

TELLER

TELLER

FUNCTION
PACK

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TELLER

Inside this former State Bank of Victoria building is Brunswick East's local.

Now reimagined, she has grown into her spot in the neighbourhood over the last century, nestled beside an iconic and towering canary palm.

Her red brick walls have seen everything from robberies to record releases, but these days she's just out to enjoy the finer things in life.

Select one of Teller's designated function areas and let us play host. Teller has multiple spaces to suit any event with an array of dietary friendly cocktails and set menu options.

Whether you are looking for an intimate private dining experience or a larger cocktail style gathering, we have the perfect opportunity.

Speciality events - family gatherings for birthdays, anniversaries, christenings, engagements & weddings, Christmas celebrations along with corporate events such as end of financial year parties, meetings, seminars & trivia nights - anything is possible at Teller!





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TELLER



UPSTAIRS

PRIVATE FUNCTION SPACE & BAR

This is our all encompassing space for you to do as you please. Your own bar, own bathrooms, blank canvas so you can style or decorate to your hearts desire (minus the confetti & glitter).

SET UP OPTIONS

Seated:

- 40-50 guests on 2 long banquet tables for maximum of 20 guests each + one table for up to 10 guests

Includes: linen table cloths, linen napkins, cutlery, crockery, personalised menu & signage

Standing / Cocktail:

- Stands up to 60 guests

Includes: high & low cocktail tables, cake & presents table with linen, personalised menu & signage

AV OPTIONS

- Microphone
- Smart TV
- Play your own music via bluetooth
- Hire live music / DJ / band (security charges will apply)
- Flipchart & Pens

FRONT BAR

You can stop in for a drink (or three), to catch up with your friends or to bring the kids in for a Sunday roast.

There are high and low tables available, you can order at the table or at the bar and there is wheelchair accessibility.

An ideal space for a casual drinking spot for up to 45 guests standing or an exclusive event venue for 36 guests seated with your ability to play your own music via bluetooth.



LANEWAY / BEER GARDEN

This is a perfect space for groups who want to come for casual gathering, catch up for drinks & some nibbles, enjoy the alfresco dining area.

High or low tables available, QR codes for pay as you go ordering, wheelchair accessible & outdoor heating. It is also where we can welcome all of the fur babies!

This is also available to be exclusively booked out (weather dependent) for up to 70 guests seated on a variety of table arrangements, or standing.



ANNEX

PRIVATE DINING ROOM

Our intimate space, that has already been part of so many beautiful memories. This space can has access to both the indoor garden bar pavilion and our outdoor laneway / beergarden and fully wheelchair accessible.

SET UP OPTIONS

Seated:

- 1 long banquet table - 20 guests
- 3 seperate tables - 27 guests

includes linen napkins, cutlery, crockery & personalised menu

Standing / Cocktail:

Stands up to 30 guests

Bar height & low cocktail tables, cake & presents side table, personalised menu

AV OPTIONS

- Smart TV
- Flipchart & Pens

GARDEN BAR PAVILION

Our grand main dining space, beautifully lit with natural light and greenery. Can accommodate large groups of up to 120 guests when the use of the Annex is included.

Wheelchair accessible.

SET UP OPTIONS

Seated:

- Up to 8 x tables of 10 guests each

includes linen napkins, cutlery, crockery & personalised menu

Standing / Cocktail:

Stands up to 100 guest (+ 20 if including the Annex)

includes high & low cocktail tables, cake & presents side table, personalised menu

