



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

105pp

Wood Fired Flatbread, Yeasted Butter, Fermented Carrot, Aleppo Pepper
Anchovy Twist, Bread Miso, Salsa Verde

Alfonsino Crudo, Smoked Kombu Cream, Lime Vinaigrette
Ramarro Farm Radicchios, Whipped Sesame, Petit Basquitou, Agrodolce Dressing
Otway Shiitake Mushroom Tart Tartin, Miso Caramel, House Pickles

Wood Roasted Half Hazeldene's Chicken, Vadouvan Sauce, Pickled Cucumbers
600g Charred O'Connor Rib Eye, Fermented Napa Cabbage, Split Pepper Sauce (+\$39 supplement)
Brussels Sprout Salad, Pine Nut, Barberry & Bacon Vinaigrette
Pink Fir Apple Potato Salad, Pickled Fennel, Yellow Chilli & Caper Dressing

Poached Rhubarb, Pistachio Cremeux, Ginger Granita, Vanilla

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



CANAPÉS

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

Spanner Crab Twist, Fermented Chilli

Blue Moon Potato Rosti, Wagyu Bresola

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

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

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		Geelong, Vic
2023 Domaine Marion Mothe, Petit Chablis / Chardonnay		Chablis, France
RED		
2022 Moorooduc Estate / Pinot Noir		Mornington Peninsula, Vic
2021 Place of Changing Winds 'Syrah No.2' / Syrah		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		

MINIMUM SPENDS

Private Dining Room

20 pax - 2 Tables

Minimum spends apply

14 pax - Boardroom Layout

\$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

Package 1 - \$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

Package 2 - \$55 pp

Today's selection from our bakery
Victorian fruit selection, coconut yoghurt
A choice from our a la carte breakfast menu

Cold pressed juice

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.



Antara

128 Exhibition Street,
Melbourne VIC 3000

03 7065 0128

info@antara.melbourne

