



ANTARA

EVENTS

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Set in a cavernous space of warm Victorian Ash, honed concrete, leather furnishes and bronze fluted glass, Antara is a spectacular venue for events and private celebrations.

Cloister away in the stunning private dining room, where feature lights - evocative of soft clouds - are suspended overhead. Or open up the tall, bi-fold doors to hire out the semi-private and private dining spaces, complete with its own bar.

The menu draws on fresh seasonal ingredients and quality local produce, some slow-cooked or finished in the vast wood fired oven. For breakfast events, bread and viennoiserie are shaped and baked on-site, the panoramic kitchen providing a theatrical view of the action.

As a finishing touch, we offer a tightly-curated wine list - our sommeliers' selection of the best producers and showcases' of each wine region.

The Spaces

Private Dining Room

Semi-Private Dining

Standing Bar

Whole Venue

SET MENU

85pp

House Bread Basket, Yeasted Butter

Anchovy Twist, Laminated Pastry, Miso Onion, Salsa Verde

Buffalo Mozzarella, Poached White Asparagus, Saffron, Blood Orange

Salad of Tempura Zucchini Flowers, Smoked Trout, Potato Aioli

Early Season Tomato, Citrus Cured Scallop, Whipped Cod Roe,
Rosella Apple

BBQ Spatchcock, Marinated Eggplant, Zhoug

Ramarro Farm Leaf Salad, Green Goddess

Wood Roasted Carrots, Harissa, Caramelised Yoghurt, Nigella

Rockmelon Sorbet, Pine Nut Ice Cream, Fennel Meringue

MINIMUM SPENDS

Private Dining Room

20 pax - 2 Tables

Minimum spends apply

14 pax - Boardroom Layout

\$1,200 lunch | \$1,800 dinner

Semi-Private

28 pax - 2 Tables

\$2,200 lunch | \$2,800 dinner

Both Spaces

48 pax

\$3,400 lunch | \$4,600 dinner

*Minimum spends increase by 15% for events that fall on public holidays

Exclusive Dinner

Tuesday - Thursday

\$7,000

Friday - Saturday

\$10,000

*Minimum spends for exclusive day time bookings available on request

Semi-Private Dining Area



BREAKFAST

10-48 pax

Package 1 - \$25 pp

Today's selection from our bakery
Victorian fruit selection, coconut yoghurt

Tea by Tea Drop & Coffee by Market Lane

Package 2 - \$35 pp

Today's selection from our bakery
Victorian fruit selection, coconut yoghurt
This season's brunch plate

Tea by Tea Drop & Coffee by Market Lane

Package 3 - \$55 pp

Today's selection from our bakery
Victorian fruit selection, coconut yoghurt
A choice from our a la carte breakfast menu

Cold pressed juice

Tea by Tea Drop & Coffee by Market Lane



HIRE DETAILS

EVENT HIRE DETAILS

A minimum spend on food and beverage applies for all events, which differs according to the time and day. Where the minimum spend isn't met, the difference is charged as a venue hire fee.

MENUS

Our menus are subject to change and may vary given seasonal ingredient availability. For ease, we require all food and beverage menus to be finalised no less than one week prior to your event.

We are able to accommodate most dietary requests with advance notice (at least one week from the event).

DEPOSIT

A deposit of 50% of the minimum spend is required to secure your event, along with your signed acceptance of our event contract.

