



ONE FUSION

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 **onefusion.au**

- FUNCTION PACK -

“Fusion”

**The Result of joining two or more concepts together
to form ONE single entity.**



ONE FUSION

UNI HILL TOWN CENTRE – 9 JANEFIELD DRIVE BUNDOORA 3083

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FUNCTIONS

Celebrating a Birthday, Corporate Function, Anniversary, Baby Shower or just need an excuse to get together with your friends and family? We've got you covered.

Host your next celebration at One Fusion. We will walk you through what food and drink options you have to work with, and you decide exactly how you want to go about it. Your function... your way!!

We cater for large and small groups with a range of food and beverage options to suit your needs.

Whether it is in our 'Level One' upstairs room, you will have access to your very own private bar and outdoor terrace that includes heaters and air conditioners to protect you from any weather Melbourne throws our way.

Or whether it is a smaller gathering, our 'Glass Room' will be perfect for your event.

Table setups will be arranged as you require. A cake table can be placed in position where fits best to suit your event. Tables for food setup will also be placed in position where required.

Maximum guests for our upstairs function room is 120 people for a cocktail event or 60 people for a seated event.

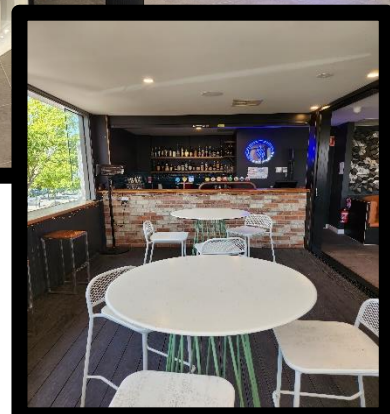
Maximum guests for our downstairs function room is 50 people for a cocktail event or 30 people seated event.



LEVEL ONE



GLASS ROOM



FUNCTION PRICING

FUNCTION ROOM – LEVEL ONE – UPSTAIRS

MINIMUM SPEND AMOUNTS:**

DAY FUNCTION - 5 HOURS (Anytime Between 11am and 5pm)

MONDAY to THURSDAY = \$2500

FRIDAY = \$3000

SATURDAY = \$3500

SUNDAY = \$3000

NIGHT FUNCTION – 5 HOURS (Anytime Between 5pm and 12am)

MONDAY to THURSDAY = \$3500

FRIDAY = \$4000 (UNTIL 1am +\$300)

SATURDAY = \$4500 (UNTIL 1am +\$300)

SUNDAY = \$3500 (UNTIL 1am +\$300)

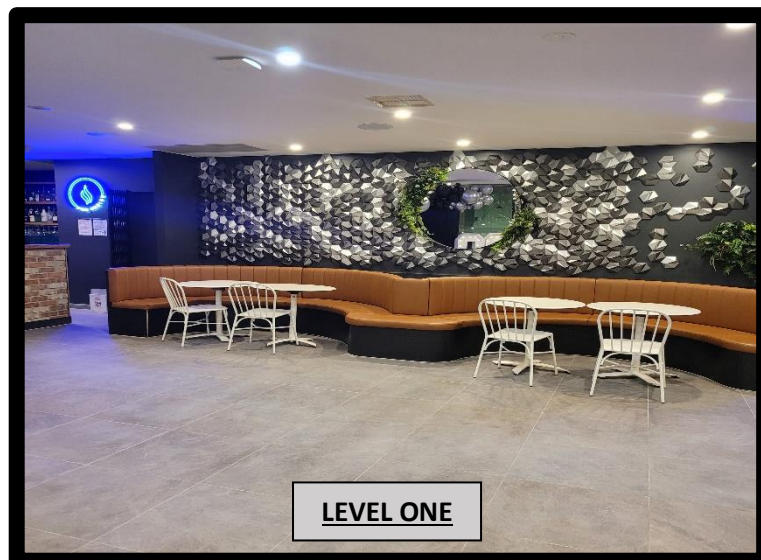
PUBLIC HOLIDAY DAY = \$4000

PUBLIC HOLIDAY NIGHT= \$5500

****Minimum Spend amounts listed must be met using your food and drink selection only.**

All other extras are NOT included in the minimum spend amount.

You will be charged the remaining amount if the minimum has not been reached.



