

SLATE
RESTAURANT BAR





Located in the heart of the Melbourne CBD, 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 party, wedding reception, 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.

About





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 five-minute 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 Front Terrace is located at our entrance and is an exclusive area that keeps the Gathering united. Best for small to medium sized groups, rain is no problem as the space is weatherproof all year around.

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 sit-down 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 35\$ 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)
- Mozzarella and fetta arancini, lemon mayonnaise (GF option)
- Prawn fingers with Chipotle aioli
- Slates mini roast vegetable pizza (vegan/GF option)
- Louisiana crumbed chicken breast, spicy dipping sauce
- Slates famous mini beef burgers with usual suspects

OPTION 1

Option 2 \$45 per head

This package is designed for 3-4 hour events that covers most bases with chicken, seafood, beef, vegetarian items

- Mozzarella and fetta arancini, lemon mayonnaise (GF option)
- Zucchini and mint fritters, sumac yoghurt (Vegetarian)
- Slates mini roast vegetable pizza (vegan/GF option)
- Slates mini pizza slices with olives and salami
- 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

OPTION 2

Option 3 \$55 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 .

- Thai vegetable spring rolls, sweet chili dipping sauce (Vegan)
- Mozzarella and fetta arancini, lemon mayonnaise (GF option)
- Zucchini and mint fritters, sumac yoghurt (Vegetarian)
- Slates mini roast vegetable pizza (vegan/GF option)
- Slates mini pizza slices with olives and salami (Pork)
- 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

OPTION 3



PARTY PLATTERS

Min 20 -Max 40 people

Thai spring roll - 30 items for \$80

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

Samosa - 30 items for \$80

Hint of curry vegetables wrapped in pastry and served with raita

Prawn purse - 30 items for \$80

A twister wrap with prawns and chili garlic aioli

Mushroom-Mozzarella Arancini - 35 items for \$80

Porcini Mushroom and Mozzarella Cheese, Arborio Rice

Salami Pizza - 15 items for \$50

Salami, olives, tomato, cheese... The classic

Artisan Sushi - 50 items for \$200

Individual sushi mix accompanied with light soy

Gringo slider - 15 items for \$75

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 - 25 items for \$80

Seasoned in Indonesian herbs accompanied with candlenuts
satay sauce

Vegan Party Platter - 35 items for \$80

Chefs selection of mixed vegan canape
style nibbles

Louisiana crumbed chicken - 30 items for \$80

Marinade tenderloin fried to golden crisp serve with chipotle aioli

Tomato tart - 35 items for \$80

Filling with goat cheese, dressed with sundried tomato

Set Menu

2 Course \$70 Per Person

Entree , Main+Sides or Main +Sides , Dessert

3 Course \$85 Per Person

Entree , Main + Sides , Dessert

Entrée (Choose 2 For Alternate Drop)

Mushroom crostini. Charred focaccia topped with roasted forest mushrooms, quails egg & Parmesan crisp.
Almond crumbed sardine fillets. Crispy fried butterflied sardine fillets topped with shaved fennel, orange & green olive salad.

Slow roasted lamb rib. Served with Moroccan moghrabieh couscous salad & charred lime.
Caprese salad. Heirloom tomato, basil & fresh handmade Fior di latte cheese, dressed with basil oil & balsamic glaze. (Gf)

Main (Choose 2 For Alternate Drop)

2
50g porterhouse steak. Served medium rare with charred broccolini, fire roasted peppers & roasted onion puree(Served Pink). (Gf)
Market fresh fish fillet. Served with warm lentil, braised leek, roasted fennel & tomato salad. (Gf)
Gorgonzola risotto. Topped with caramelized pear, pine nuts & balsamic reduction. (Gf)
Middle Eastern spiced chicken breast. Served on a bed of citrus crushed chickpeas, house pickled radishes & fresh herbs. (Gf)

Mains are all served with roasted potatoes & rocket Parmesan salad for the table to share.

Dessert :(Alternate Drop)

Flourless chocolate torte. Served with sour cherry compote & Frangelico iced cream. (Gf)
Sicilian ricotta filled cannoli. Crispy pastry shell filled with whipped ricotta, pistachio & orange zest.

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

\$35 per person – 2 Hours
\$45 Per person -3 Hours
\$55 Per person – 4 Hours

Willowglen Semillion Sauvignon Blanc
Willowglen Shiraz Cabernet
Willowglen Sparkling Brut
House Lager/Draught On tap
Cascade Light (B)
Soft drinks

Option Two

\$45 per person – 2 hours
\$55 per person – 3 hours
\$65 per person – 4 hours

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

Option Three

\$60 per person - 2 Hours
\$70 per person - 3 Hours
\$80 per person - 4 Hours

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 ON ARRIVAL

\$20 per person and Limited to Variety of 2

3 HOURS BASIC SPIRITS AS ADDITION

\$35 as an addition to Option 1 or \$30 for option 2 and 3

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Terms & Conditions

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