

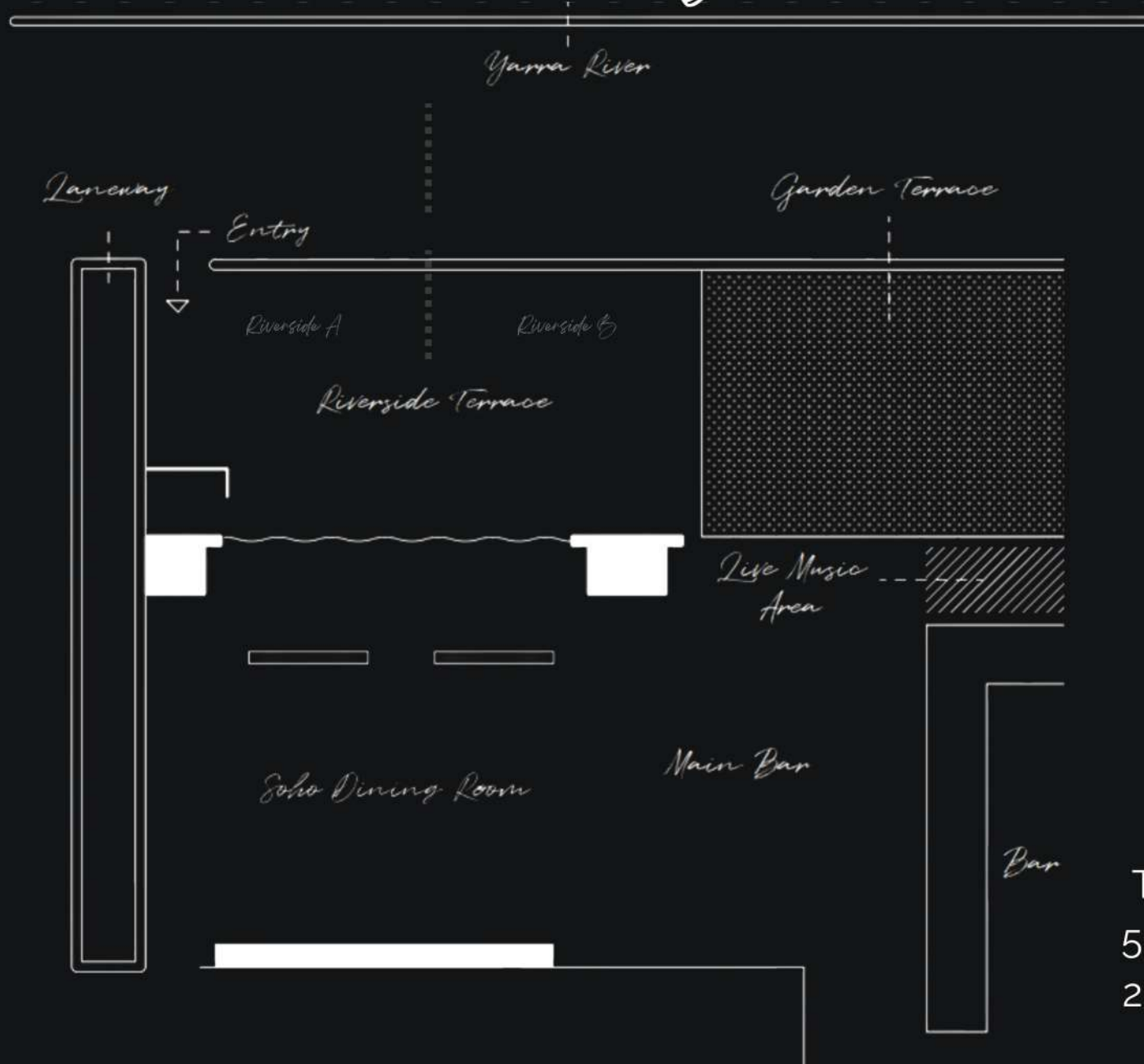
The logo for Soho Melbourne is displayed on a dark, rectangular pillar. The word "Soho" is written in a large, elegant, cursive script, and the word "MELBOURNE" is written in a smaller, clean, sans-serif font directly beneath it. The pillar is part of a larger structure with a metallic, brushed-gold finish.

