

ROKEBY100 WEDDINGS

**BOOK THE ENTIRE VENUE FOR
YOUR OWN PRIVATE EVENT**

WWW.ROKEBY100.COM.AU
1300 599 620





ROKEBY **100**

Rokeby100 is a modern industrial blank canvas event space in the heart of Collingwood. Minutes from Victoria Parade, and a stone's throw from great public transport facilities, the site is versatile and lends itself to most any event. Our full container height roller door allows for easy unloading and setup. Natural light flows from the skylights, and at night the lighting changes with our customised lighting system.

The venue features two spaces: an indoor area and a semi-outdoor 'beer garden' space that can be kept open or closed up for intimacy. This versatile space is perfect for hosting a special day with friends and family.

Rokeby100 provides the perfect backdrop to host the ultimate wedding party featuring personalised cocktails, a selection of canapés, ambient lighting and customisable integrated AV system.

The venue comes included with furniture necessary for the ceremony and reception. Our Event Managers will work with you to make your dream come alive and will be there on the day to make sure everything is running smoothly.

•PRICE

The pricing is split into two parts, the venue hire and the minimum spend for food and drinks.

VENUE HIRE FEE **\$1000**

This hire fee includes use of the venue between 2pm-12am, use of the space for the wedding and ceremony, all internal lighting, AV and furniture and a dedicated venue manager to oversee your day including setup of the venue.

MINIMUM SPEND ON FOODS & DRINKS

MONDAY-THURSDAY **\$2000**

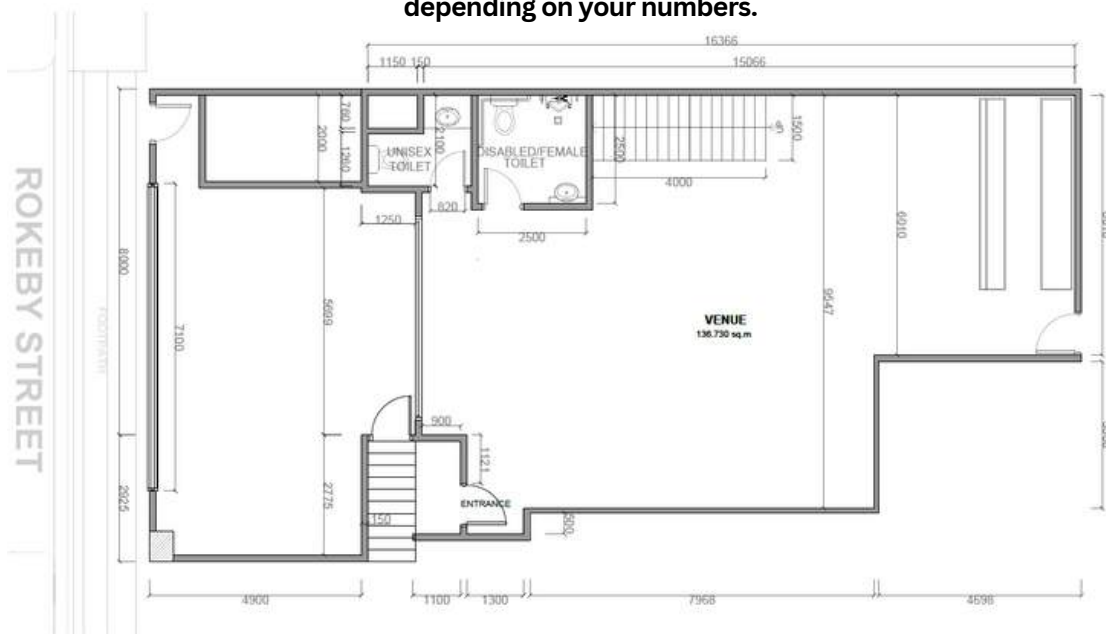
FRIDAY-SATURDAY **\$5000**

SUNDAY **\$3000**



• OUR SPACE

Our space at Rokeby 100 is suitable for all different type of events depending on your numbers.



We have a maximum capacity of 200 standing and 90 seated.



R100 is originated in 1945 as a bus depot and after a complete renovation has now become our industrial warehouse space.

