



# 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

Wood Fired Flatbread, Yeasted Butter, Aleppo Pepper, Tapenade

Anchovy Twist, Nigella Seeds, Maple, Pumpkin Jam

Kingfish Ceviche, Carrot Vinaigrette, Stewart Apple, Finger Lime

Ramarro Farm Radicchios, Whipped Sesame, Petit Basquitou, Agrodolce Dressing

Otway Shiitake Mushroom Tart Tartin, Miso Caramel, House Pickles

Half Roast Chicken, Braised Greens, Pine Nut, Aged Madeira

+ O'Connor Striploin, Glazed Onion, Jalapeño (supplement +10)

Farm Leaves, Meyer Lemon, Ginger, Palm Hearts

Wood Roasted Fontane Potatoes, Burnt Butter, Pecorino Romano

Poached Rhubarb, Pistachio Cremeux, Ginger Granita, Vanilla

## Additions

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

O'Connor 800g Rib Eye, Burnt Onion Puree, Hispi Cabbage & Chimichurri \$180

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



# CANAPÉS

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**\$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  
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

# 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

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## 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

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