

THE EVENTS PACK

THE GEORGE
ON COLLINS



SET THE SCENE FOR YOUR NEXT EVENT AT THE GEORGE ON COLLINS: ONE OF MELBOURNE'S FAVOURITE PLACES TO DINE.

Open from lunch 'til late, The George has a rare kind of magic – the ability to adapt to different crowds, moods and moments. Whether you're hosting a corporate function, a birthday bash or a cocktail party, The George creates just the right atmosphere to make it a memorable occasion.

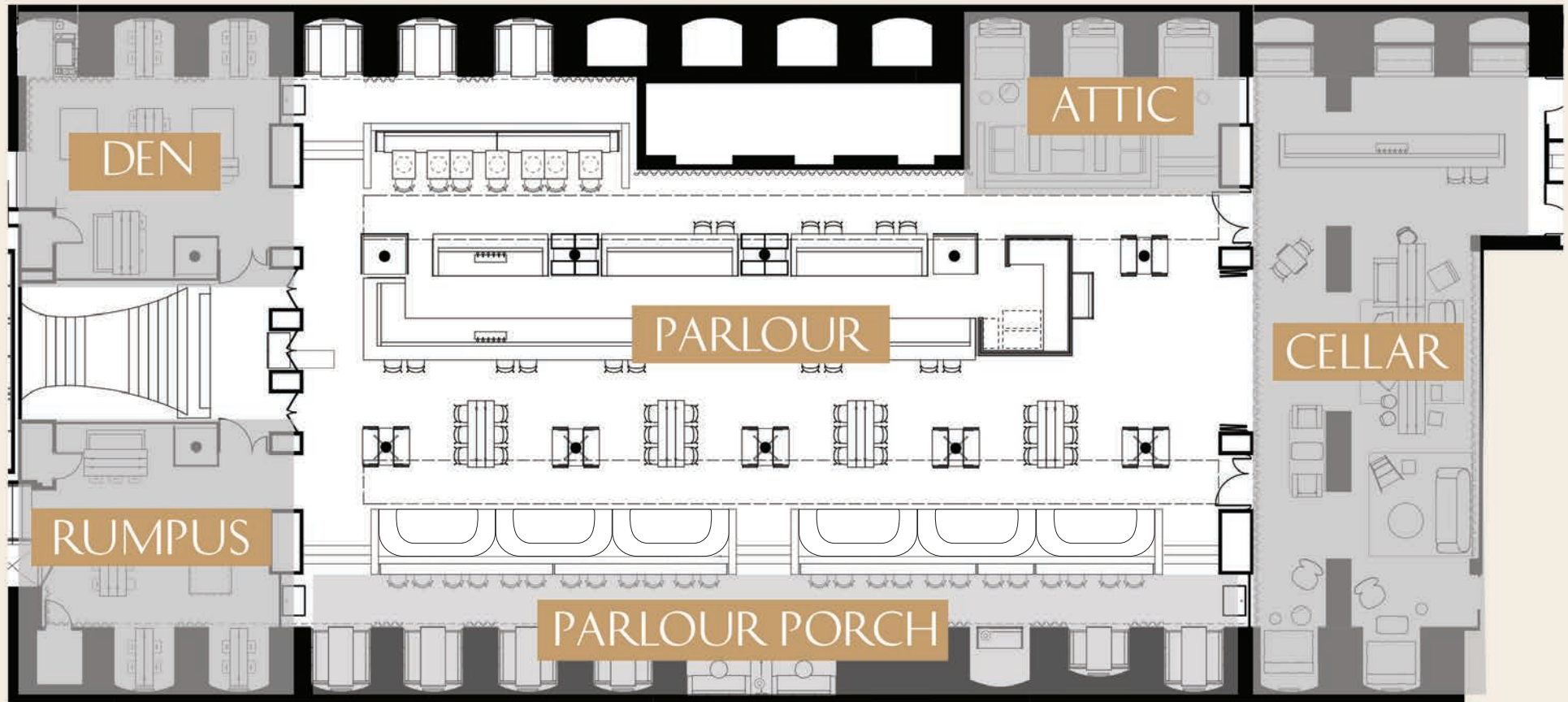
Step into 'our house' and you'll encounter a range of different spaces, each with its own unique character and charm. We love nothing more than bringing these rooms to life with great food, drinks and of course service. No matter what the event entails, we make it our mission to ensure everything's smooth sailing (so you can actually enjoy yourself!).



