



ANTARA

EVENTS

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Set in a cavernous space of warm Victorian Ash, honed concrete, leather furnishes and bronze fluted glass, Antara is a spectacular venue for events and private celebrations.

Cloister away in the stunning private dining room, where feature lights - evocative of soft clouds - are suspended overhead. Or open up the tall, bi-fold doors to hire out the semi-private and private dining spaces, complete with its own bar.

The menu - by Head Chef Juan Lantadilla Tapia - is driven by fire and an approach focusing on seasonality and beauty. In this confluence of cultures, you'll find nods to Juan's Chilean heritage and dishes created around the produce - without rules, and unbound by expectations.

It's food with soul, food that is fun, and food that is aesthetically beautiful.

As a finishing touch, we offer a tightly-curated wine list - our sommeliers' selection of the best producers and showcases' of each wine region.

The Spaces
Private Dining Room
Semi-Private Dining
Standing Bar
Whole Venue



SET MENU

95pp

Antara Marraqueta, Roasted Tomato Butter, Salsa

Red Snapper Ceviche, Leche De Tigre, Mango

Carrot Tart, Comté Custard, Smoked Almonds, Sorrel

Grilled Peruvian Spiced Half Hazeldene Chicken, Bull Horn Peppers, Yellow Chilli

600g Charred O'Connor Rib Eye, Fermented Napa Cabbage, Split Pepper Sauce (+\$39 supplement)

Ramarro Farm Butter Lettuce, Green Goddess

Latin Hasselback Sebago Potato, Chipotle Cream, Oaxaca Cheese

Tres Leches, Pisco Waqar, Preserved Yellow Peach, Chamomile Ice Cream

Additions

Half Dozen Oysters, Cucumber, Wakame, Champagne \$42

Raw Shark Bay Scallop, Preserved Bergamot, Chinotto \$12pp

Grilled Snapper, Carrot XO, Fennel & Shaved Kombu \$110

600g Charred O'Connor Rib Eye, Fermented Napa Cabbage, Split Pepper Sauce \$134

MENU SUBJECT TO CHANGE



CANAPÉS

\$32pp for a selection of 3 canapés or \$12 each

Spanner Crab Twist, Fermented Chilli

Blue Moon Potato Rosti, Wagyu Bresaola

Preserved Lemon & Zucchini Tart, Cheddar Curd

Wagyu Tartare, Heritage Beetroot & Nori Cracker

Gougère, Crème Fraiche, Pumpkin

Shark Bay Scallop, Kombu Butter

Culatello & Piel de Sapo Melon Pintxo

Cucumber Cup, Avocado, Dessert Lime

Smoked Eel, Brioche, Stracciatella

Sweet Canapés

Blood Orange Madeleines

Chocolate & Hazelnut Tart

Almond Financier, White Chocolate Ganache

Mini Tarte Tatin, Crème Fraiche

Choux of Sicilian Pistachio & Vanilla Ganache

Preserved Lemon Meringue Tart, Fennel

MENU SUBJECT TO CHANGE

BEVERAGE PACKAGES

Premium

3 hours - \$95 pp (\$15 per additional hour)

SPARKLING

NV Clover Hill, Vintage Brut / Chardonnay Pinot Noir, Pinot Meunier

Tasmania

WHITE

2024 Lethbridge / Pinot Gris

2023 Domaine Marion Mothe, Petit Chablis / Chardonnay

Geelong, Vic

Chablis, France

RED

2022 Moorooduc Estate / Pinot Noir

2021 Place of Changing Winds 'Syrah No.2' / Syrah

Mornington Peninsula, Vic

Macedon Ranges, Vic

Selection of beers & soft drinks

Classic

3 hours - \$75 pp (\$15 per additional hour)

SPARKLING

NV Babo Prosecco / Glera

Fruili, Italy

WHITE

2022 Mac Forbes / Riesling

Strathbogie Ranges, VIC

RED

Fairbank / Sangiovese

Central Victoria

Selection of beers & soft drinks

MENU SUBJECT TO CHANGE

Available for canapé events or as an arrival addition to your lunch or dinner

MINIMUM SPENDS

Private Dining Room

20 pax - 2 Tables
14 pax - Boardroom Layout

Minimum spends apply
\$1,200 lunch | \$1,800 dinner

Semi-Private

28 pax - 2 Tables
\$2,200 lunch | \$2,800 dinner

Both Spaces

48 pax
\$3,400 lunch | \$4,600 dinner

*Minimum spends increase by 15% for events that fall on public holidays

Exclusive Dinner

Tuesday - Thursday \$7,000
Friday - Saturday \$10,000

*Minimum spends for exclusive day time bookings available on request

Semi-Private Dining Area





BREAKFAST

10-48 pax

\$40 pp

Today's selection from our bakery
Victorian fruit selection, coconut yoghurt
This season's brunch plate

Tea by Tea Drop & Coffee by Market Lane

HIRE DETAILS

EVENT HIRE DETAILS

A minimum spend on food and beverage applies for all events, which differs according to the time and day. Where the minimum spend isn't met, the difference is charged as a venue hire fee.

MENUS

Our menus are subject to change and may vary given seasonal ingredient availability. For ease, we require all food and beverage menus to be finalised no less than one week prior to your event.

We are able to accommodate most dietary requests with advance notice (at least one week from the event).

DEPOSIT

A deposit of 50% of the minimum spend is required to secure your event, along with your signed acceptance of our event contract.

Events cancelled within seven days of the event period will have the full deposit forfeited.

FINAL PAYMENT

Final guest numbers are required seven days prior to your event, with the final payment based off this figure or the final head count, whichever is greater.

The final payment cannot be adjusted even if there is a decrease in the number of guests attending on the day.

Any deposit paid prior to the event will be deducted from the final bill. We require all final payments to be made in full at the time the event concludes.



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