



APRIL 2024

FUNCTIONS PACKAGE

What we offer:

Forget Me Not can offer you seated and standing function options, with either sharing finger food or a three or four course sit down menu. Minimum spend includes food and drinks, in which drinks are charged on consumption. Earliest start time for lunch functions is 1.00pm and finishing at 4.30pm. Dinner events start 6pm and finishing at 10pm.

Lunch Events

Full inside venue hire option suited to guest numbers of up to 80 seated and 100 standing, where a minimum spend of \$2500 is required.

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 and up to 80 standing, where a minimum spend of \$1750 is required.

Dinner Events

Full inside venue hire option suited to guest numbers of up to 80 seated and 100 standing, where a minimum spend of \$4500 is required.

If you wish to add the courtyard to your function, an extra \$500 to the minimum spend would be required. The courtyard can be used for extra seating for your guests or can be utilised for event back-drops to host formalities such as speeches and cutting of the cake.

Music: We can offer background music through our speaker system. Alternatively, you can organise live music to be played only in the background. Due to our license restriction, no loud music or dance floor is allowed.

Table set up: All functions are set up with cutlery, paper napkins, glassware and plates. We can offer linen tablecloths and linen napkins for an additional \$1.50 per person. External table centerpieces are allowed, but we ask for them not to be too big to allow enough room for food platters.

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. Back drops are allowed, delivery and set needs to be made an hour prior to your function starting with pick within half an hour of your function finishing.





TESTIMONIALS

I wanted to reach out and let you know how amazing your staff were over the weekend. I don't know their names individually but all the girls that were working with us were so friendly, helpful and always had a smile on their faces, please make sure you tell them how great they were. Even all of our guests were saying the same things. You've got a great bunch of people working for you.

Also all the food was delicious! Thank you for the great hospitality.

Ozlem

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 send you a message to say a big thank you for how my function turned out on Sunday!

Mum and I were really impressed with everything. Kayla and her team on the day were amazing, they were so attentive and on top of everything that the day just ran so smoothly. The food was delicious, drink orders were constantly being taken and checking in that everyone had one, and the venue space was perfect. I have had many compliments and feedback from guests with the same comments so just wanted to pass that on to you and say thanks so much!

Brooke



Our half venue set up



Our Courtyard set up



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

FUNCTION PACKAGE ONE

STAND UP COCKTAIL STYLE OR SIT DOWN SHARING FUNCTION

\$42 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)

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

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



FUNCTION PACKAGE TWO

SIT DOWN FUNCTION

\$60 includes 3 course meal with an option to include dessert for an additional \$10 per head.

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.

Starters (choose one to be sharing)

Add an additional item at \$5 per person.

Antipasto Platter

A selection of cured meats, cheeses, olives, red peppers, sundried tomatoes and artichokes. Served with sourdough bread.

Dips [VG]

Hummus, baba ghanoush and labneh served with flat bread.

Bruschetta [VG]

Tomato, red onion, basil salsa, parmesan cheese, balsamic glaze.

Entrée: (choose two to be served sharing)

Add an additional item at \$5 per person.

Vegetarian Arancini [VG]

Roasted pumpkin, feta, pesto and mozzarella. [1 per person]

Salt & Pepper Calamari [GF]

Lightly floured with lemon pepper spices served with aioli dressing. [3 per person]

Beef Meatballs

Minced beef, parmesan cheese, garlic, parsley, egg, breadcrumbs cooked in a Napoli sauce. [1 per person]

Stuffed Mushrooms [VG]

Mushrooms, sundried tomato, feta, olives, mozzarella served with a pesto sauce. [1 per person]

House Battered Fish

Crispy barramundi fillets served with lemon and tartare sauce. [1 per person]

Mains (choose two to be served alternating)

Chicken Involtni [GF]

Chicken filled with ricotta, spinach and sundried tomato wrapped in prosciutto served with sweet potato mash and broccolini in a mushroom gravy sauce.

