

ROOFTOP



EVENT PACKAGES












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WHOLE VENUE

Located just metres from The University of Melbourne, the historic Prince Alfred Rooftop & Bar is a lively and bustling community pub. While the exterior of this 100-year-old building remains the same, the interior has been revamped and refreshed – with a rooftop garden, two bars and pops of colour throughout.

With its casual atmosphere and understated elegance, PA's remains a popular destination for those seeking somewhere to drink, eat and celebrate.

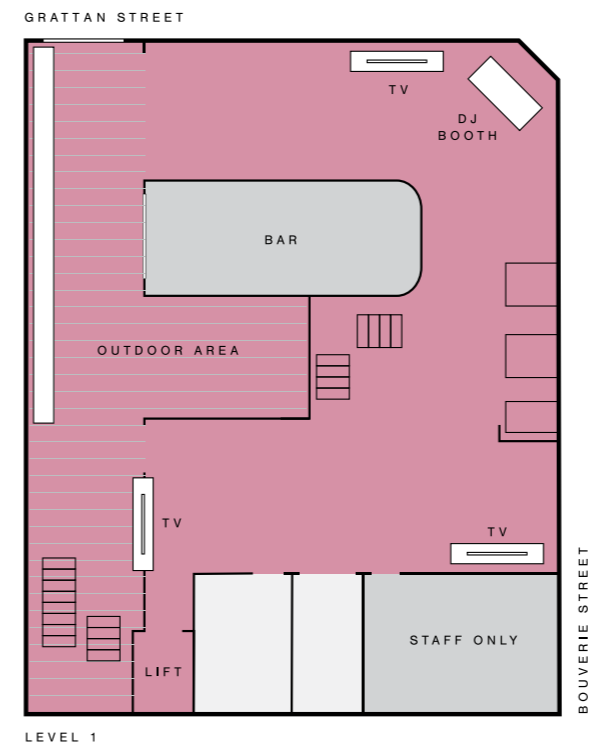
										
480	n/a	✓	✓	✓	✓	✓	✓	✓	✓	✓
Cocktail	Seating	Covered	Private Bathroom	Disabled Access	Microphone	Screen	Private Music	Private Bar	Heating	Cooling



UPSTAIRS EXCLUSIVE

Always wanted to throw a rooftop party? Look no further. With your own bar, bathrooms, dancefloor and, of course, your own private rooftop space, your party is sure to be talked about for years to come.

If you're keen to show photos or give speeches, included in this space are your own TVs, microphone and even a DJ booth. It's the perfect space for a special celebration.



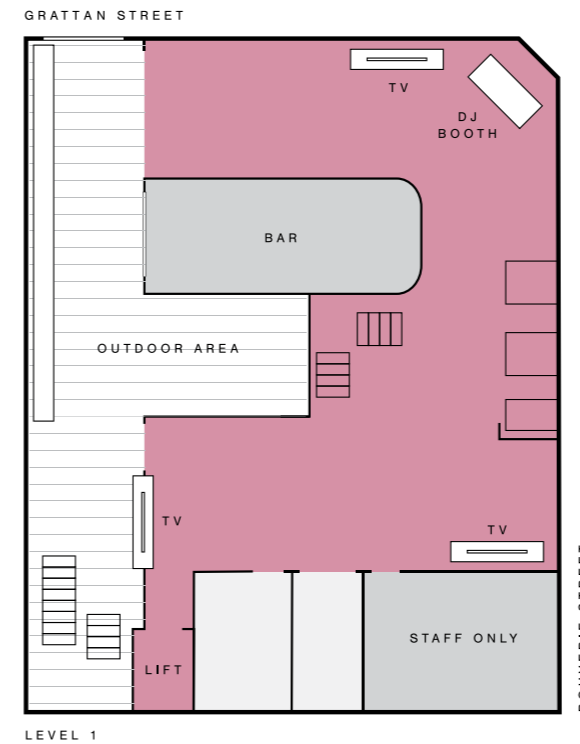
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|----------|---------|---------|------------------|-----------------|------------|--------|---------------|-------------|---------|---------|
| | | | | | | | | | | |
| 250 | n/a | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| Cocktail | Seating | Covered | Private Bathroom | Disabled Access | Microphone | Screen | Private Music | Private Bar | Heating | Cooling |














UPSTAIRS INSIDE

For a more intimate event, book the upstairs inside space only. Here you get all the frills like a microphone for speeches, TVs for photos or videos of moments you want to share, and your very own private dancefloor for creating new memories!

