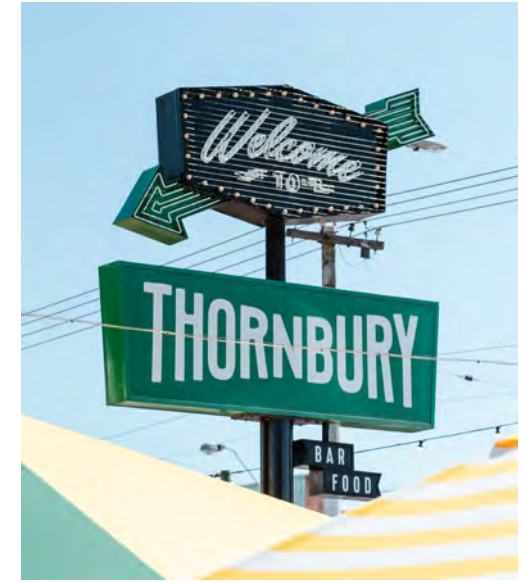


Welcome
= TO =
THORNBURY
FUNCTIONS & EVENTS

“Can never go wrong here. Good food, drink and atmosphere.”



WELCOME TO THORNBURY IS NORTHSIDE'S HOME OF FUN, NO-FUSS SOCIAL GATHERINGS.

Bathed in neon and beer, the drinks are cold, food rotating and the service always friendly.

There's a heap of different public, private and semi-private spaces available to hire out across the precinct whether it's under the heaters of the beer garden, through the doors of The Greenhouse or in our retro Arcade.

Please speak with our function team for more information on choosing the best package for your event.

520 High Street, Northcote 3070
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1

OUR SPACES



THE SHOWROOM

Previously a car showroom many moons ago, our showroom is located at the front of the venue with its own private entrance from High Street.

A cosy, welcoming space with brown leather couches, copper bar and black steel finishes.

The room has its own stage, PA system and microphone for birthdays and speeches as well as a floor to ceiling glass sliding door to divide the room into two separate function space for smaller groups - the Cocktail Lounge and the Showroom Bar.



BOOK A TOUR
ENQUIRE

The floor plan diagram shows the layout of the Showroom and Cocktail Lounge. The Showroom area includes a bar, a stage, and a PA system. The Cocktail Lounge area includes seating and a private bar. The diagram also indicates the location of the Showroom Bar and the Showroom Lounge.

✓	✓	✓	✓	✓	✓
Cocktail 200	Seating 50	Private Bar	AV: Mic + TV	Wheel-chair access	Private Bathroom

THE GREENHOUSE

Perfect for milestone birthdays, wedding ceremonies and receptions, team building days or a corporate party. The Greenhouse is a super flexible industrial warehouse space for larger events.

The space can be set up to cater a sit down meal for up to 200 guests or cocktail style for up to 500. Separate from the hustle of the famous Welcome to Thornbury beer garden, The Greenhouse has its own private bar, bathrooms and AV system.



