

TOKYO TINA

FUNCTIONS PACKAGE.

BEVERAGES

Our canapés menu is designed for fun and flexibility, with hosts able to fully customize their menu from the below selection. We recommend you get started with two bites, two raw, one bun and one dessert.

BASIC BEVERAGE PACKAGE

\$15pp/ph minimum 3 hours.

Includes beer, sparkling & still wines and non-alcoholic drinks. Spirits can be added to the tab on a consumption basis.

BEER

Kirin Ichiban Draught

SPARKLING

NV Domain Chandon Brut, Yarra Valley

WHITE WINE

2015 Cape Mentelle, Sauv Blanc, Margaret River WA

RED WINE

2013 Henpecked Shiraz, Margaret River WA

PREMIUM BEVERAGE PACKAGE

\$20pp/ph minimum 3 hours.

Includes beer, sparkling, still wines and non-alcoholic drinks. Spirits can be added to the tab on a consumption basis.

BEER

Kirin Ichiban Draught

Orion Lager

SPARKLING

NV Cloudy Bay Pelorus, New Zealand

WHITE WINE

2015 Cape Mentelle, Sauvignon Blanc, WA

2012 West Cape Howe, Chardonnay, McLaren Vale SA

RED WINE

2013 Henpecked Shiraz, Margaret River, WA

2013 Domaine Chandon Pinot Noir, Yarra Valley VIC

COCKTAILS

\$10 per cocktail as an add-on the basic or premium packages.

Discuss cocktail selections with our head bartender.

CANAPES

Our canapés menu is designed for fun and flexibility, with hosts able to fully customize their menu from the below selection. We recommend you get started with two bites, two raw, one bun and one dessert.

BITES — \$5

Karaage Chicken (gf)

Pork & Kim Chi Gyoza

Karaage Corn Balls, Sancho Mayo (gf, v)

Open California Roll w/ Spanner Crab (gf)

RAW — \$5

Scallop Sashimi, White Ponzu & Yuzu Kosho (gf)

Wagyu Tataki with Miso Mustard & Figs (gf)

Port Lincoln Kingfish, Wasabi, Apple, Charcoal Cone

Salmon Tartare with Cucumber & Nashi (gf)

Ocean Trout Nigiri, Daikon & Puffed Rice (gf)

BUNS — \$8

Crispy Avo Bao with Gochujang & Slaw (v)

Beef Rib Bulgogi Bao with Pickles

Pork Bao with Pickled Cucumber

Prawn Katsu Slider

DESSERT — \$4

Homemade Doughnuts with Seasonal Filling

CAPACITIES

Hire Tokyo Tina exclusively. The following minimum spend on food and beverage applies:

Day - Monday to Sunday \$5,000

Night - Sunday to Wednesday \$10,000

Night - Thursday to Saturday \$15,000

For minimum spends in October - December please speak with our functions manager.

THUNDERCAT BAR

Book your private function in our Thundercat Martini Bar which is fully customized to suit your event. The following minimum spends apply:

Lunch - Monday to Sunday \$2,250

Evening - Sunday to Wednesday \$4500*

*Please note for evening functions the minimum spend consists of a venue hire fee of \$2250 and a minimum spend on food and beverage of \$2250. Food & beverage exceeding \$2250 will be added into the overall minimum spend of \$4500.

