

BOND

FUNCTIONS





VENUE

VENUE DETAILS

Bond is an unparalleled functions and events space, promising a breath-taking setting for all kinds of celebrations, corporate gatherings and launches. Invite your friend and associates to mingle amid Bond's regular celebrity guests, or treat them to an exclusive experience in one of the venue's sophisticated private areas. Be in touch with Bond's sought-after in-house events consultant to discuss the wealth of exciting options in this versatile space. Located in the heart of Melbourne's CBD, Bond is a unique and highly versatile venue. Designed by the award-winning team at Hachem, the interior layout combines the grace, openness and vibrancy of an amphitheatre with intimate corners, enclosed booths, and numerous private settings. Stunningly furnished, and appointed with a state-of-the-art lighting and sound system, Bond draws the hottest local and international music producers and performers and a crowd of glamorous and well-known patrons. Match your occasion to one of Bond's numerous lavish seating options and then simply relax and watch a memorable evening unfold. Enjoy amazing drinks and entertainment and let Bond's charming staff take care of you and your guests. Any night of the week, Bond is destined to impress.

LOCATION

24 Bond Street, Melbourne 3000, Australia t.
(03) 8199 3734
w. bondmelbourne.com.au
e. admin@collectiveestablishments.com.au

550 PATRON CAPACITY
AMPHITHEATRE SETUP
2 DJ BOOTHS
CELEBRITY GREEN ROOM
VIP AREA PRIVATE BOOTHS
OUTDOOR SMOKING 4 BARS





VENUE DETAILS

VENUE INCLUSIONS

FURNITURE

Unique features of the stunning space include custom furnishings and materials such as palatial white leather, lush crushed velvet, brass curtains and gold fixtures.

Seated Booths / tables | Ottoman | Lounge areas.

VENUE AUDIO & VISUAL

State of the Art Audio and Visual Equipment included. Microphones, DJ Equipment, Speakers and more

ENTRANCE

Nestled in between Flinders Lane and Flinders Street.

VENUE STYLING

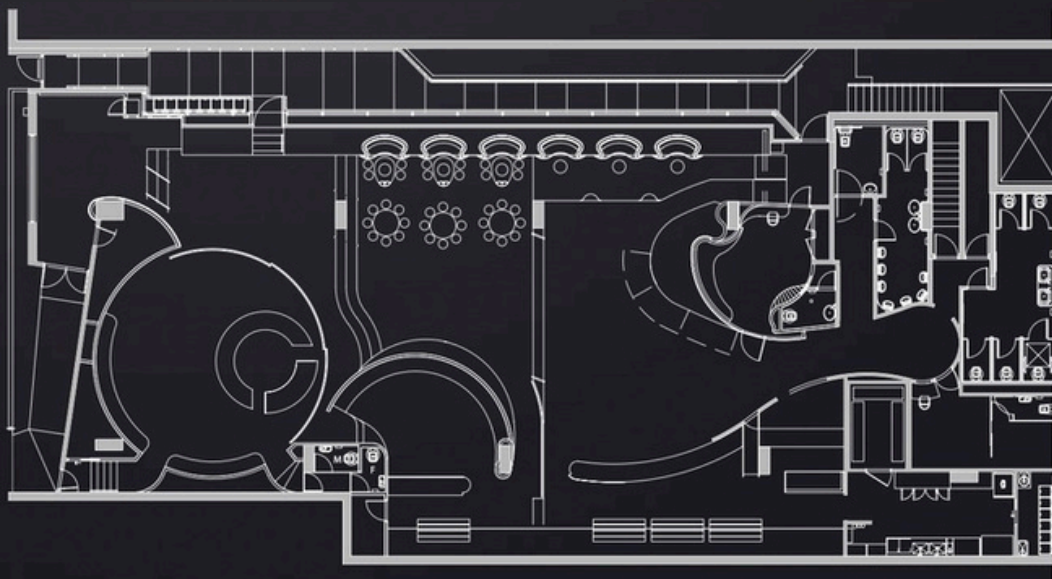
STYLING

We will review all styling requests and available to make suggestions / recommendations with regards to the styling for your special occasion.