OUR CASA = YOUR CASA

Here's an overview of our event spaces.

On the next few pages, you can find out a bit more about each one of them.





CELLAR

CAPACITY: 45 (PRIVATE DINING),
80 PRIVATE - 220 SEMI-PRIVATE (COCKTAIL)

As the name suggests, the Cellar is cool, classy and sophisticated – making it ideal for gatherings where style is key. The beauty of the Cellar is that it's extremely versatile: it can act as a private dining room for up to 45 people, or be opened up into a cocktail space for over 200. Fully equipped with a range of private facilities and technology, it's also perfect for corporate events where you need to make a presentation or make a visual impact.



FEATURES

- Private room
- Private bar
- Private bathrooms
- Projector
- Microphone & PA

IDEAL FOR

- Cocktail parties
- Sit down lunches & dinners
- Corporate events
- Product launches
- Presentations
- Media events
- Photoshoots
- Hen's parties
- Birthday celebrations
- Engagement parties





ATTIC

CAPACITY: 12 (SEATED), UP TO 30 (COCKTAIL)

Up a few stairs you'll find the Attic: a secluded, semi-private space that's tucked away from the rest of The George. Overlooking the main Parlour, the Attic allows you to enjoy the atmosphere of the venue, while still having space to yourself. Accommodating up to 30, it's a more intimate room decked out in comfortable lounge furniture – making it ideal for those times you want to create a sense of ease and closeness at your event.



FEATURES

- Semi-private area (roped off)
- Comfortable couches & relaxed seating
- Elevated viewing position
- Pop up bar

IDEAL FOR

- Corporate events
- Hen's parties
- Birthday celebrations
- After-work drinks
- Networking events
- Semi private lunches & dinners



DEN

CAPACITY: 26 (PRIVATE DINING), UP TO 40 (COCKTAIL)

The Den, our second largest private space with its own entrance and private bar, is a beautiful canvas which you can use to create the event of your choice – it's easy to decorate. Great for social get togethers, but equally good for work-related events where you want to keep things more intimate.

FEATURES

- Private area
- Private bar
- LED TV

IDEAL FOR

- Product launches
- Networking events
- Hen's parties
- Birthday celebrations
- Workshops
- Private lunches & dinners



RUMPUS

CAPACITY: 16 (SEATED DINING), 25 (COCKTAIL)

Upon entering the George, tucked around the corner, you come across the rumpus room: a semi private dining or cocktail space. This space can be set up for any occasion, it's ideal for work catch ups, or semi private dining. This space is flexible and can accommodate small groups with ease.

FEATURES

Semi-private area
Pop-up bar/grazing station
(additional cost)

IDEAL FOR

Hen's parties
Cocktail parties
Informal Wedding celebrations
Birthday celebrations
Family get-togethers
Reunions
Team events
Semi private lunches & dinners
After work drinks



PARLOUR

CAPACITY: 350 COCKTAIL STYLE OR 150 SEATED
(CAN BE SECTIONED OFF INTO SMALLER AREAS 10 - 120)

Need space for a serious crowd – but don't want to compromise on style? Our Parlour is just the place. As the centre of our venue, the Parlour encompasses our long, New York-style bar, and can be hired exclusively (or in conjunction with other event spaces, if you want the entire house to be yours!).

FEATURES

- Private bar
- Cloakroom
- Carpeted entrance
- Media wall
- Microphone & PA
- LED TVs

IDEAL FOR

- Award nights
- Casual weddings
- Engagement parties
- Birthday parties
- Product launches
- Corporate parties
- Christmas celebrations
- Large seated lunch or dinner events

ADD ONS

- DJ Photographer
- Photo booths
- Live music
- Entertainment
- Security



PARLOUR PORCH

CAPACITY: UP TO 80 (COCKTAIL) OR SECTIONS OF 10-40

While technically part of the Parlour, we do also have an elevated space overlooking the main bar, with a number of private booths. This area (which we call the Porch) can be booked out completely or you can just reserve a section of it. It's a great option when you want to get people together for drinks without too much formality.



