



*Death & Co*

FUNCTION PACK



From our origins in New York's East Village to the cocktail bars of Denver, Los Angeles, and D.C., Death & Co has redefined the modern drinking experience—one carefully balanced glass at a time. Here, we celebrate the art of the drink—where every pour tells a story, and modern classics are crafted to stand the test of time.

A destination for those who shine after dark, join us for exquisitely crafted cocktails, considered food, and an atmosphere that honours the golden age of hospitality.

Chat to our team about hosting your next event.

Welcome to Death & Co.





# GROUND FLOOR BAR

Nestled in the heart of the city, our ground floor brings together crafted cocktails, effortless hospitality and world-class technique. A dimly lit haven for lively celebrations offers an intimate setting for up to 120 guests, blending a mixture of seated and standing space.

| SPACE TYPE |  |  |  |  |  |  |
|------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|
| PRIVATE    | NA                                                                                | 120                                                                               | N                                                                                 | N                                                                                 | Y*                                                                                | Y*                                                                                |

# VENUE EXCLUSIVE

Own the night. When the occasion calls for more than a table, take over the lot. The Cellar Bar and Ground Floor are all yours, complete with signature cocktails, curated menus, and an impeccably tailored experience. Speak to our team for more.

| SPACE TYPE |  |  |  |  |  |  |
|------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|
| PRIVATE    | NA                                                                                | 160                                                                               | N                                                                                 | N                                                                                 | Y*                                                                                | Y*                                                                                |

\*fees apply





# CELLAR BAR

Discover The Cellar Bar, intimate and moody while the city hums above. Perfect for private soirees and intimate celebrations catering for up to 40 guests, enjoy a private space complete with private bar, lounges and direct access to Duckboard Place.

| SPACE TYPE |  |  |  |  |  |  |
|------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|
| PRIVATE    | 33                                                                                | 40                                                                                | N                                                                                 | N                                                                                 | Y*                                                                                | Y*                                                                                |







# CANAPÉS

**6 PIECES | 48PP   8 PIECES | 64PP   10 PIECES | 78PP**

MARKET OYSTERS (LD, LG)  
house hot sauce

KINGFISH (LD, LG)  
gin botanicals, rhubarb, olive brine

FRIED CHICKEN (LG)  
fermented chilli & honey hot sauce,  
blue cheese, pickles

FRIED BOCCONCINI (V, LG)  
smoked cheese, salted lemon

LAMB PIES  
smoked tomato

CRISPY PEPPER LEAF (LGO, V, VGO)  
taramasalata, trout roe

CORN & CHIVE CROQUETTE (V)  
hazelnut romesco

BLACK BEAN EMPANADAS (VG, LD, V)  
parsley emulsion

TRUFFLE CROQUETTES (LG)  
cheese, truffle

PUMPKIN ARANCINI (LG, LD, VG)  
aioli, saltbush

SPRING ROLLS (LG, VG, LD)  
vegetable

UNCLE WES' DRUNKEN COOKIES (V)  
milk & dark chocolate,  
banana liqueur, sea salt

## UPGRADES

DEATH & KILPATRICK (LD, LG) +1PP  
market oyster, nduja, lardo,  
chili guanciale, native plum

BEEF TARTARE (LD, LG) + 4PP  
watercress, marrow, potato chips

GNOCCO FRITTO (VO) + 5PP  
pecorino custard, prosciutto

ONION RINGS (V) + 1pp  
aioli

## SUBSTANTIALS - INDIVIDUAL

LOBSTER MORNAY BUN 18PP  
caviar, pepper

MINI CHEESEBURGERS (VO) 16PP  
triple cheese, house pickles

WAGYU STEAK FRITES ROLL (LGO) 17PP  
burger sauce, crispy potato, jus, onions



# STATIONS

## **SUITABLE FOR 40 GUESTS**

CURDS & WHEY (V, LGO) 1200

A selection of market cheeses, seasonal fruits, chef's house jams & preserves, seasonal pickled veggies & fruits, crackers, warm breads

GRAZING (LGO) 1550

A selection of market cheeses, local charcuterie, cheese & olive skewers, warm breads, seasonal & dried fruits, crisps, chef's house jams & preserves

