A large, stylized graphic of a leaf or branch, rendered in shades of grey and muted red, serves as a background for the text. The leaf is oriented vertically, with its stem pointing downwards. The main text is centered over the leaf.

# MATILDA

159 DOMAIN

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EVENTS

“Matilda is a visual and sensory journey, and a true labour of love for me.

The restaurant will be more relaxed than my usual style of cooking, somewhere guests can visit often and be guaranteed a local piece of meat, cooked exceptionally well over live flames and open grills, paired with seasonal produce.”

- Scott Pickett



Located at 159 Domain Road South Yarra, Matilda's kitchen prepares a contemporary Australian menu with a focus on fire and smoke.

Matilda has two private dining spaces, the Harrison Room and Oscar's Bar, both located below our main dining room on Domain Road. The rooms can be used independently, or combined to create one large space.

If you desire exclusivity, the entire downstairs level can be booked out for your party, including the beautifully designed timber bar, which operates to the public Tuesday through Saturday.

Ideal for seated lunches and dinners, or stand up cocktail events, the spaces are both suitable for corporate events, group dining, birthday parties, engagements and more. Located below the boutique hotel United Places, and opposite the Royal Botanical Gardens, Matilda is the ideal location for your upcoming wedding party.

The space can accommodate parties of up to 78 guests for a sit down event, and up to 120 for a cocktail function.

For any event enquiries, please contact our Event Manager, Rebecca

[events@pickettandco.com](mailto:events@pickettandco.com)

03 9089 6668



## UPDATED INFORMATION – JUNE 2020

With the current restrictions in place, our capacity has changed and we can currently accommodate a maximum of 20 people in the entire downstairs level.

Once the one person per 4 square meter restriction is lifted, we should be able to resume normal capacities and minimum spends.

The entire downstairs space may be booked for the minimum spends as listed below.

Please note as it stands we are not able to seat more than 10 guests on one table, so your group may be split across several tables. Layouts can be discussed with your event manager.

### Min. Spend (whole downstairs space)

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Mon–Thurs                      \$3000

Fri–Sun                         \$4500



## OSCAR'S ROOM

An extension of Oscar's Bar, this room boasts long hand crafted timber tables and an earthy colour scheme.

It can seat up to 30 and host up to 60 for a cocktail event.

Min. Spend	Jan-Oct	Nov-Dec
Mon-Thurs	\$2000	\$3000
Fri-Sun Lunch	\$2000	\$3000
Fri-Sun Dinner	\$3000	\$4000

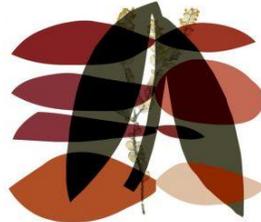


## THE HARRISON ROOM

Adjacent to Oscar's Room and a mirror image of it, this room is also host to hand crafted timber pieces and terracotta curtains.

It can seat up to 30 and host up to 60 for a cocktail event.

Min. Spend	Jan-Oct	Nov-Dec
Mon-Thurs	\$2000	\$3000
Fri-Sun Lunch	\$2000	\$3000
Fri-Sun Dinner	\$3000	\$4000



## COMBINED

Hosting a larger function? The rooms can be combined to create one large space.

This can seat up to 72 and host up to 120 for a cocktail event.

Min. Spend	Jan-Oct	Nov-Dec
Mon-Thurs	\$4000	\$6000
Fri-Sun Lunch	\$5000	\$7000
Fri-Sun Dinner	\$6000	\$8000





## PLATED MENUS

### Set 3 course menu

\$90 per person

Entrée, main and dessert with shared sides to accompany mains

### Alternate drop 3 course menu

\$95 per person

Entrée, main and dessert served alternately with shared sides to accompany mains

### 3 course menu with a choice

\$100 per person

\*up to 15 guests

A choice for each guest from two preselected entrees, mains and desserts with shared sides to accompany mains

Guests with dietary requirements will be served a suitable plated option.

