

GOT SOMETHING TO CELEBRATE? OR JUST HEAPS OF FRIENDS...



our upper level in our fitzroy restaurant offers a private, dedicated (and recently refreshed), function space with a capacity of 30 seated or 50 standing

rice paper scissors is modelled on the hawker dining bars of south east asia with a shared eating concept being the focus of what we do

we aim to serve only the freshest ingredients, sourced organically and ethically where possible and all our sauces, pâtés and relishes are made in-house

for more information and to book call 0456 009 448 or email us functions@ricepaperscissors.com.au













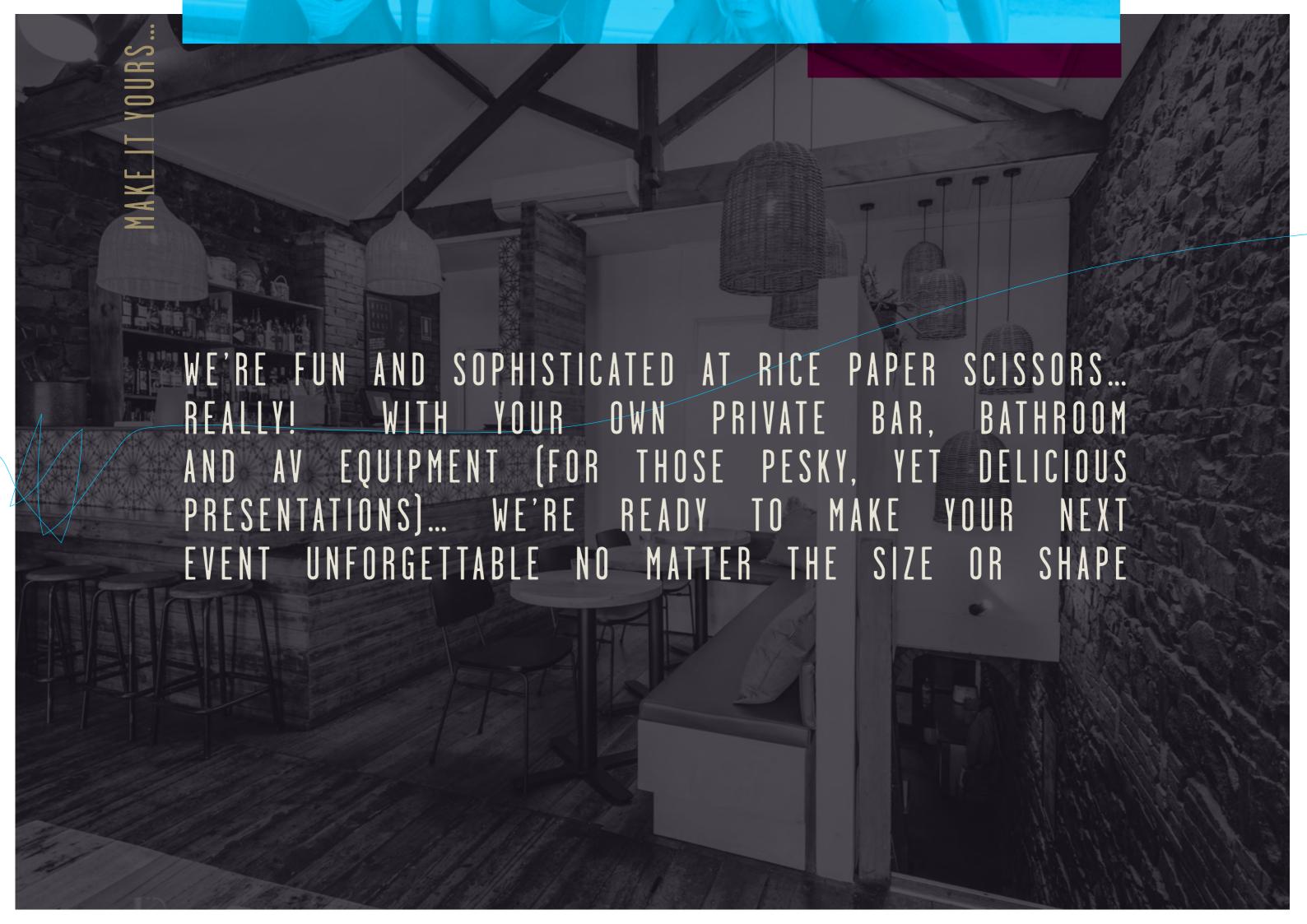
share in our passion for the spicy, salty, sweet flavours of south east asian cuisine. we're dedicated to creating memorable experiences in a relaxed, inclusive environment designed to inspire our community

rice paper scissors - it's where we put the 'fun' in functions!



