



517A Chapel St South Yarra VIC 3141



FUNCTIONS & EVENTS PACK

For all bookings and enquiries please contact:

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www.katuk.com.au



THE VENUE

“Katuk is difficult to describe. Yes, it’s a Chapel Street bar, but it doesn’t try too hard to be trendy. Yes, it’s a little bit quirky, without needing to be totally off-the-wall. And yes, it’s comfortable, but without sacrificing cleanliness, class, or style.”

Erica Lick - Richmond Melbourne

Situated in the heart of the Chapel St night life precinct in South Yarra, boasting a décor that many other bars would blush at, Katuk will leave you feeling completely at rest and ready to either party or laze about with friends. The venue has numerous areas to suit any occasion, group size or budget. With a wide range of food and beverage packages on offer, we guarantee to meet your function needs.



FUNCTION AREAS

FRONT LOUNGE

The famous Front Lounge at Katuk can be reserved as a private function space. To reserve this space Katuk requires a \$1000 minimum spend on food and beverage by the function organiser.

A \$500 deposit is required to secure this space. The area includes lounges, windows overlooking Chapel St, plasma screen, open fireplace, level seating and private outdoor smoking balcony.

Due to the Front Lounge being carpeted, unfortunately we cannot allow cakes in this space.

The area has a capacity of 30 - 70 people.



CUBBY HOUSE

This little nook hidden in the corner of the Katuk outdoor area is the perfect hideaway and now available to be booked for small groups. A reservation time is required for all cubby house bookings and it may be released to other patrons if guests cannot meet the reservation time.

This area has a capacity of 6 – 12 people.

CUBBY HOUSE & COURTYARD

Expand your cubby house experience and section off part of the courtyard for you and your friends. To reserve this space, Katuk requires a \$500 minimum spend as a bar tab by the function organiser. Any food ordered is on top of this amount.

A \$200 deposit is required to secure this space.

This area has a capacity of 10 - 30 people.

KATUK FULL VENUE HIRE



WEDDINGS

Katuk is quickly becoming a popular choice for couples looking for something different on their special day.

The entire venue of Katuk can be booked for stand up cocktail weddings on Saturday and Sunday afternoons.

POINTS OF DIFFERENCE

- We can offer per head packages as well as offer you the choice to be charged on consumption
- In house florist
- Exceptional catering
- Stylish and popular bar – not a function room
- Chapel St location
- Top quality spirits, beer, wines and cocktails
- Venue design offers beautiful backdrop for photography

Please contact the function and events team to discuss your wedding in more detail.



ENTIRE VENUE

An extraordinary opportunity is available for private and exclusive use of the entire venue of Katuk. Available prior to 6pm.

The practical and adaptable design can cater for up to 170 people for stand up cocktail events. Perfect for engagements, cocktail style weddings, product launches and corporate events.

This space is only available outside of our standard trading hours and all minimum spends are negotiable based on each individual event.

The area includes private bar, private bathrooms, cordless microphone and state of the art sound system with iPod connection, lounges, windows overlooking Chapel St, two plasma screens, open fireplace, level seating and two private outdoor areas.

The area has a capacity of 50 - 170 people stand up.



FUNCTIONS & GROUPS

Bookings

- All Katuk functions in the Front Lounge or the Cubby/Courtyard roped off area must commence no later than 7.30pm.
- If a function is more than half an hour late the function area is released to the general public, regardless of any deposit paid.
- All roped off areas will only be exclusive until 11pm on Friday and Saturday evenings. After this time the rope is removed and other patrons are then able to flow through your space. You or your guests will never be asked to leave this space, however it will be shared after 11pm.



Beverages On Consumption

- On consumption allows you to choose what you serve your guests and how much you spend.
- A bar tab is the most common form of payment for groups.
- Bar tabs can be paid for at the end of the function or prepayment can also be arranged.
- A credit card and current drivers license is required for all bar tabs and will be held by the bar for the duration of the bar tab. Please note no debit card will be accepted for a bar tab.
- Packages can be tailored to your needs or budget, please discuss with the function and events team.

