



ROC'S

JAM FACTORY

ROC'S JAM FACTORY PACKAGES

YOUR NEW RENDEZVOUS

Roc's is located in the heart of South Yarra inside the Jam Factory complex, and is tailored to those seeking a sophisticated venue. The stylish interior, reflecting a quintessential New York scene, compliments the Chapel Street experience.

Named after Roc Kirby, founder of Village Roadshow and a pioneer of the Australian Film & Cinema industry, Roc's Jam Factory is a bar perfect for entertaining clients and holding presentations in an environment that will indulge all your senses. Mix business with pleasure in this unique venue enjoying dishes highlighting flavours from around the globe with an array of the finest hand selected wines, beers and seasonal and fresh cocktails.

Roc's is available for Meetings and Presentation Packages catering for up to 12 in formal presentation or for larger informal conferences of up to 80 people. Venue available for exclusive hire for 80 to 130 guests and for semi-private bookings for smaller groups, minimum spend may apply.

Choose from a selection of premium beverages, canapes, sweets and savouries to create the perfect package for your next event or celebration.



ROC'S MEETING AND PRESENTATION PACKAGE

\$75 PP (inc. GST)
Monday to Friday 7am to 4pm
Minimum spend \$1,000 inc Venue Hire

Package includes

Four items from the morning/
afternoon tea menu

Two items from the lunch menu
with a side

Fresh fruit platters

Non-alcoholic beverage
service throughout

Plug and play AV

Up to 12 person formal layout

Up to 80 person informal layout

Available Monday to Friday
7am to 4pm

Experience enhancers

Premium lunch upgrade **\$10 PP**

Beverage package
upgrade **from \$20 PP P/H**

Technical support **\$100 P/H**





BEVERAGE PACKAGES

Silver package

\$50 PP for 3 hours
\$55 PP for 4 hours
\$60 PP for 5 hours

Asahi
Keeper's lager
Spearhead pale ale
White Rabbit
Napoleone cider
Red Claw sauvignon blanc
Red Claw chardonnay
Red Claw pinot noir
Red Claw shiraz
Domaine Chandon NV
Non alcoholic beverages

Gold package

\$65 PP for 3 hours
\$75 PP for 4 hours
\$80 PP for 5 hours

Asahi
Keeper's lager
Spearhead pale ale
White Rabbit
Napoleone cider
Cloudy Bay sauvignon blanc
Yabby Lake chardonnay
Yabby Lake pinot noir
Heathcote Estate shiraz
Cape Mentelle 'Trinders' cabernet merlot
Moet & Chandon
Non alcoholic beverages

Platinum package

\$105 PP for 3 hours
\$120 PP for 4 hours
\$130 PP for 5 hours

Asahi
Keeper's lager
Spearhead pale ale
White Rabbit
Two Birds golden ale
Two Birds taco
Two Birds bantam ipa
Napoleone cider
Cloudy Bay sauvignon blanc
Oakridge chardonnay
Felton Road pinot noir
Shaw and Smith shiraz
Katnook Estate merlot
Moet & Chandon
Basic spirits
Non alcoholic beverages

Basic spirits upgrade

From \$10 PP P/H

Include basic spirits in Gold or Silver package
Bacardi Carta Blanca
42 Below
Cazadores Blanco
Bombay Sapphire
Dewars White Label
Jim Beam

Welcoming drink

\$10 PP

A glass of champagne or selected cocktail for each guest on arrival

Cash bar

Guests can choose from a wide variety of beers, wine and cocktails to purchase throughout the event

