

Ms. Parker

EVENTS PACKAGES

2024 SEASON



EVENTS PACKAGES

VIBRANT, BESPOKE, CURIOUS

DISCOVER THE FABRIC OF RICHMOND and indulge in AN ARRAY OF TEXTURES & FLAVOURS at Ms. Parker Restaurant.

Ms. Parker & Threads offers a variety of private and semi-private spaces perfect for weddings, events, parties, and group bookings.

Whether you're planning a large-scale celebration or an intimate gathering, our unique venues are designed to cater to your needs.



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At Ms Parker & Threads, we're always excited to welcome walk-in guests. However, to ensure the best experience, we highly encourage reservations for larger groups and during peak season. Secure your spot and enjoy an unforgettable time with us!

Small Groups

Reservations for Up to 8 People

At Ms Parker, we offer various table options to suit your preferences, whether in our vibrant wine bar / cozy cafe, or elegant main restaurant. Reservations for up to 8 guests can be conveniently made online via Sevenrooms.

For more intimate gatherings and special occasions, we also have a private dining room for up to 8 people, perfect for private dinners, small celebrations, or business meetings.

See PDR below.



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BOOKINGS FROM 8 TO 20 PEOPLE

Bookings from 8 to 20 people can be made online via SevenRooms and are a set menu only. A deposit of \$25 per person will be charged at the time of booking.

We offer a full refund for cancellations made 24 hours or more before your booking and a partial refund for cancellations made less than 24 hours before your booking.



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*Large
Groups*



MS PARKER EVENT OPTIONS

We can host groups from 20 to 100 people at Ms Parker Wine Bar & Restaurant, offering customisable food and beverage packages. Canapés are available for stand-up events, and sit-down dinners can be arranged.

THREADS ROOFTOP BAR EVENT OPTIONS

Threads Rooftop Bar can accommodate groups from 20 to 90 people. Canapés are available for stand-up events, with various food and beverage packages tailored to your preferences.



Event Hire

Semi-private events are available for up to 4 hours, while exclusive events can run for 5 hours.

Full refunds are provided for cancellations made at least 5 business days prior to the event, with partial refunds for cancellations made less than 5 days before the event.

EVENT TIME SLOTS

Ms Parker

Semi-Private Hire 1:00pm – 5:00pm 6:00pm – 10:00pm
Exclusive Hire 12:00pm – 5:00pm
5:00pm – 10:00pm (Tuesday - Saturday)

Threads Bar

Semi-Private Hire 2:00pm – 6:00pm 6:00pm – 10:00pm
Exclusive Hire 12:00pm – 5:00pm
5:00pm – 10:00pm (Thursday - Sunday)

Private Dining Room (PDR)

Exclusive Hire 12:00pm – 5:00pm
5:00pm – 10:00pm (Tuesday - Saturday)

CANAPES

SMALL

Smoked ham hock croquettes, parsley caper aïoli
Korean chilli, honey and sesame glazed chicken skewers
Crispy potato and herb fishcakes, lemon & chive mayo
Roast pumpkin, feta and pinenut arancini, cheesy
parmesan custard
Seared beef, potato, bearnaise
Beetroot cured salmon, horseradish, focaccia crisp
Wild mushroom croque monsieur, truffle honey
Goats cheese crostini, sweet and sour peppers, crispy
capers
Leek & smoked raclette tartlets, pickled walnut ketchup
Crispy fried polenta, romesco sauce
Truffled chicken sandwich, crispy chicken skin
Freshly shucked Smokey Bay oysters, shallot and aged
wine vinegar dressing
Marinated prawn and avocado tostada, pico de gallo

LARGE

Crispy pork belly or crispy tofu bao bun, hoisin & pickled
cucumber
Purple congo gnocchi, fire roasted eggplant, basil sugo
and ricotta
Royale with cheese, mini beef slider, pancetta and burger
sauce
Miso mushroom and soba noodles, edamame and crispy
shallot
Pulled chicken and corn quesadilla, lime and coriander
sour cream
Hasselback heirloom beets, smoked yoghurt & pinenuts

