



GLAMØRAMA

spare me
KITCHEN

FUNCTION PACKAGES

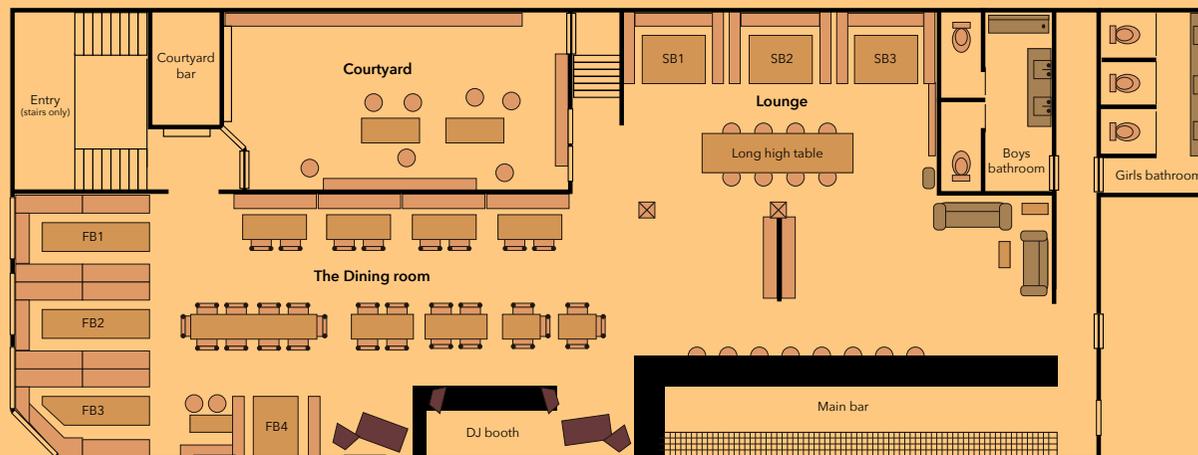
GLAMORAMA FUNCTIONS

Private parties, events, celebrations, dinners or just drinks. However, or whatever you're celebrating Glamorama will help to make it the easiest and best event possible.

You can choose between a sectioned off area or your very own private VIP booth/table.

Feel free to contact us directly or send an email to functions@glamoramabar.com to organise a visit.

"The better you look, the more you see."



THE COURTYARD

Best suited for a cocktail style events up to 20-40 guests with the option for seating around the perimeter of the space.

THE LOUNGE & BAR AREA

Facilitates both cocktail and seated style events for up to 70 guests.

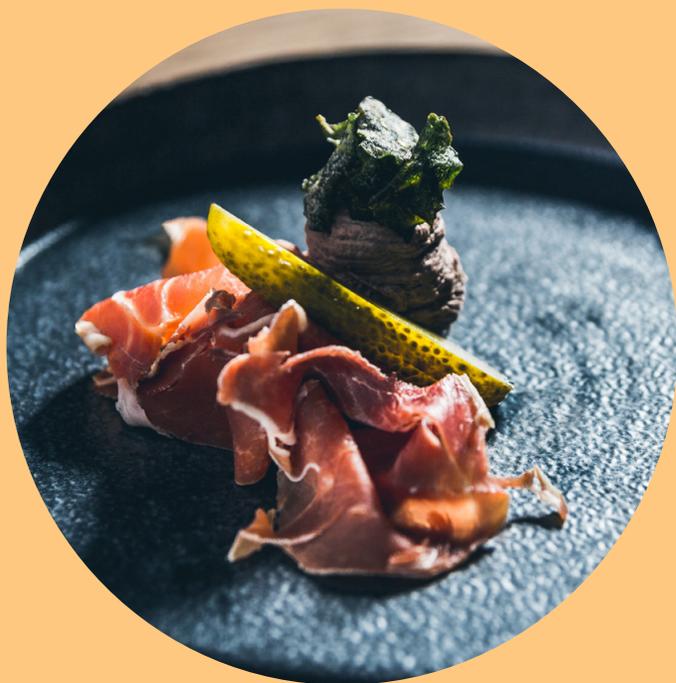
THE DINING ROOM Not available after 6pm Friday and Saturday.

Suited for any type of event. This spacious area can seat up to 80 guests or 120 standing.



FOOD

Creatively crafted canapés have been inspired and refined from the Spare Me Kitchen menu, guaranteeing that people pleasures and tasty treats are on your menu.