AV OPTIONS

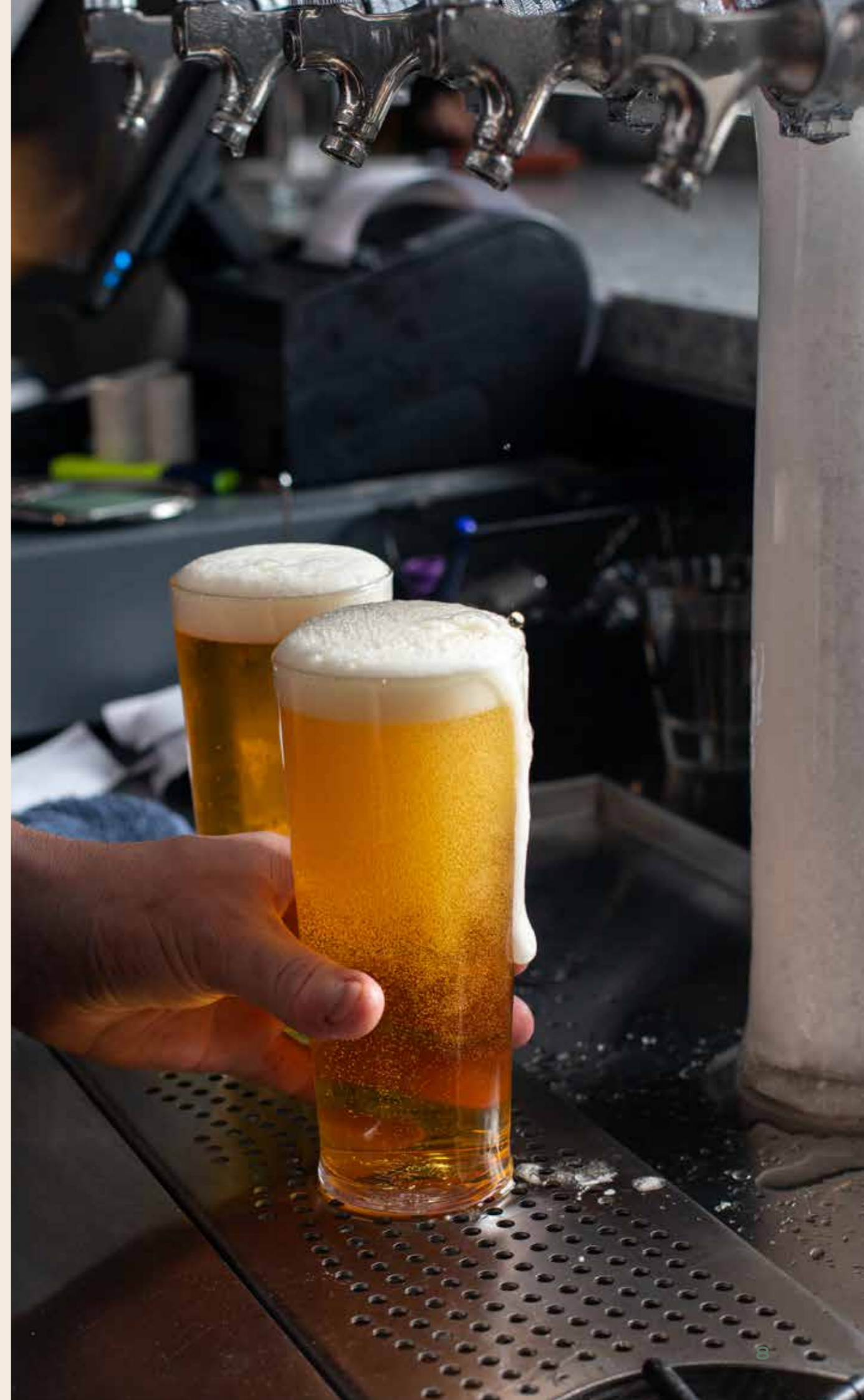
- Microphone
- Smart TV
- Play your own music via bluetooth



FUNCTION PACK



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CANAPÉS / STARTERS

MINIMUM OF 30 PIECES PER CHOSEN ITEM

GRAZING BOARD

\$90 (SERVES 6 GUESTS EACH)

a selection of local cheese & charcuterie, pickled guindillas, sourdough, dip, house lavosh ^{DFO | GFO}

CHEF PLATTERS

\$130^{EA}

30 pieces per platter at chefs choice with a mix of vegetarian & non-vegetarian options included

