

Function Rooms

The private dining area, known as *Rino's Room* is adjacent to the front bistro and will seat approximately 45 guests.

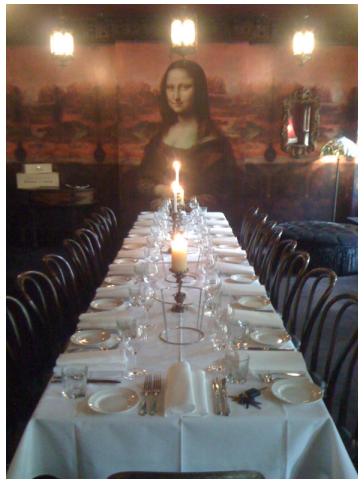
Provided with full linen and adorned with chandeliers and bunkets, this room is perfect for that special dining experience. *Rino's Room* can also be booked in its entirety for private or corporate dinners.



If you were looking for something more discreet, we suggest *Secret Society* which is located on the 2nd level. *Secret Society* can seat approximately 55 guests or 100 stand up.

Somewhere between Marie Antoinette's boudoir, Leonardo Da Vinci's studio and a Shanghainese bordello during the opium wars, *Secret Society* is lavishly adorned with parlor-like furnishings; Mona Lisa with a moustache, walls that frolic with seductresses that upon closer inspection reveal themselves to be more salacious than expected.

Rich reds, emerald greens, gold and silver leaf finishes, glowing lamps and a stunning view through the windows into the Bourke Street flame trees illuminated at night, makes for one of the best and most intimate settings in Melbourne to cradle a cocktail and settle into an evening unraveling and contemplating life's best kept secrets.



Function Packages

Society offers a variety of restaurant and function packages to suit any requirement.

Pre-theatre dinner packages, Express lunch menus and large group bookings (12 or more people) are all catered for. Set menu prices start from \$50.00 for two courses and up to \$85.00 for four courses.

Society offers both beverage packages and beverage charged on consumption: depending on your event requirements.

Please contact the restaurant manager Domenic Buttera to discuss your catering requirements and let us help you find the best package for your function.

Note: Some items *may* change due to availability.



Pre -theatre Menu

(Concludes 7:30pm)

Select 2 courses for \$35 or 3 courses for \$45

Includes a glass of premium red or white wine & a fabulous Dimattina coffee

Primi

Terrina di polipo

Pressed octopus terrine, wasabi lettuce & a raspberry vinaigrette

Sigaro di polenta e bufala

Buffalo cheese & soft polenta filled cigar,
on a broccolini cream

Gnocchi di rocotte con Roquefort

Gnocchi tossed w/ a Roquefort cream,
fresh pear & candied walnuts

Secondi

Pesce del giorno

Fish of the day

Filetto di manzo

180g Black Angus eye fillet served w/ baby root vegetables

Cotoletta di pollo

Chicken supreme cotoletta served w/ mixed salad

Filetto di agnello

Lamb fillet served w/ kipfler potato, candied tomato
& shaved parmesan

Dolci

Gelato ai due gusti

Gelati (2 flavours) served w/ freeze dried fruit

Dolci del giorno

Dessert of the day

Express Business Lunch

Mon – Sat Midday - 3:00pm

Your choice of one course including a glass of wine, soft drink or a fabulous Dimattina coffee.

\$20 pp

Calamari fritti

Shallow fried calamari served w/ mixed salad

Insalata alla Cesare

Caesar salad served on a sourdough crouton

Panino di manzo

Black angus beef & pork burger served w/ chips

Pizza a taglio

Magarita pizza topped w/ fresh prosciutto & spiced rocket

Pappadelle con fughi del bosco

Fresh pasta w/ wild mushrooms & granna padano cheese

Tagliatelle con salsiccia

Fresh pasta w/ pork & fennel sausage & brocoletti

Rigatoni con piselli e ricotta:

Pasta w/ tomato sugo, ricotta & peas

\$25pp

Pesce del giorno

Fish of the day.

