

A nighttime photograph of the Polly bar building. The facade is ornate with a large, illuminated sign that reads "Polly" in a cursive font. Below the sign are large glass windows and doors. The number "401" is visible above the entrance. In the foreground, a red car is on the left and a blue car is on the right, both blurred with light trails from their headlights and taillights. The overall scene is lit with warm yellow and orange tones from the building's lights, contrasted with the cool blues and reds of the passing vehicles.

Polly

FUNCTIONS

menu & packages

401 Brunswick Street, Fitzroy VIC 3065

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pollybar.com.au

• Fitzroy •
COCKTAIL BAR
• SINCE 1999 •

Polly

Discover

Polly Cocktail Bar,
located in the heart
of iconic Fitzroy.

With a history of over 20
years!

Hosting everything from
birthdays to corporate
functions,

Polly Cocktail Bar is
the ideal venue to host
your next event or party.





THE SPACES

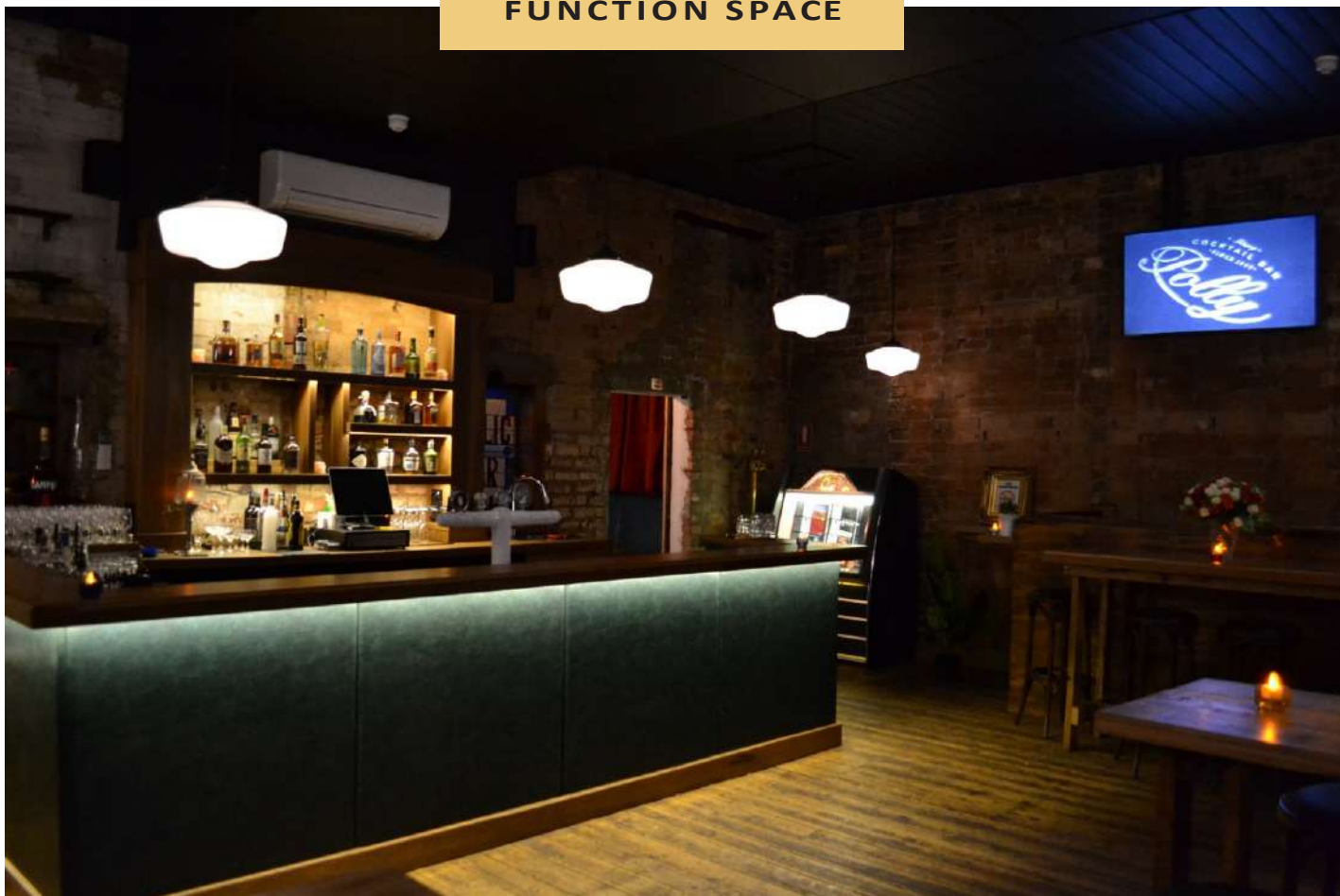


Flexible and inviting spaces that are sure
to wow your guests.