FEATURES

- Private booths
- Semi-private area (roped off)
- Easy access to the main bar
- Elevated viewing position

IDEAL FOR

- After parties
- Birthday parties
- Christmas parties
- Hen's parties
- Corporate events
- After work drinks



Crocmedia 2020



TimeOut Food Awards 2019

FULL HOUSE

CAPACITY: 450 COCKTAIL STYLE OR 240 SEATED

Need to host a big crowd? Book our entire venue! Exclusive events, available to hire every day of the week and evenings apart from Friday and Saturday nights. Make it your own with theming and decor to suit your event. Contact the events team at events@thegeorgeoncollins.com.au or call 9663 7226 to get a quote and more information.

FEATURES

- Private bar
- Cloakroom
- Carpeted entrance
- Media wall
- Microphone & PA
- LED TVs

IDEAL FOR

- Award nights
- Casual weddings
- Engagement parties
- Birthday parties
- Product launches
- Corporate parties
- Christmas celebrations

ADD ONS

- DJ Photographer
- Photo booths
- Live music
- Entertainment
- Security





WHAT'S ON THE MENU?

FROM SHARING BANQUETS TO CANAPE PACKAGES,
OUR FOOD PACKAGES HAVE YOU COVERED.

CANAPÉ PACKAGES

\$50 PER PERSON

Your choice of 6 Canapés

\$70 PER PERSON

Your choice of 7 canapés + 1 substantial
or select 6 canapés + 2 substantials

\$90 PER PERSON

Your choice of 8 canapés + 2 substantials

You can choose Mango Bavarois as one of your canape items within this package only

CANAPÉ OPTIONS

STEAMED SHRIMP DUMPLING, ginger, xo sauce and crispy garlic (NF,DF,SF)

STEAMED VEG DUMPLING, spanish peanuts, sichuan sauce (VEG, DF, SY)

HANOI PORK SPRING ROLL, nuoc cham (NF, DF, SY, SF)

WOVEN SEAFOOD SPRING ROLL, rice noodle, hot mint, sriracha mayo (SF, DF, SY)

VEGETARIAN SPRING ROLL, mushroom, sweet chilli dipping sauce (V, GF, DF)

BETEL LEAF, apple miso cured salmon, tobiko roe, kaffir lime, black sesame (DF, GF, NF)

BETEL LEAF, dragon fruit, black glutinous rice, nori roasted cashews (DF, VEG, GF)

MASSAMAN CROQUETTE, red nam jim aioli (NF, DF, SF)

BARRAMUNDI TOD MUN PLA, cucumber chilli sauce, furikake (DF, GF, NF, SF)

GOCHUJANG LAMB SKEWER, red nam jim mayo (NF, GF, DF, SY)

SATAY CHICKEN SKEWER, peanut sauce (DF, SY)

KINGFISH CEVICHE, avocado and watermelon salsa, black sesame crackers, green talay dressing (GF, DF, NF)

BLACK TRUFFLE AND MUSHROOM TARTLET, confit garlic, caramelised shallots (V, NF)

SUBSTANTIAL OPTIONS

CHICKEN BAO BUN, sticky fried chicken, gochujang remoulade, riata slaw (NF, SF, SY)

VEGGIE BAO BUN, fried green tomato, gochujang, remoulade, riata coleslaw (V, SY, NF)

PORK BAO BUN, crispy pork belly, hoisin sauce, pickled red cabbage, kewpie (NF, SY)

PORK BANH MI SLIDER, pork belly rilette, Thai fried chicken, Sriracha mayo (NF, DF)

VEGGIE BANH MI SLIDER, sambal tofu, mushroom rilette (V, SY, NF)

CRISPY PORK BELLY, master stock demi glaze, edamame kohlrabi slaw (NF, DF, GF, SY)

We require all selections to be made 7 days before your event per our terms and conditions. If you don't preselect your canapes we will select a range of items for you for your event.



