TRINKET

FLINDERS LANE

FUNCTION PACK

WELCOME TO TRINKET

At Trinket, we are the non stop destination for share plates & fresh salads for your lunch break, your night out, pre-theatre dinner or a long boozy lunch.

When it comes to the beverage list, only a good drop will do
– with specialty cocktails made with a little flair, a variety of
wines to wash down your pizza, plus the beer taps are icy cold,
too.

After something different? Be sure to check out the extended spirits list for something unique if you're so inclined.



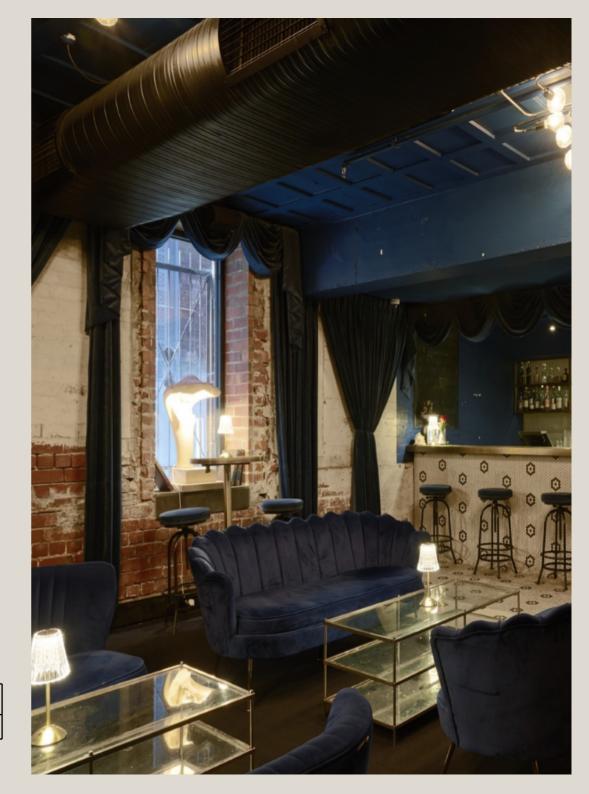
THE SPACES

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 Garnet Den.

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

GARNET DEN		iji	ΔН	*	5	2
INDOOR	Z	50	Z	Z	Y	Υ



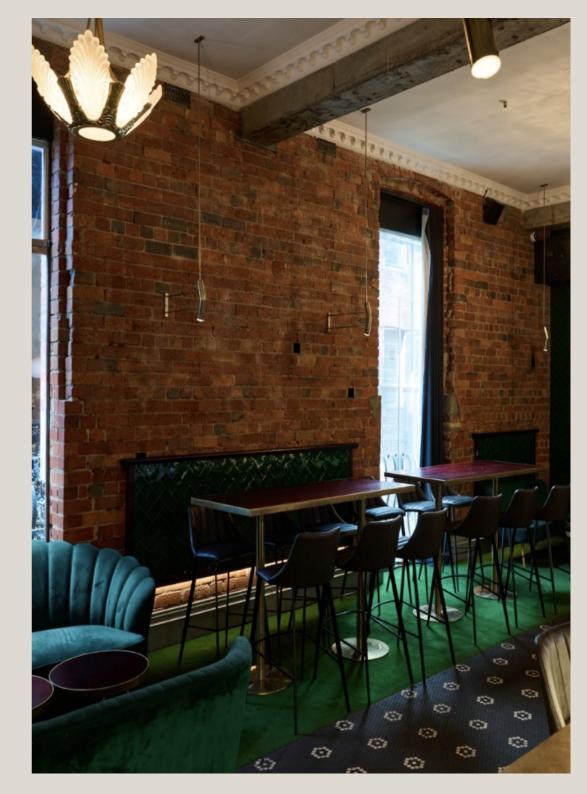
THE SPACES

TRINKET BAR SECTION

For the more casual affair.

A mixture of seating and standing space with a shared bar. This space is perfect for smaller events that still maintains a speakeasy bar atmosphere.

BAR SECTION	A	iţi	ΔΗ	*	7	2
INDOOR	Z	30	Z	Z	Z	Z



THE SPACES

VENUE EXCLUSIVE

Going all out?

Host a private party and enjoy a very Melbourne event experience. Start in the 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.

VENUE EXCLUSIVE	A	iji	ΔH	**	7	2/2
INDOOR	NA	250	Υ	Z	Υ	Υ



CANAPÉ MENU

6 PIECES 8 PIECES 10 PIECES 12 PIECES \$38PP \$50PP \$63PP \$72PP



HOT

Slow cooked beef and cheddar pie,
bourbon ketchup (Igo)

Pork and fennel sausage roll, Davidson plum
Arancini pumpkin, aioli (v)

Pizza spring roll, pesto mayo (v)

Meatball bruschetta, grated parmesan (Ido,
Igo)

Lamb kofta, cucumber labneh
Vegan pie, bourbon ketchup (ld, vg)

Old school prosciutto and melon (gf)

COLD

Pacific oyster, lemon, balsamic pearls (Id, Ig)
Salmon, lemongrass and kaffir lime dressing,
lemon balsamic, salt crisp (Id, Igo)
Smoked beetroot cornetto, mountain pepper,
mustard fruit (v)
Pumpkin and caramelised onion tartlet,
goat cheese (v)
Classic bruschetta, buffalo mozzarella,
heirloom tomato, basil (Ido, Igo, v, vgo)
Beef tartare taco, herbed aioli, puffed
buckwheat (Igo)

