

# 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 : 200 guests

---

## CANAPÉ MENU

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 & fennel sausage rolls, ketchup spritz

Chili prawn skewer, Aperol sweet & sour

Meatball on toast, loads of parmesan

3 cheese cigars, smoked ash mayo (V)

Pumpkin Arancini, parmesan aioli

Lamb Kofta, cucumber labneh

Pulled lamb and green olive lady finger

Slow cooked beef and cheddar pie, bourbon ketchup

Pizza spring rolls, pesto mayo

Crispy haloumi, blueberries + pink peppercorns

### 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, chilli, smoked mozza

Classic pepperoni, sugo, chilli, mozza

Prosciutto, sugo, FIGS, balsamic, rocket, mozza

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

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

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

Spicy prawn, Mussels, Roasted Capsicum, Nduja

\*Menu is subject to seasonal change

## GRAZING TABLE

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 METERS = \$1,250**

**3 METERS = \$1,875**

**4 METERS = \$2,500**

**(Minimum 2 meters)**



## 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  
Carlton Draught

#### Bottled

Birra Moretti  
Kirin Megumi  
James Boags Light  
5 Seeds Cider

\*minimum 20 guests

### 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  
Stone & Wood Pacific Ale  
Balter XPA  
James Squire Ginger Beer

#### Bottled

Birra Moretti  
James Boags Light Lager  
Kirin Megumi  
James Boags Light  
5 Seeds Cider  
Somersby Apple Cider





## 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 personalized 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 | \$75PP

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: 10+





T R I N K E T

F L I N D E R S   L A N E

87 Flinders Lane, Melbourne 3000 | 03 9810 0044

[info@trinketbar.com.au](mailto:info@trinketbar.com.au)