Soho

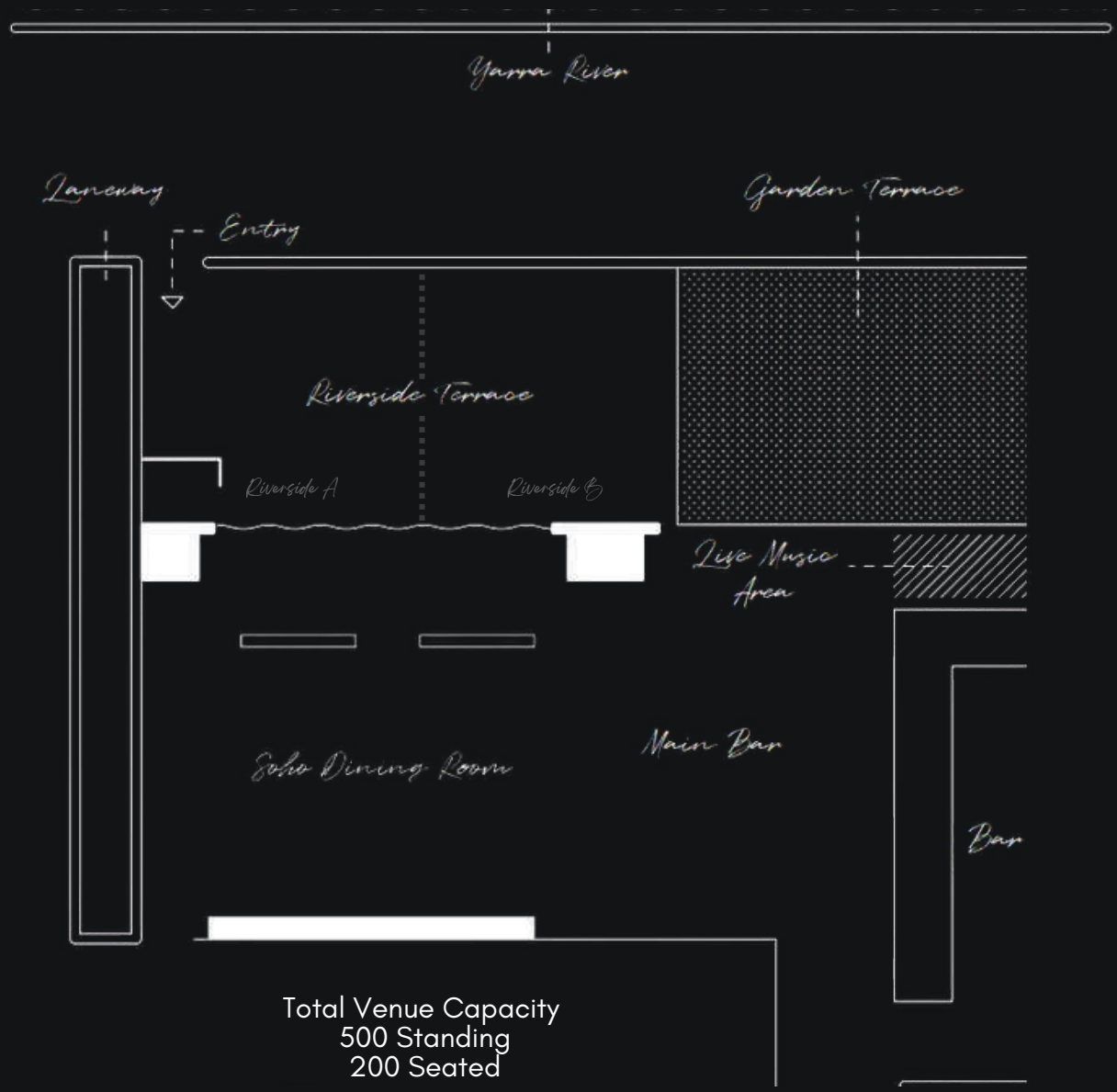
RESTAURANT & BAR

EVENTS PACK



from day into night, Soho is where you want to be

Venue Layout



Total Venue Capacity
500 Standing
200 Seated





Garden Terrace



With sweeping views of the Yarra River and the Melbourne skyline, our Garden Terrace offers an elevated backdrop for any occasion. The space features our iconic greenery and flower wall, along with a retractable roof, ambient flame heaters, and cooling misters for added comfort in warmer weather. Designed for year-round use, the Garden Terrace ensures a seamless experience in any season. Rain, hail, or shine, it's the ideal setting for cocktail-style events, offering a polished and versatile space from day to night.