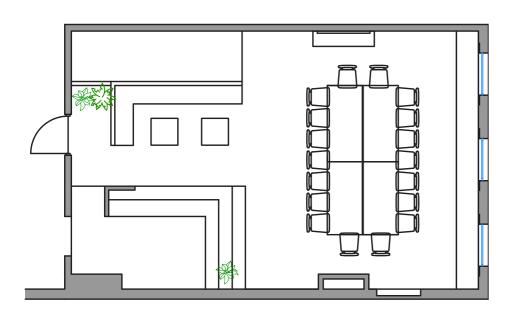


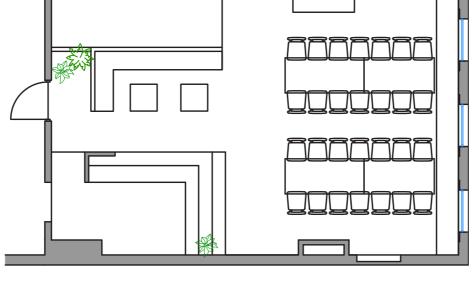


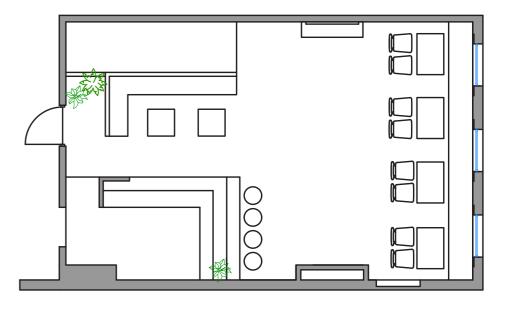












I \times large table (made up of 4) for 16 pax

2 x long tables of a maximum of 15 pax each (30 total)

Open space cocktail style for a maximum of 50 pax

we are flexible with our packages and dedicated to helping you get the most out of your event — no matter what it is. rice paper scissors fitzroy offers a unique space to host your next corporate event or what better way to celebrate a birthday than by sharing some great food, ice cold beer and cocktails with friends, family and work colleagues (or all of them at once!)





for more information and to book call 0456 009 448 or email us functions@ricepaperscissors.com.au





BITES

BEVERAGES

YOUR CHOICE OF 3 DELICIOUS RPS DISHES INC. ONE BEER/PROSECCO/SOFT DRINK P.PERSON

planning a casual get together with a couple of bevs and a few bites, nothing crazy? 'bites & bevs' is perfect for events with shorter time frames, midweek catch ups, or when you're going for dinner later on...'bites & bevs' is available for both seated and standing events, and is not available on saturday nights

CHOOSE 3 DISHES 55 P.P

CRISPY COCONUT CUPS gf

caramelised pork, prawns, smoked salmon caviar

KINGFISH CRACKER gf

green nam jim, lemongrass, makrut lime mayonnaise on prawn cracker

STICKY FRIED TOFU vg

galangal, makrut lime, lemongrass, soy glaze, crispy shallots, spring onion

COCONUT SNAPPER CEVICHE KOIPLA

lime-cured snapper, coconut, pomelo, chilli with crispy wonton crackers

BEETROOT BAO gf vg

charcoal bao, braised beetroot, smoked coconut, fried curry leaves

THAI FRIED CHICKEN gf

lemongrass chilli garlic ginger marinate with sriracha mayonnaise

SMOKED BROCCOLI SALAD gf vg n

coconut-pea purée, almond dressing, fresh asian herbs, black vinegar

LAUGHING COW CROQUETTES .

laughing cow cheese, turmeric mashed potato, roasted corn, kewpie mayo, sriracha

THAI CHIVE CAKES gf vg

fried garlic, asian herbs, iceberg with sweet soy vinegar

SUCKLING PORK BAO

bao bun, steamed pork, pickled cucumber, green onion, hoisin sauce

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CLASSIC SCRS BANQUET

CHEF CANAPÉ ON ARRIVAL PLUS YOUR CHOICE OF 5 AMAZING DISHES **INCLUDES JASMINE RICE** ADD DESSERT FOR 10 P.P.

