

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













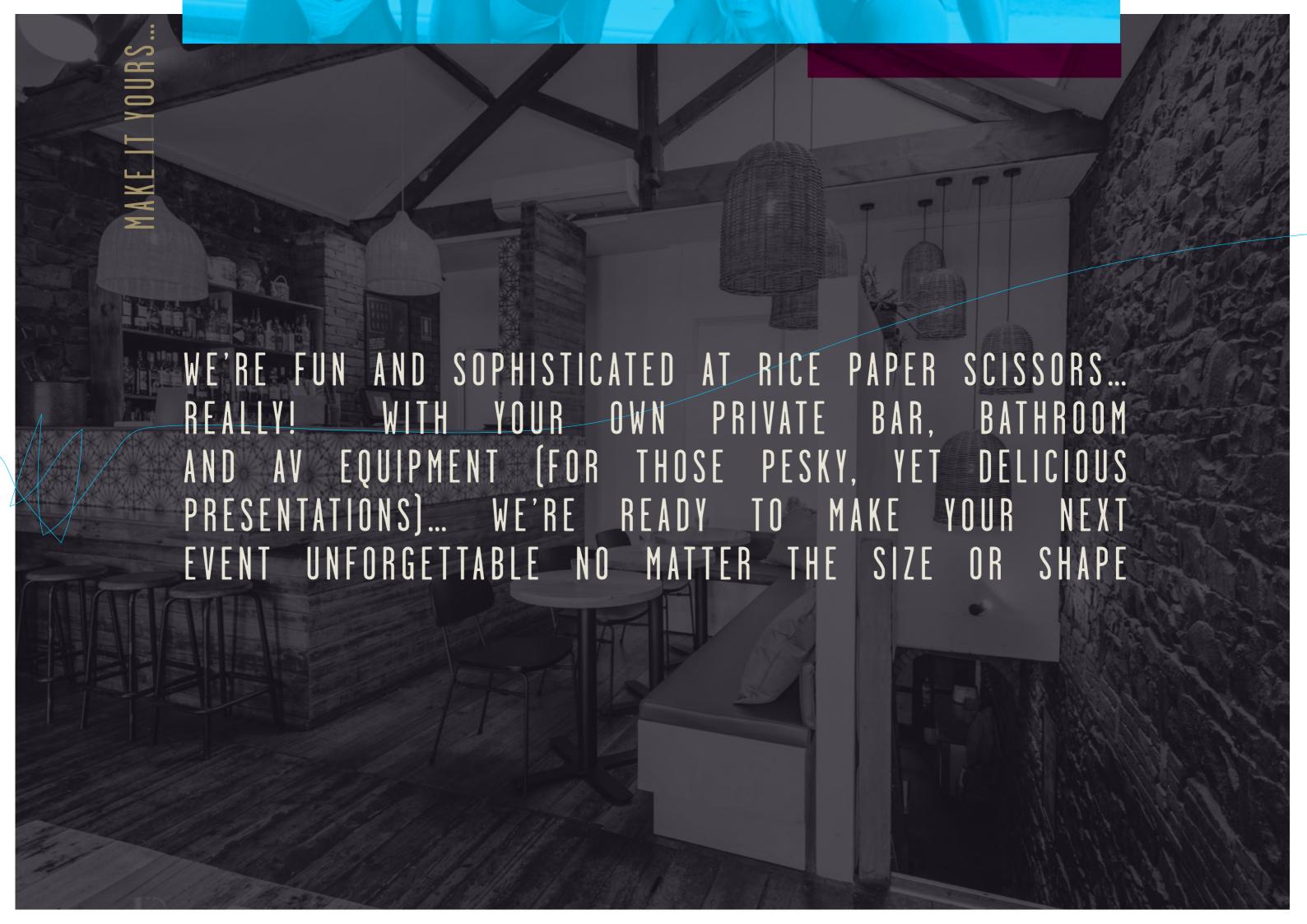
share in our passion for the spicy, salty, sweet flavours of south east asian cuisine. we're dedicated to creating memorable experiences in a relaxed, inclusive environment designed to inspire our community

