



FUNCTIONS
& EVENTS



Zagame's Caulfield functions space provides a wide range of private rooms for you to host your next special event. This unique layout can cater to a large and also small group of people. Please contact our function coordinator to organise a venue inspection to explore all options available to you.

We are able to cater to groups ranging from 70 to 180, providing a unique and unforgettable dining and event experience.

Whether a sit down dinner for 70 or a cocktail style celebration for 180, our Events Team can tailor a package to suit you.

COCKTAIL

Cocktail menus are available for parties of 25 guests or above. Items marked with asterisk * are equivalent to two items.

7 ITEMS - \$35PP | 10 ITEMS - \$45PP

COLD ITEMS

Bite size mixed sushi · d · v · g

Cucumber cups · v · g
With Baba ghanoush

Mini smoked salmon toast
With ranch mayo & dill

Steak tartare · d
On toast

Freshly shucked oysters · g
Natural or oyster mignonette

HOT ITEMS

Vegetable spring rolls · d · v
With sweet chilli sauce

Mini beef sausage rolls
With tomato sauce

Mini chip cups · v
With tomato sauce

Mini gourmet party pies
With tomato sauce

Popcorn chicken
With chili mayo

Spanakopitas · v
With mint yoghurt

Beer battered flathead fish
With chips & tartare sauce

Macaroni cheese cups · v

Field mushroom risotto · v · g
With truffle oil

Pumpkin risotto · v · g · n
With onion, feta & pine nuts

Penne cups · v · n
With choice of basil pesto or
napoli sauce

***Lamb ribs* · d · g**
With bourbon sauce

Waygu beef sliders
Swiss cheese, tomato sauce,
mustard, pickles

PIZZA

Margharita · v
Pizza sauce, mozzarella, fresh
basil & parmesan

Hawaiian
Pizza sauce, smoky ham,
pineapple, mozzarella

Pepperoni
Pizza sauce, pepperoni,
mozzarella

SWEETS

Banana cake
Cinnamon

Lemon cake
Lemon cured & toasted
meringue

Carrot cake
Honey whipped cream

Hummingbird cake
Coconut & pineapple

Chocolate brownie · g

Fruit platter
Assorted seasonal fruits

ADD ONS

Extra canapés each - \$6pp

Extra pizza platter - \$35
On request

Charcuterie boards each - \$30
Feeds 5 guests



PREMIUM COCKTAIL

Cocktail menus are available for parties of 25 guests or above. Items marked with asterisk * are equivalent to two items.

4 CANAPÉS & 2 SUBSTANTIALS - \$45PP

8 CANAPÉS & 2 SUBSTANTIALS - \$60PP

CANAPÉ ITEMS

Chickpea fries, dijonnaise · v · g

Smoked eggplant, miso, baba ganoush · v · g

Goat's cheese and caramelised onion tart · v

Mushroom arancini · v

Sweet corn & coriander fritters · v

Cheesy vegemite donuts · v

Pumpkin & fetta mini tarts · v

Tuna tartare, lime, lettuce cup · g

Smoked salmon, salted chip, salad cream · g

Salt & pepper calamari, lime aioli

Fried prawn toast, sesame, sweet mayo

Brandade on toast, red capsicum emulsion

Lamb kofta, mint tzatziki

Oat crumbed popcorn chicken, chilli mayo

Beef croquette, smokey wood sauce

Crispy pork cracker, spiced pear chutney · d

Confit duck rilette, cherry gel, brioche

Vegetarian spring rolls · v

SWEET CANAPÉ ITEMS

Chocolate caramel tart

Mini pavlova

Macaroons

Lemon meringue tart

SUBSTANTIAL ITEMS

Wagyu beef burger slider

Fried halloumi & slaw slider · v

Lamb ribs, chimichurri · d

Fish & chips

Vegan beetroot burger · d · v



SHARING

Minimum 45 pax.