FLOOR PLAN



LOCATION

24 Bond Street, Melbourne 3000, Australia
 T. +61 (03) 8199 3734
 W. bondmelbourne.com.au
 E. admin@collectiveestablishments.com.au

AMPHITHEATRE SETUP
 2 DJ BOOTHS
 CELEBRITY GREEN ROOM
 VIP AREA
 PRIVATE BOOTHS
 OUTDOOR SMOKING
 4 BARS



BEVERAGE AND COCKTAIL PACKAGES

RAISING THE BAR

Smell the roses, as you lift your glass to enjoy Bond's signature champagne cocktail - a riot of sparkling pink grapefruit spiked with herbal vanilla liqueur, served in a graceful stemless flute and finished with a whimsical fairy floss straw.

In addition to Bond's fresh signature cocktails and bar offerings, a range of generous beverage packages will keep the fine times flowing.

Each package comprises a differing menu of the best wines, beer, select spirits and non-alcoholic refreshments priced per guest, to suit the duration of your event.

Select a package of tantalising canapés and cuisine, created by renowned local chefs.

Please speak to us about your function details.
Phone: 03 8199 3734 or
admin@collectiveestablishments.com.au



GOLD BEVERAGE PACKAGE

GOLD

2 HOUR PACKAGE

\$50.00 PER PERSON

3 HOUR PACKAGE

\$55.00 PER PERSON

4 HOUR PACKAGE

\$70.00 PER PERSON

5 HOUR PACKAGE

\$80.00 PER PERSON

Sparkling Wine

• Illi Prosecco - Extra Dry - Italy

White & Red Wine

• Steve Bird Sauvignon Blanc 2021 - Marlborough NZ
• Steve Bird Pinot Gris 2020 - Marlborough NZ
• Hacienda Albae Syrah 2020 - La Mancha Region, Spain
• Hacienda Albae Cabernet Sauvignon 2020 - La Mancha Spain

Bottled Beer

• Asahi Extra Dry
• Asahi 'Soukai' Mid Strength

Non Alcoholic

• Soft Drinks, Soda Water, Water and Juices



PLATINUM BEVERAGE PACKAGE

PLATINUM

2 HOUR PACKAGE \$80.00 PER PERSON

3 HOUR PACKAGE \$85.00 PER PERSON

4 HOUR PACKAGE \$110.00 PER PERSON

5 HOUR PACKAGE \$120.00 PER PERSON

Sparkling Wine

- Chandon Brut – Yarra Valley Vic

White & Red Wine

- Riesling Freak No.4 - Eden Valley
- Steve Bird Sauvignon Blanc 2021 - Marlborough NZ
- Steve Bird Pinot Gris 2020 - Marlborough NZ
- Hacienda Albae Syrah 2020 - La Mancha Region, Spain
- Hacienda Albae Cabernet Sauvignon 2020 - La Mancha Spain
- Du Kif Rose - Provence, France

Spirits

- Belvedere Vodka
- Beefeater Gin
- Chivas Regal Whisky
- Woodford Reserve Bourbon
- Bacardi Carta Blanca
- El Jimador Blanco
- Gentleman Jack Tennessee Whiskey

Premium Bottled Beer

- Asahi Extra Dry
- Asahi 'Soukai' Mid Strength
- Corona
- Coopers Pale Ale
- Heineken
- Somersby Apple Cider

