



ED ELMWYSS

FUNCTION & EVENT
KIT

SWISS CLUB

DE VICTOR

Edelmwys

TRO & BAR

DUCKBOARD
PLACE
CLOSED TO
THROUGH
VEHICULAR
TRAFFIC
BETW



Edelwyss Bistro & Bar

About Us

Edelwyss Bistro and Bar is the ideal venue for your next group gathering, product launch, or private celebration, all set within the beautiful and historic Swiss Club of Victoria.

Our stunning early 20th-century American Romanesque building provides a unique and elegant backdrop for any event, combining charm and sophistication with modern amenities to ensure an unforgettable experience.

Whether it's a birthday, engagement party, a corporate event or simply a friends gatherings, Edelwyss bistro & Bar can help you create the perfect occasion tailored carefully to suit your needs.



With a relaxed atmosphere and a menu of delicious Swiss treats, we're dedicated to delivering a memorable experience for every gathering, from cozy get-togethers to grand celebrations.

Location

LEVEL 1, 89 FLINDERS LANE
MELBOURNE

Public Transport

Trams

Level access tram stops nearby are:

Stop 6 Russell St for trams 35, 70 and 75 (approx. 300).

Stop 7 Collins St & Exhibition St for trams 11, 12, 48 and 109 (approx. 200m).

Stop 11 Collins Street & Swanston St for trams 1, 3/3a, 5, 6, 16, 64, 67 and 72

Train

Flinders Street station is located 550m away.

Car Parking

Car Parking

The closest Secure Parking to Swiss Club is at 121 Exhibition St (approx. 500m away)

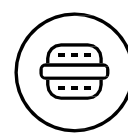
City of Melbourne accessible on-street parking bays can be found in the following locations:

Russell Street between Collins Street and Flinders Lane (approx. 300m)

Collins Street between Russell Street and Exhibition Street (approx. 300m).

Drop Off

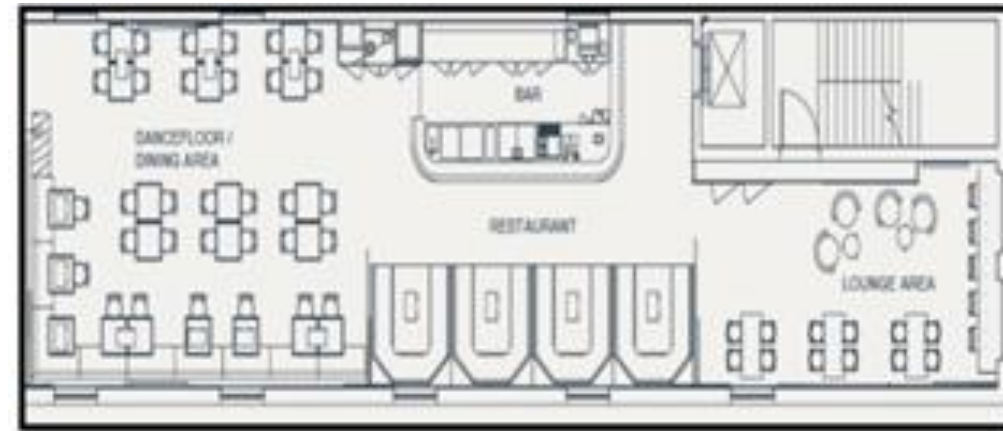
The best spot for drop off and pick-ups is on Flinders Lane, noting that Flinders Lane is one way traffic from Exhibition Street.



PRIVATE RENTAL OF THE RESTAURANT'S DINING AREA OR THE LOUNGE AREA

LEVEL 1, 89 FLINDERS LANE
MELBOURNE

Our venue is perfect for social gatherings, cocktail parties, and corporate events, offering private rental with exclusive access to the dining room or lounge. This versatile space is continually adapted for functions and weddings, with customizable table arrangements to meet your group's needs.



