

PLATFORM28

Platform 28 is a charming restaurant bar offering modern Australian cuisine in the heart of vibrant Docklands! Formerly a railway goods shed, this venue stays true to the history of the site and brings a rustic historical charm that's bound to win the heart of your guests.

Housed within the heritage Goods Shed North in Docklands, this prominent destination offers a brilliant mix of old and new. Whilst you are here, observe the rich history of the venue with the big black cast iron heritage columns and the unique painted number 28 on the old brick wall. Delightful food, a relaxed atmosphere and an impressive selection of beers, wines and cocktails make this Docklands' best one-of-a-kind venue!

Platform 28 is the proud winner in the 2018,2020 and 2021, 2023 AHA Best Function & Event Space Category

Please contact us on **03 9670 9933**
or **info@platform28.com.au**
to book your function today!

OUR SPACES:

Scaling across 2 levels, with 2 outdoor areas and 2 indoor spaces, the modernity and sheer size of the venue provides you with ample space for any function, specializing in corporate functions, social occasions and weddings.



CAPACITIES:

	Cocktail	Seated
Upstairs Lounge	150	70
Balcony	190	80
Atrium		50
Beer Garden		95
Overall Venue:	560	

PLATFORM28

Finger food per Head *Minimum 20 guests*

Bronze \$34 a head

Honey soy chicken skewer (GF)

Selection of mini sliders, beef, pulled pork, mushroom and haloumi

Prawn and ginger dumplings with sweet soy

Gourmet Party Pies (Veg included)

Black bean and corn quesadillas (V)

Spring rolls (V)

Silver \$49 a head

Mac n cheese croquettes (V)

Selection of Empanadas with a chilli lime dipping sauce (Veg included)

Gourmet sausage rolls with relish

Tandoori chicken skewers with minted yoghurt (GF)

Duck Spring Rolls with hoi sin

Mini super salads with roasted cauliflower and goats curd (V) (GF)

Moroccan spiced Salmon Skewers with honey, cumin and tahini yoghurt (GF)

Selection of mini sliders, beef, pulled pork, mushroom and haloumi

Gold \$60 a head

Freshly shucked Oysters with selection of dressing

Selection of mini sliders, beef, pulled pork, mushroom and haloumi

Mushroom and mozzarella arancini (V)

Mini slow cooked lamb ragu with rigatoni and fresh parmesan (Veg/GF option on request)

Poached chicken, avocado, wasabi pea, kew pie mayo, wom bok and radicchio salad (GF)

Peking duck pancakes with hoi sin, cucumber and spring onion Moroccan spiced Salmon Skewers with honey, cumin and tahini yoghurt (GF)

Salt and pepper squid with chili jam and roquette salad (GF)

Petit fours

Vegan Menu: \$35.00 Per Head

Empanada with chili jam

Char-Grilled vegetable skewer with minted yoghurt

Roasted mushroom slider with cheese, mayo and tomato relish

Chili con carne with corn chips and guacamole

Roasted cauliflower, super seed and mixed grain salad

Vegetable arancini with Napoli

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Finger food per Head *Minimum 20 guests*

Platinum \$100 a head

Mini steak sandwiches with roquette, pickled shallot and aioli

BBQ lamb cutlets with rosemary, thyme, garlic and smoked paprika

Peking Duck Bao Buns with pickles and Japanese mayo

Chicken and Avocado finger sandwiches

Selection of gourmet party pies (Veg included)

Market fresh fish Ceviche corn taco with lime and chilli

Selection of Empanadas (Veg included)

Freshly shucked Oysters with selection of dressing

Mini Heirloom Tomato, fior de late and pesto salads (V)

Mac n cheese croquettes (V)

Mini Magnum ice creams

Local brie and blue cheese en crouete with quince and fig

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Canape Platters

Protein Platters

Mini black Angus burgers (20) \$140

Peking duck boa buns (20) \$160

Prawn and ginger dumplings with sweet soy (30) \$130

Mini Hot dogs with caramelised onions (20) \$150

Mini fish and chips (20) \$140

Pulled pork apple slaw brioche sliders (20) \$140

Selection of meat party pies (24) \$140

Meat Platter- Tandoori chicken, lamb kofta and pork and veal meat-balls (45) \$140