PLATTERS

HANOI PORK SPRING ROLLS , nuoc cham (NF, DF, SY, SF)	x 10	\$70
WOVEN SEAFOOD SPRING ROLLS , rice noodle, hot mint, sriracha mayo (SF, DF, SY)	x 20	\$70
VEGETARIAN SPRING ROLLS , mushroom, sweet chilli dipping sauce (V, GF, DF)	x 20	\$70
MASSAMAN CROQUETTES , red nahm jim aioli (NF, DF, SF)	x 10	\$70
BETEL LEAF , dragon fruit, black glutinous rice, nori roasted cashews (DF, VEG, GF)	x 10	\$70
BETEL LEAF , apple miso cured salmon, tobiko roe, kaffir lime, black sesame (DF, GF, NF)	x 10	\$80
SATAY CHICKEN SKEWERS , peanut sauce (DF, SY)	x 10	\$80
STEAMED VEG DUMPLINGS , spanish peanuts, sichuan sauce (VEG, DF, SY)	x 20	\$80
STEAMED SHRIMP DUMPLINGS , ginger, xo sauce and crispy garlic (NF, DF, SF)	x 20	\$90
BARRAMUNDI TOD MUN PLA , cucumber chilli sauce, furikake (DF, GF, NF, SF)	x 20	\$90
BAO BUN , sticky fried chicken, gochujang remoulade, riata slaw (NF, SF, SY)	x 10	\$90
BAO BUN , fried green tomato, gochujang, remoulade, riata coleslaw (V, SY, NF)	x 10	\$90
BAO BUN , crispy pork belly, hoisin sauce, pickled red cabbage, kewpie (NF, SY)	x 10	\$90
FRESH SHUCKED OYSTERS , Vietnamese mint chimichurri (DF, GF, NF, SF)	x 10	\$90
GOCHUJANG LAMB SKEWERS , red nam jim mayo (NF, GF, DF, SY)	x 10	\$90
KINGFISH CEVICHE , avocado and watermelon salsa, black sesame crackers, green talay dressing (GF, DF, NF)	x 10	\$90
BLACK TRUFFLE AND MUSHROOM TARTLETS , confit garlic, caramelised shallots (V, NF)	x 20	\$90



For platter orders, the organiser will need to select items to accommodate dietary requirements.

Our goal is ultimately to provide the best experience for as many of our guests as possible and we thank you in advance for your understanding.



SUBSTANTIAL ADD ONS - \$12 EACH

BAHN MI SLIDER, pork belly rilette, Thai fried chicken, Sriracha mayo (NF, DF)

BANH MI SLIDER, sambal tofu, mushroom rilette (V, SY, NF)

CRISPY PORK BELLY, master stock demi glaze, edamame kohlrabi slaw (NF, DF, GF, SY)

SUBSTANTIAL ADD ONS - \$9 EACH

BAO BUN, sticky fried chicken, gochujang remoulade, riata slaw (NF, SF, SY)

BAO BUN, fried green tomato, gochujang, remoulade, riata coleslaw (V, SY, NF)

BAO BUN, crispy pork belly, hoisin sauce, pickled red cabbage, kewpie (NF, SY)

DESSERTS PLATTERS

MANGO AND COCONUT BAVAROIS, dragon fruit chips, white chocolate chantilly (V, NF, GF, CONTAINS GELATIN)
x 10 - \$80

MOLÉ BROWNIE, Vietnamese mint cream, cassia dulce de leche, hazelnut praline (V)
x 10 - \$80

GROUP DINNER MENUS

Groups of 8 or more must go to one of our banquet menus

\$70 per person

BETEL LEAF, apple miso cured salmon, tobiko roe, kaffir lime, black sesame (DF, GF, NF)

MASSAMAN CROQUETTES, red nahm jim aioli (NF, DF, SF)

MEKHONG BRAISED LAMB RIBS, coriander, chilli (NF, SY)

TEMPEH YELLOW CURRY, Sweet potato, crispy chickpeas, Vietnamese mint (VEG, GF, DF, SY)

TASMANIAN PEPPERED OYSTER BLADE, bullhorns, onions (NF, DF, SY, SF)

CRISPY PORK BELLY w viet slaw, shiso, caramel, red vinegar (NF, DF, GF, SY)

STEAMED JASMINE RICE

MANGO AND COCONUT BAVAROIS, dragon fruit chips, white chocolate chantilly, honeycomb (V, NF, GF, CONTAINS GELATIN)

Add on canapés on arrival

2 for \$18pp or 3 for \$27pp

Choose from our canapé menu page or we can make recommendations for you.

