

SOUTH OF JOHNSTON FUNCTION GUIDE

At South of Johnston we put in that bit extra to create great events for our customers differing palates and budgets.

The space transforms with linen, glassware, flowers and lighting depending on the mood and time of the year.

Our functions reflect the seasons. The produce that we use is all ethically sourced, from small producers that we enjoy a direct dialogue with and is as biodynamic as possible whilst still attending to the needs of the guests.

We also like to offer a choice of wines and beverages sourced from both local and overseas regions.

Sojo offers a lot of flexibility for those that have special dietary requirements to ensure that all our customers feel comfortable and attended to.

The space was designed for both daytime and evening use in mind and completely transforms at night. Parking is easy in the evening and the space is a quiet sanctuary.

We all dress in black for the events and make sure we have the right amount of staff on hand to look after everyone.

We generally mix formality with informality by having drinks and canapés on arrival, shared seasonal produce of generous proportions; placed in the middle of the tables (getting the chatter started) and moving onto desert and any other festivities that may be required such as speeches, cake cutting, presentations etc.

We all enjoy the functions we hold here immensely and they have ranged from birthdays to boutique weddings, corporate events, to Xmas parties and a few things in between.

Feel free to drop us a line at South of Johnston

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(03) 9417 2741

or

hello@southofjohnston.com.au

We look forward to hearing from you.

Stuart McKenzie

SAMPLE MENU #1
COCKTAIL PARTY

COCKTAILS ON ARRIVAL

A choice of 2 seasonal cocktails throughout the night for your guests such as:

- French martini
- Pear, saffron & ginger mimosa
- Moscow mules with Organic ginger beer & fresh mint
- Espresso martini
- Aperol spritzer
- Pimms #1 cup

Selected wines, soft drink, teas and coffee

CHOOSE FROM 6 DIFFERENT CANAPES

These tasty canapes can be tailored to your own palate:

- Mushroom croquettes
- Crumbed Haloumi with 'Uncle Phil's' relish
- Hand cut smoked salmon, potato hash & dill mascarpone
- House pickled beetroot with goats curd and walnuts on rye croutons
- Chicken Koftas with a mint and coriander raita
- Tunisian sweet potato and cumin filo
- Feta and roasted mushroom tartlets
- Roasted chicken, celery and aioli finger sandwiches
- Leek and mozzarella arancini
- Pulled pork and apple slaw on sourdough croutons

\$100 pp + GST minimum of 60 people

SAMPLE MENU #2

DINNER

COCKTAIL & CANAPES ON ARRIVAL

A cocktail on arrival

Beer, wine, Prosecco and soft drinks

Choose from 4 canapes on the cocktail party list

MAIN COURSE

Slow roasted lamb shoulder, Oven baked Atlantic Salmon with grilled limes & dill or Roasted organic chickens stuffed with lemon thyme and pistachio nuts (choose 2 dishes)

Chat potatoes with rosemary and sea salt

Heirloom carrots with preserved lemon infused yoghurt OR asparagus and ancient grain salad with baba ganoush

Fennel, orange and radicchio salad OR Apple coleslaw with cider aioli

Dressed green salad leaves

TO FINISH

Your choice of two of the following:

- Twice cooked lemon curd tart
- Cherry pie
- Chocolate mud cake
- Flourless orange cake

All served with Chantilly cream.

\$140 pp + GST minimum of 50 people

SAMPLE MENU #3
CANDELIGHT BUFFET

A great alternative to canapes or the casual formality of a sit down dinner.

For the buffet we double up on everything and create 2 sides of fare, thus allowing for double points of access on our 5 metre long table and less queuing.

Fast becoming one of our most popular soirees, the buffet allows for free form dining and guests can plate up for themselves and enjoy sitting at whichever table they like, allowing for more freedom of movement.

A cocktail on arrival

A selection of wines, prosecco, beers and soft drinks.

A GENEROUS BUFFET OF:

- Slow cooked lamb shoulder
- Organic lemon stuffed roasted chicken
- Roasted or steamed seasonal vegetable
- Eggplant parmigiana
- Chat potatoes with garlic and rosemary
- Our famous jalapeno mac 'n' cheese
- Apple coleslaw
- Green Salad

THEN TO FINISH, YOUR CHOICE OF THE FOLLOWING:

- Cherry pie
- Lemon curd tart
- Decadent chocolate cake
- Orange and almond cake

All served with Chantilly cream

Coffee and tea provided.

\$120 pp + GST minimum of 60 people

SOUTH OF JOHNSTON
VEGETARIAN & VEGAN FUNCTION MENU

CANAPES SERVED ON TRAYS AS GUESTS CIRCULATE

- Mushroom croquettes with aioli
- Grilled Haloumi & spiced figs
- Hummus, roasted pumpkin & dukkah on croutons (V)
- Tunisian sweet potato & cumin filo (V)

MAIN PLATES PLACED IN THE TABLE CENTRE AND SHARED IN A COMMUNAL SPIRIT

- Baby carrot tagine with preserved lemon & honeyed pine nuts * (V)
- Tomato & eggplant bake with tarragon/yoghurt custard
- Mixed spring vegetables, golden raisins & pearl couscous (V)
- Lebanese dirty rice (V)
- Bitter leaves, roasted grapes, almonds & avocado (V)
- Asparagus, fennel & orange salad with pomegranate dressing (V)
- Walnut cheese & Feta on the side

DESSERTS TRAYED AROUND OR SHARED AT THE TABLE IN PETIT FOUR STYLE

- Raspberry & cardamom friands
- Flourless orange cake
- Chocolate and date truffles (V)
- Fresh seasonal fruit platters (V)
- Baclava

This menu can be altered in conjunction with our guests, if we need to substitute items or work with specific palates.

- * = optional
- (V) = vegan

\$90 pp + GST minimum 60 people

ALCOHOL @ SOUTH OF JOHNSTON FUNCTIONS
ALCOHOL IS INCLUDED IN ALL OF OUR PRICE PACKAGES

Here at Sojo we include the cost of the alcohol into your package. All cocktail parties, buffets or sit down dinners include alcohol. We usually start with a cocktail of your choice on arrival and then follow with:-

- Invivo Prosecco
- Sample Brew - Pale Ale - Golden Ale
- Ingram Road Pinot Grigio
- Ingram Road Pinot Noir
- All soft Drinks, tea and coffee

MORE INFORMATION

The menu is seasonal and therefore changeable however we have provided you with an outline that can be tailored to your needs.

With a growing number of vegetarians, vegans, gluten free diners and other such culinary requirements, we are more than ready to help form a great menu plan for your guests. South of Johnston is only licensed until 11 pm and the venue closes at 11.30.

We have a great selection of wines and beverages at our disposal and you are quite welcome to select from our list or alter as you see fit.

This may of course incur extra costs. Smaller boutique get togethers are also possible depending on the circumstances.

We can also do a smaller fab high tea style function with Prosecco from 3pm onwards on any day at \$50 pp + GST for a minimum of 20 people