



PERRY'S

A REFRESHMENT CLUB

BY

BLACKHEARTS & SPARROWS

PERRY'S



ABOUT PERRY'S

Perry's: A Refreshment Club by Blackhearts & Sparrows, is one of Melbourne's newest event spaces.

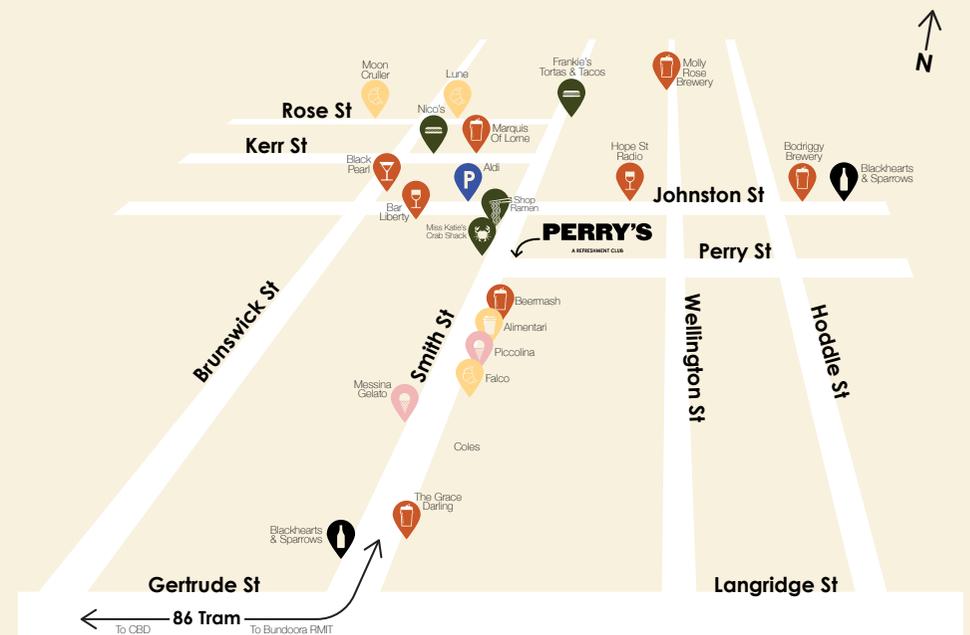
Centrally located on one of Melbourne's most iconic streets, we offer a warm, inviting and intimate space, perfect for your next corporate event, brand activation, party or any time you'll be clinking glasses.

No more stuffy boardrooms, forgettable leadership retreats, boring function spaces or deep-fried pub food here. Use Perry's as a space to reconnect with your staff, leadership team, customers and clients.

Perry's is an event space where you can enjoy quality refreshments in a unique venue with a charming history.

Brought to you by the founders of Blackhearts & Sparrows, siblings Paul and Jessica Ghaie, Perry's embodies the attention to detail, quality drinks and passion for human connection that is so essential to the Blackhearts & Sparrows experience.

Paul and Jessica Ghaie brought their love for fine drinks and a good chat to life through their retail spaces, Blackhearts & Sparrows, and now they bring that same warmth to Perry's.





THE HISTORY

In the nearly 150 years since Perry's first opened its doors, the building has stood for one thing: refreshing the people of Melbourne.

Since it first opened in 1847, Perry's has been called different names, passed through the hands of numerous caretakers, persevered through temperance movements, overcome competition from neighbouring sly grog shops and watched the world change - and always serving refreshments to those who needed them.

In the 1910s, the temperance movement legislated that the only way to get a drink after 6 o'clock was to do so on the sly... Collingwood became the epicentre for Melbourne's underbelly—but what was then known as the Albion Hotel, weathered the storm and survived through to the 1960s when liquor laws were relaxed. In the 1990s, the hotel changed to an inn before becoming the quirky Punters Palace in 1995.

Today, Perry's once again opens its doors to those seeking a place to unwind. Let us help you create your own story in this historic house of refreshment.

FOR A DISTINCTLY MELBOURNE EXPERIENCE

Perry's: A Refreshment Club is available to hire 7 days a week. We are licensed from 7am to 1am for a maximum of 150 guests and offer a variety of floor plans for seated and cocktail functions. You can host your event with us for as little as 2 hours.

