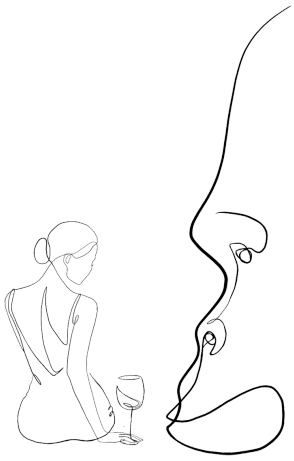
Function & Event packages

Café | Wine Bar | Beer Garden

MISSING GORILLA

1/70 Commercial Place, ELTHAM 3095

www.missinggorillaeltham.com.au (03) 9439 3426



Welcome to the Missing Gorilla Eltham

Missing Gorilla is a wine bar, beer garden and café, with a family friendly kids area which hosts live music on Friday and Sunday nights. Located in the heart of Eltham, we provide something for all customers in an elaborate space that is intimate and vibrant. A truly unique experience with 25+ wines from the Yarra Valley as well as other regions around Australia.

It's our pleasure to host your next function, whether it be

- A birthday
- A work function
- An engagement
- A baby shower or Christening
- Christmas in July
- Wake
- Wedding Reception

... and many more milestone events! Our newly revamped function areas will surely meet your needs and budget.

Our professional staff recognise every event as unique and will work with you for a seamless and smooth function.

Contact us today to arrange your next event!

Function Spaces

ATRIUM

For a vibrant atmospheric function, catering for all.
This space is ideal for gatherings and events of a less formal occasion.
While also providing the ability to have smaller, seated intimate functions.

CAPACITY:
Up to 100 guests, cocktail style function (standing)
40 guests, seated

*can be arranged for seated/standing event

Function Spaces

BALCONY/BEER GARDEN

For a casual get together with a view of the best Eltham has to offer. This space is semi enclosed with seated space, as well as standing. An outdoor entertaining area with music, greenery and easy access to the bar inside.

CAPACITY:
Up to 60 guests

Subject to weather conditions - please keep this in mind when booking

Function Spaces

STAGE/MAIN BAR AREA

For a more formal arrangement and smaller group. This space has a front row seat to our live music on Friday and Sunday nights, with the bar within arms reach and a candle lit atmosphere. Complete with a wood fire to keep you cosy.

CAPACITY:
Up to 30 guests, seated or standing

Function Spaces

THE FRONT ROOM

In high demand, our newly renovated function room. 'The Front Room' is the perfect space for your next event or special occasion.

With private access, in-house music system, private bar and staff, 'The Front Room' has everything you need to make your next event a success!

CAPACITY:
Up to 80 guests, cocktail party style
50 guests, seated
36 guests, seated at a long table

$25 per head package not available in this space

Function Spaces

FULL VENUE

THE SPACE IS YOURS!
An event you'll remember forever from 21st's to double 40th's, from weddings to 18th's - we have you covered.
This style of event requires a consultation with the venue owners Anthony or Jason, to ensure that your dreams for the occasion become reality.
The full venue hire will be discussed within the consultation, covering date and time (duration). Food packages will be included in the booking.
Finer details will be organised within consultation.
We are looking forward to letting our home become yours and helping you celebrate your special occasion!

CAPACITY:
Up to a maximum of 350 guests, seated or standing

Food Packages

$30 PER PERSON

Trio of dips – * Chef's choice of dips, served with crispy wood fired bread (V, GF) *
Unlimited pizza of your choice

$40 PER PERSON

Share Platters - * Chef's choice of starters, dips, tasting boards or antipasto platters *
Unlimited pizza of your choice

$55 PER PERSON

APPETISERS:

- Share Platters
  - Chef's choice of starters, dips, tasting boards or antipasto platters

MAIN SHARE PLATTERS:

- Wood Fired Whole Lamb Shoulder (GF)
  - Served with roast vegetables, red wine jus and rosemary butter
- Unlimited pizza of your choice

PIZZA OPTIONS

Garlic and Herb (V, VE)
Margherita (V)
Chorizo
Pumpkin (V)
Cauliflower (V, VE)
Salami
Hawaiian
Prosciutto
Cajun Chicken
Prawn

(Large bookings are automatically booked in a 3hour time slot. Please specify if longer is required. Function room bookings are subject to availability. Please advise our staff of dietary requirements within your group, so we can best prepare for your arrival.)

Cocktail style & À la Carte Package

Min. $35 per person

- Catered Drinks at Bar prices
- À la Carte choices from our menu
  (Please note at least 25% of this package will need to be spent on food, in compliance with government regulations and liquor licensing)

(Large bookings are automatically booked in a 3hour time slot. Please specify if longer is required. Function room bookings are subject to availability. Please advise our staff of dietary requirements within your group, so we can best prepare for your arrival.)

