



The Brickmakers Arms Building was established in 1853 and ran as a successful hotel for years, quenching the thirst of many locals.

Having gone through many changes of face and surviving two fires, Brickmakers Arms Building finally closed its doors and remained closed for nearly 12 years.

Brickmakers Arms was in much need of a face lift and given a new lease on life and a new name Ten One Ate Cafe

It has been no surprise that it sparked much interest from the locals who were keen to see the doors open and start serving the community once again as a more laid back organic cafe.

“I wanted to provide a venue which was sophisticated without being pretentious.”

Today, Ten One Ate Cafe is more than just great organic food, locals can come in for a coffee and freshly baked pastries, glass of wine, enjoy a cocktail out on the terrace in the sun, family or with friends in a relaxed, friendly environment.

Ten One Ate offers a Cellar which can be reserved for private dining for up to twenty two guests, with a beautiful glass wine cabinet displaying an impressive wine list.

“It is our belief in understanding our customers, and we look forward to working with you to ensure your event is successful and memorable”

Enclosed are various packages designed to give flexibility and variety for your function needs.

Please contact us if you have any enquiries, or would like to make an appointment to view the layout of the cafe and discuss the needs for your function.

Kind Regards,



Ten One Ate

1018 MT Alexander Road, Essendon, VIC 3041

Tel: 03 9379 4892 www.tenoneate.com.au

The Cellar

The Cellar at Ten One Ate offers one of the most elegant and sophisticated experiences that Essendon has to offer. Up to 22 guests (sit down) or 60 guests (stand up) can enjoy this space for lunch, or for formal corporate meetings, we will ensure your guests experience the best Essendon has to offer. A range of menu options are available upon request.

- VIP Ambience
- Flat screen TV for power point seminars or slide show for birthday parties
- HDMI Cable ready
- iPod to play music for all occasions
- Your own personal waiter for the entire duration of your function



To book your private cellar experience
email : contact@tenoneate.com.au

Booking Essential

Set Menu
(14 + guests)

2 Course \$55 (Sharing Board & Main)

2 Course \$65 (Entrée, Main or Main, Dessert)

3 Course \$80 (Entrée, Main and Dessert)

Please choose only 2 items per course
Alternate drop service.

Sharing Boards Starters

1 board serves 6 people

Antipasto Board \$65

Calamari Board \$75 (gf,l)

Oyster Natural 1 doz \$40 (gf,l)
Kilpatrick \$55 (gf,l)

Regional Australian Cheese Board \$65 v

Fruit Platter \$45 (v,l)

Entree

Roast Pumpkin Soup
Amaretti crumble, sage (v)

Prosciutto Bruschetta
Fresh fig, watercress, witlof, parmesan, lemon

Vegetable Arancini
Rocket and tomato sugo (v)

Salt and pepper Calamari
Rice flour dusted Chili & herb salt, house mayonnaise, lemon (gf, l)

Harris Smokehouse Smoked Salmon
Shaved fennel, capers & orange (l, gf)

Heirloom Tomato Salad
Buffalo Mozzarella, Spanish onion, baby basil, balsamic and sea salt (v, gf)

Main (Please choose 2 of the following)

Lamb Shanks

Braised with carrots, celery, red wine jus, potato mash (gf)

Fillet of Cone Bay Barramundi

Green beans, kipfler potato (gf)

Salmon Fillet

Kipfler potato, tomato rocket salad, balsamic (gf,l)

Chicken Maryland

Lightly spiced Morocco chicken steamed coconut rice winter vegetables (l,gf)

300g grain Fed Scotch (All steaks are cooked Medium)

Mash potato & red wine jus (gf)

Chicken Parma

Panko crumbed chicken breast, buffalo mozzarella cheese, tomato salsa, hand cut chips

Herb & Parmesan Crumbed Pork Cutlet

Roast vegetables, red wine jus

Lightly Battered Flathead Tails

Garden salad, chips, aioli, lemon

Risotto of Pumpkin & Yarra Valley Feta

Baby spinach, parmesan (v, gf)

Desserts

Sticky Date Pudding

Vanilla ice cream, butterscotch sauce

Tira misu

Homemade of course

Nutella donuts

3 small and heavily filled with Nutella and ice cream

Strawberries & Cream

Vanilla Bean Panna Cotta Strawberry coulis (gf)

Dark Chocolate Mousse

Valrhona chocolate, raspberry cream

Crème Caramel

Classical baked custard with toffee (gf)

gf = GLUTEN FREE l = LACTOSE FREE v = VEGETARIAN

Please no alteration to dishes. Our dishes are best served as described

Subject to change based on availability

DINNER PARTY

Price

\$35.00 per person

Catering

Finger Food – Please choose 6 items

Items

Meat

- Moroccan lamb meatballs slow cooked in matbucha sauce (GF)
- Chicken satay skewers served with a spicy peanut sauce (GF)
- Mediterranean lamb skewers, fresh herbs, lemon juice & tzatziki (GF)
- Buffalo chicken wings served with blue cheese dressing & house pickled celery
- Wagyu beef sliders, roquette, cheddar, black garlic aioli in a brioche bun
- Cajun-spiced Chicken sliders, cos lettuce, cream cheese in a brioche bun
- Chargrilled Prosciutto-wrapped asparagus

