



ROKEBY 100 EVENTS

www.rokeby100.com.au
1300-599-620

ROKEBY100

Book the entire venue for your own private event!

Rokeby100 is a modern industrial blank canvas event space in the heart of Collingwood. Minutes from Smith Street, and a stone's throw from great public transport facilities, the site is versatile and lends itself to most any event. Our full container height roller door allows for easy unloading and setup. Natural light flows from the skylights, and at night the lighting changes to a fully customised lighting system. The venue comes with two spaces: our indoor space and a semi-outdoor area with roller door to let the light flood in or close for a cosy feel. Whether you are looking for a space to host a celebration with friends and family or a work event with the team, we have got a space that works for any function.

The venue features two spaces: an indoor area and a semi-outdoor 'beer garden' space that can be kept open or close up roller door. This versatile space is perfect for hosting celebrations with friends and family, or celebrations with your team.

Rokeby100 provides the perfect backdrop for any function, big or small! From engagements, weddings, birthdays, corporate and anything in between! Host the ultimate birthday party featuring personalised cocktails, a selection of canapés, ambient lighting and customisable integrated AV system.

The venue comes included with furniture necessary for the ceremony and reception. Our Event Managers will work with you to make your dream come alive and will be there on the day to make sure everything is running smoothly.



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DO NOT USE
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NOT OPEN AT
10,000FT. BABY!
HOLE 2



At Rokeby 100, **we do not charge a venue hire fee!**

Our events are based on a **minimum spend across food and/or drinks.**

Which we organize for you, ensuring your event is seamless and you reduce your number of suppliers.

PRICES

Weekday

(Monday-Fri)

\$1500

Weekend

(Saturday-Sunday)

\$2500

***Minimum spend only
- No venue hire fee!**

The floor plan shows a large rectangular building with an irregular footprint. Key features include:

- Entrance:** Located at the bottom center, with a small vestibule area.
- Stairs:** Two sets of stairs are shown. One is located near the entrance, and the other is in the upper right section of the plan.
- Toilets:** A "UNISEX TOILET" and a "DISABLED/FEMALE TOILET" are located in the upper left quadrant.
- Room Labels:** The main area is labeled "VENUE 136.730 sq.m".
- Dimensions:**
 - Overall width (top): 16366 (split into 1150 and 15066).
 - Overall width (bottom): 4900 + 1100 + 1300 + 7968 + 4698 = 21966.
 - Overall height (left): 8000 (split into 7100 and 2925).
 - Overall height (right): 6010 (split into 3388 and 2622).
 - Internal dimensions for various rooms and corridors are provided, such as 2000, 1250, 2500, 4000, 1500, 3547, 5699, 2775, 900, 1121, 150, 500, 820, 2100, 760, 1260, 2500, 4000, 1500, 6010, 3388, 4698, 7968, 1300, 1100, 4900, 2925, 7100, 8000, 16366, 15066, 1150, 1500, 2500, 4000, 1500, 3547, 5699, 2775, 900, 1121, 150, 500, 820, 2100, 760, 1260, 2500, 4000, 1500, 6010, 3388, 4698, 7968, 1300, 1100, 4900, 2925, 7100, 8000.

R100 is originated in 1945 as a bus depot, now an industrial warehouse space.

Our venue is fitted with everything you may need for your function!

See a list below with all facilities for our venue:

- Full integrated PA system
- 4 QSC speakers, pad and Spotify
- Integrated lighting system
- Dimmable festoon lighting and static uplighters
- 240 inch LED TV screen with laptop
- Wireless microphone available
- High speed fibre internet with WiFi connection
- Full bar service with tap beer system including 5 beers and ciders and 6 cocktails.
- Full kitchen with commercial catering company on-site.
- Polished concrete floors with area for dance floor
- Smoke machine
- Furniture including high bar tables, lower tables for inside and outside.
- Outside alfresco area
- 2 spaces available, the indoor warehouse feel and outside the beer garden (can be made into one space)
- Disabled access
- Roller door access (container height)
- 3 phase power available
- AV and heating system
- Gas heaters
- Disabled toilets and baby change facilities
- 4 unisex toilets available
- 5 minute walk to train station or tram stop
- Street parking available

We have a 240 inch 1080 pixel LED screen which comes included in the venue for every event. You can use it to play images & videos with or without sound.



