



Cutler & Co. Exclusive Events

Curated Events at Cutler & Co.
and Walsh Street Private Dining

Cutler & Co.



Cutler & Co. Dining Room

Cutler & Co. Dining Room is located in an old metal works factory on Gertrude Street, Fitzroy. Opened in February 2009 by Chef Andrew McConnell, the restaurant reflects his passion for exceptional produce and memorable dining experiences.

From an intimate birthday celebration to a grand wedding, christening or corporate lunch or dinner, Cutler & Co. can cater for your individual needs. We will work with you on a unique menu specific to your event and the advice of our sommeliers will ensure the perfect wine match.

The restaurant is available for exclusive hire for lunch or dinner, seven days a week.

Cutler & Co. Dining Room is a versatile space that can be tailored to suit both corporate functions and private celebrations of varying sizes with a capacity of 80 guests for a sit down event, or 140 guests for a cocktail style event.

Seating up to 40 guests, our private dining room is ideal for business dining or personal celebrations. Elegantly partitioned by floor to ceiling metal and glass archways, the dedicated private space can be closed off for ultimate privacy, or the doors can be left open for those that wish to be absorbed in the atmosphere of the dining room.

Beverage can be offered on consumption or as a package designed with your preferences in mind.

Our experienced events team can meet with you personally to guide you through your function. We would be delighted to host your next occasion and look forward to hearing from you.

Cutler & Co.

EVENTS AT CUTLER & CO.

Cutler & Co. offers a classic three course menu, four course menu and our seasonal Chef’s Selection degustation menu. Your menu can be customised to your event with additional items listed on the following page.

For any further information regarding your menu options, please do not hesitate to be in touch with our events team.



3 COURSE MENU
\$100 PER PERSON

Guests are served an individually plated entrée, main and dessert. Your guests have a choice from two options on the day.

ENTRÉES

Please select two

Jerusalem artichokes, whipped pine nut & pickled pear

Duckfish crudo, pickled radish, fresh wasabi, salmon roe & cream

Grilled calamari, oyster sauce, cucumber & lemon verbena

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MAIN COURSE

Please select two

Mushroom pithivier, aged Comté, salt baked celeriac & fine herbs

Milk fed veal rack, sweetbreads, macadamia cream & maple

Steamed rock flathead, dashi sauce, mussels, leek & seaweed

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DESSERTS

Please select two

Chocolate délice

Citrus vacherin, crème fraîche & lemon verbena

Apple confit terrine, burnt butter ice cream, oat biscuit

4 COURSE MENU
\$130 PER PERSON

Guests are served a pre-selected first & second course with a choice of main course and dessert on the day.

FIRST COURSE

Jerusalem artichokes, whipped pine nut & pickled pear

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SECOND COURSE

Please select one

Duckfish crudo, pickled radish, fresh wasabi, salmon roe & cream

Grilled calamari, oyster sauce, cucumber & lemon verbena

–

MAIN COURSE

Please select two

Mushroom pithivier, aged Comté, salt baked celeriac & fine herbs

Milk fed veal rack, sweetbreads, macadamia cream & maple

Steamed rock flathead, dashi sauce, mussels, leek & seaweed

–

DESSERTS

Please select two

Chocolate délice

Citrus vacherin, crème fraîche & lemon verbena

Apple confit terrine, burnt butter ice cream, oat biscuit

CHEFS SELECTION DEGUSTATION
\$150 PER PERSON

Our signature seasonal degustation menu.

Duckfish crudo, pickled radish, fresh wasabi, salmon roe & cream

WA marron, grilled cos & fermented cabbage

Dry aged duck breast, quince, liquorice & mead sauce

Jerusalem artichokes, whipped pine nut & pickled pear

Roast suckling pig, sweet & sour onions

Desserts!

*We accommodate for all dietary requirements and allergies.
All dishes are subject to seasonal change and availability.*

TAILOR YOUR MENU

Customise your menu with additional shared dishes, arrival canapés, fresh seafood or a curated cheese platter.

Our events team are happy to speak with you and assist in creating a custom menu for your event.

LARGER DISHES TO SHARE

Substantial main dishes designed to be shared, served with seasonal sides.

- DRY AGED 1.1KG O’CONNOR RIB-EYE
Seared on the wood grill & carved to share
- SALT BAKED CHICKEN
Corn fed chicken, salt baked and served with bacon wrapped leg
- SUCKLING PIG
Roast 1/4 of suckling pig with your choice of fore or hind quarter

Prices vary dependent on your party size and menu selection.

ADDITIONAL ITEMS

A selection of optional additions to tailor your menu to your event.

- ARRIVAL CANAPÉS
Your guests enjoy time to mingle with a drink and our chef’s selection canapés upon arrival
\$20 per person
- OYSTERS
The best oysters of the day, served with mignonette and lemon cheek
\$ market price
- FRUITS DE MER
A platter of daily seafood presented on crushed ice, accompanied by traditional condiments
\$38 per person
- MEATSMITH CHARCUTERIE
A selection of artisanal cold cuts & delicatessen products from our speciality butcher, Meatsmith
- CHEESE COURSE
We offer a variety of cheeses sourced and matured by our cheesemonger
\$18 per person



STANDING EVENTS

We cater for cocktail style events for up to 140 guests. Our canapé menu can be tailored to your event, with a selection of roaming canapés, and plated substantial dishes.

