

PLATFORM28

Platform 28 is a charming restaurant bar offering modern Australian cuisine in the heart of vibrant Docklands! Formerly a railway goods shed, this venue stays true to the history of the site and brings a rustic historical charm that's bound to win the heart of your guests.

Housed within the heritage Goods Shed North in Docklands, this prominent destination offers a brilliant mix of old and new. Whilst you are here, observe the rich history of the venue with the big black cast iron heritage columns and the unique painted number 28 on the old brick wall. Delightful food, a relaxed atmosphere and an impressive selection of beers, wines and cocktails make this Docklands' best new one-of-a-kind venue!

Head chef Matt Hull has created a spectacular selection of Australia's best quality produce - with a range of elegant and tasty bite size canapés and delicate finger food.

Overleaf, please find some menu options for your consideration. We are more than happy to tailor our menus to suit your requirements.

Please contact us on **03 9670 9933**
or **info@platform28.com.au**
to book your function today!

OUR SPACES:

Scaling across 2 levels, with 2 outdoor areas and 2 indoor spaces, the modernity and sheer size of the venue provides you with ample space for any function, specializing in corporate functions, social occasions and weddings.



CAPACITIES:

	Cocktail	Seated
Upstairs Lounge	150	70
Balcony	190	80
Atrium	80	50
Half Balcony	90	40
Beer Garden		95

Fingerfood per Head

Bronze \$25 a head

Mini Black Angus Burgers
Selection of Gourmet party pies (Veg inc)
Black bean, avocado and corn quesadilla
Vegetable Spring Rolls (V)
Tandoori chicken skewers with a chilli mint yoghurt
Prawn and ginger dumplings with soy

Gourmet Bronze \$30

Seared scallop with tomato medley and micro herbs
Beef & black bean burrito with corn salsa, guacamole and chipotle mayo
Peking duck pancake with cucumber, spring onion and hoi sin
Mini Wild Mushroom, Persian fetta and baby spinach risotto

Silver \$35 a head

Steamed BBQ pork buns
Chilli beef, black bean, cheese, avocado, coriander and corn quesadilla
Smoked salmon blinis with horseradish crème fraiche
Vegetable samosas with mango chutney
Mini fish and chips
Mini Vietnamese chicken salads

Gold \$50 a head

Mini pulled pork and slaw brioche
Mini soft taco's topped with guacamole, corn salsa and chipotle mayo (V)
Honey soy chicken skewers
Prawn and ginger dumplings with soy
Selection of Asian beef (GF)
Smoked trout apple and goats cheese bruschetta (veg option on request)
Rosemary thyme and smoked paprika lamb cutlet
Selection of petit fours or mini frozen petit fours

Platinum \$60 a head

Market Fresh Oysters with red wine, shallot vinaigrette
Chicken and vegetable Burritos (Veg inc)
Mini Tomato and bocconcini pesto salads (GF)
Chargrilled lamb cutlets with rosemary and garlic (GF)
Chilled rare beef and mustard sliders
Wild mushroom, spinach and Persian fetta Risotto (V) (GF)
Seared Scallop with an avocado, coriander and lime salsa (GF)
Selection of Petit fours or mini frozen petit fours (GF available)

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Super Platinum \$100

Peking duck pancakes

Mini eye fillet Steak sandwiches with caramelised onion in ciabatta

Char-grilled lamb cutlets with rosemary and garlic (GF)

Selection of gourmet party pies (Veggie options)

Coriander and lime prawns (GF)

Pulled pork taco with lime, chilli, corn salsa, guacamole and chipotle mayo

Market fresh oyster shots with sauv blanc and lime (GF)

Pan seared market fresh fish on green mango, Asian slaw and crispy noodles (GF)

Wild mushroom, spinach and Persian fetta risotto (V) (GF)

Selection of petit fours or salted caramel choc tops

Brie and blue cheese, fig and walnut en croute (V)

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Canape Platters

Mini black Angus burgers (24) \$100

Peking duck bao buns (24) \$150 (V)

Southern fried chicken ribs with honey mayo (30) \$100

Prawn and ginger dumplings with sweet soy (30) \$120

Mini Hot dogs with caramelised onions (24) \$100

Mini fish and chips (20) \$100

Pulled pork apple slaw brioche sliders (24) \$120

Tandoori chicken skewers with minted yoghurt (30) (GF) \$100

Veggie Platter- Spring rolls, pumpkin risotto balls, tomato basil and parmesan bruschetta \$120

