



FUNCTION PACK

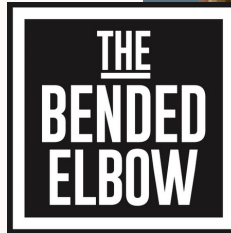
LET US INTRODUCE OURSELVES.

WELCOME TO THE BENDED ELBOW

With a range of diverse and unique event spaces, including our gorgeous purpose-built function room, The Bended Elbow is the ideal place for your next event.

Our friendly and professional function team can help you create your perfect event, whether it's an intimate dinner, birthday celebration, engagement party or business meeting.

We are happy to tailor a menu package and beverage list to suit your specific needs, ensuring an unforgettable event experience.





DELICIOUS FOOD. GOOD
VIBES AND NEW MEMORIES.

THE LANEWAY



The Laneway is a stunning space, designed in the style of a Melbourne outdoor laneway venue.

This unique space seamlessly blends the best outdoor and indoor dining elements, creating an inviting and versatile environment. This perfect combination has made The Laneway a highly sought-after backdrop for birthday parties, milestone celebrations, special occasions or corporate functions.

SPACE TYPE						
IN/OUTDOOR	–	140	N	N	Y*	N

*on request





THE FUNCTION ROOM



Our Function Room is an ideal, fully equipped event space. It's bright, airy, and spacious, featuring large industrial windows, a full stage, and state-of-the-art AV systems. Ideal for any occasion, from birthday parties, engagements, and wedding receptions to work events and product launches. *Please note - stair access only.*

