

**285-287 COVENTRY ST
STH.MEL 3205
9690 2688 IG@CHERIEATERY**



EVENTS

**ALL DAY EATERY
& PATISSERIE.**

**CHERI IS YOUR INVITATION
TO EAT AND DRINK ALL
THINGS EUROPEAN.**

Chéri

**HAVE AN UPCOMING SPECIAL EVENT?
WE KNOW A THING OR TWO ABOUT THROWING A GREAT PARTY.**

**WITH DEDICATED EVENT SPECIALISTS AND A RANGE OF
SPACES AND PACKAGES, CHÉRI IS YOUR PERFECT EVENT
VENUE IN SOUTH MELBOURNE. HERE TO MAKE
YOUR NEXT OCCASION TRULY MEMORABLE.**

Chéri



GROUP MENU

SHARED MENU
2 COURSE, 70PP
3 COURSE, 85PP



TO START

House baked 72 hour focaccia
w. whipped ricotta, chives + olive oil

Warmed mount zero olives

Mr Cannubi mortadella

Wagyu bresaola

Aged gouda

Roman artichokes

Jardinera

MAINS

Slow roasted lamb shoulder w. salsa verde

Roast free range chicken w. sauce dragoncello

Steak tagliata w. rocket, red onion + parmigiano

Baked king salmon w. caper + lemon vinaigrette

Slow roasted eggplant w. vodka sauce,
white beans + basil

Ricotta gnocchi w. young peas, stracciatella
+ broad bean leaf verde

STONE BAKED PIZZAS

Pizza con tomate, confit garlic, capers, burrata

Potato pizza, smoked bocconcini,
aged provolone, rosemary

SIDES

Cheri caesar salad

Season green leaves w. mustard vinaigrette

Mediterranean chop salad

Broccolini w. zaatar yoghurt, preserved lemon + Aleppo

Roast potatoes w. garlic + rosemary

Fries w. truffled aioli

DESSERTS

Lemon ricotta cannoli

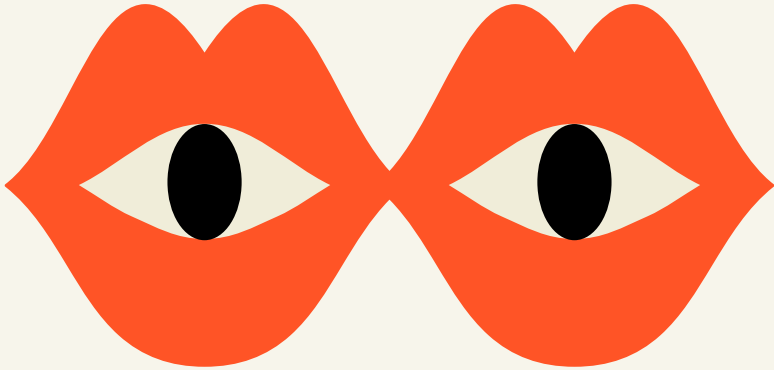
Vanilla custard donuts

COCKTAIL MENU

3 HRS, 65PP
4 CANAPES,
1 SUBSTANTIAL,
1 BOWL

4 HRS, 80PP
5 CANAPES,
2 SUBSTANTIAL,
1 BOWL

5 HRS, 95PP
6 CANAPES,
2 SUBSTANTIAL,
2 BOWL



COLD CANAPES

Coffin bay oyster/classic mignonette DF GF

Heirloom tomato + goat curd tart V GF

Roasted beetroot/gorgonzola dolce
/ candied walnut / buckwheat blini V

Smoked salmon /crumpet/ whipped
cream cheese / finger lime GF

Spiced prawn + avocado salad éclair
/ salmon roe / dill crème fraiche

roasted beef carpaccio / horseradish
/ fried cape / cape seed toast GF

WARM CANAPES

Mozzarella arancini/tomato/dried black olive V

Halloumi + spinach spring roll/cumin labne V

Spiced Lamb fattaya / chickpea + preserved
lemon hummus

Pork + Fennel Sausage Roll/pickle relish

Chicken Empanada/green goddess/jalapeno

Beef burgundy + mushroom pie / tomato relish

SUBSTANTIALS

Triple cheese mini piadina V GF

Battered market fish / fries
/ Tartare mayonnaise DF GF

Classic beef burger slider/ milk bun GF

Chicken cotoletta / cabbage slaw / focaccia

SUPPER BOWLS

Handmade potato + ricotta gnocchi
/ broad bean leaf verde / peas V GO GF

Slow roasted lamb shoulder/ancient grain
salad / pomegranate/grape DF GF

Italian Hunters chicken / rice pilaf /olives GF

Over night braised wagyu beef / cheese
polenta / rosemary pangrattato GF

SWEET CANAPES

Lemon curd tart/toasted meringue GF

Raspberry donuts V GO GF

Salted caramel brownie/crème fraiche

Fresh fruit cups GF

THE BAR MENU

CLASSIC RANGE

3 HOURS - \$65PP
4 HOURS - \$75PP
5 HOURS - \$85PP
6 HOURS - \$95PP

SIGNATURE RANGE

3 HOURS - \$65PP
4 HOURS - \$75PP
5 HOURS - \$85PP
6 HOURS - \$95PP

CLASSIC RANGE

1x Sparkling Wine	NV Villa Fresco Prosecco
1x White Wine	2023 Reschke R-Series Pinot Gris
1x Red Wine	2021 Reschke R-Series Shiraz
1x Beer	Mountain Goat Steam Ale
1x Light Beer	Asahi Soukai
Non Alcoholic	Assorted Soft Drinks & Juices Sparkling Water Tea & Filter Coffee

