



PRIVATE

Dining & Functions

AT TOTE BAR & DINING

FOR MORE INFORMATION, PLEASE CONTACT OUR FUNCTIONS MANAGER
EVENTS@TOTEBARANDDINING.COM.AU OR CALL 9373 2211



Bespoke EXPERIENCES

**FOR YOUR NEXT EVENT, CELEBRATION OR
CORPORATE GATHERING**

Built in 1938, the heritage-listed Tote Building has been transformed into a contemporary destination, known as TOTE Bar & Dining.

Nestled in the luscious serpentine gardens of Tote Park in Moonee Ponds, the venue is surrounded by breathtaking views all year round.

Channelling the timeless allure of 1930's design, the interior boasts rich oak panelling, emerald hues, decadent leather and bronze finishes.

The space offers three intimate dining areas, known as The Northern Terrace, The Dining Room and The Cellar. A wooden racetrack-inspired bar divides the dining area, suitable for cocktail and canape events up to 150 guests.

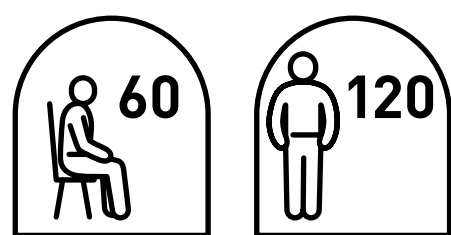
For larger and more formal celebrations, the full venue can be booked for exclusive use.

GROUP DINING

With an array of dining options available for large group reservations, we offer four distinct menus to choose from, taking any dietary requirements into account.

These fixed-price selections offer a diverse range of food, affording your guests the opportunity to individually select their preferred bites and courses.

For a more indulgent affair and our full culinary experience, we offer a degustation menu with wine pairings. For further information, please speak to the Functions Manager.





COCKTAIL FUNCTIONS

A light-filled, stylish space to mingle over delectable canapés and beverages – TOTE makes the perfect destination for standing cocktail-style events. Our meticulously curated menu can be presented as a stationed grazing table or elegantly served by our attentive hospitality team as your guests mingle.

Free-flow beverage packages are available at an hourly rate, including both affordable and premium options, or can be charged on consumption.



Our Spaces

THE NORTHERN TERRACE

The Northern Terrace overlooks the manicured gardens and lush lawns of Tote Park. Light-filled with timber beams and terrazzo flooring, the space naturally encourages guests to socialise and mingle.

With an open and inviting ambience, The Northern Terrace is perfect for larger celebrations and corporate events in both seated and standing environments.

FEATURES:

Suspended wood fireplace

Outdoor access

Children's playground

Room for live music or DJ

AV System + TV available





Our Spaces

THE DINING ROOM

Step into a world of contemporary elegance, with a memorable culinary experience in The Dining Room. With an ode to the building's heritage-listed origins, the space is adorned with luxurious leather booths and warm ambient lighting.

For a tribute to grandeur and a distinctly upmarket feel, The Dining Room is perfect for corporate gatherings or special occasions.



Our Spaces

THE CELLAR

PRIVATE DINING ROOM

The perfect blend of sophistication and comfort, The Cellar offers an intimate private dining experience your guests will remember. Tucked away with its own entrance, our private dining room features a 14-person oak dining table, perfect for a celebration or as a makeshift boardroom complimented by a decadent meal.

FEATURES:

TV available





Our Spaces

THE COURTYARD

Embark on a breathtaking outdoor dining experience amidst the manicured gardens of Tote Park. Located at the southern end of the building, The Courtyard is a covered alfresco space with exceptional views.

FEATURES:

Heating available



Menu One

\$69 PER PERSON

SHARED TO THE TABLE

Shared selection of charcuterie and antipasto

GUEST SELECTION

Humpty Doo barramundi, wasabi pea puree
watermelon radish (DF,NF,LGF)

Roast ½ free range chicken, gnocchi alla romana
cardamom carrot puree, jus gras (DF,NF,LGF)

Chickpea gnocchi, winter mushrooms tarragon
cream (Vegan, LGF, NF)

Steak frites Sirloin 200g, black garlic butter
(LGF, NF)

SHARED TO THE TABLE

French fries

Tote garden salad, Sherry vinaigrette

Menu Two

\$79 PER PERSON

SHARED TO THE TABLE

Natural oysters or

Selection of charcuterie and antipasto

GUEST SELECTION

Humpty Doo barramundi, wasabi pea puree
watermelon radish (DF,NF,LGF)

Roast ½ free range chicken, gnocchi alla romana
cardamom carrot puree, jus gras (DF,NF,LGF)

Chickpea gnocchi, winter mushrooms tarragon
cream (Vegan, LGF, NF)

Steak frites Sirloin 200g, black garlic butter
(LGF, NF)

SHARED TO THE TABLE

French fries

Tote garden salad, tarragon dressing

GUEST SELECTION

Lemon meringue tart

Chocolate raspberry mouse (DF,GF, NT,Vegan)

Menu Three

\$79 PER PERSON

SHARED TO THE TABLE

Natural oysters or

Selection of charcuterie and antipasto

PASTA COURSE –
SERVED FAMILY STYLE

Paccheri, ossobucco ragu, San Marzano tomato,
parmigiano Reggiano (LGF, DF Optional)

Fusilli, basil pesto, autumn greens, pecorino,
pepita, Sunflower seeds (LGF, NF, DF Optional)