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



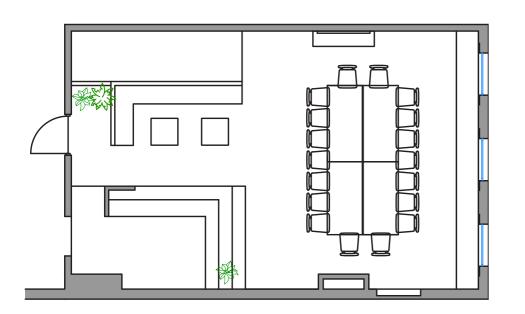


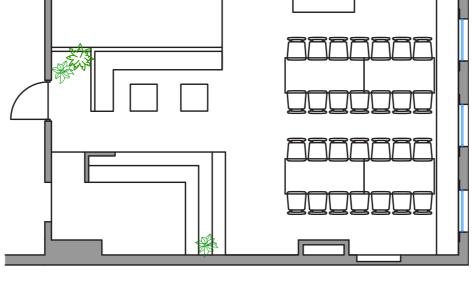


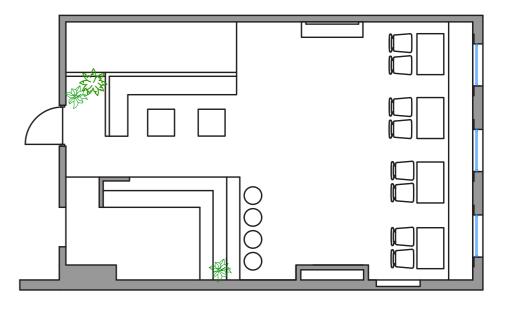












I \times large table (made up of 4) for 16 pax

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





PARTY

YOUR CHOICE OF 3 DELICIOUS RPS DISHES

planning a casual get together with a couple of bevs and a few bites, nothing crazy? our 'party bites' option is perfect for events with shorter time frames, midweek catch ups, or when you're going for dinner later on...

add one of our two or three hour drinks packages to make these bites boozy!

please note that some dishes are only suitable for seated dining. feel free to ask your function coordinator on their recommendations for a standing function!

CHOOSE 3 DISHES 10 40 P.P

STEAMED RICE CAKE gf vg

autumn mushrooms, xo sauce, cauliflower, chilli oil

CRISPY COCONUT CUPS gf

caramelised pork, prawns, smoked salmon caviar

YELLOWFIN TUNA CRUDO ngf

burnt garlic, cashew cream, soy vinaigrette, sesame cracker

THAI CURRY PUFF vg

plant based mince, red pepper and potato in crisp puff pastry

NAM KHAO CRISPY RICE SALAD of n (vg on request)

fermented pork sausage, red chilli, lemongrass, peanuts

CRISPY BARRAMUNDI gfn

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

SMOKED BROCCOLI SALAD gf vg n

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

SWEET POTATO BAO vg

crispy potato fritter, togarashi, golden curry, pickled daikon gf option available

PULLED LAMB BAO

slow roasted lamb shank, rendang mayo, pickled cucumber, lime leaf gf option available

THAI FRIED CHICKEN gf

lemongrass, chilli, garlic and ginger marinade with sriracha mayonnaise

SOM TAM TOD GREEN PAPAYA FRITTERS gfvg n cherry tomato, snake beans, peanuts

GRILLED MOO PING THAI PORK SKEWER gf

smoked pineapple, jeow sauce, crispy rice noodle

EGGPLANT MAPO TOFU vg

firm tofu, ginger, garlic, spring onion, szechuan

WOK-TOSSED GREENS gf vg

chef's selection of seasonal vegetables, wok-tossed accompanying dressing add crispy (or mock) pork belly +4

STICKY FRIED TOFU vg

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

STICKY PORK BELLY gf

twice cooked, tamarind caramel, fragrant herb salad

BURMESE LENTIL CURRY vg

cauliflower, potato, cumin, chilli oil

THAI JUNGLE CURRY

steamed market fish, baby eggplant, watercress

*additional dishes for the party bites package are priced at restaurant a la carte pricing

*all menus are sample and subject to change. have something special in mind? please speak to the function team for your bespoke menu





