





Whether you're celebrating a family night out or a milestone, we can design and tailor a package to suit you.

From birthday parties, high tea and Christenings, to Christmas parties or corporate functions - Vanilla understands how important your event is.

We will work closely with you to bring your vision to life and create memories that will last forever.



THE BRASS ROOM

A sophisticated modern dining area for all occasions. This semiprivate room is rich, warm and inviting. Enclosed with our feature wine rack, a fireplace, American oak paneling and leather seated booths.

This space is adaptable and complements most seating plans for your event.

A modern design, filled with ambience, charisma and unique characteristics.

COCKTAIL 80 guests

SIT DOWN 70 guests



THE TERRACE

The Terrace is our premier function space, the perfect alfresco dining area.

Weatherproof, heated and filled with natural light from our custom designed skylights and glass balustrades.

This dining area provides patrons with a space to enjoy the ambience of an original and bespoke design that incorporates a panoramic view of the sky.

COCKTAIL 150 guests

SIT DOWN 120 guests



THE LUX LOUNGE

Our intimate Lux booth offers an inviting and beautiful space where you can wine and dine with 16 of your family and friends.

SIT DOWN 16 guests

FLOOR PLAN

EATON MALL

GLASS BALCONY

THE TERRACE

BAR

SERVICE AVAILABLE
FROM BOTH INSIDE
AND THE TERRACE

THE
BRASS
ROOM

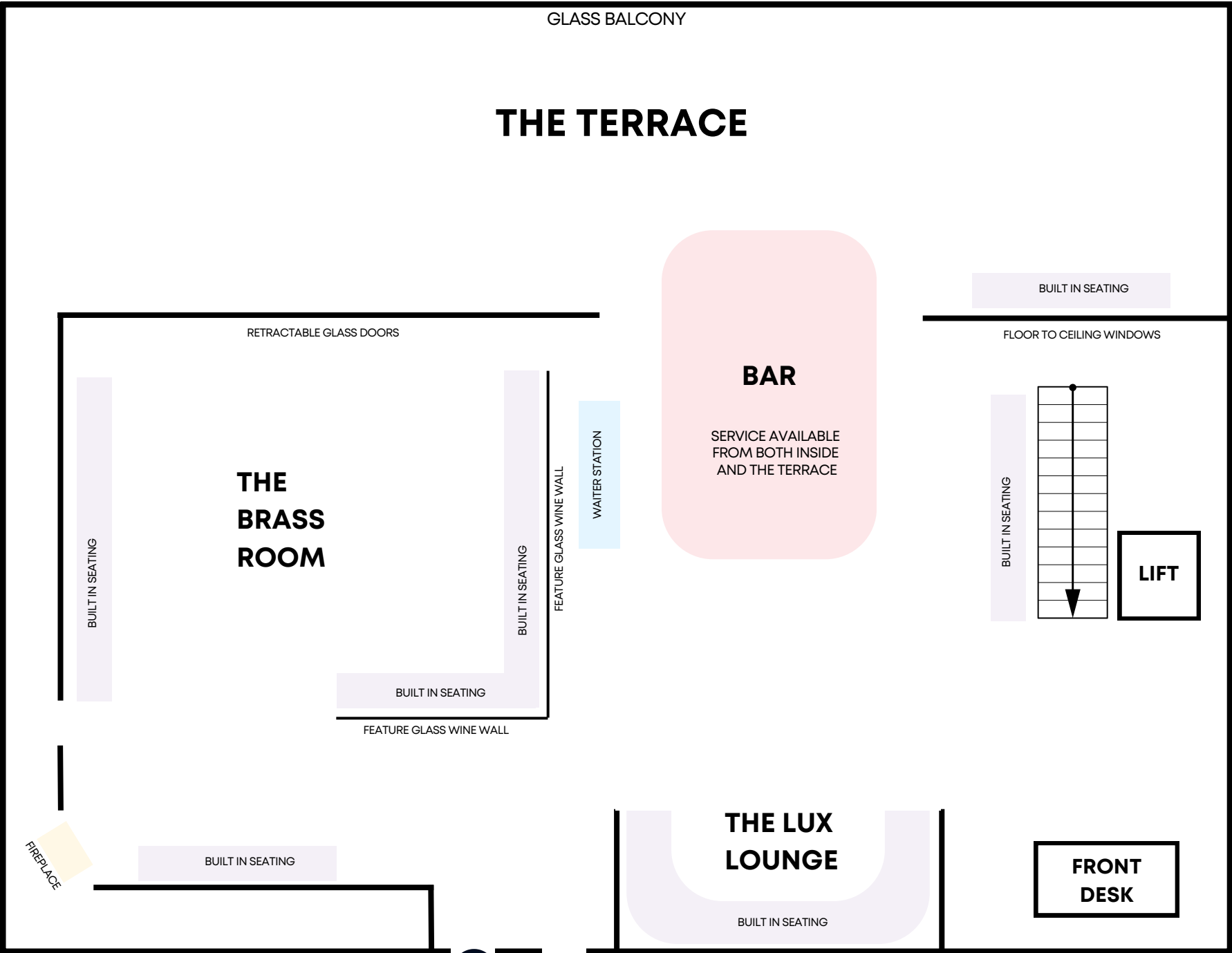
THE LUX
LOUNGE

LIFT

FRONT
DESK

ATHERTON ROAD SIDE

CHESTER STREET SIDE





HIGH TEA

High Tea at Vanilla is the perfect experience for a special occasion such as a baby shower, bridal shower, gender reveal, or milestone birthday.

An opportunity to treat yourself, and your friends and family, to a beautiful spread of delicious sweet delicacies and a variety of savoury delights, together with our finest coffee and tea.

HIGH TEA GOLD PACKAGE

PLAIN & CURRANT SCONES

Served with fresh cream & strawberry jam

SANDWICHES

- Gourmet chicken on light rye
- Smoked salmon, cream cheese & cucumber
- Eggplant, sweet potato, capsicum, parmesan & mayonnaise
- Curried egg & mayonnaise

SAVOURY

- Spanakopita (spinach & cheese filo pastry)
- Tiropita (cheese filo pastry)

DESSERTS

- Mini cannolis
