

TULIP

Function Kit

tulip

Bar & Restaurant



Bar & Restaurant

9/111 Pakington Street, Geelong
t: (03) 5229 6953

Ph: (03) 5229 6953

www.tuliprestaurant.com.au

e: info@tuliprestaurant.com.au

www.tuliprestaurant.com.au



WHY TULIP?

- Our functions represent great value for money, whether a seated dining experience for up to 70 or a stand up cocktail event for up to 100.
- Our chefs have been recognised 4 years in a row with the famous Good Food Hat award, so you can relax knowing we won't compromise on quality.
- We are a sustainable restaurant supporting the local community, using only the best sustainable farmers and suppliers.
- Style & decorate your event just the way you want, or lean on our team to design the space for you.



TULIP IS A SPACE FOR CELEBRATION,
WHERE OUTSIDE IS WELCOMED IN,
AND INSIDE IS FOREVER WELCOMING.





THE VENUE

Tulip is located on Pakington Street, Geelong West in Geelong's vibrant center of multiculturalism. Slightly hidden away, with entry reminiscent of a traditional Italian laneway, your guests will enjoy the privacy they deserve.

The décor lends itself to a contemporary but relaxed vibe, providing an array of flexible layout options to suit many styles of events from Corporate to casual celebrations.

THE SPACE

Our light filled venue is the ultimate space for drinks and a relaxed dining experience that will impress and delight.

Ideal for Corporate events, birthdays, baby showers, engagement parties and weddings.

You can hire the entire venue exclusively or just the Front Dining section or Back Bar section of the venue.

*Exclusive use has a minimum spend which varies pending booking date.



THE MENU

Known for an authentic, award winning menu, the spirit of Tulip flows through our entire menu.

Choose from our:

- Tasting Menus
- Canapés selection
- Customise your own

For group bookings, we highly encourage choosing the Tasting Menu to ensure you get the right food volume for your guests.



TASTING MENU

The Tasting Menu is a selection of dishes from the menu that are designed to be shared by your entire party. They are served in waves in a grazing style.

Choose from:

2 Waves* (5 dishes) \$50pp

4 Waves (9 dishes) \$72pp

6 Waves (13 dishes) \$90pp

**2 Waves not available Friday and Saturdays.*

4 Waves - \$72

**Sample menu only.*

Wave 1

Olives

Oysters with seaweed vinegar

Cured fish, blood orange, fennel and wasabi

Wave 2

Whipped cod roe with raw baby vegetables

Salted Kangaroo, parmesan and saltbush

Wave 3

Grass fed beef cheek with pickled red cabbage

Mixed grain, broccoli and almond salad

Fried potatoes with onion mayonnaise

Wave 4

Chocolate pave with wattleseed icecream

CANAPES

Small bite size morsels served by our waiters, great for cocktail style functions or to start a sit down function.

Choose from:

4 pieces per person \$20pp

6 pieces per person \$30pp

8 pieces per person \$35pp

Canapé examples **Sample options only.*

Oysters with fingerlime

Kangaroo tartare with pickled walnuts

Chicken skin, parmesan, jamon

Halloumi with fig and macadamia

Duck pate, duck crisp, prune and jamon floss

Goat cheese, beetroot and quinoa crisp

Grilled lamb rib with sesame and sumac

Polenta baby leeks and pinenuts

King Fish ceviche with avocado and cucumber

Pork Belly with mustard and fennel



DRINKS

Beverages can be based on consumption, or select one of our drinks packages below, or you can speak to the Manager and we can work together to create your own personalised drinks menu. The options are endless.

For the full wine list, please ask the Manager.

BASIC BEVERAGE PACKAGE

Includes 1 sparkling, 1 white and
1 red wine, 1 cider, 3 beers & soft drinks

3 hrs duration \$50 per person

4 hrs duration \$60 per person

5 hrs duration \$70 per person

ADD still and sparkling mineral waters
unlimited for \$4 extra per person

*All wines are subject to availability
and require 10 working days notice
before your event date

**Sample menu only.*

BOTTLED BEER

Furphy

Colonial Small Ale

Prickly Moses Otway Light

CIDER

Forbidden Fruit Cider

SPARKLING WINE

Alberto Luigi Prosecco (Friuli, Italy)

WHITE WINE

Mahi Sauvignon Blanc (Marlborough, N.Z)

RED WINE

Bests Bin 1 Shiraz Great Western, Vic

SOFT DRINKS

PREMIUM BEVERAGE PACKAGE

Includes 1 Champagne, 2 white and
2 red wine, 1 cider, 3 beers & soft drinks

3 hrs duration \$90 per person

4 hrs duration \$100 per person

5 hrs duration \$110 per person

*All wines are subject to availability
and require 10 working days notice
before your event date

**Sample menu only.*

BOTTLED BEER

Furphy

Colonial Small Ale

Prickly Moses Otway Light

CIDER

Forbidden Fruit Cider

CHAMPAGNE

Veuve de Fourny Champagne (France)

WHITE WINE

Bannockburn Chardonnay

(Moorabool Valley, VIC)

Rob Dolan Sauvignon Blanc

(Yarra Valley, Vic)

RED WINE

Howard Park 'Miamup' Cabernet Sauvignon

(Margaret River, WA)

Bannockburn Pinot Noir (Moorabool Valley,

VIC)

SOFT DRINKS & MINERAL WATER

THE NITTY GRITTY

TERMS AND CONDITIONS

Tentative bookings will be held for a period of three (3) days only. Reservations can only be confirmed on receipt of a signed copy of the terms and conditions along with the deposit.

BYO POLICY

No food or beverage of any kind will be permitted to be brought into Tulip for the consumption of guests, with the exception of pre-approved Celebration Cakes/Cupcakes.

A service fee of \$5 will be charged per head for cutting, plating and serving of cake.

DEPOSITS

For bookings of 8 - 14 guests a \$150 non-refundable deposit is required, 15-30 guests a \$300 and functions a \$1000 non-refundable deposit is required.

MINIMUM SPENDS

When stipulated, certain functions will require minimum spends and must be adhered to. Organisers are liable for the difference in the event of the minimum spend not being met. The minimum spend includes any food and beverages consumed or purchased at the event.

CONFIRMATION OF ATTENDANCE


Anticipated final numbers are required 14 days prior to your event. Payment will be based on final catering numbers provided 3 working days prior to event or attendee numbers on the day, whichever is greater.

CANCELLATION POLICY

Cancellation of your reservation 7 days prior to your event forfeits your deposit payment (14 days notice must be given for sole use events).

CATERING REQUIREMENTS

Special dietary requirements must be communicated to Tulip 14 days prior to the event.

A close-up photograph of a chef's hand garnishing a white plate. The chef is wearing a dark blue apron. The plate contains a dark, saucy piece of meat, possibly a steak, topped with fresh green herbs. A slice of red tomato is visible on the left side of the plate. The background is blurred, showing a restaurant setting with warm lighting and other people.

If you have enquiries or want to
book your event, please contact:

t: (03) 5229 6953

e: info@tuliprestaurant.com.au

www.tuliprestaurant.com.au