

FUNCTIONS &EVENTS



**MIDDLE
GROUND**

LET'S PARTY!

At Middle Ground, our events team is here to bring your vision to life, no matter the style or size. We offer fully customisable packages and can host everything from intimate gatherings (20-40 guests in our private dining room) to larger celebrations (up to 160 guests with full venue hire).

Whether it's a wedding, birthday, anniversary, or any milestone, we specialise in creating unforgettable experiences.

Choose from catering options like canapés, à la carte or a relaxed grazing table, with drinks packages available from our fully licensed bar.

We would love to meet with you to explore the space and tailor a package that suits your needs.

Speak with our Event Manager today, your dream event starts here!



SO WHAT ARE
YOU WAITING
FOR?

PRIVATE DINING ROOM HIRE

ROOM HIRE FEES

All options are fully exclusive for the duration of your event.

Standard flat fee during trading hours
\$150 per hour

3 Hour Package
\$400

5 Hour Package
\$700

FOOD PACKAGES

GRAZING TABLES & PLATTERS

MG Signature Grazing Table

1 Meter Option **\$650**

2 Meter Option **\$1150**

ROAMING CANAPES

Choice of 4 Roaming Canapes **\$30pp**

Choice of 6 Roaming Canapes **\$45pp**

SHARE PLATTERS

Choice of 4 Canapes on Shared Plates

\$25pp

Choice of 6 Canapes on Shared Plates

\$40pp

A LA CARTE DINING

Guests can order from our all-day dining menu

DRINKS PACKAGES

DRINKS ON ARRIVAL

One Signature House Cocktail **\$18 pp**

Glass Of Bubbles **\$12 pp**

BAR TAB

The option to put a certain amount of money on a tab for your guests to enjoy your shout! (We can top up the tab or cut it off during the event)

CASH BAR OPTION

Guests purchase drinks at their own cost



THE MG CLASSIC

\$65 Per Head
(Minimum Spend \$3000)

Bar Tab Included
(Starting at \$250)

Whole Venue Hire for 3 Hours
(Cocktail Tables, Cleaning and Staffing
Included)
Earliest Access Time 4:00pm

Catering - Middle Ground Grazing Table
(Hot Food Not Included)



MEET ME AT THE MIDDLE

\$80 Per Head
(Minimum Spend \$4500)

Bar Tab Included
(Starting at \$500)

Whole Venue Hire for 4 Hours
(Cocktail Tables, Cleaning and Staffing
Included)
Earliest Access Time 4:00pm

Catering - Choice of 4 Roaming Canapes

BEST ON GROUND

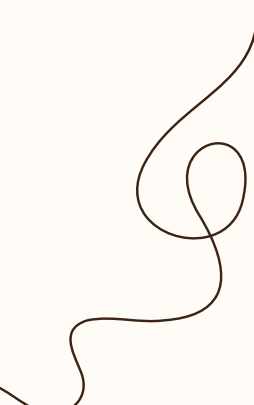
\$90 Per Head
(Minimum Spend \$5000)

Bar Tab Included
(Starting at \$1000)

Whole Venue Hire for 5 Hours
(Cocktail Tables, Cleaning and Staffing Included)
Earliest Access Time 4:00pm

Catering - Choice of 6 Roaming Canapes
Choice of 1 Dessert Canape or Cupcake Tower





PACKAGE 'ADD ONS'

VENUE

Extra Hour Extension (Package Add On)

\$200 per hour

Whole Venue Hire (During Trading Hours)

\$600 per hour / 3hr \$1500 / 5hr \$2800

Whole Venue Hour (After Trading Hours)

\$350 per hour / 3hr \$1050 / 5hr \$1500

FOOD & BEVERAGE

DRINKS ON ARRIVAL

One Signature House Cocktail **\$18 pp**

Glass Of Bubbles **\$12 pp**

CHAMPAGNE TOWER

(Includes glasses and Champagne)

Large Tower (58 Glasses) **\$600**

Small Tower (33 Glasses) **\$350**

CAKEAGE FEE

Includes Plates and Napkins **\$5 pp**

TEA AND COFFEE PACKAGE

Bermuda Coffee

and Mayde Tea **\$6 pp**

STYLING

DECORATION PACKAGE ONE

- One 1.6m custom color arch
- 1.6m custom balloon garland
- One custom decal
- Cake stand

\$650

DECORATION PACKAGE TWO

- Welcome sign with easel
- Two 1.6m & 1.8m custom color arches
- 1.6m and 80cm custom balloon garland
- One custom decal
- Cake stand

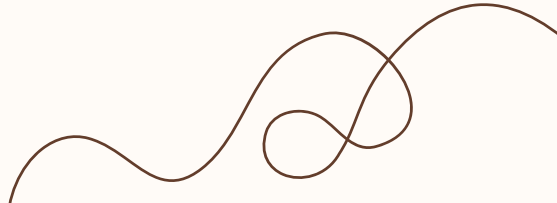
\$950

SECURITY

All event security is specific and outsourced, please reach out to your event manager.

PHOTOGRAPHY, PHOTOBOOTH, DJ EVENT ENTERTAINMENT

All vendors are outsourced, please reach out to your event manager if you're interested.