Cash Bar/Group Bookings

- Katuk accepts group bookings of any sizes for those who do not require a bar tab, catering or private area.
- Your guests can purchase their own drinks and simply enjoy the ambiance of Katuk.



CELEBRATION PACKAGES

SPECIAL PACKAGE

\$199

An area in the Courtyard reserved for exclusive use on the night which entitles your group to the below:

- 2 x bottles of NV Bay Of Stones
- 2 x bottles of wine
(Your choice of Bay Of Stones Shiraz or Bay Of Stones Sauvignon Blanc)
- 1 x premium cocktail for the guest of honour (Choose from our modern cocktails)
- 1 x double 'Feed Me' board filled with three premium cheeses (140g ea), three cured meats, Manuka honey pots, Simon Johnson cornichons, prune & walnut slice, seasonal fruit & nuts served with an assortment of Fricut cheese pezzettas (gf), Mario Fungo tongue biscuits, Valley Seed fig & olive crisps and Mario Fungo grissini

Normally valued at - \$270

Please Note:

Not valid for functions or roped off spaces.



CLASSIC PACKAGE

\$110

An area in the Courtyard reserved for exclusive use on the night which entitles your group to the below:

- 2 x bottles of NV Bay Of Stones
- 1 x premium cocktail for the guest of honour
(Your choice from our modern cocktails)
- 1 x standard 'Feed Me' board filled with three premium cheeses (70g ea), three cured meats, a Manuka honey pot, Simon Johnson cornichons, prune & walnut slice, seasonal fruit & nuts served with an assortment of Fricut cheese pezzettas (gf), Mario Fungo tongue biscuits, Valley Seed fig & olive crisps and Mario Fungo grissini

Normally valued at - \$146





THE MASTERCLASSES

Katuk offers three different Masterclasses for you to choose from. Whether you want to jump behind the bar and learn how to shake a cocktail or you would like to expand your knowledge of gin or whisky.

Each masterclass includes;

- Four palate cleansing canapés per person
- A complimentary juice & soft drink before, during and after the class

The classes are highly entertaining, educational and interactive; perfect for any team building events, staff parties, birthdays and hens or bucks nights.

Each Masterclass can cater to groups from 10 – 30 people (we can accommodate larger groups upon request, however, the cost per head may alter).

* Minimum 10 people required for a class



COCKTAIL MASTERCLASS: (\$65 per person)

Each participant will receive four cocktails:

- A palate cleansing cocktail to greet guests on arrival
- Step behind the bar and learn to whip up your very own cocktail, guests will learn to make: **a Pimm's Cup, a Sexy Pants and a Mojito.**
- Learn the secrets, techniques and myths behind classic and new age cocktail making.

*A mocktail version of this masterclass is available at \$40 per person. Please advise of any dietary requirements due to pregnancy or allergies.

GIN MASTERCLASS: (\$70 per person)

Each participant will receive:

- A refreshing gin and tonic on arrival
- Gin flight - sample a selection of varied gins from around the world
- Take your turn behind the bar to make yourself a Tom Collins and a Southside
- Learn the history of gin and everything else there is to go with it

*There is **NO** mocktail version available in this Masterclass

WHISKY MASTERCLASS: (\$70 per person)

Each participant will receive:

- Whisky flight – taste and compare three of the best extra-matured whiskies in the world.
- Step behind the bar and learn to whip up your very own cocktail, guests will learn to make: **a Whisky Old Fashioned and a Whisky Sour.**

*There is **NO** mocktail version available in this Masterclass

SPECIAL OFFER:

Enjoy 50% off all cocktails for one hour at the completion of your Masterclass.

*PLEASE NOTE WE CANNOT RUN A COMBINATION OF THE TWO MASTERCLASSES.

CANAPÉ MENU

All platters contain 25 pieces of one choice eg. 25 x beef mini pies.

A minimum order of 5 platters required.