Sushi Platter (40) \$150

Gluten Free Protein Platters

Smoked trout, apple, Meredith's goat cheese bruschetta tartlets (24) \$150

Southern fried chicken ribs with honey mayo (30) \$130

Tandoori chicken skewers with minted yoghurt (30) (GF) \$130

Skirt steak and chip skewer with bearnaise dipping sauce(30) \$150

Moroccan Salmon Skewers with Tahini yoghurt dipping (30) \$140

Tomato, mozzarella and pesto tartlets (20) \$140

Vegetarian Platters

Veggie Platter- Spring rolls, pumpkin risotto balls, tomato basil and parmesan bruschetta (55) \$150

Mini taco platter (24) \$130

Sushi Platter (40) \$150

Tomato, Mozzarella and pesto sliders (20) \$150

Field Mushroom and halloumi sliders with chipotle mayo (20) \$150

To Finish Platters:

Petit fours (20) \$100

Mini Magnums (24) \$125

Selection of Australian cheeses platter \$150

PLATFORM28

Mini Meals \$8.00 per box

Minimum 20 per item

Fish & Chips with tartare sauce

Mini dukkah roasted pumpkin and Persian feta salad (V) (GF)

Vietnamese chicken slaw (GF)

Wild mushroom and spinach risotto (V) (GF)

Slow braised lamb, honey and rosemary ragu with penne (V)

Salt & pepper squid with rocket (GF)

Chicken tikka masala

Bangers and mash with caramelised onions

Chilli beef con carne on rice

Roasted cauliflower, super seed and mixed grain salad with goats curd (GF)

Vegan Friendly Mini Meals:

Roasted cauliflower, super seed and mixed grain salad (GF)

Vegan pesto, tomato and olive paste pasta with vegan cheese and fresh basil

Black bean, corn and veggie chilli con carne with rice and guacamole

Budget Friendly Platform 28 Classics

\$45.00 per head-

Shared Entrees:

Marinated Mount Zero olives with house made dips, dukkah and crisp bread (V)

Salt & Szechuan pepper squid with chilli jam (GF)

Southern fried chicken ribs with a honey mayo dipping sauce (x7)

Choice of the following:

Black Angus beef burger with cheese, pancetta, cos, tomato, gherkin, aioli and American mustard sided with chips and tomato relish

Chicken parmigiana –Free range chicken schnitzel topped with leg ham, Napoli sauce and mozzarella served with chips and house salad

Steak sandwich served with mustard aioli, smoky BBQ sauce, lettuce, tomato and caramelised onion sided with chips.

3 cheese ravioli in a cream tomato, pesto sauce finished with cherry tomato, baby spinach, pine nuts and parmesan (V) (CN)

Market Fresh fish and chips with salad and tartare

Super salad of mixed rice, quinoa, seeds, dried cranberry, chickpea, spiced roasted cauliflower and herbs finished with goat's cheese - Contains *Nuts*
(GF, V) (VG Without cheese)

Chicken tikka masala with rice and roti

Roast Pumpkin, pea, fetta and baby spinach risotto finished with char-grilled broccolini and parmesan (V) (GF) (VGO)

Vegan Chili with chargrilled corn and black beans topped with guacamole served with rice and corn chips (GF, VG)

Chicken and wild mushroom risotto finished with herbed crème fraiche, roquette, parmesan, and truffle oil (GF)

Choice of the following + \$10.00 per-Head

Pan seared Salmon fillet on a salad of dressed leaves, Japanese style pickled cabbage, ginger grilled asparagus, wasabi pea and edamame finished with a soy, sesame kew pie mayo dressing (GF) \$ 38.00

Char-grilled peppered Chicken

Porterhouse- Local Pasture Fed Beef 250g Served with a salad of mixed leaves, radish and Spanish onion and chips with your choice of horseradish cream, mushroom, creamy pepper or red wine jus

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ALTERNATE PLACEMENT (50/50 DROP) **Minimum 20 guests, Maximum 60 Guests**

2 COURSE \$65.00 - 3 COURSE \$85.00

All mains served with shared bowls of House Salad, greens, and potatoes

Entrees (Select two)

Asian style soy and ginger beef salad (GF) (DF)

Tandoori chicken on salad of spinach, pine nut, dried apricot and cherry tomato, finished with chilli mint yoghurt and dried shallots

Minestrone soup with parmesan croutons and basil pesto (V)

Char grilled lemon and oregano lamb fillet on a salad of pumpkin, mint, pomegranate and Persian fetta (GF)

Smoked trout, goats cheese, micro herb and apple salad (GF)

Tomato, basil, pesto and bocconcini salad (V)

