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CHAPEL  
1885  
FUNCTION PACK





## CHAPEL 1885

Chapel 1885 is an intimate events space that oozes Parisian charm. Located in Collingwood, this is the perfect venue for your next event.

**All of our event packages include:**

A dedicated Event Coordinator

On the day staff and service

Cutlery, crockery, crystal glassware

A selection of furniture

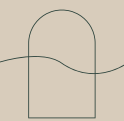
AV can be arranged on request

Our minimum spends vary depending on date, package and style of event. If you have something more custom in mind, we provide personalised proposals.

Chapel 1885

(03) 9384 5272

\*All prices listed are subject to availability, peak and non-peak periods, day of the week, timing of event and can change without notice. Public holidays, other celebration days, or major events will incur a surcharge. Pricing valid as of Summer 2023.





## THE SPACE



Standing: 90 | Seated: 76

A red-brick loft-style space that can host cocktail parties, corporate presentations or sit down dinners.



## DELEGATE PACKAGES

### Full Day Delegate

8 hours | \$110pp

#### Menu Items

Morning Tea (2 pieces pp)  
Lunch (sandwiches, wraps and salads)  
Fruit platter  
Afternoon Tea (2 pieces pp)  
Mints

#### Beverages

Water, tea and coffee  
Soft drink / juice during meals

### Half Day Delegate:

4 hours | \$75pp

#### Menu Items

Morning Tea (2 pieces pp)  
OR  
Afternoon Tea (2 pieces pp)  
Lunch (sandwiches, wraps, salads)  
Fruit platter  
Mints

#### Beverages

Water, tea and coffee  
Soft drink / juice during meals

# DELEGATE PACKAGE MENU

## Morning / Afternoon Tea:

Full day delegate: select 4 items | Half day delegate: select 2 items

### Savoury

#### Mini Bagel

Smoked salmon, herb cream cheese

#### Mini BLT Bagel

Crispy bacon, lettuce, tomato, mayo

#### Falafel (V)

Tzatziki, fresh mint

#### Croque Monsieur

Ham, gruyere cheese

#### Vegetable Samosa (V)

Tamarind chutney

#### Vegan Puff (VE)

Mango chutney

#### Mini Pie

Chicken and leek

#### Prawn Sushi (GF, DF)

Caviar, shichimi, cucumber, kewpie mayo

#### Mini Banh Mi

Roast chicken, pickled carrot, spring onion

### Sweet

#### Homemade Scones (V)

Whipped cream, jams

#### Assorted Donuts (V)

Jam, custard, nutella

#### Natural Yoghurt (VE)

Housemade granola, berries

#### White Chocolate and Cranberry Protein Bars (V)

#### Assorted Macarons (V)

#### Assorted Cakes and Slices (V)

## Lunch:

Select 4 items

### Ham Roll

Grandmother ham, cheese, mustard pickle

### Pastrami Roll

Pastrami, swiss cheese, pickles, salad

### Sundried Tomato and Pesto Roll (V)

Fresh mozzarella, sundried tomato pesto, rocket

### Falafel Wrap (V)

Falafel, whipped hummus, coriander, pickled carrot

### Chicken Schnitzel Wrap

Chicken schnitzel, slaw, chipotle mayo

### Caesar Salad Wrap

Grilled chicken, egg, cos lettuce, parmesan cheese

### Traditional Sausage Roll

Tomato relish

### Tofu Rice Paper Roll (VE, GF)

Hoisin sauce

### Ham and Cheese Croissant

### Tomato and cheese croissant (V)

## Salads:

Select 2 items

### Caesar Salad

Cos, prosciutto, egg, parmesan cheese, croutons

### Potato Salad (V, GF)

Baby chats, gherkins, dill, sour cream, spring onion

### Greek Salad (V, GF)

Cos, cucumber, tomato, feta, olive, sumac dressing

### Pasta Salad (V)

Orecchiette, basil pesto, sun dried tomato, almond, pana gradano

Gluten free menu available upon request.

\*Please note, our Executive Chef designs our menu seasonally, dishes may change with no notice and are subject to availability.

