

ROKEBY ¹⁰⁰ WEDDINGS

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

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.

VENUE 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 3 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

**CLICK HERE
FOR A 3D TOUR**





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.

INHOUSE CATERING

*Prices are ex GST



VEGETARIAN



VEGAN



GLUTEN FREE



LACTOSE FREE



CONTAIN
NUTS



POPULAR

ANTIPASTO GRAZING BOARD

MINI (UP TO 40 PAX)	\$650
2 M (60-80 PAX) ★	\$1750
3 M (80-100 PAX)	\$2150
4 M (100-150 PAX)	\$2750

A beautiful and styled grazing board including:

- Local cheeses of Tarago River blue, Maffra aged cheddar and Tasmanian heritage double brie
- Range of cured air-dried meats, salami sticks and chorizo sausage
- Pickled, marinated and charred fresh seasonal vegetables
- House made dips and chutneys
- Fresh and dried fruits
- Smoked nuts
- Marinated olives
- Filled vine leaves and piquillo peppers
- Artisan breads and crackers
- Decorated with Australian natives





DESSERT BOARD

1 M (40-70 PAX) ★	\$900
2 M (70-100 PAX)	\$1700
3 M (100+)	\$2300

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

HANDCRAFTED PLATTERS DELIVERED ALREADY GARNISHED AND READY TO SERVE



NEW YORK DELI BOX

\$145 - SERVES 10

Pastrami, smoked turkey, cured salmon, caper cream cheese, Westmont pickles, potato salad, red sauerkraut, jack cheese, yellow mustard, bagel crisps, pretzels, toasted rye.



KOREAN STREET FEAST

\$145 - SERVES 10

Korean fried chicken w hot honey sauce, assorted kimbap rolls, steamed egg spring, onion omelette, vegetable hoppang, bulgogi beef sticks, grilled chicken balls, marinated squid salad, kimchi, Korean pickles, fried rice cakes, tempura seaweed crisps.



ITALIAN SELECTION BOX

\$145 - 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

\$145 - 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

\$120 - SERVES 10

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



VEGETABLE GARDEN BOX

\$89 - SERVES 10

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



SUSHI BOX (48 PCS)

\$129

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



FRESH SEASONAL FRUIT PLATTER

\$99 - SERVES 15

Seasonal fruits arranged in a creative platter.



PLATTER BOXES

HANDCRAFTED CANAPES DELIVERED ALREADY GARNISHED AND READY TO SERVE



SAVOURY PASTRY BOX
\$100

Selection of 20 pastries including pies, tarts and sausage rolls.



SANDWICH BOX
\$99

Selection of 20 double-layer sandwich points with chef selection of fillings.

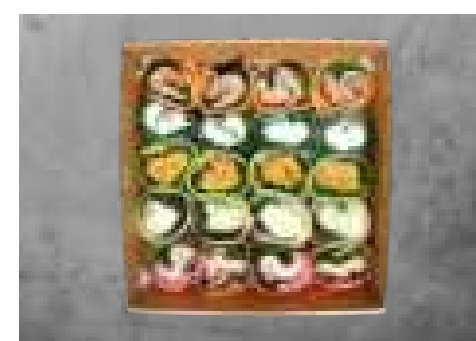
***Can be customized for dietaries*



ROLLS BOX
\$110

Selection of 20 assorted mini rolls with chef selection of fillings.

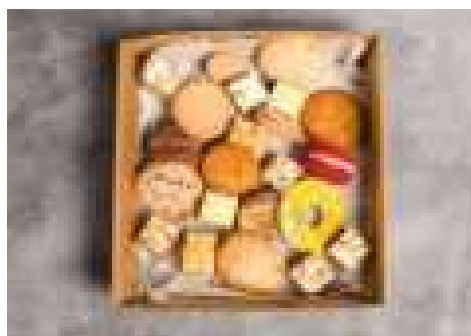
***Can be customized for dietaries*



WRAP BOX
\$95

20 assorted mini soft tortilla wraps.

