

DISUKO
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FUNCTION PACK

LEVEL 3/59-63 BOURKE ST, MELBOURNE VIC 3000



CUED FROM TOKYO 1980, DISUKO IS SPLIT INTO THE ELEMENTS THAT DEFINED THAT TIME. OPEN-AIR DINING, SHARED IZAKAYA PLATES, OMAKASE FOR THE OCCASION, MUSIC ALWAYS.

EACH SPACE TIED BY VINYL SELECTORS, WE HONOUR TOKYO'S DISUKO ERA, A PLACE TO REMINISCE OR DISCOVER JAPAN'S DECADE OF EXCELLENT EXCESS.

DISUKO IS HOME TO:

- DISUKO FLOOR
- TERRACOTTA ROOFTOP
- LISTENING BAR
- TOKYO SKY MEZZANINE

LEVEL 3/59-63 BOURKE ST, MELBOURNE VIC 3000

THE VIBRANT, BEATING HEART OF DISUKO WHERE THE PULSE OF THE OPEN KITCHEN MEETS THE SOULFUL RHYTHM OF THE LISTENING BAR. PERFECT FOR LARGE, ENERGETIC SEATED EVENTS, YOUR GUESTS CAN DINE IN INTIMATE BOOTHS AND CENTRAL TABLES, IMMERSED IN THE SOUND-DRIVEN ATMOSPHERE AND VINYL-LED SOUNDTRACK.

PARTIES OF UP TO 45 PAX

ALL BOOKINGS MUST COMMIT TO ONE OF OUR CHEF CURATED SET MENUS:

SETTO 1 - DISUKO \$78PP BANQUET

SETTO 2 - DISUKO \$88PP BANQUET

SPACE DETAILS:

- BESPOKE INTERIOR DESIGN
- SEMI-PRIVATE DINING

SPACE FACILITIES

- DISABILITY ACCESS & BATHROOMS
- DIETARY REQUIREMENTS
- BEVERAGE PACKAGES

EXCLUSIVE HIRE:

IZAKAYA LOUNGE

IZAKAYA LOUNGE



THIS IS DISUKO IN THE OPEN AIR. OUR ALFRESCO ROOFTOP BAR IS A STAGE FOR SKYLINE VIEWS AND HIGH-ENERGY COCKTAIL EVENTS. SET AGAINST A BACKDROP OF TERRACOTTA TONES AND THE CITY, IT'S A SPACE DESIGNED FOR MOVEMENT, CONVERSATION, AND CANAPÉS AS THE SUN GOES DOWN.

PARTIES OF UP TO 80 PAX

ROAMING CANAPES AND COCKTAIL MENU

SPACE DETAILS:

- OUTDOOR AREA
- STANDING COCKTAIL EVENT
- CITY VIEWS

SPACE FACILITIES:

- DISABILITY ACCESS & BATHROOMS
- DIETARY REQUIREMENTS
- DRINKS PACKAGE

EXCLUSIVE HIRE:

TERRACOTTA ROOFTOP

TERRACOTTA ROOFTOP



EXCLUSIVE HIRE:

TOKYO SKY MEZZANINE

AN ELEVATED STAGE FOR YOUR EVENT. WRAPPED IN WARM TIMBER AND OVERLOOKING THE ROOFTOP, THE TOKYO SKY MEZZANINE OFFERS AN INTIMATE DINING EXPERIENCE WITH SUNSET VIEWS. IT'S A SPACE THAT FEELS BOTH PRIVATE AND CONNECTED TO THE ENERGY OF THE VENUE BELOW. IDEAL FOR EXCLUSIVE LONG-TABLE DINNERS, CORPORATE GATHERINGS, OR MILESTONE CELEBRATIONS.

PARTIES OF 10-30 PAX

ALL BOOKINGS MUST COMMIT TO ONE OF OUR CHEF CURATED SET MENUS:

SETTO 1 - DISUKOS \$78PP BANQUET

SETTO 2 - DISUKOS \$88PP BANQUET

CAPACITY DETAILS:

- EXCLUSIVE: 30 GUESTS (MINIMUM SPEND OF \$2,500)
- SEMI-PRIVATE: GROUPS OF UP TO 14 (NO MINIMUM SPEND)

SPACE FACILITIES

- DIETARY REQUIREMENTS
- DRINKS PACKAGE
- TV SCREEN
- SPLIT SYSTEM HEATING/COOLING
- RETRACTABLE WINDOW PANELS

TOKYO SKY MEZZANINE



EXCLUSIVE HIRE:

WHOLE VENUE TAKEOVER

HOST AN EVENT THAT MOVES. A FULL VENUE TAKEOVER GIVES YOUR GUESTS EXCLUSIVE ACCESS TO EVERY LAYER OF DISUKO. CURATE A SEAMLESS JOURNEY: BEGIN WITH SUNSET COCKTAILS ON THE TERRACOTTA ROOFTOP, MOVE TO THE DISUKO FLOOR FOR A SEATED FEAST, AND LET THE NIGHT UNFOLD IN THE VINYL-LED LISTENING BAR.