TEAM OFF-SITE DAYS

- Board Meetings + Presentations
- Leadership Retreats
- Team Building Events + Training Sessions

PLUS

- EOFY, EOY + Christmas Parties
- Customer Rewards Programs
- Trade Shows + Product Launches
- Photo, Film + Video shoots, Fashion Launches
- Listening Parties, Album Launches + Artist Showcases
- Gallery Space (solo + group exhibitions + art installations)
- Panel Discussions, Talks + Conferences with breakout rooms
- One-off Wellness events, workshops + classes





REFRESHMENTS

Perry's embodies the attention to detail, quality drinks and passion for human connection that is so essential to the Blackhearts & Sparrows experience, that is why we can offer you and your guests a truly memorable event.

Our team comprises of sommeliers, cicerones, winemakers and hospitality professionals covering everything from wine, beer, spirits and beyond. Whether you prefer Champagne and Burgundy or a textural lofi orange wine, a lager or a double dry hopped IPA, a new world, Japanese or Scotch Whisky, our access to the Blackhearts & Sparrows portfolio means our Refreshment Packages are not your average.

After something a little different? We can also offer your staff and guests custom educational experiences. From formal to relaxed, to interactive walk-around tasting sessions. Want to spoil your guests? Perry's also houses a fully stocked, impressive back bar of craft spirits and offers welcome drinks and customised cocktail hours.

Ask us about our Refreshment Packages and tailored experiences.

– Jessica & Paul

Blackhearts & Sparrows Co-Founders





FEASTING

Having a dreamy space to bring together those from near and far is one thing, but what are great drinks without exceptional food to match?

At Perry's, we love food just as much as we love our drinks, that's why we've teamed up with some of Melbourne's best chefs to make your event unforgettable.

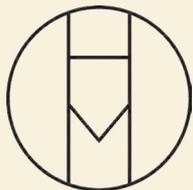
Our space is perfect for stand up cocktail parties. With plenty of space to mingle, enjoy a libation or two plus a dance later on, we'll compliment your preferred experience with the most perfect food.

Maybe you're after a decadent cheese and charcuterie table, a luxurious seafood bar and mouth watering canapes? Or perhaps a sit-down experience is more your style? We offer everything from a relaxed shared feast, to elegant degustations.

Catering options include the inimitable Andrew McConnell's Handmade Events, or the up and coming alumni of Chin Chin, Soon Events.

For breakfast, lunch and everything in between we offer pastries by Lune Croissanterie, filter by Everyday Coffee, salads, sandwiches and other yummy treats by our friends at Alimentari, plus a range of impressive Refreshment Stations featuring a selection of beverage friendly Blackhearts & Sparrows favourite snacks!

All our feasting options showcase the best produce each season has to offer and is presented by our partners with style, experience and passion.



soon

Alimentari





REFRESHMENT STATION

The morning delight! Treat your team with some super special pastries from Lune Croissanterie! Includes Sweet + Savoury Pastries, juice, tea, filter coffee, water.

\$20 pp

REFRESHMENT STATION +

When you need a touch more to your morning. Refreshment Station plus granola cups, fresh fruit platter, mini egg brioche.

\$35 pp

CLUB LUNCH

Featuring fresh, seasonal favourites and special offerings intended for sharing. A selection of Salads, Sandwiches & Panini's from our friends at Alimentari.

Starting from \$30 pp

KNOCK OFF STATION

Perfect for that afternoon pick-me-up! A selection of Strangelove Sodas and snacks incl. Chappy's Chips, Cobs Popcorn + chocolate from some of the best chocolatiers.

\$23 pp

Please note:

We are dedicated to accommodating all dietary requirements Sample menus are subject to seasonal change and variation without notice. All pricing is valid at the time of quoting and includes GST.



DINING WITH HANDMADE

“For 25 years, Andrew McConnell has brought exceptional food to Melbourne through his acclaimed Trader House restaurants. At Handmade, we draw on this wealth of experience to plan and achieve unique events that always exceed expectations. Our menus honour the great produce of Victoria. We work directly with local farmers and growers - they supply the inspiration for our menus. We source ethically, we tread lightly and we always respect the provenance of ingredients. Our promise is to bring the spirit and expertise of our restaurants to you.” - HANDMADE

COCKTAIL

4 canapes	\$37.5 pp
6 canapes	\$51.5 pp
Substantial Canape	\$96 pp
Oyster Station	\$18 pp

SEATED DINING

Shared	3 entrees, 1 main, 2 sides, 1 dessert	\$120 pp
Classic	2 courses	\$103 pp
	3 courses	\$127 pp
	5 course degustation	\$178 pp

Please note:

The above pricing is based on 100 guests. Have more or less? Simply enquire with us for an quote.

