' with Garlic Butter & Harissa (NF, DF)

SAVOURY SUBSTANTIAL

Selection

Pulled Oyster Mushroom Quesabirrias with Cheese, Green Chilli & Coriander (V, VGO, NF, DFO)
Wagyu Smash Sliders with Cheese, Pickles & Kasundi Ketchup (NF, GFO)
Fillets 'O Whiting with Shokupans, Chunky Tartare & Mornay (PSC, GF, NF)

SWEET CANAPÉ

Selection

Strawberry Filos with Vanilla Cream & Pistachio (V, VGO, NFO)
Dark Chocolate Marquises with Crème Fraîche & Miso Caramel (V, VGO, NFO)





Private Dining **SEATED MENU**

Private Dining Seated Menu \$95pp for
3 courses (Sharing Style).

- ✦ 3 Entrées
- ✦ 2 Mains with 2 Sides
- ✦ 2 Desserts



SEASONAL SIT DOWN MENU

Food Selection

ENTRÉES

Sharing Style

Spelt Flatbread with Cultured Butter & Fennel Pollen (GFO, DF, V, VGO, NF)

Heirloom Beetroot & Watermelon with House Curds, Chicory & Toasted Granola (V, VGO, DFO)

Mr. Cannubi Capocollo & Jambon with Guindilla & Habanera Mustard (NF, DF, GFO)

MAINS

Sharing Style

Sher Wagyu Rump Cap with Pearl Onions & Sauce Diane (NF, GF, DFO)

Dry-Aged Victorian Duck with Rainbow Chard, Blood Orange & Wholegrain Mustard (NF, GF, DFO)

SIDES

Sharing Style

Kestrel Potatoes with Confit Garlic

Organic Farm Leaves with Radish, Citrus & Herb Dressing (V,VG,NF,GF)

DESSERTS

Individually Plated

Dark Chocolate Marquise with Crème Fraîche, Strawberries & Pistachio (NFO, DFO, V, VGO)

Strawberry Filo with Vanilla Cream & Pistachio (V, VGO, NFO)

V - Vegetarian, VO - Vegetarian Option, VG - Vegan, VGO - Vegan Option, GF - Gluten Free, GFO - Gluten Free Option, DF - Dairy Free, DFO - Dairy Free Option





Drinks PACKAGE

BEER, WINE & SOFTDRINKS PACKAGE

- ✦ 3 hours - **\$75pp**
- ✦ 4 hours - **\$85pp**
- ✦ 5 hours - **\$95pp**
- ✦ 6 hours - **\$105pp**

All guests must be under the same drinks package.

Add cocktails to your package - \$50pp

Add spirits to your package - \$35pp





Frequently **ASKED QUESTIONS**

✦ **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.

✦ **Do you cater to dietary requirements?**

Yes! We try to accommodate dietaries as much as possible. Our team is happy to assist you in selecting food options that meet your specific requirements.

Can we hire outside caterers/food suppliers?

- ✦ We provide full catering services, so we kindly ask that you do not bringing outside food. However, you're more than welcome to bring your own cake or any special sweets like cookies that we don't offer.





Frequently **ASKED QUESTIONS**

✦ **What's Included?**

- Exclusive use of the venue.
- 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.



Check us out!

Take the stress out of venue hunting and let our virtual tours bring the perfect space to you. It's all about convenience and making sure you find the ideal setting for your special occasion, hassle-free!



[Video Walkthrough](#)



[Images](#)



Contact us:



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