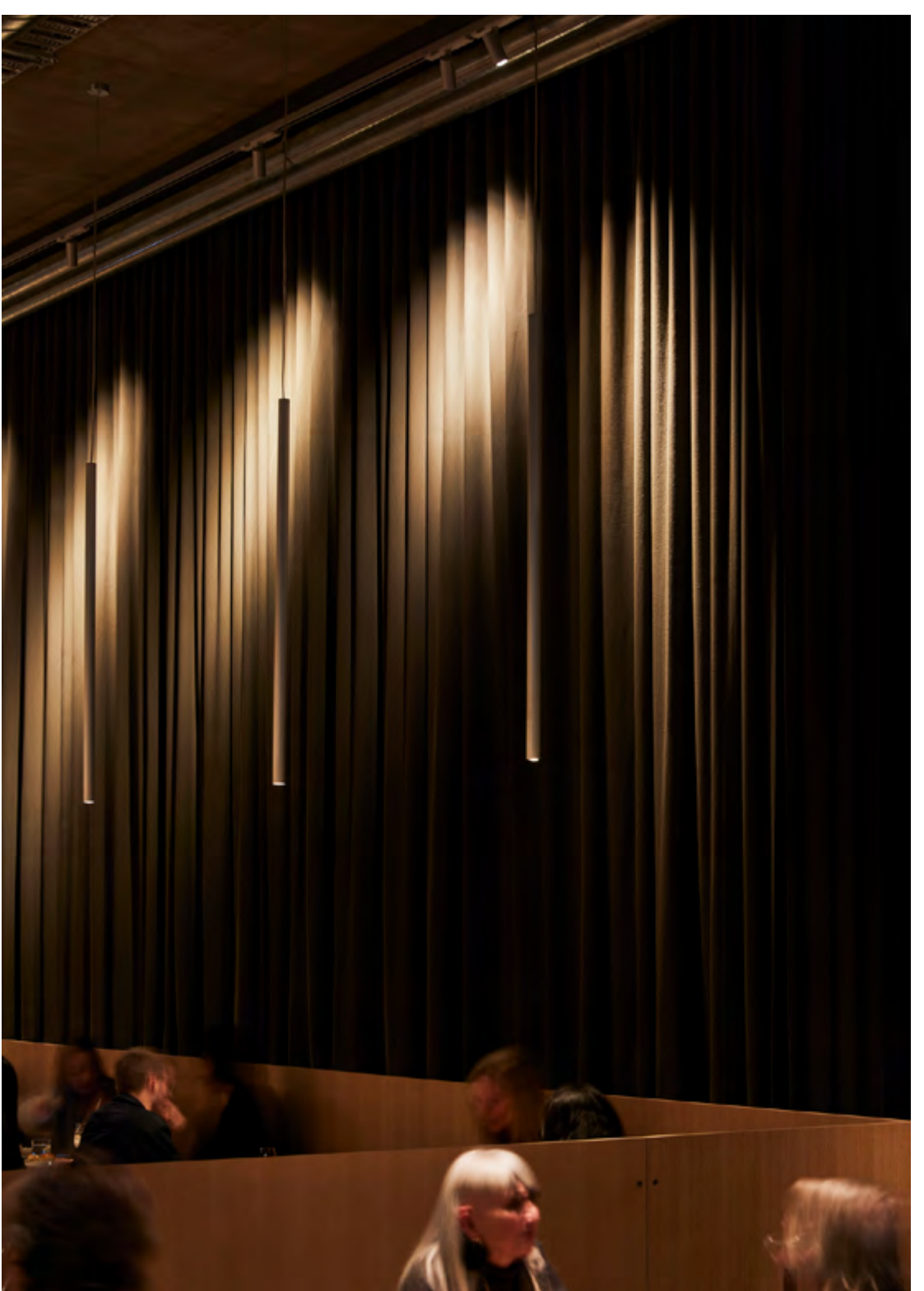
Events cancelled within seven days of the event period will have the full deposit forfeited.

FINAL PAYMENT

Final guest numbers are required seven days prior to your event, with the final payment based off this figure or the final head count, whichever is greater.

The final payment cannot be adjusted even if there is a decrease in the number of guests attending on the day.

Any deposit paid prior to the event will be deducted from the final bill. We require all final payments to be made in full at the time the event concludes.



Antara

128 Exhibition Street,
Melbourne VIC 3000

03 7065 0128

info@antara.melbourne

