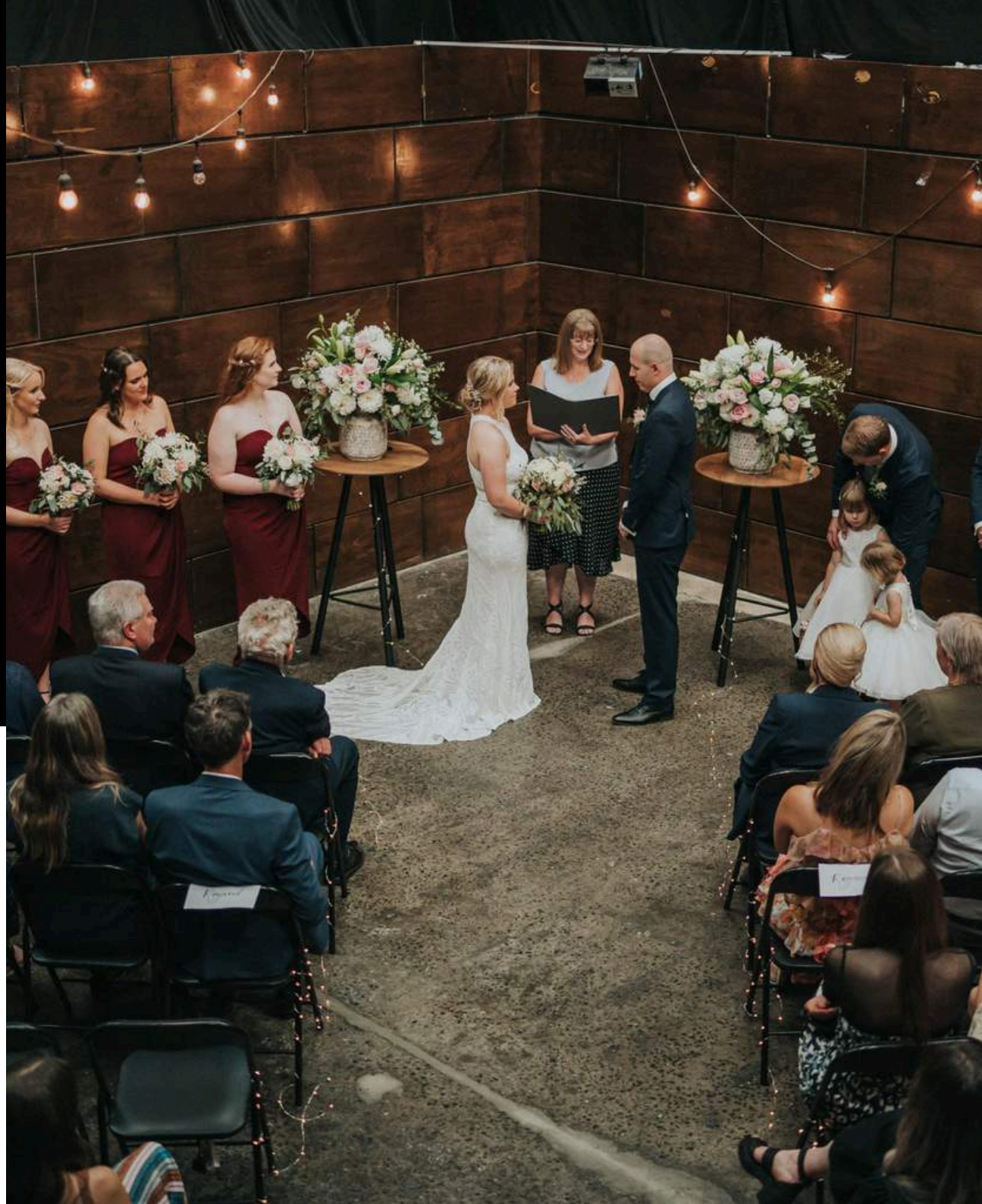


# ROKEBY <sup>100</sup> WEDDINGS

**BOOK THE ENTIRE VENUE FOR  
YOUR OWN PRIVATE EVENT**

[WWW.ROKEBY100.COM.AU](http://WWW.ROKEBY100.COM.AU)  
1300 599 620





# ROKEBY100

Rokeby100 is a modern industrial blank canvas event space in the heart of Collingwood. Minutes from Victoria Parade, 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 with our customised lighting system.