Most importantly, you'll have your own private bathroom and bar so you can keep your guests close and your party private.

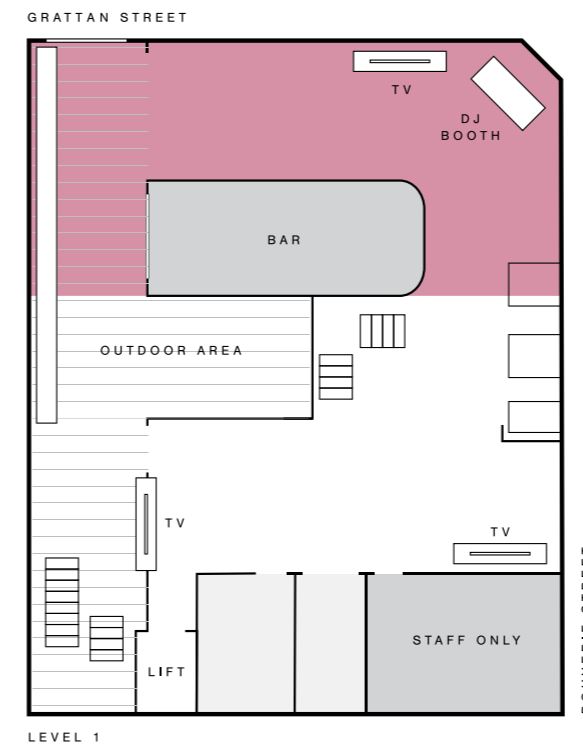


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|---|---|---|---|---|---|---|---|---|---|---|
|  |  |  |  |  |  |  |  |  |  |  |
| 200 | n/a | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ | ✗ | ✓ | ✓ |
| Cocktail | Seating | Covered | Private Bathroom | Disabled Access | Microphone | Screen | Private Music | Private Bar | Heating | Cooling |



TOP BAR

If your celebration is a little more casual, the Top Bar is an ideal option. Here you and your guests will have direct access to the bar, your own barbecue or cocktail canapes, plus both indoor and rooftop access.

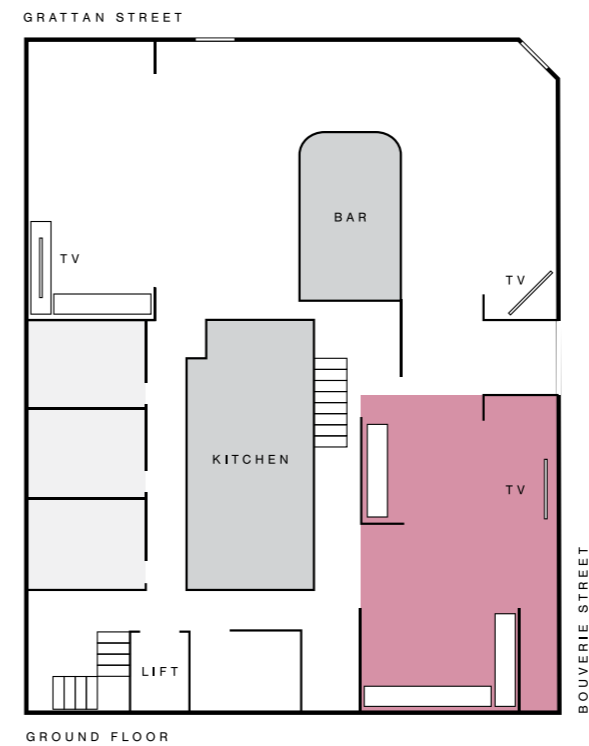













80	40	✓	✗	✓	✗	✓	✗	✗	✓	✓
Cocktail	Seating	Covered	Private Bathroom	Disabled Access	Microphone	Screen	Private Music	Private Bar	Heating	Cooling



DINING ROOM

Intimate events call for an intimate space, which is why our dining room is a popular choice. For sit-down dinners, drinks for a birthday with your nearest and dearest or a client presentation for work, the dining room offers a quiet and cosy space.



- | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|
|  |  |  |  |  |  |  |  |  |  |  |
| 50 | 30 | ✓ | ✗ | ✓ | ✗ | ✓ | ✗ | ✗ | ✓ | ✓ |
| Cocktail | Seating | Covered | Private Bathroom | Disabled Access | Microphone | Screen | Private Music | Private Bar | Heating | Cooling |



CANAPE PACKAGES

PACKAGE 1	5 canapes	\$26 per person
PACKAGE 2	7 canapes	\$34 per person
PACKAGE 3	5 canapes, 2 substantial	\$39 per person

INDIVIDUAL ITEMS

ADDITIONAL CANAPE	\$6 each
SUBSTANTIAL	\$8 each

DIETARY

V	Vegetarian	VO	Vegetarian Option
VG	Vegan	VGO	Vegan Option
GF	Gluten Free	GFO	Gluten Free Option
DF	Dairy Free	DFO	Dairy Free Option
CN	Contains Nuts	NFO	Nut Free Option

*seasonal changes may apply

CANAPE MENU

CANAPES

COLD

- ◇ Vegetarian rice paper rolls, hoisin sauce *vg gf*
- ◇ Chicken rice paper rolls, hoisin sauce *gf df*
- ◇ Mixed sushi rolls *gf*
- ◇ Chicken and celeriac remoulade crostini *gfo df*
- ◇ Stracciatella & peach tartlet *v*
- ◇ Tomato & basil bruschetta *vg gfo*
- ◇ Prawn, avocado, pickled jalapeño tostada *gf df*
- ◇ Compressed watermelon bite, fennel jam, goat's cheese *v vgo gf*

HOT

- ◇ Beef pies, tomato sauce
- ◇ Gourmet sausage rolls, tomato sauce
- ◇ Vegan 'sausage' rolls *vg gf*
- ◇ Southern fried chicken bites, ranch *gf dfo*
- ◇ Mac & cheese croquettes, tomato relish *v*
- ◇ Vegan 'chicken' strips, vegan aioli *vg*
- ◇ Three cheese & truffle toastie *v gfo*
- ◇ Corn fritter, onion jam, aioli *vg gf*

SUBSTANTIALS

- ◇ Cheeseburger sliders, cheddar, pickles, tomato sauce *gfo*
- ◇ Mini 'Tex Mex' cups, spiced lentils, rice, black beans, tomato, corn salsa *vg gf*
- ◇ Quinoa & kale sliders, cheddar, lettuce, special sauce *v vgo gfo*
- ◇ Asian style soba noodle salad *vg*
- ◇ Fish goujons, chips, tartare, lemon *df*

DESSERT CANAPES

- ◇ Caramel brownie bites *v gf*
- ◇ Lemon tartlets *v*
- ◇ Ricotta donuts, chocolate ganache *v*
- ◇ Vegan caramel slice *vg gf cn (almonds & cashews)*

*seasonal changes may apply

V - Vegetarian, VG - Vegan, GF - Gluten Free, DF - Dairy Free, CN - Contains Nuts

VO - Vegetarian Option, VGO - Vegan Option, GFO - Gluten Free Option, DFO - Dairy Free Option, NFO - Nut Free Option



BBQ

PACKAGE 1	3 items from the grill & 2 salads/sides	\$35 per person
PACKAGE 2	5 items from the grill & 3 salads/sides	\$49 per person

BBQ serviced buffet style. All packages include bread, condiments & green leaf salad.

FROM THE GRILL

- ◇ Slow roasted maple pumpkin, harissa sauce *vg gf*
- ◇ Roasted chicken pieces, romesco sauce *gf df*
- ◇ Beef sausages *gf df*
- ◇ Baked whole market fish, lemon, butter, caper sauce *gf dfo*
- ◇ Slow cooked pulled brisket *gf df*
- ◇ Spiced slow cooked lamb shoulder *gf df*
- ◇ Whole roasted spiced cauliflower, cauliflower puree, toasted pepitas, currents *vg gf*

SALADS/SIDES

- ◇ Creamy potato salad, gherkins, dill *vg gf*
- ◇ Pasta salad, roasted cherry tomato romesco, rocket *vg gf*
- ◇ Pea & mint slaw, maple mustard dressing *vg gf*
- ◇ Green leaf salad, viniagrette dressing *vg gf*

BBQ package only available for 20-80 people.