## SAMPLE MENU

Seasonal and subject to change

*Please select from the following options*

### Snacks

Yarra Valley salmon roe tartlet, bonito cream - \$6each

Appellation oyster - \$5each

### Entree

Dressed Fraser Island spanner crab, flatbreads, prawn butter

Smoked salt bush lamb ribs, beetroot, chickpea miso

That's Amore burrata, mandarin, walnut, bay leaf, focaccia

### Main

Hand rolled gnocchi, Jerusalem artichoke, charred onions, saltbush

Rangers Valley rump cap, braised cheek, pine mushroom, celeriac

Flathead, yeasted cauliflower, desert lime, golden sultana

### Sides

Wood roasted baby kipfler potatoes, sour cream, chives

Zucchini, green sauce, feta, sesame

Endive salad, burnt citrus, walnut

### Dessert

Apple tarte tatin, vanilla ice cream

Lemon parfait, lemon meringue, coconut, white chocolate

Single Artisan cheese, chutney, wood fired damper

## PREMIUM PLATED MENU

### **Premium set 5 course menu**

\$130 per person 5 courses with  
snacks to start

Guests with dietary requirements  
will be served a suitable plated  
option.

## SAMPLE MENU

Seasonal and subject to change

### *5 course menu*

Rock oyster, finger lime  
Spanner crab, buckwheat cracker

Smoked Stracciatella, burnt bay, mandarin

Lakes entrance baby octopus, macadamia, kohlrabi

Hand rolled gnocchi, Jerusalem artichoke, saltbush

Smoked Great Ocean Road duck, heritage beetroot, quince

Golden delicious apples, brown butter ice cream



## BEVERAGE ON CONSUMPTION

Beverage on consumption is available, with beverages to be selected prior to your event. We recommend selecting one sparkling, two white and two red wines and two beers. Dessert wine may be added if desired, and additional beverages may be added on the day and are subject to availability. Please ask your event manager for a current beverage list.

## SOMMELIER MATCHED WINES

Our Sommelier is available to perfectly match wines to your chosen menu. Please ask your event manager should you wish to discuss further options.

## PACKAGES

Available for groups of 12 or more guests  
All packages include beer, sparkling water and soft drink

### **Premier Beverage Package**

\$65 per person – 2 hour duration

Cester Camillo Prosecco Brut – Veneto, Italy  
Down to Earth Sauvignon Blanc – Wratttonbully, SA  
Coppabella Chardonnay– Yarra Valley, VIC  
Lightfoot & Sons Pinot Noir – Gippsland, VIC  
Unfiltered Unfiltered by One Block Shiraz – Yarra Valley, VIC

### **Reserve Beverage Package**

\$85 per person – 2 hour duration

Barringwood Tasmania Cuvee – Lower Barrington, TAS  
Domaine Naturaliste ‘Floria’ Chardonnay – Margaret River, WA  
Palliser Estate Sauvignon Blanc – Martinborough, NZ  
Pimpernel ‘Hill Road’ Pinot Noir – Yarra Valley, VIC  
Cooper Burns Shiraz – Barossa Valley, SA

\*Additional hour – \$15 per person

*Please note the above selections are sample menus and are subject to change*

## CONFIRMATION OF BOOKING AND DEPOSIT

Tentative bookings are held for 2 days upon request. If another enquiry is made for the same date we will contact you to check your intention prior to releasing the date. Function bookings are only confirmed upon receipt of a signed booking form and a deposit of \$500 paid in full. This deposit can be made via credit card or EFT.

## MINIMUM SPEND

The minimum spend required to hire a space as stated on your event booking form, must be met across food and beverages. In the case that the total food and beverage bill does not equal the same as that of the minimum spend or higher, a room hire fee will be charged to make up the difference. Additional costs such as AV, decorations or anything outside of food and beverages do not count towards the minimum spend.