The venue features two spaces: an indoor area and a semi-outdoor 'beer garden' space that can be kept open or closed up for intimacy. This versatile space is perfect for hosting a special day with friends and family.

Rokeby100 provides the perfect backdrop to host the ultimate wedding 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.

# • PRICE

The pricing is split into two parts, the venue hire and the minimum spend for food and drinks.

**VEUNE HIRE FEE** ..... \$1000

This hire fee includes use of the venue between 2pm-12am, use of the space for the wedding and ceremony, all internal lighting, AV and furniture and a dedicated venue manager to oversee your day including setup of the venue.

## MINIMUM SPEND ON FOODS & DRINKS

**MONDAY-THURSDAY** ..... \$2000

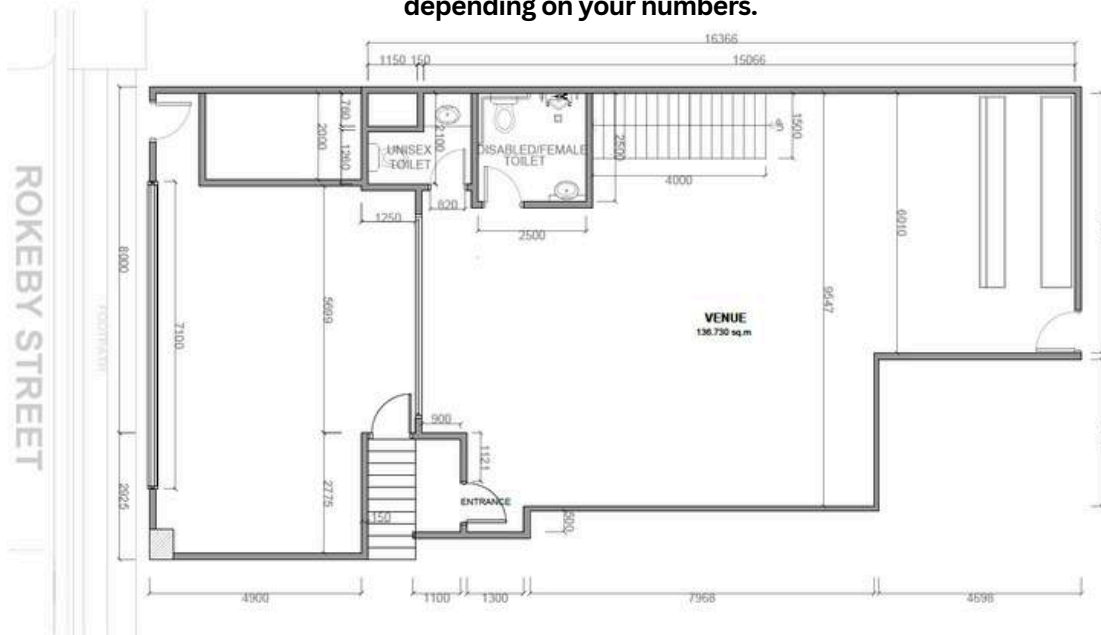
**FRIDAY-SATURDAY** ..... \$5000

**SUNDAY** ..... \$3000



# OUR SPACE

Our space at Rokeby 100 is suitable for all different type of events depending on your numbers.



We have a maximum capacity of 200 standing and 90 seated.



R100 is originated in 1945 as a bus depot and after a complete renovation has now become our industrial warehouse space.

Our venue is fitted with everything you may need.

Our facilities include:

- Fully integrated PA system
- 4 QSC speakers, iPad and Spotify
- Integrated lighting system
- Dimmable festoon lighting and static uplights
- 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 onsite.
- Polished concrete floors with area for dance floor
- Smoke machine
- Furniture including high bar tables, bar stools, lower tables and chairs for our indoor and outdoor zones
- 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/cooling 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 uplights and sound activated lights for 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.

# CATERING

\*Prices are ex GST





# ANTIPASTO GRAZING BOARD

MINI (1 M) .....	<b>\$590</b>
2 M (60-80 PAX) .....	<b>\$1550</b>
3 M (80-100 PAX) .....	<b>\$1950</b>
4 M (110-150 PAX) .....	<b>\$2450</b>

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

## A SELECTION OF:

- Cured meats
- Local and imported cheeses
- Dips
- Relish
- Picked vegetables
- Fruit
- Olives
- Baked breads
- Crackers






# FAB DESSERT BOARD

1 M (40-70 PAX) .....	\$900
2 M (70-100 PAX) .....	\$1500
3 M (100+) .....	\$2000

The dessert grazing board is a great way to wow your guests and the perfect sweet way to finish off a meal. A variety of our mini desserts are styled on a wooden board and garnished with fresh fruit and extra mini sweets including macarons and chocolates.

