

# SOCIETY

## PRIVATE DINING MENUS

EVENTS@SOCIETYRESTAURANT.COM | 03 8618 8900  
80 COLLINS STREET, MELBOURNE



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## SOCIETY

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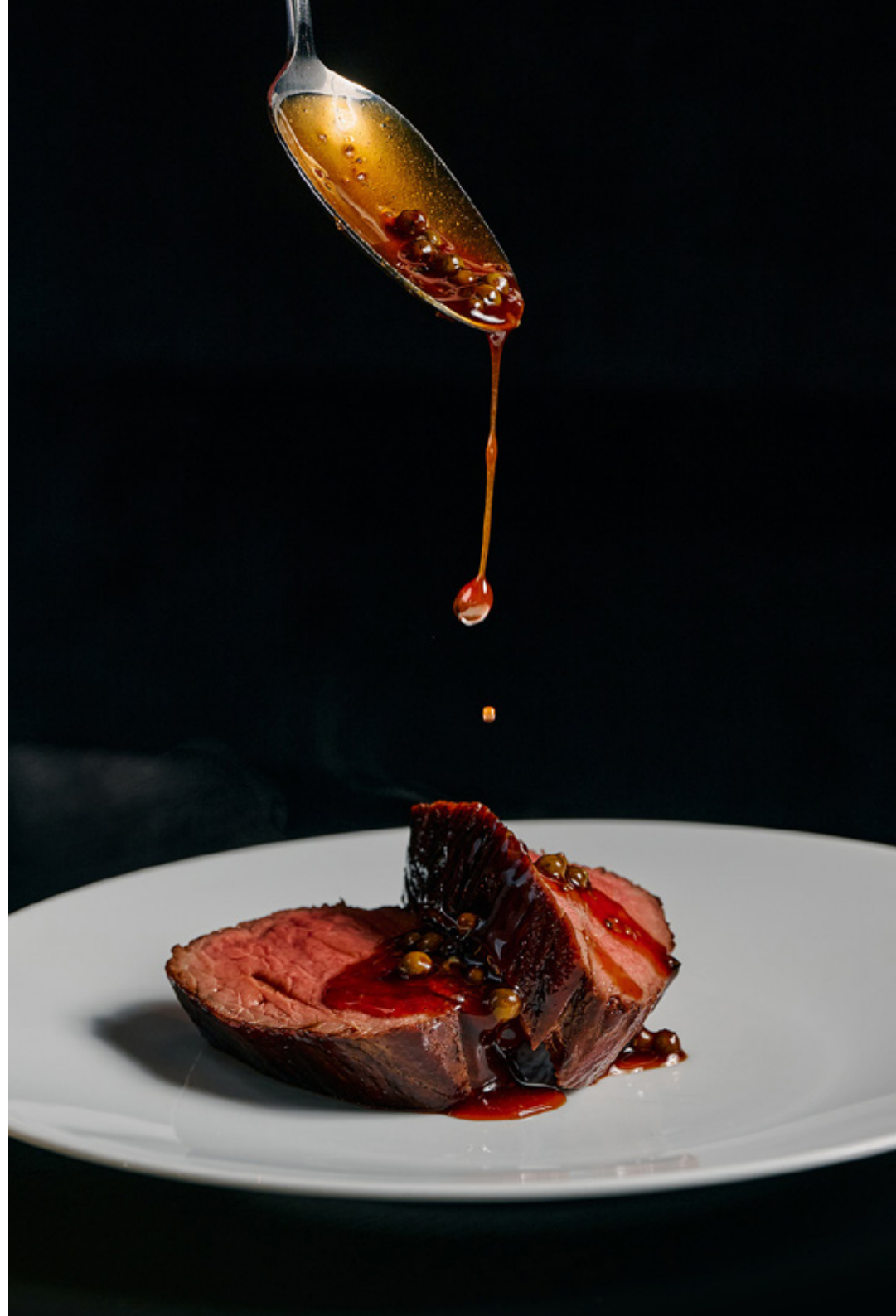
Society is a destination like no other, celebrating the sophisticated dining culture of one of the world's great food cities. It's home to three distinct culinary offerings spanning The Society Dining Room, Lillian Brasserie and The Lounge.