Capacity

LEVEL 1	SIZE	CAPACITY
Lounge	34 m ²	35 standing 21 seated
Dining Room	111 m ²	100 standing 75 seated

Restaurant's Dining Room Hiring Fee

Function	Times	Price
Lunch	12pm – 3pm	\$800 Mon – Fri \$1,200 Sat & Sun
Dinner	6pm – 10pm	\$800 Mon – Fri \$1,200 Sat & Sun

Lounge Area Hiring Fee

Function	Times	Price
Lunch	12pm – 3pm	\$380 Mon – Fri \$500 Sat & Sun
Cocktail	5pm – 8pm	\$480 Mon – Fri \$580 Sat & Sun
Dinner	6pm – 10pm	\$500 Mon – Fri \$600 Sat & Sun

1.6% credit card surcharge
10% weekend surcharge 18% public holiday surcharge





CATERING

**FLEXIBLE
SET UP**

**NO
MINIMUM
SPEND**

**LIGHT
FILLED
SPACE**

**SEATS
75 PAX**

**COCKTAIL
35- 125 PAX**

CANAPE PACKAGES

BASE CANAPÉ PACKAGE \$39 per person

Canape Portion: Two pieces per selection per person

- ◆ Mushroom and thyme crostini
- ◆ Smoked salmon and apple salad tartlet
- ◆ Cocktail chicken vol au vent
- ◆ Three cheese arancini, truffle mayo

GRAZERS \$ 10 per person

Grazer Portion: Two serves per selection per person

- ◆ Swiss cheese beef sliders
- ◆ Cream cheese & spinach savoury roll
- ◆ Pork sausage roll, tomato relish
- ◆ Fish n chips, tartar sauce

PLATTERS \$45 per platter

Approximate portion serves 5-6 persons.

- Tzatziki and hummus with carrots, capsicum, celery, and pita bread
- Grilled Wesisswust sausage bite, Currygewürzketchup
- Spicy Curry Samosa and Vegetarian Spring roll Platter

SOMETHING SWEET \$12 per person

Sweet Portion: Two serves per selection per person

- ◆ Chocolate truffles
- ◆ Macarons Strawberry
- ◆ Miniature Lemon Curd Cakes



CANAPE ADD ON

Grazing Platters

These platters are a delightful addition to your event, providing light grazing for 5 to 6 guests.

Potato Wedges Platter - \$35 per platter
Sweet chilli sauce and sour cream

Curry Samosa and Vegetarian Spring roll Platter- \$38 per platter

Mezze Platter – \$43 per platter

Marinated olives, capsicums, fetta, dolmades, hummus & Turkish bread

Charcuterie Platter- \$45 per platter

Salami, bresaola, prosciutto, with marinated olives, cornichon, sundried tomato, and grill bread

Gourmet Sausage Platter - \$48 per platter

Grilled Cervelat, Bratwurst, spicy Chorizo sausages with mustard, sauerkraut, and curry ketchup

Seasonal Fruit Platter -\$50 per platter

Artisanal Cheese Board – \$55 per platter

Local & imported cheeses, honey, dried fruits, nuts & crackers

Seafood Antipasto Platter - \$75 per platter

Marinated prawns, marinated calamari, white anchovies, feta and sun-dried tomatoes and lemon



BEVERAGE OPTIONS

At Edelwyss we understand that everyone’s guest requirements are going to be different in terms of beverages. Therefore, please see the options below for you to choose from (can be a combination of all three)



Cash Bar

- Guests pay for their own drinks for all or part of your event.

Bar Tab

- Set and prepay the amount of your tab;
- Choose your beverage inclusions from our menu

Beverage Packages - Standard Option

- 2 hours | \$48 per person
- 3 hours | \$58 per person

Beverage Packages - Premium Option

- 2 hours | \$59 per person
- 3 hours | \$69 per person

- Sparkling White: NV Hill Cuvee Brut, Grant Burge Benchmark Chardonnay, Tatachilla House Sauvignon Blanc
- Red: Hardys Riddle Shiraz, Hill Pinot Noir
- Beer: Weihenstephaner Pilsner, Coopers Premium Light, Rover Gilbert Rd. Lager
- Cider: The Hills Cider