- Passionfruit & raspberry panna cotta
- Red Velvet sponge

SELECTION OF TEA & COFFEE

Latte, flat white, cappuccino, espresso

HIGH TEA PLATINUM PACKAGE

GRAZING BAR

- Selection of dips (tarama, tzatziki, eggplant)
- Spanakopita (spinach & cheese filo pastry)
- Tiropita (cheese filo pastry)
- Selection of cheeses with quince paste, crackers, grissini sticks
- Italian cold cuts selection
- Marinated olives
- Mini chicken burgers in a soft buttermilk roll, with cabbage slaw
- Smoked salmon, wild roquette, cream cheese, capers and red onion baguette
- Greek Salad
- Seasonal fresh fruit

DESSERTS

- Mini cannolis
- Passionfruit & raspberry panna cotta
- Red Velvet sponge

SELECTION OF TEA & COFFEE

Latte, flat white, cappuccino, espresso

HIGH TEA EXTRAS

6 INCH DOUBLE SEMI NAKED CAKE

Starting from \$130
(not including fresh flowers)

Our pastry chefs can customise a celebration cake in the flavour of your choice

TAKE HOME COOKIES

Starting from \$4 each
(individually wrapped)

Personalised sugar cookies is a perfect way to add colour and fun to your event.

ALCOHOL BEVERAGES CAN BE INCLUDED AT AN ADDITIONAL COST

3 HOUR EVENT

MINIMUM 30 guests



COCKTAIL

Known for its cocktails and the amazing décor, our unique spaces upstairs are perfect for the most intimate of gatherings to the most dynamic parties.

Featuring an exclusive cocktail bar, these spaces are known for their party vibes and suits all types of cocktail events. A perfect setting for your guests to sit back, relax and let us do the serving.



COCKTAIL GOLD PACKAGE

GRAZING BAR

- Selection of dips (tarama, tzatziki, eggplant)
- Spanakopita (spinach and cheese filo pastry)
- Tiropita (cheese filo pastry)
- Arancini balls with aioli
- Meatballs with tzatziki
- Gourmet pies
- Seasonal fresh fruit
- Selection of cheeses with quince paste, crackers, grissini sticks
- Italian cold cuts selection
- Marinated olives
- Chargrilled and marinated vegetables



MINIMUM 40 guests

COCKTAIL

ADDITIONAL UPGRADES

CHICKEN GYRO

Free-range chicken marinated in our chef's special recipe

LAMB SKEWERS

Chargrilled grass-fed Victorian lamb, seasoned with Greek herbs and spices

CHICKEN SKEWERS

Chargrilled free-range chicken, seasoned with Greek herbs and spices

LOUKANIKO

Homemade mildly spiced traditional Greek sausage (contains pork)