***Can be customized for dietaries*



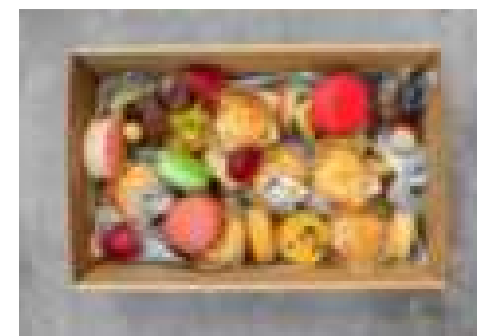
COOKIE AND SLICES BOX
\$90

20 assorted cookies and slices straight from the Fabulous kitchen



COOKIE BOX
\$89

24 assorted cookies.



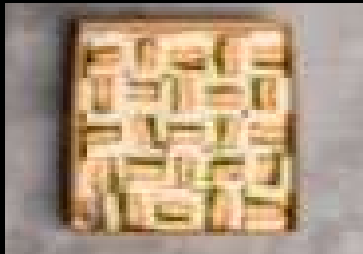
SWEET TREAT BOX
\$110

25 assorted petit fours and sweet treats including truffles, macarons and mini cakes.



COLD CANAPES

HANDCRAFTED CANAPES DELIVERED ALREADY GARNISHED AND READY TO SERVE



PRAWN SANDO
\$110

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



LEMON ZAATAR CHOOK
\$110

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



BEEF BRESAOLA
\$120

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



PILLOW SANDWICH
\$110

Chicken pillow sandwiches
(24 pieces)



LAMB FILLET CROSTINI
\$125

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



BRUSCHETTA
\$110

3 varieties of chef selection
bruschetta (30 pieces)



PEKING DUCK PANCAKES
\$135

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



CORN FRITTERS
\$105

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



CURED SALMON
\$125

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



FINGERFOOD



ROAMING SMALL BITES

4 pieces	\$20.00
6 pieces	\$30.00
8 pieces	\$40.00
10 pieces	\$49.00
12 pieces	\$55.00

HOT SMALL BITES

LAND

- Lamb fillet mignon, black truffle mayo   ★
- Grass fed beef sausage roll
- Smoked duck empanada, chimichurri
- Grass feed beef pies ★
- Sticky suckling pork, green mango som tam, betel 
- Chicken and shiitake wontons, sweet chilli 
- Korean BBQ beef stick, hot honey sauce, crispy garlic 
- Jamon and Manchego croquettes, black garlic aioli 
- Panko crumbed chicken tenders, kewpie
- Lemongrass and ginger chicken stick, nam jim 
- Lamb kofta skewers, tzatziki  ★

OCEAN

- Sesame prawn toast, wasabi mayo 
- Seared scallop in its half shell, XO butter sauce, chive oil
- Prawn spring rolls, lime and chilli mayo
- Salt and pepper calamari, lemon aioli  ★
- Tempura miso salmon, nori, soy mirin dressing  
- Panko crumbed whiting goujons, tartare sauce 
- New England crab cake, old bay aioli

GARDEN

- Spinach and onion pakoras, raita  
- Caramelised onion and cheddar tarts
- Spicy potato bravas empanada, chimichurri  
- Provolone, sugo and basil mini pizzette  ★
- Mac and cheese croquettes, chipotle mayo
- Chickpea and lentil pot pie   
- Mixed arancini ★
- Shiitake and vegetable steamed bao bun, hoisin  
- 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   ★
- Wagyu beef bresaola, horseradish, salsa verde, grilled ficelle
- Peking duck pancake, spring onion, hoisin
- Chicken parfait, brown butter brioche, fig jam
- Peppered lamb, truffled mushroom crostini 
- Teriyaki beef rice paper roll   ★
- Beef tartare, salted egg yolk, beetroot cornetto 
- Crispy guanciale, potato rosti, onion jam 

