

Functions & Catering







BANQUET MENU

Our cuisine at Eleni's Kitchen + Bar is all about sharing a meal with friends and family.

Good authentic Greek food, we feel, leaves you with happy memories and takes you back to when you ate at Yiayia's place.

If your requirements are more formal, please contact us about further options.



66 PER PERSON

- House made bread with a selection of Mixed Dips (Tzatziki, Tarama, Melintzanosalata, Tyrokafteri)
- Saganaki Grilled Kefalograviera
- Meat Platter Chicken & Lamb Gyros, Pork Kalamakia, Greek Loukaniko, Lamb Cutlets, Keftethes
- Roasted lemon potatoes
- Traditional Greek Salad
- Greek Coffee or Tea

76 PER PERSON

- House made bread with a selection of Mixed Dips (Tzatziki, Tarama, Melintzanosalata, Tyrokafteri)
- Saganaki Grilled Kefalograviera
- Florinis Pipperies
- Seafood Platter Char-Grilled King Prawns, Char-Grilled Fish of the day, Fried Calamari
- Traditional Greek Salad
- Meat Platter Chicken & Lamb Gyros, Greek Loukaniko, Lamb Cutlets, Keftethes
- Roasted lemon potatoes
- Dessert of the day
- Greek Coffee or Tea

DIETARY REQUIREMENTS

Eleni's Kitchen + Bar is happy to cater for all individuals with dietary requirements with prior notice. If there are special requests that you would like to see on your menu, we are happy to discuss.

BEVERAGE PACKAGES

All beverage packages run from the start of the booking time.

Alternatively, we can arrange for beverages to be served on a consumption basis.

Service of alcohol will be in accordance with government legislation.

We reserve the right to cease service of alcoholic beverages if consumption is deemed excessive, and any intoxicated persons will be escorted from the premises.



STANDARD PACKAGE \$70 (3 HOURS)

Cloud Street Wines - Victoria (Subject to availability)

Sparkling

Sauvignon Blanc

Pinot Grigio

Shiraz

Pinot Noir

Mythos Larger, Greece

Carlton Draught, Victoria

Cascade Premium Light, Tasmania

(Heineken 0.0 Non Alcoholic available on request)

Soft Drinks (Coca-Cola, Coke No Sugar, Sprite)

Lemon, Lime & Bitters

Still & Sparkling Water

PREMIUM PACKAGE \$90 (3 HOURS)

Veuve Ambal Blanc de Blanc - Burgandy France

The Pawn 'El Desperado' - Adelaide Hills

Sauvignon Blanc

Pinot Grigio

Rose

Pinot Noir

Shiraz

Mythos Larger, Greece

Carlton Draught, Victoria

Cascade Premium Light, Tasmania

(Heineken 0.0 Non Alcoholic available on request)

Soft Drinks (Coca-Cola, Coke No Sugar, Sprite)

Lemon, Lime & Bitters

Still & Sparkling Water

Greek Coffee and Tea

Champagne upon arrival additional \$20 per person

CANAPÉ MENU

Includes hot, cold and sweet canapés. Ideal for standing functions.





COLD CANAPÉS

Your choice of Tzatziki, Tarama, Melintzanosalata or

Tyrokafteri on house-made bread

Dolmadakia (V)

Prawn Cocktail

Greek Salad Skewers

Smoked Salmon with caper and cream cheese

HOT CANAPÉS

Mini spanakopita (V)

Loukaniko

Char grilled Pork kalamakia

Char grilled Chicken kalamakia

Lamb cutlets

Prawn kalamakia

Grilled scallops

Crispy calamari

Zucchini fritters

Greek meatballs

Mini souvlakia (lamb or chicken with tzatziki, tomato and onion)

Three cheese croquettes

SWEET CANAPÉS

Galaktoboureko

Baklava













AT HOME DINING

Greek cuisine is all about sharing a meal with family and friends.

Eleni's At Home Menu will enable you to create your very own Greek feast at home.



HOW IT WORKS

A tray will serve 4 – 6 people (no half trays)

We require 24 hrs notice depending on your order

Order by phone 03 9943 4233

Full payment is due when you order

Orders can be picked up or can be delivered by prior arrangement

YIAYIA ELENI'S FAVOURITES

Gemista \$85 (serves 4) V

Moussaka \$95 (serves 4-6)

Pastitso \$90 (serves 4-6)

Vegan Platter - Gemista, Stuffed Zucchini, Papoutsakia & roasted lemon potatoes \$85 (serves 3)

MEAT & SEAFOOD PLATTERS

Lamb/Chicken Gyro tray/\$180 lrg tray 6-8 people

SPECIAL ORDER DISHES

Our guests love these Greek classics and so will you. Please call for availability. Pricing upon request.

Lamb Shoulder

Lamb Kleftiko

Beef Yiouvetsi

Snapper Plaki

Baby Goat

Suckling Pig

DESSERTS

No Greek feast would be complete without delicious Greek desserts.

All desserts are served in a tray depending on the size you need. Please call for availability. Pricing upon request.

Galaktoboureko \$70

Baklava \$85

Ekmek Kataifi (Pricing upon request)

Baklava Ice cream cake (Pricing upon request)

TERMS AND CONDITIONS

DEPOSIT

To secure your reservation a deposit of \$500 must be paid at time of booking. Tentative bookings can be held for up to 7 days. If the deposit is not received within that time the space may be released to other parties.

FINAL NUMBERS

Final numbers are required 7 days prior to the date of your function.

MENUS & BEVERAGE PACKAGES

All menu items are subject to change and availability. Menu's can be tailored to suit your requirements.

ARRIVAL & SEATING TIMES

Please be aware of the time allocated to your booking and ensure you arrive at the scheduled time of your reservation.

PRIVATE FUNCTIONS

When making a private function booking you must comply with the minimum spend requirements. If you do not reach your minimum spend you are welcome to purchase food and beverage to make up the balance.

CAKEAGE

A cakeage fee of \$2.50 per person applies if you bring your own cake.

MUSIC

We can arrange a live band or DJ for your function, or alternatively you may play your own music through the restaurant's PA system. We retain discretion over volume levels and music must be appropriate for the venue and not disrupt other patrons.

TERMS AND CONDITIONS

ROOM HIRE

Standard duration for events is 3 hours. Guests will be required to vacate the premises within 30 minutes after the conclusion of the allocated time.

Day events are 12pm-3pm and evening events are from 7:30pm - 10:30pm.

AREA	UPSTAIRS	DIMITRI'S GARDEN	ANATOLI'S LOUNGE	THIERRY'S CHAMPAGNE ROOM
FRIDAY	\$6000	\$4000	\$1000	\$1000
SATURDAY	\$7000	\$5000	\$1000	\$1000
SUNDAY	\$3000	\$2500	\$1000	\$1000