

Society

WINTER DEGUSTATION MENU



\$50 PER PERSON

MONDAY TO THURSDAY

5 COURSES

(Not includes beverages)

1st COURSE

Terrina di Fegatini di Anatra
(Duck liver terrine wrapped in
Pancetta & served w/ quince jam)

2nd COURSE

Capesante Ripiene
(Scallop filled w/ scarmoza &
Basil, lightly coated in fresh crumbs &
Shallow fried)

3rd COURSE

Scialatelle Sorentina
(A typical fresh pasta from Sorrento
w/ eggplant, calamari & clams)

4th COURSE

Agnello, maiale e filletto di manzo
(A treat of slow cooked lamb shank,
Veal filled w/ pork & fennel &
Black Angus eye fillet)

5th COURSE

Semi-Freddo di Cioccolata Bianca
(White chocolate & honeycomb
Parfait served w/ cinnamon doughnuts)



DINNER PACKAGE

\$50.00 Menu

(Monday-Thursday)

ANTIPASTO DELLA CASA

Daily prepared antipast to share

SECONDI PIATTI

Gnocchi di Ricotta

(Light ricotta dumplings w/ broccolini & basil pesto)

Linguini ai frutti di Mare

(Linguini pasta w/ seafood in a light cherry tomato sugo)

Risotto con Funghi di Montagna

(Vialone nano risotto w/ wild mushrooms)

Filetto di Manzo

(Angus Sirloin beef medallions w/ glazed prunes)

Pescato del Giorno

(Catch of the Day)

*Contorni – Misticanza di Lattuga e Patate al Forno
(Main meals served w/ mixed salads & roast potatoes)*

Society Restaurant

23 Bourke Street Melbourne 3000

PH: (03) 9639 2544 Fax: (03) 9639 2044

www.societyrestaurant.com

\$65.00 Menu

ANTIPASTO DELLA CASA

Daily prepared antipast to share

PRIMI PIATTI

Scialatelli con Melanzane

(Typical fresh pasta from Sorrento w/ eggplant, calamari & clams)

Gnocchi di Ricotta

(Light ricotta dumplings w/ broccolini & basil pesto)

SECONDI PIATTI

Pesce del giorno

(Catch of the day)

OR

Filleteo di Manzo

(Black Angus eye fillet w/ glazed prunes – 200g)

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\$75.00 Menu

Warm ciabatta served w/ marinated Italian olives

PRIMI PIATTI

Carpaccio di Pesce

(King fish carpaccio w/ vegetable tartare)

Gnocchi di Ricotta

(Light ricotta dumplings w/ broccolini & basil pesto)

SECONDI PIATTI

Pesce del giorno

(Catch of the day)

Filletto di Manzo

(Black Angus eye fillet w/ glazed prunes – 200g)

DOLCI

Alternate Drop of :

Warm Belgian chocolate torte w/ Earl Grey ice cream & chocolate truffle

And

Chamomile & honey semi freddo w/ cinnamon doughnuts & pistachio and sesame biscuit

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(Main meals served w/ mixed salads & roast potatoes)*

Society Restaurant

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\$85.00 Menu

ANTIPASTO DELLA CASA

Daily prepared antipast to share

PRIMI PIATTI

Linguini ai Frutti di Mare

(Linguini pasta w/ seafood in a light cherry tomato sugo)

Gnocchi di Ricotta

(Light ricotta dumplings w/ broccolini & basil pesto)

SECONDI PIATTI

Pescato del Giorno

(Catch of the Day)

Stinco e Costolette di Agnello

(Duo of slow cooked lamb shank & lamb cutlets)

DOLCI

Alternate Drop of:

Warm Belgian chocolate torte w/ Earl Grey ice cream & chocolate truffle

And

Chamomile & honey semi freddo w/ cinnamon doughnuts & pistachio and sesame biscuit

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Contorni – Misticanza di Lattuga e Patate al Forno
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DRINK PACKAGE

CALABRIA PACKAGE

Peroni
Pure Blonde
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

Peroni
Crown Lager
Corona
James Boags
Pure Blonde
Cascade Light
Four Walls 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
Pure Blonde
Menebrea Birra
Birra Morretti
Asahi
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)