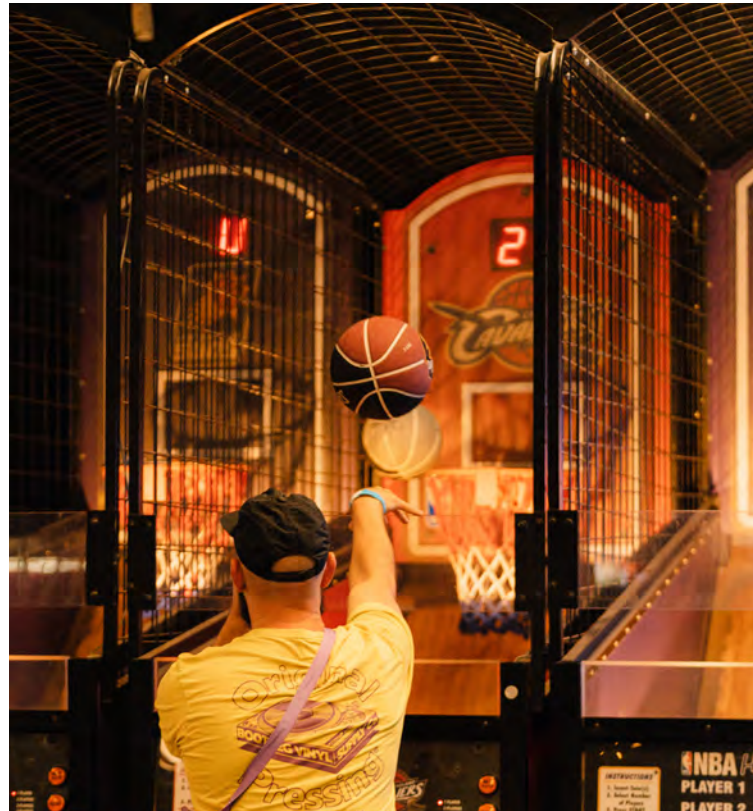
BOOK A TOUR
ENQUIRE

✓	✓	✓	✓	✓	✓
Cocktail 400	Seating 180	Private Bar	AV: Mic + TV	Wheel-chair access	Private Bathroom

THE ARCADE

A fully private space, The Arcade is perfect for the big kids, with the biggest collection of retro arcade games in Melbourne. With over 90 games to choose from, ranging across Pinball, Space Invaders, Mortal Kombat, Pac-Man, Dance Dance Revolution, air hockey and pool.

The space can be hired out exclusively for your next party, team event or Bucks. We can create packages with custom tokens and cards to keep your guests entertained. Fully licensed, you can spend your whole event in The Arcade, there's always the option to add on drinks and food in the beer garden or main bar to continue your celebrations.



BOOK A TOUR
ENQUIRE

✓	X	X	X	✓	X
Cocktail 80	Seating N/A	Private Bar	AV: Mic + TV	Wheel-chair access	Private Bathroom

THE DECK

The Deck is a semi-private space located just next to the main entrance of the precinct. Bookable for groups of 20-65 who are after their own private space without losing all of the vibes and access to the bar and food trucks that you get from our sunny beer garden. Catering is available and the space has a retractable roof and outdoor heaters for guaranteed good times through all of Melbourne's seasons.



BOOK A TOUR
ENQUIRE

✓	✓	✗	✓	✗	✗
🍸	🪑	🍺	📺	♿	🚽
Cocktail 65	Seating 40	Private Bar	AV: Mic + TV	Wheel-chair access	Private Bathroom

THE COURTYARD

Smack bang in the heart of the beer garden with its own outdoor bar, the courtyard is a space with a mix of high garden tables, bar stools and bench seats.

Outdoor heating, tv screen and coverage means it's perfect all year round.



BOOK A TOUR
ENQUIRE

✓	✓	✗	✓	✓	✗
Cocktail 50	Seating 40	Private Bar	AV: Mic + TV	Wheel-chair access	Private Bathroom

CONTAINER BAR

A party oasis off to the side of the beer garden. The container bar is the perfect place to book for your next warm weather shindig and enjoy all of the good vibes Welcome to Thornbury has to offer.



BOOK A TOUR
ENQUIRE

✓	X	✓	X	✓	X
Cocktail 80	Seating 40	Private Bar	AV: Mic + TV	Wheel-chair access	Private Bathroom

WHOLE BEER GARDEN

Combining the best of our entire beer garden including The Courtyard, The Deck and The Container Bar, This outdoor space can be booked for groups of up to 350 all summer long.



BOOK A TOUR
ENQUIRE

✓	✓	✓	✓	✓	✗
Cocktail 350	Seating N/A	Private Bar	AV: Mic + TV	Wheel-chair access	Private Bathroom

WHOLE VENUE

There's a heap of different public, private and semi-private spaces available to hire out across the precinct whether it's under the heaters of the beer garden, through the doors of The Greenhouse or in our Arcade.



BOOK A TOUR
ENQUIRE

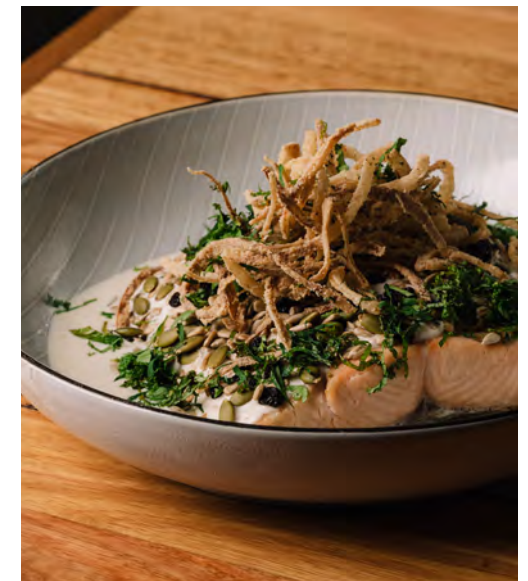
✓	✓	✓	✓	✓	✓
Cocktail 1500	Seating 300	Private Bar	AV: Mic + TV	Wheel-chair access	Private Bathroom

