



# Function Information 2017



*Bluestone Restaurant Bar*  
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# Functions at Bluestone

Bluestone offers an exceptional hosting option for private functions, corporate events and celebrations. Combining inspiring contemporary Australian cuisine, plush surrounds and accommodating, professional attention, Bluestone leaves your guests with a memorable, lasting impression. Since 2000, Bluestone has earned a reputation in planning and orchestrating superb sit down lunches, dinners and exclusive cocktail events.

## Corporate Functions

We are pleased to help you host a function designed to ensure an elegant and professional experience for your important clients and staff.

## Private Functions

Whether you are celebrating a birthday, engagement or anniversary, we will help create joyous and memorable experiences for you and your guests.

## Weddings

Bluestone's elegance and signature Bluestone walls create the perfect backdrop for an intimate wedding reception.

## Christmas Functions

Celebrate in style and leave the planning to us with a Christmas Party right in the heart of Melbourne.

*A projector and screen can also be set up for your presentation needs.*



## Function Space

### Private Dining Room

A popular choice for private and corporate functions, our private dining room can host up to 32 guests and is partially sectioned off from the main restaurant.

### Mezzanine

Another dining pocket on the upper floor, our Mezzanine is available for exclusive use and can seat up to 34 guests.

### Banquet Space

With a capacity of 14 people, our banquet space is perfect for smaller style functions.

### Combined Space

For larger style functions, join our private dining space and the main restaurant floor and enjoy what Bluestone has to offer. We can seat over 155 guests or up to 180 guests for a cocktail style function.

### Bluestone Lounge

Located downstairs, our lounge is a versatile space with a stylish bar and can seat up to 125 people with dance floor.

*Exclusive areas like our private and banquet space are booked out quickly.  
Please book in advance to secure a reservation for your function.*



# Bluestone Set Menu

For group bookings of more than 8 guests, our base menu starts at \$70 per person.  
 For group bookings of more than 20 guests, select 2 items from each course.  
 These items will then be served alternatively to your guests on the day.  
 Menus are inclusive of house-baked bread with extra virgin olive oil and salt flakes to start.

All main meals include a side of garden salad and beer-battered fries.

**Please note: The menu is designed by seasonal produce and is subject to change.  
 If you have any special dietary requirements we will try our best to cater for you.**



## Two Course - 70 per person

	MAIN	DESSERT
<p><b>This two-course menu is comprised of main and dessert</b></p> <p>Please ask about our Antipasto platter options of cold cuts and marinated vegetables</p>	<p><b>Chargrilled Kangaroo Fillet (n)</b> pumpkin mash, pomegranate, dukkha</p> <p><b>Pan Seared Salmon (gf)</b> miso quinoa, wakame salad</p> <p><b>Rendered Chicken Breast (gf)</b> sweet potato skordalia, beetroot puree</p>	<p><b>Boysenberry Delight (gf) (n)</b> flourless almond meal cake, boysenberry, yoghurt icing</p> <p><b>Chocolate Indulgence (gf) (n)</b> flourless chocolate almond meal cake, chocolate soil, seasonal fruit</p>

## Two Course - 77 per person

	ENTRÉE	MAIN
<p><b>This two-course menu is comprised of entrée and main</b></p> <p>Please ask about our Antipasto platter options of cold cuts and marinated vegetables</p>	<p><b>Pan Seared Quail (gf)</b> beetroot puree, edamame beans</p> <p><b>Parmesan Crusted Scallops</b> parmesan crust, roasted capsicum</p> <p><b>Succulent Pork Belly (gf)</b> apple puree, candied red onion</p>	<p><b>Chargrilled Kangaroo Fillet (n)</b> pumpkin mash, pomegranate, dukkha</p> <p><b>Pan Seared Salmon (gf)</b> miso quinoa, wakame salad</p> <p><b>Rendered Chicken Breast (gf)</b> sweet potato skordalia, beetroot puree</p>

## Three Course - 95 per person

Choose from entrée, main and dessert

ENTRÉE	MAIN	DESSERT
<p><b>Pan Seared Quail (gf)</b> beetroot puree, edamame beans</p> <p><b>Parmesan Crusted Scallops</b> parmesan crust, roasted capsicum</p> <p><b>Succulent Pork Belly (gf)</b> apple puree, candied red onion</p>	<p><b>Chargrilled Kangaroo Fillet (n)</b> pumpkin mash, pomegranate, dukkha</p> <p><b>Pan Seared Salmon (gf)</b> miso quinoa, wakame salad</p> <p><b>Grass Fed Black Angus Scotch Fillet (gf)</b> confit mushrooms, mushroom gravy</p>	<p><b>Boysenberry Delight (gf) (n)</b> flourless almond meal cake, boysenberry, yoghurt icing</p> <p><b>Chocolate Indulgence (gf) (n)</b> flourless chocolate almond meal cake, chocolate soil, seasonal fruit</p> <p><b>New York, New York</b> baked New York cheesecake, seasonal fruit garnish</p>

(gf) gluten free

(n) contains nuts

(v) vegetarian

# Degustation Menu

Bluestone's Degustation Menu may be an ideal option for smaller style functions.  
Contact Bluestone for further information on our degustation menu.