Cotoletta di pollo:

Chicken supreme cotoletta served w/ garden salad

Risotto con granchio:

Asparagus risotto topped w/ blue swimmer crab salad

Torta di porri e pollo:

Braised chicken, leek & mushroom pie

\$30pp

Filletto di manzo

180g Black angus eye fillet served w/ baby root vegetables

Filletto di agnello

Lamb fillet served w/ kipfler potatoes, dried tomato & shaved parmesan

Sides \$6

Patatine fritte

Hot chips

Insalata mista

Mixed salad

Verdure miste

Mixed vegetables tossed w/ lemon oil

Dolci \$10

Dolci del giorno

Dessert of the day

Degustation Dinner

Mon – Thu Lunch & Dinner

\$60 per person

5 course



Carpaccio pepato

Peppered black angus beef carpaccio
w/ spiced roquette & grana padana cheese

*

Conchiglia con Gamberone e Capesante

Hervey bay scallops served
w/ fennel cream & citrus salsa
& pan seared Leader prawn

*

Pasta del giorno

Filled pasta of the day

*

Agnello con patate e porcini

Roasted two point lamb rack & seared lamb fillet
served w/ kipfler potato & porcini mushrooms

*

Dolci

Chef's dessert selection

\$95 with Matching Wines

\$50 per person

2 course

Mon – Thu

Antipasti della casa

A selection of cured meats, marinated vegetables,
Bruschetta & arancini

Secondi piatti

Gnocchi di ricotta con roqueforte

Homemade ricotta gnocchi tossed w/ a
Roqueforte cream, fresh pear & candied tomatoes

Tagliatelle con guancia di maiale

Pasta fresca w/ cured pork cheek,
Fava beans & pecorino romano

Calamarata rivisionata

Durum wheat pasta w/ black tiger prawns, scallops
& squid, finished w/ aromatic bread & lemon

Pescato del giorno

Fish of the day

Filetto di manzo

Black angus eye fillet (180gm)

Contorni – Patate Arrosto & Insalata Mista

Main meals served w/ roast potatoes & mixed salad

\$60 per person
3 course

Primi

Calamari alla Griglia

Lightly grilled calamari tossed w/ chilli,
lemon & extra virgin olive oil

Secondi

Galletto alla Salsa d'Uva

Pan roasted spatchcock
w/ a grape salsa & baby root vegetables

Pescato del Giorno

Fish of the day w/ greens

Filetto di Manzo

Grilled Black Angus eye fillet (180gm)
w/ root vegetables & veal jus

Contorni – Patate Arrosto & Insalata Mista
Main meals served w/ roast potatoes & mixed salad

Dolci

Dolci Misti

Assortment of daily desserts

\$65 per person
3 course

Assaggini

A selection of bites from our menu

Primi

Carpaccio Pepato

Peppered Black Angus beef carpaccio w/ spiced
rocket, Grana Padana & Maldon sea salt

Gnocchi di Ricotta con Roquefort

Ricotta gnocchi tossed w/ a
Roquefort cream, fresh pear & candied walnuts

Secondi

Pescato del Giorno

Fish of the day

Filetto di Manzo

Black Angus eye fillet (180gm) w/ veal jus

Contorni – Patate Arrosto & Insalata Mista
Main meals served w/ roast potatoes & mixed salad

\$75 per person

3 course

Primi

Insalata di Agnello

Seared lamb fillet served w/ baby spinach,
pine nuts & a pumpkin chutney

Pappardelle ai Funghi Porcini

Pasta fresca w/ porcini mushrooms,
truffle oil & Grana Padana

Secondi

Pescato del Giorno

Fish of the day

Filetto di Manzo

Black Angus eye fillet (180gm) w/ veal jus

Contorni – Patate Arrosto & Insalata Mista
Main meals served w/ roast potatoes & mixed salad

Dolci

(Served alternately)

