

SOCIETY

PRIVATE DINING MENUS

EVENTS@SOCIETYRESTAURANT.COM | 03 8618 8900

80 COLLINS STREET, MELBOURNE



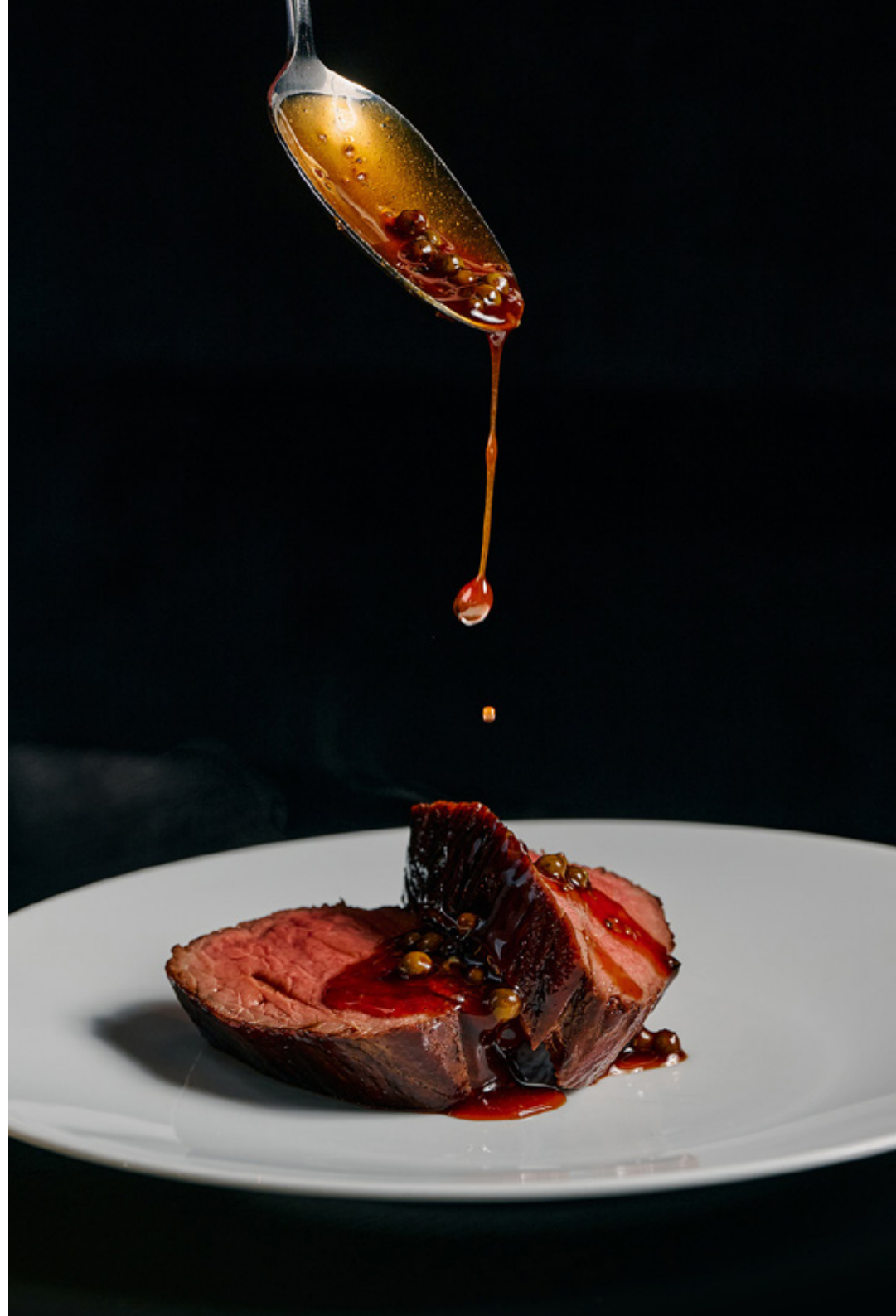
SOCIETY

Society is a destination like no other, celebrating the sophisticated dining culture of one of the world's great food cities. It's home to three distinct culinary offerings spanning The Society Dining Room, Lillian Brasserie and The Lounge.