## PRICES AND GST

- 3a. All prices are inclusive of GST
- 3b. Prices are subject to change
- 3c. All credit card transactions incur a 1.5% surcharge
- 3d. Events held on a public holiday will incur a 10% surcharge on all food and beverage items

## FINAL PAYMENT

The remaining balance of your event cost (less the deposit) is to be paid in full on the day of the event via credit card or cash unless organised prior to the event with your Event Manager. If you wish to pay the balance by EFT, funds need to be cleared into our bank account at least 48 hours prior to the event with the remittance sent to [bec@pickettandco.com](mailto:bec@pickettandco.com).

## CANCELLATIONS

If an event is cancelled, the following terms are applicable depending on when the cancellation is made. All cancellations must be provided in writing to Matilda 159. Cancellations made 28 days or more prior to the event date will forfeit your deposit. Cancellations made between 14 and 28 days prior to the event date will incur a fee of 50% of the minimum spend. Cancellations made 14 days or less prior to the event date will incur the full cost of the minimum spend. Cancellations made within 7 days of the event date will incur the total cost of the estimated event spend

## CHANGE OF DATE

If you wish to change the date of your event after the deposit has been paid, Matilda 159 will accommodate the change in the below conditions: The change is notified to Matilda 159 no less than 30 days prior to the function date, The venue is available for the new proposed date, The new date is no more than six months from the original date The date may only change once, Minimum spends are still met (may vary from originally agreed minimum spend)

## FUNCTION SPACE

Matilda 159 has two private dining rooms downstairs below the main dining room, separated by a curtain. The spaces can either be booked individually for groups of up to 30 sit down or 60 stand up, or joined together for larger groups. If you do book one space only, there is a chance that there will be another group booked in the other side. Your event manager will endeavour to let you know in advance if this is the case, however this cannot be guaranteed. If both spaces are booked, both parties must be mindful of the group on the other side, as the curtain does not block out all noise. This is in reference to speeches, music, noise levels etc.

## BAR BOOKING

Oscar's Bar is connected to the private dining spaces and is used for the general public on Friday and Saturday evenings and some other busy periods through the year. If booking both event spaces on one of these nights, you have the option to also add this space exclusively for an additional minimum spend of \$2,000 on top of the existing minimum spend. Confirmation needs to be made with your events manager at least 2 weeks prior to your event.

## FUNCTION DETAILS

Your menu selection, beverages, dietary requirements and any other requests and requirements are to be finalised no later than 7 days prior to the event. Failure to do so means your food and beverage selections may not be guaranteed and specific requests may not be able to be met.

## GUEST NUMBERS

Upon booking an event, you must give an accurate as possible number of guests attending the event and keep your event manager updated of any changes in the lead up. Final numbers of guests cannot vary by more than (+/-) 10% than the confirmed number as per the booking form within 14 days of the event. In the case that numbers do drop by more than 10% within these two weeks, you will be charged for 90% of the last confirmed guest numbers. Final numbers must be confirmed with your events manager at least 72 hours prior to the booking, with no changes to be made after this. Should final numbers not be received in writing by this time, the number of guests as indicated on the booking form will be taken as the confirmed number and you will be charged accordingly. Matilda 159 will do its best to accommodate any last minute guest additions, but it cannot be guaranteed. Furthermore, no issue will be refunded for any guests that do not attend the event after they have been confirmed.

## MENU AND BEVERAGES

Due to seasonal availability and other circumstances beyond our control, menu options and beverage varieties may not always be available. In such cases, Matilda 159 reserves the right to present and/or select an appropriate alternative. We will endeavour to provide 7 days notice, however in some cases it may be less.

# MATILDA | EVENTS

159 DOMAIN

## DIETARY REQUIREMENTS

Matilda 159 caters for vegetarians, vegans, gluten free, lactose free and other intolerances. We do not cater to food preferences. Special diet menus are provided on a chef's selection basis, and requirements need to be received by your events manager at least one week prior to the event.