Our venue is fitted with everything you may need.

Our facilities include:

- Fully integrated PA system
- 4 QSC speakers, iPad and Spotify
- Integrated lighting system
- Dimmable festoon lighting and static uplights
- 240 inch LED TV screen with laptop
- Wireless microphone available
- High speed fibre internet with WiFi connection
- Full bar service with tap beer system including 5 beers and ciders and 3 cocktails.
- Full kitchen with commercial catering company onsite.
- Polished concrete floors with area for dance floor
- Smoke machine
- Furniture including high bar tables, bar stools, lower tables and chairs for our indoor and outdoor zones
- Outside alfresco area
- 2 spaces available, the indoor warehouse feel and outside the beer garden (can be made into one space)
- Disabled access
- Roller door access (container height)
- 3 phase power available
- AV and heating/cooling system
- Gas heaters
- Disabled toilets and baby change facilities
- 4 unisex toilets available
- 5 minute walk to train station or tram stop
- Street parking available

**CLICK HERE
FOR A 3D TOUR**





We have a 240 inch 1080 pixel LED screen which comes included in the venue for every event. You can use it to play images & videos with or without sound. Our fully integrated AV system comes inclusive of the minimum spend, with mounted QSC speakers throughout the venue. The system runs from an iPad which runs a Spotify account, this is the easy no fuss option; just send us your playlist before your event and we will have it ready for the night.



Lighting at the venue is also included, this encompasses fairy lights, festoon lights, static uplights and sound activated lights for the dance floor.



Having a DJ?

They are more than welcome to use our speakers; we require them to bring their mixer and the correct cables. It is important they are a professional who is experienced with sound systems. We do not have a sound engineer at the venue so we will not take responsibility for the AV.

CATERING

*Prices are ex GST



ROKEBY 100

• ANTIPASTO GRAZING BOARD

MINI (UP TO 40 PAX)	\$650
2 M (60-80 PAX)	\$1650
3 M (80-100 PAX)	\$2050
4 M (100-150 PAX)	\$2600

A beautiful and styled grazing board including:

- Local cheeses of Tarago River blue, Maffra aged cheddar and Tasmanian heritage double brie
- Range of cured air-dried meats, salami sticks and chorizo sausage
- Pickled, marinated and charred fresh seasonal vegetables
- House made dips and chutneys
- Fresh and dried fruits
- Smoked nuts
- Marinated olives
- Filled vine leaves and piquillo peppers
- Artisan breads and crackers
- Decorated with Australian natives






• FAB DESSERT BOARD

1 M (40-70 PAX)	\$900
2 M (70-100 PAX)	\$1650
3 M (100+)	\$2200

The dessert grazing board is a great way to wow your guests and the perfect sweet way to finish off a meal. A variety of our mini desserts are styled on a wooden board and garnished with fresh fruit and extra mini sweets including macarons and chocolates.

DESSERTS INCLUDE:

- Lemon meringue tarts
- Sticky date pudding
- Chocolate mud cake 
- Tiramisu
- Biscoff toffee cheesecake
- Orange and almond tumble cakes
- Macarons
- Selection of petit fours

Dietary sweets available by request.

• PLATTER BOXES



PLOUGHMANS PICNIC BOX
\$135 - SERVES 10

A traditional ploughman's style platter of roast beef, smoked chicken, roast ham alongside aged cheddar, boiled eggs, pickles and freshly baked bread.



SPANISH TAPAS BOX
\$135 - SERVES 10

Box includes a selection of cheese filled piquillo peppers, rice balls, chorizo, crispy prawns, three dips, beef pinchos, frittata, jamon, manchego cheese, olives, baked bread and crackers.



ITALIAN SELECTION BOX
\$135 - SERVES 10

Selection of cured meats, salami sticks, grilled chorizo, three dips, local cheeses, fruit, chargrilled vegetables, olives, pickles, baked bread and crackers.



MIDDLE EASTERN PLATTER
\$135 - SERVES 10

An assortment of dips, stuffed vine leaves, lamb kofta, falafel, dried fruits, pickles, marinated Persian feta, baked flatbread and crackers.



