

TRINKET

FLINDERS LANE

FUNCTION PACK



T H E S P A C E S



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



T H E S P A C E S



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



C A N A P E M E N U

6 bites \$27 pp

8 bites \$36 pp

10 bites \$45 pp

12 bites \$54 pp

Cold

Vodka cured Kingfish, yuzu, apple, rice cracker (GF)

Old school Prosciutto and melon (GF)

Classic Bruschetta, Buffalo Mozza, Heirloom tomato, basil (V)

Caesar lettuce cups, bacon, parmesan

Mini Salami Sliders, bread & butter, pickle, cheese

Pumpkin & goats cheese tart, pesto (V)

Pacific Oysters, smoked whiskey (GF)

Wagyu beef Crudo, horseradish cream

Pickled beetroot & avocado Cornetto (V)

***Minimum 20 guests**

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

Hot

Pork and fennel sausage rolls, ketchup sprit

Chili prawn skewer, Aperol sweet & sour

Meatball on toast, loads of parmesan

3 cheese cigars, smoked ash mayo (V)

Cauliflower and Manchego croquettes, Bois Bourdran sauce

Pulled lamb and green olives lady finger

Slow cooked beef and cheddar pie, bourbon ketchup

Pizza spring rolls, pesto mayo

Crispy haloumi, figs & St. Germain Crème fraiche

Sweet

Mini vanilla, cannoli, buffalo ricotta (V)

UPGRADE

+ \$4 additional canapé





PIZZAS

\$20 each

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

Spicy meatballs, sugo, basil, chili, smoked mozza

Classic pepperoni, sugo, chili, mozza

Prosciutto, sugo, figs, balsamic, rocket, mozza

Pork & Fennel sausage, apple and cabbage slaw, chili, smoked mozza

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

Spicy devil, hot salami, nduja, chili, mozza

Wild mushroom, mushroom ragout, taleggio, Witlof (V, VE*)

Aussie Prawn, ricotta, peas, mozza

*Menu is subject to seasonal change

GRAZING TABLES

Trinket'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**



B E V E R A G E O P T I O N S

EMERALD PACKAGE

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

Wine

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

Tap Beer

Trinket Dry Lager
Furphy 'Refreshing' Ale
Carlton Draught

Bottled

Birra Moretti
Kirin Megumi
James Boags Light
5 seeds cider

DIAMOND PACKAGE

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

Wine

Edge of the World Sparkling
Madame Coco Brut NV
Edge of the World Sauvignon Blanc
Road to Enlightenment Riesling
Edge of the World Shiraz Cabernet
Guilty by Association Pinot Noir
Edge of the World Rose

Tap Beer

Trinket Dry Lager
Furphy 'Refreshing' Ale
Carlton Draught

Bottled

Birra Moretti Italian Lager
James Boags Light Lager
Stone and Wood Pacific Ale
5 seeds/Somersby Apple Cider

*minimum 20 guests





B E V E R A G E O P T I O N S

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

Moet-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.



TRINKET

FLINDERS LANE

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