

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 one-of-a-kind venue!

Platform 28 is the proud winner in the 2018 AHA Best Function & Event Space Category

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
Overall Venue:	560	

Finger food per Head

Bronze \$29 a head

Honey soy chicken skewer (GF)

Selection of mini sliders, beef, pulled pork, mushroom and haloumi

Prawn and ginger dumplings with sweet soy

Gourmet Party Pies

Black bean and corn quesadillas (veg)

Spring rolls (veg)

Silver \$40 a head

Mac n cheese croquettes (Veg)

Empanadas with a chilli lime dipping sauce (meat and vegan)

Gourmet sausage rolls with relish

Southern fried chicken ribs with tamarind dipping sauce (GF)

Duck Spring Rolls with hoi sin

Mini super salads with roasted cauliflower and goats curd (vegan option available) (GF)

Moroccan spiced Salmon Skewers with honey, cumin and tahini yoghurt (GF)

Mushroom and haloumi brioche sliders with spinach and pesto mayo

Gold \$55 a head

Shrimp and crab sliders with slaw and mary rose sauce

Mushroom and mozzarella arancini

Mini steak sandwiches with roquette, pickled shallot and aioli

Mini slow cooked lamb ragu with rigatoni and fresh parmesan (veg/GF option on request)

Poached chicken, avocado, wasabi pea, kew pie mayo, wom bok and radicchio salad (GF)

Peking duck pancakes with hoi sin, cucumber and spring onion

Moroccan spiced Salmon Skewers with honey, cumin and tahini yoghurt (GF)

Selection of open tacos (Pulled lamb, pulled pork, spiced cauliflower, Vegan and GF available)

Petit fours

Finger Food Per Head Continued.....

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Platinum \$100 a head

Mini Rueban sliders with corned beef, sauerkraut, gherkins, swiss cheese and Russian dressing

BBQ lamb cutlets with rosemary, thyme, garlic and smoked paprika

Peking Duck Bao Buns with pickles and Japanese mayo

Skirt steak and chip skewers with bearnaise

Chicken and Avocado finger sandwiches

Mini Mushroom and Gruyere pies

Market fresh fish Ceviche corn taco with lime and chilli

Selection of empanadas

Seared Lemon and pepper Rare Tuna Nisoise

Mini Heirloom Tomato, fior de late and pesto salads

Mac n cheese croquettes

Petit fours and mini salted caramel choc tops

Local brie and blue cheese en croute with quince and fig

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Canape Platters

Protein Platters

Mini black Angus burgers (24) \$125

Peking duck bao buns (24) \$150

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

Mini Hot dogs with caramelised onions (24) \$120

Mini fish and chips (20) \$125

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

Selection of meat party pies (36) \$125

Meat Platter- Tandoori chicken, lamb kofta and pork and veal meat- balls (50) \$125

Sushi Platter (50) \$120

Gluten Free Protein Platters

Smoked trout, apple, Meredith's goat cheese bruschetta tartlets (24) 120

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

Tandoori chicken skewers with minted yoghurt (30) (GF) \$120

Skirt steak and chip skewer with bearnaise dipping sauce \$125

Moroccan Salmon Skewers with Tahini yoghurt dipping (24) \$120

Tomato, mozzarella and pesto tartlets (24) \$100

Vegetarian Platters

Veggie Platter- Spring rolls, pumpkin risotto balls, tomato basil and parmesan bruschetta \$125

Mini taco platter (24) \$120

Sushi Platter (50) \$120

Tomato, Mozzarella and pesto sliders (24) \$120

Field Mushroom and halloumi sliders with chipotle mayo (24) \$125

To Finish Platters:

Petit fours (20) \$80

Mini salted caramel choc tops (30) \$125

Selection of Australian cheeses platter \$125

PLATFORM28

Mini Meals \$7.00 per box

Fish & Chips with tartare sauce

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

Roasted cauliflower, super seed and mixed grain salad with goats curd (GF)

Vegan Friendly Mini Meals:

Roasted cauliflower, super seed and mixed grain salad (GF)

Vegan pesto, tomato and olive paste pasta with vegan cheese and fresh basil

Black bean, corn and veggie chilli con carne with rice and guacamole

ALTERNATE PLACEMENT (50/50 DROP) **Maximum 60 Guests**

2 COURSE \$58.00 - 3 COURSE \$68.00

All mains served with shared bowls of House Salad, greens, and potatoes

Entrees (Select two)

Asian style soy and ginger beef 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 croutons and basil pesto (V)

Char grilled lemon and oregano lamb fillet on a salad of pumpkin, mint, pomegranate and Persian fetta (GF)

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

Tomato, basil, pesto and bocconcini salad (V)

Char siu pork fillet with nashi pear and pickled ginger on crispy noodles

Crumbed fish taco with corn salsa, guacamole and chipotle mayo

UPGRADE YOUR SIDE SALAD - \$2.00 Per Person (Select One)

- Pea, Mint, Asparagus and Meredith's Goats' Cheese
- Wombok, Witlof, Edamame, Wasabi Pea and Radicchio with an avocado and kew pie dressing
- Roquette, apple, dried cranberry and walnut Salad with berry's creek blue cheese

Mains (Select two)

Gippsland grass-fed Black Angus porterhouse served with truss tomato and grilled field mushroom finished with a rich thyme and red wine jus (GF) (DF)