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HANDMADE MENU SAMPLES

CANAPES

Heirloom beetroot tart, whipped goats cheese & pickled grapes (v)
Parmesan cracker, marinated morel mushrooms (v)
Caraway cracker, harissa marinated carrot, labne, fried vine leaf (v)
Nori cracker, smoked eggplant, pickled shiitake mushrooms (gf) (df)
Choux pastry, crème fraiche, smoked salmon roe
Sydney Rock oysters, apple mignonette (gf)
Ortiz anchovy on toast, espelette pepper & stracciatella
Wagyu bresaola, kombu potato crisp, kraut & caper mayonnaise (gf)
House cured trout, fresh horseradish, pumpkin seed & rye
Grilled Abrolhos Island scallop in the shell, burnt butter, caper leaf (gf)
Sourdough crumpet, hand picked spanner crab & lemon mayonnaise
Marinated octopus Gilda, guindilla, Mt Zero olive, aioli & paprika (gf)
Harry's Bar prawn sandwich, Worcestershire & tarragon mayonnaise
Manchego & Jamón Serrano croquettes
Master stock poached chicken, sesame sauce, lettuce cup (gf)

SHARED ENTREES

Spiced roast pumpkin, ancient grains, pomegranate, sunflower cream, almonds, zhoug (gf) (ve)
Heirloom baby carrots, labne, red yuzu kosho, saltbush (gf) (v)
Marinated beetroot salad with pistachio, apple, mint & nettle pesto (gf) (v)
Burrata, lovage, caper & Turkish chilli (gf) (v)
Kingfish, Tasmanian wasabi, avocado, white soy, ginger vinegar & wild celery (gf)
Aromatic seafood escabeche, Skull Island prawns, mussels & pippies
Steamed mussels & clams, house made XO sauce (gf)
Shredded fried duck, radicchio, pomegranate molasses & rye bread

SEASONAL HIGHLIGHTS

Roast suckling pig, apple & chicory remoulade, cippolini onions (gf)
Osso Buco, risotto Milanese

MAIN

Ricotta gnocchi, radicchio, sage, pine nuts, currants & burnt butter (v)
Nettle risotto with wild mushrooms & nettle pesto (v)
NZ King Ora salmon, clamms, sea herbs, apple cucumber, dill, buttermilk (gf)
John Dory Florentine, spinach, butter sauce & caviar
Roast chicken, leek, vadouvan butter, curry leaf, fenugreek jus (gf)
Macedon duck, Beluga lentils, wild watercress, truffled celeriac (gf)
Rack of pork, redlof & apple salad, burnt butter & pickled mustard seeds (gf)
Slow-roast 8 hour lamb shoulder, almond & red pepper sauce

SIDES

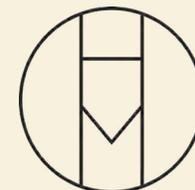
Baby kestrel potatoes, kombu butter, sage (gf) (v)
Roasted pumpkin, goats curd, sage, honey vinaigrette (gf) (v)

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SOMETHING SURPRISING WITH SOON

“Soon is an exciting new, catering team headed up by Executive Chefs Scott Blomfield and Michelle Bach. With an extensive list of kitchens behind them, think everything from Chin Chin to Longrain and Interlude, Scott and Michelle have worked in some of the world’s top restaurants. Soon offers South-East Asian cuisine with touches of Modern Australian and French. Menu items range from homegrown betel leaves to smoked brisket and American cheese brioche buns. Scott and Michelle will ensure your guests will be well fed and pleasantly surprised.” - SOON

COCKTAIL

4 canapes	\$37.5 pp
6 canapes	\$51.5 pp
Substantial Canape	\$92.5 pp
Oyster Station	\$18 pp



soon

ELEVATED DINING

Grazing	\$43.5 pp
Grazing +	\$77 pp
Shared 3 entrees, 1 main, 2 sides, 1 dessert	\$126.5 pp



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SOON MENU SAMPLES

CANAPES

Oyster with plum vinegar and finger limes GF,L

Oysters with seabears, wakame and ponzu

Pork belly wontons with house made sweet chilli sauce

Cumin lamb, spiced salt, kimchi slaw, on betel leaf GF,L

Garlic prawns, dashi butter and pickled shallots GF,L

Steamed scallop and chilli jam, spring onion, peanuts GF,L

Kangaroo tartare with pepperberry and smoked oyster cream

Avocado, with fermented tofu on wattle seed lavash VG,L

Deep-fried Cauliflower kimchi with silken tofu mayo VG,GF,L

Shiitake volutee, wakame powder, truffle oil VG,GF

Popcorn chicken, wasabi mayo

Beer battered fries with chicken salt and kombu mayo V,GF,L

Veggie spring rolls with nuoc cham VG,L

Roquefort stuffed profiteroles V

Duck liver parfait with quince on wattle seed lavash

BAOS + BURGERS

Smoked Szechuan brisket bao, chilli jam Kimchi slaw, cucumber

Roast pork belly bao, tamarind dressing Kimchi slaw, cucumber

Tempura oyster mushroom bao, sweet soy, wasabi mayo, Kimchi slaw, cucumber, coriander V