COCKTAIL PACKAGE

\$60 ^{PP}

chefs choice 8 small bites, 2 bowls + something sweet

\$5 ^{ITEM}

spiced chickpea falafel, pepita za'atar ^{VG | GF}

leek & thyme tart, kale pesto, olive ^V

green herb arancini, mozzarella, beetroot cream ^V

freshly shucked oyster, natural ^{OR} chardonnay mignonette ^{DF | GF}

smoked ham hock & pea croquettes, mustard mayo

chermoula chicken skewer, preserved lemon labne ^{GF}

taramasalata, herb oil, crouton, roe pork & fennel sausage roll, smoked romesco sauce

\$6.50 ^{ITEM}

sweet potato & spring onion fritter, jalapeno vegan mayo ^{VG}

lamb kofta, preserved lemon & labne

spinach & ricotta sausage roll, smoked tomato relish ^V

white fish tartare, fennel, witlof, aperol dressing ^{DF | GF}

buttermilk fried chicken, fiery hot sauce

mini teller cheeseburger, pickles ^{GFO}

buttermilk chicken slider, ranch sauce

\$10 ^{ITEM} HANDHELD BOWLS

chickpea falafel, coconut tzatziki, pickled beetroot ^{VG}

truffle gnocchi, parmesan cream, mushroom ^V

roasted cauliflower, harissa, tarator, farro ^{VG | GFO}

crispy skinned barramundi, truffle dressing, black rice ^{GF}

fish & chips sauce gribiche ^{DF | GFO}

penne, braised beef cheek, smoked tomato, horseradish

\$6 ^{ITEM} SOMETHING SWEET

macaroon ^{GF}

lemon meringue tarts

chocolate truffle ^{GF}

chocolate brownie



SET MENU #1

2 COURSES \$48^{PP} / 3 COURSES \$60^{PP}

MIN. 10 GUESTS - MAX. 40 GUESTS

SHARED ENTREES

whipped fava, dukkah, tuscan bread ^{VG|DF|GFO}

lamb meatballs, smoked eggplant,
chermoula ^{GF|DFO}

pea & ham croquette, mustard mayo

MAIN

organiser to choose 3 dishes to be served alternative drop
^{OR} individually if pre-ordered 14 days prior to the event

chicken schnitzel, remoulade, tarragon butter,
lemon

teller bacon cheeseburger, pickle ^{GFO}

pan roasted market fish

truffle gnocchi, parmesan cream, mushrooms ^V

½ roasted cauliflower, currants, preserved lemon,
almonds, mint ^{VG|GF|DF}

SHARED SIDES

rosemary salted chips + leaf & herb salad

DESSERT

served alternative drop

chocolate mousse, strawberry cream ^{GF}

vanilla & turmeric crème brûlée ^{VG|GF|DF}

ADD ONS

+ grazing boards \$90 (serves up to 6 guests)
selection of local cheese & charcuterie,
pickled guindillas, sourdough, dip,
house lavosh ^{DFO|GFO}

