



MAKAN

FUNCTION PACK



ABOUT US

Makan is a hide-away from Melbourne's city centre. And we are strong believers that food is made for sharing with those you love. From the well-thought-out menu, flavours, decor and extensive drinks list, all our menu is designed to be enjoyed amongst the table. Whether you are celebrating something special or organising a corporate dinner for the company, we will take your guests on an Indonesian culinary journey.

Our menu is built to share – with punchy flavours, sophisticated plating, and traditional delights, there really is something for everyone. And of course, a cocktail or a glass of wine is always a great companion to a party. So speak to us about your next event, and your guests will leave talking about it for some time.

Makan celebrates what it means to cook from the heart and sharing it with those you love.





GROUP BOOKING

Available during restaurant trading times

Lunch (11-24 pax)

Tasting menu from \$39pp (Mon-Fri) and \$49pp (Sat)

2 hours seating time

Dinner (11-24 pax)

Tasting menu from \$65pp

2 hours seating time

SEMI PRIVATE FUNCTION

Available during restaurant trading times
(25 - 40 pax)

Lunch (Mon - Sat)

Tasting menu from \$95pp or \$110pp

2 hours seating time (12pm / 12.30pm start time)

Minimum spend:
\$3,000 + 10% service charge

Dinner (Wed- Sat)

Tasting menu from \$95pp or \$110pp

3 hours seating time
(5.30pm / 6pm / 6.30pm / 7pm start time)

Minimum spend:
\$3,500 + 10% service charge (Tuesday to Thursday)
\$4,500 + 10% service charge (Friday & Saturday)

PRIVATE FUNCTION

Available Monday to Saturday
(41-75 pax)

Lunch

Tasting menu from \$95pp or \$110pp

2 hours seating time

Minimum spend:
\$5,000 + 10% service charge

Dinner

Tasting menu from \$95pp or \$110pp

3 hours seating time

Minimum spend:
\$7,000 + 10% service charge (Monday to Thursday)
\$8,500 + 10% service charge (Friday & Saturday)

A top-down photograph of two hands holding glasses of gourmet beverages. The left hand holds a glass with a light-colored liquid, garnished with cucumber slices, a lemon wedge, and a yellow pansy. The right hand holds a glass with a white, frothy beverage topped with red powder and a yellow pansy. In the background, several plates of food are visible on a wooden table, including a bowl of rice, a plate of meat, and a bowl of salad. The entire image is framed by a thick green border.

BEVERAGE PACKAGES

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BASIC

2 hours - \$30pp

3 hours - \$45pp

3 wines from the Basic list

*(1 white wine, 1 red wine,
1 sparkling/rose)*

1 beer from the Basic list

Soft drinks

*(coke, lemonade, lemon lime
bitter, orange juice, iced tea)*

PREMIUM

2 hours - \$45pp

3 hours - \$60pp

3 wines from the Premium list

*(1 white wine, 1 red wine,
1 sparkling/pet nat/skin
contact/rose)*

1 beer from the Premium list

Soft drinks

*(coke, lemonade, lemon lime
bitter, orange juice, iced tea)*

Sparkling water

DELUXE

2 hours - \$60pp

3 hours - \$80pp

3 wines from the Deluxe list

*(1 white wine, 1 red wine,
1 sparkling/pet nat/skin
contact/rose)*

2 beers from the Deluxe list

Soft drinks

*(coke, lemonade, lemon lime
bitter, orange juice, iced tea)*

Sparkling water

COCKTAILS

**Cocktails on arrival for your
guests for additional \$15pp***

**Can be added to any beverage
package*

Wine and beer list will be provided to you upon inquiry.





TASTING MENU

GROUP BOOKING TASTING MENU

\$39PP / \$65PP

Shared Plates

Group Booking

(lunch from \$39pp/
dinner from \$65pp)

Chef's Selection

\$39PP SAMPLE MENU

(2 smalls, 1 large, 1 side)

GOHU IKAN

*Tuna ceviche, pomelo, Asian herbs, chilli,
shallot, coconut oil, prawn crackers*

AYAM GORENG KECAP

*Fried chicken ribs, chili soy glaze,
lime mayonnaise*

RENDANG WAGYU

*Slow cooked wagyu beef rendang,
dark chilli curry*

OSENG TEMPE BUNCIS

*Stir fry tempeh, green beans,
chilli caramel sauce*

Bottomless jasmine rice

\$65PP SAMPLE MENU

(3 smalls, 2 large, 1 side)

KEPITING SAOS PADANG

*Soft shell crab bao, spicy Padang sauce,
cucumber, coriander*

GOHU IKAN

*Tuna ceviche, pomelo, Asian herbs, chilli,
shallot, coconut oil, prawn crackers*

AYAM GORENG KECAP

*Fried chicken ribs, chili soy glaze,
lime mayonnaise*

RENDANG WAGYU

*Slow cooked wagyu beef rendang,
dark chilli curry*

AYAM TANGKAP ACEH

*Aromatic fried chicken, crispy pandan
and curry leaves, chilli*

PLECING SAYUR

*Seasonal greens, plecing sauce,
spiced coconuts*

Bottomless jasmine rice

DESSERT

*Individual serve, alternate drop.
Additional \$10pp*

KETAN HITAM

*Black sticky rice, makrut lime
coconut sorbet*

CENDOL PANNA COTTA

*Coconut panna cotta, pandan jelly,
palm sugar syrup, jackfruit*

*All guests are subjected to the same menu.
Substitutions for dietary requirement will
be selected by the chef.*

FUNCTION TASTING MENU

\$95PP / \$110PP

Shared Plates

Semi Private Function

(lunch/dinner)

Private Function

(lunch/dinner)

All guests are subjected to the same menu.
Substitutions for dietary requirement will
be selected by the chef.