Riverside Terrace

Located just beside the Garden Terrace, the Riverside Terrace offers a sophisticated outdoor setting with views toward the Yarra River. The space can be styled as two separate areas — A and B — or combined for larger groups, giving you the option to tailor the layout to your event needs.

For private bookings, the terrace is roped off to provide exclusivity for you and your guests. A retractable roof, integrated heating, and cooling misters for warmer days ensure comfort throughout the year, allowing your event to unfold seamlessly in any weather.

With its elegant outlook and adaptable layout, the Riverside Terrace provides a polished setting that complements occasions of all styles and sizes.


Main Dining Room

Main Dining Room

At the heart of our venue sits the Main Dining Room, a warm and contemporary space where exceptional food and a refined atmosphere come together. An open-view kitchen and vintage wine display add character and a sense of occasion, providing an elegant backdrop for corporate dinners, client entertaining, and personal celebrations including birthdays, hens, and hucks gatherings.

The room features an adaptable layout that allows you to choose between the lively ambience of an open-plan setting or the added privacy of a semi-curtained area, giving you the ideal balance for your event. Complimentary AV equipment is also available to support presentations and ensure a smooth and polished experience for you and your guests.









Laneway

Gently set back from the city streets, our outdoor Laneway offers a relaxed and stylish setting with views of the CBD skyline. The partially covered space provides gentle protection from the elements while maintaining an open, airy feel, making it suitable throughout the seasons.

The Laneway is well suited to cocktail-style gatherings, offering a casual yet polished backdrop that works beautifully from daytime occasions through to evening events. Its understated charm and adaptable layout make it an inviting space for a variety of celebrations.

Seated Events



$59pp Set Menu

We offer a mid-week two-course set menu featuring Shared Entrees and Individual Mains for $59 per person.
This is available Monday to Thursday, and alternatives can be arranged to meet allergy and dietary requirements.

SHARED ENTREES

ARANCINI FUNGHI (VG)
Rice balls with porcini mushrooms, scamorza cheese, served on parmesan and truffle cream

CALAMARI
Dusted in rice flour, tossed with lemon and pepper, served with radicchio, rocket and aioli (I)

INIDIVIDUAL MAINS

For groups of 20 or more, we invite you to select up to three main dishes, which will be served as an alternate drop. If you wish to include steak as one of your selections, it will be cooked medium.Should you have any specific preferences for your event, please feel free to speak with our team and we'll do our best to tailor the experience to suit your group.

CRISPY SKIN BARRAMUNDI (GL)
Pan fried with seasonal vegetables and cauliflower puree (A)

PORTERHOUSE STEAK (GL)
Served with red wine jus and roast potatoes

SPAGHETTI AI GAMBERI (GLO)
Cherry tomatoes, prawns and chilli garlic lobster bisque (I)

GNOCCHI (VG) (GLO) (VEO)
Pan-tossed in napoli sauce, parmesan and basil

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

For any menu items marked GLO, please let us know at least two weeks before your event if you would like the gluten-low option, so our kitchen can prepare accordingly

seafood origin: a - australian seafood, i - imported seafood, m - mixed origin seafood

Prices and items are subject to change

$89pp Set Menu

We offer a two-course shared set menu featuring Shared Entrees, Individual Mains and Shared Sides for $89 per person.
Alternatives can be arranged to meet allergy and dietary requirements upon request.

