

UPSTAIRS

1861

X

ST. KILDA

THE DICK





The Dick Whittington Tavern has multiple function areas to suit a variety of occasions, from cocktail events to formal sit-down dinners no matter the season.

Our Icon Room upstairs area features its original ceiling, versatile design and abundant space making it the perfect area to hold large cocktail style events for up to 100 guests.

Situated to the left of the upstairs events space, our stylish and light-filled Palm Room provides an intimate yet comfortable environment for up to 14 guests.

Our functions coordinator is here to help plan every detail of your event, from beginning to end; covering decorations, entertainment and more. With regular consultations, we will create and design an exclusive experience tailored for you and ensuring your guests will enjoy.

For more information contact our Functions Manager Lana

Ph | 0477 555 233



E | events@jbshospitality.com.au

W | thedick.com.au

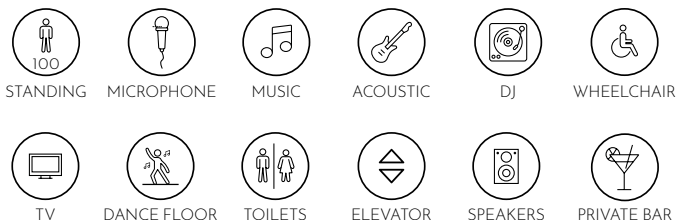
Instagram | [@thedickwhittingtontavern](https://www.instagram.com/thedickwhittingtontavern)

Facebook | [facebook.com/DickWhittingtonTavern](https://www.facebook.com/DickWhittingtonTavern)

PUBLIC TRANSPORT

-  Walking distance to tram line 78, 1 min
-  10 min walk to Balaclava Station

THE ICON ROOM



The Icon Room is our premier, exclusive event space designed to impress.

From the moment your guests arrive, they'll be captivated by the welcoming foyer, complete with lush couches and dramatic floor-to-ceiling windows offering stunning views of Chapel Street. Ascend the original wooden staircase to discover a chilled-out lounge, a lively dance floor, and a private bar - all exclusively yours. The space also includes private bathrooms and a private entrance for ultimate convenience and privacy.

Whether you're planning a sophisticated gathering or a lively party, The Icon Room can accommodate your vision. With space for an acoustic duo, trio, or DJ, the possibilities are endless. Make your event unforgettable at The Dick Whittington Tavern.





THE PALM ROOM



STANDING



SEATED



WIFI



WHITEBOARD



TV



WHEELCHAIR

You can book the Palm Room privately, or as a break-away space from our main space upstairs, The Icon Room.

This room is a traditional and elegant room designed for an elite environment with a holding capacity for up to 14 seated guests. It is the perfect area for private business lunches, dinners, boardroom meetings, intimate workshops and conferences.

CANAPE MENU (minimum 30 guests)

6 ITEMS (Hot/Cold) | \$28pp

6 ITEMS (5 Hot/Cold + 1 Substantial) | \$38pp

8 ITEMS (6 Hot/Cold + 2 Substantial) | \$50pp

CAKEAGE \$3pp

COLD

Vegetarian Rice Paper Rolls - sweet chilli sauce (v)

Caprese Skewer - cherry tomato, basil, bocconcini mozzarella, balsamic (v, gf)

Bruschetta - cherry tomato, persian feta, basil, red onion, extra virgin olive oil (v, gf)

Cucumber Bites - cream cheeses, chives (v, gf)

Goats Curd - caramelised onion tart (v)

Assorted Deluxe Sushi (gf, v)

HOT

Spring Rolls - sweet chilli sauce v)

Macca Cheese Croquette - parmesan, aioli (v)

Mushroom Arancini - truffle mayo, parmesan (v)

Classic Sausage Rolls - tomato sauce

Sautéed Garlic Prawns - rocket, lemon, tartare (v)

Southern Fried Chicken Thighs - sriracha mayo

Beef & Guinness Pie, tomato relish

SUBSTANTIALS (\$11ea (min 30 pieces)