OCEAN

- Hot smoked ocean trout, betal leaf, sweet fish sauce, chilli jam, Thai basil  
- Smoked salmon blini, dill, caper cream cheese, caviar
- Prawn and coriander rice paper roll ★
- Tuna tataki, sesame seaweed, wasabi avocado, crisp wakame cracker 
- Local king prawn tartlet, smoked buffalo curd, pomegranate, zaatar 
- Crumbed prawn sando, bloody Mary kewpie, arugala
- Kingfish gravlax, buckwheat crumpet, creme fraiche, fried quail egg
- Rock oysters, caviar, pickled seaweed, wasabi and yuzu dressing 

GARDEN

- Smoked goat curd tartlet, air dried tomato, salsa verde
- Corn and coriander fritters, guacamole, fried halloumi ★
- Smashed pea panisse, stracciatella, pea salata 
- Tomato and Persian feta bruschetta, vincotto
- Green mango, tofu, edamame & sambal rice paper roll   
- Pickled vegetable & bean curd uramaki, wasabi kewpie   
- Fried tofu open club, beetroot, pickles, shiitake mushroom ketchup 





HOT BITES

- Chickpea and spinach pakora, cucumber yoghurt  \$6.00
- Satay chicken skewers, peanut sambal    \$6.00
- Wagyu cheeseburger slider, SBR BBQ sauce, pickled ranch mayo  \$9.50
- Glazed pork belly bun, fried onion, pickles, chipotle sauce \$9.50
- Spicy fried corn slider, halloumi, harrisa mayo, piquillo pepper   \$9.50
- Beef rendang pastry rolls \$6.00
- Lamb kofta skewer, tzatziki   \$6.00

RICE PAPER ROLLS

MINIMUM 20 | ALL VARIETIES 65G

- Coconut chicken    \$6.00
- Miso chicken & Thai basil  \$6.00
- Bulgogi beef   \$6.00
- Teriyaki beef    \$6.00
- Prawn and coriander \$6.00
- Scallop & pickled veg  \$6.00
- Tom yum tofu    \$6.00
- Enoki mushroom & vegetable      \$6.00

VEGAN CANAPES

ALL PLATTERS 12 PIECES

- Sweet potato and spinach croquettes    \$69.00
- Potato and pea samosa    \$69.00
- Truffled mushroom & pickled artichoke crostini    \$69.00
- Tofu and shitake spring rolls    \$69.00
- Vegan tofu nigiri    \$69.00
- Moroccan corn and black bean empanada    \$69.00
- Pumpkin arancini    \$69.00
- Mushroom duxelle pastry rolls    \$69.00

BIGGER BITES



BIGGER BITES

MINIMUM 20 | PRICE PER PERSON

PER PIECE \$9.90

- Wagyu cheeseburger, dill cucumber, SBR sauce, pickled ranch mayo ★
- Croque monsieur, molten gruyere
- 12hr brisket bahn mi, shredded vegetable, pate, black pepper sauce
- BBQ pork roll, apple slaw, crackle
- Lobster bun, old bay mayo, watercress
- Fried chicken karaage gua bao with chilli pickled slaw, hoisin kewpie 🌱★
- Shawarma chicken charcoal slider, marinated feta, tabouli, pickled onion
- Southern fried crispy prawn taco, guacamole, pico de gallo, lime crema
- Lamb kofta lettuce wrap, smoked eggplant, green sambal yoghurt 🌱★
- Spicy fried corn slider, halloumi, harissa mayo, piquillio pepper 🌱★
- Fried salt and pepper tofu gua bao with chilli pickled slaw, hoisin kewpie 🌱🌱
- Crispy king brown mushroom taco, guacamole, pico de gallo, lime crema 🌱
- Roast cauliflower, currant and pinenut empanada, pickled eggplant 🌱🌱