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SEATED

PACKAGE 1	2 smalls, 2 mains, 3 sides	\$50 per person
PACKAGE 2	2 smalls, 3 mains, 3 sides	\$65 per person

Menu is served shared, family style. Dietary requirements catered for separately if required.

SMALLS

- ◇ Southern fried chicken wings, ranch *gf dfo*
- ◇ Salmon rilette, tortilla chips *gf*
- ◇ Corn fritter, onion jam, aioli *vg gf*
- ◇ Mac & cheese croquettes *v*
- ◇ Tomato & bocconcini salad, mini sourdough crisps *v gfo*

MAINS

- ◇ Spiced slow cooked lamb shoulder, jus *gf df*
- ◇ Penne osso bucco, grana padano
- ◇ Roasted chicken pieces, romesco sauce *gf df*
- ◇ Slow cooked brisket, jus, chimichurri *gf df*
- ◇ Whole roasted spiced cauliflower, cauliflower puree, toasted pepitas, currents *vg gf*
- ◇ Baked whole market fish, lemon, butter, caper sauce *gf dfo*
- ◇ Slow roasted maple pumpkin, harissa sauce *vg gf*

SIDES

- ◇ Crunchy potatoes *vg gf*
- ◇ Pea & mint slaw, maple mustard dressing *vg gf*
- ◇ Ancient grain salad, currents, fresh herbs, yoghurt honey dressing *vg*
- ◇ Seasonal greens, lemon *vg gf*
- ◇ Garden salad *vg gf*

DESSERTS

- ◇ Chocolate brownie, vanilla ice-cream *v gf*
- ◇ Sticky date pudding, butterscotch sauce, vanilla ice-cream *v*
- ◇ Coconut yogurt, macerated berries, candied walnuts *vg gf cn nfo*

Seated package only available for 20-60 people.

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GRAZING TABLES

TABLE 1	Choose 2 options	\$500
TABLE 2	All 3 options	\$650

Grazing tables are served with a selection of bread, crackers, dried fruit, nuts & fresh seasonal fruit. Table serves 50 guests.

CHEESE

A fabulous selection of hard and soft cheeses, condiments, breads, crackers, dried fruit and nuts.

ANTIPASTO

A delicious combination of cheeses, marinated vegetables and a selection of seasonal fruit.

CHARCUTERIE

A variety of cured meats, breads, crackers, nuts, and condiments.

DESSERT TABLE

CANDY BUFFET

Serves 80 people

\$400

*seasonal changes may apply



BEVERAGES

HOUSE PACKAGE

2 HOURS	\$36 per person	1 x Bubbles 1 x White Wine 1 x Red Wine 4 x Tap Beer & Cider Soft Drink & Juice
3 HOURS	\$46 per person	
4 HOURS	\$56 per person	

PREMIUM PACKAGE

2 HOURS	\$56 per person	2 x Bubbles, 1 x Rosé 3 x White Wine, 3 x Red Wine 3 x Bottled Beers All Tap Beer & Cider Soft Drink & Juice
3 HOURS	\$66 per person	
4 HOURS	\$76 per person	

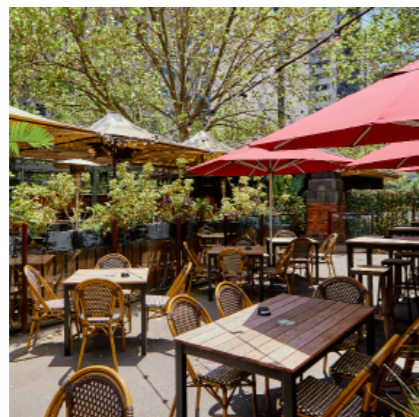
ADD ONS

ARRIVAL COCKTAIL	Available upon request
SPIRITS	Available upon request

OUR GROUP



HIGHTAIL



THE MINT



the
**PENNY
BLACK**



MURMUR