\$85 per person

BETEL LEAF, dragon fruit, black glutinous rice, nori roasted almonds, pickled ginger (VEG, GF, DF)

MEKHONG BRAISED LAMB RIBS, coriander, chilli (GF, NF, SY)

BARRAMUNDI TOD MUN PLA, cucumber chilli sauce, furikake (DF, GF, NF, SF)

KINGFISH CEVICHE, avocado and watermelon salsa, black sesame crackers, green talay dressing (GF, DF, NF)

GREEN CHICKEN CURRY, dutch carrot, lychee, kipfler potato, Thai basil (GF, NF, DF)

CRISPY PORK BELLY w viet slaw, shiso, caramel, red vinegar (NF, DF, GF, SY)

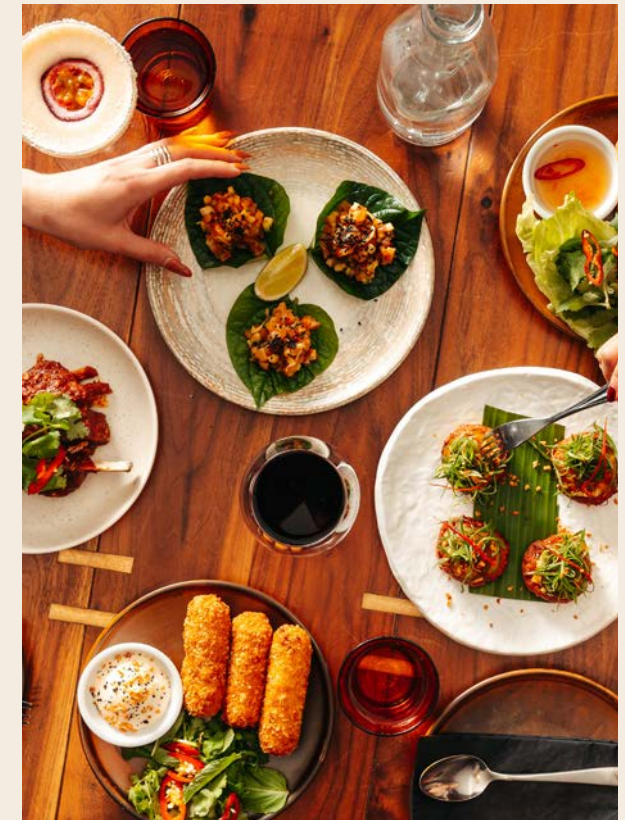
SICHUAN CHICKEN STIR FRY, capsicum, spring onions, sesame (NF, DF, SF, SY)

STEAMED JASMINE RICE

ROTI

MANGO AND COCONUT BAVAROIS, dragon fruit chips, white chocolate chantilly, honeycomb (V, NF, GF, CONTAINS GELATIN)

Our group menus are made up our favourite dishes from our à la carte menu, as well as some exclusive dishes selected by our Chef. All menus include rice.





LET'S LUNCH

Lunch meeting? Why not enjoy our lunch 'Feed Me' menu. Our Chef designed a menu for you to share and enjoy together. Perfectly priced, each option includes a delicious selection of our best dishes.

Groups of 8 or more must go to one of our banquet menus. Not available on Saturdays.


\$50 per person

STEAMED PRAWN AND GINGER DUMPLINGS, xo sauce, crispy garlic (NF, DF, SF)

BARRAMUNDI TOD MUN PLA, cucumber chilli sauce, furikake (DF, GF, NF, SF)

BAO BUN, sticky fried chicken, gochujang remoulade, riata slaw (NF, SF, SY)

WAGYU LOMO SALTADO, stir fried capsicum, tomato, fritas (DF, NF, SF, SY)

GREEN CHICKEN CURRY, dutch carrot, lychee, kipfler potato, Thai basil (GF, NF, DF) 

STEAMED JASMINE RICE

ROTI

ADDITIONAL DISH - Add \$10 per person

CRISPY PORK BELLY w viet slaw, shiso, caramel, red vinegar (NF, DF, GF, SY)

DESSERT - Add \$8 per person

MANGO AND COCONUT BAVAROIS, dragon fruit chips, white chocolate chantilly, honeycomb (V, NF, GF, CONTAINS GELATIN)

ADD GLASS OF WINE - \$5 per person

CHOOSE Shiraz or Semillon Sauvignon Blanc

BOTTOMLESS BRUNCH

SHARING DISHES
X CHEF SELECTIONS

DRINKS
X UNLIMITED BOOZE

Weekly Cocktail Special

Chandon Garden Spritz

Grainshaker Pink Grapefruit Spritz

Mimosa

Sparkling Wine

Potting Shed Semi-Sav Blanc

Potting Shed Shiraz

Beer Lao Lager Bottle

**2 HOURS
UNLIMITED
DRINKS**

**\$89pp
3 SHARING DISHES
+ RICE + BAOS**

**4 SITTINGS
12, 12.30pm
1.30pm or 2pm**

Live music every
Saturday from 1pm



EVERY SAT / BOOK YOUR GROUP IN
Private & semi-private spaces available,
as well as outdoors and main room dining



BESPOKE EVENTS

Our head chef Aaron and talented team of chef's can create bespoke menus to elevate your event experience. Aaron can cook: Asian, French and modern Australian cuisines

We can create bespoke lunch or dinner menus to match wines or other alcoholic beverages depending on your specific requirements.