PREMIUM CHEESE SELECTION
\$110 - SERVES 10

A selection of local cheeses and artisanal cheeses. Served alongside chutneys, quince paste, dried fruits, fruit loaf and grapes.



VEGETABLE GARDEN BOX
\$85 - SERVES 10

Market vegetable box including assorted dips, quakes, asparagus, sugar snaps, rainbow carrots, truss tomatoes, capsicum, baked breads and crackers.



SUSHI BOX (48 PCS)
\$129

Assorted selection salmon, chicken and vegetable nori, maki and nigiri pieces, with pickled ginger, soy and wasabi.



FRESH SEASONAL FRUIT PLATTER
\$95 - SERVES 15

Seasonal fruits arranged in a creative platter.



COLD CANAPE BOXES

HANDCRAFTED CANAPES DELIVERED ALREADY GARNISHED AND READY TO SERVE



PRAWN SANDO
\$105

Crumbed prawn sando, bloody mary
kewpie, arugula (24 pieces)



LEMON ZAATAR CHOOK
\$105

Lemon zaatar chicken, harissa
yoghurt, pita (24 pieces)



BEEF BRESAOLA
\$115

Beef bresaola, ricotta, lemon
and herbs (24 pieces)



PILLOW SANDWICH
\$99

Chicken pillow sandwiches
(24 pieces)



LAMB FILLET CROSTINI
\$120

Peppered lamb fillet crostini,
truffled mushroom pate (24 pieces)



BRUSCHETTA
\$105

3 varieties of chef selection
bruschetta (30 pieces)



PEKING DUCK PANCAKES
\$129

Peking duck pancakes, hoisin, spring
onion, cucumber (24 pieces)



CORN FRITTERS
\$99

Corn fritters with caramelized onion and
crispy bacon. (24 pieces)
-Vegetarian available on request



CURED SALMON
\$115






Cured salmon blini, citrus
mascarpone, caviar (24 pieces)





• RICE PAPER ROLLS

MINIMUM 20 | ALL VARIETIES 65G \$5.75

- Coconut chicken   
- Miso chicken & Thai basil  
- Bulgogi beef  
- Teriyaki beef  
- Prawn and coriander
- Scallop & pickled veg 
- Tom yum tofu   
- Enoki mushroom & vegetable   

• VEGAN CANAPES

ALL PLATTERS 12 PIECES \$65.00

- Sweet potato and spinach croquettes   
- Potato and pea samosa   
- Truffled mushroom & pickled artichoke crostini  
- Tofu and shitake spring rolls   
- Vegan tofu nigiri   
- Moroccan corn and black bean Empanada   
- Pumpkin arancini   
- Mushroom duxelle pastry rolls   

• ROAMING SMALL BITES

4 pcs per person	\$19.00
6 pcs per person	\$29.00
8 pcs per person	\$39.00
10 pcs per person	\$47.50
12 pcs per person	\$52.50

HOT SMALL BITES

LAND

Lamb fillet mignon, black truffle mayo 🍷
 Grass fed beef sausage roll
 BBQ duck spring rolls, hoisin sauce
 Grass feed beef pies
 Lemongrass & ginger pork stick, coriander & lime dressing
 Chicken and shiitake wontons, sweet chilli
 Chorizo & manchego empanadas
 Chicken san choy bao spring roll
 Lamb kofta skewers, tzatziki 🍷

OCEAN

Sesame prawn toast, wasabi mayo
 BBQ scallop, taramasalata, chorizo
 Tom yum prawn twisters, sweet chilli
 Chilli salted calamari, lemon aioli
 Salt cod croquettes, chipotle mayo
 Crumbed whiting goujons, tartare sauce
 New England crab cake, old bay saffron aioli

GARDEN 🌿

Spinach and onion pakoras, raita
 Caramelised onion and cheddar tarts
 Molten cheese and tomato risotto, jalapeno poppers
 Provolone, sugo and basil mini pizzette (contains pine nuts)
 Mac and cheese croquettes, smoked paprika aioli
 Mixed arancini
 Hara bhara kabab, paneer cheese, tomato kasundi