Beer Battered Fish - chips, lemon, tartare

Salt & Pepper Calamari - rocket, lemon, aioli (gf)

Mini Cheeseburger - pickle, tomato sauce, mustard mayo

Halloumi & Mushroom Slider - rocket, truffle mayo (veg)

SWEET TREATS

Salted Caramel Tartlet

Mixed Berry Cheese Cake

Assorted Danishes





UPSTAIRS SHARED PACKAGE

Minimum 25 people

2 Course \$70pp

3 Course \$80pp

Cakeage \$3pp

SHARED STARTERS

Rosemary Focaccia - with extra virgin olive oil (v)

Antipasto Plate - 3 cured meats, pickle, grissini stick (gf)

Mushroom Arancini - truffle mayo, parmesan (v)

Calamari on Herb Salad - parsley, mint, chilli, lemon, aioli (v)

SHARED MAINS

Grilled Porterhouse Steak - confit roast potatoes, peppercorn sauce (gfo)

Market Fish - grilled broccolini, mint, lemon oil dressing (gf)

Potato Gnocchi - brown butter sage, parmesan, crispy sage (v)

Roasted Vegetable Salad - rocket, persian feta, mixed seeds, lemon, oil dressing (v, gf)

SHARED SIDES

Chips - aioli (gf)

Garden Salad (v, gf)

DESSERT ALTERNATE DROP

Ricotta Doughnuts - Vanilla Crème, Cinnamon Sugar

Tiramisu

DOWNSTAIRS SHARED PACKAGE

Maximum 15 people

2 Course \$55pp

3 Course \$65pp

Cakeage \$3pp

SHARED STARTERS

Mac & Cheese Croquette - parmesan, aioli (v)

Mushroom Arancini - truffle mayo, parmesan (v)

Calamari on Herb Salad - mint, chilli, lemon, aioli (gf)

SHARED MAINS

Pasta of the day - (veo, gf)

Beer Battered Fish - chips, green vegetables

Grilled Porterhouse Steak - confit roast potatoes, peppercorn sauce (gfo)

SHARED SIDES

Chips - aioli (gf)

Garden Salad (v, gf)

DESSERT ALTERNATE DROP

Ricotta Doughnuts - Vanilla Crème, Cinnamon Sugar

Tiramisu



DOWNSTAIRS DELUXE SHARED PACKAGE

Maximum 15 people

2 Course \$60pp

3 Course \$70pp

Cakeage \$3pp

SHARED STARTERS

Calamari on herb salad - mint, chilli, lemon, aioli (gf)

Mushroom arancini - truffle mayo, parmesan (v)

Sauteed garlic prawns - rocket, lemon tartare (gf)

SHARED MAINS

Pasta of the day - (veo, gf)

Beer Battered Fish - chips, green vegetables

Grilled Porterhouse Steak - confit roast potatoes, peppercorn sauce (gfo)

SHARED SIDES

Chips - aioli (gf)

Garden Salad (v, gf)

DESSERT ALTERNATE DROP

Ricotta Doughnuts - Vanilla Crème, Cinnamon Sugar

Tiramisu





BEVERAGE OPTIONS

(Beverage packages are available for events with a 3 hour minimum duration and can be tailored to suit taste, style and budget (minimum 30 guests).

STANDARD

\$57 PP - 3 HOUR PACKAGE

\$67 PP - 4 HOUR PACKAGE

Inclusions
House Red Wine
House White Wine
House Sparkling
Select Tap Beer
Soft Drink & Juice

PREMIUM

\$67 PP - 3 HOUR PACKAGE

\$87 PP - 4 HOUR PACKAGE

Premium Red Wine
Premium White Wine
Premium Sparkling
Bottled Beer
Tap Beer
Cider

Add basic spirits \$17pp

Add basic spirits \$17pp

ON CONSUMPTION

Beverage tabs with a pre-determined limit are welcome. You are able to increase the value during your event.

Please ask your Event Manager for wine, beer and cocktail lists to make your beverage selection.

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Lana

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