The Society Dining Room highlights the finest produce from across Australia and beyond, with a particular focus on premium seafood. Euro-inspired Lillian Brasserie offers a contemporary take on the European classics, from handmade pastas to wood-fired meats, while The Lounge showcases its own curation of exquisite small bites.

Society's events offering reflects its unique spaces, with sit-down menus inspired by both The Dining Room and Lillian Brasserie, and canapé selections that take cues from The Lounge.

**SEATED MENUS
INSPIRED BY THE SOCIETY DINING ROOM**



PRIVATE DINING – A TASTE OF SOCIETY

2 COURSE MENU - \$95PP

or

3 COURSE MENU - \$125PP

COURSE ONE

YELLOWTAIL KINGFISH CRUDO

Ponzu Dressing, Chives

COURSE TWO

CHICKEN COTOLETTA

Petite Herb Salad

served with

CONFIT POTATO FONDANTS Maple Mustard

&

MARKET SALAD House Vinaigrette

COURSE THREE

DARK CHOCOLATE & SALTED CARAMEL MOUSSE

Speculoos Biscuit Crumb

UPGRADE OPTIONS

MAIN COURSE UPGRADE \$25pp

ANGUS FILLET OF BEEF 200G Peppercorn Sauce

4 COURSE MENU - \$165PP

COURSE ONE

YELLOWTAIL KINGFISH CRUDO Ponzu Dressing, Chives

COURSE TWO

SPANNER CRAB RIGATONI Lobster Oil, Tarragon

COURSE THREE

*Pre-select one for your group**

ANGUS FILLET OF BEEF 200G Peppercorn Sauce

or

ROAST PASTURE CHICKEN BREAST Chasseur, Caramelised Shallot

served with

MARKET SALAD House Vinaigrette

&

CONFIT POTATO FONDANTS Maple Mustard

COURSE FOUR

GREEN APPLE CHARLOTTE White Chocolate, Lime

UPGRADE OPTIONS

TWO CHEFS SELECTION CANAPES \$30pp

THREE CHEFS SELECTION CANAPES \$40pp

Available: East & West Private Dining Rooms + The Green Room. Sample menus only: subject to seasonal availability and change without notice.

* Four-course menus - 1 main course to be pre-selected and served to all guests.

PRIVATE DINING – A TASTE OF SOCIETY



4 COURSE PREMIUM MENU - \$225PP

ON ARRIVAL

CHEF'S SELECTION OF TWO CANAPÉS

COURSE ONE

*Pre-select one for your group**

HOKKAIDO SCALLOP & KINGFISH Smoked Salmon Roe, Citrus

or

WAGYU BEEF SKEWER Kabayaki Glaze, Chilli

COURSE TWO

LOBSTER AGNOLOTTI Yuzu, Beurre Blanc

COURSE THREE

*Pre-select one for your group**

WAGYU BEEF Foie Gras, Peppercorn jus

or

ROAST PASTURE CHICKEN BREAST Chasseur, Caramelised Shallot

served with

MARKET SALAD House Vinaigrette

&

CONFIT POTATO FONDANTS Maple Mustard

COURSE FOUR

CHOUX AU CRAQUELIN Coffee & Caramel, Vanilla Ice Cream

Sample menu only: subject to seasonal availability and change without notice.

* Premium four-course menus - 1 entree & 1 main course to be pre-selected and served to all guests.