Soho
MELBOURNE

The background of the image shows an outdoor patio area at night. There are several large, dark-colored umbrellas providing shade. The ground is paved, and there are some plants and trees visible in the distance. The overall atmosphere is warm and inviting, with soft lighting from the patio area.

Functions & Events

Venue Layout



Total Venue
500 Stand up
200 Sit Down





Garden Terrace

Experience the allure of the city skyline while indulging in alfresco dining throughout the year. Our versatile Garden Terrace boasts a retractable roof and cozy flame heaters, ensuring comfort in any season. Say goodbye to waiting for summer – our garden terrace offers the ideal setting for cocktail style events, come rain, hail or shine. Savor every moment in this enchanting space.



Riverside Terrace

Discover serenity along the banks of the Yarra River on our expansive riverside terrace, it can be divided into two distinctive areas: A and B. Adjacent to the garden terrace, this picturesque setting invites you to escape the city's hustle and bustle. Relax under the convenience of the retractable roof and the warmth of heaters, ensuring year-round comfort and enjoyment. We can rope off either areas or you can utilise both for larger groups.

Whether you're seeking a tranquil retreat or a lively gathering, our riverside terrace offers the perfect ambiance.

Immerse yourself in the mesmerizing views of the Yarra River while indulging in handcrafted cocktails and delectable cuisine, expertly curated to reflect the season's bounty.



Main Dining

At the very core of our venue lies the main dining, a vibrant space where culinary excellence meets captivating ambiance. The open-view kitchen and charming vintage wine display infuse an authentic atmosphere, creating an ideal setting for entertaining clients or hosting corporate dinners. Whether you prefer the lively energy of an open-plan environment or the intimacy of a semi-private setting, our dining room offers both options.

Partially curtained off for a touch of privacy, you can enjoy the best of both worlds. Additionally, to enhance your experience, we provide complimentary access to AV equipment, ensuring seamless presentations and immersive entertainment for your guests.

Laneway

Nestled within the urban landscape, our laneway presents a laid-back outdoor haven with panoramic vistas of the CBD's dynamic skyline. Embrace the alfresco lifestyle as you sip and savor from dawn till dusk in this charming seasonal enclave. Partially covered to provide shelter from the elements yet still immersed in the open-air ambiance, our outdoor laneway is the perfect setting for chic cocktail events. Whether it's a morning gathering or a late-night rendezvous, this quaint spot offers a versatile backdrop for unforgettable experiences.



SOHO



Seated Functions

We offer a two-course shared set menu which includes Shared Entrees, Individual Mains & Sides to share for \$89 per person.
Alternatives can be arranged to meet allergy and dietary requirements.
Please note these on your booking form.

SHARED STARTERS

ARANCINI QUATTRO FORMAGGI (VG)

PARMESAN, MOZZARELLA, PECORINO AND GORGONZOLA CHEESE, WITH MUSHROOM, SERVED ON A TALLEGIO AND TRUFFLE CREAM

TUNA TARTARE

TOPPED WITH CHILLI MAYO, AVOCADO, CRUNCHY RED ONION, CROSTINI AND GREEN OIL

CALAMARI

DUSTED IN SEMOLINA WITH ROCKET AND AIOLI

PROSCIUTTO & BUFFALO (GLO)

24 MONTH AGED DEVODIER PROSCIUTTO CRUDO DI PARMA, ROCKET, BUFFALO, GRISSINI, EVO OIL

MARGHERITA PIZZA (VEO) (VG)

MUSHROOM CREAM, PORCINI MUSHROOM, FIOR DI LATTE, ROCKET, PARMESEAN AND TRUFFLE OIL

SHARED MAINS

Guests can choose one main per person.

RIGATONI (GLO)

WITH PORK SAUSAGE RAGU AND MUSHROOMS, COOKED IN WHITE WINE

RISOTTO (GL)

WITH TALEGGIO CHEESE, PUMPKIN PUREE AND PORCINI MUSHROOMS

SCOTCH FILLET (GL)

300G, GRASS FED, MBS 3+ SERVED WITH LEMON AND ROSEMARY WITH A CHOICE OF MUSHROOM OR PEPPERCORN SAUCE

BARRAMUNDI (GL)

PAN FRIED WITH DUTCH CARROTS SERVED ON A CAULIFLOWER PUREE

SHARED SIDES

INSALATA MISTA (GL) (VE)

RADICCHIO, ICEBURG LETTUCE, COS LETTUCE AND VINAIGRETTE

FRIES (VE) (VG)

* ve - vegan, veo - vegan option, gl - gluten low, glo - gluten low option vg - vegetarian, vgo - vegetarian option, cn - contains nuts *

Mid Week Seated Functions

We offer a mid week two-course set menu which includes Shared Entrees and Individual Mains for \$59pp. This is available Monday to Thursday. Alternatives can be arranged to meet allergy and dietary requirements.