SIGNATURE RANGE

Upgrade for \$10.00 per person

1x Sparkling Wine	NV Paul Louis Blanc de Blancs
2x White Wines	2022 Mahi Sauvignon Blanc 2023 Wood Park Pinot Gris
1x Rose	2022 Artea Rose
2x Red Wines	2021 Levant by Levantine Hills Pinot Noir 2021 Three Dark Horses Shiraz
2x Beers	Mountain Goat Steam Ale Asahi
1x Light Beer	Asahi Soukai
Non Alcoholic	Assorted Soft Drinks & Juices Sparkling Water Tea & Filter Coffee

Menu subject to change pending seasonal availability

THE BAR MENU

PREMIUM RANGE

3 HOURS - \$75PP

4 HOURS - \$85PP

5 HOURS - \$95PP

6 HOURS - \$105PP

PREMIUM RANGE

Upgrade for \$20.00 per person

1x Sparkling Wine	2021 Leeuwin Estate Sparkling
2x White Wines	2023 Wood Park Pinot Gris 2023 Paringa Estate Peninsula Chardonnay
1x Rose	2023 Port Phillip Estate Selasso Rose
3x Red Wines	2021 Narkoojee Pinot Noir 2020 Rob Dolan Casa di Rossa Sangiovesere 2022 Three Dark Horses Shiraz
3x Beers	(choice of) Mountain Goat Steam Ale Asahi Super Dry Peroni Nesturo Azzuro Stone & Wood Pacific Ale
1x Light Beer	Asahi Soukai
Non Alcoholic	Assorted Soft Drinks & Juices Sparkling Water Tea & Filter Coffee

Menu subject to change pending seasonal availability

THE SPARKLE

FANCY A CHAMPAGNE OR ELDERFLOWER FIZZ ON ARRIVAL?
MAKE YOUR EVENT SPARKLE WITH OUR BEVERAGE EXTRAS

ON ARRIVAL

One glass per person, served on arrival.
Charged by the bottle opened.

CHAMPAGNE

\$100 Per Bottle

SPARKLING

\$60 Per Bottle

SPIRIT STATION

Keep spirits high with our spirit cart including a Terrace Bartender, premium glassware, garnishes and four varieties of Gin and Whiskey (4 bottles in total)

\$850

CHÉRI COCKTAILS

PAMPELLE SPRITZ 18

Pampelle, Rose, Grapefruit, Soda

ELDERFLOWER SPRITZ 18

Elderflower, Cucumber, Prosecco, Soda

LIMONCELLO MARGARITA 22

Tequila, Limoncello, Lemon

BEVERAGES ON CONSUMPTION

Contact our Events Team to explore this option for your celebrations

Menu subject to change pending seasonal availability



Chéri
TRADING AT
285-287 COVENTRY ST
STH. MEL 3205



VENUE DETAILS

EXCLUSIVE

150 SEATED
300 COCKTAIL

COURTYARD

64 SEATED
100 COCKTAIL

PATISSERIE

80 - 100 SEATED

ALFRESCO

16 SEATED

BOOTHS

36 SEATED

DINING ROOM

54 SEATED

FAQ

PRICING?

Pricing is valid until 30 June 2025. For all events after 1 July 2025, please allow for an approximate 3-5% price

PUBLIC HOLIDAYS?

Public Holiday dates do incur a 15% surcharge on the total event cost

PAYMENT

To secure your date, a signed contract and deposit (25% of the minimum food & beverage spend plus venue hire) are required within seven days of the invoice date. A deposit schedule outlining the installment payments will be included in your contract.

WHEN DO WE NEED TO CONFIRM NUMBERS?

Final guest numbers and dietary requirements are due 14 days before your event date, so we can settle your Final Pre-Event Invoice seven days prior to the event.

IS THIS THE MENU WE'LL BE HAVING?

We keep our menus up to date, but if you're booking months in advance it's likely to change with the seasons, your menu will be confirmed around 10 days out from your event.

DO YOU CATER FOR DIETARIES?

All dietaries can be catered for with advanced notice. Our events team are happy to tweak your menu to include a la carte favourites.

CAN I BRING A CAKE?

We offer gelato cakes from Pidapipo, or you can BYO a cake for \$35 cakeage.

CAN I PLAY MY OWN MUSIC?

Sure, the cellar has a built in record player or the sound system connects via headphone or iPhone.

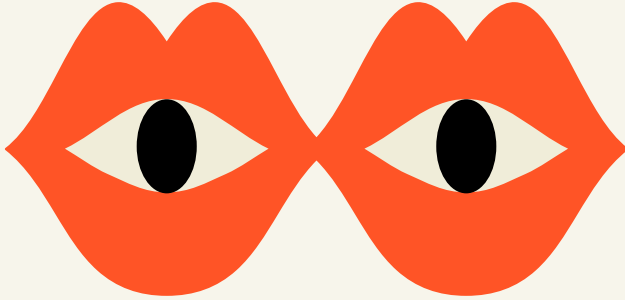
**I'M READY TO BOOK,
WHO DO I CALL?**

**CHERI.COM.AU
EAT@CHERIEATERY.COM.AU
9690 2688**

**CHERI
STH MELB**

**ALL DAY
EATERY**

**SAVOURY
AND SWEET**



**285—287
COVENTRY ST**

**STH.MEL
3206**

**9690 2688
IG@CHERI**

DARLING GROUP

**CHERI HIGHER GROUND TERRACE TOP PADDOCK KETTLE BLACK TOKEN
DARLING DUNDAS & FAUSEETT BAMBU STRINGERS**