2

FOOD PACKAGES



Our food packages caters to every style of event, whether it's a casual cocktail gathering or elegant banquet-style sit-down affair.



SMALL EATS PACKAGES

Our small eats food packages are customisable to perfectly suit your occasion's needs.

Individually priced items

Small eats - \$6 per piece
(pork bao & Cheese burger \$7 per peice)

Substantials - \$9 per piece
(Lamb shoulder & beef burrito bowl \$10 per peice)

Minimum of 20 guests
Seasonal menu changes may apply

Small eats packages

Pricing

Hungry
\$45 per person
5 small eats + 2 substantials

Starving
\$55 per person
7 small eats + 2 substantials

Famished
\$65 per person
5 small eats + 4 substantials

Dietaries

GF-Gluten free

V-Vegetarian

VG-Vegan

DF-Dairy free

GFO-Gluten free option

VO-Vegetarian option

VGO-Vegan option

DFO-Dairy free option



MENU SMALL EATS

Small eats

Pricing

Small eats - \$6 per piece
(pork bao & Cheese burger \$7 per peice)

Packages

Hungry

\$45 per person
5 small eats + 2 substantial

Starving

\$55 per person
7 small eats + 2 substantial

Famished

\$65 per person
5 small eats + 4 substantial

Minimum of 20 guests
Seasonal menu changes may apply.

Served Cold

- Goat's cheese, pea and pancetta tart ^(VO)
- Watermelon bites topped with feta cheese and mint ^{(V) (GF)}
- Tuna tataki on a sesame wafer ^{(GF) (DF)}
- Avocado tostada with salsa macha ^{(GF) (VG) (DF)}
- Black Trevally ceviche totopo with mojo verde ^{(GF) (DF)}
- Corn fritters with almond cream ^{(GF) (VG) (DF)}
- Sesame tofu skewer with soy mushroom ^{(GF) (VG) (DF)}
- Roast beef on toasted baguette with mustard mayonnaise ^(DF)

Served Hot

- Mexican cheese croquette with smoked capsicum aioli ^{(GF) (V)}
- Southern fried chicken topped with aioli and pickles ^{(GF) (DF)}
- Falafel slider with beetroot hummus ^{(VG) (GFO) (DF)}
- Sausage rolls with tomato chutney
- Glazed pork belly bao with red cabbage and red curry mayonnaise ^(DF)
- Cauliflower pakora with mango chutney ^{(GF) (VG) (DF)}
- Classic beef and gravy pie with tomato chutney
- Cheeseburger slider with American cheese, pickles and burgersauce ^(GFO)
- Vegetable samosa with mango chutney ^(V)
- Hot chips ^{(VG) (GF)}



MENU SUBSTANTIALS

Substantials

Pricing

Substantials - \$9 per piece
(Greek lamb & beef brisket \$10 per peice)

Packages

Hungry

\$45 per person
5 small eats + 2 substantials

Starving

\$55 per person
7 small eats + 2 substantials

Famished

\$65 per person
5 small eats + 4 substantials

Minimum of 20 guests
Seasonal menu changes may apply

- Classic fish and chips with house made tartare ^{(GF) (DF)}
- Chicken parmigiana served with chips
- Chilli - salt calamari with an Asian herb salad and nouc cham ^{(GF) (DF)}
- Potato gnocchi with tomato sugo and pangrattato ^(V)
- Falafel with Greek salad and beetroot hummus ^{(GF) (VG) (DF)}
- Smoked beef brisket with apple slaw and house made BBQ sauce ^{(GF) (DF)}
- Greek style lamb souvlaki cups with tzatziki and pita ^(GF0)
- Slow cooked cherry tomato penne with olive crumb ^{(VG) (DF)}
- Poutine with cheese curds and house made gravy



ADD ON

Food package add on

Grazing tables

\$800 per table - Serves 50

Cheese & charcuterie

A selection of 3 cheese and cured meats served with bread, crackers, pickles, olives, nuts and seasonal fruit.