SHARED ENTREES

ARANCINI FUNGHI (VG)
Rice balls with porcini mushrooms, scamorza cheese, served on parmesan and truffle cream

PORK BELLY (GL)
Crispy skin pork belly on a potato and rosemary cream

CALAMARI
Dusted in rice flour, tossed with lemon and pepper, served with radicchio, rocket and aioli (I)

PROSCIUTTO (GL)
24-month aged Devodier Prosciutto crudo di Parma

INDIVIDUAL MAINS

For groups of 20 or more, we invite you to select up to three main dishes, which will be served as an alternate drop. If you wish to include steak as one of your selections, it will be cooked medium.Should you have any specific preferences for your event, please feel free to speak with our team and we'll do our best to tailor the experience to suit your group.

CRISPY SKIN BARRAMUNDI (GL)
Pan fried with seasonal vegetables on a creamy cauliflower puree (A)

SCOTCH FILLET (GL)
300g grass fed with rocket and parmesan served with peppercorn or mushroom sauce

VODKA RIGATONI (GLO)
Rich vodka sauce with pancetta and parmesan

PORCINI RISOTTO (GL) (VG) (VEO)
Creamy arborio rice, porcini and wild mushrooms, truffle butter and parmigiano

SHARED SIDES

MIXED LEAF SALAD (VG) (VEO) (GL)
With cucumber, tomato, feta and honey mustard dressing

FRIES (VG) (VEO)

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Cocktail-Style Events



Cocktail Events

At Soho, we're delighted to offer a range of beautifully crafted canapés perfect for any occasion. A minimum of 20 guests applies to all canapé packages. Your chosen package also determines the amount of time allocated in your reserved space, ensuring a seamless and enjoyable experience for you and your guests.

2-Hour Canapés | 6 Pieces $48pp
4 Canapés, 2 Grazers

3-Hour Canapés | 8 Pieces $55pp
6 Canapés, 2 Grazers

4-Hour Canapés | 10 Pieces $62pp
8 Canapés, 2 Grazers

Prices and items are subject to change

Cocktail Event Menu

Hot Canapes

Tempura Battered King Prawns with Chilli Dipping Sauce (I)

Arancini with Porcini Mushrooms and Scamorza Cheese, served on Parmesan and Truffle Cream (VG)

Eggplant Chips with Honey and Gorgonzola Cheese Sauce (VG) (VEO)

Vegetable Spring Rolls with Sweet Chilli Dipping Sauce (VG) (VEO)

Paprika-Marinated Chicken Skewers with Spicy Sour Cream (GL)

Potato and Truffle Croquettes (VG)

Peking Duck Wrapped in a Pancake with Hoisin Sauce (DF)

Pork and Fennel Sausage with Tomato Relish (GL)

Fried-Crumbed Cherry Bocconcini (VG)

French Fries (VG)

Cold Canapes

Prosciutto, Rocket and Mozzarella Rotolo

Smoked Salmon, Capers and Mozzarella Rotolo (I)

Dessert Canapes

Nutella Calzone

Sicilian Ricotta Cannoli

Black Forest Cheesecake Tart with Maraschino Cherries

Chocolate Brownie (GL)

Grazers

Beef Sliders with Cheese, Relish and Mustard Mayo (GLO)

Calamari Dusted in Rice Flour, Tossed with Lemon and Pepper, Served with Rocket (I)

Selection of Our Gourmet Pizzas (VEO)

Mini Chicken Burgers with Iceberg Lettuce, Pickles and Sriracha Mayo

Risotto with Porcini and Wild Mushrooms, Truffle Butter and Parmigiano (GL) (VG) (VEO)

Vodka Rigatoni with Pancetta and Parmesan (GLO)

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Additional Items

Antipasto Grazing Board ($30 per person)

Designed for sharing, served on a long board for guests to enjoy collectively

Mixed Marinated Olives
Selection of Cured Meats
Selection of Soft & Hard Cheeses
Arancini with Mushrooms
Eggplant Chips
Rice Flour Dusted Calamari (I)

1-Metre Pizza Boards ($160 each)