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**

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**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 Horseradish, Chives

SMOKED TOMATO CROUSTADE Evoo

#### COURSE ONE

SCALLOPS Lemon, Caper, Olive Oil

#### COURSE TWO

LOBSTER AGNOLOTTI Yuzu Beurre Blanc

#### COURSE THREE

MURRY COD Vin Jaune, Soft Herb

#### COURSE FOUR

WAGYU BEEF Shallot, Thyme, 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



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## 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



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**SEATED MENUS  
INSPIRED BY LILLIAN BRASSERIE**

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**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



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**SEATED MENU  
INSPIRED BY GRILL AMERICANO**

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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 GrillAmericano menu



**COCKTAIL PARTY MENUS  
INSPIRED BY THE LOUNGE**

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## 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**

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## 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 Amici Chardonnay, Tamar Valley, TAS

2022 Santolin Little Saint Pinot Noir, Yarra Valley, Vic

2021 Domaine Clarendon Syrah, McLaren Vale, SA

Hargreaves Hill Lager & Pale Ale

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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 Vasse Felix Premier Chardonnay,  
Margaret River, WA

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

2023 Heathcote Estate Shiraz, Heathcote, Vic

Hargreaves Hill Lager & Pale Ale

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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

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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
2024 Villa Maria Wairau Reserve Sauvignon Blanc 2024	\$90
2023 Sardelles Cyprien Perchaud Pouilly-Fumé, Loire Valley, France	\$110
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
2023 Domaine Dominique et Janine Crochet Sancerre, Loire Valley, France	\$110
2023 Amici Chardonnay, Tamar Valley, TAS	\$90
2024 Vasse Felix Premier Chardonnay, Margaret River, WA	\$125
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	\$90
2024 Serrat Autres Terres Nenagh Park Pinot Noir, Yarra Valley, Vic	\$105
2025 Fleet Whitlands Pinot Noir, Gippsland, Vic	\$125
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
2024 Yangarra Estate Circle Shiraz, McLaren Vale, SA	\$75
2021 Greenock Creek Shiraz, Barossa Valley, SA	\$90
2021 Domaine Clarendon Syrah, McLaren Vale, SA	\$115
2023 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	\$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

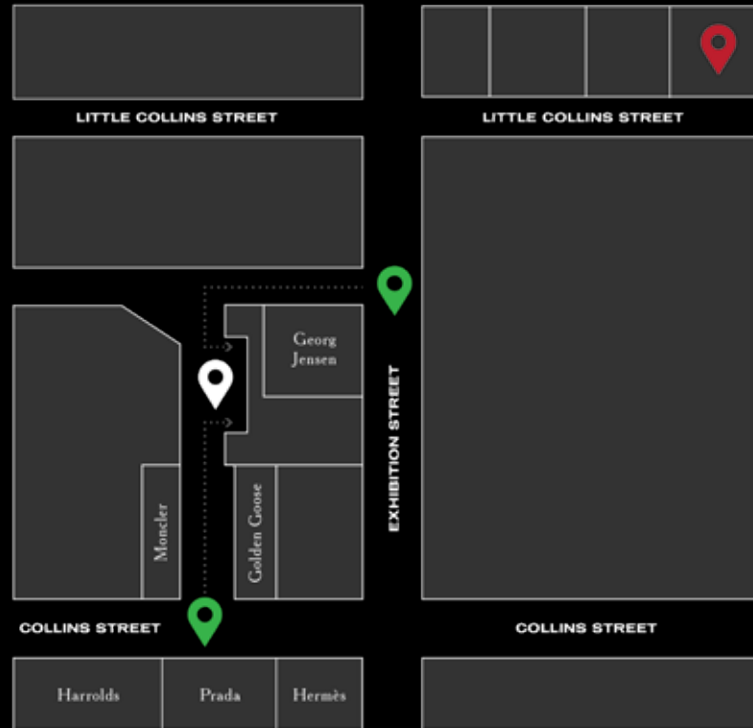
<b>BEER</b>	
Hargreaves Hill Lager	\$14
Hargreaves Hill Pale Ale	\$14
Napoleone Apple Cider	\$15
Hop Nation Non-Alc XPA 0.5%	\$13
<b>VODKA</b>	
Ketel One Vodka	\$14
Belvedere Vodka	\$15
Grey Goose Vodka	\$18
<b>GIN</b>	
Tanqueray Gin	\$14
Tanqueray No.10 Gin	\$17
Four Pillars Rare Dry Gin	\$15
Never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

Available: East & West Private Dining Rooms + The Green Room.  
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## ON CONSUMPTION BEVERAGE LIST

<b>TEQUILA</b>	
Don Julio Blanco	\$14
Don Julio Reposado	\$18
Clase Azul Reposado	\$50
<b>WHISKEY</b>	
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
<b>COGNAC</b>	
Prunier VS	\$16
Paul Giraud VSOP	\$27

Available: East & West Private Dining Rooms + The Green Room.  
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 SOCIETY  UBER DROP OFF  WILSON PARKING

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