

The Ivory
ELSTERNWICK

Function Pack

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The Ivory

ELSTERNWICK

Nestled in the leafy streets of Elsternwick, The Ivory is a Georgian-style events venue. It boasts a large bud-lit ballroom and a Rose-Garden Terrace, blending modern and classical features.

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.

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*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

The Ivory has various spaces which are included within all of our event packages.



The Ballroom

Seated: 352

The ballroom features a dance floor and bud-lit ceiling. It's the perfect room for an awards evening, presentation or working lunch.



Rose Garden Terrace

The outdoor Rose Garden Terrace can be used as a cocktail space, outdoor party spot or as a meet and greet area.



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 Packages 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

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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.

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

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Plated Package

Gold

5.5 hour | \$150pp

Menu Items

3x Chef selection canapés on arrival
Artisan bread
Set plated entrée
Alternate plated main
Your choice of side dish

Beverages

5 hour beverage package
House beer
House red, white, sparkling wine
Soft drink, juice
Tea, coffee

Diamond

6 hour | \$180pp

Menu Items

3x Chef selection canapés on arrival
Artisan bread
Alternate plated entrée
Alternate plated main
Petit four desserts (3 pp)
Your choice of 2 side dishes

Beverages

5.5 hour beverage package
Bellini cocktail
1x Premium beer upgrade
House red, white, sparkling wine
Soft drink, juice
Tea, coffee

Platinum

6 hour | \$210pp

Menu Items

3x Chef selection canapés on arrival
Artisan bread
Antipasto or dips platter
Alternate plated entrée
Alternate plated main
Alternate plated dessert or shared petit four
dessert (3 per person)
Your choice of 2 side dishes

Beverages

5.5 hour beverage package
Cocktails served open bar (2 cocktails served unlimited)
Unlimited house spirits
1x Premium beer upgrade
House red, white, sparkling wine
Soft drink, juice
Tea and coffee

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Plated Menu

Entrée

Roasted quail (GF, DF)

Turmeric, lemongrass, green nam 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

Elevated Main

\$17 per person

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

Sides

\$5 per person

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

Sweet

\$16 per person

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

Cheese Platter

Additional \$16 per person

Artisan Victorian cheeses, lavosh, quince paste, nuts, olive, baguette

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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

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A Nudo Venue

