

AF | Functions

Venue Hire

Depending on the number of guests you can decide whether to book the entire place exclusively (approaching 100 people) or just simply reserve some space inside and out (up to 80 people). Simply reserving space has no minimum spend nor reservation fee, we're just happy to have you here! To book the entire place exclusively attracts a minimum spend of \$5000 for a Friday or Saturday night, \$2000 for a Saturday or Sunday afternoon 2-8pm.

Courtyard

You can simply reserve a few tables, you'll have the run of the joint anyway once you're settled, and that's it. You decide what drinks and food you'd like after that, and order at the bar as per usual. No reservation fee nor minimum spend. However, the courtyard will be shared with whomever else wishes to use the space.

Drinks

For drinks, if you'd like to have a tab running we generally provide the option of tap beer, a white wine, red wine & sparkling, but you can of course put whatever you like on. You are not locked into buying certain amounts of anything, just pick a dollar amount and we serve until that point, your friends deciding exactly what they'd like to drink. We can talk you through the wines available if you are interested, at different price points. Let us know if there are any particular beers you'd like to have on tap. We rotate them constantly although the Hawke's Lager is a favourite and is almost always on as the easy option. We can also do cocktail jugs of all sorts if that takes your fancy.

Food

On the food front, we also have a couple of options. We can make up a package for you or you can make one yourself. The platters of charcuterie, cheese and antipasti are our specialty, which we can easily make more of if folk are ravenous, or hold off on if they are somewhat less than starving, so quite adaptable.

The below are all designed for cocktail party dining, with a drink in the other hand. This can include:

Pulled pork taco w/ chunky salsa & zingy slaw (haloumi option available) (\$7 each/ minimum 20).

Party pies (either beef & Guinness, chicken & camembert or vegetable korma - \$4 each, minimum 20).

Hors d'oeuvres selection (choose from the following, \$40 for a tray of 20 pieces).

- jamon, capsicum, sourdough
- salami, cheddar, pickled cucumber, sourdough
- duck rillettes, pickled cucumber, sourdough (pork & pistachio terrine & brandy, port & sage pate also available)
- goats cheese, pickled beetroot, dill, sourdough
- anchovy, caper, goats cheese, tomato, oregano
- cheese & cracker (triple cream brie, Gippsland blue, washed rind Tallegio, or Ossau Iraty, semi-hard ewes milk).

Alternatively there are also items from our regular menu:

- Grande Cheese Board \$25 - selection of 5 cheeses, walnuts, quince paste, crackers
- Charcuterie board \$25 - selection of 5 cured meats, pickles, sourdough
- Vegetarian antipasti \$25
- Haloumi \$8
- Olives \$6

If you'd like to book a space please get in touch with Marty on -

Email: manager@atticusfinch.com.au

Mobile: 0405 527 584 (text or call)