Porterhouse 250g [GF]

Porterhouse steak cooked to your liking served with roasted vegetable in a red wine jus or mushroom gravy sauce.

Lamb Shank [GF]

Slow cooked Lamb Shank served with sweet potato mash and broccolini.

Crispy Skin Salmon [GF]

Grilled crispy skinned salmon served with roasted vegetables in a lemon butter sauce.

Pork Belly

Served with braised apple and red cabbage in a cranberry sauce.

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.

Dessert (choose two to be served alternating)

Add an additional \$10 per person.

Baked Cheesecake

with fresh berries.

Tiramisu

Savoiardi biscuits, coffee, cream and mascarpone sprinkled with chocolate cocoa.

Panna Cotta [GF]

with strawberry coulis.

Chocolate Brownie

served warm with vanilla ice-cream.



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%	9.0
Peroni Red 330ml 4.7%	9.0
Great Northern 330ml 3.5%	8.0
Balter Hazy IPA 375ml Can 6.0%	11.0
Mountain Goat Lager 375ml Can 4.2%	9.0
Bulmers Original Cider 330ml 4.7%	8.0
Victoria Bitter 375ml 4.9%	9.0

SPIRITS

Johnnie Red Scotch	10.0
Smirnoff Vodka	10.0
Bacardi Rum	10.0
Mixes: Coke, Coke Zero, lemonade, soda water, OJ	

COCKTAILS

Mojito	
Rum, Lime, Mint, Sugar, Soda	16.5
Expresso Martini	
Vodka, Kahlua, Coffee	15.5
Aperol Spritz	
Aperol, Prosecco, Soda, Sliced Oranges	14.5
Morning Mule	
Vodka, OJ, Ginger Beer, Lime	14.5
Amaretto Sour	
Amaretto, Lemon Juice, Egg White, Bitters	16.5
Tequila Sunrise	
Tequila, OJ, Grenadine	16.5

MOCKTAILS

Strawberry Daiquiri	
Frozen strawberry, lime juice, sugar syrup, mint, soda	10.0
Virgin Tequila Sunrise	
OJ, Grenadine, sliced orange	10.0

WINES

Sparkling	
Wood Park Prosecco King Valley	10.0
White	
Habitat Sauvignon Blanc South East Australia	9.5
Gapsted Moscato Gapsted Vic	8.5
Red	
Habitat Shiraz South East Australia	9.5

COFFEE/TEA/SODA

Coffee	Cup 4.30 / Mug 4.8
Latte, Cappuccino, Flat White, Long Black, Mocha, Piccolo, Decaf.	
Espresso	4.0
Babycino	1.5
Extra shot / Soy / Almond/ Lactose Free Milk / Oat	.50
Tea	4.3
English Breakfast, Earl Grey, Chai, Sencha Green, Lemon & Ginger, Peppermint.	
Wellness Latte	Cup 4.3 / Mug 5.3
Matcha, Turmeric, Chai Vanilla/Spice	
Iced Drinks	7.5
Iced Coffee, Iced Chocolate, Iced Mocha, Iced Chai (Served with ice cream and cream)	
Iced Latte (Ice, coffee, milk)	6.5
Affogato (Ice cream and coffee)	6.5
+ shot of Amaretto	13.5
Milk Shakes	7.0 / Kids 4.5
Chocolate / vanilla / strawberry / caramel	
Soda	4.2
Coca cola, Coke Zero, Sprite, Lift, Fanta, San Pellegrino Mineral Water & Chinotto.	
Bottled Water	4.0

SHAKES/JUICES

Smoothies	9.0
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	8.5
Pure Orange	
100% Valencia oranges	
Botanical	
Apple, spinach, kale, cucumber, celery, lettuce, lemon, ginger	
Antiox	
Apple, raspberry, passion fruit, rhubarb Lemon, Lime and Bitters	





