



Gather & Tailor

Function Pack



Gather & Tailor

Gather & Tailor is a beautifully restored industrial venue on the edge of the Maribyrnong River in West Melbourne. Just 6km outside the CBD, this venue features two large open plan spaces, along with an outdoor deck and ample parking.

All of our event packages include:

A dedicated Event Coordinator

On the day staff and service

Cutlery, crockery, crystal glassware

A selection of furniture

AV can be arranged on request

Our minimum spends vary depending on date, package and style of event. If you have something more custom in mind, we provide personalised proposals.

Gather & Tailor

(03) 9384 5272

*All prices listed are subject to availability, peak and non-peak periods, day of the week, timing of event and can change without notice. Public holidays, other celebration days, or major events will incur a surcharge. Pricing valid as of August 2023. For events held from January 1, 2025 packages will be subject to a \$10pp increase.



The Spaces

Gather & Tailor has three event spaces, which are included within all of our event packages.



Downstairs

Standing: 90

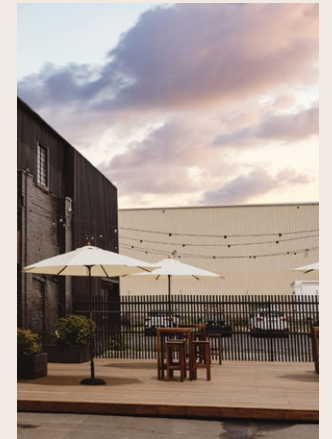
A versatile space that is the ideal spot to meet and greet guests or host presentations.



Upstairs

Standing: 450 | Seated: 350

A large warehouse space that can cater for cocktail or seated events.



The Deck

Standing: 30

The deck is the perfect space to host post-event drinks.



Delegate Packages

Full Day Delegate:

8 hours | \$120pp

Menu Items

Morning Tea (2 pieces pp)

Lunch (sandwiches, wraps and salads)

Fruit Platter

Afternoon Tea (2 pieces pp)

Mints

Beverages

Water, tea and coffee

Soft drink / juice during meals

Half Day Delegate:

4 hours | \$80pp

Menu Items

Morning Tea (2 pieces pp)

OR

Afternoon Tea (2 pieces pp)

Lunch (sandwiches, wraps and salads)

Fruit Platter

Mints

Beverages

Water, tea and coffee

Soft drink / juice during meals

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Delegate Package Menu

Morning / Afternoon Tea:

Full day delegate: Select 4 items | Half day delegate: Select 2 items

Savoury

Mini Bagel

Smoked salmon, herb cream cheese

Mini BLT Bagel

Crispy bacon, lettuce, tomato, mayo

Falafel (V)

Tzatziki, fresh mint

Croque Monsieur

Ham, gruyere cheese

Vegetable Samosa (V)

Tamarind chutney

Vegan Puff (VE)

Mango chutney

Mini Pie

Chicken and leek

Prawn Sushi (GF, DF)

Caviar, shichimi, cucumber, kewpie mayo

Mini Banh Mi

Roast chicken, pickled carrot, spring onion

Sweet

Homemade Scones (V)

Whipped cream, jams

Assorted Donuts (V)

Jam, custard, nutella

Natural Yoghurt (V)

Housemade granola, berries

White Chocolate and Cranberry Protein Bars (V)

Assorted Macarons (V)

Assorted Cakes and Slices (V)

Lunch:

Select 4 items

Ham Roll

Grandmother ham, cheese, mustard, pickle

Pastrami Roll

Pastrami, swiss cheese, pickles, salad

Sundried Tomato and Pesto Roll (V)

Fresh mozzarella, sundried tomato pesto, rocket

Falafel Wrap (V)

Falafel, whipped hummus, coriander, pickled carrot

Chicken Schnitzel Wrap

Chicken schnitzel, slaw, chipotle mayo

Caesar Salad Wrap

Grilled chicken, egg, cos lettuce, parmesan cheese

Traditional Sausage Roll

Tomato relish

Tofu Rice Paper Roll (VE, GF)

Hoisin sauce

Ham and Cheese Croissant

Tomato and Cheese Croissant (V)

Salads:

Select 2 items

Caesar Salad

Cos, prosciutto, egg, parmesan cheese, croutons

Potato Salad (V, GF)

Baby chats, gherkins, dill, sour cream, spring onion

Greek Salad (V, GF)

Cos, cucumber, tomato, feta, olive, sumac dressing

Pasta Salad (V)

Orecchiette, basil pesto, sun dried tomato, almond, pana gradano

Gluten free menu available upon request.