Cheese & antipasto

A selection of 4 cheese with grilled vegetables and dips, served with bread, crackers, pickles, olives, nuts, and seasonal fruit.

Mixed desserts

Baked sweets (lemon tarts, chocolate brownies and donuts) served with an assortment of lollies and chocolates.

Kids meals

\$15 per person

Chicken nuggets and chips

Fish and chips

Sausage rolls with tomato sauce

Cheesy pasta

Spaghetti Bolognese



FOOD PACKAGES BANQUET

Our banquet menu is presented on tables in a designated guest self-service area.

Please ask our staff about changing to a share-style menu where dishes are placed in the centre of the table for each course.

Banquet menu

Pricing

Peckish

\$55 per person

2 smalls, 2 mains, 3 sides

20+ guests

Ravenous

\$75 per person

3 smalls, 3 mains, 3 sides

20+ guests

**Lamb main incurs an additional \$5 per package*

Dietaries

GF-Gluten free

GFO-Gluten free option

V-Vegetarian

VO-Vegetarian option

VG-Vegan

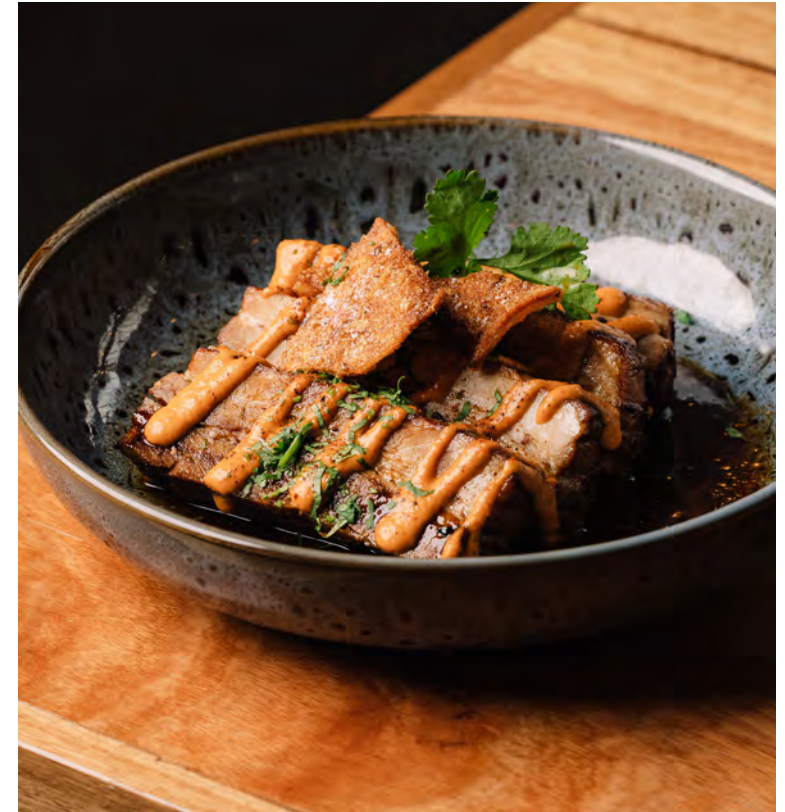
VGO-Vegan option

DF-Dairy free

DFO-Dairy free option

Minimum of 20 guests

Seasonal menu changes may apply



MENU BANQUET

Banquet menu

Pricing

Peckish

\$55 per person
2 smalls, 2 mains, 3 sides
20+ guests

Ravenous

\$75 per person
3 smalls, 3 mains, 3 sides
20+ guests

**Lamb main incurs an additional \$5 per package*

Smalls

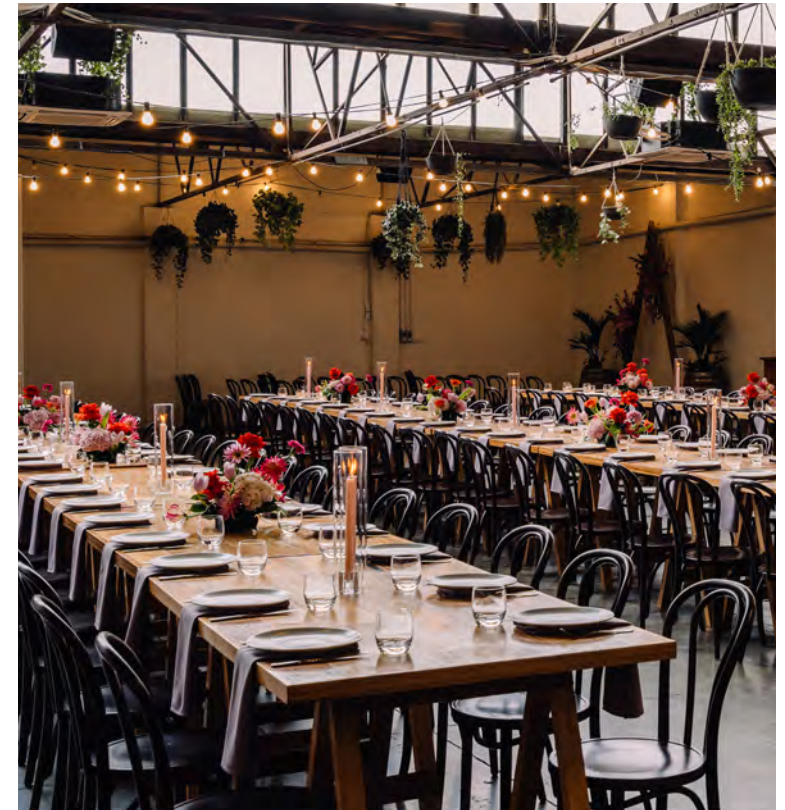
Chilli - salt calamari with an Asian herb salad and nouc cham ^(GF, DF)
Caprese salad with heirloom tomato, buffalo mozzarella and basil ^(V,GF)
Southern fried chicken with aioli and pickles ^(GF, DF)
Miso glazed eggplant with crispy onions and chimmichurri sauce ^(VG,DF)
Corn fritters with almond cream, sumac and chilli jam ^(VG, DF, GF)
Thai beef salad with nouc cham dressing ^{(DF) (GF)}