Cold Canapés - \$70 per platter

Mini bruschetta tarts with tomato, red onion & basil (vg)

Smoked salmon tartlets with horseradish & crème fraiche

Southern fried chicken with Chipotle mayo

Individual Peking duck pancake rolls with hoisin sauce

Freshly shucked oysters with red chilli jam & lime juice (gf)

Marinated pieces of lamb fillet (gf)

Fresh prawn rice paper rolls (vg option available) (gf)

Caramelised onion tarts with goat's cheese & thyme (v)

Hot Canapés - \$70 per platter

Homemade sausage rolls with a traditional homemade tomato sauce

Spinach and ricotta pastizzis (v)

Beef mini pies

Tomato, mozzarella & fresh basil pizzas (v)

Desserts - \$70 per platter

Individual chocolate brownies

Mini lemon tarts garnished with curls of lime zest

Sticky date squares with a salted caramel sauce

BAR SNACKS

Selection of Jaffles	8
Peter Bouchier Spicy Meatballs	11
Cheese Board	34
Feed Me Board	46

Please Note: We do not allow functions to bring their own food due to Health & Safety Regulations.

DIETARY REQUIREMENTS KEY

gf = gluten free v = vegetarian vg = vegan **We cannot cater to fructose intolerance



PER HEAD PACKAGES

A minimum of 25 people for all per head food packages is required.

Light Nibbles

\$12 per person includes
4 choices & 4 pieces per person

\$18 per person includes
6 choices & 6 pieces per person

Continual Canapés

\$22 per person includes
8 choices & 8 pieces per person



Antipasto Platter - \$100 per platter

Antipasto platter with smoked salmon, dolmades, olives, smoked meats, sun-dried tomatoes and marinated artichoke hearts (gf)

Cheese Platter - \$100 per platter

Three cheeses (140g each), Manuka honey pots, Simon Johnson cornichons, prune & walnut slices, and seasonal fruit & nuts served with an assortment of Fricut cheese pezzattas (gf), Mario Fungo tongue biscuits, Valley Seed fig & olive crisps and Mario Fungo grissini (v)

*Menus and prices are subject to change

THE BEVERAGES



Sparkling

NV Bay Of Stones Barossa Valley, SA	9
2014 Dal Zotto Prosecco Whitfield, VIC	10
NV Chandon Yarra Valley, VIC	11.5
G.H. Mumm Cordon Rouge Champagne, France (bottle only)	85
NV Veuve Clicquot Reims, France (bottle only)	115
2006 Moet Grand Vintage Épernay, France (bottle only)	150
NV Moet & Chandon Brut Imperial Gold Magnum 1.5 litre (bottle only)	175

ALL Juice and Soft drink 4.5

ALL Basic Spirits 10

Absolut Vodka, Absolut Vanilla Vodka, Ballantines Scotch Whisky, Beefeater Gin, Canadian Club Whisky, Havana Club Especial Rum, Havana Club 3 Y/O Rum, Jack Daniels Whiskey, Jim Beam Bourbon, Olmeca Tequila

*NOTE: Cocktails and top shelf spirits are available on function tabs by request.

Please note that menus and prices are subject to change without notice.

WINE LIST

Per Glass

Whites

2017 Bay Of Stones Sauvignon Blanc Barossa Valley, SA	9
2016 Rockbare Riesling Clare Valley, SA	9.5
2015 Innocent Bystander Pinot Gris Mornington, VIC	10
2015 Hoddles Creek Chardonnay Yarra Valley, VIC	11

Pinks

2015 Innocent Bystander Pink Moscato [275ml] Healesville, VIC	14
2015 Dal Zotto Rosé Whitfield, VIC	10

Reds

2017 Bay Of Stones Shiraz Barossa Valley, SA	9
2016 Catalina Sounds Pinot Noir Marlborough, NZ	10
2013 Cape Mentelle 'Trinders' Cabernet Merlot Margaret River, WA	12.5
2013 Terrazas Reserva Malbec Mendoza, Argentina	12.5

Draught Beer and Cider

	Pot	Pint
Furphy Refreshing Ale	6.5	13
James Squire Pale Ale	6.5	13
Brooklyn Lager	7.0	14
Heineken	7.0	14

Please inform your function and events team which of the above you wish to be served.

Australian Beer

Please ask your functions and events manager for further information.

