
FITZROVIA

— FINE FOOD SUSTAINABILITY —

Fitzrovia offers a chic and elegant function space overlooking Albert Park in St Kilda's premier location.

Situated in a beautiful converted Federation mansion, Fitzrovia sparkles with ornate pressed tin ceilings, tessellated tiles, exposed handmade bricks, beautiful leadlight, hardwood floors and inspiring views of the city skyline through the park.

Offering our own brand of award winning dishes by head chef Paul Jewson, combined with wonderful wines and spectacular cocktails, makes Fitzrovia the perfect choice for your celebration.







Seated dinners

2 course sit down dinner for \$55.00 per person

(choosing any 3 options from each course – either entrée and main course, or main course and dessert)

3 course sit down dinner for \$65.00 per person

(choosing any 3 options from each course)

In addition, you can choose any of the following add-ons.

Antipasto selection on arrival \$10 per person

Oysters (per piece) at \$3.75

Cheese platter to finish \$12.50 per person

All main courses are served with sides of our signature truffled parsley & Parmesan polenta chips and pomegranate salads

Canapé receptions.

Individual canapés at \$5.00 per piece

Selection of any 6 items for \$25.00

Selection of any 8 items for \$32.50

Selection of any 10 items for \$40.00

Add any of the following supplements:

Substantial bowls from our bowls menu for \$8.00 per item

Substantial sliders for \$5.50 per item.

These prices are based on 100 guests. For smaller events prices may vary.



Starters (choice of 3)

Marinated olives with chargrilled garlic sourdough bruschetta (V GFO)
Portobello mushroom & scamorza arancini (3) with quince aioli(V)
Serrano & manchego croquettes (3) with parsley & pecorino
Pine mushroom duo- Pate & pickled with fennel lavosh (GFO)
Char grilled calamari, oregano salmoriglio, roast garlic aioli and fennel slaw (GF)
Chicken liver parfait, spiced pear relish & brioche points
Heritage zucchini bruschetta, goat's curd, mint, macadamia pesto, lemon & garlic hummus (GFO)
Sesame cured hot smoked sea trout, beetroot & fennel remoulade & chipotle aioli (GF)

Main course (choice of 3)

Pan roasted confit duck leg with organic black lentils, hazelnut, sage, celeriac puree & jus (GF)
Braised beef cheek 'bourguignon' with red wine, pancetta and shallots on spinach & swede (GF)
Chargrilled 200g flat iron steak, portobello mushrooms, fat chips, rocket salad & bernaise sauce (GF)
Ocean trout, tiger prawn & rockling fillet pie in white wine & chives, butter puff pastry & coz
Free range chicken breast saltimbocca with prosciutto, sage & taleggio, soft mascarpone polenta (GF)
Grilled salt baked beetroot with braised kale, fennel, barley served with apple & horseradish jus (Ve)
Chickpea and organic black quinoa falafel, cauliflower, smoked eggplant, sumac labne (VeO GF)
Potato gnocchi, spinach, porcini & portobello mushrooms, toasted pine nuts & goats curd (V)
Roast fillets of rock flathead with cuttlefish, pancetta, Brussels sprouts & green pea braise (GF)

Dessert

Classic lemon tart w/ mascarpone cream
Buttermilk pannacotta w/ seasonal fruits (GF)
Dark chocolate & salted caramel terrine w/ burnt orange (GF)
Fitzrovia's famous Bramley apple cake w/ cinnamon spiced yoghurt
Vanilla roast pears w/ crushed Amaretti biscotti & mandarin mascarpone

Additional options:

Antipasto Selection (per head)

A seasonal selection of our favourite flavours (V*)(GF*)

Freshly shucked Oysters (per piece)

Served w/ Prosecco mignonette

Cheese board (per head)

A selection of local cheeses w/ toasted sourdough, shaved apple, spiced pear relish & walnuts





Canapé Menu

Served Cold

- Freshly shucked oysters w/ Prosecco mignonette
- Pea velouté w/ roast breakfast radish & celery cress (V)(GF)
- Bloody Mary gazpacho (V)(GF)
- Tarte tatin of Pear w/ Mossvale blue cheese & candied walnuts (V)
- Rare roast beef bruschetta w/ crushed artichoke & horseradish (alternative options available) (V*)
- House smoked ocean trout rice paper rolls (GF)
- Duck Parfait w/ pickled grape jelly on brioche toast
- Little poppadums w/ eggplant pickle & beetroot raita (V) (alternative varieties available)
- Ceviche of snapper w/ fresh chilli & lime (GF)
- Smoked Huon salmon, asparagus & avocado bruschetta
- Asian mushroom, ginger & water chestnut spoon w/ mirin and soy (V)(GF)
- Prosciutto crostini w/ honey roast pumpkin & almond pesto

Served Warm

- Warm roasted roma tomato, caramelized fennel & harissa soup (V)(GF)
- House made salt cod fritters w/ wakame tartare
- Tarte tatin of cherry tomatoes w/ fresh basil & buffalo mozzarella (V)
- Pork and prawn spring rolls w/ homemade sweet chilli
- Smoked Tasmanian salmon kofta w/ beetroot, yoghurt & cayenne to dip (GF)
- Croquette of jamon & manchego (other seasonal varieties available on request) (V*)
- Sweet corn & coriander fritters topped w/ an avocado & feta salsa (V)
- Salmon fishcakes w/ a wakame mayonnaise
- Crispy parmesan polenta, wilted spinach & molten dolcelatte (V)(GF)
- Hand made Snapper fish fingers w/ traditional tartare sauce
- Roasted scallop wrapped in prosciutto w/ a béarnaise Sauce (GF)
- Miniature pork & fennel sausage rolls w/ spiced tomato chutney

