

FUNCTION PACK

WWW.THECORNERSTONEPUB.COM.AU

Welcome

The Cornerstone Port Melbourne is a newly revitalized space within one of the most iconic buildings that's been around since 1860. Expansive spaces - with cozy nooks, huge amounts of natural light - whilst maintaining a warm and cozy feel.

The downstairs public area of the venue is open and spacious, with private booths at the front, a 20 person dining hall adjacent and a open high table and stage space used for live music / projected events on weekends. With a brand new drinks system throughout there is a paramount focus on quality. We have a diverse range of cocktails and spirits with a wine selection that is sure to surprise and delight.

From private parties and birthdays, to art exhibitions and fashion showcases, end of financial year parties, seminars, and workshops, The Cornerstone can cater for all. Any further questions please make an enquiry to get in touch with the venue directly.

www.thecornerstonepub.com.au

contact@thecornerstonepub.com.au

(03) 9645 1405

1 Crockford St, Port Melbourne 3207

@TheCornerstone

@CornerstonePortMelbourne











Chandelier Room

Minimum Spend: \$2000.00

The Chandelier room is bright and spacious with large windows running the length of the room, and Victorian style high ceiling and gorgeous dark wooden floor. Beautiful chandeliers run the down the centre of the ceiling which provide a warm and inviting glow in the evenings. The centre piece is a fully functioning log









fireplace, setting the atmosphere in winter. The room has it own bar which has 4 taps for beer and cider. There's aircon for the summer, and a fireplace and induction heaters to keep you warm throughout the winter months. The upstairs function room is unfortunately not wheelchair accessible.

	60		Y
	100		Y
	Y		Y
	Y		N

Dining Room

Minimum Spend: \$500.00









The dining room is located on the ground floor and provides a semi-private space which is ideal for smaller more intimate events. Great for a get together with several friends for a long over due catch up, low key birthday, baby shower, or just a good sit down with food and drinks. The room is located next to the main public area and does not have a door so there can be noise from the revelry close by on busy nights. Minimum number to book this room is 8 people.

	25		N
	35		Y
	N		Y
	Y		Y

Downstairs - Back

Minimum Spend: \$500.00









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	30		Y
	50		Y
	B		Y
	Y		N

Downstair - Front

Minimum Spend: \$1000.00

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	50		Y
	100		Y
	N		Y
	Y		N



Canapé Package

5 Piece Option - \$20 pp | 8 Piece Option - \$25 pp | 10 Piece Option - \$30 pp

Hot Canapés

Prawn Twisters
Tandoori Chicken Skewers
Soy & Garlic Beef Skewers
Loaded Potato Skins (GF)
Calamari Rings
Tempura Fish Bites
Chicken Kiev
Mini Quiches
Beef Croquettes
Buffalo Chicken Wings
Jalapeno Cheese Bites
Hand-Cut Wedges
Prawn Torpedos
Sausage Rolls
Mini Beef & Guinness Pie
Mini Shepard's Pie

Vegetarian

Turkish Bread With Dips (V)
Risotto Balls (V)
Vegetarian Samosas (V)
Spring Rolls (V)
Curry Puff (V)
Spinach & Ricotta Puff (V)
Falafel (V, GF)
Jalapeno Cheese Bites (V)

Cold Canapés

Bruschetta
Cucumber Omelette Boats
Asparagus & Prosciutto Wrap
Cucumber & Corn Salasa
Smoked Salmon Crackers

BRONZE PACKAGE

3 Course Option - \$ 45 pp

Entree *(Served Sharing Style)*

Buffalo Wings | Chicken wings tossed in a secret spicy sauce served with blue cheese sauce.

Garlic Bread (V) | Turkish Bread toasted with garlic, herbs and butter.

Chicken & Corn Empanadas | Deep-fired empanadas with chipotle mayo.

Mains

Fish & Chips | Deep fried beer battered Hoki fish served with salad mix, chips, lemon wedge and tartare sauce.