CANAPÉ SELECTION

2 hours canapés select 6 hot/cold - 8 pieces per person - \$35 per person

3 hours canapés select 8 hot/cold 10 pieces per person - \$45 per person

4 hours canapés select 9 hot/cold 12 pieces per person - \$65 per person

COLD

Beef braciola, Sicilian anchovies, tuna remoulade parsley dressing (Finger) GF

Freshly shucked oysters and shallot vinaigrette (Platter) ^{GF}

Kingfish ceviche (Finger) ^{GF}

Charred sardines pancetta (Finger) ^{GF}

HOT

Spicy fried chicken with hot sauce and fresh lemon (Finger)

Moroccan spice chicken skewers & tomato chutney (Platter) ^{GF}

Lamb kofta with smoked eggplant (Platter)

Chilean ó shell scallops, jamon sweet capsicum crumble shaved Manchego (Finger)

Mushroom and reggiano arancini (Finger) ^{GF}



A BIT MORE THAN A BITE

Starting from 6.5

COLD

Spiced quail slaw heirloom carrots,
breakfast radish (Paper bucket fork)

Beetroot salad with goat's cheese
orange walnut praline (Cone) ^{V, VG, GF}

Pork belly burnt apple gel (Finger)



HOT

Spiced trawler prawns fermented
garlic aioli (Paper cup fork)

Crab Roll (Finger)

Tofu mushrooms (Finger)

King George whiting sauce gribiche
(Paper cup fork)

Chorizo Dog with The Lot (Platter)

Grilled lamb cutlets with cos and onion
pickle (Platter) GF

Spencer gulf king prawn wrapped in
kataifi garlic skordalia (Finger) GF

Chicken parfait, toasted brioche

SWEET

Lemon curd tart with cream Chantilly ^V

Spiced summer berry Eton mess vanilla
^{V, VG, GF}

Coconut panna cotta sour cherry gel
chocolate soil ^V

Tiramisu ^V

Chocolate Dèlice peanut butter
mousse toasted macadamia ^{V, GF}

Rhubarb custard with Turkish delight
and pistachio praline ^{V, GF}

FLAVOUR STATIONS

Enhance your event by adding a food station for a 2-hour duration in addition to your canapé package

OYSTER OBSESSION TABLE \$20PP

Freshly shucked oysters, fresh lemon with a side of Bloody Mary shots - The perfect combination.

THE CHEESE KNEES TABLE \$15PP

A range of local and imported cheeses with lavoche bread

CHARCUTERIE TABLE \$15PP

An assortment of cured, cooked and smoked meats with bread

SUGAR MOUNTAIN TABLE \$15PP

A selection of sweets, cheats and a couple of treats





BEVERAGES

Drink packages are set to make sure you get good value, fast service, and exceptional drinks.

Open The Bar Up - Keeping it simple - \$25 per person per hour (minimum 2 hours)

- **1 x local tap beer**
 - **1 x boutique/international tap beer**
 - **2 x Red wine varieties by the glass**
 - **2 x White wine varieties by the glass**
 - **1 x Sparkling wine**
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Open The Bar Up - Premium - \$40 per person per hour (minimum 2 hours)

- **2 x Bottled beer varieties**
 - **1 x Local tap beer**
 - **1 x Boutique/international/Cider on tap**
 - **2 x Tap beers**
 - **2 x Red wine varieties by the glass**
 - **2 x Whites wine varieties by the glass**
 - **1 x Sparkling Wine**
-

If there is a specific beer, wine, spirit or cocktail that would help make your event extra special let us know and we will do our best to make your drink dreams come true.

If a drink package doesn't suit you we can always organise a fixed bar tab.



COCKTAILS & SPIRITS

Enjoy a range of spirits either neat or mixed to be included

House spirits - \$7 per person per hour

Back shelf spirits - \$14 per person per hour

Our specific drinks list will vary from time to time, and so when you've decided what package suits you best we can help pick out the perfect drinks list.

Cocktails - \$10 per cocktail per serve (maximum three choices)



The Green Sabre

Westwinds Gin, Green Chartreuse, Lemon, Rosemary
Herbal, Citrus, Slightly Sweet

Man With The Red Face

Del Maguey Vida Mezcal, Green Chartreuse, Blood Orange
Liqueur, Lime
Smokey, Fresh, Floral

Lady Marmalade

Housemade Marmalade Vodka, Lime, Campari Dust
Citrusy, Light, Bittersweet

Beyond The Sea

Plantation 3 Star, Plantation Guatemala, Plantation Guyana,
Agave, Lime, Passionfruit
Fruity, Sweet, Rum

Whisky Sour

Hoochie Mama

Ol' Smokey Apple Pie, Lemon, Fresh Apple, Cinnamon
Liquid Dessert, Tart, Sweet

Espresso Martini

If you have a favourite classic or particular taste that you would like included feel free to ask and we will do our best to shake, stir or strain a tittle to your taste buds.