GET IN TOUCH

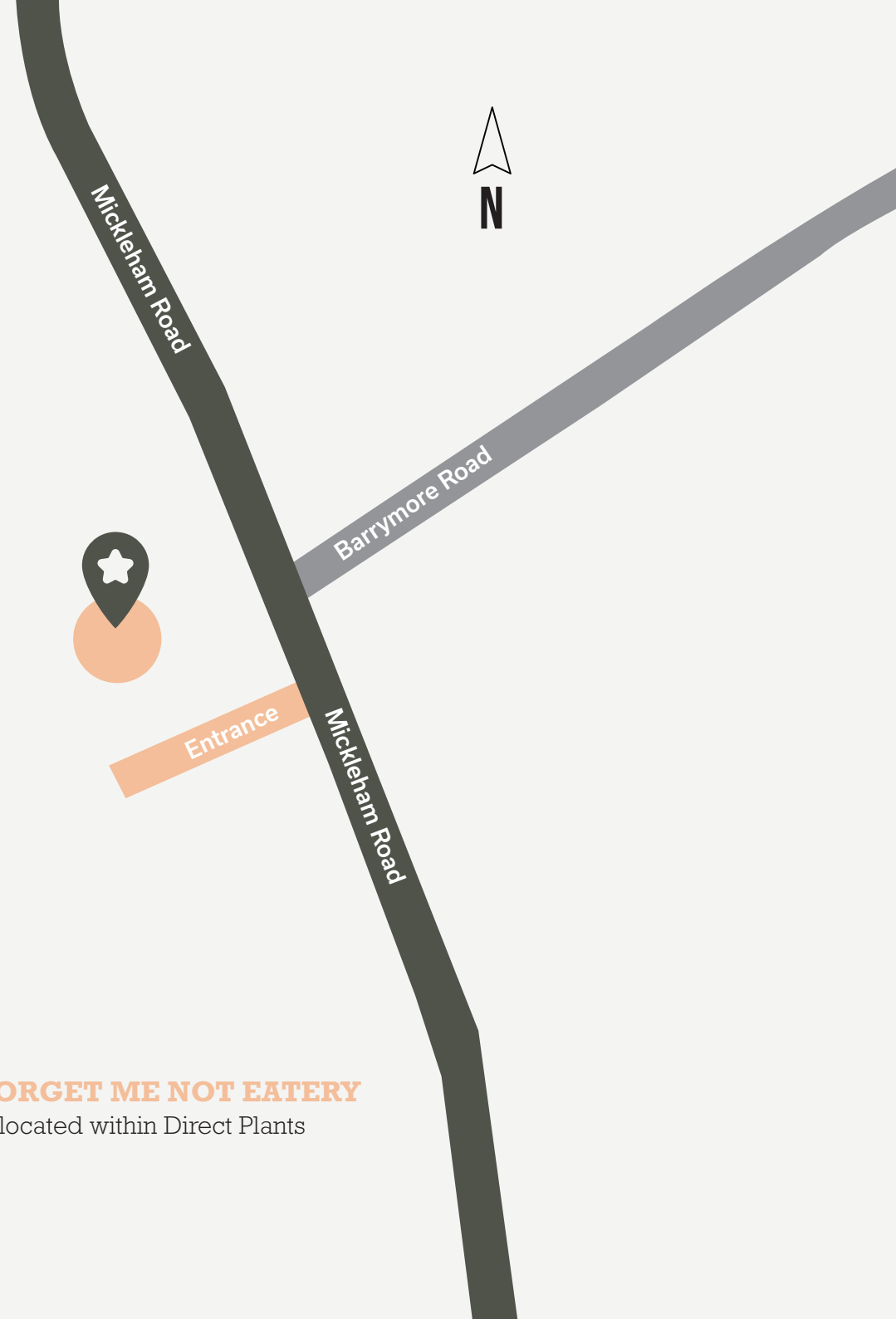
FORGET ME NOT EATERY

595 Mickleham Rd, Greenvale VIC 3059

T: 03 9333 2575

info@forgetmenoteatery.com.au

www.forgetmenoteatery.com.au



FORGET ME NOT EATERY

is located within Direct Plants