

THE VALE

BAR & EATERY

FUNCTION

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ABOUT

The Vale is your neighbourhood corner wine bar located on Union Road in Ascot Vale.

Our spacious venue makes for the perfect function space to host everything from social engagements to corporate events.





FEATURES

The venue offers two floors of dining and drinking, boasting a generous outdoor space along St Leonards Road.

The Vale offers friendly service, an extensive list of hand selected wines, craft beers and cocktails. Our menu, designed to share, is made up of locally sourced ingredients, combining modern Australian with a European influence.

The ground floor can accommodate up to 40 guests seated or 80 guests standing.

Semi private dining by the fireplace is available for up to 10 guests.

Private dining available for up to 20 guests seated or 30 guests standing.

BEVERAGE PACKAGE

Bandini Prosecco

Wairau River Sauvignon Blanc

Domaine Ternel Macon-Villages Chardonnay

Castello di Roncade Pinot Grigio

Ete Grenache Rose

Curlewis 'Bel Sel' Pinot Noir

Paxton Tempranillo

Di Fabio Shiraz

Woods & Matthews Cabernet Sauvignon

Hop Nation Organic Lager

Montieths Apple Cider

Soft Drinks

Juices

2 Hour Package - \$46 Per Head

3 Hour Package - \$55 Per Head

Spirits Upgrade
\$15 Per Head, Per Hour

Cocktail on Arrival
\$15 Each



SET MENU

Semi-private or Private Dining Room Available
Group Sizes Up To 20 Guests

STARTERS

House baked focaccia bread, cultured butter
Chicken terrine, pickles, mustard
Marinated olives, thyme, lemon

ENTREES

Croquettes, goats cheese, pear chamoy
Duck cotechino, carrot, escabeche, almond
The Vale chorizo, sweet peppers, salsa verde

MAINS

Ricotta gnocchi, broad beans, native pesto
Slow cooked lamb, peas, mustard leaves
Half chicken, zucchini, jus

SIDES

Hand cut potato chips, aioli
Iceberg, capers, red onion, mustard

Chef's Selection of Items, Served To Share - \$70 Per Head
Shared Starters & Sides, Guest Select Entree & Main - \$75 Per Head

Dessert - Additional \$6 Per Head





CANAPES

SMALL

Fresh oyster, kombu mignonette pearls
Chicken pâté en croûte, rhubarb relish, pickle
Smoked artichokes, parmesan, crisp polenta
Croquettes, goat's cheese, pear chamoy
Housemade bread, tomato, jamon
Polenta chip, sweet pepper, olives, crispy shallot
Gougere (cheese bread), vegemite cream

LARGE

Toasties, ham and cheese, mustard, pickle
Empanadas, beef/corn, cheese, chimichurri
Skewers, beef/chicken, Aji panca
Sausage roll, The Vale chorizo, BBQ sauce
Slider, prawn cocktail, lettuce
Tostadas, crab, iceberg, pickled onion, aioli
Tacos, duck/beef, slaw, black bean salsa

SWEET

Brownie, whipped cream
Pavlova, meringue, mixed berries, cream

4 Small + 1 Large/Sweet - \$30 Per Head

5 Small + 2 Large/Sweet - \$40 Per Head

6 Small + 3 Large/Sweet - \$50 Per Head

GRAZING

CHEESE	\$90
Chef's selection of three cheeses, served 100g each, quince paste, crostini	
SALUMI	\$100
100g of each prosciutto, capocollo and kangaroo pastrami, pickles, crostini	
CHEF'S SELECTION	\$110
Chef's selection of three cheeses, prosciutto, capocollo, kangaroo pastrami, all served 50g, quince paste, pickles, mustard, crostini	
Toasties, ham and cheese, mustard, pickle	\$60
Empanadas, beef/corn, cheese, chimichurri	\$60
Skewers, beef/chicken, Aji panca	\$60
Sausage rolls, The Vale chorizo, BBQ sauce	\$55
Sliders, prawn cocktail, lettuce	\$65
Tostadas, crab, iceberg, pickled onion, aioli	\$65
Tacos, duck/beef, slaw, black bean salsa	\$60

Platters cater 10 guests





CONTACT

Feel free to get in touch for bookings,
requests or any questions —

ADDRESS

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