FUNCTION PRICING

THE GLASS ROOM

MINIMUM SPEND AMOUNTS:**

DAY FUNCTION - 4 HOURS (Anytime Between 11am and 5pm)

MONDAY to THURSDAY = \$750

FRIDAY = \$1000

SATURDAY = \$1200

SUNDAY = \$1000

NIGHT FUNCTION – 4 HOURS (Anytime Between 5pm and 10.30pm)

MONDAY to THURSDAY = \$850

FRIDAY = \$1200

SATURDAY = \$1500

SUNDAY = \$1200

PUBLIC HOLIDAY DAY = \$1500

PUBLIC HOLIDAY NIGHT = \$2500

EXTRAS =

Dj – From = \$650 (per function)

Balloon Setup – From = \$250

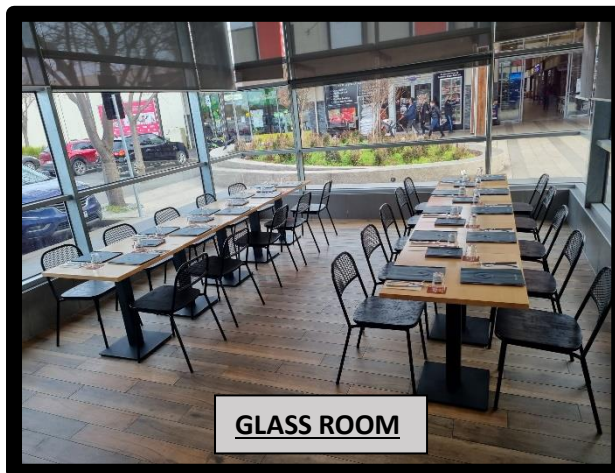
Security – Per Guard = \$275 (per function)

Photography – From = \$200 (per hour)

****Minimum Spend amounts listed must be met using your food and drink selection only.**

All other extras are NOT included in the minimum spend amount.

You will be charged the remaining amount if the minimum has not been reached.





FUNCTION FOOD MENU

Package 1 - Select 6 items \$30 Per Person

Package 2 - Select 9 items \$45 Per Person

Package 3 - Select 12 items \$55 Per Person

HOT CANAPE ITEMS

1. Mac & three cheese croquettes (V, NF)
2. Lemon Pepper Fried Calamari with confit garlic mayo. (NF, GFO)
3. (a) Mini beef, (b) chicken or (c) vegie pies, served with mango chutney. (V)
 4. Pork & beef mini sausage rolls, house relish.
 5. Southern fried chicken bites, signature sauce, pickles. (NF)
6. (a) Buffalo, (b) BBQ or (c) original flavoured - chicken wings. (NF, GF)
 7. Eggplant popcorn, pumpkin aioli (V, VG, NF)
8. Chickpea battered zucchini with pumpkin aioli and balsamic glaze. (V, VG, NF)
 9. Pumpkin and Jack cheese arancini with garlic aioli (V, NF)
 10. Parmesan, chilli & artichoke cream filled vol-au-vents (V, NF)
 11. Date, triple cheese, mint, wrapped in prosciutto (GF, NF)
 12. Angus beef sliders, pickles & house relish (NF) – (+\$2)
13. Pulled pork sliders, signature sauce & wombok slaw (NF) – (+\$2)
14. Southern fried chicken sliders, cabbage slaw, signature sauce. (NF, GF) – (+\$2)
 15. Ham, leek and thyme croquettes with jalapeno aioli (NF)
 16. Steak tartar, crostini, pico de gallo, micro herbs. (NF, GFO)
 17. Tempura fish & chips Boat, caper & lime mayo. (NF, GF)
 18. Tempura fish taco, guacamole & salsa picante. (NF)
 19. Kataifi prawns, chipotle aioli, pickle. (GF)
20. Porcini mushroom risotto, truffle oil, grana Padano. (V, VEG, GF)

Whilst we endeavour to produce products that do not contain ingredients of specified concern,
We cannot guarantee an allergen free venue. Please alert us of any intolerances or allergies.

(GF: Gluten Free, GFO: Gluten Free Option, V: Vegetarian, VEG: Vegan OR Vegan Option, DFO: Dairy Free Option, NF: Nut Free)



FUNCTION FOOD MENU

Package 1 - Select 6 items \$30 Per Person

Package 2 - Select 9 items \$45 Per Person

Package 3 - Select 12 items \$55 Per Person

COLD CANAPE ITEMS

21. Prawn Vietnamese rice paper roll, sweet & sour dipping sauce (V) (GF)
22. Chicken, smoked salmon, or vegie Susi with kewpie mayo and soy sauce. (GF, V, VEG)
 23. Chicken liver parfait with mandarin jelly and hazelnut. (NF)
 24. Pork rilette, brioche croutons, olive tapenade. (NF)
 25. Jamon wrapped cape town brie, brandy glaze apple, basil. (NF)
 26. Crispy wonton, salmon rilette, roe. (GF, NF)
 27. Porcini mushroom parfait, rice cracker, truffle aioli. (GF, V, NF)
 28. Triple cheese, rice cracker, olives. (GF, V, NF)
29. Tiger prawn, puffy seed, finger lime, rock melon on vol-au-vents.