**\$115pp eight course menu / \$175 with matching wines**  
**\$85pp five course menu\* / \$115 with matching wines**



***Parmesan Crusted Scallops\****  
*parmesan crust, capsicum salsa*

***Pan Seared Quail (gf)\****  
*beetroot puree, edamame beans*

***Succulent Pork Belly (gf)***  
*apple puree, candied red onion*

***Palate Cleanser***  
*Blood Orange Sorbet*

***Pan Seared Salmon***  
*miso quinoa, wakame salad*



***Chargrilled Kangaroo Fillet (n)\****  
*pumpkin mash, pomegranate, dukkha*

***Dessert Surprise from our Chef's Selection\****

***Please note: This degustation menu is designed by seasonal produce and is subject to change.***  
***If you have any special dietary requirements we will try best to cater to you***

## Cocktails and Canapes Platters

### **Bluestone Chef's Selection Package - 10pp**

This includes 2 hot and 2 cold items.  
Each guest will receive 3-4 items

### **Bluestone House Package - 15pp**

This includes your choice of 4 items from the list below. Each guest will receive 3-4 items

#### **Cold Items**

*Chargrilled baby octopus (gf)*  
*Miniature baby beetroot salad (gf) (v)*  
*Proscuitto and melon wrap (gf)*  
*Smoked salmon served on cucumber wheel (gf)*  
*Bocconcini cheese and tomato bites (v)*  
*Salami and olive bites (gf)*

### **Bluestone Premium Package - 22pp**

This includes your choice of 6 items from the list below. Each guest will receive approximately 5-6 items

### **Bluestone Ultimate Package - 27pp**

This includes your choice of 8 items from the list below. Each guest will receive approximately 7-8 items

#### **Hot items**

*Asian duck rolls*  
*Spinach quiche (v)*  
*Japanese vegetarian gyoza (dumpling) (v)*  
*Miniature beef wellington*  
*Spinach ricotta and chorizo involtini*  
*Petite Moroccan lamb pie*  
*Succulent pork belly*

***Please note: These prices apply to functions of up to 20 people. For functions of 20 or more, please contact Bluestone Restaurant Bar for tailored cocktail and canapes options to suit your function needs. These packages items are designed by seasonal produce and are subject to change.***



# Beverages Packages

## Beverage Tab (charged on consumption)

Any beverages consumed will be placed on a bar tab for you. For peace of mind, you can pre-set a limit or we can inform your host at regular intervals as to how the tab is running. You can have all beverages available or restrict availability depending on your budget and type of event.



## Beverages Packages

Beverage packages are all based on 3 hours. To increase package duration, add \$10 per person per hour.

### House Package - \$35 per person

- De Bortoli Willowglen Sparkling Brut, *Bilbul, NSW, NV*
- De Bortoli Willowglen Semillon Sauvignon Blanc, *Bilbul, NSW 2015*
- De Bortoli Willowglen Cabernet Merlot, *Bilbul, NSW 2015*
- Selected tap beers, juices and soft drinks

### Premium Package - \$45 per person

- Azahara Sparkling Chardonnay Pinot Noir, *Red Cliffs, VIC, NV*
- Tai Nui Sauvignon Blanc, *Marlborough, NZ, 2015*
- The Black Chook Shiraz, *McLaren Vale, SA, 2015*
- Deakin Estate Cabernet Sauvignon, *Murray Darling, VIC 2015*
- Selected tap beers, selected premium beers, juices and soft drink



### Ultimate Package - \$55 per person

- Divici Prosecco, *San Pietro, Italy*
- Catalina Sounds of White, Sauvignon Blanc, *Marlborough, NZ 2015*
- Snake + Herring 'Tough Love' Chardonnay, *Margaret River, WA, 2013*
- Red Claw Pinot Noir, *Mornington, VIC, 2015*
- Yangarra Shiraz, *McLaren Vale, SA, 2013*
- The Black Chook Shiraz, *McLaren Vale, SA, 2014*
- Snake + Herring 'Dirty Boots' Cabernet Sauvignon, *Margaret River, WA, 2013*
- Deakin Estate Cabernet Sauvignon, *Murray Darling, VIC, 2015*
- All tap beers, selected premium beers, Peroni, Corona, juices and soft drinks

## Beverage Additional Options

- Champagne Upgrade \$15 per person per hour:  
**Louis Roederer**
- Boutique Beer Upgrade \$10 per person -  
Imported beers, 4 Pines, Little Creatures and  
White Rabbit
- House Spirit Upgrade \$15 per person
- Cocktail on Arrival \$15 per person



*Please note: Beverages within packages are subject to change without notice*