A three course bespoke menu starts from \$110pp

A five course bespoke menu starts from \$170pp

Private dining bespoke menus are available for groups of 12-110 guests (depending on the menu requirements).

Bespoke canapé menus can be made upon request with plenty of notice.

Please note we do not offer bespoke menu events on Friday or Saturday evenings.

Please enquire about your bespoke event with Tom at tom@thegeorgeoncollins.com.au and advise him on the event requirements.

A close-up photograph of a glass containing a light-colored, frothy beverage. A wooden skewer with a single red cherry is placed across the top of the glass. The glass is set on a dark wooden surface. The background is softly blurred, showing a blue wall and some light fixtures.

WHAT'S YOUR TIPPLE?

LET'S NOT FORGET THE DRINKS! WITH OUR BEVERAGE PACKAGES, YOU CAN TAKE YOUR PICK FROM FINE WINES, BEERS AND EVEN A CHEEKY COCKTAIL...

DRINKS PACKAGES

Beverage packages are available in our function spaces only. All guests attending must be on the same package. Extended hours are available and spirits can be added on to the premium and deluxe packages. Soft drinks and juice are included in all packages.

STANDARD PACKAGE

2 hours - \$45 per person
3 hours - \$55 per person
4 hours - \$65 per person

SPARKLING

Da Luca Core Prosecco, ITALY

WHITE WINE

House white

RED WINE

House red

BEER

Main Bar

Carlton Draught / Pirate Life South Coast
Cascade Light / Bertie Cider

Cellar Bar

Carlton Draught / Pirate Life South Coast
Cascade Light / Bertie Cider

Den

Carlton Draught / Goat Lager / Beer Laos
Bertie Cider / Cascade Light

Rumpus / Attic / Private Settings

Goat Lager / Beer Laos / Bertie Cider
Cascade Light

PREMIUM PACKAGE

2 hours - \$55 per person
3 Hours - \$65 per person
4 Hours - \$75 per person

SPARKLING

Chandon Brut, Yarra Valley VIC
Chandon Rosè, Yarra Valley VIC
Da Luca Core Prosecco, ITALY

WHITE WINE

821 South sauvignon blanc, Marlborough, NZ
Mandoleto Pinot Grigio, ITALY

RED WINE

Grant Burge Chardonnay, SA
Domain Bousquet Malbec (Organic) Mendoza,
ARGENTINA

BEER

Main Bar

Carlton Draught / Pirate Life South Coast / Peroni / Asahi / Cascade Light / Bertie Cider

Cellar Bar

Carlton Draught / Pirate Life South Coast / Asahi / Cascade Light / Bertie Cider

Den

Carlton Draught + 1 tap beer of your choice / Goat Lager / Beer Laos / Bertie Cider / Cascade Light

Rumpus / Attic / Private Settings

Goat Lager / Beer Laos / Bertie Cider / Cascade Light



DRINKS PACKAGES CONTINUED...

Start your event with a bang and have arrival drinks ready to go - \$18 per person

Choice of two cocktails on arrival (1 cocktail per guest):
Margarita | Aperol Spritz | Espresso Martini | Grainshaker Grapefruit Spritz

DELUXE PACKAGE

2 hours - \$75 per person
3 Hours - \$85 per person
4 Hours - \$95 per person

SPARKLING

Moët & Chandon Impérial, FRANCE
Da Luca Core Prosecco, ITALY
Chandon Brut, Yarra Valley VIC

WHITE

Grant Burge Chardonnay, SA
821 South Sauvignon Blanc, Marlborough NZ
Vinteloper Pinot Gris, SA

RED

Jip Jip Rocks Single Vineyard Pinot Noir, SA
The Formula Robert's Shiraz, SA
Innocent Bystander Nero D'Avola, Yarra Valley VIC

ROSÈ

Devil's Corner Pinot Noir Rosé, TAS

SPIRITS ADD ON, \$10 PER PERSON

Grainshaker Vodka
Fords Gin
Glenmorangie X
Bacardi Rum
Old Forester Bourbon

BEER

Main Bar

Carlton Draught / Pirate Life South Coast / Peroni / Asahi / Cascade Light / Bertie Cider