SPACE TYPE						
INDOOR	-	200	N	Y	Y	Y

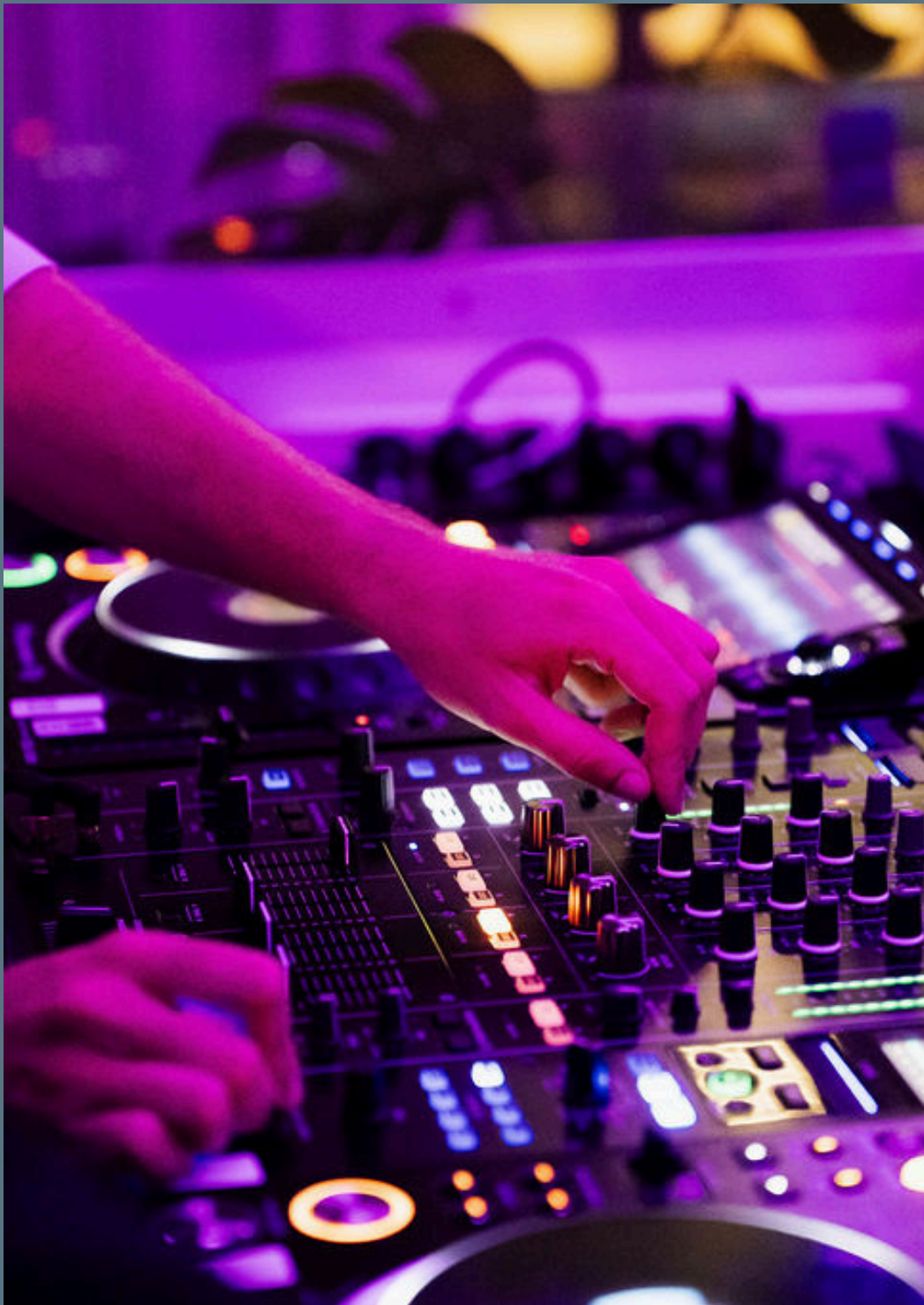
THE ROOFTOP BAR

The Rooftop Bar is a stunning open-air space, architecturally designed atop The Bended Elbow, offering a serene escape from the street’s hustle and bustle.

It features multiple areas for gatherings of all sizes, an extensive bar, overhead gas heating, a retractable roof, and state-of-the-art studio equipment. *Please note - stair access only.*

SPACE TYPE						
IN/OUTDOOR	-	200	N	N	Y	N





WANNA GET THE PARTY REALLY GOING?

Speak to our team about upgrading your event.

DJ | 700

LIVE BAND | *pricing on request*

PHOTOBOOTH | *from 550 for 3hrs*

TABLE CLOTHES + ROUND TABLES | *pricing on request*

SET MENU

Choose between a more formal offering, or a share-style grazing menu.

2 COURSES 65PP | 3 COURSES 85PP

ALTERNATE DROP

ENTRÉE

Lemon pepper calamari, cos, herbs, mango curry aioli (LG, LD)
Stracciatella cheese, marinated tomatoes, garlic croutons (LGO)
Middle Eastern chicken skewer, hummus, rocket salad (LG, LD)
Chorizo Croquettes, nduja aioli, pecorino

MAINS

250g porterhouse steak, creamy mash potato, greens, garlic butter
Crispy chicken breast, potato terrine greens, creamy white wine sauce
Barramundi, jasmine rice, coconut curry sauce, Asian herbs, crispy shallots
Ginger and soy glazed eggplant, steamed greens, puffed rice

DESSERT

Chocolate brownie, raspberry coulis, crystalized chocolate crumb, vanilla ice cream (VGO, LG, LDO)
Vanilla bean pannacotta, seasonal fruits, meringue (LG)
Orange Basque cheesecake, thyme shortbread, Dulce De Leche (LG)
Espresso Semi Freddo, orange and cranberry biscotti, Frangelico cream (LGO)

LG – Low Gluten / LD – Low Dairy / V – Vegetarian / VG – Vegan / LGO – Low Gluten Option
LDO – Low Dairy Option VO – Vegetarian Option / VGO – Vegan Option
A – Australian seafood / I – Imported Seafood / M – Mixed Origin

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

GRAZING MENU | \$85

ENTRÉE (PICK TWO)

Lemon pepper calamari, cos, herbs, mango curry aioli LG, LD
Stracciatella cheese, marinated tomatoes, garlic croutons LGO
Middle Eastern chicken skewer, hummus, rocket salad LG, LD
Chorizo Croquettes, nduja aioli, pecorino

MAINS (PICK TWO)

Slow cooked lamb shoulder
Crispy Pork belly
Herb roasted potatoes
Seasonal greens
Cauliflower gratin
Mixed garden salad
Rosemary jus
Gravy
Apple sauce

DESSERT (PICK TWO)

Selection of desserts (subject to change)
Brownie bites
Baked cheesecake
Biscotti
Fresh strawberries
Mini lemon tarts
Burnt butter cookies

PLATTERS

Minimum 20 people, Minimum 5 Platters

20 PIECES PER PLATTER

Assorted Mini Quiche \$90

selection of savoury quiches (VO)

