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RARE
STEAKHOUSE

FUNCTION PACKAGE

FUNCTIONS | EVENTS | PARTIES

THE VIBE

Between 3 great venues to select from, space is one thing we certainly don't lack! Each has a unique personality and offering. We can cater to groups of all shapes and sizes, plus our dedicated and experienced team, can tailor a package to suit your needs.



DOWNTOWN

3rd Level Private Dining

👤 up to 30 guests
Private bar area, bathrooms, overlooking the restaurant

Mezzanine Level (Semi-Private)

👤 up to 22 guests

Ground Level (Private)

👤 up to 50 guests

✉ downtown@raresteakhouse.com.au
42-44 King Street Melbourne, VIC | 03 9620 9888



MIDTOWN

Upstairs

👤 up to 50 guests

Private Function

👤 35 to 50 guests

Corporate Room Hire

AV equipment available

✉ midtown@raresteakhouse.com.au
12 Goldie Place Melbourne, VIC | 03 9670 7317



UPTOWN

Entire Venue

👤 up to 110 guests

Mezzanine

👤 up to 40 guests

Downstairs

👤 up to 70 guests

✉ uptown@raresteakhouse.com.au
6/61 Little Collins St, Melbourne, VIC | 03 9663 3373



LOWER PADDOCK PACKAGE

\$90 per person

- Please inform us of any allergies or dietary requirements prior to arrival.
- Vegetarian, vegan & pescatarian options are available, however need to be arranged BEFORE your function date.
- We cannot guarantee all dietary requirements can be catered for on the night if we are not informed beforehand.
- Please speak with our management team for options.
- Menus & prices are subject to change without notice.
- Strictly no menu alterations.
- A 5% service charge is added to all groups above 10.

ENTRÉE PLATTERS TO SHARE

Garlic Bread
Salt & Pepper Calamari with sweet chilli sauce
Grilled Boerewors with BBQ Sauce

MAINS

Steaks are served with a choice of chips or mash, and a choice of sauce

200 gram Pasture-Fed Eye Fillet
300 gram Pasture-Fed Scotch Fillet
300 gram Pasture-Fed Porterhouse
300 gram Pasture-Fed Rump

SAUCES

Mushroom | Black Pepper | Creamy Garlic | BBQ |
Danish Blue Cheese | Garlic Butter

SIDES TO SHARE

Garden Salads



TOP PADDOCK PACKAGE

\$105 per person

- Please inform us of any allergies or dietary requirements prior to arrival.
- Vegetarian, vegan & pescatarian options are available, however need to be arranged BEFORE your function date.
- We cannot guarantee all dietary requirements can be catered for on the night if we are not informed beforehand.
- Please speak with our management team for options.
- Menus & prices are subject to change without notice.
- Strictly no menu alterations.
- A 5% service charge is added to all groups above 10.

ENTRÉE PLATTERS TO SHARE

Grilled Boerewors with BBQ Sauce
Salt & Pepper Calamari with sweet chilli sauce
Roasted Field Mushrooms with Garlic and Fetta

MAINS

Steaks are served with a choice of chips or mash, and a choice of sauce

300 gram Great Southern Pasture-Fed Eye Fillet
350 gram Red Gum Grain-Fed Scotch Fillet
300 gram Red Gum Grain-Fed Porterhouse
400 gram Red Gum Grain-Fed Ribeye on the Bone

SAUCES

Mushroom | Black Pepper | Creamy Garlic | BBQ |
Danish Blue Cheese | Garlic Butter

SIDES TO SHARE

Garden Salads



ADD A THIRD COURSE

\$15 Per Person

YOUR CHOICE BETWEEN:

CHEESE PLATTERS TO SHARE

An assortment of local cheeses from Long Paddock.

Served with quince paste, dried fruits, nuts and Lavosh*.

*gluten free crackers available.

OR

DESSERT PLATTERS TO SHARE

Raspberry Mousse

Assorted Macarons

Caramel Donuts

PLEASE NOTE...

We cannot offer a third course for groups if it has not been pre-arranged.

Platters are pre-prepared, and cannot be cancelled if you change your mind.





\$75 BEVERAGE PACKAGE

Unlimited drinks for 2 hours from time of booking!

Possibility to extend package - \$20pp/30 mins.
(please speak to management)

- Beverage package times will commence at the CONFIRMED BOOKING ARRIVAL TIME and are charged on a WHOLE GROUP basis
- Menus & prices are subject to change without notice.
- Responsible Service of Alcohol will be practiced and if deemed necessary by management, your package may be cancelled at any time and alcohol service will cease.
- Wines will be served by the glass only.
- All alcohol is to be consumed on premise and cannot be taken away.
- Sparkling and bottled still water is NOT included and will be charged upon consumption.
- Strictly no menu alterations
- Please inform us of your package choice no later than 72 hours before your booking to ensure sufficient stock levels.

Wine Selection:

Marty's Block Brut Cuvée

Chateau Tanunda Chardonnay

Gilberts Rose

Teurong Park Pinot Noir

Chateau Tanunda GSM

Ellis Cabernet Sauvignon

Rymil Shiraz

All Beers and Ciders available

All soft drinks and juices.

*Sparkling water not included.



FAQ'S

HOW DO I CONFIRM A BOOKING?

Once you have provided credit card details for the pre-authorization your booking is confirmed. Please call 48 hours before your booking to confirm your final numbers. If there are any no shows after this there will be a no "show fee" of \$50 per person charged to the nominated credit card. This is non-negotiable.

DO I NEED TO PAY A DEPOSIT?

For functions of 30 people or more a deposit of \$50 per person is required at least 1 week before the booking date. This can be paid via bank transfer or credit card over the phone. Please note credit card fees apply. This deposit amount will be deducted from the final bill at the end of the function.

IS THERE A SERVICE CHARGE?

Yes, all functions incur a 5% service charge. This is not a tip - please tip your waiter/waitress at your discretion.

WHAT IS THE PAYMENT PROCESS?

One bill will be presented for payment at the end of your function. This will show any deposit paid (if applicable) and will include the 5% service charge. Please note we DO NOT split bills. If food and beverage needs to be paid separately we can create 2 bills if arranged prior with management.

WHAT IS THE CANCELLATION POLICY?

We require 48 hours notice for full function cancellations. A late cancellation fee after the 48 hours of \$50 per person will be charged to the nominated credit card or if a deposit has been taken this will not be refunded.

WHAT IS A MINIMUM SPEND?

Minimum spends are required should you wish to have private use of your function space. The minimum spend can be achieved with food and beverage purchases. Minimum spend amounts are dependent on venue, day of the week, time of the year or lunch/dinner event. Please speak to your chosen venue directly.

CAN I BRING A CAKE?

Yes (no ice cream cakes please!), however, there will be a cakeage fee of \$25. We are happy to present the cake (singing included free of charge) and provide candles & cutlery. Please note, we do not cut and serve cake slices individually.

ARE YOUR VENUES ACCESSIBLE?

Some of our spaces are only accessible via stairs. Please speak to your chosen venue directly to discuss any concerns.

ARE YOUR VENUES CHILD FRIENDLY?

Children are welcome, however, we do not have high-chairs or kids menus. Please advise how many children will be attending and if you require space for a pram/s.