Our fully integrated AV system comes inclusive of the minimum spend, with mounted QSC speakers throughout the venue. The system runs from an iPad which runs a Spotify account, this is the easy no fuss option; just send us your playlist before your event and we will have it ready for the night!



Lighting at the venue is also included, this encompasses fairy lights, festoon lights, static uplighters and sound activated lights on the dance floor.



Having a DJ?

They are more than welcome to use our speakers, we require them to bring their mixer and the correct cables. It is important they are a professional who is experienced with sound systems.

We do not have a sound engineer at the venue so we will not take responsibility for the AV.

A woman with dark hair, wearing a black chef's coat, is smiling and looking down at a wooden platter she is holding. The platter is filled with various appetizers, including what appears to be seared scallops with a green sauce, and fresh green herbs. The background is a warm, out-of-focus wooden wall.

CATERING

Grazing Boards

ANTIPASTO GRAZING BOARD

The antipasto board is the perfect way to start any function, from a corporate networking event to a wedding.

An assortment of premium meats and cheeses with all the dips and extras included.

THE MINI GRAZE

Grazing table 1M

20 pax approx \$590

THE FAB BIG BOARD

Grazing table 2M \$1550

60-80 pax

Grazing table 3M \$1950

80-100 pax

Grazing table 3M \$2450

110-150 pax

***Prices are ex GST**





DESSERT GRAZING BOARD

The dessert grazing board is a great way to wow your guests and the perfect sweet way to finish off the day!

A variety of mini desserts styled on a wooden board.

Raspberry, apple and almond cake

Mini raspberry and apple cake topped with almonds (gf)

Tiramisu cups

Espresso soaked sponge, crushed raspberries, honey mascarpone, crushed chocolate

Salted toffee pudding

Prunes and dates, salted toffee sauce, double cream

Limone

Meyer lemon curd, torched Italian meringue, butternut crumb tart, edible flowers

PRICING

Mini Graze Board (around 20 pax) \$400

1 m (40-60 pax) \$900

2 m (80-100 pax) \$1500

3 m (100+) \$2000

***Prices are ex GST**

Cold Platters

Platters that can be placed around the room on tables for your guests to enjoy. Mix and match your menu with these options

Italian selection platter - \$129 serves 6

Selection of Charcuterie and antipasti including prosciutto crude and salami Milano, marinated feta, local cheeses, sicillian olives and stuffed pepper dewes with bread and crackers



Spanish tapas - \$129 serves 6

A premium selection of tapas including garlic and herb marinated prawns, sauteed chorizo, jamon iberico and blue cheese. Served alongside traditional potato tortilla, butternut hummus and marinated olives with freshly baked bread and crackers.

Premium Cheese selection - \$99 serves 6

A selection of local and artisanal cheeses. Served alongside chutneys, quince paste, dried fruits, fruit loaf and grapes.



Middle Eastern platter - \$126 serves 6

A selection of food inspired by the Middle East, vine leaves stuffed with rice, spiced lamb koftas, dates and goats cheese drizzled with honey and pistachios served with hummus, Babaganoush, freshly baked Turkish pide and grilled pita.

Sushi platter

(48 pieces) Selection of maki and nigiri pieces, soy, pickled ginger and wasabi.

\$120



Vegetable Garden Platter

Crudites of celery, cucumber, radishes, capsicum, vine tomato, served with beetroot hummus, babaganoush and sundried tomato pesto. With freshly baked bread crackers and grissini.

\$70

Goats curd, semi dried tomato and salsa verde tartlets \$120
(24 pieces)

Cured salmon on mini pancake, citrus mascarpone \$105
(24 pieces)

Corn Fritters w caramelized onion and crispy bacon \$140
(24 pieces) vege on request



***Prices are ex GST**

Cold Platters

Platters that can be placed around the room on tables for your guests to enjoy. Mix and match your menu with these options



Coronation chicken pillow sandwiches **\$140**
(24 pieces)

Bruschetta - 3 varieties of chef selection **\$99**
(30 pieces) all vege

Peking duck pancakes, hoisin, spring onion, cucumber **\$120**
(24 pieces)

Fruit platter serves 10 **\$99**

Sandwich platter **\$95**
Selection of 20 double layer triangles of assorted sandwiches.