POLLY MAIN BAR



**PRIVATE
FUNCTION SPACE**





Polly Cocktail Bar is a one of a kind – with a plush, boudoir-inspired interior, deep leather armchairs, chaise lounges and swathes of velvet, along with gilt-framed pre-Raphaelite paintings and Art Deco embellishments your guests are guaranteed not to be disappointed.

Total Capacity 120 guests
Sitting 70 guests
Standing 50 guests

Furniture

Crimson couch settings, and velvet bar stools.

Features

Smoking atrium
Island Bar in the center of the room.



Ideal for larger groups and birthday parties where guests may want to stand & mingle more.

Capacity 35 guests
This can be increased with the adjoining Front Atrium to 50 guests comfortably, including an enclosed smoking atrium.

Furniture

A mix of couch settings, and velvet bar stools.

Features

This is not a private room, however is a private area in the bar that can be cordoned off for your exclusive use.



This space is perfect for those groups that want a bit of privacy and seclusion. Set above Polly Cocktail Bar this hidden gem was recently renovated, keeping the key features of the original building at its heart.

Capacity 65 guests

Seats 26 guests

Entrance

through Polly Cocktail Bar

Furniture

Wood and leather bar stools and bench seating

Features

Smoking balcony

Three separate televisions for slideshows/sports

Spotify through sound system

Private bartender/s

Juke box





DRINK PACKAGES

A variety of drink packages to suit
everyone's tastes and anyone's budget.



BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event. At any point you are welcome to turn the bar into a cash bar, so your guests can purchase their own drinks.



CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.



BEVERAGE PACKAGES

Raise a glass and celebrate your birthday party with our free-flowing beverage packages. Choose from a range of premium beverage packages featuring wines, tap beers, & spirits.

- Premium -
- Deluxe -

Premium

Tap Beer

3+ rotating taps
(please ask for current selection)

Wine

- Trentham Estate Shiraz / Murry Darling NSW
- Berton Cabernet Sauvignon / Yenda NSW
- Yarran Cuvee Blanc / Riverina NSW
- Trentham Estate Sauvignon Blanc / Clare Valley SA

Bottled Beer

- James Squire Orchard Crush Apple Cider / VIC
 - Corona / Mexico
- James Boags Light / VIC
- Heineken / Netherlands

Other

- Soft Drinks & Juices

Duration

2 hours \$42 per person
3 hours \$52 per person
4 hours \$62 per person

Deluxe

Tap Beer

3+ rotating taps
(please ask for current selection)

Wine

- Trentham Estate Shiraz / Murry Darling NSW
- Berton Cabernet Sauvignon / Yenda NSW
- Yering Farm Pinot Noir / Yarra Valley VIC
- Yering Farm Pinot Rose / Yarra Valley VIC
- Trentham Estate Moscato / Mildura VIC
- Kilikanoon Pinot Gris / Clare Valley SA
- Trentham Estate Sauvignon Blanc / Murry Darling NSW
 - Yarran Cuvee Sparkling / Murry Darling NSW
 - Rizzardi Prosecco / Barbolino Italy

Bottled Beer

- Hawkers Pale Ale / VIC
- Panhead Extra Pale Ale / NZ
 - Corona / Mexico
 - Kirin Ichiban / Japan
 - Heineken / Netherlands

Other

- Soft Drinks & Juices

Duration

2 hours \$58 per person
3 hours \$70 per person
4 hours \$80 per person

Add a cocktail on arrival \$15 per person

Add spirits for an additional \$10 per person per hour

- Bombay Dry Gin / United Kingdom
- Bacardi Dark & White Rum / Puerto Rico
- Jose Cuervo Tradicional Silver Tequila / Mexico
 - Wyborowa Vodka / Poland
- Dewars White Label Whisky / Scotland
 - Old Forester Bourbon / USA



FUNCTION COCKTAILS

Cocktails stirred, shaken, & mixed
by award winning bartenders.



– prices per cocktails –

Happily, Ever After (\$20)

Vanilla vodka with raspberry liqueur & apple schnapps, cranberry juice & vanilla syrup. Fairy floss in a glass.

Espresso Martini (\$20)

The Melbourne favourite, made with coffee liqueur, rye vodka, vanilla & caramel. Shaken twice for a lush, creamy texture.