Drinks Menu

BUBBLES

Zonzo Estate Prosecco 2020 *Yarra Valley, VIC*	**12**	**46**
Paul Louis Blanc de Blanc NV *Loire Valley, France*	**13**	**55**
Rob Dolan 'Black Label' Blanc de Blanc 2019 *Yarra Valley, VIC*	**13**	**55**
Wilds Gully 'Heavenly' Moscato 2020 *King Valley, VIC*	**12**	**46**
Habitat Brut Cuvée NV *South Eastern, VIC*	**10**	**38**

WHITE

Habitat Sauvignon Blanc 2020 *South Eastern, VIC*	**10**	**38**
Fox Creek Sauvignon Blanc 2018 *McLaren Vale, SA*	**12**	**46**
Smokin' Barrels 'Single Vineyard' Chardonnay 2020 *Barossa Valley, SA*	**13**	**55**
Round Two 'Single Vineyard' Chardonnay 2020 *Barossa Valley, SA*	**12**	**46**
Woodpark 'Whitlands' Pinot Gris 2020 *King Valley, VIC*	**13**	**55**
Castlerock Estate 'Skywalk' Riesling 2020 *Great Southern, WA*	**13**	**55**

ROSÈ

Pizzini 'Rosetta' Sangiovese Rosè 2020 *King Valley, VIC*	**12**	**46**
Rob Dolan 'True Colours' Pinot Noir Rosè 2018/20 *Yarra Valley, VIC*	**13**	**55**

RED

Zonzo Estate Pinot Noir 2020 *Yarra Valley, VIC*	**12**	**46**
Louis Max Les Terres Froides Pinot Noir 2018 *Burgundy, France*	**13**	**55**
Rob Dolan 'True Colours' Pinot Noir 2018 *Yarra Valley, VIC*	**13**	**55**
Schild State Cabernet Sauvignon 2018 *Barossa Valley, SA*	**13**	**55**
Zonzo Estate Cabernet Sauvignon 2019 *Yarra Valley, VIC*	**12**	**46**
Teusner 'The Wark Family' Shiraz 2019 *Barossa Valley, SA*	**13**	**55**
Kangarilla Road Shiraz 2018 *McLaren Vale, SA*	**13**	**55**
Wilds Gully Tempranillo 2019 *King Valley, VIC*	**12**	**46**
Rob Dolan 'True Colours' Cabernet Shiraz Merlot 2017 *Yarra Valley, VIC*	**13**	**55**

Drinks Menu

ON TAP

Tap beers at bar prices

Newtown Pale Ale 4.8%
Young Henrys Brewing Co.

Napoleon Apple Cider 4.7%
Napoleon Brewing Co.

Milk Stout 5.2%
Exit Brewing Co.

Pacific Ale 4.4%
Stone and Wood Brewing Co.

Public Draft 4.7%
Public Brewing Co.

Two Birds Pale Ale 5%
Two Birds Brewing Co.

Stayer Mid Strength 3.5%
Young Henrys Brewing Co.

Tropical Seltzer 4%
Moondog Brewing Co.

Carlton Draught 4.6%
Guess Who

Featherweight Light 2.9%
Public Brewing Co.

Amber Ale 4.5%
Wolf of the Willows

Colonial IPA 6.5%
Colonial Brewing Co.

Canadian Club and Dry 4.8%
Canadian Club

Matsos Ginger Beer 3.5%
Broome Brewery

Dark Matter 6.0%
Feral Brewing Co.

Panhead XPA 4.6%
Panhead Brewing Co.

Mack Daddy 5.0%
Moondog Brewing Co.

COCKTAILS

Espresso Martini - Vodka, espresso, kahlua	**18**
South Side Spritz - Gin, lime juice, mint, soda	**15**
Negroni - Gin, sweet vermouth, campari, orange	**15**
Tom Collins - Gin, lime juice, soda, syrup	**15**
Frosè - Habitat rosè, simple syrup, light strawberry	**15**
Strawberry Daiquiri - Spiced rum, strawberry syrup, strawberry liquor	**15**

STUBBIES

Corona	**8.5**
Peroni	**8.5**
Carlton Draught	**6.5**
VB	**8.5**
Carlton Zero	**6**

SPECIALTY ORDERS

Should any particular type of beverage be required by the host of the event, the venue is more than happy to have this ordered in for you.
This must be arranged with venue management prior to the event and confirmed within one week for supply reasons.

Pricing regarding speciality orders is specific to each individual event and will be confirmed with booking confirmation.

Allergy Guide

Trio of Dips
*Chef's choice of dips, served with crispy wood fired bread (V, GF) *

Tasting Platter
Pulled lamb sliders, buffalo wings, kalamata olives, house dips, rosemary potatoes, wood fired bread

Antipasto Platter
Salami, prosciutto, house dips, grilled saganaki, prawns, olives, artichoke, chorizo, wood fired bread.

Wood Fired Whole Lamb Shoulder (GF)
Served with roast vegetables, red wine jus and rosemary butter

PIZZA OPTIONS
Garlic and Herb (V, VE)
Margherita (V)
Chorizo
Pumpkin (V)
Cauliflower (V, VE)
Salami
Hawaiian
Prosciutto
Cajun Chicken
Prawn