## DESSERTS INCLUDE:

- Lemon meringue tarts
- Sticky date pudding
- Chocolate mud cake 
- Tiramisu
- Biscoff toffee cheesecake
- Orange and almond tumble cakes
- Macarons
- Selection of petit fours

Dietary sweets available by request.

# PLATTER BOXES



**PLOUGHMANS PICNIC BOX**  
**\$129 - SERVES 10**

A traditional ploughman's style platter of roast beef, smoked chicken, roast ham alongside aged cheddar, boiled eggs, pickles and freshly baked bread.



**SPANISH TAPAS BOX**  
**\$129 - SERVES 10**

Box includes a selection of cheese filled piquillo peppers, rice balls, chorizo, crispy prawns, three dips, beef pinchos, frittata, jamon, manchego cheese, olives, baked bread and crackers.



**ITALIAN SELECTION BOX**  
**\$129 - SERVES 10**

Selection of cured meats, salami sticks, grilled chorizo, three dips, local cheeses, fruit, chargrilled vegetables, olives, pickles, baked bread and crackers.



**MIDDLE EASTERN PLATTER**  
**\$129 - SERVES 10**

An assortment of dips, stuffed vine leaves, lamb kofta, falafel, dried fruits, pickles, marinated Persian feta, baked flatbread and crackers.



**PREMIUM CHEESE SELECTION**  
**\$99 - SERVES 10**

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



**VEGETABLE GARDEN BOX**  
**\$79 - SERVES 10**

Market vegetable box including assorted dips, quiches, asparagus, sugar snaps, rainbow carrots, truss tomatoes, capsicum, baked breads and crackers.



**SUSHI BOX (48 PCS)**  
**\$120**

Assorted selection salmon, chicken and vegetable nori, maki and nigiri pieces, with pickled ginger, soy and wasabi.



**FRESH SEASONAL FRUIT PLATTER**  
**\$89 - SERVES 15**

Seasonal fruits arranged in a creative platter.



# • COLD CANAPE BOXES



**PRAWN SANDO**  
\$99

Crumbed prawn sando, bloody mary  
kewpie, arugala (24 pieces)



**LEMON ZAATAR CHOOK**  
\$99

Lemon zaatar chook, harissa  
yoghurt, pita (24 pieces)



**BEEF BRESOLA**  
\$110

Beef bresola, ricotta, lemon and  
herbs (24 pieces)



**PILLOW SANDWICH**  
\$95

Chicken pillow sandwiches  
(24 pieces)



**LAMB FILLET CROSTINI**  
\$120

Peppered lamb fillet crostini,  
truffled mushroom pate (24 pieces)



**BRUSCHETTA**  
\$99

3 varieties of chef selection  
bruschetta (30 pieces)



**PEKING DUCK PANCAKES**  
\$120

Peking duck pancakes, hoisin, spring  
onion, cucumber (24 pieces)



**CORN FRITTERS**  
\$140

Corn fritters with caramelised onion and  
crispy bacon (24 pieces)  
- Vegetarian available on request



**CURED SALMON**  
\$110

Cured salmon blini, citrus  
mascarpone, caviar (24 pieces)





# • RICE PAPER ROLLS

MINIMUM 20 | ALL VARIETIES 65G ..... \$5.50

- Coconut chicken  
- Miso chicken & Thai basil 
- Bulgogi beef  
- Teriyaki beef  
- Prawn and coriander
- Scallop & pickled veg 
- Tom yum tofu    
- Enoki mushroom & vegetable  

# • VEGAN CANAPES

ALL PLATTERS 12 PIECES ..... \$60.00

- Sweet potato and spinach croquettes    
- Potato and pea samosa  
- Truffled mushroom & pickled artichoke crostini  
- Tofu and shiitake spring rolls  
- Vegan tofu nigiri    
- Moroccan corn and black bean empanada  
- Pumpkin arancini  
- Mushroom duxelle pastry rolls  

# • ROAMING SMALL BITES

4 pcs per person .....	<b>\$18</b>
6 pcs per person .....	<b>\$27</b>
8 pcs per person .....	<b>\$36</b>
10 pcs per person .....	<b>\$43</b>
12 pcs per person .....	<b>\$50</b>