PRIVATE DINING MENUS - THE GREEN ROOM

CHEF'S MENU - \$265PP

ON ARRIVAL

CRAB CHOUX BUN Lemon, Aged Parmesan, Dill

BEEF CRUMPET

SMOKED TOMATO CROUSTADE

COURSE ONE

SCALLOP Lemon, Caper, Olive Oil

COURSE TWO

LOBSTER AGNOLOTTI Yuzu, Beurre Blanc

COURSE THREE

MURRY COD Sugarloaf, Tarragon

COURSE FOUR

WAGYU Brassica, Truffle Jus

COURSE FIVE

CAVIAR SUNDAE Crème Fraîche Ice Cream, Kelp Caramel, Oscietra

COURSE SIX

HAZELNUT & CHOCOLATE Salted Caramel, Gianduja Ganache

BESPOKE CHEF'S MENU STARTING FROM \$365

We invite you to curate your own bespoke menu with our Executive Chef. Our Head Sommelier can also collaborate with you to create a customised beverage experience for your Society experience.



Sample menu only: subject to seasonal availability and change without notice.

PRIVATE DINING - ADD ONS

CAVIAR SERVICE

CAVIAR

Potato Crisps, Potato Rosti, Crème Fraîche, Chives

Siberian Caviar 50g \$145 / 125g \$290

Society Oscietra Caviar 50g \$180 / 125g \$380

N25 Oscietra Caviar 30g \$325

ADDITIONAL COURSES

KING PRAWN Chilli Lime Butter \$18.50

LOBSTER AGNOLOTTI Yuzu, Beurre Blanc \$33.50

SIDES

BROCCOLINI Lemon, Chilli, Garlic \$12pp

POTATO FRIES Thyme Salt \$10pp

TO FINISH

ARTISAN CHEESES \$33.50 per serve

Served with Dates & Nuts, Lavosh & Fruit Loaf

CANAPÉS ON ARRIVAL

CANAPÉ PACKAGE

Includes a Chef's Selection of three varieties of canapé \$40pp

SEASONAL FAVOURITES

WILD PRAWN TART *Roasted Seaweed, Ginger Vinegar* \$19.50ea

CAVIAR BEIGNET *Potato, Siberian Caviar* \$27ea

SHUCKED OYSTERS \$8ea

INDIVIDUAL SELECTION

Potato Beignet \$12

Spiced Tuna Bun \$16

Lobster Croquette \$15

Crab Choux Bun \$16

Stracciatella Choux \$12

Green Pea, Elderflower Tart \$12

Smoked Tomato, Tomato Croustade, EVOO \$12

Buttermilk Fried Chicken \$17

Beef Tartare Crumpet \$16

SWEET CANAPÉS & PETIT FOURS

Raspberry Pate De Fruit \$12

Seasonal Macarons \$16

Society Chocolates \$22



Available: East & West Private Dining Rooms + The Green Room. Sample menus only: subject to seasonal availability and change without notice.

PRIVATE DINING - SOCIETY STATIONS

OYSTER BAR

FRESHLY SHUCKED PACIFIC & ROCK OYSTERS

Society House Condiments

\$26pp

CAVIAR STATION

HOUSE SELECT OSCIETRA CAVIAR

with Crumpets, Rostis, Potato Crisps and Whipped Crème Fraîche

\$44pp / Upgrade to N25 Caviar \$68pp

CHARCUTERIE & CHEESE STATION

A selection of cold cut meats, accompanied by cheeses,
pickles and breads.

\$33.50pp

GRAND SEAFOOD SELECTION

The perfect way to start your event, our chefs have selected the finest
seafoods from across Australia. Served with traditional condiments.

\$78.50pp*

*minimum 4 people

SOCIETY DESSERT TROLLEY

Our famous dessert trolley with a selection of our Society desserts.

\$36.50pp



Available: East & West Private Dining Rooms + The Green Room. Sample menus only: subject to seasonal availability and change without notice.