(V) Vegetarian (VE) Vegan (GF) Gluten free (GFO) Gluten free option available (DF) Dairy free (DFO) Dairy free option available (FOA) Fodmap option available

*Please note, our Executive Chef designs our menu seasonally, dishes may change with no notice and are subject to availability.



Additions

Upgrade Lunch to a Buffet:

+ \$29pp

Select 2 items and 1 side dish

Braised Pork (GF, DF)

Braised pork, fennel purée, potato rosti, spring peas, juniper jus

Lemon and Thyme Roasted Chicken (GF, DFO)

Lemon and thyme roasted chicken, roasted pumpkin, rosemary cream, pepita seed dressing

Moroccan Lamb Shoulder (GF, DF)

Eggplant kasundi, minted jus

Market Fish (GF, DF)

Green papaya salad, sour yellow curry

Gnocchi (VE)

Roasted tomato sugo, pangrattato

Orecchiette Verde (VE)

Rocket pesto, sunflower seeds, summer greens

Sri Lankan Charred Eggplant (VE, GF, FOA)

Spiced dahl, fenugreek, coconut sambal, curry leaves

Lemongrass Pumpkin (VE, GF, FOA)

Lemongrass pumpkin, green curry, papaya salad

Sides:

Roasted Carrots (V, GF)

Whipped tahini, cumin seed dressing

Olive Oil Potatoes (V, GF)

Sea salt, thyme

Seasonal Greens (VE, GF)

French dressing

Breakfast:

+ \$14pp

Select 2 items

Baked Egg Tart (V)

Tomato, bocconcini, basil

Baked Egg Tart

Bacon, mushroom, spinach

Mini Turkish Lavosh

Fried egg, bacon, cheddar

Mini Turkish Lavosh (V)

Fried egg, mushroom, tasty cheddar

Gluten free menu available upon request.

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Cocktail Packages

One Hour Package:

1 hour | \$65pp
Select 3 canapés

Diamond drinks
Platinum drinks (extra \$12pp)

Two Hour Package:

2 hour | \$95pp
Select 5 canapés

Diamond drinks
Platinum drinks (extra \$12pp)

Three Hour Package:

3 hour | \$120pp
Select 7 canapés

Diamond drinks
Platinum drinks (extra \$12pp)

Four Hour Package:

4 hour | \$140pp
Select 10 canapés

Diamond drinks
Platinum drinks (extra \$12pp)

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Cocktail Menu

Cold Canapés:

Parmesan Macaron (V)

Balsamic onion, goats cheese

Rosti (VE, GF)

Potato, pumpkin hummus, dukkah

Eggplant Tartlet (V, GF)

Feta, pomegranate, chilli

Smoked Salmon Blini

Creme fraiche, dill

Rice Paper Roll (VE)

Tofu, hoisin sauce

Oysters:

\$4pp

Hot Canapés:

Mac and Cheese Croquettes (V)

Chipotle aioli

Southern Style Fried Chicken

Ranch sauce

Parmesan Arancini (V, GF)

Tomato, herb aioli

Katsu Chicken Slider

Wasabi mayo, kimchi, matcha brioche

Pulled Pork Slider

BBQ marinade, pickles

Charred Corn Empanadas (V)

Sweet chilli, sour cream

Vegetable Samosa (VE)

Tamarind chutney

Feta Quiche (V)

Tomato, olive

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Plated Packages

Gold:

4 hour | \$135pp

Menu Items

3 chef selection canapés
Artisan bread
Antipasto entrée
Alternate plated main

Beverages

4 hour beverage package
Furphy Ale
House red, white, sparkling wine
Soft drink, juice
Tea, coffee

Diamond:

5 hour | \$155pp

Menu Items

Charcuterie grazing table
Artisan bread
Alternate plated entrée
Alternate plated main

Beverages

5 hour beverage package
Complimentary Bellini cocktail
2 premium beers
House red, white, sparkling wine
Soft drink, juice
Tea, coffee

Platinum:

5 hour | \$175pp

Menu Items

3 chef selection canapés
Antipasto platter
Artisan bread
Alternate plated entrée
Alternate plated main
3 shared petit fours desserts

Beverages

5 hour beverage package
Open bar cocktails (select 3)
Unlimited house spirits
2 premium beers
House red, white, sparkling wine
Soft drink, juice
Tea, coffee