CHOOSE 2 LIGHTER

CRISPY COCONUT CUPS gf

caramelised pork, prawns, smoked salmon caviar

KINGFISH CRACKERS gf

green nam jim, lemongrass, makrut lime mayonnaise on prawn cracker

COCONUT SNAPPER CEVICHE

lime-cured snapper, coconut, pomelo, chilli with crispy wonton crackers

LAUGHING COW CROQUETTES .

laughing cow cheese, turmeric mashed potato, roasted corn, kewpie mayo, sriracha

THAI FRIED CHICKEN gf

lemongrass chilli garlic ginger marinate with sriracha mayonnaise

STICKY FRIED TOFU vg

galangal, makrut lime, lemongrass, soy glaze, crispy shallots, spring onion

BEETROOT BAO vg

charcoal bao, braised beetroot, smoked coconut, fried curry leaves

THAI CHIVE CAKES gf vg

fried garlic, asian herbs, iceberg with sweet soy vinegar

SUCKLING PORK BAO

bao bun, steamed pork, pickled cucumber, green onion, hoisin sauce



CHOOSE 3 HEAVIER

GRILLED MONKFISH of

jimbaran style marinate, spiced butter, wrapped in a banana leaf

WOK-TOSSED GREENS vg

chef's selection of seasonal vegetables, wok-tossed accompanying dressing

SMOKED BROCCOLI SALAD gf vg n

coconut-pea purée, almond dressing, fresh asian herbs, black vinegar

CRISPY BARRAMUNDI gfn

infinity blue barramundi, cashew, chilli, red nam jim, green apple salad

STICKY PORK BELLY of

twice cooked, tamarind caramel, mandarin zest, fragrant herb salad

MUSHROOM LARB gf vg

grilled mushrooms, shallots, lemongrass, herbs, nuoc cham, roast rice powder

YELLOW BEEF CURRY gf vg

braised beef shin, snake bean, turmeric, shallot, birds eye chilli

BEETROOT CURRY gf vg

coriander root, chilli, brown mustard seed, coconut, fried curry leaf

THAI BBQ CHICKEN gf

ginger garlic chilli marinate, nam jim jeow, roasted rice powder

WOK-TOSSED NOODLES gf vg

scrambled firm tofu, chilli, garlic, ginger, spring onion, dark soy, vegan oyster sauce





LCAN, YOU CAN... CANAPÉ

IDEAL FOR COCKTAIL STYLE EVENTS!

ADD ROTI BREAD WITH PEANUT SAUCE 4PP ADD MINI MAGNUM DESSERT 6PP

CHOOSE 5 DISHES 5 60 P.P CHOOSE 7 DISHES 5 75 P.P.

FRESH OYSTERS gf

with green nam jim

CRISPY COCONUT CUPS gf

caramelised pork, prawns, smoked salmon caviar

TOFU MA HOR gf vg

caramelised tofu, chilli jam, coriander, sour pineapple

CHICKEN SPRING ROLLS (vegan on request)

sweet chilli sauce

MUSHROOM LARB gf vg

wok-tossed mushrooms, shallots, lemongrass, herbs, nuoc cham, roast rice powder

LAUGHING COW CROQUETTES .

laughing cow cheese, turmeric mashed potato, roasted corn, kewpie mayo, sriracha

KINGFISH CRACKERS gf

green nam jim, lemongrass, makrut lime mayonnaise on prawn cracker

STICKY FRIED TOFU vg

galangal, makrut lime, lemongrass, soy glaze, crispy shallots, spring onion

COCONUT SNAPPER CEVICHE

lime-cured snapper, coconut, pomelo, chilli with crispy wonton crackers

THAI FRIED CHICKEN gf

lemongrass chilli garlic ginger marinate with sriracha mayonnaise

BEETROOT BAO vg

charcoal bao, braised beetroot, smoked coconut, fried curry leaves

THAI CHIVE CAKES gf vg

fried garlic, asian herbs, iceberg with sweet soy vinegar

SUCKLING PORK BAO

bao bun, steamed pork, pickled cucumber, green onion, hoisin sauce

SWEETIES

MINI MAGNUMS n ADD 6P.P

the perfect mini dessert for standing functions! choose from:

