



SUPERNORMAL



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EVENTS & PRIVATE DINING

EXPERIENCE PRIVATE DINING AT SUPERNORMAL

Supernormal welcomes guests for lunch & dinner events in our private dining room, 7 days a week. A versatile space that can be adapted for any occasion, the room can accommodate up to 40 guests for a seated event & up to 60 guests for a cocktail event.

Featuring full audio visual capabilities, a karaoke system & Bose surround sound, the private room is perfect for both corporate events and celebrations of all occasions.

Our menus highlight a collection of Supernormal favourites alongside great sharing dishes & cocktail party canapés.



SEATED EVENTS

Dining at Supernormal is all about sharing great food & wine in a relaxed setting. We translate this experience in our private dining room by offering shared banquet menus. For a seated lunch or dinner, please select from the following menu options:

BANQUET 1 - 95 PER PERSON

Szechuan pickled vegetables
Nori cracker, seared tuna, bonito
Korean rice cakes, sesame, sweet chilli

Autumn leaf salad
Prawn & chicken dumplings

Slow-cooked lamb shoulder, truss tomato,
Yuxiang sauce & crispy garlic
served with
Steamed Japanese short grain rice
Shredded cabbage, cumin seeds, ginger & mint

Peanut butter parfait, salted caramel
& soft chocolate

BANQUET 2 - 120 PER PERSON

House-made kimchi, garlic chive & mussels
Nori cracker, seared tuna, bonito
Korean rice cakes, sesame, sweet chilli

New England lobster roll
Autumn leaf salad
Prawn & chicken dumplings

Choice of:
Gippsland striploin, roast kimchi & spring onion
served with
Cos heart, perilla vinaigrette
OR
Slow-cooked lamb shoulder, truss tomato,
Yuxiang sauce & crispy garlic
served with
Steamed Japanese short grain rice

Peanut butter parfait, salted caramel & soft
chocolate

BANQUET 3 - 150 PER PERSON

House-made kimchi, garlic chive & mussels
Korean rice cakes, sesame, sweet chilli
Selection of local seafood on ice

New England lobster roll
Heirloom tomatoes, blackened Turkish
peppers, tamarind
Prawn & chicken dumplings

Blue Eye, Japanese soy, preserved vegetables
Grilled Wagyu, roasted kimchi & spring onion
served with
Cos heart, perilla vinaigrette

Choice of:
Peanut butter parfait, salted caramel
& soft chocolate
OR
Coconut sago, mango sorbet, ginger granita

CANAPES ON ARRIVAL

4 items, served for the first hour -
30 per person:

Cucumber, dashi cream, furikake
Trout roe, brioche & nori
Spanner crab, lettuce heart & sesame
grilled wagyu, aged soy

ADDITIONS

Sydney Rock oysters	6ea
Shark Bay scallops, nori butter	8ea
Spencer Gulf prawns, fermented chilli	9ea
New England lobster roll	23ea
Duck Bao, vinegar & plum	4pc 32

PREMIUM ADDITIONS

Local seafood selection on ice	55
Southern Rock lobster 1kg	MP
Whole fish, burnt butter dashi	MP



STANDING EVENTS

For cocktail celebrations & networking events, favourites of the Supernormal menu are customised into smaller bites alongside more substantial canapés. Choose from the below selections & explore our additional suggestions to enhance your next cocktail party.

CANAPÉ MENU 1 - 55 PER PERSON

Sydney rock oyster
Seared tuna cracker, bonito
Fried shiitake, fermented chilli
Twice cooked duck bao, cucumber & plum sauce
Prawn & chicken dumplings
Seasonal meringue

CANAPÉ MENU 2 - 80 PER PERSON

Sydney rock oyster
Spanner crab, lettuce heart & sesame
Beef tartare, fragrant chilli oil
Seared tuna cracker, bonito
Fried shiitake, fermented chilli
Twice cooked duck bao, cucumber & plum sauce
Prawn & chicken dumplings
Grilled Wagyu, black bean
Seasonal meringue

ENHANCEMENTS

Trout roe, brioche & nori	9ea
Spring bay mussel, miso escabache	7ea
Torched scallop, daikon, yuzu	8ea
Beef tartare, fragrant chilli oil	6ea
Fried chicken, home made kimchi	8ea
New England lobster roll	23ea





A YUNIKU NA SELECTION

from 300 per guest

BESPOKE BANQUET MENU

A personalised banquet menu features some favourites from the Supernormal menu as well as seasonal additions such as West Australian crayfish, Moreton Bay bugs, Port Phillip Bay scallops, and so much more.