+ ½ dozen freshly shucked oysters,
chardonnay mignonette \$30

+ extra main option \$10^{PP}

→ sirloin (served medium) onion jam,
peppercorn sauce, cress ^{GF|DFO}

+ 1 extra side \$5^{PP}

→ rosemary salted chips, aioli ^{VG|GF*|DF}

→ greens, lemon, aleppo chilli, almonds ^{GF|DFO}

→ baby gem salad, shallot dressing ^{VG|GF|DF}

→ chimichurri carrots, hazelnuts,
whipped feta ^{V|GF|DF}

+ cheese platters \$10^{PP}

+ festive upgrade \$15^{PP}

→ extra entree & main options

→ bon bons for the table



SET MENU #2

2 COURSES \$60^{PP} / 3 COURSES \$75^{PP}

MIN. 20 GUESTS

TO START

warm bread, black garlic butter ^{GFO | DFO}

ENTREE

organiser to choose 3 to be shared ^{OR} served alternatively

spiced pumpkin, zhoug, farro, tarator ^{VG | DF}

sumac cured ocean trout, cucumber, dill,
creme fraiche ^{GF}

lamb meatballs, smoked eggplant, chermoula,
labne ^{GF}

crispy school prawns & whitebait, lemon, aioli ^{DF}

burrata, orange caramel, fennel ^{VI | GF}

MAINS

organiser to choose 3 to be shared ^{OR} served alternatively

½ roasted cauliflower, currants, preserved lemon,
almonds, mint ^{VG | GF | DF}

pan fried barramundi, white bean puree, golden
raisin escabeche ^{GF | DF}

grilled sirloin (served medium), onion jam, red
wine sauce ^{GF | DFO}

chargrilled free range chicken, ajo blanco,
chimichurri ^{GF | DF}

12 hour lamb shoulder, greens, agrodolce ^{GF | DF}

SIDES FOR THE TABLE

house salads ^{VG | GF | DF}

chimichurri carrots, hazelnuts, whipped feta ^{VI | GF}

DESSERT

organiser to choose 2 to be served alternatively

meringue, mango, passionfruit,
crème fraiche ^{GF | DFO}

local brie, quince, house lavosh ^{GFO}

date & walnut pudding, butterscotch sauce,
mascarpone

chocolate tart, salted caramel cream

ADD ONS

+ ½ dozen freshly shucked oysters,
chardonnay mignonette \$30

+ 1 extra side \$5^{PP}

→ rosemary salted chips, aioli ^{VGO | GF* | DF}

→ greens, lemon, aleppo chilli, garlic crumbs

+ add cheese platters \$10^{PP}

+ festive upgrade \$15^{PP}

→ extra entree & main options

→ bon bons for the table

BEVERAGE PACKAGES

BEVERAGE PACKAGE #1 3 HR \$50^{PP} | 4 HR \$60^{PP}

Inclusive of a house selection of sparkling, white, red wine, beer on tap (moondog pale ale, stomping ground lager), light beer (stone & wood light), soft drinks & juices

BEVERAGE PACKAGE #2 3 HR \$65^{PP} | 4 HR \$75^{PP}

Inclusive of a premium selection of sparkling, two whites, two red wines, beer on tap (moondog pale ale, stomping ground lager), light beer (stone & wood light), sparkling water, soft drinks & juices

BEVERAGE PACKAGE ADD-ONS

- + Add a welcome cocktail on arrival \$15^{PP}
- + Spirit upgrade \$10^{PP/HOUR}

NON-ALCOHOLIC PACKAGE 3 HR \$35^{PP} | 4 HR \$45^{PP}

Inclusive of non-alcoholic beers, wines, cocktails, soft drinks & juices

OTHER BEVERAGE OPTIONS

PAY AS YOU GO / "CASH BAR"

Your guests pay for their drinks on a consumption basis.

BEVERAGE TAB

Nominate an amount you wish to spend on beverages and we will coordinate with you prior to your function what your limit is. We request you specify what drinks you will allow to go towards the tab prior to the event.





CORPORATE PACKAGES

MORNING ^{OR} AFTERNOON TEA \$20^{PP}

a selection of sweet & savoury scones, spiced butters, jams & creams

or house baked cookies & warm chocolate brownies

allpress coffee, tea & fresh juices

ALL DAY PACKAGE \$50^{PP}

morning/afternoon tea

A selection of sweet & savoury scones, spiced butters, jams & creams OR
house baked cookies & warm chocolate brownies

lunch

- A selection of filled sandwiches & rolls
- 3 canapes per person

all day

allpress coffee, tea & fresh juices



GETTING HERE

PARKING

Paid multi-park at 183 Weston Street, Brunswick East, or street parking on Lygon.

PUBLIC TRANSPORT

Take either the number 1 or the number 6 tram, and get off at Stop 120 on cnr Lygon and Weston Streets, and walk back 100m to find Teller. Look for the giant palm. You can't miss it.

UBER/RIDE SHARE/TAXI

Teller is listed in all the popular ride-sharing apps, so it's only a matter of a quick search.



