

AUTHENTIC ROMAN PINSO FLOUR
**FLOUR
CHILD**
COCKTAIL BAR + PIZZERIA

*Functions
& Events*



Welcome

Flour Child is a fresh, innovative creation in pizza and bar culture. We've set the new standard for pizza in Australia.

We have two exclusive locations in Melbourne; the beachy and funky suburb of St Kilda and the trendy suburb of Richmond.

Flour Child surprises all who venture in, offering an experience of pizza, salumi, cheese, & of course, cocktails. The beverage range is extraordinarily large and will be sure to impress!"



CHOOSE YOUR EVENT STYLE

BANQUET DINING

Let's Eat

Choose between our delicious two - or three-course set menus, which are sure to leave your guests satisfied.

Menu options

2 course \$55pp

3 course \$75pp

Additional upgrades available

- Upgrade to include canape's on arrival or a grazing table

CANAPÉS

Cocktail Party

For a roaming-style event, a canapé menu is the perfect choice. Leave the service to us, and enjoy mingling with your guests.

6 canapés (3 cold & 3 hot) \$38pp

8 canapés (4 cold & 4 hot) \$47pp

10 canapés (5 cold & 5 hot) \$56pp

Add any dessert canapé to your cocktail package for \$5pp, per canapé.

**Minimum of 15 guests*

Additional upgrades available

- Upgrade to include a dessert canapé or a grazing table

DRINKS

Let's Cheers

Celebrate your next event in style with one of our curated beverage packages.

PACKAGES	2 hours	3 hours	4 hours
SILVER	\$45pp	\$52pp	\$62pp
GOLD	\$56pp	\$65pp	\$72pp
PLATINUM	\$64pp	\$73pp	\$82pp

**Minimum of 15 guests*

Additional upgrades available

- Upgrade to include a cocktail on arrival, selection of cocktails, premium bubbles or beer packages or top shelf spirits
- Add a selection of delicious canapès

** All beverage packages require a minimum of 2 hours and in conjunction to any food package*



BANQUET DINING

Let's Eat

Menu Options
2 course \$55pp
3 course \$75pp

Canapés on arrival upgrade

Add canapés on arrival to your banquet.
Select from our cold and hot canapé selections.

2 pieces \$8pp
3 pieces \$11pp
4 pieces \$13pp

Choose between our delicious two or three-course set menus that are surely to leave your guests satisfied

TWO COURSE MENU \$55pp

APPETISERS

SELECTION OF 2 SALUMI & 2 CHEESES
served with homemade dressing & sides, olives,
fruits, jam, pinsa romana sticks

SHARING MAIN

accompanied with chips & roquette salad

THE PARTY PINSA PIZZA

selection of 2 or 3 pinsa pizza flavours from
our main menu

OR

PASTA AMORE

(select two flavours from our main menu)

DESSERT UPGRADE + \$5pp

SICILIAN CANNOLO (v)

ricotta cream & crushed pistachio

THREE COURSE MENU \$75pp

APPETISERS (SHARING ENTRÉES)

SELECTION OF 4 SALUMI & 4 CHEESES
served with homemade dressing & sides, olives,
nuts, fruits, jam, honey, pinsa romana sticks

FRESHLY SHUCKED OYSTERS

served with shallot mignonette

BURRATA CAPRESE

'that's amore' burrata, marinated tomatoes,
basil, e.v.o oil

SHARING MAIN

(select two items from our main menu)

DESSERT

SICILIAN CANNOLO (v)

ricotta cream & crushed pistachio

OR

CLASSIC TIRAMISU

espresso, mascarpone, savoiardi, cacao

BANQUET DINING

Grazing Tables

Grazing tables are sure to impress your guests with our curated food displays to add extra flair to your next event

A fabulous addition to any sit-down dinner, our grazing stations encourage your guests to get up and mingle in a relaxed, impressive atmosphere. Select from any of the options below.

