

# FUNCTIONS

Looking for somewhere to celebrate?

Our unique waterfront venue is the perfect place for any and all occasions with several tailored options available.

We look forward to customising a functions package unique to your occasion.



# TERRACE

The terrace is our undercover outdoor dining area with ceiling shutters and wind breaker blinds, this space is all weather suitable and perfect for a more casual setting.

Given this is not exclusive use of our venue please be aware our dining room will be available to the public however alternative access will be used.

Capacity:  
Maximum 30 people



# FULL VENUE

Full venue hire is available for any size occasion, however it is a requirement on all events over 35 people as this allows our team to give full attention to you and your guests for the ultimate experience.



# FOOD

Functions are catered for on our Chefs Choice tasting menu:

This consists of 6 courses in our famous shared style (including dessert) portion controlled to suit all size functions.

This package starts from \$80pp with optional added extras.



# EXTRAS

Optional canape extras can be added to the Chefs choice (1p/\$9pp ). These include:

Sebago hash topped with taramasalata & Yarra Valley salmon caviar

or

Fried pizza bread topped with Mortadella & green olive tapenade



# EXTRAS CONT

We also have available fresh  
Sydney Rock Oysters  
(2pp/\$11pp)  
with our seasonal dressing

If required these can be  
ordered in larger quantities at  
a cost of \$6per unit.



# M E N U

Our menu is ever changing to keep things fresh and allow us to use produce at peak season. Whilst we can offer a sample menu of what you'll be enjoying on the night, our menu is always subject to change.



# SAMPLE MENU

Starters:

Tuna Crudo-  
apple, ginger, avacodo + black sesame  
rice cracker

Grilled shishito peppers- + stracciatella  
salted cucumbers

Red lentil & carrot dip-  
Toasted chilli oil, crispy chickpeas +  
charred turkish bread





# SAMPLE MENU

## Mains:

Crispy fried aubergine-  
Smoked tomato & red pepper  
emulsion, fenugreek, feta yoghurt +  
mint

Free Range charcoal Chicken-  
parsnip, chicken 'chorizo', chimichurri

Spring salad

Desert- >  
Black sesame frangipane  
strawberries, buttermilk + matcha



# DRINKS

At Elementa we work closely with small, local and interstate wine makers to bring you the best of the varieties available each season to pair perfectly with our seasonal food menu.

We will work with you to ensure your guests have the experience you are looking for whether that be an open bar or set menu. This can be made up of a selection of white & red wines/ bubbles / beers and spirits.

The sky is the limit here, place as little or as much as you like on the bar tab. Our staff will let you know as it gets close to your limit and take instructions from there.



# COCKTAILS

We love a good cocktail and would love to allow your guests to enjoy one if you so wish.

To ensure a smooth flowing service we will have a limited cocktail list available if this is something you would like to offer your guests.

This includes:

- Margarita
- Espresso Martini
- Aperol Spritz
- Limoncello Spritz



# ENTERTAINMENT

Hosts are welcome to provide our team with public spotify playlist to suit your occasion. Alternatively we allow any and all external entertainment that you may choose to hire. We ask that you provide our contact details to any artists or DJ's so to ensure they can contact us to obtain any logistical information required.

Dont know what to play?

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Our team have extensive playlists available of all genres if you would rather not make any descisions when it comes to the music.



# LETS TALK \$\$

As mentioned, we have a few options available for hosting your event.

For exclusive use hire of our venue and bookings over 35pax, the following minimum spends apply:

Wednesday- Thursday \$4,500

Friday- Saturday - \$7,500



# FINE PRINT

In order to secure your booking we require a deposit of 50% for all exclusive use functions, with the remaining balance to be paid 7 days prior to the event.

Our menu is seasonal and will be ever changing, however a copy of the menu as close as possible to what your guests will be enjoying can be provided the week leading up to your event.

Dietaries- We aim to accomodate for all dietary requirements as best we can however we require at least 5 days notice of all allergies and intollerances.

Any last minute dietary adjustments sadly will not be catered for.

Times available for terrace only functions:

5:30pm-5:45pm start times

7:30pm-7:45pm start times