Selection of meat party pies (36) \$120

Wagyu beef kebab (24) \$120

Mini taco platter (24) \$120

Lamb cutlets with garlic and rosemary (24) \$180

Meat Platter- Tandoori chicken, lamb kofta and pork and veal meat- balls (50) \$120

Mushroom and gruyere pies (30) \$120(V)

Sushi Platter (50) \$120

Petit fours (30) \$120

Mini salted caramel choc tops (30) \$120

King Island cheese platter \$120

Charcuterie board \$120

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Mini Boxes \$6.00 per box

Fish & Chips

Mini dukkah roasted pumpkin and Persian feta salad (V) (GF)

Vietnamese chicken slaw (GF)

Wild mushroom and spinach risotto (V) (GF)

Slow braised lamb, honey and rosemary ragu with penne (V)

Salt & pepper squid with rocket (GF)

Chicken tikka masala

Bangers and mash with caramelised onions

Chilli beef con carne on rice

Note: Noodle boxes can be made gluten free or vegetarian to suit your requirements.

Please speak to one of our friendly staff in regards to dietary requirements for your function

Barbeque \$50.00 per person

Minimum 30 guests

BBQ Menu

Porterhouse steak 120g

Lemon and herb chicken skewers x 2

Pork chipolata x 2

Vegetarian skewers x 2

BBQ Sides

Mixed house salad

Celeriac and apple slaw

Dinner roll

Roasted jacket potato

Extras per person

Sweet corn with paprika and chipotle mayo \$5

Lamb cutlets x 2 \$12

Macaroni and cheese x \$5

BBQ served buffet style

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Christmas Menu

ALTERNATE PLACEMENT (50/50 DROP)

2 COURSE \$55.00 - 3 COURSE \$65.00

PLEASE CHOOSE TWO OPTIONS FROM ALL COURSES WHICH WILL BE SERVED ALTERNATELY

Entrees

Asian style soy ginger Pork and nashi pear salad (GF)(DF)

Tandoori chicken on salad of spinach, pine nut, dried apricot and cherry tomato, finished with chilli mint yoghurt and dried shallots

Minestrone soup with parmesan crouton and basil pesto (V)

Smoked trout, goats cheese, micro herb and apple salad (GF)

Mains

Roast turkey with sage, pistachio and sausage meat stuffing, chipolata wrapped with bacon finished with rich cranberry jus

Gippsland grassfed Black Angus porterhouse served with truss tomato and grilled field mushroom finished with a rich brandy, port and thyme jus (GF)(DF)

Seared Pesto Salmon Fillet with lemon crème fraiche

Indian style cauliflower, coconut, green pea and potato curry served with jasmine rice and pappadum (V) (GF) (VEGAN)

Desserts

Traditional Plum pudding with brandy caramel sauce and berry compote

Lemon tart

Eton Mess- smashed meringue with seasonal berries and cream

Tiramisu

Blackforest tart

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Banquet menu \$70.00 per person

Shared Entrees

Salmon sashimi with chargrilled asparagus and micro herbs

Tomato, pesto and bocconcini salad

Honey and thyme BBQ chicken ribs

Mains

Gippsland grassfed black Angus porterhouse served with roasted truss tomato, grilled field mushroom and spring onion champ mash finished with a rich thyme and red wine jus (GF)(DF)

Something to finish.....

A selection of petit fours and King Island cheese plate with dried fruit and lavosh

Beverage Packages

SILVER PACKAGE

3 Hours \$48.00 / 4 Hours \$58.00

Boags Draught
Hahn Super Dry
James Boag's Premium Light
Morgan's Bay Brut
Henry Sons Cabernet Shiraz
Morgans Bay Sauv Blanc
Soft Drinks, Juices & Mineral Water

GOLD PACKAGE

3 Hours \$58.00 / 4 Hours \$68.00

Boags Draught
Hahn Super Dry
James Boag's Premium Light
Heineken
James Squire Crushed Apple Cider
Morgan's Bay Brut
Henry Sons Cabernet Shiraz
Morgans Bay Sauv Blanc
Otellia Pinot Gris
The Stag Shiraz by St Hubert's
Soft Drinks, Juices & Mineral Water

PLATINUM PACKAGE

3 Hours \$75.00 / 4 Hours \$88.00

Boags Draught
Hahn Super Dry
James Boag's Premium Light
James Squire Crushed Apple Cider
Heineken
Veuve Tailhan NV
Katnook Founders Block Chardonnay
Otellia Pinot Gris
Katnook Founders Block Cab Sauv
The Stag Shiraz by St Hubert's

Basic Spirits

Smirnoff Vodka
Johnnie Walker Red
Gordon's Gin
Bundaberg Rum
Jim Beam

Function Terms and Conditions:

Thank you for considering Platform 28 for your function. The following terms and conditions must be adhered to prior to securing your function.