Please choose 2 of the following:
Margherita (VG) (VEO)
Soho (VG) (VEO)
Tartufata (VG) (VEO)
Diavola
Capricciosa
Calabrese
Salsiccia

Dessert Board ($20 per person)

Nutella Calzone
Sicilian Ricotta Cannoli
Chocolate Brownie (GL)

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Beverage Packages

Classic Package

2-Hours $47pp
3-Hours $57pp
4-Hours $70pp

Frankie Shiraz, SA
Frankie Sauvignon Blanc, SA
Frankie Brut, SA
Soho Lager
Bottled Cider
Sparkling Water & Soft Drinks

Premium Package

2-Hours $57pp
3-Hours $67pp
4-Hours $80pp

In Dreams Pinot Noir, VIC
Reverie Rose, FRANCE
Frankie Brut, SA
InDreams Chardonnay, VIC
All Local Beers on Tap:
Soho Lager, Juicy XPA Little Creatures,
Stone & Wood, Little Creatures Pale Ale
& Carlton Draught
Bottled Cider
Sparkling Water & Soft Drinks

Ultimate Package

2-Hours $75pp
3-Hours $85pp
4-Hours $98pp

Catalina Sounds Pinot Noir, NZ
St Hallet "Garden of Eden", SA
Tai Tira Sauvignon Blanc, NZ
Rameau D'Or Petit Amour Rose, FRANCE
NV Mumm Prestige Sparkling, FRANCE
All Beers
Bottled Cider
Sparkling Water & Soft Drinks

Spirits Package Add-On

2 Hours - $36 per person
3 Hours - $54 per person
4 Hours - $72 per person

Bacardi Carta Blanca
Captain Morgan Spiced Rum
Canadian Club 1858 Whiskey
Voir Blueberry Vodka
Nuve White Vodka
Bombay
Jim Bean White Label
Jose Cuervo Traditional

Prices and items are subject to change

Beverage Additions

Spritz On Arrival ($15 per person)

Choose from the following:

Pink Gin Spritz | Chambord Spritz | Aperol Spritz

Cocktail Trees (6 Cocktails $140 | 12 Cocktails $270)

Choose from the following:

Watermelon White Chocolate Martini | Appletini | Lychee Martini | Pornstar Martini | Pink Coconut Margarita | White Espresso Martini

Bar Tab

At Soho, we also offer a bar tab option, allowing you to reach your minimum spend by allocating any remaining balance toward a bar tab for your guests to enjoy. Guests will receive individual wristbands to access the tab, and you're welcome to let us know which beverages you'd like to include or exclude so we can customise it to your preferences.

Prices and items are subject to change

Terms & Conditions

Booking Confirmation & Deposit

- A 20% deposit is required to secure all bookings. Payment can be made via EFT, credit card, cash, or bank cheque. Bookings are not confirmed until the deposit has been received. Completion of this form and payment of the deposit constitute acceptance of these Terms & Conditions.

Final Numbers & Cancellations

Final menu and beverage selections must be confirmed at least 14 days prior to the event.

- Final guest numbers must also be confirmed no later than 14 days prior to the event.
- Guest numbers may decrease by up to 10% from the number stated on the signed booking form, provided we are notified at least 14 days prior to the event.
- Reductions greater than 10% will incur a minimum spend, even if advised more than 14 days in advance.
- Any cancellations or reductions in guest numbers made within 14 business days of the event will be charged 100% of the per-person cost.
- If guest numbers increase, please notify us as soon as possible so we can assess whether we can accommodate the additional attendees.
- Charges will be based on the final confirmed guest numbers (as adjusted within the allowed limits), or the guest numbers stated on the signed booking form if no update is received.
- Deposits are non-refundable. In the event of a cancellation, a postponement may be offered at management's discretion.
- If your final guest numbers decrease significantly from those stated on your signed booking form, the allocated event space may be adjusted accordingly.