Sweet treat box **\$105**
25 assorted petit four & sweet treats including truffles, macarons and mini cakes.



Dietary Platters

12 pieces per platter for \$48

Sweet potato and spinach croquettes (vegan, gf, df)
Pumpkin and almond samosa (vegan, df)
Wild mushroom pate, truffle oil, crostini (vegan, df)
Vegetable and Shitake spring rolls (vegan, df)
Vegan tofu nigiri (vegan, gf, df)

Rice paper rolls

\$5 per piece (min 20)

Lemongrass coconut chicken (gf, df)
Teriyaki beef (gf, df)
Spicy tofu and green apple (vegan, gf, df)
Prawn and picked mango (gf, df)



*Prices are ex GST

Roaming Small Bites

PRICES (minimum 20 pax)

4 pcs per person	\$18
6 pcs per person	\$27
8 pcs per person	\$36
10 pcs per person	\$43
12 pcs per person	\$50



HOT SMALL BITES

Land

Lamb fillet mignon, black truffle mayo (gf)
Beef and cheddar sausage rolls, kasundi
BBQ Duck spring rolls, hoisin sauce
Cocktail beef pies, tomato relish
Char sui pork spring rolls, Sriracha kewpie
Chicken and shiitake wontons, sweet chilli

Ocean

Sesame Prawn toast, roasted sesame sauce
BBQ scallop, taramasalata, chorizo (gf)
Tom yum prawn twisters, sweet chilli
Chili salted calamari, lemon aioli
Takoyaki balls, kewpie, okonomiyaki

Garden (v)

Zucchini and chickpea pakoras, raita (v)
Caramelized onion and cheddar tarts (v)
Tomato and goats cheese tarts (v)
Provolone, sugo and basil mini pizzette (v, contains pine nuts)
Mac and cheese croquettes, smoked paprika aioli (v)
Arancini (v)

COLD SMALL BITES

Land

Lemon zaatar pulled chicken, harrisa yogurt, crispy flatbread
Lemongrass coconut chicken rice paper roll (gf, df)
Peking duck pancake, spring onion hoisin
Beef bresaola preserved lemon and ricotta (gf)
Peppered lamb, truffled mushroom crostini
Teriyaki beef rice paper roll (gf, df)

Ocean

Hot smoked ocean trout betel leaf, sweet fish sauce, chili jam
Thai basil (gf, df)
Smoked salmon blini, horseradish mascapone, caviar
Prawn and pickled mango rice paper roll (gf, df)
Tuna tataki, furikake, wasabi avocado, crisp wakame cracker
Crumbed prawn sando, pickled slaw, XO mayo

Garden (v)

Smoked goats curd tartlet, air dried tomato, salsa verde (v)
Corn and coriander fritters, quacamole, fried Halloumi (v)
Wild truffled Mushroom en crouete, pickled artichoke (vegan, df)
Spicy tofu and green apple rice paper roll (vegan, gf, df)

*Prices are ex GST

Bigger Bites and Bowls

BIGGER BITES

\$8.50 per piece

Choose from the below:

- Wagyu cheeseburger, dill cucumber, SBR sauce, pickled ranch mayo
- Ruben toastie, 12hr smoked beef brisket, kosher pickles, fermented red cabbage gruyere, dijon mustard
- BBQ pork banh mi, pickled vegetable, spring onion, pate, hoisin
- Chicken karaage gua bao, chili slaw, hoisin kewpie, coriander (df)
- Spiced chicken empanada, chimichurri
- Southern fried crispy prawn taco, guacamole, pico de gallo, lime crema
- Lamb kofta lettuce wrap, smoked eggplant, green sambal yogurt (gf)
- Slider. Middle eastern falafel, halloumi, harissa and tzatziki (v)
- Spiced moroccan pumpkin empanada, chimichurri (vegan, df)
- Eggplant karaage bao, chili slaw, hoisin kewpie, coriander (vegan, df)
- Chili bean, quesadilla, guac and jalapeno vegan coyo (vegan, df)

BOWLS

\$13 per piece

Choose from the below:

- Mapo tofu, sichuan beef, special fried rice (gf, df)
- Smokey 12hr beef brisket, baked mac and cheese, bourbon bbq sauce
- BBQ lamb kofta, tiny greek salad, garlic yoghurt, crisp flatbread (gf)
- Masterstock poached chicken & coconut salad, asian herbs, kaffir lime, crispy shallots (gf, df, contains nuts)
- Korean fried chicken, pickled cucumber salad, gouchujang sauce
- Chicken jungle curry, snake beans, baby corn, thai basil, pandan rice (gf, df)
- Sticky pork belly, tamarind caramel, pickled asian slaw, fragrant herbs, chili jam (gf, df)
- Beer battered flathead fillet, chips, Tartare sauce, lemon (df)
- Prawn Mee goreng, hokkien noodles, bean shoots, peanut satay, fried shallots (df, contains nuts)
- Lemon pepper calamari, rocket, aioli, lemon (df)
- Miso roasted salmon, pickled shitake mushroom, quakes, soba noodles, edamame, teriyaki sauce (df)
- Spiced chickpea fritters, pickled slaw, cucumber coconut yoghurt, tomato kasundi (gf, df, vegan)
- Three cheese potato gnocchi, toasted walnuts, fried greens (v, contains nuts)
- Miso roasted pumpkin, pickled shiitake mushroom, quakes, soba noodles, edamame, teriyaki sauce (vegan, df)
- Pea and asparagus risotto, air dried tomato, Parmesan crisps (v, gf)



A close-up, slightly blurred photograph of a bar. In the foreground, a copper beer tap handle is visible, with three circular tap labels. From left to right, the labels are: a green one for 'BRIDGE ROAD BREWERS Outsider Lager', an orange one for 'MOON DOG CRAFT BREWERY OLD MATE', and a red one for 'CARL DRAU Brewery'. The background shows shelves stocked with various liquor bottles and a row of small, glowing pink lights. The word 'DRINKS' is superimposed in large, white, bold letters with a black outline across the center of the image.

DRINKS

Drinks

*Choose 1 sparkling wine, 2 white wines and 2 red wines for your drinks tab - add on spirits and cocktails if you want

BEER

TAP BREWS

• Carlton Draught	\$11.00 / \$14.00
• Moo Brew Pale Ale	\$12.00 / \$15.00
• Mountain Goat Lager	\$11.00 / \$14.00
• Moon Dog Hazy IPA	\$11.00 / \$14.00
• Somersby Cider	\$11.00 / \$14.00

BOTTLED BREWS

• Stomping Ground Gipps Ale	\$10.00
• Little Creatures	\$10.00
• Furphy	\$9.00
• Heineken	\$10.00
• Cascade Light	\$7.50
• Asahi	\$10.00
• Corona	\$10.00
• 4 Pines American Amber Ale	\$10.00
• Balter XPA	\$11.00
• Peroni Red	\$10.00

CIDER

• Monteiths Pear Cider	\$10.00
• Monteiths Apple Cider	\$10.00

WHITE WINE

CHARDONNAY

• Pfiuffers Chardonnay Marsanne 2017	\$12.50
• Yering Station Village Chardonnay	\$14.50

SAUVIGNON BLANC

• Pickles Sauvignon Blanc	\$11.50
• Petal & Stem Sauv Blanc	\$12.00
• Catalina Sounds Sauvignon Blanc	\$14.50
• Craggy Range Sauvignon	\$16.00
• Yealands S1 Sauv Blanc	\$15.50

OTHER VARIETIES

• Aquilani Pinot Grigio	\$11.50
• Tahbilk Viognier	\$12.00
• Dal Zotto Pinot Grigio	\$12.50
• Bella Luna Fiano	\$12.50

RIESLING

• La Vue Riesling	\$11.50
• Bethany First Village Riesling	\$12.50
• Paulett Polish Hill Riesling	\$14.50

MOSCATO

• Aimees Garden Moscato	\$11.50
• Campbell Moscato	\$12.00
• Bandi Moscato d'Asti	\$14.50

ROSE

• Reverie Rose	\$11.50
• Blue Pyrenees Bone Dry	\$12.00
• Yering Station Village Rose	\$14.00