GUEST SELECTION

Humpty Doo barramundi, wasabi pea puree
watermelon radish (DF,NF,LGF)

Roast ½ free range chicken, gnocchi alla romana
cardamom carrot puree, jus gras (DF,NF,LGF)

Chickpea gnocchi, winter mushrooms tarragon
cream (Vegan, LGF, NF)

Steak frites Sirloin 200g, black garlic butter
(LGF, NF)

SHARED TO THE TABLE

French fries (Vegan,DF,NF,LGF)

Tote garden salad, tarragon dressing
(Vegan,DF,NF,LGF)

Menu Four

\$95 PER PERSON

GUEST SELECTION

Burrata, freekeh, coriander, mint, molasses,
walnuts (VG) (Vegan/DF Optional)

Chargrilled Tiger prawns,Tobiko, lemon, garlic,
butter (LGF) (DF Optional)

Saltbush lamb empanada, cumin and lemon mayo

GUEST SELECTION

Humpty Doo barramundi, wasabi pea puree
watermelon radish (DF,NF,LGF)

Roast ½ free range chicken, gnocchi alla romana
cardamom carrot puree, jus gras (DF,NF,LGF)

Chickpea gnocchi, winter mushrooms tarragon
cream (Vegan, LGF, NF)

Scoth fillet 300g, black garlic butter (LGF, NF)

SHARED TO THE TABLE

French fries

Tote garden salad, tarragon dressing
(Vegan,DF,NF,LGF)

GUEST SELECTION

Lemon meringue tart

Chocolate raspberry mouse (DF,GF, NT,Vegan)

DIETARY INFORMATION

VG - Vegetarian
DF - Dairy
LGF - Low Gluten Free
NF - Nut Free
Vegan - Vegan
Optional - Ingredients can be either
substituted or removed to allow
dietary requirements

Please note that menus are subject to change due to seasonal availability.

CANAPES MENU SELECTION

\$30 Per Person, 5 pieces, choose 3

\$40 Per Person, 7 pieces, choose 5

\$55 Per Person, 10 pieces, choose 6

\$70 Per Person, 14 pieces, choose 8

Canapes

Baked oysters, seaweed butter, furikake
Potato bravos empanada, mojo rojo sauce
Bresaola, grissini, pecorino
Beef and rosemary sausage rolls
tomato relish
Corn taco, king fish, jalapeno
Mushroom, chive and goats' cheese
arancini
Chunky beef pies, tomato
Malaysian satay, peanut jam
Brisket burger, chilli, cabbage
Pulled pork slider, slaw, BBQ sauce
Cauliflower pastie, golden raisin jam
Korean style chicken ribs, bang bang
sauce

Extras

GRAZING TABLE (MINIMUM 30 GUESTS) - \$20PP

A curated selection of local cheeses, cured meats, seasonal fruits, nuts, house-made dips, and fresh breads.

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FRUIT PLATTER (SERVES 10) - \$80

A selection of fresh, seasonal fruits.

Sweet

Jam donuts (NF)
Citrus meringue tarts (NF)
Macaron selection (GF)
Selection of chocolate bonbons
Mini baked New York cheesecake,
strawberry cream
Dark chocolate and raspberry tart
(vegan, GF, NF)
Hazelnut cream mini cones
Chocolate fudge cakes (GF)

Substantial **\$10 PER DISH**

Pork cotoletta, caper, sage, fries
Tortellini three cheese, aged balsamic,
golden raisin, Reggiano
Crisp whiting fillet, fries, remoulade sauce
Dry aged beef, Paris mash, gremolata
Chickpea gnocchi, roast pumpkin, puffed
rice, pepita, reggiao
Free range chicken, Paris mash, roast
chicken vinaigrette

CHEESE PLATTER (SERVES 10) - \$140

Hand-selected local cheeses with house
breads, artisan crackers, muscatels, and quince paste

DESSERT PLATTER (SERVES 10) - \$100

An elegant assortment of handcrafted patisserie,
petite sweets, fine chocolates, and seasonal fruits.



BEVERAGE PACKAGES

A curated selection to impress your guests. Each package includes soft drinks, still and sparkling water. If you're looking for something more, a bespoke package can be curated just for your event.

Basic PACKAGE

A thoughtful array of classic beverages that includes everything you'll need.

2 hours \$35 Per Person

3 hours - \$45 Per Person

4 hours - \$55 Per Person

5 hours - \$65 Per Person

Premium PACKAGE

A refined selection, finding harmony with premium brands without straying too far out of budget.

2 hours - \$50 Per Person

3 hours - \$60 Per Person

4 hours - \$70 Per Person

5 hours - \$80 Per Person

Sommelier's SELECTION

Elevate your event with a symphony of beverage selections that caters to a sophisticated taste.

2 hours - \$65 Per Person

3 hours - \$75 Per Person

4 hours - \$85 Per Person

5 hours - \$80 Per Person

Spirits ADD ON

Elevate your event with a symphony of beverage selections that caters to a sophisticated taste.

2 hours - \$65 Per Person

3 hours - \$75 Per Person

4 hours - \$85 Per Person

5 hours - \$80 Per Person

[SEE FULL BEVERAGE MENU HERE](#)



TOTE

BAR & DINING

We look forward to welcoming you
and your guests to TOTE Bar & Dining.
To find out more, please contact our
Functions Manager at

events@totebaranddining.com.au
(03) 9373 2211

14 Feehan Ave, Moonee Ponds VIC 3039

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