- banana and nutella magnum
- · creamy ube magnum
- pandan coconut magnum vg

SOMETHING A LITTLE EXTRA

YOUR CHOICE OF AMAZING RPS DESSERTS ADD 10 p.p

DESSERTS & THE 'EXTRAS'

PINEAPPLE PUDDING gf df n

saigon coffee caramel, hazelnut, passionfruit sorbet

TORCHED TART

nashi pear, pumpkin kaya, mekhong whiskey mascarpone, treacle

TERRARIUM gf n

vietnamese coffee mousse, crushed peanut, chocolate soil

PANDAN SPONGE gf n

black sesame, pandan crumb, miso custard, pistachio ice cream

UBE CHEESECAKE nvg

blueberries, candied young ginger, lime gel, fresh mint

MINI MAGNUMS n ADD 6 P.P

the perfect mini dessert for standing functions! choose from:

- banana and nutella magnum
- creamy ube magnum
- pandan coconut magnum vg

THE EXTRAS

PACIFIC OYSTERS gf 6 EA OR 66 P.DOZ

green nam jim

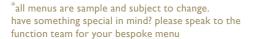
sweet

MALAYSIAN ROTI vg n 4 P.P

peanut satay sauce

CHICKEN SPRING ROLLS 7 №

sweet chilli sauce











BEVERAGE PACKAGES

drinks can be arranged on consumption/bar tab or, go all-inclusive with our beverage packages starting at \$60 per person with plenty of options for add-ons and upgrades. all drinks packages have the option to extend. chat to your functions manager for more!

RICE 60 P.P

3 HOURS

unlimited beer, sparkling, wine and soft drinks



PAPR **75** P.P

3 HOURS

unlimited beer, sparkling, wine, house spirits and soft drinks

unlimited beer, sparkling, wine, house spirits, soft drinks...

& COCKTAILS!

SCRS

85 P.P

2 HOURS



PRTY!

3 HOURS

unlimited beer, sparkling, wine, house spirits, soft drinks...

& COCKTAILS!



