







Located in the heart of the CBD, Melbourne just off Goldsbrough Lane, Slate is one of the city's select few all- weather rooftop venues. Slate's versatile, two-level space can cater for all standing and sitting events whether it be a work function, 21st birthday wedding reception, party, Christmas party or an intimate gathering.

Regardless of the season or the reason for your function, you have various options to create the most ideal ambience. We are fortunate enough to have flexibility with our space where you can choose from either upstairs or downstairs. Alternatively if you prefer to host your function outdoors, our balconies are fully covered and heated.

Our resident Head Chef, David Maclean (ex-Stokehouse) takes immense pride in delivering function food that not only satisfies the appetite but will leave you wanting to savour it long after the function has finished. Our canape menu includes both hot and cold choices with a definitive flare for originality, and our set menu encompasses everything that our a- la-carte menu does and more.





Public Transport

Slate is positioned within a short walk from various public transport stops making it an easy destination from all over the city. Southern Cross station is a quick fiveminute walk away, and we're close to trams on Bourke St and Lonsdale Street. Taxi ranks are located just outside our venue.

Parking

On street parking is available in the immediate area, with varying parking restrictions. There are also nearby secure car parks.

Features

Fully air-conditioned and heated Spaces with wheelchair access(Mezzanine Only) All weather outdoor and indoor seating Microphone and projector hire Additional AV equipment available upon request



Inquiries

Should you have any further questions please contact our Events Manager. We would love to have a chat and walk you through the space to discuss your event options.

Contact

Slate Events Manager Email - info@slaterestaurantbar.com Phone - (03) 9670 4311.



Spaces

Front Terrace Max 50 Standing

Loft Room Max 70-80 standing Max 50 sitting

Sky Room Max 70 pax standing 44 pax sitting

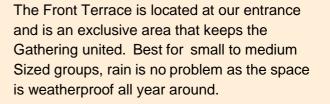
The Rooftop

Max 100pax standing Max 80 pax sitting

Entire Upper Level

Max 160pax standing Max 140 pax sitting

Entire Space Max 400 pax standing Max 250 sitting



The Loft Room is a semi-secluded space that is ideal for medium sized groups. The large doors let in the afternoon sunshine and a gorgeous Sunset, during the warmer months, while keeping cozy during cooler ones.

The Sky Room is located upstairs, opposite our rooftop. It is designed for either cocktail or sitdown functions, and offers great views out to The rooftop.

Inspired by Manhattan rooftop bars, the Rooftop is sun drenched in summer and heated while undercover through winter. This fully Versatile indoor and outdoor space makes the perfect setting for a large to extra-large event.

The entire upper level consisting of the Sky Room and The Rooftop is the ultimate party venue and can accommodate large to extra large parties.

For extra large events, the entire space can be made available.



Canapes

Option 1 40\$ per head This option is our light offer for short events that are usually for 2 hours

- Thai vegetable spring rolls, sweet chili dipping sauce (Vegan)
- Capsicum and fetta arancini, lemon mayonnaise (GF option)
- Prawn fingers with Chipotle aioli
- Slates mini roast vegetable pizza (vegan/GF Available)
- Louisiana crumbed chicken breast, spicy dipping sauce
- Slates famous mini beef burgers with usual suspects

Option 2

\$50 per head

This package is designed for

3-4 hour events that covers most bases with chicken, seafood, beef, vegetarian Items

Option 3 \$65 per head You have an all-night event? This is the one you are looking for. Any event that is more than 4 hours this package will be the one .

