



STEAKHOUSE 66

FUNCTION PACKAGES

WWW.STEAKHOUSE66.COM.AU



FUNCTIONS AT STEAKHOUSE 66

Impress your guests with stunning Melbourne views and exciting menu selections.

From group bookings to weddings, cocktail parties to end of year celebrations and corporate events - Steakhouse 66 can cater to your every need.

The décor is warm and inviting and floor to ceiling windows show off the waterfront location.

Contact us today to arrange a site inspection.

CAPACITIES

Function Type	Max Capacity (no dancefloor)	Max Capacity (with dancefloor)
Sit Down	120	100
Cocktail	150	130





STEAKHOUSE GRILL 66 MENUS

Sit Down Events

Select from Banquet A or B menus

Cocktail Events

Select from Canape A or Canape B menus

To ensure freshness and premium quality, menus are subject to change according to seasonal availability

Dietary Requirements

Steakhouse 66 can cater to special dietary requirements. Please advise of any allergies and/or dietary requirements such as vegetarian, gluten free etc.





BANQUET A

ON ARRIVAL

House-made dips, olives & grilled flat bread (v)

STARTER

Lemon peppered crispy calamari, lime aioli

Fried crispy chicken wings, chili margarita sauce

Lamb riblets, tamarind glaze, sesame seed

MAIN PLATTER

Grilled chicken diablo, salsa verde

Slow-cooked Cape Otway pork belly

M.S.A steak fillets cooked to medium with buttered potato,
red wine jus

Mixed market green salad with citrus dressing

DESSERT PLATTER

Chef's selection of house-made desserts with condiments

\$59 per person

or

\$89 pp including 2 hour beverage package





BANQUET B

ON ARRIVAL

House-made dips, olives & grilled flat bread (v)

STARTER

Lemon peppered crispy calamari, lime aioli

Fried crispy chicken wings, chili margarita sauce

S.A natural oysters in half-shell with fresh lemon

Lamb riblets, tamarind glaze, sesame seed

MAIN PLATTER

Grilled chicken diablo, salsa verde

Slow-cooked Cape Otway pork belly

Black Angus steak fillets cooked to medium with buttered potato, red wine jus

Flame grilled garlic & herb king prawns

Mixed market green salad with citrus dressing

DESSERT PLATTER

Chef's selection of house-made desserts with condiments

\$79 per person or

\$109 pp including 2 hour beverage package





CANAPE MENU A

Cold Selection

Tasmanian smoked salmon on toasted rye crouton

Dolmades with garlic aioli

Tomato and feta bruschetta (v)

Hot Selection

Assorted gourmet pies, house-made B.B.Q sauce

Thai fish cakes, sweet chili chutney

Seasonal vegetable spring rolls, plum sauce (v)

\$29 per person

or

\$59pp including 2 hour beverage package





CANAPE MENU B

Cold Selection

Rare seared Black Angus fillet, honey soy glaze
Tasmanian smoked salmon on toasted rye crouton
Dolmades with garlic aioli
Tomato & feta bruschetta (v)

Hot Selection

Crystal Bay prawn twisters, tomato & basil relish
King Island premium beef pies, house-made B.B.Q sauce
Coconut crumbed chicken fillets, sweet chili sauce
Seasonal vegetable spring rolls, plum sauce (v)

\$39 per person

or

\$69 including 2 hour beverage package





BEVERAGE PACKAGE

WINE

N.V Ten Degrees Sparkling Brut, Swan Hill VIC
2013 Amesbury Estate Moscato, NSW
2015 Sevita Sauvignon Blanc, Marlborough NZ
2015 Ten Degrees Chardonnay, Murray Darling VIC
2015 Mike Press Single Vineyard Melrot, Adelaide Hills S.A
2014 Thomas Goss Cabernet Sauvignon, McLaren Vale SA
2014 Ten Degrees Shiraz, Murray Darling VIC

BEER

James Boags Light Carlton Draught
Crown Larger Pure Blonde

SOFT DRINKS

Pepsi, Dry Ginger, Diet Pepsi, Lemonade, Squash, Soda

\$30 per person for two hours

*spirits and cocktails not included in beverage package. Please speak with our venue manager for more information.





CONTACT US

Arrange a site inspection today.

STEAKHOUSE GRILL 66

66 Newquay Promenade,
Docklands, Victoria 3008

Phone: +61 3 9640 0808

Email: info@steakhouse66.com.au

Web: www.steakhouse66.com.au

Connect with us on social media

- facebook.com/steakhouse66
- twitter.com/steakhouse66
- plus.google.com/+Steakhouse66