Cider

Napoleone Pear Cider	11
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BEVERAGE PACKAGES



PREMIUM BEVERAGE PACKAGE

Sparkling Wine

NV Chandon

White Wine

2015 Innocent Bystander Pinot Gris,
Mornington, VIC

2015 Hoddles Creek Chardonnay,
Yarra Valley, VIC

Red Wine

2013 Cape Mentelle 'Trinders' Cabernet Merlot,
Margaret River, WA

2014 Crowded House Pinot Noir,
Marlborough, NZ

Tap Beer:

All tap beers

Bottled Beers

James Boags Premium Light

PREMIUM PRICES PER PERSON

2 hours duration \$47

3 hours duration \$67

4 hours duration \$77

STANDARD BEVERAGE PACKAGE

Sparkling Wine

NV Bay Of Stones, Barossa Valley, SA

White Wine

2017 Bay Of Stones Sauvignon Blanc
Barossa Valley, SA

Red Wine

2017 Bay Of Stones Shiraz
Barossa Valley, SA

Tap Beer

Furphy Refreshing Ale

Bottled Beers

James Boags Premium Light

STANDARD PRICES PER PERSON

2 hours duration \$37 per person

3 hours duration \$52 per person

4 hours duration \$67 per person

*Please note that beverage package prices are subject to change without notice.

BEVERAGE PACKAGE UPGRADES



CHAMPAGNE UPGRADE

This can be added to any standard or premium beverage package:

G.H. Mumm, Champagne, France

3 hours duration \$77 per person

4 hours duration \$87 per person

5 hours duration \$97 per person

6 hours duration \$107 per person



COCKTAILS

Please ask our functions and events team about offering a cocktail on arrival or including them with your bar tab or beverage package.



BASIC SPIRITS UPGRADE

This can be added to any standard or premium beverage package:

Add \$22 per person to include the below:

Absolut Vodka

Beefeater Gin

Canadian Club Whisky

Ballantines Scotch Whisky

Havana Club 3 Y/O Rum

Havana Club Especial Rum

Jim Beam Bourbon

Jack Daniels Whiskey

Olmecca Tequila



BEVERAGE PACKAGES

All beverage packages include James Boags Premium Light Beer (served in the bottle), mineral water, soft drink and juice.

Cocktails are available upon request – please discuss with the functions and events team if you wish to have cocktails included in your beverage package.

Management reserves the right to discontinue service of alcohol to any patron during the period of the beverage package according to the Responsible Service of Alcohol Guidelines.

*Conditions apply to all packages. Please note that all products listed and prices are subject to change at anytime without notice.

TERMS & CONDITIONS

Tentative bookings:

A tentative booking is designed to give you plenty of opportunity to plan your function. A tentative booking gives you the chance to hold your preferred date for 5 days. In the event of Katuk receiving another enquiry on your tentative date, we will contact you to determine whether or not you would like to confirm your booking.

Minimum Spend Requirement:

The entire minimum spend must be met by the function organiser. Sales by guests not included.

Bookings and confirmation:

To confirm your booking we require the terms and conditions to be completed and returned along with a deposit within 5 days of making a tentative booking. All bookings will remain tentative until such time that a deposit is paid. If the deposit is not received at least 5 days prior, then we may release the date to other prospective clients.

Deposit:

- A deposit is required within 5 days of booking your function.
- The deposit will be taken off the full amount of the bill at the end of your function.
- Full payment is required prior or on the date of your function.

Payment:

- Katuk accepts payment in Cash, EFTPOS or Credit Card.
- Katuk also accepts AMEX and Diners. A 2.55% surcharge will be incurred with each transaction.
- Electronic bank transfers can also be arranged in advance. Payments must clear 5 days prior to function.

Cancellation:

Any cancellations less than 90 days before your event will forfeit 100% of your deposit to Katuk.

Any cancellations 45 days or less before your event will be required to pay the balance of the minimum spend owing to Katuk. Dates are non-transferrable unless agreed to by the functions manager.

Responsible Service of Alcohol:

All staff at Katuk are trained in the Liquor Licensing accredited 'Responsible Service of Alcohol' and by law may refuse to serve alcohol to any person that is deemed intoxicated. Under no circumstances are persons under the age of 18 years allowed on the premises or in the function areas unless accompanied by their legal guardian for the entire duration of their patronage at Katuk and has been arranged prior to the night of your function.