BOWLS





BOWLS

MINIMUM 20 | PRICE PER PERSON

PER PIECE \$15.00

- Smokey 12 hour wagyu brisket, baked mac and three cheese, bourbon BBQ sauce ★
- Slow cooked Beef cheek Bourguignon, creamy garlic mash, crispy lardons
- BBQ lamb kofta, tiny Greek salad, garlic yoghurt, grilled flatbread  ★
- Poached chicken & coconut salad, Asian herbs, kaffir lime, crispy shallots, soft eggs   
- Slow cooked lamb tagine, herbed cous cous, whipped labneh, pomegranate
- Chicken jungle curry, snake beans, baby corn, Thai basil, pandan rice  ★
- Sticky pork belly, tamarind caramel, pickled Asian slaw, fragrant herbs, chilli jam 
- Beer battered flathead fillet, chips, tartar sauce, lemon 
- Lemon grass prawn, glass noodle salad, nuac nam dressing  
- Lemon pepper calamari, rocket, aioli, lemon 
- Miso roasted salmon, pickled shiitake mushroom, qukes, soba noodles, edamame, teriyaki sauce  ★
- Fried Crispy Chicken, chow mien noodles, sweet and sour sauce 
- Three cheese potato gnocchi, toasted walnuts, fried greens   
- Tofu satay, vegetable stirfry, nasi lemak   
- Eggplant, lentil and pumpkin madras, Kashmiri rice, mango pickle, fried aromates    
- Chicken and porcini mushroom alfredo, roasted pumpkin gnocchi, truffle pecorino
- Beef bolognese, orecchiette, grana cheese

SHARED BANQUET



SHARED ENTREES

MINIMUM 20 | PRICE PER PERSON

2 OPTIONS	\$30.00
WITH MAINS	\$80.00
3 OPTIONS	\$45.00
WITH MAINS	\$95.00

CHOOSE FROM:

- Antipasto boards with wagyu bresaola, prosciutto, smoked salmon, chargrilled vegetables, pickles, dips, cheese, breads
- Sesame crusted tuna tataki, wasabi kewpie, yuzu dressing, Japanese pickles, puffed sesame  
- Beetroot and gin cured salmon, horseradish creme fraiche, lemon EVO, beetroot crisps 
- Salt and pepper calamari, rocket, lemon aioli 
- Poached chicken & coconut salad, Asian herbs, kaffir lime, crispy shallots, soft eggs   
- Fried chicken karaage, hot honey, crispy garlic gochujang, mustard kewpie and shredded iceberg
- Grilled lamb koftas, smoked eggplant ghanoush, pomegranate dressing, charred lemon 
- Wagyu beef bresaola, fior di latte, ruby grapefruit, fig, rocket, crostini
- Woodside goats curd filled tempura zucchini flowers, truffled honey drizzle  
- Fried miso eggplant, whipped green tahini, crispy garlic sesame brittles    
- Heirloom tomato, burrata cheese, crispy chilli, basil oil, fig vincotto  





SHARED MAINS

MINIMUM 20 | PRICE PER PERSON

2 OPTIONS	\$60.00
<i>WITH ENTREES</i>	\$80.00
3 OPTIONS	\$65.00
<i>WITH ENTREES</i>	\$95.00

CHOOSE FROM:

- Poached New Zealand king salmon tarator, beetroot tzatziki  
- Salt cured barramundi fillets, pepperonata, salsa Verde 
- Achiote rubbed BBQ whole chickens, charred corn pico de gallo, jalapeño crema, charred lemon  
- Glazed Thai pork belly, tamarind caramel, green mango salad, nuac mam 
- Harissa baked whole cauliflower, smoked almonds, raisin and caper salsa, zataar coyo     
- Fried miso eggplant, whipped green tahini, crispy garlic sesame brittle   
- Chicken saltimbocca, porcini mushroom sauce, fried enoki 
- Roasted fennel salted porchetta, crackling, sauteed cavolo nero, du puy lentil, apple vincotto  
- Parmesan and herb breaded lamb cotoletta, black garlic aioli
- Slow cooked lamb shoulder, Argentine black bean rice, lemon cheek, chimichurri 
- 12hr Mayura wagyu brisket, beer battered fried onion, smokey mustard gravy, BBQ sauce 
- Hot and sour beef cheek, potato gnocchi, gremolata

PACKAGE INCLUSIVE OF:

- Roasted baby potatoes, garlic and marjoram, fried kale  
- Market garden salad    
- Freshly baked bread rolls and butter

ALTERNATIVE DROP MENU



PREMIUM ALTERNATE DROP

PRICE PER PERSON

1 COURSE	\$60.00
2 COURSE	\$85.00
3 COURSE	\$100.00

ENTREES (CHOOSE 2)