Semifreddo al Mango

Mango parfait w/ passionfruit coulis,
white couverture & a raspberry wafer

Pannacotta alla Cioccolata

Weiss 55% dark chocolate pannacotta
w/ peanut brittle & salted caramel ice cream

\$85 per person
4 course

Assaggini

A selection of bites from our menu

Primi

(Served alternately)

Conchiglia con Gamberone e Capesante

Hervey Bay scallops w/ fennel cream,
citrus salad & pan seared leader prawn

&

Carpaccio Pepato

Peppered Black Angus beef carpaccio w/ spiced
Rocket, Grana Padano & Maldon sea salt

Secondi

Pescato del Giorno

Fish of the day

Filetto di Manzo

Grilled Black Angus Eye Fillet (180gm)

Galletto con salsa all'uva

Pan roasted spatchcock w/ grape salsa

Main meals served w/ roast potatoes & mixed salad

Dolci

(Served alternately)

Semifreddo al Mango

Mango parfait w/ passionfruit coulis,
white couverture & a raspberry wafer

&

Insalata ai Frutti di Bosco

Wild berry salad w/ raspberry sorbet,
vanilla & blueberry jelly & macadamia praline

Cocktail Party

Secret Society- one of Melbourne best hidden drinking dens, is on the top level of recently revived Society on Bourke Street.

Somewhere between Marie Antoinette's boudoir, Leonardo Da Vinci's studio and a Shanghainese bordello during the opium wars, Secret Society is lavishly adorned with parlor-like furnishings; Mona Lisa with a moustache, walls that frolic with seductresses that upon closer inspection reveal themselves to be more salacious than expected.

Rich reds, emerald greens, gold and silver leaf finishes, glowing lamps and a stunning view through the windows into the Bourke Street flame trees illuminated at night, makes for one of the best and most intimate settings in Melbourne to cradle a cocktail and settle into an evening unraveling and contemplating life's best kept secrets.

Designed by Christo Gillard, whose unmistakable style is stamped on some of Melbourne best venues, Secret Society represents the pinnacle of the designer's work thus far. Secret Society is ideal for intimate cocktail gatherings or private dining.

We've been operating for the last 3 years, holding many successful functions on our third level **Secret Society**. This exclusive room holds up to 80 people for stand up cocktail functions, and sit-down private dinners of up to 35 people. **High Society** is located on the second level and holds up to 150 people for stand up functions. If you're looking for something smaller we have available our **Versace & Fornasetti** rooms, which cater for intimate gatherings of up to 10-15 people.

Cocktail Food

Society has been famous for Weddings, Parties and group functions over many years. Every event is different; therefore our pricing will reflect the exact needs of your function.

Our cocktail food selection is very flexible and you choose how much food is served. Our cocktail food pricing is surprisingly economical and you are not required to spend a minimum amount per head. Our function coordinators will work with you to ensure you order enough food but not so much that it goes to waste.

Drinks

Society offers both beverage packages and beverage charged on consumption: depending on your event requirements.

From offering your guest cocktails on arrival, to a variety of wine, beers and spirits or simply you're happy to offer the basics for a few hours. Society lets you decide.... then we help you with a number of options for the best package.

Music

All areas are connected to our sound system and music can be supplied from our extensive music library, CD's or an ipod.

A DJ is supplied in-house every Saturday in our High Society Cocktail lounge free of charge.

Menu

\$40.00 per person

Select 10 items

Apertizer

Cured meat & house made pickled vegetables w/ warm ciabatta bread

Gourmet dips & homemade flatbread w/ grissini sticks

Roasted spiced nuts & chickpeas

Bruschetta available 4 ways- mushroom, crisp bresaola & vincotto; pepperonata, olive & basil (v); scamorza cheese & spicy tomato chutney (v); traditional tomato & basil (v)

Vegetarian

Arancini balls w/ warm tomato sugo

Caramelised garlic, onion & blue cheese tartlets

Individual money bags w/ tomato chutney

Marinated mushroom, capsicum & zucchini skewers

Mini feta & spinach calzone

Zucchini & asparagus frittata (gf)