Damage:

In the event that any furniture or any other part of the venue is 'purposely or foolishly' damaged, the cost of repairs will be forwarded to the person responsible for the function or a negotiated amount added to the function invoice at the completion of the function.

Lost Property:

Katuk will not accept responsibility for any damage or loss of property left on the premises prior, during or after the function. This responsibility lies solely with the client.

Client Responsibility:

The Client is required to inform all relevant personnel involved in attending the function of these terms and conditions.

Speeches:

Katuk is not a private room and consequently is not set up to facilitate speeches. In the event of speeches being required, it is the managers discretion to whether the volume of music can be turned down at the particular time the function requests. We encourage these to be under 10 minutes in duration and completed prior to 8.30pm.

Decorations:

The venue does not allow anything stuck to a painted surface, no open flames or candles, or any confetti or glitter of any kind. This includes balloons filled with confetti/glitter. In the event that your function does not abide by these decoration constraints, a \$200 cleaning fee will be charged to the client at the conclusion of the function. Please note due to the Front Lounge being carpeted, we do not allow cake in this area. The venue recommends cupcakes or macarons but unfortunately traditional cake is not permitted.

Security:

The venue will provide one guard for functions of less than 100 people held on a Friday or Saturday evening. If your function has more than 100 patrons or if you are having live entertainment such as a DJ or band then a second guard must be present and you must cover the cost for this additional guard. If your function is being held from Sunday-Thursday then you are under full obligation to provide the guard/s. Unless a function is held outside of normal trade hours, private entertainment is not permitted in function spaces.

The cost for this is \$45 per hour per guard and there is a minimum shift requirement of 4 hours.

Please Note: Any external contractors (such as DJs and bands) must bring all their own equipment (including a table if required). All items must be packed up and removed at the completion of your function.

Proof of Age:

All guests will be required to present identification at the door. Only an Australian Drivers Licence, Australian Proof of Age card or an international passport will be accepted.

Underage Guests:

If there are any underage guests they must be supervised by a legal guardian. One legal guardian per minor is required. (Maximum of 10 underage guests may be present at any point throughout the function). The legal guardian/s must be 25 years or older and cannot be under the influence of alcohol or consume alcohol for the duration of the function. If through out the evening any underage or minor guest is caught drinking alcohol the function will be closed by management and the remaining of the minimum spend for the evening will be required to be paid.

Menu Selections:

We require confirmation of the menu 10 working days prior to the function. Any dietary requirements must also be discussed before the date of your function so our chef can cater accordingly.

PLEASE UNDERSTAND AND RESPECT THESE TERMS & CONDITIONS FOR KATUK

Terms and Conditions. (Please print in capital letters)

I have read and agree to the Terms and Conditions in regards to booking a function at Katuk.

Name/Company: _____

Mobile:

Email: _____

Date of Function: / /

Number of People: _____

Start Time: : **Finish Time:** :

Drivers License Number:

Signature: _____

Date Signed: / /

MANAGEMENT RESERVES THE RIGHT TO REFUSE ENTRY TO ANY PATRONS.

BY LAW ID is required for ALL patrons. Only an Australian Drivers license, Australian Proof of Age card or an international passport will be accepted.



517A Chapel St, South Yarra Vic 3141

Katuk: Bah Bah Pty Ltd.

ABN: 53 176 331 582

KATUK CREDIT CARD AUTHORISATION FORM (Please print in capital letters)

FUNCTION DETAILS:

Name/Company: _____

Mobile:

Address: _____

Date of Function: //

Type of Function: _____

CREDIT CARD DETAILS

Cardholder's Name: _____

Card Type: (Please mark with an x)

- VISA
- MASTERCARD
- AMEX
- DINERS

Card Number:

* AMEX and Dinners incur a 2.55% surcharge.

Expiry Date: /

CCV – Credit Card Verification (3/4 Digits)

I hereby authorise Katuk to debit my card \$ _____ for the payment of the function to be held on //

Signature: _____

Date Signed: //

Please complete and email to: hello@katuk.com.au