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Plated Menus

Entree:

Roasted Quail (GF, DF)

Turmeric, lemongrass, green nahm jim, Asian herb salad

Market Fish Ceviche (GF, DF)

Lime, jalapeño, chives, squid ink, sea herbs

Beef Carpaccio (DF)

Mushroom ketchup, saltbush, pickles, sourdough croûte

Orecchiette (V)

Rocket pesto, sunflower seeds, summer greens

Twice Cooked Pork (GF, DF)

Gochujang, kimchi, sesame cucumber, bean sprout

Gnocchi (VE)

Roasted tomato sugo, pangrattato

Roasted Chicken Maryland (GF)

Corn purée, caponata, salsa verde

Main:

Lemon and Thyme Roasted Chicken (GF, DFO)

Lemon and thyme roasted chicken, roasted pumpkin, rosemary cream, pepita seed dressing

Slow-Cooked Beef Cheek (GF)

Slow-cooked beef cheek, onion soubise, basil marinated asparagus, vine roasted tomato, jus

Market Fish (GF, DF)

Asian summer salad, sour yellow curry

Braised Pork (GF, DF)

Braised pork, fennel purée, potato rosti, spring peas, juniper jus

Moroccan Lamb Shoulder (GF, DF)

Eggplant kasundi, minted jus

Smoked Brisket (GF, DF)

Smoked brisket, sweet potato and five spice purée, apple and cabbage slaw, maple jus

Sri Lankan Inspired Charred

Eggplant (VE, GF, FOA)

Spiced dahl, fenugreek, coconut sambal, curry leaves

Lemongrass Pumpkin (VE, FOA)

Lemongrass pumpkin, green curry, papaya salad

Sweet:

\$16pp

Your choice of two

Lemongrass Panna Cotta (V)

Lychee, ginger crumb, coconut

Lemon Meringue Tart (V)

Passion fruit

Tiramisu (V)

Coffee, chocolate, raspberry

Chocolate Brownie (V, GF)

Malted cream, walnut, strawberry

Raspberry Opera (VE, GF)

Summer berries, orange

Elevated Main:

\$17pp

Your choice of two

Honey Glazed Duck Breast (GF)

Beetroot, braised puy lentil, cocoa nib jus

Seared Eye Filet

Pommes anna, summer greens, maple jus

Roasted Salmon (GF)

Quinoa, macadamia, green peas, grilled lime

Seared Lamb Fillet (GF, DF)

Romesco, eggplant, baby corn, jus

Side:

\$5pp

Per selection

Roasted Carrots (VE, GF)

Whipped tahini, cumin seed dressing

Olive Oil Potatoes (VE, GF)

Sea salt, thyme

Seasonal Greens (VE, GF)

French dressing

Rocket Salad (V, GF)

Shaved parmesan, balsamic, toasted almonds

Asian Slaw (V, GF)

Miso dressing, fresh herbs

Heirloom Tomato Salad (VE, GF)

Cucumber, onion, olives, baby cos, lemon, oregano dressing

On The Table:

Artisan bread, olive oil, salt and pepper

Gluten free menu available upon request.

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Beverage Packages

Beverage packages must be added in conjunction with food packages.

Diamond:

2 hour | \$55pp
4 hour | \$75pp

House Wines

Included in all standard packages:

Rothbury Estate Sparkling Cuvee
Rothbury Estate Shiraz Cabernet
Rothbury Estate Sauvignon Blanc

Beer

Kirin Ichiban
James Squire 150 Lashes Pale Ale

Non-Alcoholic

Soft drinks
Tea
Coffee

Platinum:

2 hour | \$65pp
4 hour | \$85pp

House Wines

Included in all standard packages:

Rothbury Estate Sparkling Cuvee
Rothbury Estate Shiraz Cabernet
Rothbury Estate Sauvignon Blanc

Beer

Kirin Ichiban
James Squire 150 Lashes Pale Ale

Non-Alcoholic

Soft drinks
Tea
Coffee

Spirits

Wyborowa Vodka
Jim Beam Bourbon
Johnnie Walker Red Label
Whiskey
Gordon's Gin
Bacardi Rum

Cocktails

3 signature cocktails

* Custom quotes on different beers available.

** All beverages are subject to change and availability.

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Get in Touch

(03) 9384 5272

sales@nudo.co

Book a venue visit [HERE](#)

gatherandtailor.com.au

[@gatherandtailor](#)

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A NUDO VENUE