Open tab

A set limit tab can be set up with a specified choice of beverages



CANAPES AND SAVOURIES

Cheese and salumi platters

From \$2 PP

Salumi

La hoguera duroc serrano **(lgo) (df)**

De palma wagyu bresaola **(lgo) (df)**

La boqueria morcon ahumado picante **(lgo) (df)**

La boqueria fuet anis **(lgo) (df)**

Quattro vicentina sopressa **(lgo) (df)**

Cheese

Le conquerant camembert **(lgo)**

Black savourine log **(lgo)**

Mauri taleggio **(lgo)**

Carles roquefort **(lgo)**

Uplands pleasant ridge reserve **(lgo)**

Fort aged comté 'la couronne' **(lgo)**

Canapes

From \$5 PP

Savoury

Peking duck spring rolls with hoisin sauce **(df)**

Prawn twisters with chilli lime mayonnaise **(df)**

Mini vegetable samosa **(v) (df)**

Beef, burgundy and mushroom mini pie

Chicken and leek mini pie

Braised oxtail, bacon and roasted vegetable mini pie

Roasted pumpkin, basil and parmesan mini pie **(v)**

Mini sausage rolls with tomato sauce **(df)**

Fried prawn and ginger dumplings with sweet soy sauce **(df)**

Fried shiitake and vegetable dumplings with sweet soy sauce **(v) (df)**

Goats cheese and tomato tart **(v)**

BBQ pulled pork vol-au-vent with horseradish cream and chives

Tomato, bocconcini, basil skewers with balsamic glaze **(v) (lg)**

Mini bruschetta **(v)**

Poached prawns with horseradish sauce **(lg) (df)**

Sweet

Chocolate caramel tartlet

Coconut cherry tartlet

Eclair

Lemon meringue

Muffin

Passionfruit tartlet

Strawberry cheesecake

Gourmet popcorn* **(lgo)**

Macaron **(lg)**

Savouries

From \$8 PP

Chicken liver pate

Chorizo and prawn skewer

Duck taco **(lg)**

Braised short rib slider

(v) vegetarian, **(lg)** low/no gluten, **(lgo)** low gluten option, **(df)** dairy free

* Nitro-popcorn upgrade available \$250 set up and \$5 PP

MORNING TEA

Devonshire tea

buttermilk scones with jam and cream

Assorted danishes

strawberry, apple and apricot

Filled croissant

croissant with ham, cheddar cheese and vine ripened tomatoes

Assorted muffins (lgo)

seasonal sweet or savoury muffins

Egg and bacon pide

turkish rolls filled with scrambled eggs and bacon

Berry parfait

yoghurt with muesli and mixed berries

LUNCH

Falafel wrap (v)

chickpea and parsley morsels, hummus, tzatziki, cucumber, tomato, parsley and cos lettuce in a flour tortilla

Chicken caesar wrap

smoked chicken breast, bacon, cos lettuce, shaved parmesan and caesar dressing in a flour tortilla

Parma wrap

crumbed chicken, napoli sauce, smoked ham, bocconcini, cos lettuce and japanese mayonnaise in a flour tortilla

Chicken caesar salad (lgo)

smoked chicken breast, bacon, cos lettuce, croutons, shaved parmesan and caesar dressing

Chicken aioli pide

turkish bread filled with chicken and aioli

Haloumi and spinach pide (v)

turkish bread filled with haloumi, fetta, ricotta and spinach

Fish tacos

tempura snapper, coleslaw, coriander, chipotle mayonnaise and lime

(v) vegetarian, (lg) low/no gluten,
(lgo) low gluten option, (df) dairy free



ADDITIONAL OPTIONS

\$10 PP

Margherita pizza

san marzano, fior di latte, basil

Diaivolo pizza

quattro vincentina sopressa, san marzano, fior di latte, chilli and rocket

Jamon pizza

la hoguera duroc serrano, fior di latte, san marzano tomatoes, basil

Fungi pizza

roasted field mushroom, caramelized onions, fort aged comte, thyme and truffle oil

New Yorker pizza

pepperoni, pork and fennel sausage, mozzarella, ricotta, parmigiano reggiano, san marzano, basil

Technical support

\$100 P/H

In house technician available for duration of function

Nitro-popcorn

\$250 set up and \$5 PP

Gourmet popcorn varieties snap frozen in liquid nitrogen for a spectacular show piece and taste sensation

Choose from:

- Rocky road
- Maple bacon cheese
- Salted caramel
- Pecan pie
- White raspberry

Minimum exclusive venue hire

Monday to Friday

7am to 4pm

\$3,000

Monday to Thursday

after 4pm

\$5,000

Friday after 4pm,

Saturday and Sunday

\$8,000

Minimum meetings and presentation booking

\$1,000 inc venue hire





AV OPTIONS

With a vast range of technical options Roc's can cater to all of your event's needs

Basic options

- Plug and Play – HDMI or VGA ports
- Microphone or lectern

Additional Options

Audio

- Selection of microphones available; lectern, handheld wireless, lapel microphone
- 3 separate speaker regions
- Spotify Premium song selection
- Live music available

Technical

- Venue supplied laptop
- Technical support for the duration of your function & pre function technical consultant

Visual

- Large multi-screen display wall: 16 x 46" screens
- 3 individual 80" video screens
- All screens able to play linked content or each play independent videos, stills or live streaming.
- 5 digital poster screens
- Access to Apple TV, Foxtel, Free-to-air TV
- Additional stage lighting

ROC'S

JAM FACTORY

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