Confirmation: A booking is deemed confirmed when a deposit is paid and the terms and conditions are signed.

Confirmation of numbers attending must be confirmed 7 days prior to function date. Charges for catering will be based on these confirmed numbers. If your numbers decrease once you have confirmed, you will be charged for the numbers confirmed. Any additional guest will be charged for accordingly.

Tentative Bookings: A tentative booking will be held for a period of seven days, after which time the booking will be released.

Deposits: Private functions will not be considered confirmed until 30% of the payment is received as a deposit. Payment must be received 30 days before date of function. If the function is cancelled before the 30 days, no cancellation fee will occur, However, bookings cancelled from 7 days before the function will result in the loss of the deposit paid.

Minimum Spend: The minimum spend must be spent on food and beverage combined, any other costs i.e. DJ hire, security etc do not contribute to minimum spend. If the minimum spend is not reached the difference will be charged to the client at the end of the function. Minimum spend applies to private rooms only.

Minimum spends are subject to change on major event days.

Weekday Rate/Sunday	Maximum Capacity	Minimum Spend
Lounge	150	\$3000.00
Atrium	80 (cocktail Style) 50 seated	\$2500.00
Balcony Bar	195	\$3000.00
½ Balcony Bar	90	\$2500.00

Friday Rate	Maximum Capacity	Minimum Spend
Lounge	150	N/A
Atrium	80 (cocktail Style) 50 seated	\$3000.00
Balcony Bar	195	\$10,000.00
½ Balcony Bar	90	\$5,000.00

Saturday Rate	Maximum Capacity	Minimum Spend
Lounge	150	\$4000.00
Atrium	80 (cocktail Style) 50 seated	\$2500.00
Balcony Bar	195	\$4000.00
½ Balcony Bar	90	\$3000.00

Licensing Hours:

External areas -

Monday to Thursday- between 7 a.m. and 11 p.m.

Friday and Saturday -between 7 a.m. and 12 midnight.

Sunday- between 10 a.m. and 11 p.m.

In the remainder of the premises -

Monday to Wednesday- between 7 a.m. and 12 midnight.

Thurs to Sat-between 7 a.m. and 1 a.m. the following morning.

Sunday-between 10 a.m. and 12 midnight.

Payment: Payment must be paid in full at the end of the function. We accept cash, Eftpos, Visa, MasterCard, Amex, Diners. Amex and Diner cards incur a 3% surcharge. We do not invoice out.

Decorations: Platform 28 does not permit any decorations to be fixed to any surface of the building without prior approval from management. Confetti of any kind is not allowed under any circumstance.

Security: If the function requires extra security under the liquor act, this cost will be an extra charge to the client. Security guards will be arranged by Platform 28. Security is a cost of \$40.00 per guard per hour, with a minimum of four hours hire per guard. For up to the first 100 guests two guards are required and for every 100 guests after this one more guard is required. **All functions with amplified or live music require security – this includes DJ's and Bands.**

Minors: Minors are permitted in the function under the supervision of their parent or legal guardian. Minors must stay within the function area. All minors must leave the premises by 11pm.

Compliance: Platform 28 practices the responsible service of alcohol. Patrons that deem to be intoxicated will be refused service and requested to vacate the premises. Platform 28 has a strict proof of age policy. No ID = No entry. Proof of age card, passport and Australian driver's license, are the only acceptable proof of identification.

Damage: The client is financially responsible for any damage caused to the premises by themselves or their guests

Dress Codes: Smart, neat, casual dress is required at all times to enter the venue. It is the responsibility of the host/client to advise their guests of the dress code.

Liability: Platform 28 does not accept any responsibility for loss or damage of property, left in the venue, prior to, during, or after an event.

I have read, understood and agreed to Platform 28 terms and conditions.

Signed by the client: _____

Full name in print: _____

Date: _____

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