Cellar Bar

Carlton Draught / Pirate Life South Coast / Asahi / Cascade Light / Bertie Cider

Den

Carlton Draught + 1 tap beer of your choice / Goat Lager / Beer Laos / Bertie Cider / Cascade Light

Rumpus / Attic / Private Settings

Goat Lager / Beer Laos / Bertie Cider / Cascade Light



BAR TABS AVAILABLE

You can always choose to go with a bar tab instead of a beverage package, we can customise a menu for your event if you decide to restrict the choices available. Alternatively, you can go with an open tab if you are feeling generous.



DIETARY RESTRICTIONS

WE ONLY CATER FOR THESE DIETARIES

(V) Vegetarian | (VEG) Vegan | (GF) Gluten Free DF) Dairy Free (NF) Nut Free
(SY) contains Soy | (SF) contains Shellfish | Pescatarian | No Pork | Pregnant

For platter orders, the organiser will need to select items to accommodate dietary requirements.

When selecting canape packages for your event, the chef will cater for dietary requirements, as long as we receive them with 7 days notice, per our terms and conditions and as long as they are a dietary requirement that we cater for.

Please provide guests names who have dietary requirements to ensure the smoothest possible delivery of food on the day of your event.

Kosher meals can be catered for by an external company, the organiser of the event must arrange this, it is not our responsibility.

Our goal is ultimately to provide the best experience for as many of our guests as possible and we thank you in advance for your understanding.

FAQS

Can I bring a cake?

You are able to bring a cake. There will just be a cakeage fee of \$3.50pp, or a flat rate of \$75, whichever is best for your event.

Can I arrive early to place decorations?

How early you are able to arrive to set up depends on whether there is another booking in the space earlier. We endeavour to have a minimum of 1 hr between bookings.

Drop off items?

Once again depends on the bookings in the function space for the day.

Am I able to leave items over night?

This depends on when your event is and what the item is, as there may be an event on after yours in the space. The George also holds no responsibility for items that are left in the venue. We recommend taking items home with you at the end of your event.

Where can I park to unload?

There is street parking on Collins Street, there is also street parking on Little Collins street, where you are able to access our back entrance through Meat Maiden Restaurant – please check with us on this entrance as it enters into a functions room and we will need to open the back door for you.

Where can I park?

There are multiple parking structures around, with Wilsons Flinders Gate being one of the closest. There is also parking at the Grand Hyatt and street parking.

There is also coach parking at the corner of the Swanston and Collins Street next to Melbourne Town Hall

Do you have differently abled access?

There is a lift in the foyer, on the right side, take the lift down one floor to the basement. This will provide access to the toilet level, where there is a secondary lift (please ask for staff help for this lift) to the right that will take you onto the main floor of the restaurant and functions spaces.

Can I play my own music?

The Cellar, Parlour and full venue hires are only able to play their own music.

Are you near the Athenaeum or the Regent Theatre?

Yes, the Regent is right across the road and the Athenaeum is just a few doors down the hill.

Closest PTV?

The closest train station is Flinders Street, with Parliament a close second. There is also multiple tram stops nearby; Melbourne Town Hall/Collins street, City Square/Swanston St, 101 Collins Street and 7-Exhibition St/Collins Street.

Friday & Saturday Nights:

On Friday and Saturday nights the DJ starts at 10:30pm, with it really kicking off at 11pm with a dance floor bring made and the lights being dim.

Can I stay after my event?

You are more than welcome to move to the main area to continue your night. We are licenced until 3am and usually close between 2-3am on Friday and Saturday nights.



CONTACT US

GEORGE'S BUILDING
162 - 168 COLLINS ST, MELBOURNE
(03) 9663 7226
EVENTS@THEGEORGEONCOLLINS.COM.AU



PUBLIC TRANSPORT


The George on Collins is centrally located and convenient to get to.

Collins St tram stop 6	3 minute walk
City square & Swanston St tram stop 11	3 minute walk
Flinders Street Railway Station	6 minute walk
Parliament Railway Station	11 minute walk

CAR PARKING

Long stay parking is available at the Grand Hyatt Hotel. The car park is operated by Wilson's car parking and offers 24 hour parking. Access to the car park is gained via Russell St.

Street parking available on Collins St.

 @thegeorgeoncollins #thegeorgeoncollins