- Sparkling White: NV Soumah Blanc de Blanc, Jack & Jill Chardonnay, Swan Bay Sauvignon Blanc
- Red: Scotchmans Hill Pinot Noir, Mount Bellarine Shiraz
- Beer: Weihenstephaner Pilsner, Schöfferhofer Hefeweizen, Rover Gilbert Rd. Lager, Erdinger Alcohol Free Wheat Beer
- Cider: The Hills Cider

Soft Drink & juices

Soft Drink & juices

GROUP SHARING MENU

Two course sharing menu- \$75 per person

Three course sharing menu- \$85 per person



Appetizer

Tzatziki & Salmon Platter

Smoke salmon, olives, capers, dill sour cream, and tzatziki

Charcuterie Platter

Prosciutto, bresaola, salami, feta, marinated olives, cornichon, charred bread

Main

Gourmet Sausage Platter

Cervelat, Weisswurst, Chorizo, mustard, sauerkraut, tomato relish

Geschnetzeltes Zürcherart

Pan fried sliced veal, mushroom sauce
braised red cabbage & rösti

Dessert

Toblerone Chocolate Mousse
(Individual serve)



PLATED MENU

2 course menu \$55.00

3 course menu \$68.00

Alternate Drop: Add \$5 per person

Choice Menu : Add \$15 per person

Entree

(Select one choice)

Cured Salmon Gravlax, Beetroot, Kale salad

Bresaola, Salami, Olives, Pickles, Charred Bread

Cervelat salad with Gruyère, gherkins, red onion, and mustard vinaigrette

Main

(Select one choice)

Veal Schnitzel, Rösti

Chicken breast, mushroom sauce & butter Spätzli

Prawn Cutlets, Riesling Tomato Sauce, Rigatoni pasta, Gruyere

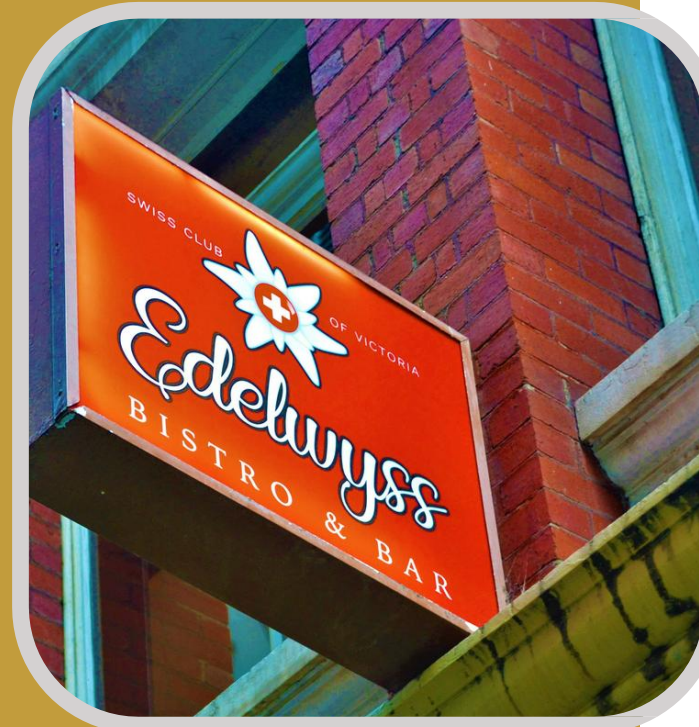
Dessert

(Select one choice)

Toblerone Chocolate Mousse

Panna cotta, Griottines Morello Cherries

Seasonal fruit salad, lemon sorbet



TERMS AND CONDITIONS



Payment Details and Terms To Confirm Your Booking

To secure your booking, a non-refundable security deposit of 20% of the total account to secure your event date.

Full payment is needed to be paid 14 days prior to your event.

Any additional costs incurred on the day of the event must be settled immediately or invoiced afterward, provided this was pre-agreed before the event confirmation.