Smoked brisket brioche, American cheese, pickles, mayo, ketchup

Soft shell crab slider, wasabi mayo, kimchi slaw on a brioche bun

Roasted eggplant slider, chilli mayo, slaw on a brioche bun V

Confit duck brioche toasties

Steam bun filled with Szechuan mushrooms, spring onion and crispy chilli VG

FORK + TALK

Fish Amok, steamed market fish in Cambodian style curry sauce GF,L

Chicken breast salad with a mild chilli and coconut dressing GF,L

SHARE PLATES

Flat head or snapper, spring onion oil, green apple and tarragon GF,L

Pipis with XO sauce and Chinese doughnuts

Steamed scallop and chilli jam, spring onion, peanut

Poached pumpkin, yellow curry, herbs, crispy shallot VG,GF,L

Silken tofu, enoki mushroom, yellow bean, garlic chives, fried garlic V

Shredded bean curd, sprout, thai basil, peanut salad, coconut V

Crispy pork belly, Korean rice cakes, Kimchi, Ssamjang L

Cumin lamb rib, spiced salt, Szechuan BBQ sauce. GF,L

Whole steamed baby snapper, tom yum, ginger, spring onion and chilli oil

SOMETHING SWEET

Coconut ice cream sundae, lime syrup, sesame tuile, honeycomb V

Tim Tam Cheesecake Chocolate ice cream

Please note:

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All pricing is valid at the time of quoting and includes GST.

The logo for 'SOON' is written in a bold, black, sans-serif font. The letters are thick and blocky, with a slightly irregular, hand-drawn feel. The 'O's are particularly large and rounded.

