



the boot
factory

1-3/19 Pentridge Boulevard Coburg
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• **Function Package** •



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Function Hire

Set in the grounds of Pentridge Prison, Coburg, the Boot Factory is steeped in history. The building dates back to the 1850's where well-behaved prisoners in the penitentiary worked making shoes and boots for the prison guards. Now a family owned cafe, the building has been carefully restored retaining many of its original features; the setting is an iconic space nestled below the guard tower and looming walls of the prison facade.

The Boot Factory is renowned for its well-loved, handmade meals - dishes are transformed by our team of classically trained chefs using only the best ingredients and time honoured traditions. Suitable for special occasions, parties, and more formal gatherings, The Boot Factory has been thoughtfully designed to create an atmosphere second to none.

The VENUE

If you're having a celebration and you need the whole venue, we'll welcome your party with a team of chefs, bartenders and waiters that will make it a night to remember.

Capacity: Seated 80 Standing 110

Minimum Spend: Weekday \$2000 Weekend \$3000

The BAR

Perfect for a birthdays, anniversaries, or any other special occasion. It's always good to be near the bar! This area can be transformed in to a comfy space with arm chairs or it can be completely cleared leaving a great open area!

Capacity: Seated 45 Standing 50

Minimum Spend: Weekday \$1500 Weekend \$2500





The BACK BAR

A large area that offers the warmth and atmosphere that The Boot Factory has to give, perfect for a private party or a sit-down meal.

Capacity: Seated 50 Standing 50

Minimum Spend: Weekday \$1500 Weekend \$2500

The LOFT

The Loft is the cosiest place in Melbourne for a function. Decked out in a retro style, it suits breakfast, lunch or dinner as well as a standing canape, cocktail function or corporate events during the week. Featuring a separate music system, a projector and screen, and air conditioning, the occasion is all yours! This versatile space is also ideal for business events, please see our corporate packages to find out more.

Capacity: Seated 30 Standing 40

Minimum Spend: Lunch Weekday \$300 Weekend \$700
After 5pm Weekday \$1500 Weekend \$2000



CANAPE MENU

\$19 PP – Choose 2 'On Arrival', 1 'Starter' and 1 'Grazing Dish'
\$24 PP – Choose 2 'On Arrival', 2 'Starters' and 1 'Grazing Dish'
\$30 PP – Choose 2 'On Arrival', 2 'Starters' and 2 'Grazing Dishes'

ADD 1 sweet canapé for \$6 per person

ON ARRIVAL

Bocconcini, tomato, basil, balsamic on toasted turkish bread (v)
Pea and halloumi arancini
Spicy salami, blue cheese, and roast red pepper blinis
Confit duck spring rolls with spiced plum sauce
Tempura prawn with lemon & garlic aioli

STARTERS

House cured salmon on toasted rye, soused red onion & dill crème
Middle eastern lamb kofta, tzatziki dipping sauce (gf)
Black bean, pico de gallo, guacamole, tostada (v) (gf)
Smoked chicken drumettes coated in a bbq glaze (gf)
Spinach & ricotta pastry rolls with tomato relish (v)
Mini sweet potato, red pepper & leek quiche (v)

GRAZING DISHES

Wagyu beef sliders in brioche buns with iceberg, cheddar & aioli
Cocktail pork hot dogs in brioche roll with cheddar and house made chili tomato relish
Moroccan spiced calamari with lime and coriander aioli
Fish 'n' chip cones with crumbed fish and beer battered chips

**We aim to cater for everyone, so please let us know of any dietary requirements.*

(DF) – Dairy Free (GF) – Gluten Free (V) – Vegan
(VEG) – Vegetarian (VO) – Vegan Option
All menus are subject to seasonal changes



SWEETS

Cakes by Little Bertha

Berry Velvet Cake (GF)
Pistachio & Raspberry Teacake (GF)
Vanilla & Strawberry Teacake
Coffee & Hazelnut Honeycomb Torte (GF)

Raw Slices by Eat Well Co

(RAW, ORGANIC, PALEO, V, GF, DF)
Jaffa Orange Cheezecake
Raspberry & Coconut
Salted Caramel
Snickers

**B.Y.O Cake - we can portion & plate for your guests \$35.00*

SHARING PLATTERS

(Up to 6 guests)

\$25 each

Beer battered chips with rosemary salt, aioli
Sweet potato chips with rosemary salt, chipotle aioli

\$30 each

Selection of house-made dips & toasted turkish bread
Fruit platter - selection of seasonal fruits

\$35 each

Cheese - soft, hard & blue, fig jam & grapes
Antipasto - olives, cured meats, dips, crudités & marinated bocconcini

**Celebrate with freshly prepared,
locally sourced, quality food and experience
a part of Pentridge you don't want to leave.**

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SITDOWN MENU

Premium MENU

\$45 per guest

Entrées - (To Share)

Antipasto platter, cured meats, dips & turkish bread

Mains - (Choice of either)

Braised Lamb shank with garlic mash and roasted vegetables
Char-grilled atlantic salmon, salsa verde, crab meat, grilled corn, cherry tomato, pickle kohlrabi potato hash
Truffle mushroom risotto, assorted vegetables, chargrilled asparagus

Sides

Roasted kipfler potatoes with rosemary sea salt and confit garlic
Burnt butter green beans and toasted almond flakes

Desserts - (Choice of either)

Sticky date pudding with butterscotch sauce and house-made vanilla bean ice cream
Coconut panna cotta with mixed berry compote

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SITDOWN MENU

Deluxe MENU
\$55 per guest

Entrées – (To share)

Antipasto platter, cured meats, dips & turkish bread
Heirloom tomato & burrata cheese bruschetta
Moroccan spiced calamari, coriander & lime aioli

Mains – (Choice of either)

Chargrilled 250g sirloin steak (served medium), cauliflower & horseradish purée, red wine beef jus
Market fish, prawn & tarragon crust, creamy herb polenta, infused chilli oil
Truffle mushroom risotto, assorted vegetables, chargrilled asparagus

Sides

Roasted kipfler potatoes with rosemary sea salt and confit garlic
Burnt butter green beans and toasted almond flakes

Desserts – (Choice of either)

Sticky date pudding with butterscotch sauce and house-made vanilla bean ice cream
Coconut panna cotta with mixed berry compote

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Premium drinks package

\$28 per person for 2 hours
\$36 per person for 3 hours
\$42 per person for 4 hours

Sparkling

Dal Zotto Pucino Prosecco (King Valley, VIC)
Mojo Moscato (Langhorne Creek, SA)

&

Choice of 1 White & 1 Red
Norfolk Rise Pinot Grigio (Limestone Coast, SA)
Crowded House Sauvignon Blanc (Marlborough, NZ)
Cake "Archibottle" Shiraz (Maclaren Vale, SA)

FB Malbec (Argentina)

&

Coldstream Apple Cider

Furphy

Carlton Draught

Hawkers Pilsner

&

Soft Drinks, Bottled Juices, Mineral Water

&

Tea and Coffee

**Spirits & mixers can be included in the drinks package for an additional \$8pp*

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