SCHOONERS/PINTS

RED WINE

SHIRAZ

• Tahbilk Shiraz	\$12.50
• Sanguine Progeny Shiraz	\$13.00
• Campbells Bobbie Burns Shiraz	\$14.50
• Bethany Wines Shiraz	\$13.50
• Dewey Station Barossa Shiraz	\$14.00
• Blue Pyreness Section One Shiraz	\$16.00
• D'Arenberg The Laughing Magpie	\$16.00

CABERNET SAUVIGNON

• Step by Step Cab Sauv	\$12.00
• Reverie Cabernet Sauvignon	\$13.00
• Tahbilk Cabernet Sauvignon	\$14.50
• Blue Pyrenees Estate Cabernet Sauvignon	\$14.00

OTHER VARIETALS

• Dalfarras Sangiovese	\$12.00
• Santa Ana Homage Malbec	\$12.00
• Pfeiffer Tempranillo	\$16.00
• Dewey Station Venue Express GSM	\$14.00
• Sabazio Rosso di Montepulciano DOC	\$15.00

PINOT NOIR

• Pfeiffer Pinot Noir	\$17.50
• Giant Steps Pinot Noir	\$15.50
• Riversdale Pinot	\$17.50
• Nocton Vineyard Estate Pinot Noir	\$16.00
• Yering Station Pinot Noir	\$11.50

SPARKLING WINE

• McPherson Sparkling Brut	\$10.50
• Veuve Ambal Blanc de Blanc NY	\$12.00
• Blue Pyreness Midnight Curvee	\$15.00
• Chandon Brut	\$14.00
• Mumm Champagne	\$18.00
• Blue Pyrenees Vintage Brut	\$13.00

PROSECCO

• Bandini Prosecco	\$11.50
• Dal Zotto Pucino Prosecco	\$13.50

NON/LOW ALCOHOLIC

• Heaps Normal XPA non-alcoholic 0.5%	\$9.00
• Heaps Normal Larger non-alcoholic 0.5%	\$9.00
• Naked Life C&T non-alcoholic	\$5.00
• Naked Life non-alcoholic Italian Spritz	\$5.00
• Everleigh Bottling Co. - Berlini non-alcoholic	\$5.50

Drinks

SPIRITS

HOUSE SPIRITS

• Polish Vodka	\$11.50
• Gordons London Dry	\$11.50
• Johnny Walker Red Label Scotch Whiskey	\$11.50
• Jim Beam	\$11.50
• Bacardi Carta Blanca Rum	\$11.50
• Dos Amigos Tequila	\$11.50

VODKA

• Absolut Vodka	\$14.00
• Kettle One	\$14.50
• Zubrowka Vodka	\$14.50
• Ciroc Vodka	\$15.50

GIN

• Bombay Sapphire	\$13.50
• Tanqueray	\$14.00
• Hendricks	\$15.00
• Melbourne Gin Company	\$15.50
• Four Pillars Rare Dry	\$16.00
• Another Florescence	\$16.00
• Another Geelong Dry	\$15.50
• Tasmania Gin	\$16.00
• Brooklyn Gin	\$16.00
• Four Pillars Bloody Shiraz	\$16.00
• Four Pillars Fresh Yuzu	\$16.00
• Four Pillars Spiced Negroni	\$17.00
• Handricks Lunar	\$17.00
• Handricks Neptunia	\$17.00
• Moores Dry Gin	\$14.00
• Noosa Gin	\$15.00
• Melbourne Gin Co - Single Shot Gin	\$16.50
• Tiny Bear Doctor Gin	\$16.00
• Tiny Bear Gypsy Gin	\$16.00
• Tiny Bear Sailor Gin	\$17.00
• Four Pillars Olive Leaf	\$17.00

WHISKEY

• Canadian Club	\$12.00
• Starwards Nova Single Malt Australian Whiskey	\$12.00
• Fireball	\$15.00
• Johnny Walker Black Label Scotch Whiskey	\$14.50
• Johnny Walker Double Black	\$16.00
• Chivas Regal	\$16.00
• Johnny Walker Gold	\$17.00
• Nikka from Barrell	\$17.50
• Glenfiddick 12 yr old single malt	\$18.00
• Johnny Walker Blue	\$32.00
• Starwood Nova Single Malt	\$18.00
• Starwood Two-Fold Double Grain	\$16.00