**SEATED MENUS
INSPIRED BY LILLIAN BRASSERIE**



PRIVATE DINING – INSPIRED BY LILLIAN BRASSERIE

\$135PP SHARED MENU

COURSE ONE

KINGFISH Smoked Tomato, Capers, Chilli
STRACCIATELLA Witlof, Citrus, Olive Oil
BEEF TARTARE Chives

COURSE TWO

WHOLE PASTURE CHICKEN
Chasseur Sauce, Caramelised Shallot, Tomato
and
SMOKED SLOW ROASTED MARGRA LAMB SHOULDER
Dijon, Fine Herbs
served with
MARKET SALAD House Vinaigrette
&
CONFIT POTATO FONDANTS Maple Mustard

COURSE THREE

Served individually
LEMON MERINGUE TART

UPGRADE OPTIONS

PASTA MID COURSE (INDIVIDUALLY PLATED) \$35PP

Choice of one - to be preselected

SPANNER CRAB RIGATONI Lobster Oil, Tarragon
BEEF RIB RAGU Cavatelli, Pecorino



Available: East & West Private Dining Rooms + The Green Room. Sample menus only: subject to seasonal availability and change without notice.



**SEATED MENU
INSPIRED BY GRILL AMERICANO**

As part of our events offering, guests can enjoy a curated menu inspired by Grill Americano. Featuring signature dishes from the kitchen that made them famous, it's a bold, flavour-driven experience in a new setting.



PRIVATE DINING – INSPIRED BY GRILL AMERICANO



\$145PP SHARED MENU

TO START

SOURDOUGH & OLIVE OIL
SNAPPER CRUDO Caper, Almonds
PROSCIUTTO SAN DANIELE CON BUFFALO

COURSE ONE

Served individually

RIGATONI, 9 + WAGYU BEEF RAGU

COURSE TWO

SIRLOIN NEW YORK CUT Mushroom Sauce
JOHN DORY PUTTANESCA Olives, Capers, Chilli

served with

MARKET SALAD House Vinaigrette
&
SHOESTRING FRIES

COURSE THREE

Served individually

GRILL AMERICANO TIRAMISU



Available: East & West Private Dining Rooms + The Green Room. Sample menus only: subject to seasonal availability and change without notice.

Please note: We require 7 days notice for your event to dine on the Grill Americano menu



**COCKTAIL PARTY MENUS
INSPIRED BY THE LOUNGE**



COCKTAIL PARTY CANAPÉ MENUS – INSPIRED BY THE LOUNGE



CANAPÉ MENU

SELECTION OF 6 \$95PP OR 8 \$115PP

Potato Beignet

Spiced Tuna Bun

Lobster Croquette

Crab Choux Bun

Stracciatella Choux

Green Pea, Elderflower Tart

Smoked Tomato, Tomato Croustade, EVOO

Buttermilk Fried Chicken

Beef Tartare Crumpet

BESPOKE COCKTAIL PARTY MENU

STARTING FROM \$130PP

Our Executive Chef will create a bespoke canapé menu to complement your Society experience.



Available: East & West Private Dining Rooms + The Green Room. Sample menus only: subject to seasonal availability and change without notice.