- Kingfish crudo, pickled octopus, ink aioli, fried squid, sauce vierge  
- Yellow fin tuna tataki, wasabi kewpie, pickles, yuzu dressing, puffed sesame  
- Wagyu bresaola, burrata, ruby grapefruit, fig, chocolate vincotto, bitter leaves, garlic crostini
- Pressed chicken, fig and pistachio terrine, house pickles, fig chutney, toasted brioche 
- Ricotta and goats cheese filled tempura zucchini flowers, romesco sauce, basil oil   
- Roasted duck and water chestnut dumpling, daikon, mandarin, shiso, mustard fruit butter
- Chilli salted fried quail, agrodolce vegetables, sesame mirin dressing 
- Crispy brioche crumbed white savourine goats cheese, candied nuts, pickled beetroot, marche lettuce, truffle honey  
- Heirloom tomato and basil tarte, whipped nut labna, witlof, radicchio, aged balsamic     
- Fried edamame and tofu sambal rice paper roll, green mango som tom, bandit sauce    

MAINS (CHOOSE 2)

- Roasted lamb saddle, shank pithivier, crushed pea, heirloom carrot, dried tomato, black garlic
- Panfried barramundi fillet, shellfish manicotti, bisque, fennel, asparagus, salsa verde
- Chargrilled beef fillet, rosti, glazed shallots, king brown mushroom, watercress, oxtail jus
- Baked pork cutlet en crepinette, nduja, crackle, celeriac, apple salad, cider jus 
- Roasted duck breast and leg, black cabbage, parsnip, wild figs, blood orange sauce 
- BBQ jerk spiced partly boned spatchcock, charred leeks, lemon and coriander barley, pomegranate 
- Wild mushroom and spinach spanakopita, olive tapenade, roasted vine tomatoes, basil 
- Roasted beetroot risotto, swiss chard, cashew nut labna, globe artichoke, apple balsamic    

**** Mains all served with a market garden salad, bread roll and butter to tables**

DESSERTS (CHOOSE 2)

- Molten chocolate budino, raspberry gelato, toasted chocolate, floss 
- Basque salted caramel cheesecake, whipped vanilla mascapone, caramel popcorn, banana 
- Baked lemon and yuzu tart, black sesame icecream
- Sticky date pudding, milk icecream, dulce de leche
- Vanilla pannacotta, nutella doughnut, mandarin gel 
- Vegan chocolate mud cake, lemon sorbet, spearmint crumble   





CLASSIC ALTERNATE DROP

PRICE PER PERSON

1 COURSE		\$45.00
2 COURSE		\$70.00
3 COURSE		\$85.00

ENTREES (CHOOSE 2)

- Mixed plate of cured meats, smoked salmon, pickles, local cheese, dips and crostini
- Heirloom tomato and basil bruschetta, whipped goats cheese 
- Fried beef bomba, brava sauce, garlic aioli, herb salad 
- Shredded chicken san choy bow, peanut slaw, fried shallots, bibimbap dressing   
- Salt and pepper calamari, wasabi kewpie, crispy noodle salad, lemon 
- Anciotte BBQ lamb back strap, fried onion, crema, charred corn Pico de Galo, black mole
- Baked heirloom tomato and basil tart, olive tapenade, rocket, aged balsamic   

MAINS (CHOOSE 2)

- Chicken parmigiana w sugo and mozzarella, baked hasselback potato, sauteed garlic spinach
- Glazed pork belly, crackle, sweet potato mash, compressed apple slaw, cider reduction 
- Grilled porterhouse, roasted truss tomato, pumpkin gratin, cafe de Paris butter, shallot jus
- Roman style braised lamb shank, melted leek mash, peas, pecorino 
- Baked wild mushroom and thyme tart, truffled pea puree, red pepper relish, crispy kale   
- Ricotta and spinach gnocchi with slow roasted tomato sauce and shaved pecorino  

**** Mains all served with a market garden salad, bread roll and butter to tables**

DESSERTS (CHOOSE 2)