SHARED STARTERS

ARANCINI QUATTRO FORMAGGI (VG)

PARMESAN, MOZZARELLA, PECORINO AND GORGONZOLA CHEESE, WITH MUSHROOM, SERVED ON A TALLEGIO AND TRUFFLE CREAM

CALAMARI

DUSTED IN SEMOLINA WITH ROCKET AND AIOLI

DIAVOLA PIZZA (VEO) (VG)

A SAN MARZANO TOMATOES, FIOR DI LATTE, HOT SALAMI AND NDUJA

INDIVIDUAL MAINS

PLEASE SELECT ONE ITEM PER PERSON

CRISPY SKIN BARRAMUNDI (GL)

WITH SWEET POTATO PUREE AND SPINACH

OR

LAMB SHANK

SLOW COOKED LAMB SHANK WITH A SWEET POTATO MASH

OR

SPAGHETTI AI GAMBERI (GLO)

CHERRY TOMATOES, PRAWNS & LOBSTER BISQUE

OR

GNOCCHI (VEO) (GLO) (VG)

PAN TOSSED IN NAPOLI SAUCE AND STRACCIATELLA

* ve - vegan, veo - vegan option, gl - gluten low, glo - gluten low option vg - vegetarian, vgo - vegetarian option, cn - contains nuts *

*Prices and items are subject to change

Not available on Public Holidays or in the months of November & December

Cocktail Functions

At Soho, we have a large range of canapes to select from. Minimum 20 guests for all canape packages.
The time frame of the package selected determines the amount of time in your allocated space.

2 Hour Canapes - 6 Pieces \$48pp

Please select 4 Canapes, 2 Grazers

3 Hour Canape Function 8 Pieces \$55pp

Please select 6 Canapes, 2 Grazers

4 Hour Canapes 10 Pieces \$62pp

Please select 8 Canapes, 2 Grazers

Hot Canapés

Tempura Battered King Prawns with Chilli Dipping Sauce

Arancini with parmesan, mozzarella pecorino, gorgonzola cheese with mushroom on a talegio and truffle cream

Eggplant Chips with Honey and Gorgonzola Cheese Sauce (veo, vg)

Vegetable Spring Rolls with Sweet Chilli Dipping Sauce (veo, vg)

Paprika Marinated Chicken Skewers with Spicy Sour Cream (gl)

Fried Crumbed Stuffed Olives with Feta Cheese

Potato and Truffle croquettes (gl) (vg)

Peking Duck Wrapped in a Pancake with Hoisin Sauce

Pork and Fennel Sausage with Tomato Relish (gl)

Fried crumbed cherry bocconcini (vg)

Fries in a cone

Cold Canapés

Prosciutto, Rocket and Mozzarella Rotolo

Smoked Salmon, Capers and Mozzarella Rotolo

Grazers

Beef Sliders with Cheese, Relish and Mustard Mayo

Semolina Dusted Calamari

Selection of Our Gourmet Pizzas (veo)

Mini Chicken Burgers with iceberg lettuce, pickles and siracha mayo (glo)

Risotto with taleggio cheese, pumpkin puree and porcini mushrooms

Rigatoni with pork sausage ragu and mushrooms, cooked in white wine (glo)

Dessert Canapés

Nutella Calzone

Cannoli

Black Forest Cheesecake Tart with Maraschino Cherries

*Prices and items are subject to change



Additional Items

Antipasto Grazing Board (\$30 per person)

This is a shared board. Priced per person and presented as a grazing station on a long board.