## HOT SMALL BITES

### LAND

Lamb fillet mignon, black truffle mayo 🍷  
 Grass fed beef sausage roll  
 BBQ duck spring rolls, hoisin sauce  
 Grass feed beef pies  
 Lemongrass & ginger pork stick, coriander & lime dressing  
 Chicken and shiitake wontons, sweet chilli  
 Chorizo & manchego empanadas  
 Chicken san choy bao spring roll  
 Lamb kofta skewers, tzatziki 🍷

### OCEAN

Sesame prawn toast, wasabi mayo  
 BBQ scallop, taramasalata, chorizo 🍷  
 Tom yum prawn twisters, sweet chilli  
 Chilli salted calamari, lemon aioli  
 Salt cod croquettes, chipotle mayo  
 Crumbed whiting gujons, tartare sauce  
 New England crab cake, old bay saffron aioli

### GARDEN 🌿

Spinach and onion pakoras, raita  
 Caramelised onion and cheddar tarts  
 Crumbed goats cheese & tomato risotto, jalapeno poppers  
 Provolone, sugo and basil mini pizette (contains pine nuts)  
 Mac and cheese croquettes, smoked paprika aioli  
 Mixed arancini  
 Hara bhara kabab, paneer cheese, tomato kasundi

## COLD SMALL BITES

### LAND

Lemon zaatar pulled chicken, harissa yoghurt, crispy flatbread  
 Lemongrass coconut chicken rice paper roll 🍷 🌿  
 Peking duck pancake, spring onion, hoisin  
 Beef bresaola, preserved lemon, ricotta 🍷  
 Peppered lamb, truffled mushroom crostini  
 Teriyaki beef rice paper roll 🍷 🌿  
 Truffled chicken tartlet, piquillo pepper, crispy kale  
 Crispy guanciale, potato rosti, onion jam

### OCEAN

Hot smoked ocean trout, betal leaf, sweet fish sauce, chilli jam,  
 Thai basil 🍷 🌿  
 Smoked salmon blini, horseradish mascapone, caviar  
 Prawn and coriander rice paper roll 🍷 🌿  
 Tuna tataki, sesame seaweed, wasabi avocado, crisp wakame cracker  
 Crumbed prawn sando, Bloody Mary kewpie, arugala  
 Jalapeno doughnut, herbed soft goats cheese, salmon pearls

### GARDEN 🌿








Smoked goat curd tartlet, air dried tomato, salsa verde  
 Corn and coriander fritters, guacamole, fried halloumi  
 Smashed pea, Persian feta & vincotto bruschetta 🌿 🍷  
 Green mango, tofu, edamame & sambal rice paper roll 🌿 🍷  
 Pickled vegetable & bean curd uramaki, wasabi kewpie



# • BIGGER BITES

PER PIECE














\$8.50

- Wagyu cheeseburger, dill cucumber, SBR sauce, pickled ranch mayo
- Ruben jaffal, smoked beef, gruyere, sauerkraut, mustard
- BBQ pork banh mi, pickled vegetable, spring onion, hoisin kewpie
- Fried chicken karaage gua bao with chilli pickled slaw, hoisin kewpie 
- Southern fried crispy prawn taco, guacamole, pico de gallo, lime crema
- Lamb kofta lettuce wrap, smoked eggplant, green sambal yogurt 
- Spicy fried corn slider, halloumi, harrisa mayo, piquillio pepper 
- Spiced tofu and shitaki steamed bao  
- Chili bean, quesadilla, guac and jalapeno vegan coyo  

# • BOWLS

PER PIECE

\$13.00

- Mapo tofu, sichuan beef, special fried rice  
- Smokey 12hr wagyubrisket, baked mac and 3 cheese, bourbon bbq sauce
- BBQ lamb kofta, tiny greek salad, garlic yoghurt, crisp flatbread 
- Masterstock poached chicken & coconut salad, asian herbs, kaffir lime, crispy shallots (contains nuts)  
- Korean fried chicken, pickled cucumber salad, gouchujang sauce
- Chicken jungle curry, snake beans, baby corn, thai basil, pandan rice  
- Sticky pork belly , tamarind caramel, pickled asian slaw, fragrant herbs, chili jam  
- Beer battered flathead fillet , chips, Tartare sauce, lemon 
- Prawn Mee goreng, hokkien noodles, bean shoots, peanut satay, fried shallots (contains nuts) 
- Lemon pepper calarmari, rocket, aioli, lemon 
- Miso roasted salmon, pickled shitake mushroom, qukes, soba noodles, edamame, teriyaki sauce 
- Spiced chickpea fritters, pickled slaw, cucumber coconut yoghurt, tomato kasundi
- Three cheese potato gnocchi, toasted walnuts, fried greens (contains nuts)
- Miso roasted pumpkin, pickled shiitake mushroom, qukes, soba noodles, edamame, teriyaki sauce