Payments made by cash, direct debit, or bank cheque do not incur any surcharges.

However, a 1.6% surcharge will be applied to Visa or Mastercard payments, and a 2.55% surcharge will apply for Amex payments.

Surcharges

A 10% surcharge will apply to all functions taking place on weekends (Saturday and Sunday).

An 18% surcharge will apply to all functions occurring on public holidays.

The surcharges are calculated based on the total cost of the function, including any selected packages, catering, and additional services.

Bar Tab

All bar tabs must be prepaid.

Confirmation of Guests

Final guest numbers must be confirmed no later than 7 days prior to the event to ensure adequate preparation and staffing. If there is a decrease in the number of guests, the final cost will remain as initially agreed. Dietary requirements must be confirmed no later than 7 days prior to the event.

To secure your function, a completed booking form and deposit is required. Function bookings are only confirmed upon receipt of both. Management reserve all rights to reallocate or book the space/s available if the booking has not yet been confirmed. Care will be taken to allow tentative bookings time to

confirm

TERMS AND CONDITIONS



Food Allergies

Please notify us of any guests with food allergies when confirming final numbers. While the chef and kitchen staff will do their utmost to accommodate these requests, we cannot guarantee the absence of traces of specific foods, as our kitchen uses a wide variety of ingredients daily. No outside food or beverage can be brought into the venue without approval.

Alcohol and Responsible Service of Alcohol

Edelwyss Bistro & Bar staff will operate in accordance with VIC Responsible Service of Alcohol regulations.

Edelwyss Bistro & Bar requires notice if minors will be present at the function. Our staff are under strict instruction from the Licensee regarding the Responsible Service of Alcohol (RSA), and patrons may be asked to leave if there are signs of intoxication. To help comply with RSA regulations, all events, especially those with cash bars, must pre-order a reasonable amount of food to help minimise guest intoxication.

Please note that no BYO beverages are permitted.

Pricing

All pricing in the Functions Brochure and or any other document with pricing (EG: Food Menu/Beverage Menu), are current at the time of sending this email, however options/prices are subject to change. The items available and pricing should always be considered indicative until agreed and finalised with the venue.

Damages

Edelwyss Bistro & Bar accepts no responsibility for loss or damage to any property brought into the venue by you, your guests, or anyone you hire. You are liable for any damage to the venue or its contents. No items may be affixed to any surface of the venue.

Public Liability Insurance

Edelwyss Bistro & Bar holds public liability insurance; however, all external suppliers must have their own insurance, as our public liability insurance is specific to our venue and its fit-out. Edelwyss Bistro & Bar is not responsible for any harm or damage to guests caused by equipment, styling, décor, furniture, or goods from external suppliers.



FUNCTION BOOKING FORM

Company / Organisation (if applicable): _____

Contact Name: _____ Event date: _____

Mr/Mrs/Ms/Miss _____ Phone: _____

Mobile: _____ Email: _____

Event date: _____

Event Name: _____

Event Time: Start: _____ Finish: _____

Number of guests: _____

Adults: _____ Children: _____

Style of Event: Sit down _____ Cocktail Style (Some seating with casual standing/socialising space) _____

Catering required: Yes / No

Bar (please circle): Yes / No

• Guests pay their own / Bar tab / Beverage package

Please return completed forms to – Edelwyss Bistro & Bar or m.hannon@mjward.com.au The booking will not go ahead unless completed booking forms are returned.

I/We acknowledge that I have read and understand the Terms and Conditions of the booking.

Name: _____ Date: ____/____/____

Date: ____/____/____

Signed: _____



PAYMENT OPTIONS

Credit/Debit card/Cash payments can be made at 89 Flinders Lane, Melbourne VIC 3000

Bank Deposit:

You can transfer the deposit amount to our bank account with CONTACT NAME (or company name) as the reference and email this form to us.

Account name: MJ Ward Pty Ltd.

Bank Name: Commonwealth Bank of Australia

Reference: _____

BSB: 063-135 Acc number: 1095 8697

Date deposited: ____/____/____