CLASSIC SCRS BANQUET

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

CHOOSE 3 LIGHTER

STEAMED RICE CAKE gf vg

autumn mushrooms, xo sauce, cauliflower, chilli oil

SNAPPER CRACKER gf

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

CRISPY COCONUT CUPS gf

caramelised pork, prawns, smoked salmon caviar

YELLOWFIN TUNA CRUDO n of

burnt garlic, cashew cream, soy vinaigrette, sesame cracker

THAI FRIED CHICKEN of

lemongrass, chilli, garlic and ginger marinade with sriracha mayonnaise

SOM TAM TOD GREEN PAPAYA FRITTERS gfvgn

cherry tomato, snake beans, peanut

THAI CURRY PUFF vg

plant based mince, red pepper, pickled onion with sweet and sour sauce

SWEET POTATO BAO vg

crispy potato fritter, togarashi, golden curry, pickled daikon

gf option available

PULLED LAMB BAO

slow roasted lamb shank, rendang mayo, pickled cucumber, lime leaf gf option available

SMOKED BROCCOLI SALAD efven

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

CHOOSE 2 HEAVIER

WOK-TOSSED GREENS gf vg

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

CRISPY BARRAMUNDI gfn

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

GRILLED MOO PING THAI PORK SKEWER _{gf}

smoked pineapple, jeow sauce, crispy rice noodle

EGGPLANT MAPO TOFU vg

firm tofu, ginger, garlic, spring onion, szechuan

THAI JUNGLE CURRY

steamed market fish, eggplant, watercress, asian veg

BURMESE LENTIL CURRY vg

cauliflower, potato, cumin, chilli oil

STICKY PORK BELLY gf

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

STICKY FRIED TOFU vg

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



A DESSER





LCAN, YOU CAN... CANAPÉ

FOR COCKTAIL STYLE EVENTS!

ADD ROTI BREAD WITH PEANUT SATAY 4PP ADD MINI MAGNUM DESSERTS 6PP

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

FRESH OYSTERS gf

with green nam jim

STEAMED RICE CAKE gf vg

autumn mushrooms, xo sauce, cauliflower, chilli oil

SNAPPER CRACKER of

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

CRISPY COCONUT CUPS gf

caramelised pork, prawns, smoked salmon caviar

TOFU MA HOR n gf vg

caramelised tofu, chilli jam, coriander, sour pineapple

YELLOWFIN TUNA CRUDO ngf

burnt garlic, cashew cream, soy vinaigrette, sesame cracker

CHICKEN SPRING ROLLS

served with mixed asian herbs, sweet chilli sauce and lettuce cups

VEGO SPRING ROLLS gf vg

vermicelli and taro served with mixed asian herbs, sweet chilli sauce and lettuce cups

SOM TAM TOD GREEN PAPAYA FRITTERS gf vg n

cherry tomato, snake beans, peanut

THAI CURRY PUFF vg

plant based mince, red pepper and potato in crisp puff pastry

STICKY FRIED TOFU vg

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

THAI FRIED CHICKEN of

lemongrass, chilli, garlic and ginger marinade with sriracha mayonnaise

SWEET POTATO BAO ve

crispy potato fritter, togarashi, golden curry, pickled daikon gf option available

PULLED LAMB BAO

slow roasted lamb shank, rendang mayo, pickled cucumber, lime leaf gf option available

*all menus are sample and subject to change. have something special in mind? please speak to the function team for your bespoke menu gf GLUTEN FREE V VEGETARIAN



SOMETHING LITTLE EXTRA

YOUR CHOICE OF OUR INDULGENT RPS DESSERTS ADD 10 p.p

DESSERTS & THE 'EXTRAS'

SEATED ONLY

PASSIONFRUIT BAVAROIS gf d

dark chocolate, pineapple jelly, nata de coco, mint

BLACK STICKY RICE BRULÉE gf vg

thai milk tea, poached pear

SWEET CORN MOUSSE gf vg

old saigon coffee soil, salt caramel, ginger sorbet, lime

SEATED & STANDING

MINI MAGNUMS n ADD 6 P.P

south east asian inspired mini magnums, assorted with rotating seasonal flavours, dietary replacements available

THE EXTRAS

FRESH OYSTERS $_{gf}$ 6 EA 0R 60 $^{P.D07}$ with seasonal dressing

MALAYSIAN ROTI vg n 4 PP with peanut satay sauce

CHICKEN SPRING ROLLS 7 P.P.

served with sweet chilli sauce

CHEF'S CHOICE PRE-MEAL CANAPÉS 8 FOR 1 OR 15 FOR 2

*all menus are sample and subject to change. have something special in mind? please speak to the function team for your bespoke menu



selected by our seasoned chefs, to perfectly compliment your banquet choices







BEVERAGE PACKAGES

drinks can be arranged on consumption/bar tab or, go all-inclusive with our beverage packages starting at \$45 p.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 45 P.P 2 HOURS

3 HOURS
unlimited house beer,
sparkling, wine
and soft drinks

P A P R 60 P.P

2 HOURS

75 P.P 3 HOURS

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



SCRS

85 P.P

2 HOURS

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

& COCKTAILS!