Additionally, your guests can graze on speciality Meatsmith charcuterie, a curated cheese selection, freshly shucked oysters or seasonal fruits de mer.



\$90 per person

CANAPES

- Parmesan, celery & bottarga
- Ortiz anchovy on toast
- Confit tuna belly & chorizo crostini
- Donuts, sour cream & salmon roe
- Cheese biscuit, fromage blanc & porcini
- Asparagus tart, scallop & chives

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SUBSTANTIAL CANAPES

- John Dory, seaweed butter & eggplant
- Grilled beef short rib, parsnip & parsley

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SWEET

- Pistachio macaron
- Chocolate tart, cultured cream

*We accommodate for all dietary requirements and allergies.
All dishes are subject to seasonal change and availability.*

ADDITIONAL GRAZING ITEMS

A selection of items which can be displayed for your guests to graze.

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OYSTERS

The best oysters of the day, served with mignonette and lemon cheek

–

FRUITS DE MER

A platter of daily seafood presented on crushed ice, accompanied by traditional condiments

–

MEATSMITH CHARCUTERIE

A selection of artisanal cold cuts & delicatessen products from our speciality butcher, Meatsmith

–

CHEESE SELECTION

We offer a variety of cheeses sourced and matured by our cheesemonger

Prices vary dependent on your party size.

ADDITIONAL CANAPES

ADDITIONAL CANAPE

- \$7 per person

ADDITIONAL SUBSTANTIAL CANAPE

- \$16 per person

BEVERAGE PACKAGES

Make your selection easy by choosing from one of our classic beverage packages. Alternatively our experienced sommelier can help you craft the perfect drinks selection to complement your choice of menu.

Below is a sample of our most popular beverage package. All of our beverage packages include mineral water, tea & coffee, beer and soft drinks.

1 sparkling, choice of 2 white wines and 2 red wines
Mineral water, 1 heavy beer, 1 light beer, soft drinks, tea & coffee

NV	Delamere Vineyards	Northern Tasmania
2016	Gold Sounds Riesling	Clare Valley SA
2015	Mahi Sauvignon Blanc	Marlborough NZ
2016	Maude Pinot Gris	Central Otago NZ
2016	Kerri Greens Chardonnay	Mornington Vic
2015	Jack Rabbit Pinot Noir	Geelong Vic
2014	Penley Estate Tolmer Cabernet Sauvignon	Coonawarra SA
2015	Gran Cerdo Tempranillo	Rioja Esp
2014	Woodstock Shiraz	McLaren Vale SA

\$85 per person



Below is a sample of our premium beverage package that can be tailored to suit your event. Our Sommelier is on hand to assist you with your selection.

Champagne, choice of 2 white wines and 2 red wines
Mineral water, 2 heavy beers, 1 light beer, soft drinks, tea & coffee

NV	Taittinger Brut	Champagne Fra
2016	Grosset ‘Alea’ Riesling	Clare Valley SA
2015	Cullen ‘Mangan’ SB/S	Margaret River WA
2016	Kerri Greens Chardonnay	Mornington Vic
2014	Domaine Besson Chablis	Burgundy Fra
2013	Bellvale ‘Quercus Vineyard’ Pinot Noir	Gippsland Vic
2013	Telmo Rodriguez 'Corriente' Tempranillo blend	Rioja Esp
2012	Crawford River Cabernet Merlot	Henty Vic
2014	Woodstock Shiraz	McLaren Vale SA

\$135 per person

Beverage selections are subject to vintage changes and availability.

ENHANCE THE EXPERIENCE

A selection of additional items to enhance your event at Cutler & Co.

All of the options listed below can be customised to meet the needs of your specific event.

OPTIONS AVAILABLE

- Oyster bar
- Fruits de mer
- Meatsmith charcuterie
- Curated cheese selection
- Cumulus Inc. or Supernormal cookbook signed by Andrew McConnell
- Cutler & Co. gift voucher to any value
- Audio visual hire by Technical Events
- Flowers by Flowers Vasette
- Chocolate mousse cake for up to 32 people
- Personalised menus





Walsh Street Private Dining

Walsh Street was the family home of Robin and Patricia Boyd in the riverside suburb of South Yarra. It is our most exclusive private dining offering. Cutler & Co. host unique and intimate private parties for both dinner and cocktail events. A truly special occasion.

The house, designed by Robin Boyd for himself and his family in 1957, is widely recognised as one of Australia's architectural icons of the Twentieth century. The house remains largely unchanged from the time it was first occupied, with art and furnishings designed by Boyd's associates Grant Featherston and Clement Meadmore. The house provides a unique insight into Melbourne's design leaders of the 50s and 60s.

The house can accommodate up to 20 guests for a sit down dinner or approximately 50 guests for a cocktail style event. The complete Cutler & Co. experience is provided with chefs and wait staff from the restaurant itself there to cater. This experience is unique in Melbourne, a combination of understated elegance and design in an intimate setting with food and beverage of a calibre rarely available outside a restaurant environment.

This collaboration with The Robin Boyd Foundation presents a exclusive opportunity to enjoy the Cutler & Co. experience in the surrounds of one of Australia's great architectural landmarks.

For more information regarding our Walsh Street Events please contact our events team.

Cutler & Co.

ENQUIRIES

Contact us on

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or

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