SWEET CANAPE ITEMS

30. Almond and berry friand with double whipping cream and berry coulis. (V)
31. Lemon curd mini tartlet, whipped cream, lemon balm (GF, V)
32. Semolina pudding, passion fruit jelly, rose blossom syrup (NF, V)
33. Fudgy chocolate Brownie with whipped cream, lemon balm (GFO, V)
 34. Churros with Caramel dipping sauce.

GRAZING TABLE

1 metre table (x25 people) = \$ 550

2 metre table (x40- x 60people) = \$ 1000

3 metre table (x80 - x100 people) = \$ 1400

This will include –

assorted meats, assorted cheeses, assorted dips, assorted fruits, assorted breads and crackers, assorted grilled veggies, assorted pastries and sweets etc.

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PIZZAS – 13 INCH - (EACH)

Wood Oven Pizza **13-inch Pizza Base**

San Marzano Tomato Napoli Base Sauce (Tomato Base)

Margherita - \$18

Fior Di Latte, parmesan, basil & olive oil.

Capricciosa - \$22

Triple smoked champagne ham, Fior Di Latte, mushroom, olives.

Pepperoni - \$21

Fior Di Latte, KRC Sliced pepperoni, pickle, onion, and basil pesto.

Calabrese - \$22

Fior Di Latte, Nduja, broccolini, pickle red onion, parmesan & maple syrup.

BBQ Chicken Pizza - \$22

BBQ Chicken, bacon, caramelized onion, mozzarella cheese and bourbon BBQ sauce.

Meatlovers Pizza - \$22

Chicken, bacon, hot salami, mozzarella cheese and spanish onion.

Hawaiian Pizza - \$22

Pineapple, triple smoked champagne ham, mozzarella cheese and maple syrup.

Pescatore Pizza - \$23

Scallops, calamari, mussels, prawns, napoli, fish, Fior Di Latte and basil.

Tandoori Chicken Pizza - \$22

Tandoori chicken, napoli red onion, mushroom, mozzarella cheese, and tzatziki.

Mix Grilled Veggies Pizza - \$20

Seasonal grilled veggies, napoli, mozzarella cheese, pumpkin seed, rocket, and balsamic glaze

Gluten Free Pizza Base option available - + \$2



PIZZAS – 13 INCH - (EACH)

Wood Oven Pizza **13-inch Pizza Base**

White Cheese Sauce Base (NOT Tomato Base Sauce)

Garlic & Cheese Pizza - \$18

Confit garlic, mozzarella and wild oregano and Olive oil.

Hot Salami Pizza - \$21

Hot calabrese sliced salami, mozzarella cheese, roasted red capsicum, caramelized onion, kalamata olives and pesto.

Zucca Pizza - \$22

Semi dried tomato, pesto, maple syrup, roast pumpkin, Fior Di Latte, feta cheese, pine nut and rocket. (V, VEG, NF, DFO)

Roasted Potato Pizza - \$23

Truffle paste, roasted potato, broccolini, mozzarella cheese and rosemary. (V, VEG, NF, DFO)

Fungi Pizza - \$23

Truffle paste, Victorian seasonal mushroom, forest mushroom pickle, Fior Di Latte. (V, VEG, NF, DFO)

Chorizo and Chicken Pizza - \$22

Chorizo, chicken, caramelized onion, sundried tomato, anchovies, mozzarella cheese and pesto.

Prosciutto and Anchovies Pizza - \$22

Prosciutto, capers, anchovies, kalamata olives, Fior Di Latte, parmesan and rocket.

Gluten Free Pizza Base option available - + \$2

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DRINKS MENU*

HOUSE DRINKS:

House Spirits: \$10 (Includes - Scotch, Bourbon, Vodka, Rum, Gin,)

House Wines: \$10 (Includes - White Wine, Red Wine, Sparkling Wine)

House Beers: \$10 (Includes – Furphy on Tap & Carlton Draught + \$0.50 on Tap) (\$8 Light Beer Bottles)

Soft Drinks: \$6.50 (Includes – Coca Cola, Coca Cola No Sugar, Sprite, Fanta, Lemon Lime & Bitters, Soda Water, Tonic Water)

Juices: \$6 (Includes – Orange Juice, Apple Juice, Pineapple Juice, Cranberry Juice)

PREMIUM DRINKS:

Premium Spirits & Liqueurs: From \$11

Premium Wines: From \$12

Premium Beers: From \$12 (Includes – Tap Beer Selections & Packaged Local and Imported Beers)

COCKTAIL SELECTIONS:

Cocktails selection: From \$10

Mocktails selection: From \$10

* Prices subject to change without notice.

* Prices are for the function room – Level 1