COLD SMALL BITES

LAND

Lemon zaatar pulled chicken, harissa yoghurt, crispy flatbread
 Lemongrass coconut chicken rice paper roll 🍷 🌿
 Peking duck pancake, spring onion, hoisin
 Beef bresaola, preserved lemon, ricotta 🍷
 Peppered lamb, truffled mushroom crostini
 Teriyaki beef rice paper roll 🍷 🌿
 Truffled chicken tartlet, piquillo pepper, crispy kale
 Crispy guanciale, potato rosti, onion jam

OCEAN

Hot smoked ocean trout, betal leaf, sweet fish sauce, chilli jam, Thai basil 🍷 🌿
 Smoked salmon blini, horseradish mascapone, caviar
 Prawn and coriander rice paper roll 🍷 🌿
 Tuna tataki, sesame seaweed, wasabi avocado, crisp wakame cracker
 Crumbed prawn sando, Bloody Mary kewpie, arugula
 Jalapeno doughnut, herbed soft goats cheese, salmon pearls

GARDEN 🌿








Smoked goat curd tartlet, air dried tomato, salsa verde
 Corn and coriander fritters, guacamole, fried halloumi
 Smashed pea, Persian feta & vincotto bruschetta
 Green mango, tofu, edamame & sambal rice paper roll 🍷 🌿 🌿
 Pickled vegetable & bean curd uramaki, wasabi kewpie



• BIGGER BITES

PER PIECE














\$8.90

- Wagyu cheeseburger, dill cucumber, SBR sauce, pickled ranch mayo
- Ruben jaffal, smoked beef, gruyere, sauerkraut, mustard
- BBQ pork banh mi, pickled vegetable, spring onion, hoisin kewpie
- Fried chicken karaage gua bao with chilli pickled slaw, hoisin kewpie 
- Southern fried crispy prawn taco, guacamole, pico de gallo, lime crema
- Lamb kofta lettuce wrap, smoked eggplant, green sambal yogurt 
- Spicy fried corn slider, halloumi, harrisa mayo, piquillio pepper 
- Spiced tofu and shitaki steamed bao  
- Chili bean, quesadilla, guac and jalapeno vegan coyo  

• BOWLS

PER PIECE

\$14.00

- Mapo tofu, sichuan beef, special fried rice  
- Smokey 12hr wagyubrisket, baked mac and 3 cheese, bourbon bbq sauce
- BBQ lamb kofta, tiny greek salad, garlic yoghurt, crisp flatbread 
- Masterstock poached chicken & coconut salad, asian herbs, kaffir lime, crispy shallots (contains nuts)  
- Korean fried chicken, pickled cucumber salad, gouchujang sauce
- Chicken jungle curry, snake beans, baby corn, thai basil, pandan rice  
- Sticky pork belly , tamarind caramel, pickled asian slaw, fragrant herbs, chili jam  
- Beer battered flathead fillet , chips, Tartare sauce, lemon 
- Prawn Mee goreng, hokkien noodles, bean shoots, peanut satay, fried shallots (contains nuts) 
- Lemon pepper calarmari, rocket, aioli, lemon 
- Miso roasted salmon, pickled shitake mushroom, qukes, soba noodles, edamame, teriyaki sauce 
- Spiced chickpea fritters, pickled slaw, cucumber coconut yoghurt, tomato kasundi
- Three cheese potato gnocchi, toasted walnuts, fried greens (contains nuts)
- Miso roasted pumpkin, pickled shiitake mushroom, qukes, soba noodles, edamame, teriyaki sauce











• ALTERNATE DROP







PRICE PER PERSON

1 COURSE	\$75.00
2 COURSE	\$90.00
3 COURSE	\$100.00

ENTREE (CHOOSE 2)




- Blue swimmer crab and asparagus cannelloni, tamanegi butter sauce, chives
- Duck parfait, truffled goose butter, candied blood orange puree, pickles, toasted brioche
- Chicken and coconut salad, smoked quail egg, crispy shallot, peanuts, Asian herbs (contains nuts) 
- Fried filled zucchini flowers, ricotta parmesan, Romesco sauce (contains nuts) 
- Salt and pepper tofu, green onion dressing, edamame guacamole, wakame salad  
- Beetroot ginger & Gin cured salmon, woodside curd, kappa pickles, wasabi peas, shiso salad 
- Wagyu beef bresaola, parmesan gelato, red onion jam, truffled vinaigrette, cured yolk, grissini
- Fried Enoki mushroom and tofu ricepaper, pickled green mango salad, tamarind caramel   