BEVERAGE MENUS
CURATED BY OUR WORLD-CLASS SOMMELIERS



PRIVATE DINING - BEVERAGE PACKAGES

PACKAGE 1

2HR - \$95	3HR - \$115
4HR - \$135	5HR - \$145

COCKTAIL ON ARRIVAL

LILLIAN Aperol, Belvedere Vodka, Clarified Peach,
Strawberry Gum, Anise Myrtle

NV Tar & Roses Prosecco, Central Victoria, Vic

2023 Caves Road Riesling, Great Southern, WA

2023 Counterpoint Chardonnay,
Multi-Region, SA

2022 Santolin Little Saint Pinot Noir, Yarra Valley, Vic

2021 Domaine Clarendon Syrah, McLaren Vale, SA

Hargreaves Hill Lager & Pale Ale

Antipodes Sparkling & Still Water
Non-Alcoholic Cocktails, Soft Drinks

PACKAGE 2

2HR - \$125	3HR - \$145
4HR - \$165	5HR - \$175

COCKTAIL ON ARRIVAL

LILLIAN Aperol, Belvedere Vodka, Clarified Peach,
Strawberry Gum, Anise Myrtle

&

OLIVE MARTINI Four Pillars Olive Leaf Gin,
Olive Oil Vermouth

NV Chandon Blanc de Blancs Special Edition,
Yarra Valley, Vic

2025 Pewsey Vales Riesling, Eden Valley, SA

2024 Singlefile Run Free Chardonnay,
Great Southern, WA

2024 Yabby Lake Single Vineyard Pinot Noir,
Coal River Valley, Tas

2022 Heathcote Estate Shiraz, Heathcote, Vic

Hargreaves Hill Lager & Pale Ale

Antipodes Sparkling & Still Water
Non-Alcoholic Cocktails, Soft Drinks

ITALIAN PACKAGE

2HR - \$150	3HR - \$170
4HR - \$190	5HR - \$210

COCKTAIL ON ARRIVAL

CLASSIC NEGRONI

&

APEROL SPRITZ

NV Cester Camillo Prosecco, Veneto

2024 Tenute Casaletti Soave, Veneto

2024 Sartori Pinot Grigio, Veneto

2021 Convino Chianti Classico, Tuscany

2019 Rocche Costamagna Barolo, Piedmont

2016 Il Palazzo Vin Santo del Chianti, Tuscany

Peroni Nastro Azzurro Red

Antipodes Sparkling & Still Water
Non-Alcoholic Cocktails, Soft Drinks

Available: East & West Private Dining Rooms + The Green Room. All beverage packages are customisable and our sommelier can work with you to curate a bespoke beverage offering for your event.



PRIVATE DINING - COCKTAILS

SOCIETY COCKTAILS

OLIVE MARTINI

Four Pillars Olive Leaf Gin, Olive Oil Vermouth

28

LILLIAN

Aperol, Belvedere Vodka, Clarified Peach, Strawberry Gum, Anise Myrtle

27

MANDARIN FIZZ

Scotch Whisky, Mandarin, Dry Vermouth, Citrus Soda

27

PEACH NOIR

Sloe Gin, Cognac, Amaro, Peach, Pine

27

DAVIDSON PLUM NEGRONI

Gin, Davidson Plum, Campari, Quandong, Sweet Vermouth

27

BLACK WALNUT OLD FASHIONED

Woodford Reserve Bourbon, Black Walnut, Peated Whisky, Manzanilla Sherry

28

PRIVATE DINING - COCKTAILS

CLASSIC COCKTAILS

MARGARITA

Don Julio Blanco Tequila, Orange Curaçao, Lime

26

ESPRESSO MARTINI

Ketel One Vodka, Mr Black, Cold Drip

26

SOUTHSIDE

Tanqueray Gin, Mint, Lime

26

NEGRONI

Tanqueray Gin, Campari, Sweet Vermouth

26

COSMOPOLITAN

Vodka, Triple Sec, Lime, Sugar, Cranberry

26

LIMONCELLO SPRITZ

Limoncello, Prosecco, Soda

26

NON ALCOHOLIC COCKTAILS

ROSE LEMONADE

Rose, Strawberry Gum, Peppermint, Lemon, Soda Water

16

ALPINE NOGRONI

Juniper, Blackberry, Eucalyptus & Bitter Orange

16

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ON CONSUMPTION BEVERAGE LIST