GROUP DINNERS

GROUP MENU

Makes group dinners easier.

\$45pp 9 Course Tasting
+ Main

\$55pp 9 Course Tasting
+ Main & Dessert

The best of both worlds - shared and individual dishes.

JUST SOMETHING TO MUNCH ON

\$15pp Chef's Selection
of Snacks

Spare Me Kitchen are happy to cater to dietary requirements and preferences.



PUBLIC TRANSPORT

TRAM 11 TOWARDS PRESTON

(Stop 17 / Leicester St)

Tram stop is directly in front of venue

10-15 minute tram trip from Melbourne CBD

[Click here for tram map](#)

TRAM 96 TOWARDS BRUNSWICK EAST

(Stop 16 / Rose St)

4 Min Walk to venue from Tram stop.

12 minute tram trip from Melbourne CBD.

[Click here for tram map](#)

PARKING OPTIONS

BRUNSWICK STREET PARKING

2 Hour Ticketed Parking

\$4 Per Hour

Mon - Fri 7:30am - 4:30pm

Sat 7:30am - 6:30pm

P Ticket Parking

\$4 Per Hour

Mon - Sat 6:30pm - Midnight

Sun 9am - Midnight

ROSE ST PARKING (OPEN 24 HOURS)

75 Rose St, Fitzroy VIC 3065

RATES:

Mon - Fri Day Rate: 5am - 6pm

0-1 Hours - \$3.00

1-2 Hours - \$5.00

Daily Max - \$7.00

Weekends - Sat & Sun Day Rate: 5am - 6pm

\$3.00 per hour / Max \$9.00

15 minute parking directly in front of venue door to allow any bump in for your event

LEICESTER ST

1 hour free parking

Mon - Sun 7am - 11pm

FITZROY STREET

2 hour free parking

Mon - Sun 7am - 7pm

POLICIES

TENTATIVE BOOKINGS

Tentative bookings will be held for a period of seven days at which time the booking will be released if a signed copy of the terms and conditions along with deposit has not been received.

CONFIRMATION

Reservations will only be confirmed on receipt of a signed booking form. A confirmation of the number of guests attending is required no later than 48 hours prior to the event. Any guests not attending after this time will still be accounted for in the payment of the final balance. It is therefore the client's responsibility to notify us of any changes in advance.

DEPOSIT

Deposits are issued according to the estimated number of guests attending at \$20 per person and are necessary to secure your group booking along with a signed booking form; deposits paid are non-refundable. Any function booked at Glamorama is not considered confirmed until the confirmation deposit is paid.

BYO POLICY

No food (except cake) or beverage of any kind will be permitted to be brought into Glamorama for the consumption of guests.

PAYMENTS

The balance of the payment is to be finalised prior to or on the day of the event.

CANCELLATIONS

In the regretful situation the client needs to cancel a booking, cancellations must be done with Glamorama management or the functions coordinator only and during the hours of 9-5pm Monday to Friday.

CLIENT'S RESPONSIBILITY

It is the client's responsibility to ensure that all guests behave in an orderly manner during the event. Guests are expected to comply with the behavioural codes of the restaurant and licensing laws, such as Responsible Service of Alcohol, under which the restaurant operates. Any damage to premises, persons or equipment as a result of disorderly conduct by guests at the event is the responsibility of the client, in the instance of where damage has occurred all associated costs will be charged to the nominated credit card. It is our policy to provide you

with the best possible service by friendly and professional staff in order to ensure the success of your event. The discretion of Restaurant Management will ensure a safe, harmonious and enjoyable event.

MINIMUM SPENDS

When stipulated, functions must adhere to the minimum spend required. Organisers are liable for the difference in the event of the minimum spends not being met. The minimum spend includes any food and beverages consumed or purchased at the event.



spare me
KITCHEN

E: functions@glamoramabar.com

Ph: (03) 9416 0386

Upstairs 393 Brunswick Street Fitzroy



facebook.com/glamoramamelb
facebook.com/sparemekitchen

Instagram: @glamoramabar
@sparemekitchen



FOR QUESTIONS OR CLARIFICATIONS:

ELLE SUTHERLAND
Function Coordinator

E: elle@glamoramabar.com
Ph: 0400 536 357