MAINS (CHOOSE 2)

- Chargrilled fillet of beef, creamed peas, pepperade, cauliflower gratin, shallot jus
- Sage and lemon roasted chicken breast, goats cheese mash, ratatouille, salsa verde 
- Crispy pork belly, char sui spring roll, sweet potato, sesame bok choy, mandarin jus 
- Pan-fried Ora King salmon fillet, salt cod croquettes, tomato saffron confit, baby fennel, gremolata 
- Baked barramundi fillet, prawn ginger dumplings, fresh corn polenta, grilled broccolini, miso glaze
- Ricotta and spinach gnocchi, slow roasted tomato sauce, shaved pecorino 
- Miso roasted eggplant, fried tofu, green soba noodle, onion sauce, snow peas, edamame  

*** Mains all served with a garden salad to tables*

DESSERT (CHOOSE 2)

- Classic chocolate fondant, cherry compote, chocolate floss, double cream
- Apple cinnamon crumble tart, vanilla bean ice cream, nut brittle (contains nuts)
- Lemon baked cheese cake, blood orange granita, candied lemon 
- Berry panna cotta, fried churro, fresh berries, chocolate fondant 
- Biscoff cake, butterscotch, chocolate ganache, cherry compote 



DRINKS

*Prices are ex-GST



• DRINKS MENU

***CHOOSE 1 SPARKLING WINE, 2 WHITE WINES AND 2 RED WINES FOR YOUR DRINKS TAB - ADD ON SPIRITS AND COCKTAILS IF YOU WANT**

Promotions available for large quantity of cocktails for your guests! - Speak to our events managers

BEER & CIDER

• Carlton Draught	\$12.50 \$14.50
• Moo Brew Pale Ale	\$13.50 \$16.00
• Stella Artois Lager	\$12.50 \$14.50
• Moon Dog West Coast IPA	\$13.50 \$16.50
• Montieth's Apple Cider	\$12.50 \$15.50

TAP COCKTAILS & SPIRITS

- Hard Solo
- Canadian Club and dry

- Bilson Fruit Tangle
- Espresso Martini
- Passion Star Martini

MOSCATO & ROSE

- Campbells Moscato
- Step by Step Rosé
- Blue Pyrenees Bone Dry Rosé – Avoca, VIC
- Tahbilk Rosé – Nagambie, VIC

SPARKLING & PROSECCO

- Step by Step Brut Cuvée
- Bandini Prosecco
- Dal Zotto Pucino Prosecco
- Blue Pyrenees Midnight Cuvée – Avoca, VIC
- Chandon Brut NV
- Mumm Champagne – Reims, France

RED WINE

- Step by Step Shiraz
- Bethany Wines Shiraz– Barossa, SA
- d'Arenberg Shiraz – McLaren Vale, SA
- Step by Step Cabernet Sauvignon
- Tahbilk Cabernet Sauvignon – Nagambie, VIC
- Best's Great Western Cabernet Sauvignon – Great Western, VIC
- Yering Station Pinot Noir – Yarra Valley, VIC
- Pfeiffer Pinot Noir – Rutherglen, VIC

WHITE WINE

- Step by Step Pinot Grigio
- Dal Zotto Pinot Grigio – King Valley, VIC
- Pikes Pinot Grigio – Clare Valley, SA
- Step by Step Sauvignon Blanc
- Catalina Sounds Sauvignon Blanc – Marlborough, NZ
- Johnson Estate Sauvignon Blanc – Marlborough, NZ
- Pautlett Polish Hill Riesling – Clare Valley, SA
- d'Arenberg the Olive Grove Chardonnay – McLaren Vale, SA