TERMS & CONDITIONS

BOOKINGS

- » Functions are confirmed with the receipt of a deposit and the signing of the booking information form (which accepts these terms and conditions).
- » Deposit Requirements:
 - Function with exclusive use of an area or room & minimum spend of less than \$4000 - \$1000.
 - Function with exclusive use of an area or room & minimum spend of more than \$4000 - \$2000.
 - Annex or Bookings of 20 or more guests require a deposit - \$500.
- » Deposits will be deducted from the final bill on the day of your event. Or can be refunded back on the credit card supplied from the manager on duty; provided minimum spend is met
- » Should you wish to cancel your function, Teller requires a minimum of 31 days written notice to receive a full refund of deposit or it can be used as a credit towards your next function. If you are cancelling within this period, the following applies:
 - Within 14-30 days of the booking, Teller will retain 50% of the deposit.
 - Within 13 days of the booking will retain full deposit.
- » COVID related cancellations are dealt with on a case by case basis.
- » Your function time has a maximum of 4 hours for lunch/ dinner functions unless otherwise arranged with management.
- » All functions must adhere to the minimum spend agreed to. You are liable for the differences in the event of minimum spend not being met. The minimum spend includes any food and beverages consumed or purchased during the function.
- » Final guest numbers and dietaries must be provided 7 days prior to your function. If numbers change after this date you will be charged for the maximum numbers confirmed. COVID related changes, we will honour guest count reduction up to 48 hours prior to function date.
- » Laneway/ Beer Garden bookings must vacate by 10pm as per licensing restrictions.

FOOD AND BEVERAGE

- » The event Food & Beverage selections / tab limit will need to be confirmed 14 days prior to your event.
- » Menus are subject to change depending on seasonal availability of stock.
- » Teller is a fully licensed venue and we do not allow external food or beverage onto the premises. The only exception is a birthday celebration cake where arrangements have been made with Teller in advance. If you would like Teller to cut and present your cake on to individual plates, with cream this will be a \$4pp cakeage fee. To cut and serve your own cake or have Teller cut & serve on to platters with napkins provided for guests to serve themselves then there will be no charge.
- » Note: No BYO beverage is allowed onto the premises.

CREDIT CARD SURCHARGE

- » Deposits paid by credit card will be processed via Stripe. Surcharges apply for this service a rate of 1.75% of the deposit amount + 30¢.

PAYMENTS

- » We accept payments from all cash and debit/ credit cards including Visa/ MasterCard/ Amex
- » All bills must be paid prior to or in full on the day of your event or booking.
- » 15% Surcharge applicable on public holidays.

SECURITY

- » Teller does not take responsibility for any items brought by patrons onto the premises.
- » It is your responsibility to ensure the security of your equipment and your guest's possessions whilst on the premises.
- » For private bookings held at Teller security guards may be required subject to the size of reservation at an additional cost. This will be communicated to you at the time of your booking.

ENTERTAINMENT / DECORATION / MUSIC

- » It is your/ the external suppliers responsibility to ensure that any external AV equipment is compatible with our in-house equipment. You may test any of this equipment prior to your function.
- » No decorations or the like are sticky taped, stapled, nailed, screwed to the walls, doors or any other surfaces of the venue. Blue-tack may be used at the discretion of management. No confetti or metallic table scatters of any kind are to be used throughout the whole venue (including outdoors). Signage in Teller's public areas is to be kept at a minimum and approved at the discretion of management.
- » According to our liquor license, no DJ/Bands/Live Music is permitted on the ground floor. DJ/Band permitted available on TELLER Upstairs Function Room which will require a security guard to be hired.

CLIENT RESPONSIBILITIES

- » You are expected to conduct your function in a legal and respectable manner and are responsible for the conduct of its guests and invitees.
- » You will be charged for any damage/ extra cleaning that is required to the venue, the property or its staff.
- » Please also note that in line with Australian legislation relating to responsible service of alcohol, Teller management reserves the right to terminate a function, refuse service to any guest deemed intoxicated, or take responsible action to assist any intoxicated guest from the premises. Minors are allowed into the premises under the supervision of a parent or guardian and must not consume any alcoholic beverages.
- » Teller would kindly ask you to be mindful of our neighbours when exiting the premises.

VENUE / DISABILITY ACCESS


- » Teller is located in a heritage building and access to the upstairs function room is available via stairs only.
- » The ground floor has disabled access and accessible bathrooms.




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LET US HOST YOU

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 03 9109 9666