TAILORED BEVERAGE OFFERING

Our beverage team will design the perfect beverage progression with your group's tastes and experience in mind.

Interested in a whisky masterclass?

Stalwart supporter of Australian wine icons?

Eager to learn more about sake?

From your arrival drink to your encore performance, we have you covered.



THE WARM UP

Free-flowing for the first hour of your event

NV M.Haslinger et Fils Champagne Fra	60pp
NV Louis Roederer 'Collection 244' Champagne Fra	85pp
2016 Pol Roger Champagne Fra	105pp

BY THE BOTTLE

Sake

Melbourne Sake, Melbourne Vic	115
Stella, Ibaraki Japan	225
Kobayashi 'Houou Biden', Tochigi Japan	280
Kenbishi 'Kuromatsu', Nada Japan	160

Yuzushu & Umeshu

Heiwa yuzushu 'Tsuru-ume' 720ml	105
Saito yuzushu 'You's Time Light' 1800ml	185
Ota 'Dokan' umeshu, Shiga Japan	102
Heiwa 10yo umeshu 'Furu-Tsuru Ume' 720ml	164

COCKTAILS

SN Martini

Tanqueray gin, sake, kombu 22

Long Peddler

McHenry sloe gin, bitter lemon, tonic 20

Piñata

Don Julio tequila, pineapple, jalapeño, sage 26

Negroni

Tanqueray gin, Campari, sweet vermouth 24

Paloma

Don Julio tequila, pink grapefruit, lime 22

Time & Tide Old Fashioned

Johnnie Walker whisky, black tea, teapot bitters 24

Espresso Martini

Single origin coffee, Australian grain Spirit 24



BEVERAGE PACKAGES

Simplify your selection by choosing from one of our carefully considered wine packages.