Eggplant chips seasoned w/ paprika & cummin

Savoury

Mini cheese burgers

Mini duck sausage panini w/ coriander & sweet soy

Salt & pepper chicken 'ribs' w/ sweet paprika aioli (per bowl)

Pork & beef meat ball skewers (3 per skewer)

Spicy chorizo skewers w/ fresh fruit salsa

Mini braised lamb calzone w/ spicy tomato chutney

Pizza 3 ways - margarita; salami & capsicum; broccoli gorgonzola & sausage

Seafood

*** seafood an additional \$5.00 per person per item**

Individual polenta coated calamari w/ fresh lemon

Blue swimmer crab & baccala croquettes

Freshly shucked oysters available 3 ways (gf) - natural

or - wrapped in pancetta w/ spicy sugo

or - topped w/ basil & mango salsa

Individual prawn parcels

Mini prawn cocktails (gf)

Fried whitebait w/ garlic aioli (per bowl)

Pasta

Pasta & risotto an additional \$5.00 per person per item

Gnocchi w/ tomato sugo, basil & fresh chilli (v)

Pasta w/ lamb & mushroom ragu

Risotto marinara (gf)

Risotto w/ wild mushrooms & sage (v) (gf)

Drink Packages

Calabria Package

Peroni
Peroni Leggera
Cascade light
Grand Duke Riesling
McFarlane Falconer Shiraz
Redbank Emily Pinot Chardonnay Brut
Grandin Rosé, NV
Soft drink

2 hours \$30.00 3 hours \$42.00 4 hours \$54.00 5 hours \$66.00
(House spirits additional \$10.00 for the first 2 hours & then \$8.00 for every hour after)

Roma Package

Crown Lager
James Boags
Peroni
Peroni Leggera
Cascade Light
Atahua Sauvignon Blanc
Wickhams Road Chardonnay
Smith & Hooper Merlot
Ringbolt Cabernet Sauvignon
Prosecco Sparkling
Soft Drink / Juice

2 hours \$40.00 3 hours \$52.00 4 hours \$64.00 5 hours \$76.00
(House spirits additional \$10.00 for the first 2 hours & then \$8.00 for every hour after)

Milano Package

Peroni
Peroni Leggera
Menebrea Birra
Birra Morretti
Corona
Cascade Light
Corte Giara Pinot Grigio
Nautilus Sauvignon Blanc
Heggies Chardonnay
Hoddles Creek Pinot Noir
Bostock No14 Barbera
Antinori 'Peppoli' Chianti Classico
Jansz Cuvee, NV
Soft drink / Mineral Water / Juice

2 hours \$50.00 3 hours \$62.00 4 hours \$74.00 5 hours \$86.00
(Premium spirits additional \$15.00 for the first 2 hours & then \$10.00 for every hour after)

BOOKING TERMS AND CONDITIONS

General Rules:

- ❖ Due to seasonal availability some menu items may change.
- ❖ The minimum spend for Secret Society is set at \$2,500 for Friday & Saturday evenings and \$1,500 for weekdays.
- ❖ To ensure total exclusivity, the room hire fee is \$200.00
- ❖ The venue charges are inclusive of staffing cost (excluding Security)
- ❖ Sound system is inclusive of venue hire (excluding Dj equipment)
- ❖ Additional requirements will be charged to the client.

Confirmation of menu & final numbers

Final food and beverage choices must be confirmed 7 days prior to the day on which the function is to be held. Final numbers of guests must be confirmed 48 hours prior to the event.

Payment

A deposit of \$200.00 is required to secure all function bookings. Full and final payment is due on the day of your event. We accept cash and all major credit cards (a 2% surcharge on Diners will apply)

Cancellation fee

Your deposit will be taken as a cancellation fee if your event is cancelled 21 days of the event date.

Responsibility

The client is financially responsible for any damages sustained to Society's fittings, property or equipment or theft of the same which is caused by the client, guest or outside contractors prior to, during or after the function.

No banners, signs or posters may be attached to walls ceilings or windows without of the manager.