

BOND

FUNCTIONS





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

VENUE

Guests can move fluidly between the multiple bars, booths, dance floors and a discrete outdoor section.

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 | Ottomans
Lounge areas.

ENTRANCE

Nestled in between Flinders Lane and Flinders Street.

VENUE STYLING

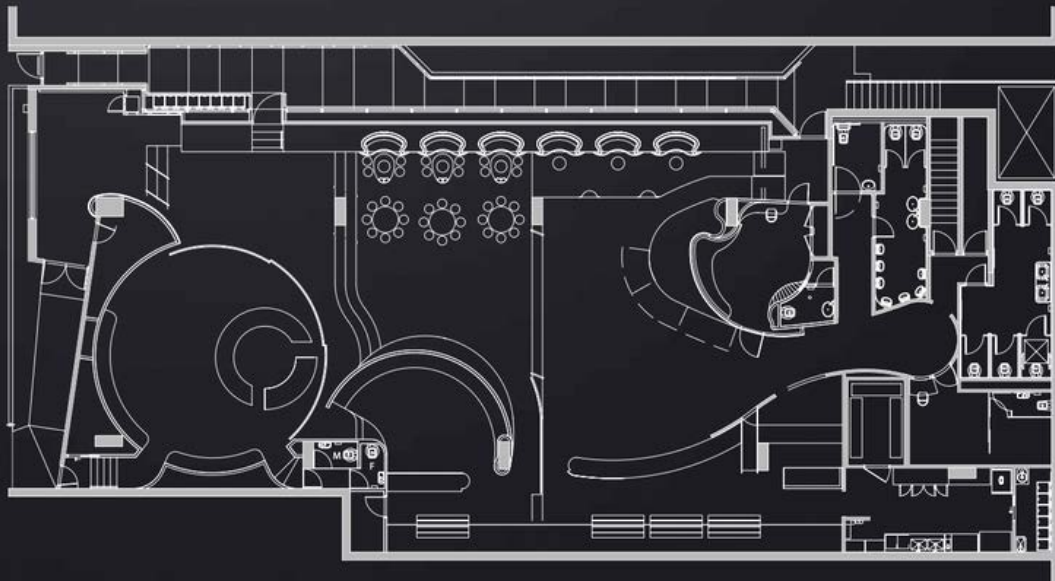
STYLING

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





FLOOR PLAN



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AMPHITHEATRE SETUP
2 DJ BOOTHS
CELEBRITY GREEN ROOM
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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

· 8 Cento Prosecco - ITALY

White & Red Wine

· Summer Poppy Sav Blanc- Marlborough NZ
· Summer Poppy Pinot Gris- Marlborough NZ
· Mister Fox Shiraz- Victoria
· Mister Fox Cab Merlot-Victoria

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

- La Linda Riesling - Clare Valley SA
- Ant Moore Sav Blanc - Marlborough NZ
- Fermoy Estate Chardonnay- Margaret River WA
- Chateau Tanunda Shiraz - Barossa Valley SA
- Preece Pinot Noir - Yarra Valley, VIC
- 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

- Mitchelton Blackwood Park Riesling - Nagambie, VIC
- Weathercraft Pinot Noir - Beechworth, VIC
- The Thief Shiraz - Barossa SA
- 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 | \$4.50

Duck rice paper rolls (GF/DF)
Smoked salmon and cream cheese mousse cones

WARM CANAPÉS | \$4.50

Bacon and cherry-tomato tart
Forrest 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

COLD PREMIUM CANAPÉS | \$6.50

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)

WARM PREMIUM CANAPÉS | \$6.50

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

Additional Canapes on Request.



GRAZING | \$9.50

Fish & chips, lemon aioli, parsley salt

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

Grilled haloumi, capsicum and mushroom slider (V)

House made cheeseburger sliders (Swiss cheese)

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)

You have the option to utilise your own food caterers.

Additional Grazing on Request.



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



STATIONS



ANTIPASTO AND CHEESE STATION | \$12PP (MINIMUM 100PAX)

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

SEAFOOD STATION | \$29PP (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

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THE COLLECTIVE