OYSTERS (LD, LG) | 1600

*3 varieties including rock, pacific & market oysters*

Citrus, house hot sauce, finger lime mignonette

## **UPGRADES**

ADDITIONAL OYSTERS, 3 DOZEN 250

CAVIAR 100GM 150

CAVIAR 1KG 4000

WARM BLINI & CONDIMENTS 120



# BEVERAGE PACKAGES

## STANDARD

**3 HOURS – 70PP**  
**UNLIMITED BEER AND WINE**

### WINE

MR MASON CUVÉE BRUT  
Multi-Regional, Aus

DOTTIE LANE  
SAUVIGNON BLANC  
Multi-Regional, Aus

RADFORD DALE CHENIN BLANC  
Stellenbosch, South Africa

HEARTS WILL PLAY ROSE  
Multi-Regional, Aus

STORM & SAINT PINOT NOIR  
Yarra Valley & Bendigo, Vic

HENRY & HUNTER SHIRAZ  
CABERNET  
Multi-Regional, Aus

**BOTTLED BEER & CIDER**  
MOUNTAIN CULTURE  
STATUS QUO PALE ALE  
HEAPS NORMAL XPA

SOMERSBY APPLE CIDER

TAP BEER (ONLY ON GROUND FLOOR)

**UNLIMITED SOFT DRINKS INCLUDED**

## PREMIUM

**3 HOURS – 110PP**  
**UNLIMITED BEER, WINE,  
AND COCKTAILS**

### WINE

VALFORMOSA MVSA CAVA  
Penedes Spain

HARVEST MOON  
SAUVIGNON BLANC  
Nagambie Vic

TEN MINUTES BY TRACTOR  
CHARDONNAY  
Mornington, Vic

SUD ROSÉ  
Languedoc, France

AMEN BREAK PINOT NOIR  
Central Otago, NZ

NIETSCHKE JULIUS SHIRAZ  
Barossa Valley, Vic

**BOTTLED BEER & CIDER**  
TWO BAYS GFB  
FIXATION IPA  
WHITE RABBIT DARK ALE

SOMERSBY PEAR CIDER

TAP BEER (ONLY ON GROUND FLOOR)

**UNLIMITED SOFT DRINKS INCLUDED**

## COCKTAILS (SELECT 3)

### D&C ORIGINALS

#### NAKED AND FAMOUS

Mezcal, Yellow Chartreuse, Aperol, Lime

### GOD OF WINE

Red Wine, Amaro, Cherry,  
Bitters, Lemon, Soda

### RAVEN MASTER

Vodka, Cachaca, Pear, Lime, Soda

### D&C ESPRESSO MARTINI

Vodka, Coffee Liqueur, Cold Brew, Mole  
Bitters, Wattleseed

### TIGERSHARK

Blanco Tequila, Cachaca, Aperitif,  
Watermelon, Lime

### MANANITA

Mezcal, Ancho Chile, Coffee, Campari,  
Vermouth

### SLIGHTLY STORMY

Irish Whiskey, Overproof Rum, Ginger,  
Coffee, Lemon, Tonic

### CLASSICS

#### DAIQUIRI

White Rum, Lime, Cane Sugar

### COSMOPOLITAN

Vodka, Curacao, Cranberry, Lime

### SOUTHSIDE/EASTSIDE

Gin, Lime, Cane Sugar, Mint/Cucumber

### FRENCH 75

Gin, Lemon, Sparkling Wine

### PORNSTAR MARTINI

Vodka, Passionfruit, Lime, Sparkling  
Wine

### MAGARITA (CAN BE SPICY)

Blanco Tequila, Curacao, Lime, Salt

### OLD FASHIONED

Bourbon, Sugar, Bitters

### INFANTE

Blanco Tequila, Lime, Almond Liq

*Don't see your favourite cocktail? Speak to the team and we will do our best to accommodate.*

## UPGRADES

MOET & CHANDON CHAMPAGNE AVAILABLE THROUGHOUT 25PP

HOUSE SPIRITS WITH MIXER AVAILABLE THROUGHOUT 28PP

1 COCKTAIL ON ARRIVAL (FROM SELECTION ABOVE) 17PP

1 MOCKTAIL ON ARRIVAL (ENQUIRE FOR CHOICES) 15PP

NON-ALC BEVERAGE PACKAGE (ENQUIRE FOR CHOICES) \$45PP





# *Death & Co*

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