PRTY!

110 P.P

3 HOURS

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

& COCKTAILS!





NOT DRINKING? opt for our non-alcoholic drinks package!

3 hours unlimited soft drinks, juices, 0% prosecco and mocktails

MAKE YOUR PARTY EXTRA AWESOME

PROSECCO ON ARRIVAL
SPRITZ ON ARRIVAL
COCKTAILS OR CUVÉE ON ARRIVAL
SEASONAL COCKTAIL CARAFES (2HR) *MUST BE IN CONJUNCTION WITH A DRINKS PACKAGE
BEVERAGE PACKAGE & CARAFE ADDITIONAL HOURS

13PP

18PP

22PP

15PP 15PP



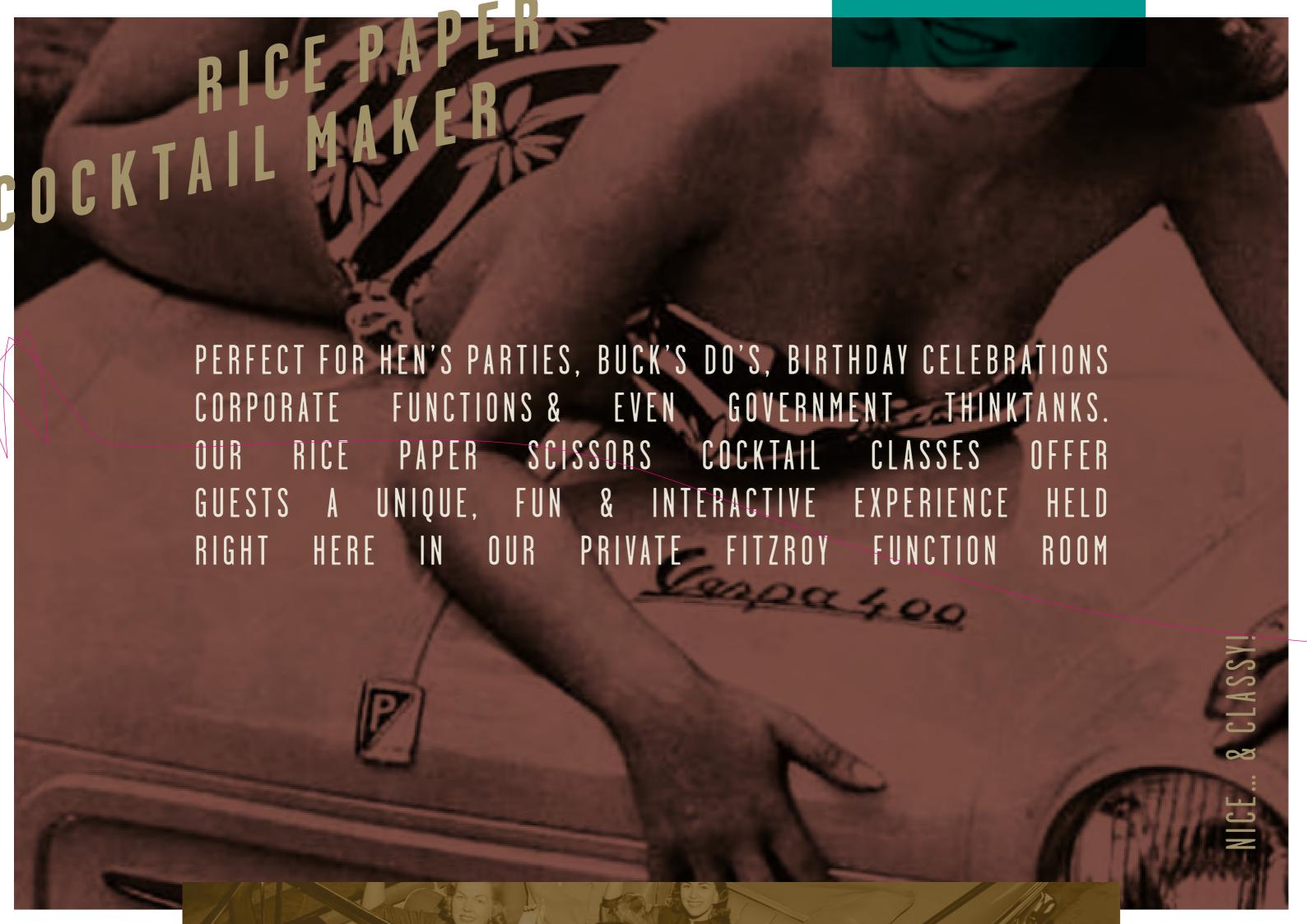


















cocktails make people happy. happy people is what we're all about! let one of our expert bartenders teach you the tricks, recipes and basically everything you need to know to create delicious cocktails and make the perfectly mixed drink. we provide the booze and the dirty secrets, all you need to bring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

• a built cocktail as part of the class

18 P.P

20 P.P

• a cocktail on arrival

and / or get some extra drinks:

RICE (standard)PAPER (house spirits incl.)

• SCRS (cocktails)

• NON (alcohol alternatives)

20 P.P <u>for</u> 2HR / 30 P.P <u>for</u> 3HR 25 P.P <u>for</u> 2HR / 35 P.P <u>for</u> 3HR 30 P.P <u>for</u> 2HR / 40 P.P <u>for</u> 3HR

15 P.P <u>for</u> 2HR / 20 P.P <u>for</u> 3HR

capacity of up to 28 guests for the standard cocktail class package, and 26 if you add a second cocktail. more cocktails means more space needed to mix, shake, and celebrate!

 $^{^{}st}$ 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 transferable</u>, pending our availability for your alternative date

- peak dates (e.g. saturdays and friday nights) require 60 days notice, or transferring the deposit is not guaranteed
- non-peak dates (all other times) require 30 days 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 numbers reduce, you'll still be charged for the full amount confirmed. if you need to increase numbers, just check with our team!

for any surprise guests or last-minute dietary requirements within 7 days, a \$25pp penalty fee applies (on top of the package price), if we are able to accommodate them. we order stock specifically for dietary needs, so while we'll always try to make it work, last-minute requests aren't always guaranteed - best to give us as much notice as possible!

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. the bar will close 30 minutes before your function finishes, to allow guests the time to responsibly finish last drinks

*all prices are subject to change



can i decorate the room?

definitely! in terms of what's allowed and what's not allowed: balloons, streamers, flowers etc – yes!! fireworks, confetti, glitter, flower petals, blu-tac, stickers – no!! have something specific in mind that we haven't listed? we recommend checking with the functions team to determine eligibility.

