



ANTARA
1 2 8

EVENTS

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Set in a cavernous space of warm Victorian Ash, honed concrete, leather furnishes and bronze fluted glass, Antara 128 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

105pp

Fermented Celeriac Flatbread, Pumpkin Seed Butter
Anchovy Twist Laminated Pastry, Miso Cheddar Onion, Salsa Verde
Abrolhos Island Scallop, Apple, Radish, Wasabi

Buffalo Mozzarella, Marinated Leeks, Fried Bread
Duck Confit, Beetroot, Walnuts, Radicchio
Grilled Cuttlefish Salad, Charcuterie Vinaigrette, Radishes,
Fennel

Yarra Valley Rainbow Trout, Vermouth, Hakurei Turnips, Roe
Hazeldene Free-Range Chicken On Toast, Braised Ramarro Greens,
Fino
Ramarro Farm Leaf Salad, Green Goddess

Mille Feuille, Whipped Mascarpone, Roasted Apple Cream, Caramel

ADDITIONS

Sydney Rock Oysters (½ Dozen), Cucumber, Wakame
Champagne 42

Duck Liver Parfait on Toast, Pickled Cumquat 12ea

Glazed Shiitake, Burnt Onion, Fried Potato 10ea

MINIMUM SPENDS

Private Dining Room

20 pax - 2 Tables

Minimum spends apply

14 pax - Boardroom Layout

\$1,800 lunch | \$2,400 dinner

Semi-Private

28 pax - 2 Tables

\$2,800 lunch | \$3,600 dinner

Both Spaces

48 pax

\$4,600 lunch | \$6,000 dinner

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

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.

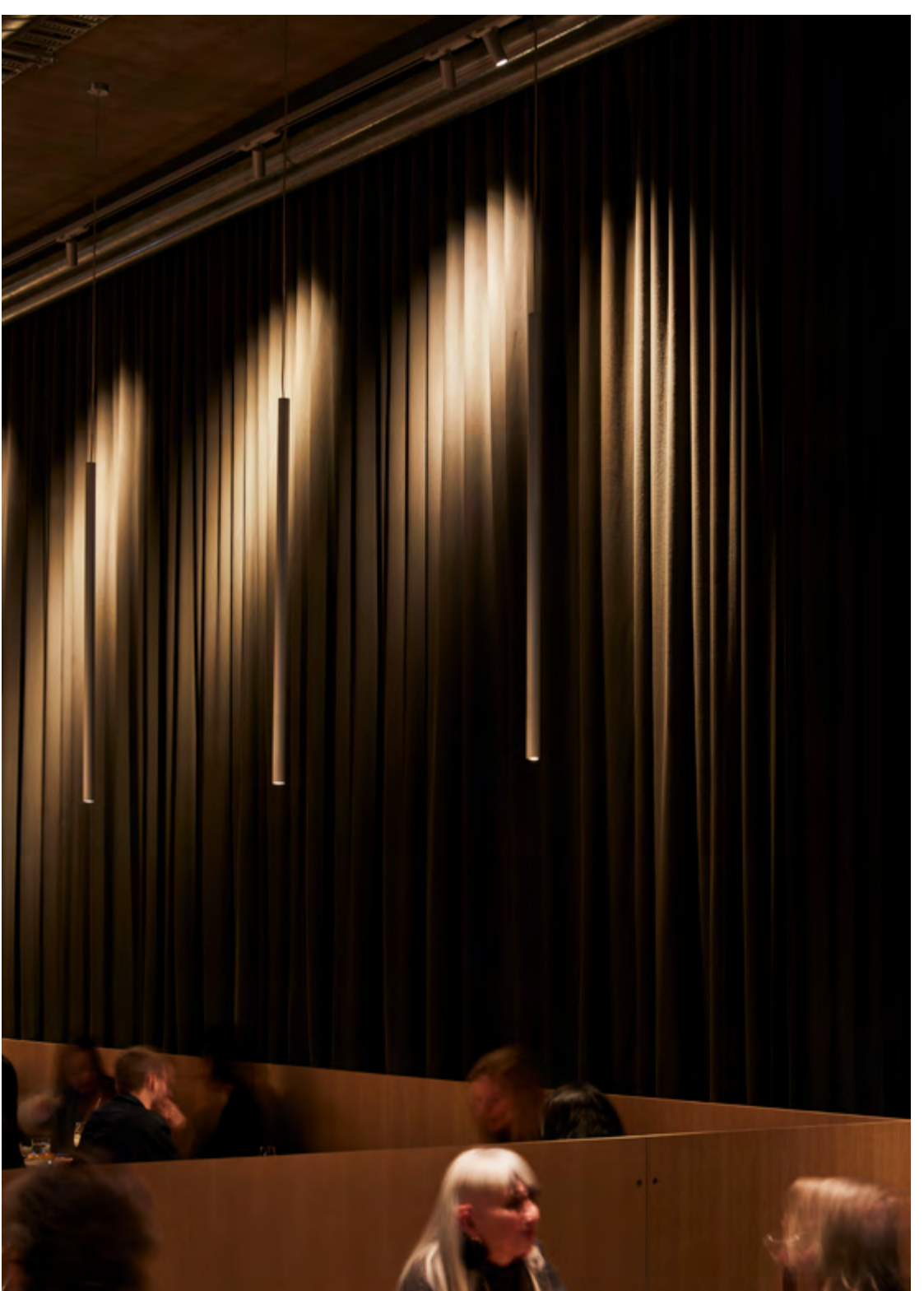
Events cancelled within seven days of the event period will have the full deposit forfeited.

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

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