Duck Spring Rolls \$90

with hoisin chilli dipping sauce (LD)

Chicken Skewers \$90

Moroccan chicken tenderloins with aioli dipping sauce (LG, LD)

Salt & Pepper Calamari \$90

with aioli & lemon (LD)

Pumpkin & Sage Arancini Balls \$90

with vegan mayo dipping sauce (V, LD)

Prawn Twisters \$90

tempura battered prawns with tartare sauce

Chicken Wings \$90

tossed in buffalo or honey soy sauce (LG, LDO)

Lamb Koftas \$90

with tzaziki (LGO)

Falafel Balls \$90

with hummus (V, LGO, LD)

Pulled Pork Sliders \$130

bbq pulled pork with slaw & aioli served in mini brioche bun

Beef Sliders \$130

mini beef patties with American cheddar & ketchup served in mini brioche bun

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PLATTERS

Sandwich / Wraps Platter \$85

10-15 people

assortment of meat & salad sandwiches OR wraps

Pastry Platter \$95

40 pieces

beef party pies & sausage rolls served with tomato sauce

Fruit Platter \$80

a range of seasonal fruit presented on a platter to share

Charcuterie Platter \$150

a selection of deli meats, pitted olives, semi sun dried tomatoes, pickled cucumbers & an assortment of crackers

Cheese, Dips & Breads \$135

assortment of dips served with locally sourced cheeses, served with toasted Turkish bread

Asian Platter \$80

45 pieces

mini beef dim sim's, vegetable spring rolls & vegetable samosas served with a thai dipping sauce (VO)

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BEVERAGE PACKAGES

* Please note, all packages subject to product availability

STANDARD

2 hours \$43pp | 3 hours \$55pp | 4 hours \$70pp

WINE

Hearts Will Play Rose
Dottie Lane Sauvignon Blanc
Henry & Hunter Shiraz Cabernet
Mr Mason Sparkling Cuvee Brut NV

BEER & CIDER

Carlton Draught
Orchard Crush Apple Cider
Hahn 3.5%

NON-ALCOHOLIC

Assorted Soft Drinks & Juices

PREMIUM

2 hours \$53pp | 3 hours \$68pp | 4 hours \$81pp

WINE

Mount Paradiso Prosecco NV
Mr Mason Sparkling Cuvee Brut NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Lost Woods Chardonnay
Hearts Will Play Rose
Storm & Saint Pinot Noir
Henry & Hunter Shiraz Cabernet

BEER & CIDER

Carlton Draught
Hahn 3.5%
Stone & Wood Pacific Ale
Orchard Crush Apple Cider
Balter XPA
Beechworth Pale Ale

NON-ALCOHOLIC

Assorted Soft Drinks & Juices

DELUXE

2 hours \$66pp | 3 hours \$78pp | 4 hours \$93pp

WINE

Mount Paradiso Prosecco NV
Mr Mason Sparkling Cuvee Brut NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Mill Flat Sauvignon Blanc
Gabbiano Pinot Grigio
Mountadam 'Five-Fifty' Chardonnay
Hearts Will Play Rose
Bertaine et Fils Rose
St Huberts Pinot Noir
Willow Chase Shiraz
Henry & Hunter Shiraz Cabernet
Marques De Tezona Tempranillo

TAP BEER & CIDER

Carlton Draught
Great Northern Crisp
Beechworth Pale Ale
Stone & Wood Pacific Ale
James Squire Passionfruit Soda
Hahn 3.5%
Balter XPA
Hard Rated
CC & Dry
Orchard Crush Apple Cider
James Squire Ginger Beer

NON-ALCOHOLIC

Assorted Soft Drinks & Juices



BEVERAGE ADD ONS

BAR TAB ON CONSUMPTION

A bar tab can be set at the beginning of your function with a specified limit or amount in mind that you feel comfortable with spending. This can be reviewed as your function progresses and increased if need be. However, we will always ensure that you are in control of the amount throughout the event. At any point, you are welcome to turn the bar into a cash bar so your guests can purchase their own drinks.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout the function.

SPIRITS UPGRADE

Available to add to all beverage packages, minimum 20 guests, \$29pp.

COCKTAIL ON ARRIVAL

\$13pp.

TEA + COFFEE STATION

Includes urn and assortment of tea and coffee sachets.
\$30





CONTACT US

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