thinking of bringing in tablecloths and table runners? these need to be supplied ahead of the day during an organised drop-off window to ensure that the team can include these in their set up.

note that clean up fees may apply for any decorations that have been left after your event. we suggest bringing any specific tools or supplies that you may need for set up - as we may not have what you need to pull off the vision!

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...

how long do we get to set up/decorate?

if you'd like time to set up or decorate before your guest arrival time, confirm your pre-approved 30 minute bump in window with the functions team!

drinks surcharge on weekends:

if purchasing drinks on a bar tab/on consumption basis (on a saturday or sunday), 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 or pre-pay your bar tab!).

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, and we don't want the party to stop for you either! any time extensions of up to an hour on the night, are at the discretion of the venue team. they'll advise you on how this can be arranged on the day! (our recommendation: add on that extra hour or two ahead of time - you know you want to!)

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!

can my friends with dietaries/allergies come to my party?

of course! we have some of melbourne's best options for vegans and in-fact anyone with any requirements. dietary requirements are automatically looked after by our chefs (so long as you notify us in advance). no one has to compromise, 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 - all you need to do is send through your spotify playlist two weeks in advanced and we will hook up your playlist to the internal system - note that 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?

we sure do! speak to our functions 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 bookings from monday - thursday is from 6pm to 10pm, fridays and saturdays are 6pm - 11pm, and sundays are 6pm - 10pm. last drinks are called 30 minutes before your booking end time. you can also organise ahead of time for a later finish, if the standard end time is too early for you!



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

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. all vendors and suppliers must be pre-approved by providing their names, contact details, and bump-in/out times at least one week in advance

do you cater functions off site?

if you're looking for a canapé function - we certainly can! 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! the functions team will be able to advise you of any available viewing windows

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 $\underline{functions@ricepaperscissors.com.au}$

will we have the best night ever?

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

