BENEATH DRIVER DRIVER OF LANGE OF

FUNCTIONS

DRINK@DRIVERLANEBAR.COM



THE DRIVER LANE EXPERIENCE

Descend into another world far away from the one you know with blues, french inspired bar food, sensational signature cocktails and an impressive wine and spirits list.

Enter via an unmarked door and what waits below will definitely impress.

With exposed brickwork, leather bound booths, low hanging pendants with soft candle light, and a back bar which spans one entire side of the venue, this is a space where comfort is key.



Full and half Venue Hire

This elegantly designed space is suitable for a range of events and occasions. Whether you're organising a corporate gathering or arranging an engagement party, our staff will work with you to create a memorable evening that is tailored to your needs.

Projection facilities are available and venue hire can be arranged as a half venue hire or full venue hire (max capacity 120 people) for either half night (until 10 pm) or full night (until 2am).



The Whisky Vault

This intimate space has been specifically designed to host private tastings of our highest quality liquor. Perfect for max 5 people, this space allows an intimate and very private experience where one of our highly trained staff will take you through the liquor of your choosing.

This is not accessible to the public so if you would like to view it on site, please ask one of our staff for a tour of this special space.

Please enquire with our function manager for more details on this space.



Premium Cocktail Masterclass

(IN HOUSE OR IN THE COMFORT OF YOUR HOME)

Calling all cocktail enthusiasts! Have you ever wanted to learn how to make the perfect Old Fashioned, Martini or any of our signature cocktails? Elevate your Melbourne experience with a premium cocktail-making Masterclass featuring Beneath Driver Lane! (min 4 guests)

Embark on a flavourful journey guided by none other than the awarded bartender team in Melbourne, from Beneath Driver Lane.

As you step into the session, revel in a welcoming drink, then dive into fully-equipped DIY cocktail stations boasting top-tier bar tools, signature ingredients and garnish assortment,

Contact our Event Manager for more details



Drinks Packages

All drinks packages are based on a 3 hour initial time allocation with the option of extending if required. In conjunction to the packages listed below our staff can work with you to tailor your package and include personalised extras such as a cocktail on arrival, a round of mini cocktails or an end-of-evening whisky.

PACKAGES INCLUDE JUICE AND SOFT DRINK



Drinks Option One

\$60 per head

NV Trentham 'The Family' Prosecco (Murray Darling, VIC)
2018 XO Sauvignon Blanc (Marlborough, NZ)
2017 Angus & Bremer Shiraz Cabernet (Langhorne Creek, SA)
Beers from our rotating taps

Drinks Option Two

\$70 per head

NV Trentham 'The Family' Prosecco (Murray Darling, VIC) 2017 3 Drops Chardonnay (Mount Barker, WA) 2019 Petits Détours Pinot Noir 2017 Kilikanoon 'Killerman's Run' Shiraz (Clare Valley, SA) Beers from our rotating taps

All wines are to be confirmed and subject to availability.



Drinks Option Three

\$85 per head

NV Trentham 'The Family' Prosecco (Murray Darling, VIC)

2017 3 Drops Chardonnay (Mount Barker, WA)

2019 Delatite Pinot Gris

2019 Petits Détours Pinot Noir

2017 Kilikanoon 'Killerman's Run' Shiraz (Clare Valley, SA)

Beers from our rotating taps

House spirits

Beers from our rotating taps

Trumer Pilsner (bottled) and Bertie Apple Cider (canned)

All wines are to be confirmed and subject to availability.



Fresh food made for you

FOOD PACKAGES

Depending on the style of your function and seasonal produce available, our in house chef will create a selection of freshly made, high quality options to match your drink selections. If you have dietary requirements or special orders then our team will happily work with you to meet your needs.

*Food options to be confirmed

Roaming canapés and food options for your guests are the perfect way to balance eating and drinks consumption. We recommend a minimum of 3 pieces per person for a light snack and 5-6 pieces for something more substantial. We also require your dietary requirement one week before the event to cater for every need. Below is a sample of some of the options available. Our team will happily work with you to provide a menu that fits your function.

Canapés

- Char Sui duck, pressed rice, cucumber & sesame (GF)
- Caesar salad tart
- Smoked salmon & horseradish choux pastry
- Spring green tarts, parmesan cream (V)
- Assorted rice paper rolls
- California sushi rolls
- Roast pork bao, Szechuan caramel, cucumber
- Prosciutto & mozzarella arancini
- Pea & fontina arancini (V)
- Mini beef & Guinness sausage rolls
- Cheese & jalapeno empanada (V)
- Smashed pea falafel, tahini dressing (GF, VG)

Spikes

- Grilled prawn, lemon, gremolata (GF)
- Chipotle chicken, smoky honey glaze (GF)
- Lamb kofta & cumin yoghurt (GF)
- Preserved lemon & green olive chicken (GF)
- Teriyaki chicken, sticky soy glaze (GF)
- Crispy fried glazed tofu, house chilli sauce (GF, VG)

Mini Sliders

- Caprese; tomato, basil, fior di latte cheese (V)
- BLT; bacon, lettuce, tomato
- Prawn cocktail Herb crumbed fish & tartare sauce
- Burger Royale; special sauce, American cheese
- Crumbed chicken, special sauce, American cheese, pickles
- Fried potato & cauliflower fritter, tamarind glaze





The Devil is in the details

ADDITIONALS

Celebrating your 50th, EOFY or an Engagement party? Surprise your guests with a Champagne Tower, a round of mini cocktails or a cocktail on arrival. Add a grazing table for your corporate event, styling for your engagement party or get a band to have your own personal blues show on the night. Talk to our function manager, and add your personal touch, we look forward to helping you personalise your event.



GETIN TOUCH - IT'S OUR JOB TO MAKE SURE YOUR NIGHT IS MEMORABLE

DRINK@DRIVERLANEBAR.COM

ADDRESS

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