In the case that the sharing menu is ordered:

**12a.** Any guest that cannot eat at least 2 dishes from each course due to dietary restrictions will be given a separate plated meal

**12b.** If 20% or more guests have one specific dietary requirement, the sharing menu must be altered to reflect this for all guests

## FUNCTION DURATION

The duration of your event is outlined in this event contract. Lunch time events can run anywhere between 12pm and 4.30pm, and dinner events any time from 6.00pm until 11.30pm. If you wish to hold an event any time outside of these hours, additional minimum spends may apply. Guests may be required to vacate the venue at the event end time so we can set up for the next event. If you wish to stay on after the event end time, this is at the discretion of the venue manager.

## ENTERTAINMENT / MUSIC

If both event spaces are booked by separate parties, Matilda 159 will take control of the music in the event space, and parties will not be permitted to organise their own entertainment. If you have booked both spaces, or the other space is not being used, then you may play your own music through our system, upon approval by your event manager. If you wish to organise any additional entertainment, requests must be submitted to your event manager for approval prior to the event.

## AUDIO VISUAL

Matilda has microphones available for events free of charge. Please advise your event manager if you wish to use them prior to the event. Matilda 159 has a preferred audio visual supplier and will be happy to obtain a quote for any of your audio visual needs. If you wish to bring in your own AV equipment, please provide detailed information to your events manager for review and approval.

## DECORATIONS

Matilda 159 will provide small native floral arrangements and tea light candles in holders on your tables. If you wish to include more decorations, we can either put you in contact with our preferred florist, or you can organise your own. The request for any additional theming or decorations must be submitted in writing to your events manager for approval at least 7 days prior to the event.

## BYO

No food or beverage of any kind is to be brought into the venue to be consumed during any event. If you wish to apply for an exemption to this clause, you may do so in writing to your events manager.

## CAKE

A celebration cake may be brought in for your event. If you wish to have the cake plated and served to all guests as an additional course, we will charge a \$5 per person cakeage fee.

## ADDITIONAL SERVICES

Any additional services organised by Matilda 159 will incur a 10% service fee.

## BUMP IN AND OUT / ACCESS

Client or supplier access to the Matilda 159 event space will be available one hour before and after the event start/end time. Earlier access may be available depending on other bookings, and must be requested in writing to your events manager at least 7 days prior to the event, but may not be approved up until 48 hours prior to the event. Should an earlier access time be approved, additional fees may apply.

## DELIVERIES

All deliveries to Matilda 159 must be agreed with your event manager prior to delivery and must be delivered to the venue during agreed upon times. Deliveries must be clearly labelled with the name and date of the event. Deliveries should be made on the day of your event either between 11am and 12pm, or 3pm and 5pm, unless otherwise organised with your event manager.

## LEFT OVER ITEMS

Any items brought in for an event must be removed at the completion of the event. If approved by your events manager, items may be stored at Matilda 159 for up to 24 hours after the event. If they are not collected within this time, Matilda 159 reserves the right to remove the items.

## LOST PROPERTY

Matilda 159 aims to provide a safe environment for all guests and whilst we take care with your property, Matilda 159 accepts no liability for damages or loss of items before, during or after an event.