# ALTERNATE DROP






## PRICE PER PERSON

MAINS ONLY .....	\$70.00
2 COURSE .....	\$85.00
3 COURSE .....	\$99.00

## ENTREE (CHOOSE 2)




- Blue swimmer crab and asparagus cannelloni, tamanegi butter sauce, chives
- Duck parfait, truffled goose butter, candied blood orange puree, pickles, toasted brioche
- Chicken and coconut salad, smoked quail egg, crispy shallot, peanuts, asain herbs (contains nuts) 
- Fried filled zucchini flowers, ricotta parmesan, Romesco sauce (contains nuts)  
- Salt and pepper tofu, green onion dressing, edamame guacamole, wakame salad   

## MAINS (CHOOSE 2)

- Chargrilled beef fillet, smashed peas, pepperade, cauliflower gratin, port jus, crispy kale
- Sage and lemon roasted chicken breast, goats cheese mash, ratatouille, salsa verde 
- Crispy pork belly, char sui spring roll, sweet potato, sesame bokjoy, mandarin jus
- Pan-fried king ora salmon fillet, salt cod croquettes, tomato saffron confit, braised fennel, gremolata
- Baked barramundi fillet, prawn ginger dumplings, Sweet corn polenta, grilled brocolini, miso glaze
- Ricotta and spinach gnocchi, slow roasted tomato sauce, shaved pecorino 
- Miso roasted eggplant, fried tofu, green soba noodle, onion sauce, snow peas, edamame   

\*\* Mains all served with a garden salad to the tables

## DESSERT (CHOOSE 2)

- Classic chocolate fondant, cherry compote, chocolate floss, double cream
- Apple cinnamon crumble tart, vanilla bean ice cream, nut brittle (Contains nuts)
- Lemon baked cheese cake, blood orange granita, candied lemon 
- Berry pannacotta, fried churro, fresh berries, chocolate fondant 
- Biscoff cake, butterscotch, chocolate ganache, cherry compote 





# DRINKS

\*Prices are ex GST



BACKBAR X

20

SKOPPE

# • DRINKS TAB

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

## 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

### SCHOONERS/PINTS

### BOTTLED BREWS

• Stomping Ground Gipps Ale	\$10.00
• Little Creatures	\$10.00
• Furphy	\$9.00
• Heineken	\$10.00
• Cascade Premium 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 VARIETALS

• 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

## 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 Pyrenees 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 Pyrenees 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

## SPIRITS

### HOUSE SPIRITS

• Polish Vodka	\$11.50
• Gordons London Dry Gin	\$11.50
• Johnny Walker Red Label Scotch Whisky	\$11.50
• Jim Beam Bourbon	\$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
• Hendrick's	\$15.00
• Melbourne Gin Company	\$15.50
• Four Pillars Rare Dry	\$16.00
• Anther Florescence	\$16.00
• Anther 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
• Hendrick's Lunar	\$17.00
• Hendrick's 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

### WHISKY

• Canadian Club Whisky	\$12.00
• Starwards Nova Single Malt Australian Whisky	\$12.00
• Fireball	\$15.00
• Johnny Walker Black Label Scotch Whisky	\$14.50
• Johnny Walker Double Black	\$16.00
• Chivas Regal	\$16.00
• Johnny Walker Gold	\$17.00
• Nikka from the Barrel	\$17.50
• Glenfiddich 12 year old single malt	\$18.00
• Johnny Walker Blue	\$32.00
• Starward Nova Single Malt	\$18.00
• Starward 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
• Wild 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 cocktails for your guests - ask our event managers

# STANDARD PACKAGE

2 HOURS	\$37
3 HOURS	\$47
4 HOURS	\$54
5 HOURS	\$62
6 HOURS	\$74

## FRESH FROM THE TAP

- Carlton Draught
- Moo Brew Pale Ale
- Moon Dog Lager
- Fixation IPA
- Somersby Cider