WE OFFER TWO DISTINCT FORMATS FOR A FULL VENUE TAKEOVER:

1. COCKTAIL STYLE

A 200-GUEST STANDING EVENT ACROSS ALL INDOOR AND OUTDOOR SPACES. CANAPÉS, BARS, AND MUSIC CREATE A DYNAMIC, FLOWING CELEBRATION.

2. SEATED & DRINKS

A PROGRESSIVE EVENT. USE THE DISUKO FLOOR & LISTENING BAR (61 GUESTS) FOR A SEATED SETTO MENU, WHILE THE TERRACOTTA ROOFTOP SERVES AS A DEDICATED ZONE FOR STANDING COCKTAILS AND CANAPÉS.



BANQUET MENUS

DISUKO'S BANQUET MENUS ARE
REQUIRED FOR GROUPS OF 7+.

PLEASE NOTE, THIS OFFERING CAN
BE AMENDED FOR GUESTS WITH
VARIOUS DIETARY REQUIREMENTS.

SETTO A

78PP

一
SPICY EDAMAME

二
HIRAMASA

三
WAGYU TATAKI

四
AGE-MAKI

五
SPICY CRAB UDON

六
TEMPURA PRAWNS

七
CHARGRILLED BBQ PORK RIBS

八
STEAMED RICE

Togarashi, citrus salt
Kingfish sashimi, citrus-yuzu soy, jalapeno, coriander oil
Seared wagyu, yuzu kosho cream, ponzu, potato crisp
Salmon, spicy miso, avocado, nori dust
Udon, spanner crab, , egg
Spicy mayo, chive
Bbq sauce glaze, spring onion

SETTO B

88PP

一
SPICY EDAMAME

二
HIRAMASA

三
DRAGON ROLL

四
HOTATE MENTAIYAKI

五
CRISPY TUNA BITES

六
CHICKEN NANBAN

七
CHARGRILLED BBQ PORK RIBS

八
KABAYAKI COD

九
STEAMED RICE

Togarashi, citrus salt
Kingfish, citrus-yuzu soy, jalapeno, coriander oil
Seared salmon, smoked mayo, tonkatsu, avocado
Scallop, torched mentaiko
Crispy rice, spicy tuna tartare, shallots, nori
Egg tartare, tomato, cabbage
Bbq sauce glaze, spring onions
Kabayaki cod, whipped tofu, momiji oroshi, wakkame

CANAPE'S



COLD

PONZU POP TUNA CRISP ▶ GF, DF
Tuna, ponzu-shichimi glaze, jalapeño, tempura nori crisp

HOSOMAKI HIT MIX ▶ GF, DF
Trio of bite-size rolls — salmon / kingfish / spicy veg

SMOKE SHROOMS TARLET ▶ V, GF
Grilled mushrooms,

WAGYU TATAKI SPOON ▶ GF
Yuzu kosho cream, ponzu gel, crispy potato lace

EDAMAME MAME CRISP ▶ VG, GF, DF
Edamame hummus, fried garlic furikake, rice cracker

SALMON NIGIRI DUO ▶ GF, DF
Raw & aburi salmon, wasabi oil

HOT

TSUKUNE ▶ GF, DF
Chicken meatball, mentaikoze, cured yolk

PRAWN KATSU POP (FILLET-O-EBI) ▶ DF
Panko prawn cutlet, yuzu tartare, lemon zest salt

NORI-EDGE KARAAGE ▶ GF, DF
Crispy chicken thigh, pickled daikon, yuzu-kewpie

MISO SWING EGGPLANT DANGO ▶ VG, DF
Miso-glazed eggplant fritter, yuzu zest, sesame panko

HOTATE MENTAIYAKI ▶ GF
Torchred scallop, mentaiko mayo, chive oil

SUBSTANTIAL

MINI CHIRASHI RICE BOWL ▶ GF, DF
Akasu rice, shoyu-cured seafood trim, avocado, puffed rice

EGGPLANT KATSU SLIDER ▶ V
Panko eggplant, Sapporo curry sauce, pickled ginger slaw

WAGYU XO KATSU SLIDER ▶ DF
Eye fillet katsu, XO Bulldog sauce, mustard mayo, cabbage