CANAPES SELECTION

\$45.00 per person
Select 10 items

A P E R T I Z E R

ITALIAN ANTIPASTO PLATTER (COLD MEATS,, OLIVES & CIABATTA)
TRIO OF DIPS WITH TOASTED TURKISH BREAD
WARM EGGPLANT PARMIGIANA *(VEG)*
INDIVIDUAL MINESTRONES W/ GARLIC CRUTONS *(VEG)*
DUCK LIVER PATE ON CROSTINI
TRADITIONAL TOMATO, BASIL & OLIVE OIL BRUSCHETTA *(VEG)*
SMOKED TURKEY, CABAGE & MARMALADE INVOLTINI *(GF)*
FRIED SARDINES W/ A GARLIC AIOLI

V E G E T A R I A N

SAFFRON ARANCINI BALLS
CHICKPEA, CANILLINI BEANS & CORRIANDER PATTIES *(GF)*
EGGPLANT, SPINACH & RICOTTA STUFFED CIABATTA BREAD SLICES
PAPRIKA & CORRIANDER EGGPLANT CHIPS WITH AN AIOLI SAUCE
MUSHROOM & LEEK LASAGNA
ZUCCHINI & ASPARAGUS FRITTATA
SEASONED WEDGES W/ SOUR CREAM & SWEET CHILLI **serves 4p**

H O T

MINI CHEESE BURGERS
MINI STEAK SANDWICH W/ CARAMALISED ONION
MINI VEAL SCHNITZELS
MINI CHICKEN SCHNITZELS
NONNAS PORK & BEEF MEATBALLS
LAMB SKEWERS W/ SEA SALT & PAPRIKA *(GF)*
MARINATED CHICKEN SKEWERS *(GF)*
ASSORTED MINI PIZZAS
SPANISH CHORIZO SAUSAGES TOPPED W/ FRESH MANGO *(GF)*
PEPPERED CHICKEN TENDERLOIN STRIPS *(GF)*
BBQ HALF QUAIL *(GF)*

(VEG) VEGETARIAN (GF) GLUTEN FREE

SEAFOOD

AN ADDITIONAL \$5.00 PER PERSON PER ITEM

LIGHTLY FLOURED CALAMARI SERVED WITH AN AIOLI SAUCE
GRILLED CALAMARI W/ CHILLI OLIVE OIL & A PARSLEY DRESSING **(GF)**
INDIVIDUAL SEAFOOD RAVIOLI
LIGHTLY FRIED GIANT SCALLOPS STUFFED WITH SCARMOZA & BASIL
FRESHLEY SHUCKED OYSTERS W/ SALMON CAVIAR & LEMON **(GF)**
BBQ PRAWN SKEWERS **(GF)**
SALMON CROQUETTES
TUNA, CHILLI & GARLIC ARANCINI BALLS
WHITE BAIT FRITTERS

PASTA & RISOTTO

AN ADDITIONAL \$5.00 PER PERSON PER ITEM

RICOTTA GNOCCHI W/ BASIL AND PESTO **(VEG)**
RIGATONI W/ BEEF RAGU
INDIVIDUAL SPINACH & RICOTTA CANNELLONI **(VEG)**
RISOTTO W/ WILD MUSHROOMS & SAGE **(VEG)**
PENNE ARABIATA (CHILLY & TOMATO SUGO RAGU) **(VEG +GF)**
RISOTTO MARINARA **(GF)**

D E S S E R T

\$3.50 per serve

MIN GELATO
PINEAPPLE CRÈME BRULEE **(GF)**
FLOURLESS CHOCOLATE CAKE **(GF)**
TIRA MISU
VANILLA PANNACOTTA **(GF)**

(VEG) VEGETARIAN (GF) GLUTEN FREE

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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.

BOOKING TERMS AND CONDITIONS

General Rules:

- ❖ Due to seasonal availability some menu items may change.
- ❖ The minimum spend for Secret Society is set at \$3,000 for Friday & Saturday evenings and \$2,000 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.

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