- Classic chocolate fondant with cherry compote, chocolate floss and double cream
- Apple cinnamon crumble tart with vanilla bean icecream and nut brittle 
- Lemon baked cheesecake with blood orange granita and candied lemon 
- Berry panna cotta with fried churro, fresh berries and chocolate sauce
- Vegan chocolate mud cake, lemon sorbet, spearmint crumble   

DRINKS

*Prices are ex-GST



• DRINKS MENU

BEER & CIDER

• Carlton Draught	\$12.50 \$14.50
• Moo Brew Pale Ale	\$13.50 \$16.00
• Stella Artois Lager	\$12.50 \$14.50
• Moon Dog West Coast IPA	\$13.50 \$16.50
• Montieth's Apple Cider	\$12.50 \$15.50

TAP COCKTAILS & SPIRITS

- Hard Solo
- Canadian Club and dry

- Bilson Fruit Tangle
- Espresso Martini
- Passion Star Martini

MOSCATO & ROSE

- Campbells Moscato
- Step by Step Rosé
- Blue Pyrenees Bone Dry Rosé – Avoca, VIC
- Tahbilk Rosé – Nagambie, VIC

SPARKLING & PROSECCO

- Step by Step Brut Cuvée
- Bandini Prosecco
- Dal Zotto Pucino Prosecco
- Blue Pyrenees Midnight Cuvée – Avoca, VIC
- Chandon Brut NV
- Mumm Champagne – Reims, France

RED WINE

- Step by Step Shiraz
- Bethany Wines Shiraz– Barossa, SA
- d'Arenberg Shiraz – McLaren Vale, SA
- Step by Step Cabernet Sauvignon
- Tahbilk Cabernet Sauvignon – Nagambie, VIC
- Best's Great Western Cabernet Sauvignon – Great Western, VIC
- Yering Station Pinot Noir – Yarra Valley, VIC
- Pfeiffer Pinot Noir – Rutherglen, VIC

WHITE WINE

- Step by Step Pinot Grigio
- Dal Zotto Pinot Grigio – King Valley, VIC
- Pikes Pinot Grigio – Clare Valley, SA
- Step by Step Sauvignon Blanc
- Catalina Sounds Sauvignon Blanc – Marlborough, NZ
- Johnson Estate Sauvignon Blanc – Marlborough, NZ
- Pautlett Polish Hill Riesling – Clare Valley, SA
- d'Arenberg the Olive Grove Chardonnay – McLaren Vale, SA

SCHOONER PINT

\$12.50 \$14.50
\$13.00 \$14.50
\$13.50 \$15.00

\$15.00
\$19.00
\$19.00

\$14.00
\$13.50
\$14.00
\$15.50

\$13.50
\$13.50
\$14.50
\$16.00
\$16.00
\$19.00

\$13.50
\$15.00
\$16.00
\$14.00
\$15.50
\$17.00
\$13.00
\$18.00

\$13.50
\$14.50
\$16.00
\$13.50
\$15.50
\$16.00
\$14.50
\$15.00

SPIRITS

LIQUEURS

• Baileys Irish Cream Liqueur	\$14.50
• Cointrou	\$13.50
• Fernet Branca	\$15.00
• Ouzo	\$13.50
• Jager Bomb	\$17.50
• Kahlua	\$12.50
• Drambuie	\$11.50
• Frangelico	\$13.50
• Aperol	\$13.00
• St Remy Brandy	\$14.00
• Tia Maria	\$12.50
• Campari	\$13.50
• Black Sambuca	\$15.00
• Midori	\$14.00
• Disaronno	\$12.50
• Jagermeister	\$14.00

RUM

• Bacardi Blanca White	\$13.50
• Captain Morgan	\$13.50
• Malibu	\$13.00
• Havana Club - Anejo Especial	\$12.50
• Havana Club - 3 Anos	\$12.50
• Diplomatico rum	\$17.50
• Kraken Rum	\$15.50
• Bacardi Oro Gold	\$15.50
• Bacardi 8 Anos	\$15.00