Char siu pork fillet with nashi pear and pickled ginger on crispy noodles

Crumbed fish taco with corn salsa, guacamole and chipotle mayo

UPGRADE YOUR SIDE SALAD - \$2.00 Per Person (Select One)

- Pea, Mint, Asparagus and Meredith's Goats' Cheese
- Wombok, Witlof, Edamame, Wasabi Pea and Radicchio with an avocado and kew pie dressing
- Roquette, apple, dried cranberry and walnut Salad with berry's creek blue cheese

Mains (Select two)

Gippsland grass-fed Black Angus porterhouse served with truss tomato and grilled field mushroom finished with a rich thyme and red wine jus (GF) (DF)

Pan roasted free range chicken breast stuffed with mozzarella, semi dried tomato and basil with rich jus and baby spinach (GF)

Roast duck, wild mushroom and tarragon risotto (GF)

Char-grilled 'Otway Pork' cutlet with peppered apple chutney and rich jus (GF)

Moroccan spiced salmon with tahini, cumin and honey yoghurt (GF)

Ox cheek slow braised with port, orange and juniper with spring onion mash potato

Indian style cauliflower, green pea and tomato curry with Jasmine rice (V) (GF) (DF)

Roast pumpkin, leek and pea risotto finished with parmesan, pine nuts and mint (V)

Desserts (Select two)

Lemon tart Eton mess (GF)

Sticky Date Tiramisu

Chocolate Flourless (GF)

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Larger Groups- *Minimum 20 guests... Maximum 170*

2 COURSE \$65.00 - 3 COURSE \$85.00

Shared Entrees (Select 3)

Heirloom tomato, fior de latte and pesto salad (V)

Smoked salmon and smoked trout with dill and horseradish micro herb salad

Southern fried chicken ribs with tamarind dipping sauce (GF)

Salt and pepper squid with chilli jam (GF)

Pork and veal meatballs with Napoli and mozzarella

Mushroom and fetta arancini (V)

Mac N Cheese croquettes (V)

Market fresh ceviche with coriander, chilli and lime

UPGRADE YOUR SIDE SALAD - \$2.00 Per Person (Select One)

- Pea, Mint, Asparagus and Meredith's Goats' Cheese
- Wombok, Witlof, Edamame, Wasabi Pea and Radicchio with an avocado and kew pie dressing
- Roquette, apple, dried cranberry and walnut
Salad with berry's creek blue cheese

Mains (Select Two Served Alternate 50/50)

All mains served with shared bowls of House Salad, greens, and potatoes

Gippsland grass-fed Black Angus porterhouse served with truss tomato and grilled field mushroom finished with a rich thyme and red wine jus (GF) (DF)

Pan roasted free range chicken breast stuffed with mozzarella, semi dried tomato and basil with rich jus and baby spinach (GF)

Roast duck, wild mushroom and tarragon risotto (GF)

Char-grilled 'Otway Pork' cutlet with peppered apple chutney and rich jus (GF)

Moroccan spiced salmon with tahini, cumin and honey yoghurt (GF)

Ox cheek slow braised with port, orange and juniper with spring onion mash potato

Indian style cauliflower, green pea and tomato curry with Jasmine rice (V) (GF) (DF)

Roast pumpkin, leek and pea risotto finished with parmesan, pine nuts and mint (V)

Shared Desserts

King island cheese platters with lavish and muscatels

Selection of Pete fours

PLATFORM28

Corporate Event Beverage Packages (Optional)

Unavailable to Sporting club events and 21st birthdays

SILVER PACKAGE

3 Hours \$55.00 / 4 Hours \$65.00

Furphy Ale
Carlton Draught
Great Northeren
Cascade Premium Light
Morgans Bay Brut
Morgans Bay Sauv Blanc
Morgans Bay Shiraz
Juliet Moscato
Soft Drinks, Juices & Mineral Water
Non-Alcoholic beers and wines

GOLD PACKAGE

3 Hours \$65.00 / 4 Hours \$75.00

Matilda Hazy Lager
Carlton Draught
Great Northeren
Bulmers Cider
Cascade Premium Light
Morgans Bay Brut
Morgans Bay Blanc
Morgans Bay Shiraz
Juliet Moscato
T'Gallant Pinot Grigio
Saltram 1859 Shiraz
Soft Drinks, Juices & Mineral Water
Non-Alcoholic beers and wines

PLATINUM PACKAGE

3 Hours \$80.00 / 4 Hours \$90.00

Balter XPA
Carlton Draught
Great Northeren
Bulmers Apple Cider
Mitchelton NV brut
Penfolds Max Rose
St Huberts Chardonnary
Preece Pinot Grigio
Wynns Cab Sav
Pepper Jack Shiraz

Basic Spirits

Smirnoff Vodka
Johnnie Walker Red
Gordon's Gin
Bundaberg Rum
Jim Beam

BEVERAGE YOUR WAY!