Seafood

- Calamari tossed in rice flour and a Sichuan pepper (GF)
- Prawn skewers served with lemon pepper & garlic (GF)
- Crab sliders served with a squid ink aioli, lettuce & avocado in a brioche bun
- Lemon pepper fried scallops served with homemade tartare sauce
- Fish and Chips served with lemon aioli

Vegetarian

- Pumpkin, capsicum & mushroom frittata (GF)
- Thai vegetarian curry served with jasmine rice (GF)
- Stuffed mushrooms – semi dried tomatoes, spring onion & gruyere cheese
- Pumpkin risotto served w asparagus, tomato concasse & Parmigiano-Reggiano (GF)
- Beetroot, pumpkin & goat's cheese sliders served with avocado & lettuce in a brioche bun
- Beer-battered chips in a cup
- Mini-eggplant parmigiana, roasted tomato sauce, pecorino

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Beverage Packages

The following packages are based on beer, wine, soft drinks, coffee and tea. You also have the option of an open bar with purchases at standard bar prices. This includes top shelf spirits, bottles of wine and full cocktail menu.

		2HRS	3HRS	4HRS	5HRS
Standard	per person	\$39	\$46	\$53	\$60

Standard Beverage Package

Sparkling

Redbank Prosecco

White Wine

Twin Island Sav Blanc

Hill Smith

Chardonnay Mrs

Wigley Moscato

Red Wine

Opawa Pinot noir

Yalumba Organic Shiraz

Beer

Asahi

Carlton Draught

Corona

Standard Spirits

All \$9.5 each

Wyborowa Vodka

Beefeater Gin

Olmecca Tequila

Bacardi Rum

Ballentines Scotch

Jim Beam Bourbon

Coffee, Tea & Soft Drink

Soft Drink \$3.50

Flat White \$3.50

Long Black \$3.50

English breakfast Tea \$3.50

TERMS CONDITION

CONFIRMATION A non-refundable 50% deposit is required to secure your booking

FINAL NUMBER Exact numbers are required 14 days prior to your event and will form the basis of minimum charge regardless of attendance on the day of your event

FOOD & BEVERAGE Confirmed selections are required 14 days prior to your event upon confirmation of final number.

TEN ONE ATE reserves the right to alter menus with notification, according to seasonal availability. Beverages may be substituted with others of equal value if preferred selection is unavailable. Conditions apply to all beverage packages

TEN ONE ATE has the right to discontinue service to any guests and/or reject any persons from the venue according to the Responsible Service o Alcohol guidelines, without liability.

PAYMENT TERMS Full payment is required at least 7 days prior the event, payable by cash, credit card, direct deposit. Cheque payments can be arranged at least 2 weeks before. **A 2% surcharge on all credit card payments will incur**

CANCELLATION Written notice is required for any cancelled or postponed events. If its less than 30 days' notice is given, the cancellation fee will be a 50% of the total function amount based on the initial enquiry.

EXTERNAL SUPPLIERS Any intended entertainment / live performances or person providing services at the venue relating to your function, must have consent from Ten One Ate prior to the event. Any external service providers must take out a public liability insurance. A certificate of currency indemnifying us and our related/associated companies must be provided prior to the commencement of your event.

DAMAGES The function organiser is responsible for any replacement or repair costs for any damages incurred by guests attending their function. Ten One Ate shall not be responsible for loss or damage of any property left at the premise before, during or after a function.

SECURITY A function may require security services upon request of Ten One Ate venue will organise this at the cost of the client.

PRICES All prices quoted are correct at time of enquiry and are subject to change.

MINIMUM SPEND A minimum spend of \$4000 for function is required to book the entire main dining area for the evening or \$1500 for 2 hour period during weekdays
For the cellar a minimum spend of \$500 7am to 4pm
For use the cellar for any meetings or conferences a fee of \$200 is required.

CAKAGE FEE A \$4.50 per head cakage fee applies. This includes the cake to be cut and plated up by our chefs and served with cream or \$5.50 with ice cream.

NO BYO

TIMING All guests to vacate the premises within 30 minutes of the bar closure
\$500 per 15 minute charge will occur otherwise

CLOSED Ten One Ate is closed Easter Sunday, Christmas Day and New Year's Day

SMOKING is currently permitted outside the front of the building where our picnic table and chairs are on Mt. Alexander Rd but not in our terrace area.

SET UP TIMES Access to the cafe for set up will be discussed when your florist or entertainer calls us

These Terms and conditions are not negotiable and are binding