Mixed Marinated Olives
Selection of Cured Meats
Selection of Cheeses (soft and hard)
Arancini with Mushrooms
Eggplant Chips
Semolina Dusted Calamari

1m Pizza Boards (\$160)

Please choose 2 of the following

Margherita (vg)
Soho Pizza (veo, vg)
Diavola
Tartufata (veo,vg)

Dessert Board (\$20 per person)

Nutella Calzone
Cannoli
Black Forest Cheesecake Tart with Maraschino Cherries

*Prices and items are subject to change



Beverage Packages

Classic Package

Frankie Shiraz, VIC

Frankie Sauvignon Blanc, VIC

Snake + Herring Chardonnay, VIC

All Local Beers Schooners

Sparkling Water & Soft Drinks

2 hours \$47pp | 3 hours \$57pp | 4 hours \$70pp

Premium Package

2022 In Dreams Pinot Noir, WA

2020 Dragon Fly Shiraz, WA

ATE Pinot Grigio, VIC

2018 Snake + Herring "Tough Love" Chardonnay Margaret River, WA

All Local Beers on Tap + Cider Schooner

Sparkling Water & Soft Drinks

2 hours \$57pp | 3 hours \$67pp | 4 hours \$80pp

Ultimate Package

2019 Catalina Sounds Pinot Noir, NZ

Vinetti Zabo Chiantari Nero D'Volal, Sicily, Italy

2023 Taitira Sauvignon Blanc, Marlborough NZ

Rameau D'Or Petit Amour Rose, Cotes de Provence AOC, France

NV Mumm Grand Cordon Champagne, FRANCE

All Beers

Sparkling Water & Soft Drinks

2 hours \$75pp | 3 hours \$85pp | 4 hours \$98pp

We note that Friday and Saturday night functions must be on a minimum three hour package.

*Prices and items are subject to change

Beverage Additions

Spritz On Arrival

Select from the following:

PINK GIN SPRITZ | CHAMBORD SPRITZ | APEROL SPRITZ

\$15 Per Person

Cocktail Trees

**Choice of 6 or 12 cocktails on our infamous cocktail trees.
Choose from the following cocktails below:**

WATERMELON WHITE CHOCOLATE MARTINI
APPLETINI
LYCHEE LOVERS
PORNSTAR MARTINI

6 cocktails \$130 | 12 cocktails \$240

Bar Tab Option

At SOHO we also offer a bar tab option which allows you to reach your minimum spend by placing the outstanding amount (after food reductions) on to a bar tab for your guest to enjoy. Guests will be given individual wristbands to access the bar tab.

Terms + Conditions

1. CONFIRMATION OF BOOKINGS AND DEPOSIT

To secure all bookings, a 20% deposit must be paid by cash, credit card or EFT.
Minimum spends apply.

2. FINAL NUMBERS AND CANCELLATIONS

Menu and beverage selections must be confirmed 7 days prior to the day of the booking to ensure goods are in stock.

Final numbers must be provided a minimum of 5 days prior to the booking date.

Should minimum numbers fall below the final numbers, 100% of the charges will still be based on these final numbers.

Cancellation after deposit has been and prior to 14 days of function will result in deposit forfeited. Should Function be cancelled within 14 days or function date the total amount of function will be payable..

3. FLOOR PLAN ALLOCATION

Allocated areas can be changed at the discretion of management with respect to factors including but not limited to, weather conditions, unforeseen circumstances, and exceedance of maximum capacity.

4. PAYMENT

All bookings must be paid with cash, credit card or EFT at least 5 days before the date of the function.

All additional guests, food and beverage will be charged and must be paid for upon the completion of function.

5. CONSUMPTION OF FOOD AND BEVERAGE

Soho Restaurant & Bar is a fully licensed venue therefore, no food or beverage of any kind will be permitted to be brought into the venue by the client or any other person attending the function. Shots are not included in any drink packages.

6. DECORATIONS

No decorations are to be nailed, screwed, stapled, or adhered to any wall, door or other surface or part of the building.

7. SECURITY

Soho Restaurant & Bar reserves the right to refuse entry to the venue at their discretion.

Minors must not consume any alcohol.

9. DRESS CODE

Smart casual dress code always applies at Soho Restaurant & Bar.

10. RESPONSIBILITY

The client is financially responsible for any damage that is sustained to the venue or equipment.

Soho Restaurant & Bar does not accept responsibility for the damage or loss of goods left on the premises prior to, during or after an event.

11. ITEM AVAILABILITY

All menu items are subject to availability. These items may change without notice.