SPARKLING & CHAMPAGNE

NV Tar & Roses Prosecco, Central Victoria, Vic	\$85
NV Chandon Blanc de Blancs Lucas Edition, Yarra Valley, Vic	\$115
NV Charles Heidsieck Réserve Brut, Champagne, France	\$225
NV Piper Heidsieck Essential by Society Extra Brut, Champagne France	\$245
NV Billecart-Salmon Le Réserve Brut, Champagne, France	\$295
2017 Dom Pérignon Brut, Champagne France	\$675
NV Ruinart Brut Rosé, Champagne, France	\$330
NV Billecart-Salmon Brut Rosé, Champagne, France	\$460
2008 Dom Pérignon Brut Rosé, Champagne, France	\$1,400

WHITE WINE

2024 Cantina Tollo Rocca Ventosa Pinot Grigio, Terre d'Abruzzo, Italy	\$75
2019 Other Voices Field Blend Pinot Gris, Mornington Peninsula, Vic	\$85
2025 Brokenwood Pinot Gris, Beechworth, Vic	\$100
2024 The Lane Vineyard Sauvignon Blanc, Adelaide Hills, SA	\$75
2023 Villa Maria Earthgarden Sauvignon Blanc, Marlborough, New Zealand	\$90
2023 Domaine Dominique et Janine Crochet Sancerre, Loire Valley, France	\$105
2023 Caves Road Riesling, Great Southern, WA	\$75
2025 Pewsey Vale Riesling, Eden Valley, SA	\$105
2024 Tenute Casaletti Soave, Veneto, Italy	\$90
2025 Heggies Cloudline Chardonnay, Eden Valley, SA	\$85
2024 Singlefile Run Free Chardonnay, Great Southern, WA	\$120
2023 La Chablisienne Petit Chablis, Burgandy, France	\$130
2020 Domaine Faiveley Bourgogne Blanc, Burgundy, France	\$150
2024 Yabby Lake Single Vineyard Chardonnay, Coal River Valley, Tas	\$195
2023 Domaine Fourrey Chablis Premier Cru Côte de Lechet, Burgundy, France	\$200
2020 Jean-Claude Ramonet Mâcon-Péronne, Burgundy, France	\$230

Available: East & West Private Dining Rooms + The Green Room.

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ON CONSUMPTION BEVERAGE LIST

ROSÉ

2025 Dominique Portet Fontaine Rose, Yarra Valley, Vic	\$85
2025 Whispering Angel, Côtes de Provence, France	\$125

RED WINE

2022 Santolin Little Saint Pinot Noir, Yarra Valley, Vic	\$80
2024 Serrat Autres Terres Nenagh Park Pinot Noir, Yarra Valley, Vic	\$95
2024 Domaine Prosper Maufoux Bourgogne Rouge, Burgundy, France	\$140
2024 Ata Rangi Crimson Pinot Noir, Martinborough, New Zealand	\$150
2022 Picardy Pinot Noir, Pemberton, WA	\$180
2024 Yabby Lake Single Vineyard Pinot Noir, Coal River Valley, Tas	\$220
2020 Claude Dugat La Gibryotte Bourgogne Rouge, Burgundy, France	\$255
2022 Skillogee Shiraz, Clare Valley, SA	\$80
2021 Greenock Creek Shiraz, Barossa Valley, SA	\$90
2021 Domaine Clarendon Syrah, McLaren Vale, SA	\$100
2022 Heathcote Estate Shiraz, Heathcote, Vic	\$145
2024 Alkina Estate Shiraz, Barossa Valley, SA	\$155
2021 Domaine des Chanssaud Châteauneuf-du-Pape, Rhône Valley, France	\$190
2022 Juniper Cabernet Sauvignon, Margaret River, WA	\$80
2021 Domaine Naturaliste Discovery Cabernet Sauvignon, Margaret River, WA	\$110
2019 Fleur d'Oceale Haut-Médoc, Bordeaux, France	\$130
2022 Yalumba The Signature Cabernet Shiraz, Barossa Valley, SA	\$195
2022 Guasti Clemente Barbera d'Asti Superiore, Piedmont, Italy	\$90
2021 Convino Chianti Classico, Tuscany, Italy	\$105
2021 Luca Bosio Nebbiolo d'Alba, Piedmont, Italy	\$110
2020 Corte dei Venti Rosso di Montalcino, Tuscany, Italy	\$145

Available: East & West Private Dining Rooms + The Green Room.

