



FUNCTIONS PACKAGE

What we offer:

Forget Me Not can offer you seated and standing function options, with either sharing finger food or a two course sit down menu.

Full inside venue hire, where a minimum spend of \$2500 is required. Capacity for full venue is 80 guests seated and 100 guests standing.

Half venue option suited to guest numbers between 25 – 40 for sit down only function, where a minimum spend of \$1000 is required.

Courtyard hire option suited to guest numbers between 25-50 seated or 80 standing, where a minimum spend of \$1750 is required.

Minimum spend includes food and drinks, in which drinks are charged on consumption. Earliest start time for functions is 1.00pm and finishing at 4.30pm.

Bookings:

Your booking will only be confirmed once a 25% deposit is provided. We require a confirmation of final numbers and any dietary requirements one week prior to your function date. Any reduction in guest numbers 72 hours prior to the function, will require you to pay for these guests. A cancellation of your function will result with your deposit being refunded in the way of a voucher. This can be used to re-book your function or use within the café for dine-in or catering. If your function is cancelled with less than two weeks' notice, a \$150 cancellation fee will apply, any cancellation with less than 72 hours notice, may lead to forfeiting your entire deposit.

On the Day:

You are welcome to bring your own celebration cake. A cake table can be organised upon request. We can cut your cake and serve on platters at no extra cost. If you wish to have your cake served on plates individually and decorated, it will cost an extra \$2.50 per head. You are welcome to decorate your designated area however we do not allow anything to be mounted to the walls.





TESTIMONIALS

Good evening, I am just sending a message to compliment you on your service and food today present at Beth's 80th birthday.

Your food was fantastic and the best calamari which can always be a hit and miss, your calamari was a melt in your mouth moment.

I will definitely recommend your eatery to my friends which I have already done while driving home tonight. So thank you for allowing us to sample your food. I will definitely be back.

Alice

Just wanted to say a big thank you to you and your team for their efforts on Sunday. Our daughter's first birthday was exactly what we had hoped it to be and even more.

The food was absolutely delicious and the staff were great and exceptionally accommodating. Your staff especially went above and beyond to make sure we had everything we needed.

We look forward to popping in for brunch soon. Thank you again!

Sintiya and Jason

Just wanted to reach out and say a massive thank you for yesterday, all our guests loved the venue and love the food and had very positive things to say about the whole function!

Cherie



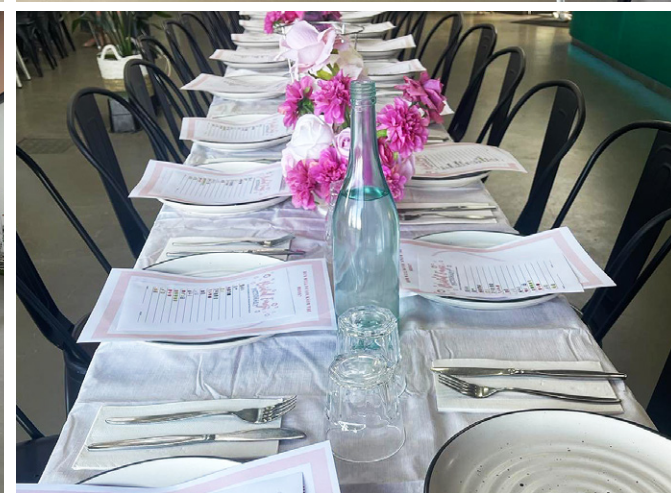
Our half venue set up



Our Courtyard set up



Full venue set up suited for sit down or stand up functions



Our Courtyard set up



FUNCTION PACKAGE ONE

STAND UP COCKTAIL STYLE OR SIT DOWN SHARING FUNCTION

\$39 per person includes 6 items of your choice.

+ Any additional items will be charged at \$5 per person.

Choose a selection of 6 items

- Antipasto platter** – A selection of cured meats, cheeses, olives, red peppers, sundried tomatoes and artichokes. Served with sourdough bread. (1 platter per 8 people)
- Dips** – Hummus, baba ghanoush and labneh served with flat bread. (1 platter per 8 people)
- Bruschetta [VG]** – Tomato, red onion, basil salsa, parmesan cheese, balsamic glaze served on crispy bread. (1 per person)
- Pulled pork sliders** – Slow roasted BBQ pulled pork, coleslaw on a brioche bun. (1 per person)
- Southern fried chicken sliders** – Crispy fried chicken breast, oak lettuce, cheddar cheese, chilli aioli and house made pickles on a brioche bun. (1 per person)
- Beef sliders** – Beef patty, cheddar cheese, tomato sauce, lettuce and chilli aioli. (1 per person)
- Spicy chicken bao buns** - Bao buns with crispy fried chicken, kimchi mayo, mixed seeds and pickled cabbage. (1 per person)
- Vegetarian arancini [VG]** - Roasted pumpkin, feta, pesto and mozzarella. (1 per person)

Children 12 years old and under are \$18 per person

+ Children menu includes nuggets or calamari and chips and a scoop of ice-cream.