Non Alcoholic

- Soft Drinks, Soda Water, Water and Juices



DIAMOND BEVERAGE PACKAGE

DIAMOND

2 HOUR PACKAGE

\$105.00 PER PERSON

3 HOUR PACKAGE

\$115.00 PER PERSON

4 HOUR PACKAGE

\$150.00 PER PERSON

5 HOUR PACKAGE

\$165.00 PER PERSON

Sparkling Wine

- Moët & Chandon Brut Imperial – Epernay France

White & Red Wine

- Riesling Freak No.4 - Eden Valley
- Steve Bird Sauvignon Blanc 2021 - Marlborough NZ
- Steve Bird Pinot Gris 2020 - Marlborough NZ
- Hacienda Albae Syrah 2020 - La Mancha Region, Spain
- Hacienda Albae Cabernet Sauvignon 2020 - La Mancha Spain
- Du Kif Rose - Provence, France

Spirits

- Grey Goose Vodka
- Bombay Sapphire Gin
- Johnnie Walker Black
- Woodford Reserve Double Oak
- Havana Club Especial Rum
- Herradura Plata

Premium Bottled Beer

- Asahi Extra Dry
- Asahi 'Soukai' Mid Strength
- Corona
- Coopers Pale Ale
- Heineken
- Somersby Apple Cider

Non Alcoholic

- Soft Drinks, Soda Water, Water and Juices



COCKTAIL LIST

BOND ESPRESSO 20

A delicious Rum based espresso with a license to thrill.

SWEET CONTESSA 24

A sweet and subtle take on the classic Negroni. With elements of apricot, plum and rhubarb, this royal lady will be having you coming back for more.

DREWERY LANE 22

If the muffin man ever dabbled in alcohol, this would be his drink of choice. Rich hazelnut and spicy gingerbread are combined to make a warm wonderland for your senses.

ACES AND APPLES 24

A new world take on the apple-tini, you will swear you are biting into a crisp, green juicy apple.

ULTRA-SPICED MARGARITA 26

Get ready to dance with this hot and spicy Margarita. Ultra-premium tequila, jalapenos and chilli balanced with Mango and lime. The perfect mix for the perfect Margarita.

WHITE CHOCOLATE PASSIONFRUIT MARTINI 24

The Bond edition of the Collective's signature cocktail. Just read the name again, sounds almost too good to be true.

SKYFALL 22

Take one sip of our Skyfall cocktail and you will swear you are floating through clouds. A perfect balance of sweet and sour, what more can I say?


A DARK NIGHT IN PARIS 24

Rich forest berries coupled with sweet pineapple juice, let this luxurious cocktail transport your tastebuds to A Dark Night In Paris.

DARK MOJITO 24

A fresh and flavoursome twist on the classic Mojito. Once you try this dark twist, you will never go back.

Craving something off menu like an old favorite or a classic cocktail? Simply ask.



CANAPÉ PACKAGES

COLD CANAPÉS | \$4.99

Duck rice paper rolls (GF/DF)
Smoked salmon and cream cheese mousse cones
Ora King smoked salmon and cream cheese mousse cones
Smoked eggplant, babaganoush mousse cones (V)
Deviled eggs, chives (V/GF/DF)
Caviar Blinis, Ora King smoked salmon, crème fraiche
Caprese skewer, cherry tomatoes, fresh mozzarella, basil, balsamic glaze
San Daniele Prosciutto and melon skewer, mint (GF/DF)

WARM CANAPÉS | \$4.99

Free-range bacon and cherry-tomato tart
Cultivated mushroom arancini balls, truffle mayo (V/GF)
Fried goats cheese, caramelised onions, honey (V)
Salt and pepper tofu with sweet ginger dressing (GF/DF/Vegan)
Spinach, mint, almond and ricotta roll, tomato relish (V)
Zucchini and green pea tart (V)
Chicken satay skewers, Thai peanut sauce (GF)
Wagyu beef meatballs, tomato sugo
Shoestring Fries (V/GF/DF)

COLD PREMIUM CANAPÉS | \$6.99

Freshly shucked oysters, mignonette (GF/DF) Seared beef, gherkin tartare (GF)
Seared scallops, seaweed salad, miso emulsion (GF/DF)
Seared tuna, lime compressed watermelon, avocado puree, squid ink (GF/DF)
Cold-smoked Salmon tartare, wonton crisp, soy, sesame (DF)

WARM PREMIUM CANAPÉS | \$6.99

Beef short rib with black pepper caramel (GF) Corn Fritter, yoghurt dip (V)
Croque monsieur fingers Pulled pork tostadita with avocado puree, apple (GF/DF)
Beef sausage roll, tomato relish
Pork & Beef Sausage Roll, tomato relish
Crispy pork & prawn dumplings, black vinegar sauce
Spanner crab, asparagus & lemon herb tart

Additional Canapes on Request.