Menu may change based on
seasonality and availability.

\$95PP MENU

KEPITING SAOS PADANG

Soft-shell crab bao, spicy Padang sauce,
cucumber, coriander

GOHU IKAN

Tuna ceviche, pomelo, Asian herbs, chilli,
shallot, coconut oil, prawn crackers

AYAM GORENG KECAP

Fried chicken ribs, chili soy glaze,
lime mayonnaise

JAGUNG BAKAR

Grilled corn riblets, dry roasted
chili salt, garlic dip

GULAI KAMBING

Lamb shoulder, spiced curry

AYAM TANGKAP ACEH

Aromatic fried chicken, crispy pandan
and curry leaves, chili

NASI PUTIH

Jasmine rice

KRUPUK

Medley of crackers, peanut sauce

SAMBAL

House made chilli relish

CENDOL PANNA COTTA

Coconut panna cotta, pandan jelly,
palm sugar syrup, jackfruits

\$110PP MENU

KEPITING SAOS PADANG

Soft-shell crab bao, spicy Padang sauce,
cucumber, coriander

GOHU IKAN

Tuna ceviche, pomelo, Asian herbs, chilli,
shallot, coconut oil, prawn crackers

GURITA BAKAR

Grilled octopus, Javanese rujak sauce,
herb oil

SATE AYAM

Chicken skewers, peanut satay sauce,
makrut lime, sweet soy

IGA SAPI

Grilled wagyu beef ribs, kaffir lime soy glaze,
chilli and shallot relish

BEBEK GORENG

Fried duck, West Sumatran mixed sambals

GADO GADO

Steamed mix vegetables, peanut dressing

NASI UDUK

Fragrant coconut rice

KRUPUK

Medley of crackers, peanut sauce

SAMBAL

House made chilli relish

TART KETAN HITAM

Black sticky rice tart, vanilla bean ice cream



A top-down photograph of three glass cups filled with a vibrant orange mango soup, each garnished with fresh mango chunks, purple and yellow pansies, and cinnamon sticks. The cups are placed on light-colored ceramic saucers atop a wooden table. The text "TERMS & CONDITIONS" is centered in white, bold, sans-serif font over the middle cup.

TERMS & CONDITIONS

TERMS & CONDITIONS

FOOD & BEVERAGES

The food and beverage menu in this document may be subject to change due to seasonal produce availability. Food and beverage selections are required 14 days prior to the event. Should selections not be advised in time, Makan will make every endeavour to honour your choices, however some substitutions may be required.

CONFIRMATION OF GUESTS

For semi-private and private functions, guest numbers are to be confirmed no later than 14 days prior to the event. Please advise details of guests with food allergies or dietary requirements no later than 7 days prior to the event.

LICENSE

Makan is a fully licensed venue. No BYO beverages are permitted. Makan staff will operate in accordance with VIC Responsible Service of Alcohol regulations.

PAYMENT DETAILS & TERMS

To confirm your booking, we require an initial non-refundable security deposit of 20% of the total amount. Full payment of the remaining balance must be made 2 weeks prior to your event when confirming the final number of guests. Any additional cost incurred on the day of the event must be settled on the day.

CANCELLATION POLICY

All cancellations will incur a loss of the payment made to date. Change of date made 30 days or less prior to your event will incur an additional 10% service charge per date change. Cancellations must be confirmed

to Makan in writing. In case of unforeseen circumstances or accidents, Makan reserves the right to cancel any booking and refund any payments made.

DECORATION

Suppliers can deliver flowers and decorations up to 2 hours prior to the event. No items to be hung from the wall or ceiling. All items and furnishings for styling, either personal or from hire companies, must be collected at the end of the event, no later than 1 hour after the event concludes.

PUBLIC LIABILITY INSURANCE

Makan holds public liability insurance, however all external suppliers will be required to have their own as the Makan public liability insurance is specific to our venue and fitout. No harm or damage to guests caused by any external supplier equipment, styling, decor, furniture or goods are covered by Makan.

CLEANING FEE

A cleaning fee will be charged, at the discretion of Management, should the restaurant premises be left in an unacceptable state. We don't allow confetti, sparklers, rose petals or party poppers in our premises.

FOOD ALLERGIES

Whilst the chef and kitchen staff will do their utmost to comply, we cannot guarantee it, as our kitchen does use a wide variety of ingredients on a daily basis.



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makaninmelbourne.com.au

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Enter through Collins Way (via Lt Collins St) after 5pm

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