THE OYSTER CLUB

Bottomless Oysters

\$20 per person, minimum 20 guests

THE SALUMI BAR

A selection of super premium Italian cured meats, cheese, olives, jams & Pinsa Romana bread

\$19 per person, minimum 10 guests

THE CHEESE SPREAD

A selection of Australian cheeses with condiments including quince paste, nuts & lavosh

\$14 per person, minimum 10 guests

THE ITALIAN SPREAD

A selection of premium Italian cured meats & cheeses, olives, jams & pinsa romana

\$25 per person, minimum 20 guests

THE PASTA AMORE BAR

A selection of Flour Child's favourite pasta

\$22 per person, minimum 30 guests

THE PARTY PINSA PIZZA BAR

\$19 per person, minimum 15 guests

THE GNOCCHI BAR

\$22 per person, minimum 30 guests

MINI BURGER STATION

25 burgers - \$200

50 burgers - \$380

100 burgers - \$700

THE CANNOLI TOWER

Ricotta and cinnamon cream filled cannoli served with icing sugar and crushed pistachio

\$5 per person, minimum of 15 guests

TIRAMISU PARTY

A giant Italian classic, finished with custom branding, a little sparkle and plenty of party energy.

\$16 per person, minimum of 30 guests

CANAPÉS

Cocktail Party

6 canapés (3 cold & 3 hot) \$38pp
8 canapés (4 cold & 4 hot) \$47pp
10 canapés (5 cold & 5 hot) \$56pp
*Minimum of 15 guests

Add any dessert canapé to your
cocktail package
\$5pp per item

For a roaming-style event, a canapé menu is the perfect choice.
Leave the service to us, and enjoy mingling with your guests.

HOT CANAPÉS

MARGHERITA PINSA PIZZA BITES (V)
mutti tomato sauce, fior di latte, basil, e.v.o oil

WAYGU BEEF SLIDER
waygu beef, melted cheese, burger sauce, brioche

BEEF & PORK POLPETTE
hand rolled italian style meatballs, san marzano
tomato & chilli oil sauce, parmesan

FLASH FRIED KING PRAWN
chilli, parsley, confit garlic, e.v.o.o.

MAC & CHEESE CROCHETTE
macaroni, cheddar cheese, breadcrumbs, parmesan,
chilli aioli

ARANCINI ALL'ARRABIATA
boconcini, nonna's sauce, parmigiano reggiano, chilli

CHEESEBURGER SAUSAGE ROLLS
flaky pastry, burger sauce

PAN FRIED BUFFALO CACIOTTA (V)
hot chilli honey & mint

VODKA LASAGNA SKEWER
beef ragu, mozzarella cheese, bechamel, grated parmesan

COLD CANAPES

SALAMI TARTARE BITE
feline salami, shallot, cornichon, mustard, shives, egg
yok, capers & tartlet

ANTIPASTO SKEWER
chef selection cheeses & salumi's, olives, balsamic
glaze, pickles vegetables

SHUCKED OYSTER
oyster, lemon zest

PINSA BRUSCHETTA (V)
glazed cherry tomato, confit garlic,
lemon oil, thyme, balsamic glaze

PROSCIUTTO & MELONE
prosciutto, melon, mint, extra virgin olive oil,
balsamic glaze

POACHED PRAWN ROLL
fennel and celeriac remoulade, brioche roll

CHAR-GRILLED CAPSICUM (V)
eggplant & zucchini tartlet with burrata cream

MARINATED BOCCONCINI SKEWER (V)
marinated capsicum, red onion, lemon oil

MORTADELLA & BURRATINA
burratina, mortadella, pistachio, olive oil

LIMONCELLO & ARANCIA RICOTTA DIP
whipped ricotta, limoncello, orange zest, lemon
coulis, candied orange

DESSERT CANAPÉS

SICILIAN CANNOLO (V)
ricotta cream & crushed pistachio

NUTELLA CHEESECAKE BITE
lemon & vanilla biscuit, lemon curd, cream
cheese, nutella

CLASSIC TIRAMISU
espresso, mascarpone, savoiardi, cacao

DRINKS

Let's Cheers

Celebrate your next event in style with one of our curated beverage packages from our silver, gold or platinum package or chat to us about creating your own.

PACKAGES	2 hours	3 hours	4 hours
SILVER	\$45pp	\$52pp	\$62pp
GOLD	\$56pp	\$65pp	\$72pp
PLATINUM	\$64pp	\$73pp	\$82pp

**All beverage packages require a minimum of 2 hours and must be in conjunction to any food package.
Minimum of 12 guests.*

PLATINUM PACKAGE

NV Da Luca Prosecco DOC
(Treviso, Italy)

Chandon Brut
(Yarra Valley, Victoria)

Cantina Di Gambellara Pinot Grigio
(Trentino, Italy)

Cantina Di Gambellara Soave
(Trentino, Italy)

La Chablisienne Petit Chablis
(Burgundy, France)

La Belle Annee Maison Mirabeau Rosé
(Provence, France)