Charred broccolini with almond cream and citrus glaze ^(VG, DF, GF)

Mains

Greek lamb shoulder with Tzatziki ^(GF, DFO)
Smoked beef brisket with house made BBQ sauce ^(GF, DF)
Glazed twice cooked pork belly with red curry dressing ^(GF, DF)
Potato gnocchi with tomato sugo and pangrattato ^(DF, V)
Baked salmon fillet with salsa verde and fried capers ^(GF)
Slow cooked cherry tomato penne with olive crumb ^(VG, DF)
Sweet potato Madras curry ^(VG, DF, GF)

Sides

Garden salad ^(GF, DF, VG)
Crunchy potatoes with rosemary salt ^(GF, DF, VG)
Sweet potato wedges with chilli salt and sour cream ^(DF, V)
Mediterranean pasta salad with seasonal green pesto ^(V)
Mac and cheese
Apple and red cabbage slaw ^(VG, DF, GF)
Moroccan cous cous and sweet potato salad ^(VG, DF)



3

**BEVERAGE
PACKAGE**



Our drink packages cater to memorable moments, raising a glass, making a toast and cheers-ing.



BEVERAGE PACKAGES

Our beverage packages are designed to complement our food offering, and cater to your individual event's requirements.

Basic package

Pricing per person

3 hr-\$55
4 hr-\$65
5 hr-\$75

Inclusions

1 x tap beer	1 x prosecco
1 x tap cider	1 x white wine
1 x light beer (bottle)	1 x red wine

Upgraded

Pricing per person

3 hr-\$65
4 hr-\$75
5 hr-\$85

Inclusions

2 x tap beer	1 x prosecco
1 x tap cider	2 x white wine
1 x light beer (bottle)	2 x red wine

Premium

Pricing per person

3 hr-\$85
4 hr-\$95
5 hr-\$105

Inclusions

5 x tap beer	3 x white wine
1 x tap cider	3 x red wine
1 x light beer (bottle)	1 x rosé
1 x zero Alc. beer (bottle)	1 x moscato
1 x prosecco	

Please note that the beverage list is subject to change. Confirmation of the menu will be confirmed closer to your booking date.