DINING ROOM LUNCH

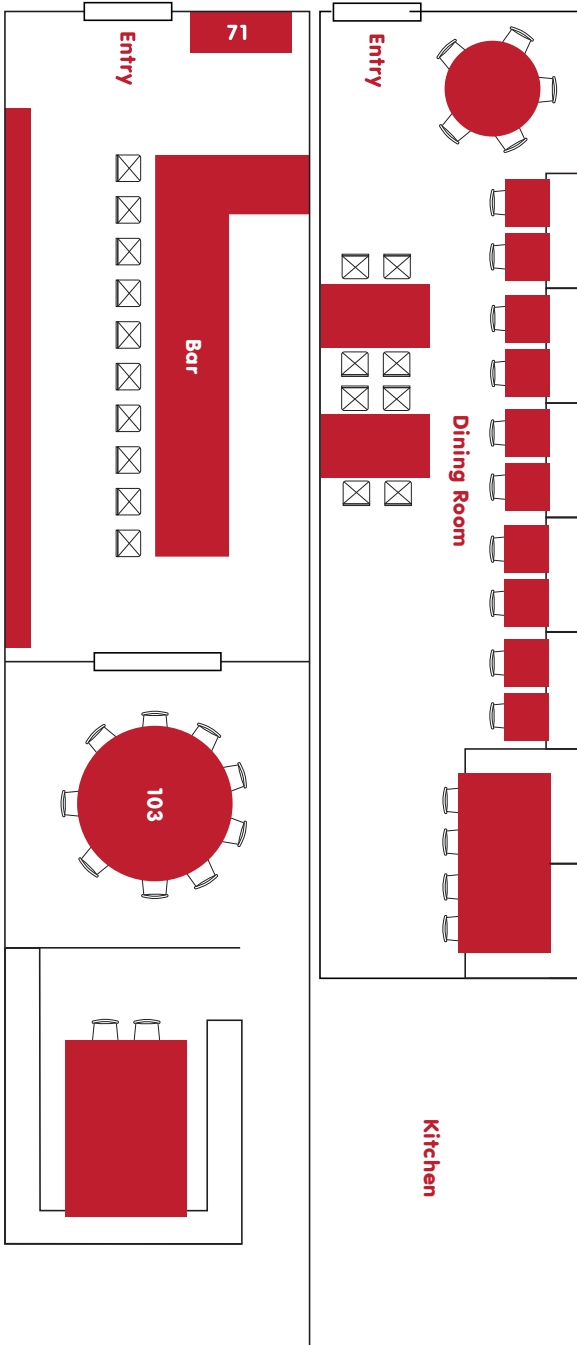
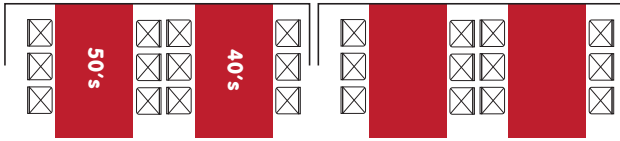
Be a boss and book out our dining room during the day, or book one long table.

All guests are required to dine on our All In Menu & there is no minimum spend. Available for groups of 20 to 35 people.

Only available during the Lunch period (12pm - 3pm)

Please refer to the following page for our floor plan.

Chapel Street



DEPOSIT

Deposits are issued according to the estimated number of guests attending at \$20 per person and are necessary to secure your group booking along with a signed booking form; deposits paid are non-refundable. Any function booked at Tokyo Tina is not considered confirmed until the confirmation deposit is paid.

BYO POLICY

No beverage of any kind will be permitted to be brought into Tokyo Tina for the consumption of guests. Cakeage \$3 per person.

TENTATIVE BOOKINGS

We require a valid credit card to secure all group bookings.

CONFIRMATION

A confirmation of the number of guests attending is required no later than 7 days prior to the event. Any guests not attending after this time will still be accounted for in the payment of the final balance. It is therefore the client's responsibility to notify us of any changes in advance.

PAYMENTS

The balance of the payment is to be finalised prior to or on the day of the event

CANCELLATIONS

In the regretful situation the client needs to cancel a booking, cancellations must be done with Tokyo Tina management or the functions coordinator only and during business hours.

CLIENT'S RESPONSIBILITY

It is the client's responsibility to ensure that all guests behave in an orderly manner during the event. Guests are expected to comply with the behavioural codes of the restaurant and licensing laws, such as Responsible Service of Alcohol, under which the restaurant operates. Any damage to premises, persons or equipment as a result of disorderly conduct by guests at the event is the responsibility of the client, in the instance where damage has occurred, all associated costs will be charged to the nominated credit card. It is our policy to provide you with the best possible service by friendly and professional staff in order to ensure the success of your event. The discretion of Restaurant Management will ensure a safe, harmonious and enjoyable event.

MENU & WINE QUOTATION

Please note that prices listed and seasonal availability whilst current at the time of quotation are subject to change without notice.

MINIMUM SPENDS

When stipulated, functions must adhere to the minimum spend required. Organisers are liable for the difference in the event of the minimum spends not being met. The minimum spend includes any food and beverages consumed or purchased at the event.