Petaluma Pinot Noir
(Central Otago, New Zealand)

Cantina Lavis, Pinot Nero
(Trentino, Italy)

Valpizana Toscana Rosso D'abruzzo DOC
(Tuscany, Italy)

Campo Viejo Core, Tempranillo
(Rioja Spain)

Ricasoli Baronne Chianti Classico
(Chianti, Italy)

**Corona, Asahi Super Dry, Peroni,
Asahi Soukai 3.5%, Mountain Goat Steam Ale,
Somersby Apple & Pear Cider & Soft Drinks**

GOLD PACKAGE

NV Da Luca Prosecco DOC
(Treviso, Italy)

Mudhouse Sauvignon Blanc
(Marlborough, New Zealand)

Ricasoli Baronne Chianti Classico
(Chianti, Italy)

**Asahi Super Dry, Asahi Soukai 3.5%,
Somersby Apple & Pear Cider & Soft Drinks**

SILVER PACKAGE

Yarra Burn Prosecco NV
(McLaren Vale, South Australia)

Tatachilla Sauvignon Blanc
(McLaren Vale, South Australia)

Tatachilla Cabernet Shiraz
(McLaren Vale, South Australia)

Peroni Red, Asahi Soukai 3.5% & Soft Drinks

DRINKS PACKAGE ADD ONS

Let's Cheers

We know how to make your
next event extra special.

Enhance your Silver, Gold or
Platinum beverage package choice
with our additional beverage
options from cocktails on arrival,
to bubbles and more!

Select from the options below to create a memorable event for you and
your guests!

COCKTAIL ON ARRIVAL

Select two cocktails to be served to your guests on
arrival.

*Choose from a Pornstar Martini, White Chocolate &
Watermelon Martini, Negroni, or any of the Spritzes or
Marga Bombs on our main menu.*

\$15 per person

COCKTAIL LOVERS

Select from our seasonal cocktail menu

\$25 per person, per hour - minimum 2 hours

TIME FOR BUBBLES

*Spoil your guests with a premium seasonal
selection of Champagne*

2 hours \$25pp

3 hours \$35pp

4 hours \$45pp

PREMIUM BUBBLES ON ARRIVAL

*Treat your guests to a glass of our
Premium Champagne on arrival.*

\$10 per person (one flute per person)

BUBBLES TOWER

Are you ready for that unforgettable moment?
Elevate your celebration with our signature
Bubbles Tower - a dazzling cascade of sparkling
wine to toast in true Flour Child style!

\$20 per person - minimum 30 people

PREMIUM BREWS

Heineken Silver, Stone & Wood Pacific Ale,
Kirin Ichiban, Guinness Draught

\$5.5 per person, per hour

BASIC SPIRITS

Baxter Vodka, Olmeca Reposado, Beefeater Gin,
Havana Club Rum, Ballantine's Scotch

\$12 per person, per hour

TOP SHELF SPIRITS

Belvedere Vodka, Tanqueray Gin,
Altos Plata Tequila, Chivas Regal 18 y/o

\$18 per person, per hour





Out of Office

Out of Office Party

\$99pp Minimum 10 guests | (2 hour package)

On Arrival

Selection of 2 Canapés or Salumi and Cheese board

Main

Grande Pinsa Pizza (up to 3 flavours per pizza)

OR

Pasta Amore - a selection of Flour Child's favourite pastas

Choose from one of the below drinks packages:

Pack 1 - Cocktail jugs, beer, wine and soft drinks

Pack 2 - Spirits, wine, beer and soft drinks

Upgrade your drink package:

Spirit upgrade +\$10pp

Cocktail jug upgrade + \$10pp

Cocktail on arrival + \$12pp



Private Masterclasses & Team Building Activities

Our private masterclasses combine hands-on learning and a great atmosphere to spark connection, creativity, and collaboration. Perfect for team building, client hosting, or celebrations, it's a memorable way to engage your group and share something beyond the usual function.

\$89 per person
Minimum 10 guests

CHOOSE YOUR MASTERCLASS

- Pinsa Pizza Masterclass
- Gnocchi Making Class
- Pasta Cooking Class
- Tiramisu Masterclass
- Ravioli Masterclass
- Ice Cream Masterclass

Make it boozy and add
on 2 hours of unlimited
cocktail jugs, beers,
wines and soft drinks

\$39pp





LET'S CELEBRATE

events.stkilda@flourchild.com.au

flourchild.com.au

