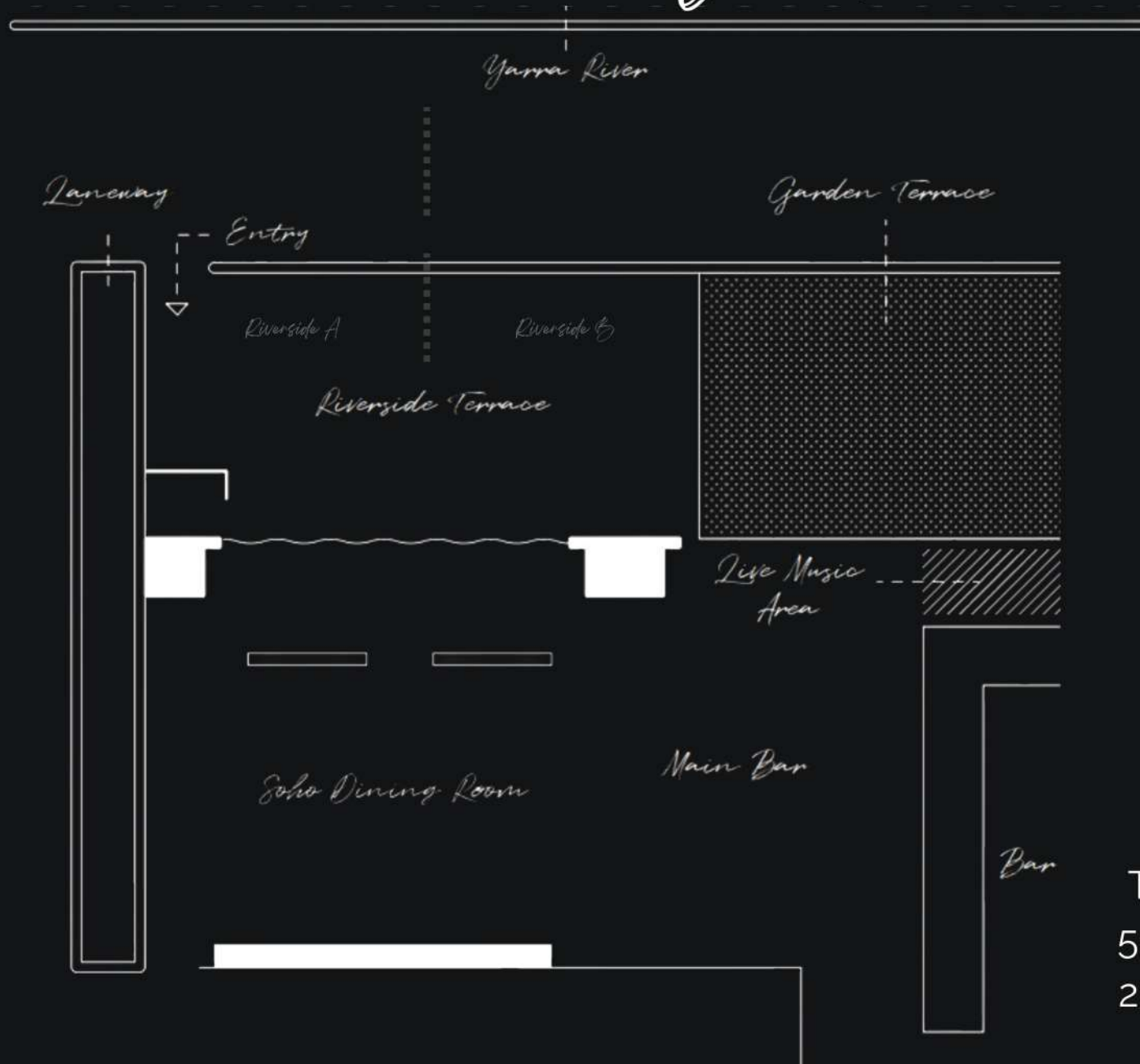


A photograph of an outdoor patio area at night. In the center is a tall, rectangular sign with a dark top section containing the word 'Soho' in a white script font and 'MELBOURNE' in a smaller, white sans-serif font below it. The lower section of the sign is a lighter, metallic-looking material with a large, faint, stylized letter 'S' and an arrow pointing to the right. To the right of the sign is a tall, cylindrical patio heater with a wire mesh exterior and a bright orange flame inside. The background shows a curved, modern building with purple and blue lighting. The overall atmosphere is warm and sophisticated.

Soho  
MELBOURNE

*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 mesmerising 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 Room, 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



# 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 ENTREES

### **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

## **INDIVIDUAL MAINS**

PLEASE SELECT ONE ITEM PER PERSON

### **CRISPY SKIN BARRAMUNDI (GL)**

WITH SWEET POTATO PUREE AND SPINACH

### **LAMB SHANK**

SLOW COOKED LAMB SHANK WITH A SWEET POTATO MASH

### **SPAGHETTI AI GAMBERI (GLO)**

CHERRY TOMATOES, PRAWNS & LOBSTER BISQUE

### **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 \*



# Seated Functions

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

## SHARED ENTREES

### ARANCINI QUATTRO FORMAGGI (VG)

PARMESAN, MOZZARELLA, PECORINO AND GORGONZOLA CHEESE,  
WITH MUSHROOM, SERVED ON A TALEGGIO 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 DEVONIAN PROSCIUTTO CRUDO DI PARMA,  
ROCKET, BUFFALO, GRISSINI, EVO OIL

## INDIVIDUAL 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 \*



# Cocktail Functions

At Soho, we have a range of canapes on offer. 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 Taleggio 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)  
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 Sriracha Mayo (GLO)  
Risotto with Taleggio Cheese, Pumpkin Purée 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

Note that Friday and Saturday night functions **must** be on a minimum three hour package

\*Prices and items are subject to change





# 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 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

InDreams Chardonnay, VIC

All Local Beers Schooners

Bottled Cider

Sparkling Water & Soft Drinks

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

## Premium Package

2022 In Dreams Pinot Noir, WA

Head Red Shiraz, Barossa Valley

ATE Pinot Grigio, VIC

InDreams Chardonnay, VIC

All Local Beers on Tap + Cider Schooner

Bottled Cider

Sparkling Water & Soft Drinks

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

## Ultimate Package

2019 Catalina Sounds Pinot Noir, NZ

Poliziano Chianti Colli Senesi DOCG 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

Bottled Cider

Sparkling Water & Soft Drinks

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

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 popular 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. 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. Payment of the deposit constitutes acceptance of these Terms & Conditions.

## 2. 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.

## 3. 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.

## 4. 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.

## 5. Payment Terms

The full remaining balance must be paid 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](mailto:functions@sohomelbourne.com.au)

## 6. 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 specialty 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

## **7. 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.

## **8. 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.

## **9. 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.

## **10. 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.

## **11. 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.

## **12. Public Holiday & Surcharges**

- A 15% surcharge applies on public holidays and 10% on Sundays or peak periods. If the latter, this will be communicated prior to the event where possible.