DESSERT

YUZU NAMA CHOCOLATE MONAKA ▶ GF
Miso caramel ganache wafer

CANAPE PACKAGES

SELECT ANY 6 HOT/COLD ITEMS

55PP

SELECT 5 HOT/COLD
+ 2 SUBSTANTIAL + 1 DESSERT

75PP

ADD ANY ADDITIONAL ITEMS TO YOUR CANAPE PACKAGE

HOT/COLD: +\$9 PER PERSON
SUBSTANTIAL: +\$15 PER PERSON

WE CANNOT GUARANTEE COMPLETELY
ALLERGY-FREE MEALS, DUE TO THE POTENTIAL
OF TRACE ALLERGENS IN THE WORKING
ENVIRONMENT AND SUPPLIED INGREDIENTS.

VG = VEGAN
V = VEGETARIAN
VO = VEGATARIAN OPTION

GF = GLUTEN FREE
GFO = GLUTEN FREE
OPTION

A blurred background image of a bar. In the center, a hand is holding a tall glass filled with a golden beer, topped with a thick white head of foam. The background shows shelves with various bottles and warm, ambient lighting.

CAFE

CHOOSE ONE OF OUR BEVERAGE PACKAGES OR
ORDER ON CONSUMPTION FROM OUR
A LA CARTE BEVERAGE MENU

BEVERAGE PACKAGES

PREMIUM PACKAGE

LITTLE SAINT PROSECCO, VIC

MOMO SAUVIGNON BLANC, NZ

BENTO PINOT GRIGIO, NV, SA

BENTO ROSE, NV, VIC

BENTO PINOT NOIR, NV, VIC

GOOD OLD DAYS SHIRAZ, VIC

1 TAP | ASAHI

ASSORTED SOFT DRINKS

2 HOURS	61PP
3 HOURS	75PP
4 HOURS	88P P



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NON-ALC. PACKAGE

2 HOURS	35PP
3 HOURS	49PP
4 HOURS	62PP



DISU
木
O

SIGNATURE PACKAGE

LITTLE SAINT PROSECCO, VIC

FOWLES SPARKLING ROSE, NV, VIC

MOMO SAUVIGNON BLANC, NZ

IRVINE ESTATE CHARDONNAY, SA

THISTLEDOWN GORGEOUS GRENACHE, SA

INDIGO SANGIOVESE, VIC

1 TAP | ASAHI

ASSORTED SOFT DRINKS

2 HOURS	71PP
3 HOURS	85PP
4 HOURS	98PP



PLEASE NOTE THAT MENUS ARE SUBJECT TO CHANGE, ADD ON OPTIONS ARE ONLY AVAILABLE TO BEVERAGE PACKAGES.

BOOKING, CANCELLATIONS & CHANGES

- A BOOKING IS CONFIRMED ONLY ONCE THE VALID CREDIT CARD DETAILS HAVE BEEN PROVIDED.
- PRIVATE HIRE BOOKINGS REQUIRE A 10% DEPOSIT OF THE MINIMUM SPEND.
- ALL BOOKINGS ARE SUBJECT TO A SEATING TIME LIMIT. FOOD AND BEVERAGE SERVICE WILL COMMENCE WITHIN 20 MINUTES OF THE SCHEDULED ARRIVAL TIME.
- MENUS AND PRICES ARE SUBJECT TO CHANGE.
- FINAL GUEST NUMBERS MUST BE CONFIRMED AT LEAST 48 HOURS PRIOR TO BOOKING DATE.
- A \$50 PER PERSON FEE APPLIES FOR NO SHOWS, SAME DAY CANCELLATIONS AND SIGNIFICANT REDUCTIONS IN GUEST NUMBERS ON THE DAY OF THE BOOKING.
- BOOKINGS MAY BE RESCHEDULED, SUBJECT TO AVAILABILITY.

MINIMUM SPEND

- ALL PRIVATE DINING ROOM AND PRIVATE HIRE BOOKINGS ARE SUBJECT TO A MINIMUM SPEND, WHICH WILL BE OUTLINED WHILE QUOTING.
- IF THE MINIMUM SPEND IS NOT MET, THE DIFFERENCE MUST BE PAID AT THE END OF THE BOOKING.

FOOD & BEVERAGE

- MENUS AND DIETARY REQUIREMENTS MUST BE CONFIRMED:
 - AT LEAST 48 HOURS IN ADVANCE FOR REGULAR/PRIVATE DINING ROOM BOOKINGS
 - AT LEAST 7 DAYS IN ADVANCE FOR PRIVATE HIRE BOOKINGS
-
- BEVERAGE PACKAGES ARE OPTIONAL AND MUST BE CONFIRMED AT LEAST 7 DAYS IN ADVANCE. ALL GUESTS IN THE BOOKING MUST PARTICIPATE.
 - WE ADHERE TO RESPONSIBLE SERVICE OF ALCOHOL LEGISLATION. WE RESERVE THE RIGHT TO REFUSE SERVICE OF ALCOHOL TO ANY GUEST WHO WE BELIEVE IS INTOXICATED AS WELL AS REFUSE SERVICE TO UNDERAGE GUESTS.