BOURBON

• Southern Comfort	\$12.00
• Jack Daniels	\$12.50
• Woodford Reserve	\$14.00
• Gentlemen Jack	\$15.50
• Makers Mark	\$15.50
• Wilk Turkey Rare Breed	\$17.00
• Jim Beam Devils Cut	\$14.00

RUM

• Bacardi Oro Gold	\$14.00
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TEQUILA

• Tequila Tromba	\$15.00
• Patron Tequila	\$15.00
• Tequila Blu	\$15.00
• Tromba Anejo	\$18.00

ABSINTHE

• Pernod Absinthe	\$18.00
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TAP COCKTAILS

• Espresso Martini	\$18.00
• Passionfruit Caprioska	\$18.00
• Rose Spritz	\$18.00
• Moon Dog Tropical Fizzer	\$18.00
• Green Apple Mojito	\$18.00
• Miami Iced Tea	\$18.00

Promotions available for large quantity of cocktails for your guests!
- Speak to our events managers

PRICE EX GST

DRINKS PACKAGES ALSO AVAILABLE AT A PER HEAD COST

ADDRESS:
100 ROKEBY STREET, COLLINGWOOD, VIC 3066

How to find us?

PUBLIC TRANSPORT



Collingwood station is a 5-8 minute walk from Rokeby100.

Trains to Flinders Street or out to Mernda



Many buses leaving from Hoodle St.

246 for Clifton Hill or St Kilda - Elsternwick

302 for Box Hill or City

303 for Ringwood North or the City

304 for Doncaster or the City

Uber

Ubers run very frequently in Collingwood and usually you won't have to wait longer than 5-10 minutes



Trams along Victoria Parade

12 towards St Kilda

109 for Box Hill or Port Melbourne



Do I pay a venue hire fee?

There is no additional venue hire fee added to the minimum spend, that cost is all built into the prices.

Do I have to have security and if so can I bring my own?

Yes, security is a requirement for all events at Rokeby100. The security is the only cost additional to the minimum spend which is organized through on in house security supplier.

Security guard rate:

MON-FRI - \$65.00 PER HOUR, SAT - \$70.00 PER HOUR , SUN - \$75.00 PER HOUR

What is the close time?

Our licence runs until midnight 12am on Friday and Saturdays and 11pm on Monday-Thursday and Sunday.

Can I have an 18th or 21st birthday party at Rokeby100?

Yes we do allow these events however we hold a \$300 damage waiver which we return to you after event if there is no damage.

Can I bring in my own catering or drinks?

No we do not allow any BYO drinks or catering, we do everything for you on the night.

Can I bring my own cake?

Yes we do allow you to bring in celebration cake or alternative like cupcakes as this isn't something we offer. We provide complimentary cake fee and will serve your cake to your guests.

Are your prices in GST?

All prices are ex GST.

What is included in the packages?

The minimum spend comes included of the venue hire, the lighting, the AV system, the projector, food (cost depending on what you choose), drinks tab (amount up to you), events manager on the day, chef to cook the food, waiters to serve the canapes and bartenders to serve the drinks.

Can you cater for dietaries?

Yes we certainly cater for dietary requirements, we have dietary specific options on our menu or can customise to suit, our kitchen is not a "Free from" kitchen and there may be traces present with any dietaries.

Can I bring my own DJ in?

Yes we do allow external DJs into the venue, they are required to use our internal speaker system which has been integrated and tested for sound levels. There are noise restrictions which we will make the DJs aware of.

Is there any parking?

Parking is all streets around the venue, Most street parking around Collingwood is untimed after 6:30pm, some common close streets to park are Gibbs st, Langridge st, Rupert st, Cromwell st or Islington St.

Do you have a sitdown or banquet style menu?

Yes we certainly have many other food options as we run a catering company, the menu items here are just the most popular ones usually for stand up cocktail.

A photograph of a social gathering at Rokeby 100. The scene is set outdoors at night, with a wooden stage and string lights in the background. Several people are visible, some standing and some seated at tables. There are balloons with cartoon animal designs (a pig, a chicken, and a cow) floating around. The text 'ROKEBY 100' is overlaid in the center.

ROKEBY 100

100 Rokeby Street Collingwood
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1300 599 620