+ Please advise of any dietary requirements.

- Salt & pepper calamari [GF]** - Lightly floured with lemon pepper spices served with aioli dressing. (3 per person)
- Chicken skewers [GF]** – Garlic herb marinated chicken thigh fillets served with lemon. (1 per person)
- House battered fish** - Crispy barramundi fillets served with lemon and tartare sauce. (1 per person)
- Soba noodle salad [V] [VG] [GF]** – soba noodles, cabbage, coleslaw, peanuts served with a Asian dressing. 1 per person
- Croquettes [VG]** – Cheese, potato and aioli. (1 per person)
- Lamb kofta** – Lamb kofta skewers servers with mint yogurt. (1 per person)
- Beef meatballs** – Minced beef, parmesan cheese, garlic, parsley, egg, breadcrumbs cooked in a Napoli sauce. (1 per person)
- Stuffed mushrooms** – Mushrooms, sundried tomato, feta, olives, mozzarella served with a pesto sauce. (1 per person)
- Fruit platter [VG] [GF]** –A mx of seasonal fruits. (1 large platter per 15-20 people)

Please note: We do cook more than the portion quantity listed by 15% so no guests miss out on any items.

GF: Gluten Free / **VG:** Vegetarian / **V:** Vegan

BOOKING FORM

Full Name:

Contact Number:

Email:

Function Date:

Function Time:

No of guests:

Quantity of additional food items:

Function occasion:

FUNCTION PACKAGE TWO

SIT DOWN FUNCTION

\$60 includes 2 sharing entrees and 1 rotating main.
Children 12 years old and under are \$18 per person

+ Children menu includes nuggets or calamari and chips and a scoop of ice-cream.

+ Please advise of any dietary requirements.

Choose two entrees from Function Package One and two main options below. Entrees to be served sharing and mains to be served rotating.

- Porterhouse 250 grams (cooked medium)**
Rosemary fried chat potato's in a red wine Jus sauce.
- Grilled chicken**
Garlic Lemon herb tenderloins with sweet potato smash in a creamy mushroom sauce.
- Grilled salmon fillet**
Served with a couscous, chickpea and parsley salad.
- Grilled barramundi fillet**
Served with a radicchio, orange and fennel salad and a cauliflower puree.
- Confit pork belly**
Served with a roasted cinnamon apple, rocket, fennel salad.
- BBQ lamb ribs**
Served with chips and garden salad.
- Risotto [Vegetarian Option]**
Pumpkin, wild mushrooms and sage.
Please advise how many vegetarian dishes are required.
They can also be made to suit a vegan diet.

BOOKING FORM

Full Name: _____

Contact Number: _____

Email: _____

Function Date: _____

Function Time: _____

No of guests: _____

Quantity of additional food items: _____

Function occasion: _____



DRINKS MENU

Drinks charged by consumption. If you wish to reduce your drinks options from the menu, please advise us upon booking your function. We do not allow BYO drinks.

BEER

Corona 355ml 4.5%	9.00
Peroni Red 330ml 4.7%	9.00
Great Northern 330ml 3.5%	8.00
Victoria Bitter 375ml 4.9%	8.00
Balter Hazy IPA 375ml Can 6.0%	11.00
Mountain Goat Lager 375ml Can 4.2%	9.00
Bulmers Original Cider 330ml 4.7%	8.00

COCKTAILS

Mojito	
Rum, Lime, Mint, Sugar, Soda	16.00
Expresso Martini	
Vodka, Kahlua, Coffee	15.00
Aperol Spritz	
Aperol, Prosecco, Soda, Sliced Oranges	14.00
Morning Mule	
Vodka, OJ, Ginger Beer, Lime	14.00
Amaretto Sour	
Amaretto, Lemon Juice, Egg White, Bitters	16.00
Tequila Sunrise	
Tequila, OJ, Grenadine	16.00

WINES

Sparkling	
Wood Park Prosecco King Valley	9.00
White	
Kuku Sauvignon Blanc Marlborough NZ	9.00
Gapsted Moscato Gapsted Vic	8.00
Red	
Pizzini Sangiovese Shiraz King Valley	9.00

COFFEE/TEA/SODA

Coffee	Cup 4.30 / Mug 4.80
Latte, Cappuccino, Flat White, Long Black, Mocha, Piccolo, Decaf.	
Espresso	4.00
Babycino	1.50
Extra shot / Soy / Almond/ Lactose Free Milk / Oat	.50
Tea	4.30
English Breakfast, Earl Grey, Chai, Sencha Green, Lemon & Ginger, Peppermint.	
Wellness Latte	Cup 4.30 / Mug 4.80
Matcha, Turmeric, Chai Vanilla/Spice	
Iced Drinks	7.00
Iced Coffee, Iced Chocolate, Iced Mocha, Iced Chai (Served with ice cream and cream)	
Iced Latte (Ice, coffee, milk)	6.00
Affogato (Ice cream and coffee)	6.00
+ shot of Amaretto	7.00
Milk Shakes	6.50 / Kids 4.00
Chocolate / vanilla / strawberry / caramel	
Soda	4.20
Coca cola, Coke Zero, Sprite, Lift, Fanta, San Pellegrino Mineral Water & Chinotto.	
Bottled Water	4.00

