



F U N C T I O N   P A C K



## W E L C O M E

Unclasp the latch that seals the lid to the heirloom jewellery box and sneak a peek at the sparkle, glamour and old world vintage charm that can only be found at Trinket.

Be mesmerised with delicious cocktail creations and plush lounge settings, enjoyed well into the twilight hours... old world cocktails are the perfect poison.

Once inside, you will find yourself lost in a world of sparkly gold gilded delights.

Venture further into our abode, through the wardrobe and down the candlelit stair case, leading to a cellar below.

Perch on a velvet seat and admire the glistening surrounds filled with mirrors, lights, jewels and gems. Emeralds and gin are friends, you know.

Right in the heart of Melbourne, nestled in between a cobbled laneway in the iconic Flinders Lane, wow your guests with the unique setting found at Trinket.

Enjoy a premium experience, with quality food & beverages to delight your guests for your next event.





## THE SPACES



### THE GARNET DEN

Find the hidden staircase, and travel down to the cellar where a world of decadence and desire awaits you!

Weave your way down the candlelit staircase and say hello to your personal mixologist, ready to create your perfect poison.

Allow your guests to immerse themselves in the old world charm that is Trinket

Cocktail : 50 guests



### THE PARLOUR

Settle in by the crackling fire, and admire the dressing table filled with mirrors, lights, jewels and gems.

The Parlour is the perfect retreat nestled beside the bustle of the bar.

Sip on signatures; this intimate space is the perfect retreat for smaller soirees.

Casual : 8 guests

Availability: Sunday - Friday, enquire for times



## THE SPACES



### VENUE EXCLUSIVE

Don't share the limelight... take the lead role.

An experience like no other from the moment you arrive at Trinket, allow us to transport your guests to a world unfamiliar to most.

A private party in the bar is only finished by twilight cocktails in the Garnet Den. Or allow your guests to weave across both levels and experience Trinket in all its beauty.

Cocktail : 250 guests

Availability: Sunday - Thursday



## PICK YOUR POISON

My liquor list will have you savouring each specialty sip. Choose from one of our carefully constructed packages below, or run a bar tab—the choice is yours... time to pick your poison.

### EMERALD PACKAGE

#### Tap Beer

Panhead XPA  
White Rabbit Dark  
James Squire Swindler

#### Bottled

Kirin Megumi  
Little Creatures Original Pilsner

5 Seeds Cider

James Boag's Light

#### Wine

Serafini & Vidotto prosecco  
821 South Sauvignon blanc  
Ca dei Frati Rosa dei Frati Rose  
Schist Rock Shiraz

2 hours: \$50 | 3 hours: \$60 | 4 hours: \$70

### DIAMOND PACKAGE

#### Tap beer & cider

Panhead XPA  
White Rabbit Dark  
James Squire Swindler

Pirate Life IPA

4 pines American Amber

#### Bottled

Kirin Megumi  
Little Creatures Original Pilsner

5 seeds Cider

James Boags Light

Birra Moretti

#### Wine

Serafini & Vidotto prosecco  
Mumm Rose  
821 South Sauvignon blanc  
Hill Smith Estate Chardonnay  
Ca dei Frati Rosa dei Frati Rose

Senesi Aretini Viticoltori Chianti Sangiovese

Schist Rock Shiraz

2 hours: \$60 | 3 hours: \$70 | 4 hours: \$80

Please note all beverages are subject to change regularly without prior notice

### VIP TREATMENT

Spirit upgrade: \$10pp per hour

Choice of 3 House Cocktails: \$25pp per hour

## CANAPE MENU

The menu is crafted around Italian flavours, designed to share over cocktails. Choose your favourites, if you can.

6 snacks \$26 pp

8 snacks \$35 pp

10 snacks \$45 pp

12 snacks \$55 pp

### CANAPES

#### Cold

Aperol king fish (GF)

Old school prosciutto and melon (GF)

Classic bruschetta, buffalo mozza, heirloom tomato, basil (V)

Anchovy, smoked tomato ketchup, rye bread

Bresaola, romesco, purple basil

Roasted beetroot and fetta tartlet (V)

Rock oyster, smoked whiskey (GF)

Wagyu beef crudo, horseradish cream

#### Hot

Mussels, fennel, orange

Meatball on toast, loads of parmesan

3 cheese cigars, smoked ash mayo (V)

San Danielle arancini, smoked chilli aioli

Pulled lamb and green olive lady finger

Slow cooked beef and red wine jus pie

Sticky lamb ribs, toasted sunflower seeds, micro shiso (GF)

Kataifi prawns, crushed chickpea

### SWEET TREATS

Vanilla bean panna cotta, dark chocolate powder (GF)

Salted caramel filled donuts (V)

Rice pudding, mulled wine poached pear (GF,V)

White chocolate mousse, honeycomb (GF)

Espresso gaytime pops (V)

#### + UPGRADES

+ \$7pp flat bread

+ \$4 additional snack

\*Please note menu is seasonal & is subject to change without prior notice





## S E C R E T   S O I R É E

Book a space and secure some velvet lounges for your group. Champagne awaits alongside delightful bites – think salt & pepper calamari and wagyu beef sandwiches, just to name a few.

Cocktails of choice are available for order at the bar, or set up your guests with a free flowing bar tab to truly indulge.

**\$300 - up to 8 guests**

**Includes a bottle of champagne & share plates**

Our menu changes regularly, however some of our favourites to serve whilst you sip are:

Cheesy popcorn & garlic bread

Fried halloumi & rocket salad

Wagyu beef sandwich

Honey glazed chorizo, flatbread & greek yoghurt

Rose & raspberry sorbet pops





## AFTERNOON DELIGHTS

Afternoon tea with a twist

**\$45pp—up to 50 guests**

Indulge in boozy bites & pink delights. Sweet treats are matched with my specialty sips

Enjoy privately, add on as a station at your event, or visit on weekend sessions

> Includes sweet + savoury bites, your choice of signature cocktail + a glass of rosé champagne

Glass of rosé champagne

Signature cocktail of choice

Smoked tomato flatbread, boffola mozzarella

Rose Guimauve marshmallow

Profiteroles, Four Pillars Shiraz Gin curd filling

Strawberry crisp

Raspberry rose pop





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