(V) Vegetarian (VE) Vegan (GF) Gluten free (GFO) Gluten free option available (DF) Dairy free (FOA) Fodmap option available

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# ADDITIONS

## Upgrade Lunch to a Buffet:

+ \$26pp

Select 2 items and 1 side dish

### Chicken Maryland (GF)

Creamed leeks, pepita seed dressing

### Braised Pork (GF, DF)

Sweet potato and five spice purée, bean sprout salad, xo caramel

### Seared Chicken (GF, DF)

Achiote, salsa roja, coriander, lime rice

### Moroccan Lamb Shoulder (DF)

Smoked eggplant, pomegranate, minted jus

### Smoked Brisket (GF, DF)

Beans salad, capers, pickled jalapeño

### Market Fish (GF)

Yellow curry, fragrant rice, spring onion

### Gnocchi (VE, GFO)

Pumpkin veloute, walnut, goats cheese, manuka honey, winter leaves, sage

### Orecchiette Verde (V, GFO, VEO)

Zucchini, peas, spinach, preserved lemon, cream, grana padano

### Charred Eggplant (VE, GF, FOA)

Spiced dahl, fenugreek, coconut sambal, curry leaves

### Green Curry (VE, GF, FOA)

Spiced pumpkin, fragrant rice

## Sides:

### Roasted Carrots (V, GF)

Whipped tahini, cumin seed dressing

### Olive Oil Potatoes (V, GF)

Sea salt, thyme

### Seasonal Greens (V, GF)

French dressing

### Fragrant Rice (V, GF)

Green shallots

## Breakfast:

+ \$12pp

Select 2 Items

### Baked Egg Tart (V)

Tomato, bocconcini, basil

### Baked Egg Tart

Bacon, mushroom, spinach

### Mini Turkish Lavosh

Fried egg, bacon, cheddar

### Mini Turkish Lavosh (V)

Fried egg, mushroom, tasty cheddar

Gluten free menu available upon request

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## COCKTAIL PACKAGES

### One Hour Package:

1 hour | \$60pp  
Select 3 canapés

Diamond drinks  
Platinum drinks (extra \$10pp)

### Two Hour Package:

2 hour | \$90pp  
Select 5 canapés

Diamond drinks  
Platinum drinks (extra \$10pp)

### Three Hour Package:

3 hour | \$110pp  
Select 7 canapés

Diamond drinks  
Platinum drinks (extra \$10pp)

### Four Hour Package:

2 hour | \$130pp  
Select 10 canapés

Diamond drinks  
Platinum drinks (extra \$10pp)



## COCKTAIL MENU

### Cold Canapés:

**Parmesan Macron (V)**  
Balsamic onion, goat's cheese

**Rosti (VE, GF)**  
Potato, pumpkin hummus, dukkah

**Eggplant Tartlet (V, GF)**  
Feta, pomegranate, chilli

**Smoked Salmon Blini**  
Creme fraiche, dill

**Rice Paper Roll (VE)**  
Tofu, hoisin sauce

**Oysters:**  
\$3.50pp

### Hot Canapés:

**Mac and Cheese Croquettes (V)**  
Chipotle aioli

**Southern Style Fried Chicken**  
Ranch sauce

**Parmesan Arancini (V, GF)**  
Tomato, herb aioli

**Katsu Chicken Slider**  
Wasabi mayo, kimchi, matcha brioche

**Pulled Pork Slider**  
BBQ marinade, pickles

**Charred Corn Empanadas (V)**  
Sweet chilli, sour cream

**Vegetable Samosa (VE)**  
Tamarind chutney

**Feta Quiche (V)**  
Tomato, olive

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## BEVERAGE PACKAGES

Beverage packages must be added in conjunction with food packages.

### Diamond:

2 hour | \$50pp  
4 hour | \$70pp

#### Sparkling

Seppelt The Great Entertainer  
Prosecco, Barossa Valley, SA

#### White

Mitchelton Preece Riesling 2021,  
Nagambie, VIC  
821 South Sauvignon Blanc,  
Marlborough, NZ

#### Red

The Grayling Pinot Noir,  
Waipara Valley, NZ  
Saltram 1859 Shiraz,  
Barossa Valley, SA

#### Beer

Kirin Ichiban  
James Squire 150 Lashes  
Pale Ale

#### Non-alcoholic

Soft drinks  
Tea  
Coffee

### Platinum:

2 hour | \$60pp  
4 hour | \$80pp

#### Sparkling

Seppelt The Great Entertainer  
Prosecco, Barossa Valley, SA

#### White

Mitchelton Preece Riesling 2021,  
Nagambie, VIC  
821 South Sauvignon Blanc,  
Marlborough, NZ

#### Red

The Grayling Pinot Noir,  
Waipara Valley, NZ  
Saltram 1859 Shiraz,  
Barossa Valley, SA

#### Beer

Kirin Ichiban  
James Squire 150 Lashes  
Pale Ale

#### Spirits

Wyborowa Vodka  
Jim Beam Bourbon  
Johnnie Walker Red Label  
Whiskey  
Gordon's Gin  
Bacardi Rum  
Cocktails  
3 signatures

#### Non-Alcoholic

Soft drinks  
Tea  
Coffee

\* Custom quotes on different beers available.

\*\* All beverages are subject to change and availability.



## FIND OUT MORE

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(03) 9384 5272

chapel1885.com.au  
@chapel1885

Book a venue visit  
[HERE](#)

25 Sackville Street, Collingwood, 3055