

True South

Located in the picturesque Bayside suburb of Black Rock

True South is 20kms South East from Melbourne's CBD.

This highly acclaimed event venue offers stunnings views of Port Phillip Bay with a modern Argentinian menu.

The corporate packages are designed to suit a range of corporate day and evening events including seated dining and cocktail parties, conferences, seminars and workshops, product launches, corporate training and team building activities, exhibitions and meetings.

The packages offered can be fully customised to suit your event requirments.

For bookings and enquiries please contact our Function Manager Caitlin. P | 0477 553 922

E | functions@jbshospitality.com.au





The Bay View Room

Located upstairs, The Bay View Room is the ideal location for your next meeting, conference, training session or product launch.

Offering stunning views of Port Phillip Bay, sunsets and the coastline this space offers a relaxed setting for corporate and private events.

The exposed ceiling, industrial style finishes, large balcony and stunning views with floor to ceiling windows makes this room so remarkable.

Features:

- Private Bar
- Private Balcony with sea views
- Polished concrete floor
- Space for a band or DJ





The Dining Room

Private dining room located on ground floor.

Taking up the entire back section of the testaurant, the Dining Room is a multifaceted space, ideal for small meetings, group dining and cocktail parties.

It boasts a private bar, kitchen views and wrap around glass windows, providing noise protection, without taking away from the atmosphere.

Features

- Private Bar
- Choice of music (enclosed space)
- Room set up as requested
- Seperate entrance available



Breakfast

Minimum 30 guests - \$35pp

Less than 30 guests can be accommodated with a room hire charge

True South's breakfast packages are perfect for early morning business meetings or breakfast presentations, serving up a selection of breakfast items from our Argentinian menu.

Package Inclusions

- No hire charge

- Unlimited filtered coffee, tea and juice
- Wifi
- Note pads and pens
- Table set up as requested with linen
- Mints and water for table
- Full conference audio visual set up
- Exclusive access to your own private deck area with ocean views
- Floor plan and run sheet guidance from our function coordinator.

Menu

Bocadito De Aguacate Avocado, tomato and pesto slider (v)

Dulces Varios

Selection of pastries and muffins

Ensalada De Frutas

Seasonal fruit salad, cinnamon yoghurt



All Day Package

\$95pp

Package Inclusions

- No hire charge
- Unlimited filtered coffee, tea and juice
- Wifi
- Note pads and pens
- Table set up as requested with linen
- Mints and water for table
- Full conference audio visual set up
- Exclusive access to your own private deck area with ocean views
- Floor plan and run sheet guidance from our function Fried potatoes, salsa verde, crispy capers, coordinator

Morning Tea (select 1) Plato de Frutas Seasonal fruit platter **Dulces Varios** Selection of pastries Hambuerguesitas De Aguacate, Tomato Y Queso Feta

Sliders with avocado, tomato and feta

Lunch Served buffet style - select 1 option

Lunch Option 1

Ensalada Mixta Mixed leaves, mustard dressing, apple, walnuts, seeds & salted ricotta (gf, dfo, n) Chorizo Criollo

Spicy pork \mathcal{E} beef sausage, smoked eggplant, chimichurri (qf, df)

Cordero Asado 500g slow roasted lamb shoulder, celeriac purée, lamb sauce (qf) Papas Bravas

tomato & paprika salt (v, veo, df)

Ensalada de Arroz y Frijoles White rice pilaf, black beans, charred corn, avocado mousse, tomato pico de gallo with garlic \mathcal{E} chilli prawns (gf, df, veo)

Lunch Option 2 **Calamares Fritos** Lightly floured & fried loligo calamari, rocket, lime & pepper aioli (df) Verduras Asados y Quinoa

Roasted winter vegetables, guinoa, spiced pistachios. smoked yoghurt (gf, v, veo, n)

Papas Bravas Fried potatoes, salsa verde, crispy capers, tomato & paprika salt (v, veo, df)

Panceta de Cerdo Asada Slow roasted pork belly, chorizo, white bean, potato \mathcal{E} corn hominy (gf)

Ensalada de Arroz y Frijoles White rice pilaf, black beans, charred corn, avocado mousse, tomato pico de gallo with garlic & chilli prawns (gf, df, veo)

Lunch Option 3

The chef will create a delicious seasonal menu for VOU

Afternoon Teg - select 1 Tarta de Queso Quemada Basque burnt cheesecake, smoked maple, chantilly cream, preserved kumquats (af) Tabla de Queso

Cheese Platter

Churros Spanish doughnuts with dulce de leche

Optional Extras

- Flips charts - \$40 each

- Barista coffee on arrival \$3pp
- Unlimited barista coffee \$10pp



Alternative Lunch Options

Available for conferences of 15 guests or less to replace the buffet lunch.

If you are wanting to break for lunch why not take in the views of Port Phillip Bay amd sit down for a two course meal. All of our dishes are created to share and are presented to the centre of the table for a communa dining experience.

Post Conference Package

1 hour drinks package - \$15pp (minimum 20 guests) Add chefs selection of 4 canapes for \$15pp

After a productive day of learning and interacting, kick back and relax with a well deserved drink from our post conference package and some bite size canapes.

Drinks Include

- Carlton Draught
- Tap Cider
- Light Beer
- NV Masterpeace Sparkling
- Checkerboard Sauvignon Blanc
- Checkerboard Shiraz
- Soft Drink and juice



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