Best on the street.

[vegan]

Curly Wurly (\$18)

ATreatForBigKids–milkchocolate liqueur, vanilla vodka, Bailey's, caramel and a dash of salted cream. Everything you remember with some good stuff thrown in.

Melbourne Weather (\$19)

Our local twist on a “Dark & Stormy”. Melbourne Breakfast tea-infused white rum, fresh cut lime & Angostura bitters, topped with ginger beer. Tastes amazing, regardless of the weather.

[vegan]

Lemon Meringue (\$20)

Citrus infused vodka sweetened with limoncello, caramel & vanilla. Dusted with cinnamon sugar. Like the real thing, only better.

[vegan optional]



CLASSIC COCKTAILS

– all classic cocktails are \$21 –

Old Fashioned

Oldest cocktail in the book. Choose whisky or choose rum, you cannot choose wrong.

Margarita

Tequila, lime and salt, enough said.

Vodka/Gin Martini

James Bond prefers them shaken not stirred, what about you?

Sours- Whisky, Amaretto

You have not lived 'till you've tried a sour!

Negroni

A bitter sweet romance of Campari, gin and sweet vermouth.

Moscow Mule

Vodka, ginger beer and lime, can it get any better?

Cosmopolitan

Vodka, cranberry and triple sec, as colourful as the '80s!

Mojito

Take a sip of this amazing mix of light rum, lime, mint and sugar, close your eyes and let your imagination take you to the tropics.



CANAPÉ MENU

Mingle with family and friends, & graze
on a selection of canapés.

CANAPÉS

Catered by Rusticate Produce

30 pieces per platter

*Recommended one platter between every
8 guests*

Pork and Fennel Sausages \$100

Gourmet Pork and Fennel Sausages
served with a homemade relish

Caprese Skewers (VG, GF) \$80

Cherry tomatoes, basil
and bocconcini drizzled with
a balsamic glaze

Falafel Bites (VG, GF) \$80

Chickpea falafel with beetroot
hummus and cornichons

Arancini \$80

Assorted Arancini topped
with mayo and fresh herbs
**vegetarian on request*

Bruschetta (VG, GFO) \$80

Tomato, basil, and red onion
bruschetta

Sausage Rolls \$110

Beef and pork sausage rolls served
with a house made relish

Gourmet Pies \$110

A mixed selection of beef &
wine, and chicken & leek

DESSERT

Petite fours \$85

30 pieces per platter



Authentic Italian Pizzas
All Large

Margherita (v) \$19

Tomato, mozzarella, basil, oregano & olive oil
(Add Buffalo Mozzarella +3)

Napoletana \$20

Tomato, mozzarella, olives, anchovies, oregano & olive oil

Capricciosa \$20

Tomato, mozzarella, ham, mushrooms, olives, oregano & olive oil (Add artichoke +1)

Frantellino \$20.5

Tomato, bocconcini, hot salami, olives, basil & oregano

The Bont \$21.5

Tomato, mozzarella, pulled pork, basil, garlic & sage

Tropical \$20

Tomato, mozzarella, ham, pineapple & extra cheese

Al Prosciutto \$21.5

Tomato, bocconcini, prosciutto, olives, rocket, parmesan, oregano & olive oil

Al Francesco \$21.5

Tomato, mozzarella, prosciutto, roasted red capsicum, olives, feta, pesto & oregano

Formaggi (v) \$21.5

Mozzarella, gorgonzola, feta, ricotta, pecorino & cracked pepper

Mexican \$20.5

Tomato, mozzarella, ham, hot salami, capsicum & chilli

Di Mare \$21.5

Mozzarella, prawn cutlets, scallops, shrimp, mussels, vongole, garlic, parsley & drizzle o Napoli

Salsicce & Funghi \$21.5

Mozzarella, mushroom, pork & fennel sausage, garlic & parsley

Agnello \$21.5

Slow cooked lamb, feta, mozzarella, red onion, rosemary, garlic & parsley

Ortolana (v) \$21.5

Bocconcini, grilled eggplant, zucchini, red capsicum, potato, pesto, garlic & oregano

Zucca (v) \$21.5

Tomato, mozzarella, roasted pumpkin, feta, basil, pine nuts, spinach, rosemary &

Vegetariana (v) \$20

Tomato, mozzarella, mushrooms, capsicum, onion, olives, garlic & parsley

Alle Melanzane (v) \$20.5

Tomato, mozzarella, grilled eggplant, basil, garlic, parmesan cheese & parsley

Extras

Gluten free base + \$3

Vegan Cheese + \$3