Ms. Parker

OPTION 1

Select of 6 pieces - 5 small & 1 large

\$37pp

OPTION 2

Selection of 8 pieces - 6 small + 2 large

\$52pp

OPTION 3

Selection of 10 pieces - 8 small + 2 large

\$65pp

Small extra per person - \$6

Large extra per person - \$8

RESERVATIONS & ENQUIRYS:
MSPARKER3121.COM.AU
MSPARKER@THEMOTLEYHOTEL.COM.AU
(03) 9046 2300

Ms. Parker

\$70PP SET MENU

House made focaccia, whipped olive oil butter

Marinated Toolunka Creek olives

Burrata, truffle honey, heirloom pumpkin, pickled grapes & walnut

Crispy pressed lamb belly, puy lentil & kumquat salad, Jerusalem artichoke

12hr braised lamb shoulder, burnt honey & tahini

OR

Roast grass-fed striploin, charred leeks, café de motley butter

Hasselback beets, fried polenta, smoked yoghurt & pinenuts

Crispy chat potatoes, confit garlic & rosemary

Maple roasted Brussel sprouts, smoked pancetta & chestnuts

\$80PP WITH DESSERT

Coconut ice cream sandwich, caramelised pineapple & black sesame

ADD ONS

Charcuterie Platter \$24 per plate

An assortment of three local and imported cured meats

Cheese Platter \$24 per plate

Mixed Charcuterie & Cheese Platter \$36 per plate

All platters are served with pear and pistachio paste, Fefferoni cornichons, Gold Truffle Dijon and Barossa bark

Ms. Parker

\$110PP ULTIMATE FEAST

House made focaccia, whipped olive oil butter

Marinated Toolunka Creek olives

Burrata, truffle honey, heirloom pumpkin, pickled grapes & walnut

Crispy pressed lamb belly, puy lentil & kumquat salad, Jerusalem artichoke

BBQ whole prawns, 'nduja and roast capsicum butter, gremolata

12hr braised lamb shoulder, burnt honey & tahini

OR

Roast grass-fed striploin, charred leeks, café de motley butter

Hasselback beets, fried polenta, smoked yoghurt & pinenuts

Roast market fish, fregola, clams, mussels & saffron

Crispy chat potatoes, confit garlic & rosemary

Maple roasted Brussel sprouts, smoked pancetta & chestnuts

Coconut ice cream sandwich, caramelised pineapple & black sesame

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Ms. Parker

BEVERAGE PACKAGES

SILK PACKAGE

Ate sauvignon blanc
Ate shiraz
Ate sparkling
All tap beers
Soft drinks, non alcoholics, tea & coffee

LINEN PACKAGE

Tar & Roses Prosecco
Lala Land Pinot Gris
Dal Zotto Rosato
Bruno Shiraz
Rising Pinot Noir
All Tap Beers
Soft Drinks, Non Alcoholics, Tea & Coffee

VELVET PACKAGE

Tar & Roses Prosecco
Lala Land Pinot Gris
Punch Chardonnay
Shaw & Smith Sauvignon Blanc
Rameau D'or Rose
Dal Zotto Rosato
Mallaluka Skinzie Pinot Grigio
Bruno Shiraz
Rising Pinot Noir
House Spirits: Jim Beam, Brogans Way Vodka,
Bundaberg Rum, Brogans Way Gin,
Johnnie Walker Black
All Tap Beers
Soft Drinks, Non Alcoholics, Tea & Coffee

Ms. Parker

SILK PACKAGE

2 HOURS \$59pp
3 HOURS \$69pp
4 HOURS \$79pp

LINEN PACKAGE

2 HOURS \$69pp
3 HOURS \$79pp
4 HOURS \$89pp

VELVET PACKAGE

2 HOURS \$99pp
3 HOURS \$109pp
4 HOURS \$119pp

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*Minimum
Spend*

2024 SEASON

PRIVATE HIRE ONLY

MS PARKER

LUNCH 11AM - 4PM

TUES - THU

\$2,000

FRI & SAT

\$3,500

DINNER 5PM - 10PM

TUES - THU

\$4,000

FRI & SAT

\$7,000

THREADS BAR

ALL YEAR

THU & SUN \$3,000

FRI & SAT \$5,000

PRIVATE DINING ROOM (PDR)

ALL YEAR

LUNCH 11AM - 4PM

DINNER 5PM - 10PM

LUNCH & DINNER \$100pp