SCHOONER PINT

\$12.50 \$14.50
\$13.50 \$16.00
\$12.50 \$14.50
\$13.50 \$16.50
\$12.50 \$15.50

SCHOONER PINT

\$13.00 \$14.50
\$13.50 \$15.00

\$15.00

\$19.00

\$19.00

\$14.00

\$13.50

\$14.00

\$15.50

\$13.50

\$13.50

\$14.50

\$16.00

\$16.00

\$19.00

\$13.50

\$15.00

\$16.00

\$14.00

\$15.50

\$17.00

\$13.00

\$18.00

SPIRITS

LIQUEURS

• Baileys Irish Cream Liqueur	\$14.50
• Cointrou	\$13.50
• Fernet Branca	\$15.00
• Ouzo	\$13.50
• Jager Bomb	\$17.50
• Kahlua	\$12.50
• Drambuie	\$11.50
• Frangelico	\$13.50
• Aperol	\$13.00
• St Remy Brandy	\$14.00
• Tia Maria	\$12.50
• Campari	\$13.50
• Black Sambuca	\$15.00
• Midori	\$14.00
• Disaronno	\$12.50
• Jagermeister	\$14.00

RUM

• Bacardi Blanca White	\$13.50
• Captain Morgan	\$13.50
• Malibu	\$13.00
• Havana Club - Anejo Especial	\$12.50
• Havana Club - 3 Anos	\$12.50
• Diplomatico rum	\$17.50
• Kraken Rum	\$15.50
• Bacardi Oro Gold	\$15.50
• Bacardi 8 Anos	\$15.00

GIN

• Four Pillars Fresh Yuzu	\$17.00
• Moores Dry Gin	\$15.00
• Four Pillars Bloody Shiraz Gin	\$16.50
• Gordons Gin	\$13.00
• Four Pillars Gin	\$16.50
• Melbourne Gin Co "Single Shot"	\$17.50
• Tiny Bear Sailor Gin	\$18.00
• Brooklyn Gin	\$16.50
• Four Pillars Olive Leaf	\$17.50
• Melbourne Gin	\$16.50
• Tiny Gear Doctor Gin	\$16.50
• Noosa Gin	\$16.00
• Tiny Bear Gypsy Gin	\$16.50
• Hendricks Gin	\$16.00
• Four Pillars Spiced Negroni	\$18.00
• Bombay Gin	\$15.00
• Tasmania Gin	\$17.00
• Anther Geelong Dry	\$16.50
• Anther Florescence	\$17.00
• Tanqueray Gin	\$15.00
• Hendricks Lunar	\$18.00
• Hendricks Neptunia	\$18.00

BOURBON

• Jim Beam Devils Cut	\$15.50
• Woodford Reserve	\$15.50
• Wild Turkey Rare Bread	\$18.00
• Jim Beam Bourbon	\$13.50
• Makers Mark	\$16.50
• Jack Daniels	\$13.50
• Southern Comfort	\$13.50
• Wild Turkey American Honey	\$14.00

VODKA

• UDL Pre mixed Can	\$11.50
• Ciroc Vodka	\$16.50
• Grey Goose	\$16.50
• Absolut Vodka	\$14.50
• Zubrowka Vodka	\$16.00
• Vodka RedBull	\$15.50
• Kettle One Vodka	\$15.50
• Polish Vodka	\$13.50

TEQUILA

• Tequila Blu	\$16.00
• Tequila Tromba	\$17.00
• Tequila Tromba White	\$16.00
• Espolon Tequila	\$15.50
• Tequila Anejo	\$19.00
• Patron Tequila	\$16.00
• Dos Amigos Tequila	\$14.00

WHISKEY

• Glenfiddich 15yr old Single Malt	\$22.00
• Johnny Walker Double Black	\$16.50
• Johnny Walker Red	\$13.50
• Canadian Club Whiskey	\$13.50
• Starwood Two-Fold Double Grain	\$16.50
• Glenfiddich 12yr old single Malt	\$19.00
• Johnny Walker Blue	\$34.00
• Jameson Whiskey	\$14.50
• Nikka from Barrell	\$18.50
• Johnny Walker Gold Reserve	\$18.00
• Hibiki	\$21.00
• Gentleman Jack	\$17.00
• Starwards Whiskey Single Malt	\$15.00
• Johnny Walker Black Label	\$17.00
• Chivas Regal	\$17.00