Event Timings & Service Schedules

- It is important that you and your guests arrive on time for your event, particularly when dining on a set menu, as our service schedule must remain time-sensitive. While our team will always do their best to be accommodating, set-menu service will commence within 30 minutes of your confirmed event start time to ensure food quality and smooth delivery.
- If your booking includes a beverage package, please note that unless otherwise discussed in advance and confirmed in writing, the package will begin at your event's scheduled start time and run for the duration selected.

Food Allergies, Dietary Requirements & Menu

- All allergies, intolerances or anaphylaxis must be communicated at the time of booking so we can assess our ability to accommodate dietary needs. While we take great care, our kitchen handles common allergens (e.g. nuts, gluten, dairy, seafood) and uses shared equipment, so we cannot guarantee an allergen-free environment.
- By proceeding with your booking, you acknowledge and accept that any food or drink is consumed at your and your guests' own risk. Soho Restaurant & Bar is not liable for any allergic reactions, anaphylaxis, or health issues that arise from allergen exposure.
- If an allergy, intolerance or anaphylaxis is disclosed, we may request the affected guest to complete an Allergen Risk Acknowledgement and Waiver.
- The venue reserves the right to adjust menu offerings due to seasonal availability or supply issues.

Floor Plan Allocation

- While every effort will be made to honour specific space requests, final area allocation is at the discretion of management and may be adjusted due to weather, guest numbers, or operational needs.
- Please note that unless a space is booked exclusively and the associated minimum spend is met, all area requests are considered preferences only and cannot be guaranteed. Allocation is subject to availability and whether the requested space has been reserved for exclusive use by another booking.

Payment Terms

- The full remaining balance must be paid prior to or on the day of the event, unless otherwise agreed in writing.
- If paying by EFT, funds must be received 5 days prior to the event, with remittance sent to: functions@sohomelbourne.com.au

Food & Beverage Policy

- Soho Restaurant & Bar is a fully licensed venue. No outside food or beverages may be brought into the venue, with the exception of celebratory cakes and or speciality items that have been pre-approved or advised prior to your event. If you plan to bring a cake, please note a cakeage fee of $3 per person applies for service.
- Shots are not included in beverage packages.

Terms & Conditions

Decorations

- Decorations must not be attached to any wall, surface, or fixture using nails, screws, tape, or adhesives.
- Confetti, glitter, or similar materials are not permitted unless approved in advance by management.
- If you intend to hire an external company to provide decorations, a photo booth, or any similar service, you must advise us before confirming the booking with the supplier. This allows us to ensure we can accommodate the setup and allocate sufficient space. Once approved, you will need to notify us of the confirmed supplier details, and we will advise when they are permitted to set up and pack down. Please note that the setup timeframe may not be confirmed until closer to the event date, as it depends on other functions finishing prior to yours and operational requirements on the day. These timings may change.
- All decorations, cakes, flowers, gifts, signage, and any other items brought into the venue by the client, guests, or external suppliers remain the responsibility of the client. Unless otherwise arranged with management in advance, all items must be collected and removed at the conclusion of the function. If you would like the venue to retain any items for collection after the event, this must be requested and approved prior to the function. Items left behind without prior arrangement may be disposed of, and the venue accepts no responsibility for any loss, damage, or deterioration of such items.

Security, RSA & Minors

- Soho Restaurant & Bar reserves the right to refuse entry or service at its discretion.
- Responsible Service of Alcohol (RSA) laws apply at all times.
- Minors must be accompanied by a responsible adult and may not consume alcohol.

Dress Code

- A smart casual dress code applies at all times. Management reserves the right to refuse entry to any guest not adhering to the venue's dress standards.

Damage & Loss

- The client is financially responsible for any loss or damage caused by themselves, their guests, or external contractors to venue property or equipment.
- The venue takes no responsibility for personal belongings or items left on the premises before, during, or after the event.

Run Sheet

- Events will run in accordance with a confirmed run sheet, provided to the client for review and approval prior to the event. Any changes must be communicated in writing and approved by management in advance.

Surcharges

- A 15% surcharge applies on public holidays and 10% on weekends.