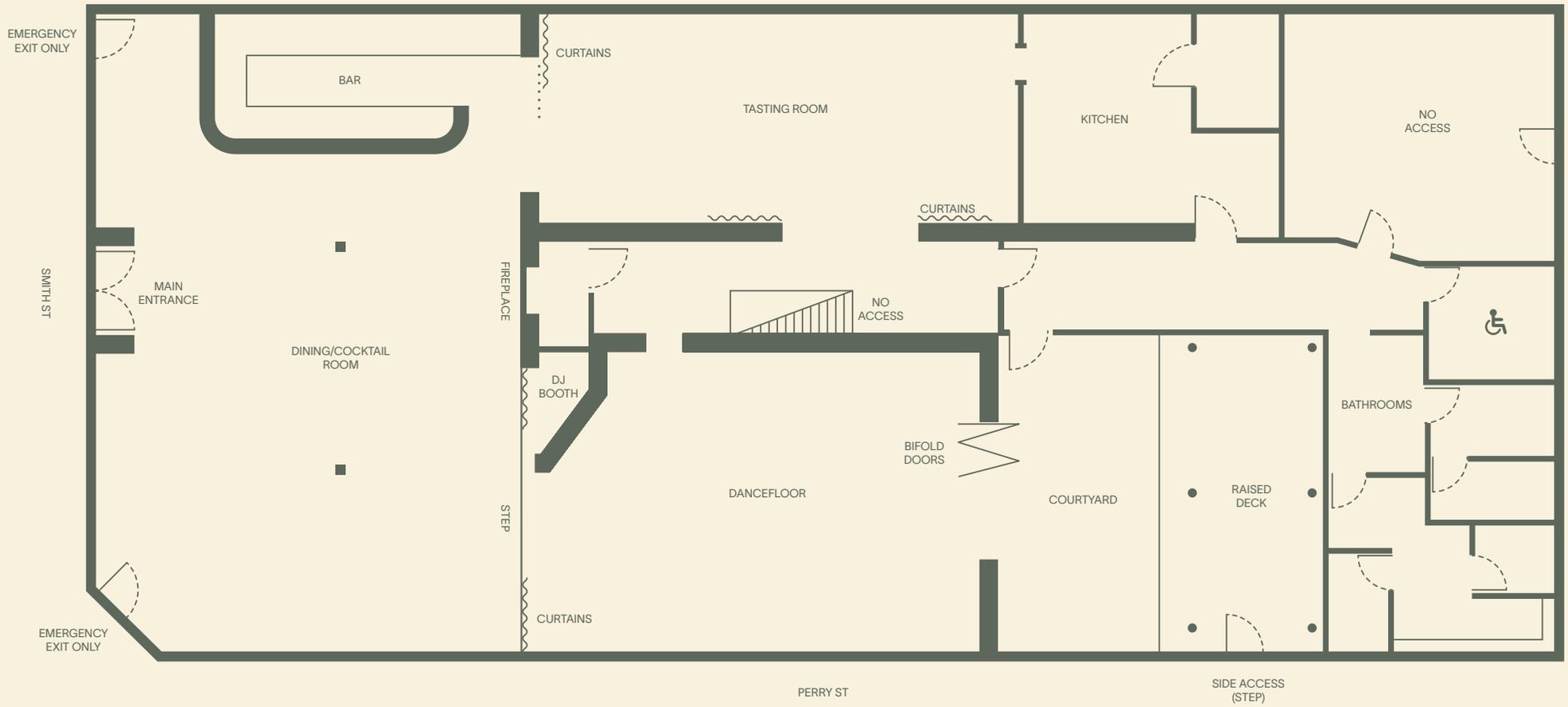




WHAT OUR SPACE OFFERS

- **Exclusive use of Perry's: A Refreshment Club incl. Dining Room, Bar, Tasting Room, Dancefloor and courtyard**
- **Contemporary design in a heritage space; warm, intimate, designer carpet, polished concrete floors, exposed brick walls, high speed internet.**
- **In-built AV System including state of the art projector and screen, wireless handled microphones, Pioneer DJ controller + whiteboards**
- **Spotify + Sonos facilities**
- **Contemporary designed furniture incl. dining tables, bentwood chairs, high bars and bar stools**
- **In-built Air Conditioning + Heating System plus natural wood fireplace**
- **Natural, dimmable spots and decorative lighting**
- **Versatile Floor plans for seated events and cocktail parties**
- **Centrally located on one of Melbourne's most iconic streets, close to public transport and paid parking sites**
- **Dedicated event manager**
- **Experienced hospitality and events professionals**
- **All-inclusive and fully accessible venue**
- **Refreshments: full access to the full range from Blackhearts & Sparrows**
- **Feasting: from simple lunches to the seriously impressive**
- **Access to supplier coordination, event and hospitality staff, security, AV/ Sound Tech, event styling and florist**

OUR FLOOR PLAN





DRY HIRE

Prefer a dry forecast for your event? Hire Perry's with the bar closed.

If you need a creative space for an off-site day, shooting a film, launching your brand, having a listening party or hosting a corporate meeting, Perry's premium facilities combine the best of its heritage charm with contemporary design details.

WHAT'S INCLUDED:

Perry's Club will be exclusively yours for the duration of your booking and includes full access to our entire ground floor venue.

You will have full use of our in-built AV System, including state of the art projector and screen, wireless hand held microphones, Pioneer DJ controller, whiteboards, Spotify + Sonos facilities. All our furniture and facilities are also included.

PLEASE NOTE:

Dry hire does not include any beverages, food, staffing, access to the kitchen, linen, crockery, glassware or cutlery. Contact us if you're after something more.

Please note:

All pricing is valid at the time of quoting and includes GST.



Dry hire starting from \$1500



ADDITIONAL COSTS

Outside of your Refreshment and Feasting costs, any additional costs can be seen on this page. We don't charge venue hire or service fees.



Please note:

Additional fees are not included in minimum spends.

*All pricing is valid at the time of quoting and includes GST.

APPLIES TO ALL BOOKINGS

DAMAGE WAIVER / BOND	*None. C/C Auth. Form
AFTER MIDNIGHT SURCHARGE	\$1000
BANK PROCESSING FEE	2.2%
SECURITY GUARD	*Starting from \$200

APPLIES TO SOME BOOKINGS

PUBLIC HOLIDAYS	20% Surcharge
AV/SOUND TECH	*Starting from \$50ph
ADDITIONAL STAFF	*Starting from \$32ph
COORDINATION OF SUPPLIERS	*Starting from \$500
EVENT STYLIST	*Starting from \$500
SML FLORAL ARRANGEMENTS	*Starting at \$30 ea
MED FLORAL ARRANGEMENTS	*Starting at \$120 ea
LRG FLORAL ARRANGEMENTS	*Starting at \$180 ea



EXCITED BY WHAT YOU SEE?

PLEASE SEND AN EMAIL WITH DETAILS ABOUT YOUR EVENT AND OUR EVENTS TEAM WILL GET BACK TO YOU TO ORGANISE A TIME FOR A SNEAK PEAK OF OUR CLUB.

EMAIL

ENQUIRIES@PERRYSCLUB.COM.AU

314 SMITH ST COLLINGWOOD VIC 3066

PERRYSCLUB.COM.AU

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