ABSINTHE

• La Fee Parisienne Absinthe	\$19.50
• Green Fairy Absinthe	\$16.00
• La Fee NV Absinthe	\$17.00
• Pernod Absinthe	\$19.00

STANDARD PACKAGE

2 HOURS	\$39.00
3 HOURS	\$49.00
4 HOURS	\$57.00
5 HOURS	\$65.00
6 HOURS	\$77.00

FRESH FROM THE TAP

- Carlton Draught
- Moo Brew Pale Ale
- Stella Artois Lager
- Moon Dog West Coast IPA
- Hard Solo
- Canadian Club and dry
- Montieth's Cider

RED WINE

- Step By Step Shiraz
- Step By Step Cabernet Sauvignon

WHITE WINE

- Step By Step Pinot Grigio
- Step By Step Sauvignon Blanc
- Step By Step Rosé

SPARKLING

- Step By Step Brut Cuvée

NON-ALCOHOLIC DRINKS:

- Mixed soft drinks
- Sparkling water
- Fruit juices
- Lemon, lime and bitters

PREMIUM PACKAGE

2 HOURS	\$49.00
3 HOURS	\$59.00
4 HOURS	\$67.50
5 HOURS	\$75.00
6 HOURS	\$87.00

FRESH FROM THE TAP

- Carlton Draught
- Moo Brew Pale Ale
- Stella Artois Lager
- Moon Dog West Coast IPA
- Hard Solo
- Canadian Club and dry
- Montieth's Cider

RED WINE

- Pfeiffer Pinot Noir, Rutherglen VIC
- Bethany Wines Shiraz, Barossa SA
- Tahbilk Cabernet Sauvignon, Nagambie VIC

WHITE WINE

- Paulett Polish Hill Riesling, Clare Valley SA
- Dal Zotto Pinot Grigio, King Valley VIC
- Catalina Sounds Sauv Blanc, Marlborough NZ

SPARKLING

- Blue Pyrenees Midnight Cuveé, Avoca VIC

ROSE

- Blue Pyrenees Bone Dry Rosé, Avoca VIC

NON-ALCOHOLIC DRINKS:

- Mixed soft drinks
- Sparkling water
- Fruit juices
- Heaps Normal Beer Quiet XPA
- Naked Life Mocktails (Negroni Spritz, Passion Martini and Pink Paloma)

PRESTIGE PACKAGE

2 HOURS	\$59.00
3 HOURS	\$70.00
4 HOURS	\$77.00
5 HOURS	\$83.00
6 HOURS	\$99.00

FRESH FROM THE TAP

- Carlton Draught
- Moo Brew Pale Ale
- Stella Artois Lager
- Moon Dog West Coast IPA
- Hard Solo
- Canadian Club and dry
- Montieth's Cider

RED WINE

- Bests Great Western Cabernet Sauvignon, Great Western VIC
- D'Arenberg The Footbolt Shiraz, McLaren Vale SA
- Yering Station Pinot Noir, Yarra Valley VIC

WHITE WINE

- Pikes Pinot Grigio, Clare Valley SA
- Johnson Estate Sauvignon Blanc, Marlborough NZ
- D'Arenberg The Olive Grove Chardonnay, McLaren Vale SA

SPARKLING

- Mumm Champagne, Reims, France

ROSE

- Tahbilk Grenache Mouvedré Rosé, Nagambie VIC

CIDER

- Monteiths Apple Cider

NON-ALCOHOLIC DRINKS:

- Mixed soft drinks
- Sparkling water
- Fruit juices
- Heaps Normal Beer Quiet XPA
- Naked Life Mocktails (Negroni Spritz, Passion Martini and Pink Paloma)

**COCKTAILS AND SPIRITS
AVAILABLE ON REQUEST**

- Speak to your venue manager!