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ON CONSUMPTION BEVERAGE LIST

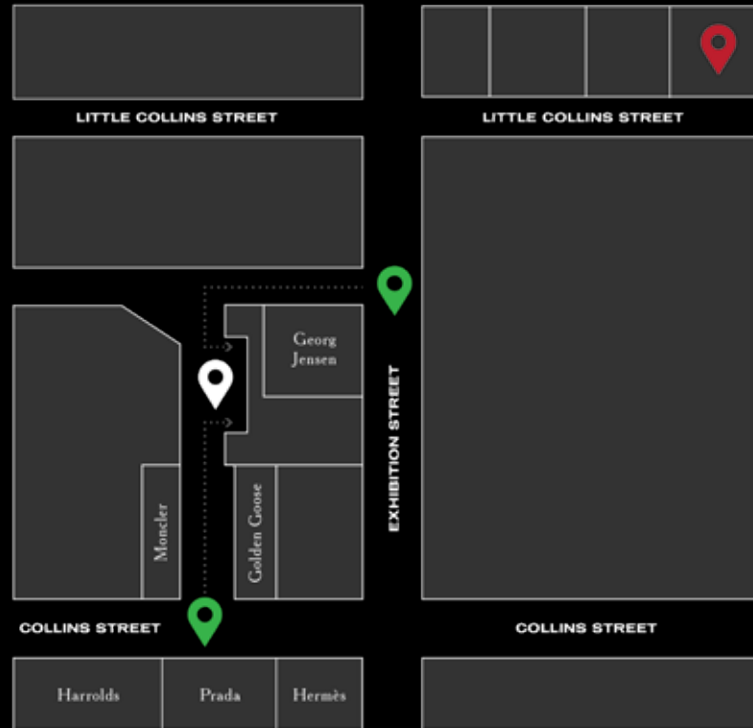
BEER	
Hargreaves Hill Lager	\$14
Hargreaves Hill Pale Ale	\$14
Napoleone Apple Cider	\$15
Hop Nation Non-Alc XPA 0.5%	\$13
VODKA	
Ketel One Vodka	\$14
Belvedere Vodka	\$15
Grey Goose Vodka	\$18
GIN	
Tanqueray Gin	\$14
Tanqueray No.10 Gin	\$17
Four Pillars Rare Dry Gin	\$15
Never Never Oyster Shell Gin	\$15
Sipsmith London Gin	\$15
RUM	
Flor de Cana 4yo	\$13
Ron Zacapa 23yo	\$21

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ON CONSUMPTION BEVERAGE LIST

TEQUILA	
Don Julio Blanco	\$14
Don Julio Reposado	\$18
Clase Azul Reposado	\$50
WHISKEY	
Woodford Reserve Bourbon	\$14
Johnnie Walker Black Label Scotch	\$13
Makers Mark 46 Bourbon	\$18
Gentleman Jack Whiskey	\$13
Starward Two Fold Whisky	\$15
Canadian Club 12yo Whiskey	\$15
Benriach 10yo Scotch	\$15
GlenDronach 12yo Scotch	\$20
Hibiki Harmony Whisky	\$35
Yamazaki 12yo Whisky	\$60
Laphroaig Quarter Cask Scotch	\$25
Glenmorangie Nectar D'Or Scotch	\$25
Johnnie Walker Blue Label Scotch	\$42
COGNAC	
Prunier VS	\$16
Paul Giraud VSOP	\$27

Available: East & West Private Dining Rooms + The Green Room.
 Sample menus only: subject to availability and change without notice with appropriate substitutions.



 SOCIETY  UBER DROP OFF  WILSON PARKING

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