BEVERAGE ON CONSUMPTION

A bar tab can be set up at the beginning of your function with a specified limit. This can be revised as your function progresses and increased if need be. We suggest selecting local beers, a sparkling, and red and white wine.

Once your minimum spend is reached, you are welcome to opt for a cash bar.

With a fully stocked bar and beers on tap your guests will be able to select from a long list of drinks, which are available for purchase at bar prices.

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Function Terms and Conditions

Thank you for considering Platform 28 for your function. The following terms and conditions must be adhered to prior to securing your function.

MINIMUM SPENDS: JANUARY TO OCTOBER

Monday- Wednesday	Maximum Capacity	Minimum Spend
Level One Lounge	150	\$3,000.00
Level One Balcony	190	\$3,000.00
ATRIUM – Seated Only	50	\$2,500.00

Thursday	Maximum Capacity	Minimum Spend
Level One Lounge	150	\$4,000.00
Level One Balcony	190	\$4,000.00
ATRIUM – Seated Only	50	\$3,000.00

FRIDAY	Maximum Capacity	Minimum Spend
Level One Lounge	150	\$6,000.00
Level One Balcony	190	\$6,000.00
ATRIUM – Seated Only	50	\$4,000.00

SATURDAY AND SUNDAY	Maximum Capacity	Minimum Spend
Level One Lounge	150	\$5,000.00
Level One Balcony	190	\$5,000.00
ATRIUM – Seated Only	50	\$2,500.00

MINIMUM SPENDS: NOVEMBER AND DECEMBER

Monday – Wednesday	Maximum Capacity	Minimum Spend
Level One Lounge	150	\$3,000.00
Level One Balcony	190	\$3,000.00
ATRIUM – Seated Only	50	\$2,500.00

THURSDAY	Maximum Capacity	Minimum Spend
Level One Lounge	150	\$5,000.00
Level One Balcony	190	\$5,000.00
ATRIUM – Seated Only	50	\$3,000.00

FRIDAY	Maximum Capacity	Minimum Spend
Level One Lounge	150	\$10,000.00
Level One Balcony	190	\$10,000.00
ATRIUM – Seated Only	50	\$4,000.00

SATURDAY AND SUNDAY	Maximum Capacity	Minimum Spend
Level One Lounge	150	\$7,000.00
Level One Balcony	190	\$7,000.00
ATRIUM – Seated Only	50	\$2,500.00

CONFIRMATION OF BOOKING

A tentative reservation will be held for a period of seven (7) days. Once this time has lapsed the venue reserves the right to release the tentative reservation. A booking is considered confirmed upon receipt of this signed terms and conditions, completed booking form and a full deposit payment (30 % of the minimum spend outlined in the booking confirmation. We accept EFTPOS, cash and all major credit cards and bank transfer. Your deposit will be required as a bond, and this will be returned or deducted from the final bill post-event provided that no damage has occurred to the function room or any other part of the venue.

Please note: 20% Surcharge applies to all food and beverage on public holidays.

LICENSING HOURS

Monday to Wednesday- between 7 a.m. and 12 midnight

Thursday to Saturday -between 7 a.m. and 1am.

Sunday- between 10 a.m. and midnight

FINAL DETAILS AND PAYMENT

The venue requires all food and beverage selections to be provided fourteen (14) days prior to the event, along with tentative guest numbers, food service times and other specifics relating to your event. Final guest numbers are then required seven (7) days prior to your event and this number will form the basis of your final charging. Any additional guests will be charged accordingly. All catering and all costs relating to beverage packages must be paid upon confirmation of final numbers. There are no refunds given should your guest numbers decrease after this time. Drinks tabs are payable at the conclusion of the event. Please note, Platform 28 do not invoice out any events whatsoever. All prices quoted are inclusive of GST.

Whilst every effort is made to maintain prices, these are subject to change. In accordance with the venue's food safety program, no food is to be brought into the venue, or taken from the venue with the exception of an occasion cake.