MAKE YOUR PARTY EXTRA AWESOME

PROSECCO ON ARRIVAL SPRITZ ON ARRIVAL COCKTAILS OR CUVÉE ON ARRIVAL ADDITIONAL HOURS

13PP 18PP 22PP



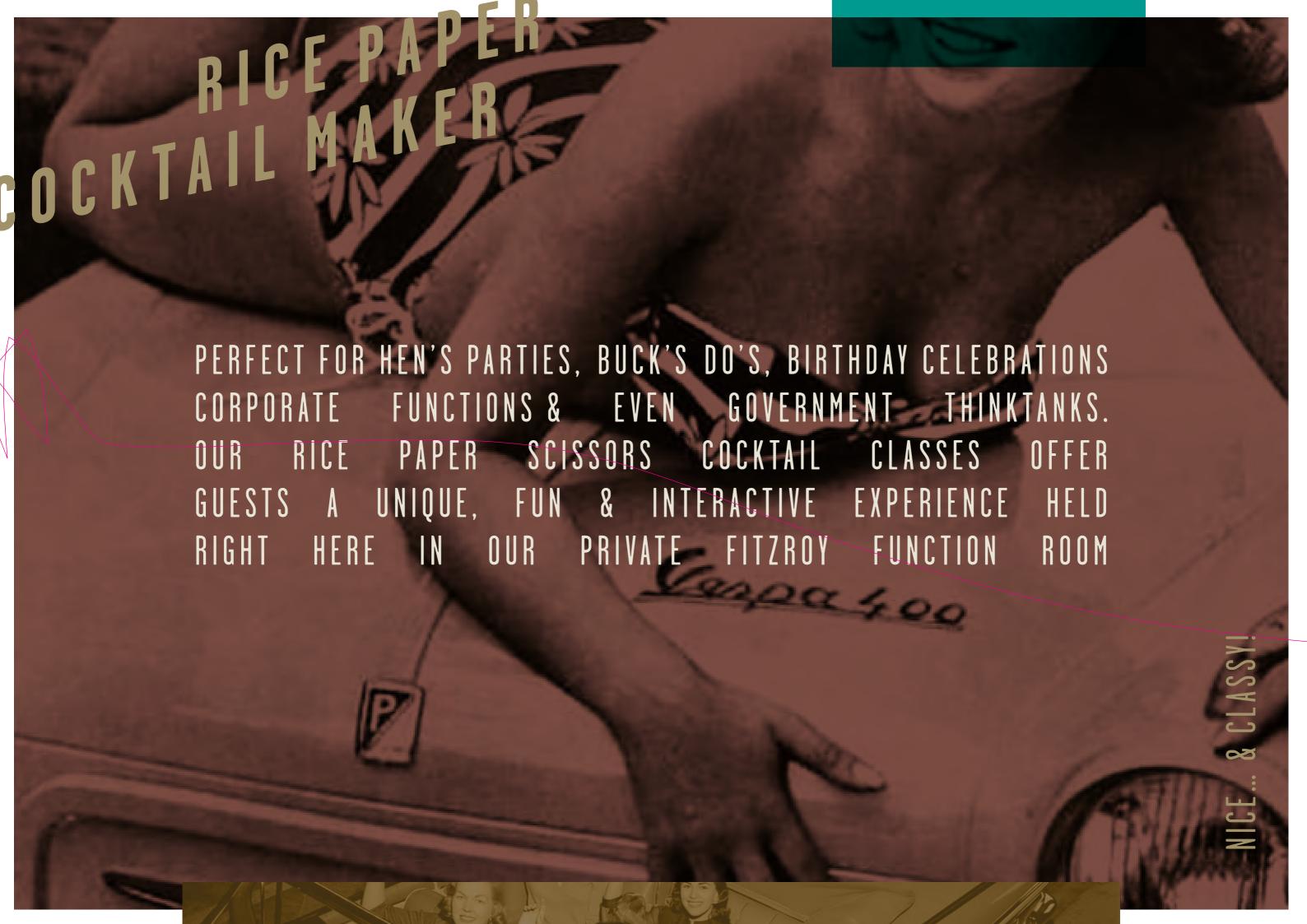


















cocktails make people happy. happy people is what we're all about! let one of our expert bartenders teach you the tricks, recipes and basically everything you need to know to create delicious cocktails and make the perfectly mixed drink. we provide the booze and the dirty secrets, all you need to bring is the 'spirit' and some friends!



MINIMUM OF 8 GUESTS, SPACE SUBJECT TO A FOOD & BEVERAGE MINIMUM SPEND

LUNCH/DINNER CLASS 130PP*

MON-THURS: 130pp, FRI: 135pp, SAT-SUN: 140pp

includes:

- canapé on arrival
- unlimited bubbles for the duration of the event
- learn how to make (and drink!) one of our signature cocktails
- an exclusive 5 dish sit-down banquet after the class
- your own bartender for the duration of the event

that's not enough huh? OK, then add these:

another cocktail as part of the class
cocktail on arrival
20 P.P
18 P.P

and / or get some extra drinks (min 2hr packages):

standard package
spirits package
cocktails package
20 P.P FOR 3HR
35 P.P FOR 3HR
45 P.P FOR 3HR

* available for start times between 12-5pm, subject to availability

TERMS & CONDITIONS

t&c's...no one likes 'em, but everyone has 'em. please read carefully before paying your deposit and confirming your event. proceeding with your booking indicates you accept these terms and conditions

deposits and cancellation policy:

in the event of a cancellation, deposits are <u>non-refundable but are transferrable</u>, pending our availability for your alternative date

- peak dates (e.g. saturdays and friday nights) require <u>60 days</u> notice, or transferring the deposit is not guaranteed.
- non-peak dates (all other times) require <u>30 days</u> notice, or transferring the deposit is not guaranteed.
- any other refund requests for deposits will be handled at the discretion of our function manager

confirming final numbers:

once numbers are confirmed 7 days prior to your function, if they are reduced you will still be charged for the full amount of people confirmed. however, numbers may be able to be increased – just check with our team to confirm capacity

minimum spends:

when agreeing to a minimum spend, the amount agreed is to be spent on food and beverage and includes gst and all costs associated with room hire. the manager on duty of your event will let you know where you are at throughout the function. should you not have reached the agreed minimum spend by the end of the night, you will still be required to settle the remainder / difference when finalising your bill

responsible service of alcohol:

we all love a good time, but we all have a job to do to make sure you have fun safely and get home in one piece. all our staff are trained in the liquor licensing accredited 'responsible service alcohol' and by law may refuse to serve alcohol to any person who they believe is intoxicated as well as refuse service to underage patrons, even if on a drink package. drinks packages/cocktail classes will not be refunded if service is refused

damages:

steady, cowboy! if extra cleaning is necessary or damages occur, the event organiser will be held responsible for all costs incurred