Substantial Bowls Selection

Served Cold

- Moroccan grain salad, with cracked green freeka, quinoa, pistachio, feta & green olives (V)
- House smoked ocean trout salad w/ fennel, cucumber & blistered cherry tomatoes
- Vietnamese chicken & green mango salad with cashews nuts & fresh chilli (GF)

Served Warm

- Slow roast pork belly, sweet potato mash, chilli jam & mixed cress (GF)
- Black barley risotto w/ roast radicchio & goat's curd (seasonal varieties available) (V)
- Red wine braised beef cheek w/ Paris mash & a parsley & shallot salad (GF)
- Beer battered flathead fish & chip cones w/ homemade tartare sauce
- Potato gnocchi w/ roast wild mushrooms, pine nuts & parmesan (V)
- Pan fried veal & pork meatballs w/ soft polenta, verjus, peas, shallots & pecorino (GF)
- Sweet & sour salt & pepper calamari w/ green papaya, Asian herbs & rice noodles(GF)

Slider selection

- Local baker Noisette's mini brioche burger buns filled w/ a choice of our favourite flavours
- Slow roast Strathfieldsaye crispy pork belly w/ pickled red cabbage & sriracha aioli
- Smoked paprika & lemon chargrilled free range chicken w/ a cherry tomato and rocket salsa
- Macadamia crusted blue grenadier fish fingers w/ wasabi coleslaw
- Roast eggplant, sumac spiced labna & pomegranate molasses
- Sweetcorn fritters with beetroot remoulade & chilli jam







Drinks Selections

Standard Beverage Package

\$50pp for 2 hours
\$60pp for 3 hours
\$8 per each additional hour

White Wine (select two)

2014 Boat O' Craigo Sauvignon Blanc, Yarra Valley, Vic
2015 Delatite Gerwurztraminer, Mansfield, Vic
2015 Hanging Rock Riesling, Macedon, Vic
2014 Airlie Bank Chardonnay, Yarra valley, Vic

Red Wine (select two)

2013 Barwite Pinot Noir, Mansfield, Vic
2013 Chalmers Nero D'Avola, Heathcote, Vic
2014 Michelton Cabernet Merlot, Goulburn Valley, Vic
2014 Tom Roberts Syrah, Yarra Valley, Vic

This package includes Furphy's Lager, Stefano's Pale Ale, Sun Light Light beer & soft drinks

Premium Beverage Package

\$60pp for 2 hours
\$70pp for 3 hours
\$10 per each additional hour

Sparling Wine

NV La Zona Prosecco, King Valley, Vic

White Wine (select 2)

2014 Dr Loosen 'Dr L' Riesling, Mosel, Germany
2015 Pyren Sauvignon Blanc, Pyrenees, Vic
2015 Indigo Pinot Grigio, Beechworth, Vic
2013 Barringwood 'Mill Block' Chardonnay, Tas

Red Wine (select 2)

2014 Innocent Bystander Pinot Noir, Yarra Valley, Vic
2013 Hither & Yon Cabernet Sauvignon, McLaren Vale, SA
2014 Coriole Barbera, McLaren Vale, SA
2013 Killikanoon Shiraz, Claire Valley, SA

This package includes Furphy's Lager, Stefano's Pale Ale, Sun Light Light beer & soft drinks

Alternatively you may order wine from our current list and prices will be based on consumption

T&Cs

Deposit

- A deposit of 50% with a minimum \$500 is required to be paid on confirmation of your booking (unless otherwise specified).

Guaranteed Numbers

- Final numbers for catering purposes will need to be provided a minimum of 3 working days prior to the function. You will be charged for no less than this number.

Minimum Spend

- The minimum spend as stated in this agreement must be spent on food and beverage combined. Spend on external services booked through Fitzrovia (i.e. Furniture, DJs or AV Hire) do not contribute to the minimum spend. If the minimum spend is not met, the difference will be charged as room hire on the day of the event.

Cancellations-

Cancellations between 0-28 days from the date of the function, will forfeit 100% of deposit

Cancellations between 30-60 days from the date of the function will forfeit 50% of deposit

Cancellations 60 days or more from the date of the function will receive a full deposit refund.

Payment

- Full function payment must be received no later than the day before the function. Payment can be made by cash, credit card, eftpos or EFT (on approval).

Minors-

Please note that due to Liquor Licensing laws, minors (under 18) are only able to stay in a private function area until 10pm. During this time they must remain in the function area and under parental supervision at all times and must not consume alcohol.

Damage

- The client is financially responsible for any loss sustained to the venue including damage to the premises, its fittings, equipment and grounds. The organizers of the function are also responsible for damage caused by their guests, out-side contractors or agents, prior to, during or after the event.

Loss of Property

- Fitzrovia will not accept any responsibility for any damage or loss of property left on the premises prior, during, or after the function. This responsibility lies solely with the client.

Security

- Fitzrovia reserves the right without liability to exclude or manage patrons who breach any policies or legal responsibilities whilst on or prior to entering our venue. Some functions may require additional security, this will be directly charged to the client (this will be a topic of conversation when making the booking).

Responsible Serving of Alcohol

- All Fitzrovia staff are trained in the Liquor Licensing Accredited 'Responsible Service of Alcohol' and by law may refuse to serve alcohol to any person deemed to be intoxicated and may request they vacate the premises.

Prices

- Prices in the Function Packages information are correct at the time of printing. Every effort is made to ensure prices remain as printed however these may be subject to change without notice at Management's discretion.