



F U N C T I O N   P A C K



## W E L C O M E

Unclasp the latch that seals the lid to the heirloom jewellery box and sneak a peek at the sparkle, glamour and old world vintage charm that can only be found at Trinket.

Our dark dancer could be described as more black swan than princess, and you will find her conducting booze fuelled parties every night of the week, well into the twilight hours. Old world cocktails are her perfect poison.

Once you navigate your way inside, past the antique chest façade, you will find yourself lost in a world of sparkly gold gilded delights.

Venture further into her abode, behind the bar a narrow stair case leads to a cellar below.

Settle by the crackling fire and admire her dressing table filled with mirrors, lights, jewels and gems. Emeralds and gin are friends...she will have you know.

It's Melbourne, so this means a classic cobbled laneway complete with urban art for naughty night owls.

At Trinket, enjoy a unique event experience to surprise & delight your guests. Unleash your dark side...





## THE SPACES



### THE GARNET DEN

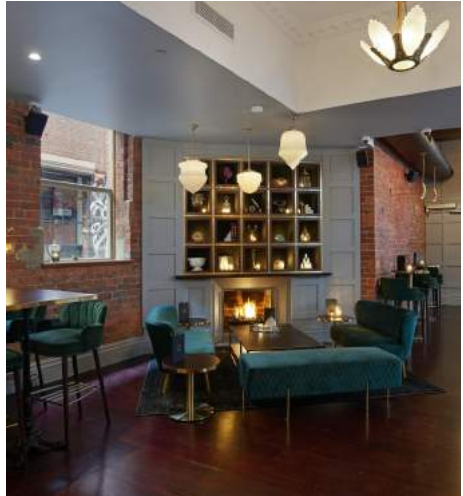
Find the hidden staircase, and travel down to the cellar where a world of decadence and desire awaits you!

Weave your way down the narrow staircase and say hello to your personal mixologist, ready to create your perfect poison.

Allow your guests to immerse themselves in the old world charm that is Trinket

Cocktail : 50 guests

Availability: Sunday - Wednesday, 4pm till late



### THE PARLOUR

Settle in by the crackling fire, and admire her dressing table filled with mirrors, lights, jewels and gems.

The Parlour is the perfect retreat nestled beside the bustle of the bar.

Sip on signatures; this intimate space is the perfect retreat for smaller soirees.

Casual : 8 guests

Availability: Sunday - Friday, enquire for times



## THE SPACES



### VENUE EXCLUSIVE

Don't share the limelight... take the lead role.

An experience like no other from the moment you arrive at Trinket, allow us to transport your guests to a world unfamiliar to most.

A private party in the bar is only finished by twilight cocktails in the Garnett Den. Or allow your guests to weave across both levels and experience Trinket in all its beauty.

Cocktail : 150 guests

Availability: Sunday - Wednesday, 4pm—late



## PICK YOUR POISON

My liquor list will have you savouring each specialty sip. Choose from one of our carefully constructed packages below, or run a bar tab—the choice is yours... time to pick your poison.

### EMERALD PACKAGE

#### Tap Beer

Panhead XPA  
White Rabbit Dark  
James Squire Swindler

#### Bottled

Kirin Megumi  
Little Creatures Original Pilsner

5 Seeds Cider

James Boag's Light

#### Wine

Serafini & Vidotto prosecco  
821 South Sauvignon blanc  
Ca dei Frati Rosa dei Frati Rose  
Schist Rock Shiraz

2 hours: \$50 | 3 hours: \$60 | 4 hours: \$70

### DIAMOND PACKAGE

#### Tap beer & cider

Panhead XPA  
White Rabbit Dark  
James Squire Swindler

Pirate Life IPA

4 pines American Amber

#### Bottled

Kirin Megumi  
Little Creatures Original Pilsner

5 seeds Cider

James Boags Light

Birra Moretti

#### Wine

Serafini & Vidotto prosecco  
Mumm Rose  
821 South Sauvignon blanc  
Hill Smith Estate Chardonnay  
Ca dei Frati Rosa dei Frati Rose

Senesi Aretini Viticoltori Chianti Sangiovese

Schist Rock Shiraz

2 hours: \$60 | 3 hours: \$70 | 4 hours: \$80

Please note all beverages are subject to change regularly without prior notice

### VIP TREATMENT

Spirit upgrade: \$10pp per hour

Choice of 3 House Cocktails: \$25pp

## CANAPE MENU

The menu is crafted around Italian flavours, designed to share over cocktails. Choose your favourites, if you can.

6 snacks \$26 pp

8 snacks \$35 pp

10 snacks \$45 pp

12 snacks \$55 pp

### CANAPES

#### Cold

Aperol king fish (GF)

Old school prosciutto and melon (GF)

Classic bruschetta, buffalo mozza, heirloom tomato, basil (V)

Anchovy, smoked tomato ketchup, rye bread

Bresaola, romesco, purple basil

Roasted beetroot and fetta tartlet (V)

Rock oyster, smoked whiskey (GF)

Wagyu beef crudo, horseradish cream

#### Hot

Mussels, fennel, orange

Meatball on toast, loads of parmesan

3 cheese cigars, smoked ash mayo (V)

San Danielle arancini, smoked chilli aioli

Pulled lamb and green olive lady finger

Slow cooked beef and red wine jus pie

Sticky lamb ribs, toasted sunflower seeds, micro shiso (GF)

Kataifi prawns, crushed chickpea

### SWEET TREATS

Vanilla bean panna cotta, dark chocolate powder (GF)

Salted caramel filled donuts (V)

Rice pudding, mulled wine poached pear (GF,V)

White chocolate mousse, honeycomb (GF)

Espresso gaytime pops (V)

#### + UPGRADES

+ \$7pp flat bread

+ \$4 additional snack

\*Please note menu is seasonal & is subject to change without prior notice





## S E C R E T   S O I R É E

Book The Parlour and lounge by the crackling fire, where French champagne awaits alongside my luxe late night bites – think aperol king fish, flatbreads & 3 cheese cigars, just to name a few.

Cocktails of choice are available for order at the bar, or set up your guests with a free flowing bar tab to truly indulge.

### **\$300 - up to 8 guests**

Our menu changes regularly, however some of our favourites to serve whilst you sip on French are:

Aperol king fish and black rice crackers

Crumbed mussels

3 cheese cigars

Flat breads and dip

Salt & vinegar chips

Sweet & salty nuts





## BOOZY BITES & DARK DELIGHTS

I take my (high) tea black....

**\$45pp—up to 50 guests**

Indulge in boozy bites & dark delights. Sweet treats are matched with my specialty sips

Enjoy privately, add on as a station at your event, or visit on weekends

> Includes sweet + savoury bites, your choice of signature cocktail + a glass of my finest champagne

Glass of Mumm NV

Signature cocktail of choice

Triple cheese cigars, ash aioli, honey

Popping plantation rum, truffles

Choc torte, raspberry

Sesame macaron

Whisky & pistachio fudge





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