SWEET

Empanada apple pie, peach, Davidson plum (v)
Mini eclairs (v)
Mini cannoli, vanilla ricotta, freeze dried
marshmallow (v)

SUBSTANTIAL +12 each (Minimum of 6)

Salt and pepper squid, lemon, aioli, salt bush (gfo)

Crispy Halloumi, blueberry marmalade, vincotto, lemon balm (v, gfo)

Cheeseburger Sliders (gfo)

All substantials are served with fries

^{*}Minimum 20 guests

^{*}Please note menu is seasonal and is subject to seasonal change

PIZZAS

\$22 EACH

Classic, tomato, mozzarella, basil (Ido) (Igo) (v) (vgo)

Pepperoni, loads of pepperoni, tomato, mozzarella, chilli (ldo) (lgo)

Roasted Pumpkin, pesto, goat's cheese, basil, mozzarella (Ido) (Igo) (v) (vgo)

Prosciutto, seasonal fruits, rocket, aged balsamic, tomato, smoked mozzarella (Ido) (Igo)

Mama's Meatball, buffalo mozzarella, basil, chilli, parmesan (ldo) (lgo)

Chilli Prawn, local prawns, mussels, tomato, red peppers, mozzarella, chilli, parsley (ldo)

Mushroom, truffle paste, mozzarella, pecorino, radicchio (ldo) (lgo) (v) (vgo)

Braised beef short rib, garlic oil, pesto, spicy eggplant, chive creme fraiche, pickled shallots (ldo) (lgo)

GRAZING TABLE

\$27.50 PER HEAD

(Minimum 50 guests)

Trinket's Grazing Station is an indulgent display of Australian and European cheeses, quality cured meats, dried and fresh fruit, olives, crackers, breads, pretzels and more.



BEVERAGE OPTIONS

NON-ALC COCKTAILS \$10PP

The whole group must upgrade



EMERALD PACKAGE

2 HOURS \$47PP
3 HOURS \$59PP
4 HOURS \$71PP

WINE

Mr. Mason Sparkling Cuvee Brut NV Dottie Lane Sauvignon Blanc Hearts Will Play Rose Henry & Hunter Shiraz Cabernet

Wine upgrades available, please see our Function Coordinator in venue for more information

BEER

Stone & Wood Pacific Ale Furphy 'Refreshing' Ale Carlton Draught

Selection of soft drinks and juice

DIAMOND PACKAGE

2 HOURS \$69PP 3 HOURS \$77PP 4 HOURS \$81PP

SPARKLING

Mr. Mason Sparkling Cuvee Brut NV Hare & Tortoise Prosecco

WHITE

Dottie Lane Sauvignon Blanc Ca' di Alte Pinot Grigio Scotchman's Hill 'The Hill' Chardonnay

RED

Henry & Hunter Shiraz Cabernet Trellis & Vine Pinot Noir Pirathon Blue Label Shiraz

ROSE

Hearts Will Play Rose Bertaine et Fils Rose

BEER

All Tap Beer, Bottled Beer and Cider Selection of soft drinks and juice

BEVERAGE OPTIONS

CHAMPAGNE TOWER

14 GLASS TOWER \$150 22 GLASS TOWER \$200 31 GLASS TOWER \$250

HOUSE SPIRIT UPGRADE \$20PP PER HOUR

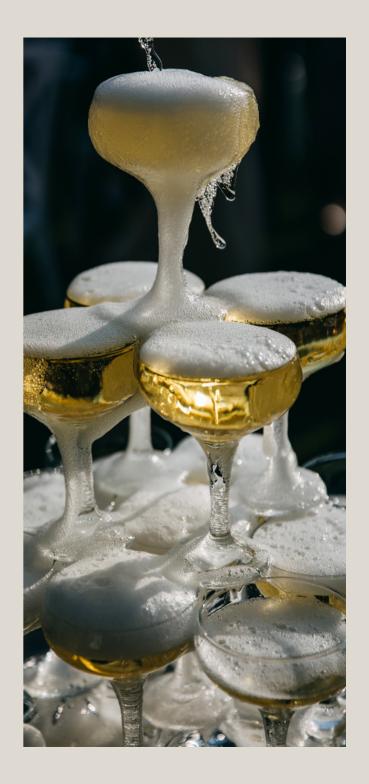
COCKTAIL ON ARRIVAL \$16 PER PERSON.

Treat your guests to a bespoke cocktail on arrival for an additional \$16 per person.

Minimum order of 20. Please see our Function Coordinator in venue for more details.

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.



SPIRIT & COCKTAIL MASTERCLASS

MINI MASTERCLASS \$58PP

Watch, learn & create 2 classic cocktails of your choice. Build, shake, stir, then sit back & enjoy your creations.

Minimum 4 guests required. Maximum of 8 guests.

MASTERCLASS \$75PP

Watch, learn & create 3 classic cocktails of your choice. Build, shake, stir, then sit back & enjoy your creations.

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

Minimum 6 guests required. Maximum of 25 guests.

SUNDAY - THURSDAY LAST BOOKING AT 6PM FRIDAY LAST BOOKING IS 4PM



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