GIN

• Four Pillars Fresh Yuzu	\$17.00
• Moores Dry Gin	\$15.00
• Four Pillars Bloody Shiraz Gin	\$16.50
• Gordons Gin	\$13.00
• Four Pillars Gin	\$16.50
• Melbourne Gin Co "Single Shot"	\$17.50
• Tiny Bear Sailor Gin	\$18.00
• Brooklyn Gin	\$16.50
• Four Pillars Olive Leaf	\$17.50
• Melbourne Gin	\$16.50
• Tiny Gear Doctor Gin	\$16.50
• Noosa Gin	\$16.00
• Tiny Bear Gypsy Gin	\$16.50
• Hendricks Gin	\$16.00
• Four Pillars Spiced Negroni	\$18.00
• Bombay Gin	\$15.00
• Tasmania Gin	\$17.00
• Anther Geelong Dry	\$16.50
• Anther Florescence	\$17.00
• Tanqueray Gin	\$15.00
• Hendricks Lunar	\$18.00
• Hendricks Neptunia	\$18.00

***CHOOSE 1 SPARKLING WINE, 2 WHITE WINES AND 2 RED WINES FOR YOUR DRINKS TAB - ADD ON SPIRITS AND COCKTAILS IF YOU WANT**

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

BOURBON

• Jim Beam Devils Cut	\$15.50
• Woodford Reserve	\$15.50
• Wild Turkey Rare Bread	\$18.00
• Jim Beam Bourbon	\$13.50
• Makers Mark	\$16.50
• Jack Daniels	\$13.50
• Southern Comfort	\$13.50
• Wild Turkey American Honey	\$14.00

VODKA

• UDL Pre mixed Can	\$11.50
• Ciroc Vodka	\$16.50
• Grey Goose	\$16.50
• Absolut Vodka	\$14.50
• Zubrowka Vodka	\$16.00
• Vodka RedBull	\$15.50
• Kettle One Vodka	\$15.50
• Polish Vodka	\$13.50

TEQUILA

• Tequila Blu	\$16.00
• Tequila Tromba	\$17.00
• Tequila Tromba White	\$16.00
• Espolon Tequila	\$15.50
• Tequila Anejo	\$19.00
• Patron Tequila	\$16.00
• Dos Amigos Tequila	\$14.00

WHISKEY

• Glenfiddich 15yr old Single Malt	\$22.00
• Johnny Walker Double Black	\$16.50
• Johnny Walker Red	\$13.50
• Canadian Club Whiskey	\$13.50
• Starwood Two-Fold Double Grain	\$16.50
• Glenfiddich 12yr old single Malt	\$19.00
• Johnny Walker Blue	\$34.00
• Jameson Whiskey	\$14.50
• Nikka from Barrell	\$18.50
• Johnny Walker Gold Reserve	\$18.00
• Hibiki	\$21.00
• Gentleman Jack	\$17.00
• Starwards Whiskey Single Malt	\$15.00
• Johnny Walker Black Label	\$17.00
• Chivas Regal	\$17.00

ABSINTHE

• La Fee Parisienne Absinthe	\$19.50
• Green Fairy Absinthe	\$16.00
• La Fee NV Absinthe	\$17.00
• Pernod Absinthe	\$19.00

STANDARD PACKAGE

2 HOURS	\$39.00
3 HOURS	\$49.00
4 HOURS	\$57.00
5 HOURS	\$65.00
6 HOURS	\$77.00

FRESH FROM THE TAP

- Carlton Draught
- Moo Brew Pale Ale
- Stella Artois Lager
- Moon Dog West Coast IPA
- Hard Solo
- Canadian Club and dry
- Montieth's 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
- Fruit juices
- Lemon, lime and bitters

PREMIUM PACKAGE

2 HOURS	\$49.00
3 HOURS	\$59.00
4 HOURS	\$67.50
5 HOURS	\$75.00
6 HOURS	\$87.00

FRESH FROM THE TAP

- Carlton Draught
- Moo Brew Pale Ale
- Stella Artois Lager
- Moon Dog West Coast IPA
- Hard Solo
- Canadian Club and dry
- Montieth's Cider