ESPRESSO
EST. 2010
MARTINI
NITRO CHARGED
MISTER MIXER

PASSIONFRUIT
CAPRIOSKA
PERFECTLY HAND CRAFTED
EST. 2010
MISTER MIXER

BRIDGE ROAD
BREWERS
Outsider
Lager
4.5%

• RECOMMENDED SUPPLIERS

*Table Layout
& Linens*

TABLE ART

Alie - 0406 683 006
info@tableart.net.au
tableart.net.au

*Celebrant/
Planner*

SHARON MUNRO

Shanan Munro - 0403 179 667
info@sharonmunro.com.au
sharonmunro.com.au

Photographer

BLUETON STUDIOS

Sonia - 0420 295 410
hello@bluetonstudio.com.au
bluetonstudio.com.au

*Arcade
Games*

**XTREME
PARTY HIRE**

1300884472
contact@xtremepartyhire.com.au
xtremepartyhire.com.au

Hire Company

**ALWAYS
EVENTIVE**

0401 202 116
hello@alwayseventive.com.au
alwayseventive.com.au

Decorations

**LUXE EVENTS
BY BERENA**

0405733258
luxeeventsbyberna@gmail.com

Decorations

**BANGIN
HANGINS**

sarah@banginhangins.com.au
banginhangins.com.au

Photo Booth

JUST FOR FUN

0411368195
justforfunphotobooth.com.au

Cakes

**CHARLOTTE'S
SWEETS**

Charlotte - 0488990937
charlottessweetsco@gmail.com

Flowers

**EMPTY VASE
FLORIST**

Toni - 0407838350

Flowers

THRIVE FLOWERS

Rosie - 03 9486 0565
info@thriveflowers.com.au
thriveflowers.com.au

DJ

STARLIGHT DJ

0431841151
Starlightdj@bigpond.com
starlightdj.com.au





ADDRESS:

100 ROKEBY STREET, COLLINGWOOD VIC 3066

How to find us?

PUBLIC TRANSPORT



Collingwood station is a 5-8 minute walk from Rokeby100. Trains to Flinders Street or out to Mernda



Many buses depart from Hoodle St around the corner:
246 for Clifton Hill or St Kilda - Elsternwick
302 for Box Hill or city
303 for Ringwood North or the city
304 for Doncaster or the city
350 for La Trobe University or the city

Uber

Ubers run very frequently in Collingwood and usually you won't have to wait longer than 5-10 minutes



Trams along Victoria Parade
12 towards St Kilda
109 for Box Hill or Port Melbourne

**Do I have to have security?**

Yes, security is a requirement for all nighttime events at Rokeby100, which we will organise through our in-house security supplier. This is in addition to our minimum spend.

Security guard rate: Monday–Friday \$70/hr, Saturday \$79/hr and Sunday \$85.

What is the close time?

Our licence runs until midnight 12am on Friday, 1am Saturdays and 11pm Sunday through Thursday.

Can I bring in my own catering or drinks?

Our wonderful on-site caterer Fabulous Catering will take care of all your food requirements including dietaries. BYO drinks or outside caterers are not allowed.

Can I bring my own cake?

Yes we do allow you to bring in celebration cake or alternative like cupcakes as this isn't something we offer. We provide complimentary cake and will serve your cake to your guests.

Are your prices inclusive of GST?

All prices are excluding GST.

What is included in the packages?

The \$1000 venue hire gets you use of the space from 2pm till close for your ceremony and reception. If you are just celebrating your reception here there is no venue hire, just the minimum spend. The minimum spend comes inclusive of the venue hire, lighting, AV system including use of the big screen, food (cost depending on what you choose), drinks tab (amount up to you) and all staff including events manager on the day, chef to cook the food, waiters to serve the canapes and bartenders to serve the drinks.

Can you cater for dietaries?

Yes we certainly cater for dietary requirements, we have dietary specific options on our menu or can customise to suit. Please note that our kitchen is not a “free-from” kitchen so there may be traces present with any dietaries.

Can I bring my own DJ in?

Yes we do allow external DJs into the venue, they are required to use our internal speaker system which has been integrated and tested for sound levels. There are noise restrictions which we will make the DJs aware of.

Is there any parking?

Street parking is available around the venue with most spots in Collingwood being untimed after 6:30pm. Some common close streets to park are Gipps, Langridge, Rupert, Cromwell or Islington Streets.

Do you have a sitdown or banquet style menu?

Yes, we certainly have many other food options as we run a catering company. The menu items here are just the most popular ones usually for stand up cocktail events.

ROKEBY100

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Collingwood



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rokeby100.com.au