CANAPE MENU

SEAFOOD

- Freshly shucked oysters with shallot and lime dressing (Extra \$4.5 pp)
- Retro prawn cocktail served in a crisp lettuce leaf with Marie Rose sauce (GF)
- Calamari Cones with aioli and lemon wedges (GF)
- Smoked Salmon, Fried Capers, Whipped Dill Ricotta, Blinis (GF)
- Fish Taco, Slaw, Chipotle Mayo



MEAT

- Fried Chicken Slider, Garlic Ranch Sauce, Pickles and Cos Lettuce (GFO)
- Classic American Cheeseburger with tomato sauce, mustard and pickles (GFO)
- Karaage Fried Chicken, Aioli, Bulldog Sauce, Shallots and Pickled Chilli (GF)
- Mini Reuben with pastrami, cornichon, sauerkraut and Swiss cheese on a rustic baguette (GFO)
- Marinated Cypriot chicken skewers on oregano, lemon and garlic tzatziki (GF)
- Creamy Chardonnay Chicken Risotto with Spinach
- Seared Lamb, Baba Ghanoush, Balsamic, Sumac Cristini

VEGETARIAN

- Mushroom and Manchego Arancini, Truffle Mayo (GFO)
- Gnocchi, Napoli and Manchego (VGNO)
- Mac and Cheese Croquettes (GFO)
- Confit Caramelised Onion and Cheddar Quiche
- Maple Roasted Pumpkin and Goats Cheese Tartlet
- Falafel, Gremolata, and Pico De Gallo Slider (GFO, VGNO)







MIDDLE GROUND

LICENSED CAFE & EVENT SPACE

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LICENSED CAFE & EVENT SPACE

Alexandra
&
Yunus
Engagement

01.02.2025



TERMS & CONDITIONS

BOOKINGS

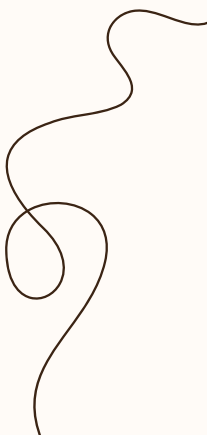
Middle Ground will hold a tentative booking for 7 days only. If there is another party interested in securing the date, Middle Ground will make reasonable attempts to contact you with the first option to secure the date with a deposit. If we do not make contact with you within 24 hours, Middle Ground reserves the right to revoke the tentative date and we will proceed to secure the date with the other party

DEPOSITS AND PAYMENTS

In order to confirm your booking, we require a functions booking form to be completed and returned with a minimum of a 30% deposit paid. Payments can be made via Cash, Bank Transfer, EFTPOS or Credit Card (MasterCard and Visa). The full function payment and final numbers are required to be paid and finalised no later than 7 days prior to the function date. The venue also requires food selection to be made 14 days prior to the event. No function is able to run past 12am. Beverage service will conclude 15 minutes prior to the function end time. Our Liquor License cut off is 11:45pm. Within the function package if the bar tab is not fully used throughout the function duration, the money left over will not be refunded. Once a deposit is paid the agreed upon package is the minimum spend. We do not decrease the original discussed package price. (This means we do not decrease the package price based on guest numbers decreasing.) Under NO circumstance is any client or guest permitted to bring any liquor into the venue for consumption. Non-alcoholic drinks and BYO food must be discussed with the events manager. In the circumstance your bar tab goes over the agreed amount the client will be notified and is responsible for paying the remaining balance on the night or we can start paying for drinks at bar price.

CANCELLATIONS

Cancelling a function after a deposit has been made can only be done by consulting the function manager directly. Any cancellation made will result in a total loss of the deposit paid. If you cancel your booking 7 days before the event date you will lose the deposit.



TERMS & CONDITIONS

DAMAGES

Clients are financially responsible for any damage, theft, vandalism or breakage caused to the premises, its fittings, equipment and grounds. The client is responsible for any damage caused by their guests and any outside contractors prior to, during or after the event. Nothing is to be nailed, screwed, stapled or fixed to any wall, door or other surface of the building. It's the client's responsibility to remove all decorations before leaving the venue. Should any extra cleaning be required to return to the premises to a satisfactory standard, this will be charged to the client. All equipment, decorations and entertainment must be approved by the venue minimum 7 days prior to the event date. Again if decorations or entertainment is needed to be left at the venue over night you will be charged a reasonable amount for the removal and safe keep of them. Middle Ground reserves the right to disallow anything deemed dangerous or offensive.

SECURITY AND RESPONSIBILITY

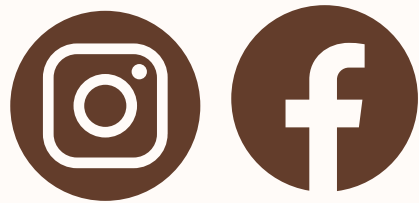
It is required that the client will conduct the function in an orderly manner and comply with the requests as directed by venue management. All venue policies, procedures and legal responsibility apply to all persons attending the function at all times. It is imperative that all persons comply with the responsible service of alcohol guidelines and standards. The events manager and security reserve the right to remove any person who is being uncooperative and/or intoxicated from the venue. It is the client/hosts responsibility to read all the terms and conditions to ensure the compliance of all function guests.

PARTY NOTES:

STAY UP TO DATE

FOLLOW US

on Social Media



@middleground.melbourne

MIDDLE GROUND

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Beaconsfield
Vic, 3807

(03) 9707 3268
hello@middleground.au