

TRINKET

FLINDERS LANE

FUNCTION PACK



THE SPACES



THE GARNET DEN

If you're after a private event with some wow factor, look no further than an event in our hidden cellar bar. Injecting some fun & adventure from the very beginning of your night, step through the wardrobe to enter the hidden cellar bar.

Settle in to this moody private space complete with private bar, perfect for up to 50 guests with a mix of seated & standing space.

Cocktail : 50 guests



THE SPACES



VENUE EXCLUSIVE

An event experience that has it all!

Going all out? Host a private party and enjoy a very Melbourne event experience. Start in the bar on buzzing Flinders Street, where pizza and well-made drinks set the mood, with the secret entrance to the cellar bar adding some wow factor.

Talk to our friendly team about your ideas, and we'll do our best to make it happen.

Cocktail : 250 guests

Sections for 40–60 guests available upon request



CANAPÉ MENU

6 bites \$27 pp

8 bites \$36 pp

10 bites \$45 pp

12 bites \$54 pp

Cold

Vodka cured salmon, dill creme fraiche, apple, alborio cracker (GF)

Old school prosciutto and melon (GF)

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

Caesar lettuce cups, bacon, parmesan

Mini Salami bagel, bread & butter pickle, cheese

Pumpkin & goats cheese tart, pesto (V)

Pacific oyster, smoked whiskey (GF)

Wagyu beef crudo, horseradish cream

***Minimum 20 guests**

*Please note menu is seasonal & is subject to seasonal change

Hot

Pork & fennel sausage rolls, ketchup spritz

Chili prawn skewer, Aperol sweet & sour

Mini 3 cheese pizza pocket

Meatball on toast, loads of parmesan

3 cheese cigars, smoked ash mayo (V)

Truffle mushroom arancini, smoked chilli aioli

Pulled lamb and green olive lady finger

Slow cooked beef and cheddar pie, bourbon ketchup

Pizza spring rolls, pesto mayo

Crispy haloumi, sticky blueberry, gin & honey

Sweet

Espresso gaytime pops (V)

Mini cannouli, buffalo ricotta

UPGRADE

+ \$4 additional canapé





PIZZAS

\$16.50 ea

Classic Margherita, sugo, basil, mozza (V, VE*)

Spicy meatball, sugo, basil, chilli, smoked mozza

Classic pepperoni, sugo, chilli, mozza

Prosciutto, sugo, shaved apple, balsamic, rocket, mozza

Potato, sharp blue cheese, rosemary, sea salt (V, VE*)

Pork & fennel sausage, broccoli, swiss chard, chilli, smoked mozza

Honey roasted pumpkin, Meredith's goats cheese, pesto, hazelnut (V, VE*)

Spicy devil, hot salami, nduja, chilli, tomato, mozza

Wild mushroom, truffle paste, herb cream, swiss chard (V, VE*)

Zucchini, ricotta, red pepper, charred eggplant, cherry tomato (V, VE*)

Aussie prawn, calamari, tomato, chili, basil

*Menu is subject to seasonal change

GRAZING TABLES

Trinker's four meter Grazing Station is an indulgent display of Australian and European cheeses, quality cured meats, dried and fresh fruit, olives, crackers, breads, pretzels, dark chocolate bark and more.

\$2,500 | UP TO 100 GUESTS

Boozy cannoli table **\$12pp**





BEVERAGE OPTIONS

EMERALD PACKAGE

2 hours \$39 | 3 hours \$49 | 4 hours \$59

Wine

Edge of the World Sparkling
Edge of the World Shiraz Cabernet
Edge of the World Sauvignon Blanc
Edge of the World Rose

Tap Beer

Trinket Dry Lager
Furphy 'Refreshing' Ale
Little Creatures 'Dog Days' Session Ale
Byron Bay Brewing 'Hazy' Lager
Hawthorn 'The Local Australian' IPA

Bottled

Birra Moretti Italian Lager
James Boags Light Lager
Matilda Bay 'Redback' Original Wheat Beer
5 Seed Cider

DIAMOND PACKAGE

2 hours \$49 | 3 hours \$59 | 4 hours \$69

Wine

Edge of the World Sparkling
Aurelia Prosecco
Edge of the World Shiraz Cabernet
Edge of the World Sauvignon Blanc
Edge of the World Rose
Guilty by Association Pinot Noir
IL Vilagio Organic Pinot Grigio DOC

Tap Beer

Trinket Dry Lager
Furphy 'Refreshing' Ale
Little Creatures 'Dog Days' Session Ale
Byron bay Brewing 'Hazy' Lager
Hawthorn 'The Local Australian' IPA

Bottled

Birra Moretti Italian Lager
James Boags Light Lager
Matilda Bay 'Redback' Original Wheat Beer
Coopers Pale Ale
5 Seed Cider

*minimum 20 guests





BEVERAGE OPTIONS

HOUSE SPIRIT UPGRADE

\$10pp per hour

PREMIUM SPIRIT UPGRADE

Grey Goose Vodka

Four Pillars Rare Dry Gin

Don Julio

Plantation 3 Star Rum

Sailor Jerry's Spiced Rum

Angostura 5yo Rum

Eagle Rare Bourbon

Glenmorangie 10yo

Hine Cognac

\$20pp per hour

VIP TREATMENT

Choice of 3 House Cocktails

\$25pp per hour

GIN AND TONIC PACKAGE UPGRADE

3 personalised G&T's

\$15pp per hour

BUBBLES PACKAGE UPGRADE

Moët-Chandon Imperial Brut

\$50pp per hour

Ruinart Blanc de Blanc Champagne

\$70pp per hour

Dom Perignon

\$100pp per hour

BAR TAB ON CONSUMPTION

A bar tab can be set up with a specified limit and selection of beverages to be served to your guests.





S P I R I T & C O C K T A I L M A S T E R C L A S S

Enter the curious world of mixology - our bartenders are here to share their secrets for the perfect sip.

MAKE IT | \$70PP

Watch, learn & create 3 classic cocktails of your choice

Build, shake, stir then sit back & enjoy your creations

Availability: Monday - Saturday, last booking at 6pm

SIP IT | \$60PP

Test your taste buds with a spirit tasting, paired with 3 dishes

Choose your preferred spirit & taste 3 different styles

Whisky | Gin | Rum

Availability: Monday - Saturday, any time

Perfect for birthday celebrations, hens parties, team building activities or just as an excuse to get friends together.

Minimum guests required: 6+



TRINKET

FLINDERS LANE

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