Pumpkin Curry (v) or Chicken Curry

Beef Stew | Diced Beef, white wine, onions, celery, carrots and potatoes slow-cooked and served with garlic bread.

Chicken Parmigiana | Herb-marinated chicken breast, panko crumbed topped with homemade Napoli, Virginia ham, and mozzarella cheese served with salad and chips.

BBQ Burger

Dessert

Brownie Delight | Warm chocolate brownie served with toasted walnuts, vanilla ice cream and caramel sauce.

SILVER PACKAGE

| 3 Course Option - \$ 65 pp |

Entree

Garlic Bread (v) | Turkish Bread toasted with garlic, cheese, herbs and butter.

Calamari Deep-fired | Milk battered Calamari rings with tartare sauce, lemon wedges, on mesclun.

KFC Cauliflower (V) (VOA) | Our very own Kentucky-style fried cauliflower served with chipotle mayo and salad.

Buffalo Wings | Chicken wings tossed in a secret spicy sauce served with blue cheese sauce.

Curry Chips | Deep-fired chips with traditional Irish McDonnell's curry sauce.

Caesar Salad | Cos Lettuce, bacon, cherry tomatoes, parmesan and anchovy tossed in Caesar dressing served with hardboiled egg.

Garlic Mussels with Chili Sauce | Mussels tossed in homemade tomato sauce and fresh chilli served with garlic bread.

Mains

Steak Sandwich | Grilled Cube roll 150g steak, caramelized onion, tomato relish, salad mix, tomatoes, pickled cucumber, crispy bacon served on Turkish bread with chips.

Chicken Parmigiana | Herb-marinated chicken breast, panko crumbed topped with homemade Napoli, Virginia ham, and mozzarella cheese served with salad and chips.

Tropical Beef Burger

Chicken Burger | Buttermilk marinated chicken breast fried, tomato relish, lettuce, pickled cucumber, pickled onion, swiss cheese served on a Brioche bun and chips.

Mushroom Linguine | Mushroom ragu, spinach, mushroom stock, linguini, chilli flakes and parmesan.

Lamb Backstrap | Char grilled lamb served with mint pea puree, confit Dutch carrots, burnt cocktail onions and red wine jus.

Grilled Salmon | Pan-fried Salmon served with mash and vegetables and mustard cream.

Dessert

Brownie Delight | Warm chocolate brownie served with toasted walnuts, vanilla ice cream and caramel sauce.

Orange Almond Cake | Warm Orange and Hazelnut cake with Mascarpone and Pistachios.

GOLD PACKAGE

| 3 Course Option - \$ 75 pp |

Entree

Calamari Deep-fired | Milk battered Calamari rings with tartare sauce, lemon wedges, on mesclun.

KFC Cauliflower (V) (VOA) | Our very own Kentucky-style fried cauliflower served with chipotle mayo and salad.

Zucchini Fritters (V) | Deep-fired Zucchini Fritters With beetroot hummus.

Loaded Potato Skins (GF) (VOA) | Loaded with mozzarella cheese, topped with crispy bacon bits served with sour cream and salad.

Mushroom Arancini

Honey Roasted Chorizo

Greek Salad

Chicken or Prawn Caesar Salad | Chicken or Prawn, cos Lettuce, bacon, cherry tomatoes, parmesan and anchovy tossed in Caesar dressing served with hardboiled egg.

Rocket & Pear Salad | Rocket, Pear, Parmesan and Roasted Walnuts tossed in Balsamic Glaze and Mustard Dressing.

Mains

Chicken Parmigiana | Herb-marinated chicken breast, panko crumbed topped with homemade Napoli, Virginia ham, and mozzarella cheese served with salad and chips.

Grilled Salmon | Pan-fried Salmon served with mash and vegetables and mustard cream.

Gippsland Fresh Eye Fillet (GFO) | Served with chips, house salad, choice of sauce.

Gippsland Fresh Porterhouse (GFO) | Served with chips, house salad, choice of sauce.