## RED WINE

- Step By Step Shiraz
- Step By Step Cabernet Sauvignon

## WHITE WINE

- Step By Step Pinot Grigio
- Step By Step Sauvignon Blanc
- Step By Step Rosé

## SPARKLING

- Step By Step Brut Cuvée

## NON-ALCOHOLIC DRINKS:

- Mixed soft drinks
- Sparkling Water
- Juices
- Lemon, lime and bitters

Add house spirits for \$20 per person  
Cocktails on arrival for \$15 per person

# PREMIUM PACKAGE

2 HOURS	\$47
3 HOURS	\$57
4 HOURS	\$64
5 HOURS	\$70
6 HOURS	\$84

## FRESH FROM THE TAP

- Carlton Draught
- Moo Brew Pale Ale
- Moon Dog Lager
- Fixation IPA
- Somersby Cider
- Canadian Club & Dry Ginger Ale
- Moon Dog Tropical Fizzer

## RED WINE

- Pfeiffer Pinot Noir, Rutherglen VIC
- Bethany Wines Shiraz, Barossa SA
- Tahbilk Cabernet Sauvignon, Nagambie VIC

## WHITE WINE

- Paulett Polish Hill Riesling, Clare Valley SA
- Dal Zotto Pinot Grigio, King Valley VIC
- Catalina Sounds Sauv Blanc, Marlborough NZ

## SPARKLING

- Blue Pyrenees Midnight Cuveé

## ROSE

- Blue Pyrenees Bone Dry Rosé, Avoca VIC

## NON-ALCOHOLIC DRINKS:

- Mixed soft drinks
- Sparkling Water
- Juices
- Heaps Normal Beer Quiet XPA
- Naked Life Non-Alcoholic Cocktail Pink
- Naked Life Non-Alcoholic Negroni Spritz
- Naked Life Non-Alcoholic Cocktail Passion Martini

# PRESTIGE PACKAGE

2 HOURS	\$57
3 HOURS	\$67
4 HOURS	\$74
5 HOURS	\$79
6 HOURS	\$94

## FRESH FROM THE TAP

- Peroni Nastro Azzurro
- Stone & Wood Pacific Ale
- Fixation IPA
- Corona
- Cascade Premium Light

## RED WINE

- Bests Great Western Cabernet Sauvignon, Great Western VIC
- D'Arenberg The Footbolt Shiraz, McLaren Vale SA
- Yering Station Pinot Noir, Yarra Valley VIC

## WHITE WINE

- Pikes Pinot Grigio, Clare Valley SA
- Johnson Estate Sauvignon Blanc, Marlborough NZ
- D'Arenberg The Olive Grove Chardonnay, McLaren Vale SA

## SPARKLING

- Mumm Champagne, Reims, France

## ROSE

- Tahbilk Grenache Mouvedré Rosé, Nagambie VIC

## CIDER

- Monteiths Apple Cider

## NON-ALCOHOLIC DRINKS:

- Heaps Normal Beer Quiet XPA
- Naked Life Non-Alcoholic Cocktail Pink
- Naked Life Non-Alcoholic Negroni Spritz
- Naked Life Non-Alcoholic Cocktail Passion Martini
- Mixed soft drinks
- Sparkling Water
- Juices



ESPRESSO  
EST. 2010  
MARTINI  
NITRO CHARGED  
MISTER MIXER

PASSIONFRUIT  
CAPRIOSKA  
PERFECTLY HAND CRAFTED  
EST. 2010  
MISTER MIXER

BRIDGE ROAD  
BREWERS  
Outsider  
Lager  
4.5%



**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 depart from Hoodle St around the corner:  
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  
350 for La Trobe University 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?**

Yes, a venue hire fee is needed for weddings.

**Do I have to have security?**

Yes, security is a requirement for all events at Rokeby100. The security is the only cost additional to the minimum spend which is organised through our 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.

**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 celebration cakes or alternatives like cupcakes as this isn't something we offer. We provide complimentary cake and will serve your cake to your guests.

**Do your prices include GST?**

Menu prices exclude GST, but quotations and orders will include GST.

**What is included in the packages?**

The minimum spend comes inclusive of 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 available in streets around the venue. Most street parking in Collingwood is untimed after 6:30pm, some close streets to park on are Gipps, Langridge, Rupert, Cromwell and Islington Streets.

ROKEBY **100**

**1300 599 620**

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