SHAKES/JUICES

Smoothies	8.00
Daisy (White)	
Banana, peanut butter, protein, oats, maple syrup, almond milk.	
Forget Me Not (Blue)	
Mixed berries, peanut butter, cinnamon, banana, almond milk.	
Sunflower (Yellow)	
Mixed berries, peanut butter, cinnamon, banana, almond milk.	
Cold Pressed Organic Juice	7.50
Pure Orange	
100% Valencia oranges	
Botanical	
Apple, spinach, kale, cucumber, celery, lettuce, lemon, ginger	
Antiox	
Apple, raspberry, passion fruit, rhubarb	
Lemon, Lime and Bitters	6.00





GET IN TOUCH

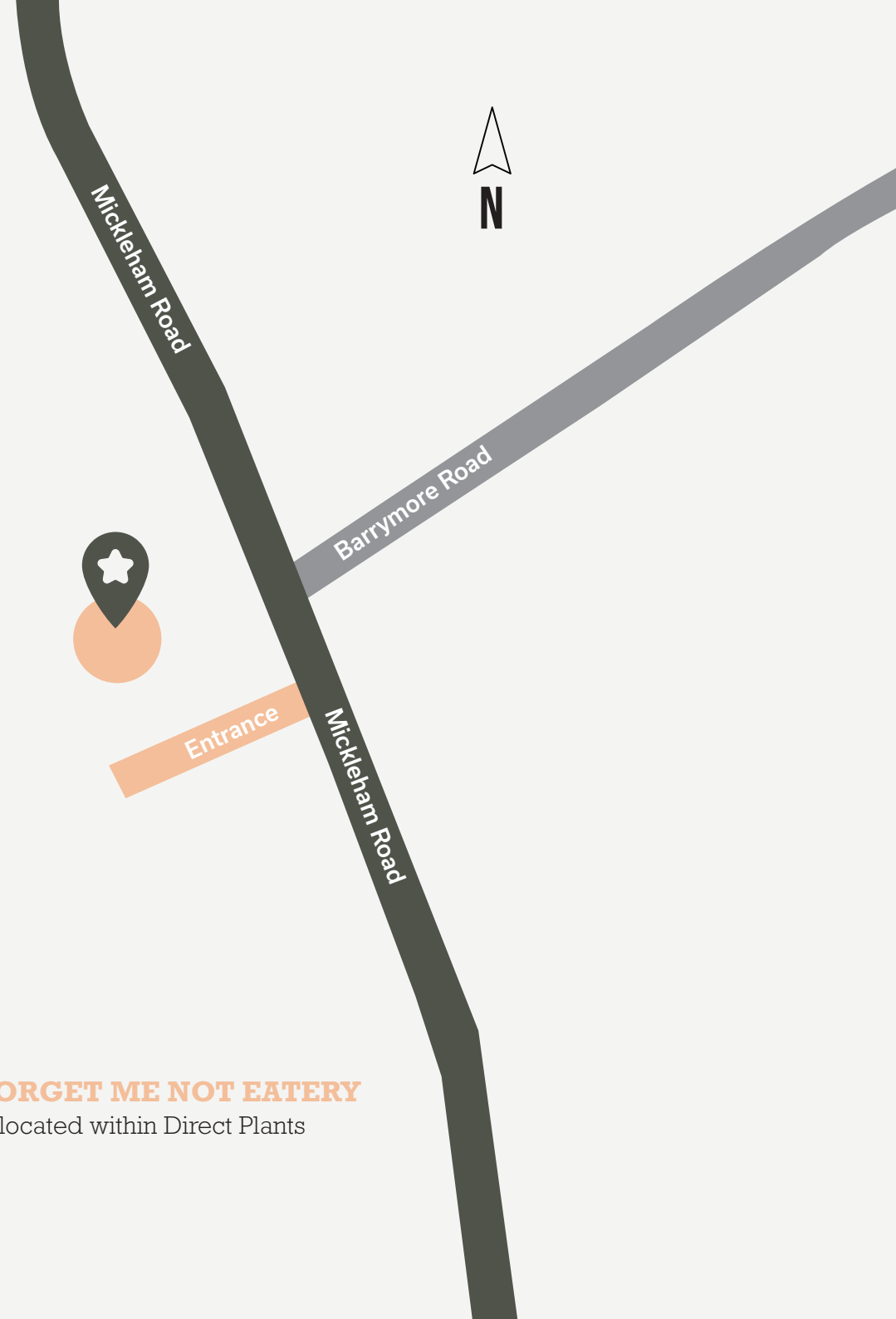
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