GRAZING | \$9.99

Fish & chips, lemon aioli, parsley salt
Grilled haloumi, capsicum and mushroom slider (V)
Sweet potato, chickpea and pumpkin slider (Vegan)
House made cheeseburger slider, pickles
Southern fried chicken slider, lettuce, mayonnaise
Pulled pork slider, cabbage, chipotle aioli
Pulled pork slider, cabbage, chipotle aioli
Chicken karaage, fermented chilli mayonnaise (GF/DF)
Fried Moreton Bay Bug, lemon aioli, fresh herbs (GF/DF)

You have the option to utilise your own food caterers.

Additional Grazing on Request.



BOWLS

BOWLS | \$9.99

Green tea noodle salad, grilled tofu, mixed greens, squash, pickled cucumber, toasted pumpkin seeds (Vegan)

House made potato & ricotta gnocchi, pan-fried with pork & chilli sausage, radicchio & roasted hazelnut

Slow-cooked lamb shoulder, eggplant, root vegetables (GF/DF)

Peranakan-style stewed vegetables in coconut milk, tempeh, fried tofu (Vegan)

Slow-braised beef shin, potatoes, carrots, white wine, parsley (GF/DF)

Roasted chicken, white wine, mushrooms, tarragon

Tunisian vegetable tajine, pumpkin, dried apricots, chickpeas, coriander (Vegan)



DESSERTS

DESSERTS | \$5.50

Honey Misu Layered Cake (G/F)

Crustillant au Chocolate (G/F) - chocolate mousse on a Hazelnut praline base

Vanilla Bean & Yoghurt Panna Cotta, Davidson Plum jelly (G/F)

Lemon and Yuzu Tart



ANTIPASTO AND CHEESE STATION | \$34PP (MINIMUM 100PAX)

An assortment of the finest local and international cheeses accompanied by classic nibble favourites presented flawlessly.

SEAFOOD STATION | \$39PP (MINIMUM 100PAX)

Includes the choice of fresh local oysters, prawns or our guests personal favourite premium sushi station prepared by talented chefs .

WE'RE ABLE TO CATER TO ALL THEMES, PREFERENCES AND DIETARY REQUIREMENTS



PLATTERS



PRIMA DONNA \$159

French Camembert with Nigella Seeds
 Italian Mature Pecorino Cheese
 Dutch Smoked Cheese
 Black-jack Cheddar
 Green Spanish Olives filled with Red Pepitas
 Black Spanish pitted Olives
 Caramelized Cocktail Onions
 French Style Cornichons
 Italian Imported Parma Prosciutto
 Premium Leg Ham
 Italian Home Style Mild Salami
 Gourmet Crackers / Biscuits
 Dried Fruit (Figs, Apricots, Papaya, Mango)
 Fresh Seasonal Fruit
 Optional Nuts and Seeds



TRIP AROUND THE WORLD \$169

Imported French Brie with Nigella Seeds
 Italian Imported 3yr Old Reggiano Parmesan
 Danish Blue
 Swiss Cheese
 Dutch Smoked Cheese
 Spanish Quince Paste
 Dry Fruit and Nuts
 Gourmet Crackers / Biscuits



LOCATION

24 Bond Street,
Melbourne 3000, Australia
t. +61 (03) 8199 3734
w. bondmelbourne.com.au
e. admin@collectiveestablishments.com.au