Pan roasted free range chicken breast stuffed with mozzarella, semi dried tomato and basil with rich jus and baby spinach (GF)

Roast duck, wild mushroom and tarragon risotto (GF)

Char-grilled 'Otway Pork' cutlet with peppered apple chutney and rich jus (GF)

Moroccan spiced salmon with tahini, cumin and honey yoghurt (GF)

Ox cheek slow braised with port, orange and juniper with spring onion mash potato

Indian style cauliflower, green pea and tomato curry with Jasmine rice (V) (GF) (DF)

Roast pumpkin, leek and pea risotto finished with parmesan, pine nuts and mint (V)

Desserts (Select two)

Lemon tart

Eton mess (GF)

Sticky Date

Tiramisu

Chocolate Flourless (GF)

Larger Groups- *Minimum 20 guests... Maximum 170*

2 COURSE \$58.00 - 3 COURSE \$68.00

Shared Entrees (Select 3)

Heirloom tomato, fior de latte and pesto salad (V)

Smoked salmon and smoked trout with dill and horseradish micro herb salad

Southern fried chicken ribs with tamarind dipping sauce (GF)

Salt and pepper squid with chilli jam (GF)

Pork and veal meatballs with Napoli and mozzarella

Mushroom and fetta arancini (V)

Mac N Cheese croquettes (V)

Market fresh ceviche with coriander, chilli and lime

UPGRADE YOUR SIDE SALAD - \$2.00 Per Person (Select One)

- Pea, Mint, Asparagus and Meredith's Goats' Cheese
- Wombok, Witlof, Edamame, Wasabi Pea and Radicchio with an avocado and kew pie dressing
- Roquette, apple, dried cranberry and walnut
Salad with berry's creek blue cheese

Mains (Select Two Served Alternate 50/50)

All mains served with shared bowls of House Salad, greens, and potatoes

Gippsland grass-fed Black Angus porterhouse served with truss tomato and grilled field mushroom finished with a rich thyme and red wine jus (GF) (DF)

Pan roasted free range chicken breast stuffed with mozzarella, semi dried tomato and basil with rich jus and baby spinach (GF)

Pan roasted lamb rack on a minted pea puree with rich rosemary and red wine jus

Roast duck, wild mushroom and tarragon risotto (GF)

Char-grilled 'Otway Pork' cutlet with peppered apple chutney and rich jus (GF)

Moroccan spiced salmon with tahini, cumin and honey yoghurt (GF)

Ox cheek slow braised with port, orange and juniper with spring onion mash potato

Indian style cauliflower, green pea and tomato curry with Jasmine rice (V) (GF) (DF)

Roast pumpkin, leek and pea risotto finished with parmesan, pine nuts and mint (V)

Shared Desserts

King island cheese platters with lavish and muscatels

Selection of Pete fours

Beverage Packages

SILVER PACKAGE

3 Hours \$52.00 / 4 Hours \$62.00

Furphy Ale
Carlton Draught
Iron Jack
James Boag's Premium Light
Morgan's Bay Brut
Morgans Bay Sauv Blanc
Henry Sons Cabernet Shiraz
Juliet Moscato
Soft Drinks, Juices & Mineral Water

GOLD PACKAGE

3 Hours \$62.00 / 4 Hours \$72.00

Furphy Ale
Carlton Draught
Iron Jack
James Boag's Premium Light
James Squire 150 Lashes Pale Ale
Morgan's Bay Brut
Henry Sons Cabernet Shiraz
Morgans Bay Sauv Blanc
Jack and Jill Pinot Gris
The Stag Shiraz by St Hubert's
Soft Drinks, Juices & Mineral Water

PLATINUM PACKAGE

3 Hours \$80.00 / 4 Hours \$90.00

Furphy Ale
Carlton Draught
James Boag's Premium Light
James Squire Crushed Apple Cider
James Squire 150 Lashes Pale Ale
Mitchelton NV brut
Katnook Founders Block Chardonnay
Jack and Jill Pinot Gris
Katnook Founders Block Cab Sauv
Seppelt the drives shiraz

Basic Spirits

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

Add to your Drink Package:

Add James Squire Cider \$3.00 Per Person

Add T 'Gallant Rose \$3.00 Per Person

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 21 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	\$3,000.00
Atrium	80 (cocktail Style) 50 seated	\$2,500.00
Balcony Bar	195	\$3,000.00
½ Balcony Bar	90	\$2500.00

Friday Rate	Maximum Capacity	Minimum Spend
Lounge	150	\$10,000.00
Atrium	80 (cocktail Style) 50 seated	\$4,000.00
Balcony Bar	195	\$10,000.00
½ Balcony Bar	90	\$6,000.00

Saturday Rate	Maximum Capacity	Minimum Spend
Lounge	150	\$4,500.00
Atrium	80 (cocktail Style) 50 seated	\$2,500.00
Balcony Bar	195	\$4,500.00
½ Balcony Bar	90	\$3,500.00

Entire Venue Hire	560	Contact Venue Manager
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Licensing Hours:

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

Friday and Saturday -between 7 a.m. and 1am.

Sunday- between 10 a.m. and midnight

Payment: Payment must be paid in the full at the end of the function. We accept cash, Eftpos, Visa, MasterCard, Amex, Diners. Amex and Diner cards incur a 1.76% 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: _____