ADD ON

Our beverage packages add-ons, feature a carefully curated selection of drinks to upgrade your special occasion.

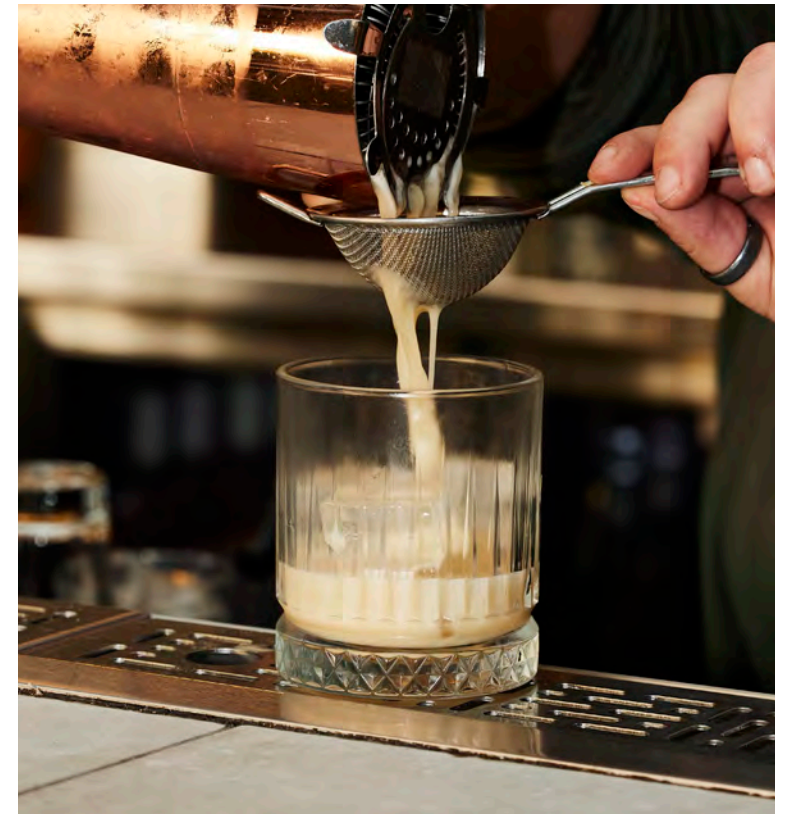
Non-alcoholic add on

non- alcoholic drinks package (soft drink and juice)	\$15 per person
House craft sodas	\$6 each
Tea and coffee station	\$2.50 per person

After dinner

Butterscotch Schnapps	\$10 each
Limoncello	\$11 each
Sambuca	\$12 each
Aperol Spritz	\$16 each
Espresso Martini	\$20 each
Old Fashioned	\$24 each

Please note that the beverage list is subject to change. Confirmation of the menu will be confirmed closer to your booking date.



ADD ON

Cocktail add on

Classics

Margarita - Tequila, Tiple Sec and lime juice	\$18
Whisky Sour - Whiskey, lemon juice, wonderfoam	\$21
Amaretto Sour - Disaronno Amaretto, lemon jucie, wonderfoam	\$21
Seasonal Mojito - White rum, soda, mint, lime and seasonal fruits	\$21

To finish

Espresso Martini - Vodka, Kahlua and house-made cold brew	\$20
Negroni - Four Pillars Gin, Campari, sweet Vermouth	\$22
Woodford Old Fashioned - Bourbon, bitters and orange	\$24

Cocktail Jugs

\$45 each / \$16 glass

Aperol Spritz - Aperol, sparkling wine, soda and fresh orange
Pimms - Pimms, lemonade, mint and fresh seasonal fruits
WTT Sangria - Licor 43, red wine, lemonade and fresh seasonal fruit (min. 5 jugs order)

Mocktails

Strawberry Sunset - Strawberry puree with lemonade and lime	\$9
Tropical Punch - cranberry, apple and pineapple juice	\$8

Please note that the beverage list is subject to change. Confirmation of the menu will be confirmed closer to your booking date.



Information & Enquires

Welcome to Events Team
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+ 03 9020 7940
welcometothornbury.com

Welcome
= TO =
THORNBURY