

BOWERBIRD GIN + COCKTAIL BAR, RICHMOND 3121
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2024

CORPORATE + PRIVATE EVENTS

EVENTS

BIRTHDAYS

END OF YEAR

PRIVATE PARTIES

DISTILLER TASTINGS

MASTERCLASSES

GIN FLIGHTS

CORPORATE EVENTS



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INTRODUCTION



Bowerbird bar's local gin + cocktail offering is distinctive in Victoria. Close relationships with local distillers around the state and 20+ years industry experience ensures corporate and private clients enjoy specialised, professionally run events. We provide tailored experiences catering for all group sizes and expectations. For more information contact Max at Bowerbird Bar.

Info@bowerbirdbar.com.au

bowerbirdbar.com.au

ABOUT US



Sustainability

From its inception Bowerbird Bar is built sustainably, reusing existing and sourcing salvaged materials including timber, stone and textile to create a familiar and enduring space. Everything in Bowerbird Bar is locally designed and made encouraging a circular economy for our local businesses.

Brand

As the native bowerbird collects proximate valuables to build its masterpiece, so to, Bowerbird Bar has invited local artisans to fill our space with handmade furniture, artworks, ceramics, hand-built and hand-blown lightings and floral installations.

Offering

Supporting what's in our backyard, Bowerbird has always focused on the distinctive Victorian gin offering among our favourite local wines and beers. Bowerbird is unique in its relationships with local gin distillers and wine makers whose products adorn the shelves.

MEET MAX



Max Ware

ROLE Owner

EMAIL Max@bowerbirdbar.com.au

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Bowerbird Bar

Max has spent 20 years managing and operating multiple Melbourne venues including cocktail + champagne bars, pubs, night clubs and casinos before opening Bowerbird in 2016. "We opened Bowerbird with one thought in mind, how can we best support and showcase the plethora of amazing products produced in our own backyard here in Victoria."

Bowerbird brings together expert knowledge of the beverage industry in Melbourne and showcases the best of Victorian wine, beer, cocktails and spirits... Specifically, gin. With over 100 Victorian gins in rotation at Bowerbird Bar, Max couldn't be prouder support the amazing contribution Victoria is making to the gin sector. "I am particularly passionate about the people behind the products."

There is a real sense of community at Bowerbird bar with Max greeting each new face as if he has met them a hundred times before. That's because Max is truly passionate about service, "I came into this industry as a 18 year old providing silver service in London hotels, service is the foundation to all hospitality, whether you're slinging a cocktail or smashing out vodka, lime + sodas at a club. At Bowerbird, everyone who comes to the bar or joins our online events, gives us an opportunity to make friends, and pass on our local offering."

OUR SERVICES

Bowerbird Bar



Exclusive

- Min. spend on application
- Exclusive use of venue
- Decorations accepted
- Music/performers can be arranged

Non-Exclusive

- No minimum spend
- Non-Exclusive use of partial venue
- Minimal/Table decorations accepted

Functions are charged on minimum spends depending on which night you have selected for your event. The venue is 100% for you and your guests for the duration of your event. DJ's are charged as an additional cost. We are capable of holding functions up to 100 guests and have full multi-media capability. We are currently working within the government regulations, contact us for our current capacity.

Functions/bookings up to 40 guests can be booked with us with no minimum spend. In this case the venue is non-exclusive meaning other patrons may occupy the venue during your event. You will be allocated a private space within the venue. Food and beverage packages are available during non-exclusive functions.

A



B



FUNCTION MENU

Bowerbird Bar



Bar Tab - on consumption

- Drinks charged on consumption

Basic + Custom Packages

- Drinks charged per person, per hour

A bar tab can be set at the beginning of your function with a specified limit. This can be reviewed as your function progresses and increased if requested.

We range six draft taps of Victorian craft beer, a selection of Victorian red and white wines, as well as a full bar of spirits including over 100 Victorian gins. We are also capable of creating all cocktails as requested.

Packages operate on a three hour minimum time frame and are charged at \$70 per person. Additional hours, are charged at \$20 per person, per hour.

This includes house beer, red, white, sparkling wines, + non-alcoholic options. We are able to tailor packages to meet all requirements. POA.

A



B



SELECTED CANAPE MENU



Where dietary requirements are not supported by this list, we can source specialty products through our suppliers.

COLD CANAPES

30 piece platters

\$	
140	Smoked salmon crostini with cream cheese, pickle and dill
140	Assorted sushi with tamari dipping sauce (GF)
140	Vegetarian rice paper rolls with peanut sauce (GF)
170	Large Antipasto platter of meats cheeses and condiments
100	Dips Platter with toasted ciabatta
POA	Oysters with yuzu

CLASSICS

30 piece platters

120	Assorted selection of steamed dumplings
110	Mini beef and pepper pies with house relish
110	Sausage rolls with house relish
110	Vegetable samosa with sweet chilli sauce (V)
110	Spring rolls with condiments
110	Dim sims with condiments
140	Roasted pumpkin arancini, aioli (V)

Per piece / per person pricing upon request

CONT.
CANAPE MENU



Where dietary requirements are not supported by this list, we can source specialty products through our suppliers.

HOT CANAPES

30 piece platters

\$

150

Croquettes

140

Buffalo Chicken Wings with buffalo sauce

140

Pan Fried Haloumi

120

Spinach and ricotta rolls

150

Grilled Chorizo

120

Fried calamari with lemon aioli

120

Assorted quiche

BOWL + LARGER ITEMS

30 piece platters

280

Lamb Meatballs with sugo sauce

250

Thai Chicken Curry with coconut rice

250

Pulled Chicken/ Pulled Pork Sliders

220

Burnt butter, pee and lemon orecchiette

Per piece / per person pricing upon request



TESTIMONIALS

Bowerbird Bar have had the opportunity to work with several corporate banking groups, marketing firms, advertising agencies, large pub groups, school staff group events and private group events always with raving reviews from attendees. We are looking forward to bringing the entertainment and industry knowledge to your next event.

"Had a non exclusive 30th party on a Friday. It was great! The food was wonderful and catered for all diets. The drinks were excellent and the venue was perfect for the party. The hosts, especially Max, was both helpful and informative. He went the extra mile. Would recommend Bowerbird bar anytime. An excellent venue, food, drinks and hosts. Thank you for making our evening a memorable one"
-Mimma B

"I recently hosted my 30th birthday party at Bowerbird Bar, everything was amazing! Max was so helpful and easy through all the planning and he and the staff were fantastic on the night! I can't recommend it highly enough for your next function, would give more than 5 stars if I could."
-Rhiannon B

"Had my birthday at Bowerbird recently, had a great time - staff are super friendly, the service is efficient. The guys running it know what they're doing, I'll be sure to go back for drinks again soon."
-Meridith O





CONTACT

We look forward to working with you
for an unforgettable event

CONTACT Max Ware

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