

CAPTAIN BAXTER



EVENT SPACES

CAPACITIES

	Dining Room	Dining Room + Palm Room	Palm Room	Atrium	Dining Room + Palm Room + Cocktail Bar	Exclusive
Cocktail	50	70	-	60	90	160
Seated	-	-	18	40*	-	-



ATRIUM

A premium space boasting a private balcony, the Atrium is perfect for overlooking Port Phillip Bay.



PALM ROOM

An intimate high bar area, ideal for smaller seated events of 16 - 18 guests.



DINING ROOM

A semi-private dining space overlooking South Beach Reserve, featuring its own private balcony.



COCKTAIL BAR

Captain Baxter's Cocktail Bar is the perfect addition to the Dining Room and Palm Room, for larger cocktail events.

EXCLUSIVE

Exclusive bookings are available on request, please ask your event coordinator for more information.

**Subject to seasonality*



BAXTER BANQUET

60.0 PER HEAD

Served to the table to share

Tuna sashimi, ponzu & wasabi *(gf)*

Potato cakes, saltbush, yuzu kosho mayo *(v)*

Pork & chive wontons, soy, black bean, sesame *(n)*

Fried tofu, sesame, charred snake beans, sugar snap salad *(vg)*

Charcoal chicken, Tasmanian black pepper sauce & hand baos

(v) vegetarian (gf) gluten friendly (vg) vegan (n) contains nuts



BOUJEE BRUNCH

69.0 PER HEAD

Luxuriate your life with a seaside Boujee Brunch at Captain Baxter!

Saturdays & Sundays

12pm - 2pm

2hrs Bottomless Spritz, Sparkling, Wine & Beer
Baxter Brunch Banquet (Vegan Banquet available)*

BAXTER BRUNCH BANQUET

Served to the table to share

Tuna sashimi, ponzu & wasabi (gf)

Fried chicken bao, kewpie mayo & coriander

Tingling prawn & ginger dumpling, Szechuan chilli oil (gf, n)

'Bang Bang' chicken, sesame, peanut, coriander & cold buckwheat noodle salad

Aylesbury duck, green garlic, plum sauce & pancakes

VEGAN BANQUET

Served to the table to share

Potato cakes, saltbush (vg)

Tingling vegetable dumplings, szechuan chilli oil (vg, gf)

Miso eggplant hand bao (vg)

Fried tofu, sesame, charred snake beans, sugar snap salad (vg, gf)

Young cauliflower, miso, furikake (vg, gf)

BOTTOMLESS BEVS FOR 2HRS

Aperol Spritz - Aperol, prosecco, soda

Summer Blush Spritz - pink gin, cranberry juice, prosecco, lime, soda

Mimosa - Prosecco, orange juice

Sparkling // Wine // Beer // Mocktails

(v) vegetarian (gf) gluten friendly (vg) vegan (n) contains nuts

**Whole table must dine on the same menu*

Please note: no menu alterations can be made, including alterations for dietary restrictions

We practice responsible service of alcohol



CANAPÉS

COCKTAIL PARTY PACKAGES

2-4 hr event

\$50 per head – 3 x cold canapes, 3 x hot canapes, 1 x bao, 1 x stick
\$60 per head – 3 x cold canapes, 3 x hot canapes, 2 x bao, 1 x stick

4-6 hr event

\$74 per head – 3 x cold canapes, 3 x hot canapes, 2 x bao, 1 x stick, 1 x grazing

1 piece per person, minimum 20 pieces per item

CANAPÉS COLD 5.0

Appellation oyster, condiments
Tuna, smoked ponzu, wasabi
Seaweed crackers, eggplant, sesame (v, gf)
Chicken rice paper rolls, vermicelli, hot mint (gf)
Vietnamese-style raw beef, betel leaf 🍴 (gf)
Assorted seafood & vegetarian sushi handrolls (gf)
Enoki mushroom rice paper rolls (gf)

BAO 10.0

Peking duck, cucumber, smoked oyster sauce
Crispy roast pork, salt pickled daikon, chilli
Tonkatsu eggplant, roasted sesame, coriander (v)
Fried chicken, kewpie, cucumber, coriander

GRAZING 14.0

Salt & pepper tofu, blistered snake beans, roasted sesame (gf, vg)
Duck, sesame, cold buckwheat noodle salad
White cut chicken, green mango, pawpaw, nuoc cham dressing (gf)
Hot and numbing calamari, aromatic herbs 🍴🍴
Black vinegar and pepper pork adobo, sticky rice

CANAPÉS HOT 6.0

Pork & prawn sesame fry bread
Fried potato cakes, saltbush, yuzu kosho mayo (v)
Pork and chive wonton, black vinegar, chilli
Korean fried chicken, kimchi spice 🍴
Prawn in tofu skin (gf)
Duck meatball, tare sauce
Roast Peking duck in Chinese pancake
Tingling prawn dumpling (gf)

STICKS 7.0

Otway shiitake, mushrooms tare (v)
Malay pork satay (gf)
Isan BBQ chicken, hot & sour 🍴

SWEET TREATS 4.5

Peanut & cherry ripple ice-cream sandwich (gf)
Matcha & white chocolate fudge (gf)
Pandan cream puff (v)
Yuzu meringue tart (v, gf)
Native berry sorbet cone (v)



WINES

We recommend pre-selecting a sparkling, a white and a red

Tap beer, soft drinks and mineral water will be available.