ENTERTAINMENT

- DJS, LIVE BANDS, AND OTHER EXTERNAL ENTERTAINERS ARE NOT PERMITTED.
- WE RESERVE THE RIGHT TO MANAGE NOISE LEVELS TO ENSURE GUEST COMFORT AND COMPLIANCE WITH LOCAL REGULATIONS.

DAMAGES

- WE ACCEPT NO RESPONSIBILITY FOR THE LOSS OR DAMAGE OF ANY PERSONAL PROPERTY BELONGING TO CLIENTS OR THEIR GUESTS.
- GUESTS ARE FINANCIALLY RESPONSIBLE FOR ANY DAMAGE CAUSED TO THE VENUE, ITS FITTINGS, OR EQUIPMENT, WHETHER BY THEMSELVES OR THEIR GUESTS.

FAQ

DO YOU TENTATIVELY HOLD BOOKINGS?

- DUE TO THE VOLUME OF ENQUIRIES WE RECEIVE, BOOKINGS ARE NOT CONFIRMED UNTIL CREDIT CARD DETAILS ARE PROVIDED IN LINE WITH OUR CANCELLATION POLICY.

WHAT IS THE DURATION OF THE BOOKING?

- OUR BANQUET BOOKINGS INCLUDE A 2-HOUR SEATING TIME, WHICH CAN BE INCREASED TO 3 HOURS WITH A MINIMUM SPEND REQUIREMENT.
- PRIVATE HIRE BOOKINGS CAN ONLY BE MADE FOR THE WHOLE DAY/EVENING.

IS A DEPOSIT REQUIRED?

- FOR PRIVATE HIRE BOOKINGS ONLY, 10% OF THE MINIMUM SPEND IS REQUIRED TO SECURE THE BOOKING

DO YOU CATER FOR DIETARY REQUIREMENTS?

- YES! WE CATER TO MOST DIETARY REQUIREMENTS SUCH AS VEGAN, VEGETARIAN, COELIAC/GLUTEN FREE, AND MORE.
- WHILE WE HANDLE ALL OUR INGREDIENTS WITH CARE, WE CANNOT GUARANTEE THE COMPLETE ABSENCE OF ALLERGENS DUE TO POTENTIAL CROSS-CONTAMINATION IN THE WORKING ENVIRONMENT AND SUPPLIED INGREDIENTS.
- REST ASSURED, WE ADHERE TO STRICT DIETARY GUIDELINES TO ENSURE THE SAFETY OF OUR DISHES.

CAN WE BRING DECOR?

- ALL DECORATIONS MUST BE PRE-APPROVED BY MANAGEMENT BEFORE YOUR BOOKING. PLEASE NOTE, WE DO NOT ALLOW THE USE OF CONFETTI, OPEN FLAMES, OR GLITTER.

CAN I BRING IN A CAKE?

- YOU ARE MORE THAN WELCOME TO BRING A CAKE FOR YOUR CELEBRATION, WE CHARGE A FLAT CAKEAGE FEE OF \$20.

PARKING AND OTHER FACILITIES

- THERE IS VERY LIMITED PARKING CLOSE TO THE VENUE, BUT THERE ARE SOME SECURE PARKING OPTIONS ON SURROUNDING STREETS.
- THERE IS ALSO PLENTY OF PUBLIC TRANSPORT THAT WILL TAKE YOU ALMOST TO OUR DOOR!

IS THE VENUE WHEELCHAIR ACCESSIBLE?

- OUR VENUE IS ACCESSIBLE BY A FLIGHT OF STAIRS, AND UNFORTUNATELY IS NOT WHEELCHAIR ACCESSIBLE.

WHAT ARE THE PAYMENT OPTIONS?

- ALL MAJOR CURRENCIES ARE ACCEPTED AT MAMAS DINING GROUP. BILLS CANNOT BE ITEMISED AND MAY ONLY BE SPLIT EVENLY.

ARE THERE ANY SURCHARGES?

- ALL CARD PAYMENTS INCUR A SURCHARGE. PLEASE NOTE, THERE IS A 10% SURCHARGE ON SATURDAY AND SUNDAYS, AND A 15% SURCHARGE ON PUBLIC HOLIDAYS.

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