*all prices are subject to change



liability of belongings left over night:

if you decide to leave stuff with us to go out and party, we'll do our absolute best to look after it but unfortunately cannot accept liability for your things. everything must be picked up within 2 days, (because we're not super blessed with space!) after this point, your stuff may be thrown away, so best to pick it up alongside your hangover...

drinks surcharge on weekends:

if purchasing drinks on a saturdays and sundays on a bar tab/on consumption basis, there is a 10% weekend surcharge applied, due to additional staffing costs. but they do taste 10% better! (the way to get around this?.....get a drinks package!)

time extensions:

the drinks are going down too easily, the dancefloor is popping, and you're not ready to go home yet - we get it! any time extensions of up to an hour on the night, are at the discretion of the venue team and will usually cost you \$500 per hour (so we can pay the legendary team who are staying to look after you!)



FREQUENTLY ASKED QUESTIONS

it's a celebration, can i bring in a cake or my own drinks to the venue?

we do not allow any external food or drink to be brought into the venue (because that's kind of our thing...) except for a celebration cake, because that's *not* our thing at all. if not purchasing desserts from us, then a \$3pp cakeage fee applies. but if you're buying our desserts <u>and</u> having cake — then no cakeage fee, you sweet thing!

my friend is a vegan, can they come to my party?

of course! not a problem at all, we have some of melbourne's best options for vegans and in-fact anyone with any requirements. just let us know any dietary requirements in advance and we will look after you

is there a room hire fee?

no room hire fee here! we work on minimum spend so that you can... party hard(er)!

can i choose my own music?

you sure can – we will hook up your spotify playlist to the internal system, but we remain in charge of the volume (and it better be good!) ;-)

do i have a private bar?

you sure do! with a bartender too

do i have a private bathroom?

yes you do

can you host cocktail making classes?

um, yes please! speak to our functions and events team who will run you through how they work

how long can my function run for?

lunch bookings are from 12pm - 4pm, with last drinks being called at 3.30pm. dinner from 6pm to close, with last drinks called around 11pm depending how the downstairs restaurant is trading

how long is the all-inclusive beverage package?

our all-inclusive beverage packages start at 2 hours minimum, you can always add additional hours to this or even pimp it with cocktails and spirits or, pay as you go!



do i need to bring identification?

yes, all guests who look under the age of 25 will be ID checked

can i decorate the room?

balloons, streamers, flowers etc – yes!! fireworks, confetti, glitter, blu-tac – no!!

i have an idea for entertainment like photo booths?

speak to your events manager first prior to booking them!

i have an idea for 'other entertainment' such as a 'third party vendor'?

please talk to us if you want any third party vendors. we believe surprises are best left to the guests! in the event that any vendors do show up that we are unaware of, a 'spontaneous celebration' fee of \$250 will be applied. we prefer to stick to the guest list and avoid any surprise appearances that could disrupt the flow of your event

do you cater functions off site?

we sure do. we can come to you and create a bespoke package based on your requirements. we can do it all: the food, the booze, the staff, the planning you name it we love taking over your home/office/yard! send us through the details of your next event to functions@ricepaperscissors.com.au and we will be in touch

can i come see the space prior to booking it?

yes, and we'll probably offer you a free drink. make an appointment with our functions and events team who would love to meet you and go through your event in further details

public holidays?

we love 'em! our staff charge a little extra to be there on those days and so a 15% surcharge will be added on to package prices to make your event 15% more fun!

wait, i have a question that i can't find the answer to?

all questions welcomed at functions@ricepaperscissors.com.au or call 0456 009 448

will we have the best night ever?

of course! what do you think this is....