KEFTEDES

Chargrilled lamb and beef rissoles

GREEK SALAD

Lettuce, tomato, cucumber, onion, capsicum, feta, olive oil

CHICKEN WINGS

Shallow fried crumbed chicken wings

LEMON PEPPER CALAMARI

Lightly dusted and flash fried calamari

OVEN BAKED LAMB

Pulled Victorian lamb marinated with lemon, Greek herbs and spices

CHIPS

Thick chips or thin fries

POPCORN CHICKEN

Buttermilk pop-corn chicken with aioli

PRAWN SKEWERS

Chargrilled marinated prawns

LEMON HERB POTATOES

Traditional oven baked lemon & oregano potatoes

MINI SLIDERS

Mini chicken sliders in a soft buttermilk roll with cabbage slaw or mini beef sliders in a soft buttermilk roll with cheese, pickle and ketchup

PITA BREAD

Lightly grilled pita bread with a drizzle of olive oil and oregano

FRESH OYSTERS POA

The best Australian oysters matched with sauces, salts and condiments

PRAWNS POA

Ocean king prawns cooked and served with exotic sauces, vinegars and accompaniments



BANQUETS

Our unique spaces upstairs are perfect for the most intimate or large gatherings.

An opportunity to get together and share our sweet delicacies with close friends, families and colleagues.



"Food is the ingredient that brings us together."

BANQUET GOLD PACKAGE

FIRST COURSE

- Selection of dips (tarama, tzatziki, eggplant)
- Saganaki
- Lemon pepper calamari
- Oven baked meatballs

SECOND COURSE

MEAT PLATTER

- Chargrilled chicken skewers
- Chargrilled lamb Skewers
- Beef & lamb meatballs
- Loukaniko (homemade Greek sausage)
- Chicken gyro style
- Tzatziki
- Thick chips
- Pita bread
- Greek salad

THIRD COURSE

DESSERT

- Mini baklava
- Mini mud cake

SELECTION OF TEA & COFFEE

Latte, flat white, cappuccino, espresso

BANQUET PLATINUM PACKAGE

FIRST COURSE

- Selection of dips (tarama, tzatziki, eggplant)
- Saganaki
- Oven baked meatballs

SECOND COURSE

SEAFOOD PLATTER

- Flash fried fish fillet
- Calamari
- Pickled octopus
- Chargrilled prawns
- Whitebait
- Greek salad

THIRD COURSE

MEAT PLATTER

- Chargrilled chicken skewers
- Chargrilled lamb skewers
- Beef & lamb meatballs
- Loukaniko (homemade Greek sausage)
- Chicken gyro style
- Tzatziki
- Thick chips
- Pita bread

FOURTH COURSE

DESSERT

- Mini baklava
- Mini mud cake

SELECTION OF TEA & COFFEE

Latte, flat white, cappuccino, espresso

MINIMUM 16 guests
MAXIMUM 200 guests



SEAFOOD BAR

Beautifully displayed for your guests, enjoy the season's top oysters and prawns, placed on a bed of ice.

The seafood bar is accompanied with deliciously matched exotic sauces, salts and condiments.

Paired with a cold champagne, it's the perfect way to start the night.

DESSERT STATION

3 MINI DESSERTS

5 MINI DESSERTS

- Cake pops
- Lemon meringues
- Raspberry panna cotta
- Cup cakes
- Mini yo-yo's
- Mini cannolis
- Lemon tarts
- Fruit tarts
- Mini baklava
- Mini galaktobouriko

“Cake is all the sweeter when shared with good friends.”





BEVERAGE

3-HOUR PACKAGE

- Sparkling Wine
- Sauvignon Blanc
- Cabernet Sauvignon

Also includes:

- Beer on Tap
(Mountain Goat, Sapporo Lager)
- Assorted soft drinks
- Still & sparkling water
- Orange juice

BEVERAGE

5-HOUR PACKAGE

- Sparkling Wine
- Sauvignon Blanc
- Cabernet Sauvignon

Also includes:

- Beer on Tap
(Mountain Goat, Sapporo Lager)
- Assorted soft drinks
- Still & sparkling water
- Orange juice



CELEBRATION CAKES

Vanilla specialty cakes are an exquisite selection of custom made and artistically designed photo-worthy creations.

Professionally baked using European ingredients and methods to create your unique vision for that special occasion.

We offer complimentary cake tasting for 2 people, accompanied with tea, coffee or sparkling. Additional costs will apply for multiple guests. Bookings are essential, at least 2 weeks in advance.

Please contact our cake consultant to create your masterpiece at cakes@vanillalounge.com.au





Get in touch with our friendly functions team at
functions@vanillalounge.com.au
or phone (03) 9568 3358