

SMITH & DAUGHTERS

EXCLUSIVE EVENTS AND GROUP DINING

Great food, done well, that just happens to be plant-based.

107 CAMBRIDGE STREET, COLLINGWOOD VIC 3066

THE DINING ROOM.

Smith + Daughters is located in the former factories and warehouses of Foy & Gibson, at 107 Cambridge Street.

No matter the occasion, whether it be a birthday, graduation, wedding reception or office party, Smith + Daughters is available for up to 80 guests.

Our restaurant is available for exclusive hire as well, which is subject to a minimum spend requirement.





OUR MENU.

Our menu is a constantly evolving body of work, that draws from traditional mediterranean, middle eastern and classic french cuisine.

The heart of our open-plan kitchen is our one-of-a-kind wood fired oven, from which many of our dishes emerge.

Our menus are designed in the spirit of shared-plates and group dining.

If you're after something truly unique, our Head Chef will work with you to create a one-off menu personalised to your tastes and needs.

\$95 PER PERSON
3 COURSE SAMPLE SET MENU

Entree

Remi's patch sugarloaf cabbage, cafe de paris butter sauce, house mustard, savory granola

Main

S&D Steak, fermented peppercorn sauce, hand cut fries, Aioli

Sides

Butter poached heirloom potatoes, chilli hollandaise
House salad

Dessert

S&D Tiramisu





\$120 PER PERSON 4 COURSE SAMPLE SET MENU

Starter

Hot pickled oyster mushrooms, ricotta, ulfa chilli bruschetta

Entrees

Ceviche, fermented ginger & turmeric, radish, ALTO oil

Chicken Coxinhas

Main

Reginette con Salsiccia Ragù, fermented chilli, braised sausage,
bay leaf, kale

Sides

House salad

BBQ heirloom squash, pine nut & crispy shallot umami oil,
pickled radish, fat hen

Dessert

Tiramisu

BEVERAGE PACKAGES.

Our team has curated a concise and distinctive beverage menu that showcases our passion for great drinks and championing the outliers and the overlooked.

Our wine menu leans more towards the old world, with an emphasis on Spanish and French wines, while also featuring Australian winemakers who are doing things a bit differently, or who have adopted old world methodology and put their own spin on it.

Our cocktail menu is ingredient lead, often twisting the iconic archetypal cocktails as the seasons change.

It's here that we aim to work with local distilleries and producers to make the most of Australian botanicals.





PACKAGE 1

Selection subject to change

2 Hours \$85 / \$100 with cocktail on arrival per person

3 Hours \$125 / \$140 with cocktail on arrival per person

SPARKLING

NV Vallformosa 'MVSA' Cava, Penedes, Spain

WHITE

2022 Domaine de Bel-Air Beaujolais Blanc, Beaujolais, France

RED

2022 Koerner 'La Korse' Red Blend, Clare Valley, Australia

Pale Ale & Lager from Molly Rose
Non-alcoholic and soft drinks available

Beverage Packs will run for a minimum of 2 hours from your event start time. Our team can work with you to curate the perfect menu. The above are sample menus only and will be subject to change.

Should you have any guests who require non-alcoholic beverages, we will be happy to curate suitable options.

Arrival cocktails can be tailored to your needs from our list, or we can create one off creations just for your event.

PACKAGE 2

Selection subject to change

2 Hours \$105 / \$120 with cocktail on arrival per person

3 Hours \$145 / \$155 with cocktail on arrival per person

SPARKLING

NV Champagne Dehours Grande Reserve Brut, Marne Valley, Champagne

WHITE

2022 Ten Minutes by Tractor 10X Chardonnay, Mornington Peninsula, VIC

RED

2021 Bodegas Pirineos 'Principio' Moristel, Somontano, Spain

Pale Ale & Lager from Molly Rose

Non-alcoholic and soft drinks available

Beverage Packs will run for a minimum of 2 hours from your event start time. Our team can work with you to curate the perfect menu. The above are sample menus only and will be subject to change.

Should you have any guests who require non-alcoholic beverages, we will be happy to curate suitable options.

Arrival cocktails can be tailored to your needs from our list, or we can create one off creations just for your event.





A MOMENT TO REMEMBER.

Our sister venue right next door, Smith + Deli, have the very best plant-based cakes available, curated for the perfect celebration.

Sample flavors:
Chocolate, Vanilla, Red Velvet, GF Chocolate

Sizes:
Small: 4 to 6 people
Medium: 8 to 10 people
Large: 12 + people

Full details of cake ordering and customization
can be provided upon request.

*Please note that we require at least 72 hours notice for our team
to create the perfect cake for your event.*

TERMS & CONDITIONS

MINIMUM SPEND

A minimum spend is required for your event. Any expenses incurred above the minimum spend will be charged accordingly and added to the final bill at the completion of your event.

BOOKING STATUS

Enquiry only, we are currently not holding a reservation for your event, so availability cannot be guaranteed. Please contact the Reservations team to proceed, your reservation is secured once we have received your credit card details and a deposit has been paid.

DEPOSIT

50% of the agreed event fee is payable to secure your reservation. We will be in touch prior to your event for payment of the remaining 50%.

SURCHARGE

All credit card payments will incur a 1% processing fee. A 15% surcharge on the entire bill is applicable on Public Holidays, and a 10% surcharge on Sundays.

FINAL PAYMENT The full bill is to be paid at completion of your event. Please note that we do not invoice clients after the event and payment must be made in full at the conclusion of your event.

RESPONSIBLE SERVICE OF ALCOHOL

Smith + Daughters is a fully licensed premises, please let us know if minors are attending. We are committed to, and bound by, the responsible service of alcohol. Intoxicated guests will not be served. It is a requirement by law that any intoxicated persons are removed from licensed premises.

CANCELLATION POLICY All cancellations must be received in writing:

- Cancellations 60 days prior to your event will be refunded in full less a \$100 admin fee and credit card surcharges.
- Cancellations within 60 days of your event will forfeit the deposit.
- Cancellations within 14 days prior to the event will incur 100% of the minimum spend being forfeited.

DAMAGES & DECORATIONS

The client is financially liable for any damage to restaurant property, fixtures or fittings by their own actions or that of their guests, contractors or sub contractors. Nothing is to be fixed to the property. All decorations are to be removable. Items left behind must be collected within 48 hours of the conclusion of the event as we will not accept responsibility for items remaining on the premises after this time.

DELIVERY OF GOODS

We will only accept delivery of goods on the day of the function unless prior arrangements have been made and approved in writing. We accept no responsibility for damage or loss of merchandise, equipment or personal articles left in the restaurant prior to, during or after a function.

CONTACT US

(03) 9123 1712 - or email us at events@smithanddaughters.com

If you have any questions or wish to speak with a team member please submit an event enquiry, and our team will contact you shortly.

We look forward to creating the perfect event with you at Smith + Daughters.



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