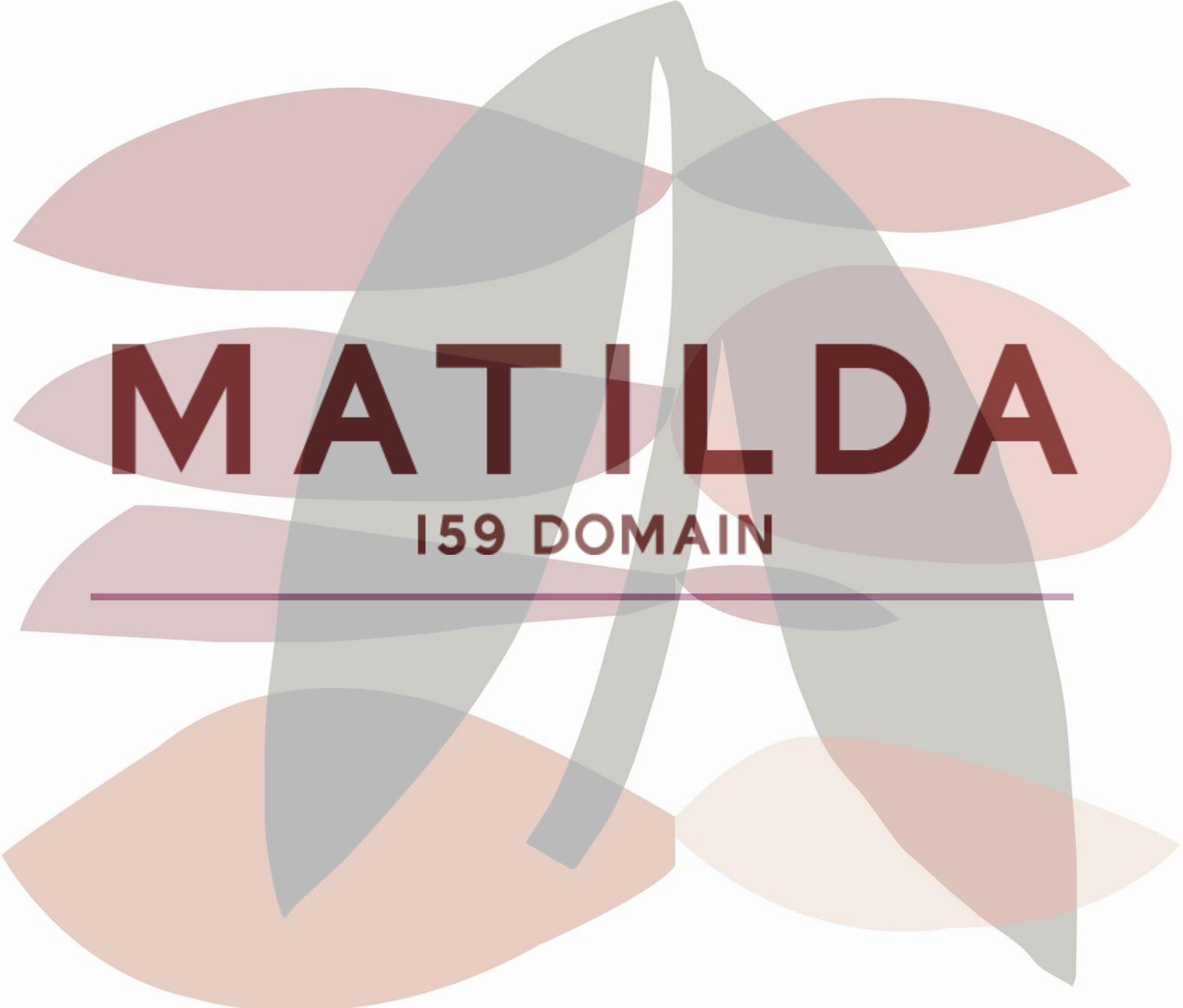
## DAMAGES

You are responsible for any costs associated with any damage or loss whatsoever incurred, to any part of the premises or any property or equipment in the venue which is caused by you or any of your guests or third parties engaged by you. This includes any damage caused to the building, furniture or property including the cost of repair or replacement.

## RESPONSIBILITY / RSA

By law, all staff at Matilda 159 possess a Liquor Licensing accredited RSA and may refuse alcohol to a person or persons whom they believe to be intoxicated. Matilda reserves the right to ask anyone behaving in an irresponsible or reckless manner to leave the premises.

T&C'S

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# MATILDA

159 DOMAIN

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