PACKAGE 1

2 hrs/50pp 3 hrs/60pp 4hrs/65pp

Mainegra Cava
Peñedes Esp

Torzi Matthews 'Frost Dodger' Riesling
Eden Valley SA

Monte Guelfo Chianti Sangiovese
Tuscany Ita

PACKAGE 2

2hrs/65pp 3hrs/75pp 4hrs/80pp

Alpha Domus 'Cumulus' Blanc de Blancs
Hawkes Bay NZ

Weathercraft Pinot Gris
Alpine Valleys Vic

Allies 'Assemblage' Chardonnay
Mornington Peninsula Vic

Fighting Gully Road Rosé
Riverland SA

Celeste 'Dixons Creek' Pinot Noir
Yarra Valley Vic

Eaststone Shiraz
Heathcote Vic

PACKAGE 3

2hrs/80pp 3hrs/90pp 4hrs/100pp

Barringwood 'Tasmania Cuvée' Sparkling
Tamar Valley Tas

Parish Vineyard Riesling
Coal River Valley Tas

Jean Defaix Petit Chablis
Burgundy Fra

Fairbank Rosé
Central Victoria

Precipice Pinot Noir blend
Yarra Valley Vic

Torbreck 'Hillside' Shiraz blend
Barossa Valley SA

ZERO-ALCOHOL PACKAGE

2 hrs/35pp 3 hrs/45pp 4hrs/50pp

Rome with a View - Lyre's Italian Spritz, blood orange, lime

Yuzu Highball - salted grapefruit, elderflower, soda

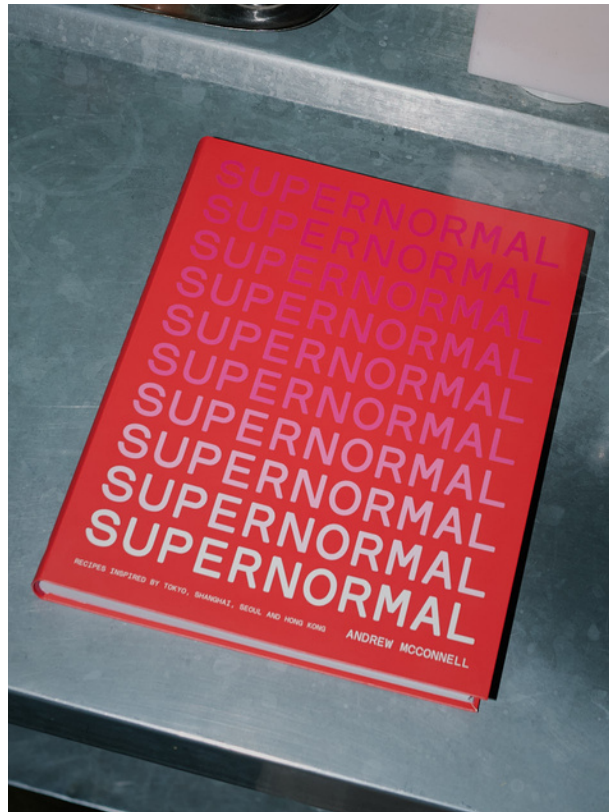
NON #5 Lemon Marmalade & Hibiscus 120ml

Molly Rose 'Citra Citra' Citrus IPA (0.5%)

NV Leitz Riesling 'EINS-ZWEI ZERO' (0.00%)

2021 Plus + Minus Rosé (0.5%)

*All alcohol beverage packages include a selection of seasonal beer, basic soft drinks & juice



PERSONALISE THE EXPERIENCE

Our events team will work with you throughout the planning process & can provide advice on some simple additions & gift ideas to ensure your next event is a memorable occasion.

FLORAL

Whether it be seasonal arrangements placed along the table or a feature floral installation, our boutique floral partner Flowers Vasette, can create something truly remarkable for your event.

Flowers Vasette has long been recognised as a Melbourne retail icon, drawing on unique flowers, props and sculptural arrangements - they have the resources and expertise to create virtually anything.

CAKES

Every celebration, no matter the size, is deserving of a decadent conclusion. The ceremonial wedding slice, a joyful smile following a birthday song, or an exuberant congratulations - let us take care of the grand finale for your event.

Our cakes are made to order and delivered to your event directly, so you can revel in the festivities.

- Chocolate Mousse
- Pistachio & Raspberry
- Coconut Layer

KARAOKE, AV & LIGHTING

A complementary addition to any celebration, our built-in system features hand-held microphones & a catalogue of over 32,000 songs.

The space comes equipped with a 52" LCD screen & Bose audio suitable for presentations & slideshows.

GIFTS

Send your guests home with a little bit of Supernormal. Choose the perfect keepsake from the selection below:

Chocolate Pocky	2
Pumpkin seeds	7
Supernormal cookbook	45
Supernormal x Applewood gin	75
Shotoku beer glass pair	65
Supernormal gin & Supernormal cookbook	
Gift bundle	110

TERMS & CONDITIONS

AVAILABILITY & TIMING

Supernormal's Private Dining Room is available for hire lunch & dinner, 7 days a week.

Events held in the Private Dining Room are booked from 12pm to 4.30pm for lunch and from 6pm until midnight for dinner.

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EVENT INCLUSIONS

All events that meet the required minimum spend on food and beverages include staffing, standard linens, standard cleaning, WIFI, background music, AV with microphones, karaoke & printed menus for each guest. Please note that event pricing does not include styling, parking, or external equipment hire.

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FOOD & BEVERAGE PRICING + MENUS

All food and beverage prices quoted include GST. A surcharge of 15% applies on Public Holidays.

The menus that appear in this pack are samples of seasonal menus and subject to change. The week prior to your event, we provide you with final food and beverage menus. Last minute changes may occur due to availability of ingredients.

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MINIMUM SPEND

The minimum spend as outlined in your quotation or email corresponds with hire, and differs according to the time year, day of week and service time. This can be met across food & beverage. Should the minimum spend not be reached, the remainder will be charged as a room hire fee. All other costs incurred by you and your use of the venue are your responsibility.

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DIETARY CONSIDERATIONS

Menus are designed in consideration of dietary requirements of the majority of your party. We are dedicated to accomodating dietary requirements with prior notice. Please advise such requirements at least four days prior to your event.

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DEPOSIT

To secure your event, we require you to pay a deposit of \$500, and sign an acceptance of our Terms & Conditions. The deposit would be deducted from the final amount on the day of your event. In the instance of cancellation of the event by the venue, the venue will refund any amounts paid by the guests at the date of such cancellation.

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FINAL INVOICE

Final numbers are required 48 business hours prior to the event. This is the number of guests that the venue will prepare for, staff and subsequently charge for on the day. Should numbers decrease within this 48 hour period, the final charge for food and beverage will be based on the number of guests confirmed, not the amount of guests attending on the day. The venue does not accept payment post-event.



ENQUIRIES

To discuss your next event or celebration,
please get in touch with the team:

INFO @ SUPERNORMAL.NET.AU

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