Lamb Backstrap | Char grilled lamb served with mint pea puree, confit Dutch carrots, burnt cocktail onions and red wine jus.

Prawn Linguini (V)

Dessert

Tiramisu or Pannacotta



Beverage Packages

2 Hours - \$70 pp | 3 Hours - \$90 pp | 4 Hours - \$100 pp | 5 Hours - \$110 pp

Includes:

Chandler Shiraz | Chandler Chardonnay | Astrid Prosecco | Blanc de Blanc Brut | Furphy Larger
150 Lashes | Coke | Coke Zero | Sprite | Dry Ginger Ale | Tonic | Soda

Add Ons

House Spirits Upgrade Please enquire. Available to add to our beverage package, minimum of 20 guests required.

Cocktail on Arrival - \$10 pp

Please speak with our functions manager about our current selection of cocktails included.

Cash Bar

A cash bar allows your guests to choose from our extensive beverage selection which they can purchase themselves for your event.

Bar on Consumption

A bar tab can be arranged for your function with a specific limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed throughout your event and increased if required. We will always ensure that you are in control of the amount throughout your event. At any point you are welcome to turn the bar into a cash bar so that your guests can purchase their own drinks.

Terms and Conditions

TENTATIVE BOOKINGS

Please note that we are able to place a 7 day tentative hold on a specific room and date for you, at which point you will be required to pay a deposit. Should the 7 day period lapse without a deposit being paid we reserve the right to offer the space to other groups interested. Please note until the deposit is paid you have not officially booked the space.

DEPOSIT AND FINAL PAYMENT

A deposit is required for all events to confirm the date and space of your function, Deposits may be made via EFTPOS, credit card, direct debit or cash. Please note that deposits are non-refundable. The final payment for your event must be paid a minimum of 7 days prior to your event. Should your group not reach the minimum spend for your chosen space, the Cornerstone reserves the right to charge you for the remaining balance.

RSA POLICY

ALI staff are trained in Responsible Service of Alcohol and by law reserve the right to stop serving anyone that they deem to be intoxicated. In the unlikely event that a guest or your group is asked to leave due to intoxication or anti-social behaviour, no refund can be offered.

COVID POLICY

Please understand that we must abide by current restrictions and absolutely no exceptions will be made. The health and safety of our staff and our guests is our number one priority. Please bare with us while we navigate these uncertain times and we thank you for your understanding and patience.

BYO

No food or drinks may be brought into functions, with the only exceptions being celebration cakes / desserts.

MINORS

All patrons under the age of 18 are welcome to attend but will be required to vacate the premises by 11:59pm.

EXTERNAL VENDORS

Please not that all external equipment, props, etc must be approved by management in advance of your function, failure to advise management may result in the equipment being banned from the venue.

Terms and Conditions

CONFIRMATIONS

All catering agreements must be finalised with the venue 14 days prior to your event, this includes final guest numbers, dietary requirements and special requests. Please note that your final number confirmed 14 days out from your event will be the minimum catering charge irrespective of attendance on the day. Whilst we aim to provide notice of menu changes, on some occasions options and prices are subject to change without notice. Please note that minimum food orders may be required for any event where alcohol is available.

LIABILITY

Please be aware that as the organiser you will be responsible for any damages, theft or injuries that occur at the venue. The venue does not take responsibility for any goods, gifts or belongings brought in by guests. Venue management reserves the right to remove patrons believed to be intoxicated, unruly or who may pose danger to themselves or others. If at any time guests are in breach of the law/license/t+c's the event may be closed down without notice or explanation. Management reserves the right to withhold deposits in the event of any venue t+c's being breached.

EARLY ACCESS AND DECORATIONS

Decorations and cakes may be brought in by the organiser at an agreed upon time which must be pre-arranged with management prior to your event date. Set up and pack down timing must be discussed with the functions manager. Please note that naked flames, confetti and other possibly hazardous items are not permitted. Please note that extra cleaning charges may apply for some decorations.

OTHER

Should there be something not covered in this pack that you wish to enquire about please feel free to contact us.

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