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, Avoca VIC

ROSE

- Blue Pyrenees Bone Dry Rosé, Avoca VIC

NON-ALCOHOLIC DRINKS:

- Mixed soft drinks
- Sparkling water
- Fruit juices
- Heaps Normal Beer Quiet XPA
- Naked Life Mocktails (Negroni Spritz, Passion Martini and Pink Paloma)

PRESTIGE PACKAGE

2 HOURS	\$59.00
3 HOURS	\$70.00
4 HOURS	\$77.00
5 HOURS	\$83.00
6 HOURS	\$99.00

FRESH FROM THE TAP

- Carlton Draught
- Moo Brew Pale Ale
- Stella Artois Lager
- Moon Dog West Coast IPA
- Hard Solo
- Canadian Club and dry
- Montieth's Cider

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:

- Mixed soft drinks
- Sparkling water
- Fruit juices
- Heaps Normal Beer Quiet XPA
- Naked Life Mocktails (Negroni Spritz, Passion Martini and Pink Paloma)

COCKTAILS AND SPIRITS
AVAILABLE ON REQUEST

- Speak to your venue manager!



• RECOMMENDED SUPPLIERS

*Table Layout
& Linens*

TABLE ART

Alie - 0406 683 006
info@tableart.net.au
tableart.net.au

*Celebrant/
Planner*

SHARON MUNRO

Shanan Munro - 0403 179 667
info@sharonmunro.com.au
sharonmunro.com.au

Photographer

BLUETON STUDIOS

Sonia - 0420 295 410
hello@bluetonstudio.com.au
bluetonstudio.com.au

*Arcade
Games*

**XTREME
PARTY HIRE**

1300884472
contact@xtremepartyhire.com.au
xtremepartyhire.com.au

Hire Company

**ALWAYS
EVENTIVE**

0401 202 116
hello@alwayseventive.com.au
alwayseventive.com.au

Decorations

**LUXE EVENTS
BY BERENA**

0405733258
luxeeventsbyberna@gmail.com

Decorations

**BANGIN
HANGINS**

sarah@banginhangins.com.au
banginhangins.com.au

Photo Booth

JUST FOR FUN

0411368195
justforfunphotobooth.com.au

Cakes

**CHARLOTTE'S
SWEETS**

Charlotte - 0488990937
charlottessweetsco@gmail.com

Flowers

**EMPTY VASE
FLORIST**

Toni - 0407838350

Flowers

THRIVE FLOWERS

Rosie - 03 9486 0565
info@thriveflowers.com.au
thriveflowers.com.au

DJ

STARLIGHT DJ

0431841151
Starlightdj@bigpond.com
starlightdj.com.au





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 have to have security?**

Yes, security is a requirement for all nighttime events at Rokeby100, which we will organise through our in-house security supplier. This is in addition to our minimum spend.

Security guard rate: Monday–Friday \$70/hr, Saturday \$79/hr and Sunday \$85.

What is the close time?

Our licence runs until midnight 12am on Friday, 1am Saturdays and 11pm Sunday through Thursday.

Can I bring in my own catering or drinks?

Our wonderful on-site caterer Fabulous Catering will take care of all your food requirements including dietaries. BYO drinks or outside caterers are not allowed.

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 and will serve your cake to your guests.

Are your prices inclusive of GST?

All prices are excluding GST.

What is included in the packages?

The \$1000 venue hire gets you use of the space from 2pm till close for your ceremony and reception. If you are just celebrating your reception here there is no venue hire, just the minimum spend. The minimum spend comes inclusive of the venue hire, lighting, AV system including use of the big screen, food (cost depending on what you choose), drinks tab (amount up to you) and all staff including 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. Please note that our kitchen is not a “free-from” kitchen so 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?

Street parking is available around the venue with most spots in Collingwood being untimed after 6:30pm. Some common close streets to park are Gipps, Langridge, Rupert, Cromwell or Islington Streets.

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 events.

ROKEBY **100**

1300 599 620

**100 Rokeby St,
Collingwood**



events@fabulouscatering.com.au



rokeby100.com.au