Please contact your coordinator for a full wine list.

SPARKLING & CHAMPAGNE

Ca' di Alte, Veneto, ITA	Prosecco	55.0
Chandon Blanc De Blanc, Coldstream, VIC	Brut	70.0
Veuve Cliquot, Champagne, FR	Brut	115.0

WHITE

Jim Barry The Atherley, Clare Valley, SA	Riesling	54.0
Artigiano, Veneto, IT	Pinot Grigio	52.0
Palliser, Martinborough, NZ	Sauvignon Blanc	58.0
Mount Macleod, Gippsland, VIC	Chardonnay	60.0

ROSÉ

Lost Buoy Grenache, McLaren Vale, SA	Rosé	58.0
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RED

First Creek, Hunter Valley, NSW	Pinot Noir	55.0
Alpha Box & Dice Palmetto, McLaren Vale, SA	Shiraz	65.0
Mojo, Barossa Valley, SA	Cabernet Sauvignon	58.0



COCKTAILS

SUMMER SPRITZ 16.0

Aperol Spritz

Aperol, prosecco, soda, orange

Pampelle Spritz

Pampelle, prosecco, lime, grapefruit

Ink Gin Spritz

Husk Distillery gin, prosecco, lime, soda, blueberries, mint

Summer Blush Spritz

Pink gin, strawberry liqueur, cranberry juice, prosecco, lime, soda

1LTR CARAFES 38.0

Pimm's

Pimm's No1, lemonade, fresh fruit, mint

Sangria

Cointreau, red wine, orange, brandy

A Garden in England

Ink Gin, prosecco, lemon, lavender sugar, fresh fruit, mint

Summer in Vietnam

Cucumber, Vietnamese mint, Zubrowka Bison Grass vodka, elderflower liqueur, lime, apple juice, apple cider

SIGNATURE COCKTAILS 22.0

Pornstar Martini

Vanilla vodka, passionfruit liqueur, passionfruit purée, vanilla sugar syrup.

Prosecco palate cleanser.

Gunpowder Margarita

Smoky mezcal, Cointreau, fresh lime, agave, smoked black sea salt rim

CLASSIC COCKTAILS UPON REQUEST

BOOKING GUIDELINES

Menu Selection

All menu items are subject to change according to seasonality and availability.

Menu selections, guest numbers and dietary requirements must be received a minimum of 10 days prior to the event date.

Melbourne Hospitality People (MHP) kitchens contain nuts, shellfish and other allergens. Traces of these may be in the food. All special dietary requirements or allergy information must be made available to MHP 10 days prior to the event date. In the event that MHP has not been given prior notification, the client will be charged pro rata for all additional items required. MHP will aim to cater appropriately for all dietary requirements and allergies, however cannot guarantee, nor take responsibility for any reaction to the food.

Further, given the nature and complexity of our dishes not all 'diet' preferences & intolerances can be accommodated. Vegetarian dishes and those that can be modified to be gluten free (note traces may still occur), and vegan are noted on our menus. Please notify our staff if you need assistance with our menu and please let us know if you have an allergy so that we can notify the kitchen team.

No external food or beverage can be consumed on the property with the exception of a celebration cake.

Cake Policy

- BYO cake. \$3pp cakeage fee inclusive of storage & plating with cream and seasonal garnish
- BYO cake. No service, no cakeage fee
- Cake table. \$100 per cake

Housekeeping

To ensure all our guests have a pleasant experience we do not allow;

- Inappropriate behaviour, games, decorations, activities or novelty items.
- Decorative items that may interrupt the splendid view including balloons and large floral arrangements. Exceptions are made for full venue exclusive events.

To Book

To book your event, a signed contract and payment is required as outlined below:

- 15 days or more: 20% deposit of your menu selection or minimum spend
- 14 days or less: Full payment of your menu selection or minimum spend

Confirmation - the number of guests confirmed 7 days prior to your event will be the final numbers. No refunds will be given to late cancellations.

Exclusive areas bookings require a minimum spend amount. This amount is to be met with your menu selection. Should the minimum spend not be reached, the remaining amount will be charged as room hire.

All minimum spends must be paid in full 7 days prior to the event.

Cancellation Policy

Type of event	Cancellation period	Cancellation Penalty
Semi-exclusive	7 days	20% deposit
Exclusive	14 days	20% deposit

House Policy

Dress to impress, be nice and have fun! Please no muscle singlets, dirty workwear, dress up, swimwear, bare feet, club colours or intimidating dress.

We want all our customers to have a great time so please respect our staff and patrons. We do not accept unpleasant or annoying behaviour, name dropping, shoving, play fighting or arguing. We like our neighbours so please do not disturb them or loiter after we close. We are an equal opportunity venue. No matter what race, age, creed, religion, colour, gender or sexuality you are, you must dress nice, play nice and be nice no matter who you are! We practice Responsible Service of Alcohol therefore we do not serve shots. We believe in quality not quantity. We reserve the right to refuse entry.

A full list of terms and conditions can be found on our website