

auction rooms

function packages 2024



Auction rooms is a decade old institution that is housed inside the old W.B. Ellis Auction House in North Melbourne. The façade is an innocuous, weather beaten blue and inside the concrete floors, distressed brick and open steel beams combine for an industrial chic look. It is a space that emanates character and soul both by day and by night.

During the day, Auction Rooms is filled with light as its immense windowpanes soak up the sun & by the night it fills with a warm amber glow as the piped chandeliers exude a subdued light throughout the space.

At auction rooms we believe in quality, detail, great food & good vibes. Combine that with our incredible venue, we are well on the way to hosting the most memorable of events for you and your guests.

courtyard hire

Our courtyard is the perfect space for an intimate function or event. It has an industrial chic look with its super high ceilings, distressed brick walls, & hanging plants. The space is and always will be a unique area for small private functions.



configuration	max capacity	food type	Courtyard price for hire
seated	16	canapes or sit down menu	\$350 per hour
Cocktail (standing)	25	canapes	\$350 per hour

venue hire

Auction Rooms is the perfect space for your next function, with its industrial chic interior, open space & high ceilings what more could you want. Venue functions are also paired with a very carefully picked and deliberate food and beverage package that is aimed to complete the sensational experience.



configuration	minimum capacity	max capacity	food type	Venue price for hire
cocktail (standing)	50	125	canapes	\$2000

our food offerings // canapes

auction rooms offers a range of exclusive catering options.

We have created a select canape menu, that offers a range of both small and substantial sizes, as well as an array of dessert options

small

pork & fennel sausage rolls with apple sauce / \$7

cauliflower beignets with herb labneh (v) / \$7

salmon ceviche with coriander & finger lime / \$7

wild mushroom & scarmorze cheese arancini with herb mayo (v) / \$7

crumbed prawns with green chilli mayonnaise / \$7

substantial

beef slider with cheese & special sauce / \$10

grilled zucchini slider with salsa verde & spinach (v) / \$10

fish & chip boats with tartare sauce / \$10

lobster & prawn rolls with bloody mary mayo & iceberg lettuce / \$10

duck, pea & pancetta risotto / \$10

crumbed chicken tacos / \$10

desserts.

mini doughnuts with passionfruit curd (v) / \$5

passionfruit tartlet with meringue & finger lime (v) / \$5

crème brulee spoons & raspberry (v) / \$5



our food offerings // charcuterie spread

priced per head

charcuterie offering 10.00pp

3 varieties of cured meats (capocollo, morcon, prosciutto)

2 varieties of cheese (buffalo mozzarella, truffled goats' cheese)

Variety of condiments including, pickles, olives, caper berries, nuts etc

3 varieties of dips (pumpkin, beetroot, hummus)

3 varieties of grilled & marinated vegetables (zucchini, red peppers, eggplant)

Warmed fresh bread // gluten free bread



our beverage offerings

We have a variety of cold drinks as well as alcoholic beverages available for functions. These can either be charged on consumption or a drinks package can be purchased.

beverage package one per head \$45

2 x Choice of House Beer (pale ale / lager)

1 x House Cider

3x Choice of House Wine (Sparkling / Red / White / Rose)

Soft Drinks

beverage package two

charged on consumption