- Capsicum and fetta arancini, lemon mayonnaise
- Zucchini and mint fritters, sumac yoghurt (Vegetarian)
- Slates mini roast vegetable pizza
- Slates mini pizza with olives and salami or chicken pesto
- Satay chicken skewers, toasted sesame (GF)
- Sushi-vegetarian, seafood, duck and beef
- Slates famous mini beef burgers with usual suspects
- Prawn fingers with Chipotle aioli
- Thai vegetable spring rolls, sweet chili dippinの 部門の 3 (Vegan)
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- Slates mini pizza with olives and salami or chicken pesto
- Satay chicken skewers, toasted sesame (GF)
- Sushi-vegetarian, seafood, duck and beef (GF)
- Slates famous mini beef burgers with usual suspects
- Prawn fingers with Chipotle aioli
- Mustard and pepper beef bruschetta, horseradish aioli, olive and charred capsicum
- Cured salmon tarts, with horseradish cream and lemon zest













Thai spring roll - 25 items for \$80

Mix of sauté vegetables in pastry wrap serve with sweet chili sauce

Samosa - 25 items for \$80 Hint of curry vegetables wrapped in pastry and served with raita

> Prawn purse – 20 items for \$80 A twister wrap with prawns and chili garlic aioli

> Capsicum and Feta Arancini – 20 items for \$80 Capsicum and feta Cheese, Arborio Rice

> > Salami Pizza -15 items for \$50 Salami, olives, tomato, cheese... The classic

> > > Artisan Sushi - 50 items for \$260

Individual sushi mix accompanied with light soy

Gringo slider - 15 items for \$85 Beef patty with aioli, with gringo sauce, lettuce and provolone

Mini pizza - 15 items for \$50 Finger flat bread top with baked vegetables and mozzarella

Madura chicken skewer - 20 items for \$80 Seasoned in Indonesian herbs accompanied with candlenuts satay sauce

> Vegan Party Platter - 20 items for \$80 Chefs selection of mixed vegan canape style nibbles

Louisiana crumbed chicken - 20 items for \$80 Marinade tenderloin fried to golden crisp serve with chipotle aioli

> Tomato tart - 20 items for \$80 Filling with goat cheese, dressed with sundried tomato



PARTY PLATTERS

Designed for groups of up to 40 people

Set Menu

2 Course \$75 Per Person Entree , Main+Sides or Main +Sides , Dessert

> 3 Course \$90Per Person Entree , Main + Sides , Dessert

Entrée Choose 2 (Alternate Drop)

Crumbed calamari, herb salad and aioli Cevapi, , yoghurt , pickled shallots soft herbs Charred asparagus , romesco, parmesan

Main Choose 2 (Alternate Drop)

250g eye fillet. Served with red wine jus & roasted onion puree (Served Pink). (Gf) Seared Salmon, coconut cream, burnt lime (Gf) Wild mushroom risotto, parmesan, soft herbs. (Gf)(Vegan opt available) Red wine braised chicken, celeriac puree , red wine sauce (GF)

Mains are all served with roasted potatoes & Mixed leaf salad for the table to share. Dessert Choose 2 (Alternate Drop)

Basque cheese cake Limoncello Semifreddo <u>Or Selection of Boozy Ice cream (Whiskey Dark chocolate, Mango Margarita, Pina Colada)</u>

Please notify Slate for any dietary requirements, not all the ingredients listed. We do our best to avoid however we cannot guarantee cross contamination



Beverages

Option One

\$39 per person – 2 Hours \$49 Per person -3 Hours \$59 Per person – 4 Hours

Option Two

\$49 per person - 2 hours
\$59 per person - 3 hours
\$69 per person - 4 hours

Option Three

\$69 per person - 2 Hours \$79 per person - 3 Hours \$89 per person - 4 Hours Willowglen Semillion Sauvignon Blanc Willowglen Shiraz Cabernet Willowglen Sparkling Brut House Lager/Draught On tap Light Beer(B) Soft drinks

All Wines by the Glass from the Wine list Apple or Pear Cider House Lager/Draught On tap Ale on tap (Or equivalent) Stone and wood Pacific ale on Tap Cascade Light (B) Soft drinks

French Champagne on Arrival

All Beers on tap All wines By the Glass Apple and Pear Cider All Bottled Beers Soft drinks/LLB/juice

> Optional Beverage Package Options COCKTAIL Or MOCKTAIL ON ARRIVAL \$20 per person and Limited to Variety of 2

3 HOURS BASIC SPIRITS AS ADDITION \$40 as an addition to Option 1 or \$35 for option 2 and 3







Terms & Conditions

Please see the link on our website for terms and conditions or send an email to info@slaterestaurantbar.com