SHARING STYLE - \$69PP

ANTIPASTO

Mortadella, cured salami, capocollo, prosciutto, marinated olives, giardiniera, Stracciatella.

Focaccia, grissini, chargrilled sourdough brea

MAINS TO SHARE

Slow cooked lamb shoulder, gremolata

Smoked Brisket, bordelaise sauce

Skin on salmon, chermoula sauce

SIDES

Supercrunch chips

Zucchini salad

Broccolini, sauce gribiche

DESSERT

Tiramisu bowl



TERMS & CONDITIONS

BOOKING CONFIRMATION FEE

- All bookings will remain tentative until the room deposit fee \$600 is received, along with a signed copy of the contract. The \$600 is deducted from the final bill amount.

CANCELLATION POLICY

- A (30 days) notice prior to the function booking date must be given to the venue for the deposit fee to be refunded. If the cancellation notification to the venue occurs within this time frame (30 days), the entire deposit fee will be forfeited.

FINAL NUMBERS

- To assist us in making your function run smoothly, guaranteed numbers will be required two weeks (14 days) prior to the function booking date. Where clients have requested food and/or beverage packages, charges will apply on the final number quoted or the head count, whichever ends up being greater on the day.

HIRING OF EQUIPMENT / ADDITIONAL REQUIREMENTS

- The hiring and charge associated with equipment or music and entertainment will be the responsibility of the client.

MENU CHANGES – SEASONAL AND DIETARY

- Menus provided are subject to seasonal changes and product availability. They provide an overview of the style and variety you can expect from the products at function space. Wherever possible we will endeavour to meet your requests and menus will be confirmed no less than two weeks (14 days) prior to your function. If you or your guests have special dietary requirements, we welcome your suggestions and we can happily alter dishes to suit your needs. Please inform the function coordinator of these in advance.

EXTERNAL CATERING

- External catering is prohibited. Birthday cake by agreement with the function coordinator is the only exception to this. Cakeage fee will apply.

RESPONSIBLE SERVICE OF ALCOHOL & NON-SMOKING POLICY

- Clients are to be responsible and assist with ensuring the orderly behaviour of their guests during a function. Zagame's Caulfield reserves the right to intervene where necessary and remove from the premises any persons behaving in an irresponsible manner. Responsible service of alcohol, non-smoking, E-Cigarettes or vaping and related laws will be enforced during the function.

ALCOHOL

- Alcohol is to be served at the bar only by a RSA staff member. At no circumstance are you permitted to bring alcohol on the premise.

SECURITY

- It is a client's responsibility to secure their personal belongings and equipment for the duration of the function. For most functions we may recommend and reserves the right to supply security at the client's cost.
- To ensure the security of larger functions, a guest list or invitations may be required to assist in maintaining the privacy of your function from the general public.

PAYMENT

- All function food accounts are to be finalised one week 7 days prior to the function. All beverage payments must be settled in full on the day/night of your function.

MINIMUM SPENDS

- All functions have a minimum spend. Clients are liable for the difference in the event of the minimum spend not being met at the conclusion of your function. The minimum spend includes any food or beverage purchases made during the function.

Entire Venue

- Monday - Friday \$1500
- Saturday \$4000
- Sunday \$5000

Note that 10% surcharge applies on Sundays and 15% surcharge applies on Public Holidays.

DAMAGE

- If it is found that the function and / or its guests have caused damage to the room and/or facilities of the venue, they the client will be held liable to costs involved in restoring the venue back to its original state, that is the state that it was in before the commencement of the function.

UNDERAGE PATRONS

- Due to liquor licensing laws, people under the age of 18 years are not permitted in venue unless they are accompanied by a direct legal guardian. If underage patrons are expected to attend, the function coordinator must be advised as soon as it is known.

BIRTHDAYS

- Clients who are having their 21st (and/or younger) birthday must show proof of age by showing their drivers licence or similar photographic evidence. Functions will not be confirmed until this proof has been received. An extra \$250 fee will be applied to cover extra security.