Clients and guests are also not permitted to bring any liquor into the venue

FUNCTION CONDUCT + CLIENT RESPONSIBILITY

It is required that the organiser will conduct the function in an orderly manner and comply with requests as directed by venue management. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including total compliance to all responsible service of alcohol guidelines and standards Management reserves the right to remove and eject uncooperative and intoxicated guests from the venue at their discretion without recourse. It is the organiser's responsibility to read all the terms and conditions listed and ensure the compliance of all function guests.

MENUS

Please note that menus, prices, wine vintages and ingredients are subject to change due to seasonality and availability and may differ after you have confirmed your booking. Due to the nature of restaurant meal preparation and possible cross- contamination we are unable to guarantee the absence of allergens in menu items.

CANCELLATION

Canceling a function after a deposit has been paid can only be done by consulting directly with the Venue Manager and only by the person who paid the initial deposit. Any cancellation made within a period of 8 weeks will forfeit the deposit but is eligible to change the date. Any cancellations made within 5 weeks will forfeit the entire deposit paid and is not eligible to transfer the deposit to another date.

If the venue feels that any function will affect the smooth running of the business, security or reputation, management reserve the right to cancel at their discretion without notice or liability.

SIGNAGE, DECORATIONS, EXTERNAL SUPPLIERS

Any additional equipment/entertainment/decorations or props required, other than those supplied /recommended by the venue, must be confirmed with management a minimum of two weeks prior to the date of the function. No items are to be attached to any surface within the venue by means of pins, glue, nails, screws or sticky tape and strictly no confetti. The venue must approve any and all equipment and decorations and reserves the right to disallow any material deemed offensive or dangerous. It is the responsibility of the host to ensure any additional equipment, decorations etc are removed from the venue at the completion of the function

LIVE ENTERTAINMENT / DJ's – If your event is booked on the balcony- DJ's must plug into our house speaker system with XLR cables. No additional speakers or smoke machines are permitted in the space except for a foldback speaker for the DJ's personal mixing use. Drums- No drums are to be played beyond 10pm – NO EXCEPETIONS
*Platform 28 respects its neighboring residents and complies with the EPA legislation and noise control. **The Client agrees that they will pass this information on to their entertainer.***

MINORS AND ADDITIONAL SECURITY

Minors are only permitted on the premises in the company of their parent or guardian. Minors are to remain in the room reserved and are to be supervised at all times whilst within the venue, including whilst using facilities such as stairwells, foyers and public restrooms. Particular functions e.g. 21st birthdays may require additional security. This will be decided at the discretion of the venue management team and will be charged to the client prior to the event proceeding. If the function requires extra security under the liquor act, this cost will be an extra charge to the client. Security guards will be arranged by Platform 28. Security is a cost of \$50.00 per guard per hour, with a minimum of four hours hire per guard. For up to the first 100 guests two guards are required and for every 100 guests after this one more guard is required. **All functions with amplified or live music require security – this includes DJ's and Bands.**

SPORTING EVENTS:

All sporting event celebrations will require security regardless of entertainment. For up to the first 100 guests three guards are required and for every 100 guests after this one more guard is required. Security guards will be arranged by Platform 28. Security is a cost of **\$50.00 per guard per hour, with a minimum of four hours hire per guard.** Only tab on consumptions is permitted and no beverage packages are offered. The 30% security deposit will not be deducted off the bill on final payment but will be refunded post event on the basis that no damage has been caused to the premises.

DAMAGE

Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to, during, or after the function. It is recommended that all client goods be removed from the venue immediately after the function. In the event of a fire, flood damage, industrial dispute or any other unforeseen circumstance that does not enable the event to proceed, the venue and management team will not be held responsible.

COMPLIANCE: Platform 28 practices the responsible service of alcohol. Patrons that deem to be intoxicated will be refused service and requested to vacate the premises. **Platform 28 has a strict proof of age policy. No ID = No entry. Proof of age card, passport and Australian driver's license, are the only acceptable proof of identification**

UNFORESEEN CIRCUMSTANCES

Please be aware that we accept no responsibility for outside weather conditions but will make every endeavor to provide an adequate function area if the conditions affect the booked area or access to it

COMPLIANCE: Platform 28 practices the responsible service of alcohol. Patrons that deem to be intoxicated will be refused service and requested to vacate the premises. **Platform 28 has a strict proof of age policy. No ID = No entry. Proof of age card, passport and Australian driver's license, are the only acceptable proof of identification**

I can confirm that I

FULL NAME

Have read and understand the above terms & conditions and agree to comply

SIGNED

DATE: _____