

IPPIN JAPANESE DINING FUNCTION PACK

IPPIN
JAPANESE DINING



IPP/N

JAPANESE DINING



MAIN DINING AREA



BANQUET



PRIVATE ROOM



YAKITORI BAR

Venue Photo

SIGNATURE DISHES



MORTON-BAY BUG TEMPURA

Using cold-pressed sesame oil for deep-frying our tempura results in a dish that is less greasy, boasts a crispier exterior, and maintains a succulent interior.



JAPANESE A4 SIRLOIN WAGYU

A premium cut of Japanese A4 Wagyu beef, renowned for its exceptional marbling and tenderness. This 100g portion is grilled to perfection, served with fresh, seasonal vegetables, and complemented by a rich dengaku miso sauce, offering a savory and umami-packed experience.



SASHIMI PLATTER (L)

The sashimi platter features an array of exquisite seafood, including salmon, kingfish, tuna, scampi, scallop, Cristal prawn, three carefully chosen white fish varieties, Ikura, and tobiko.



ZEN BONSAI

"Zen Bonsai" is an artistic dessert composed of soy cremeux, yuzu curd, black sesame sponge, and a delicate streusel.



FUNCTION SEATINGS

Host an exclusive gathering at Ippin for up to **100 guests**, offering a delightful cocktail event and

An intimate dining experience for a minimum of 8 guests, up to **80 guests**.

IPPIN Private Room (Set Menu)

Minimum of **8 guests**, up to **14 guests**.

IPPIN Banquets (Share Experience)

Minimum of **10 guests**, up to **30 guests**.

IPPIN Crafted Menu (Share Experience)

Minimum of **35 guests**, up to **80 guests**.

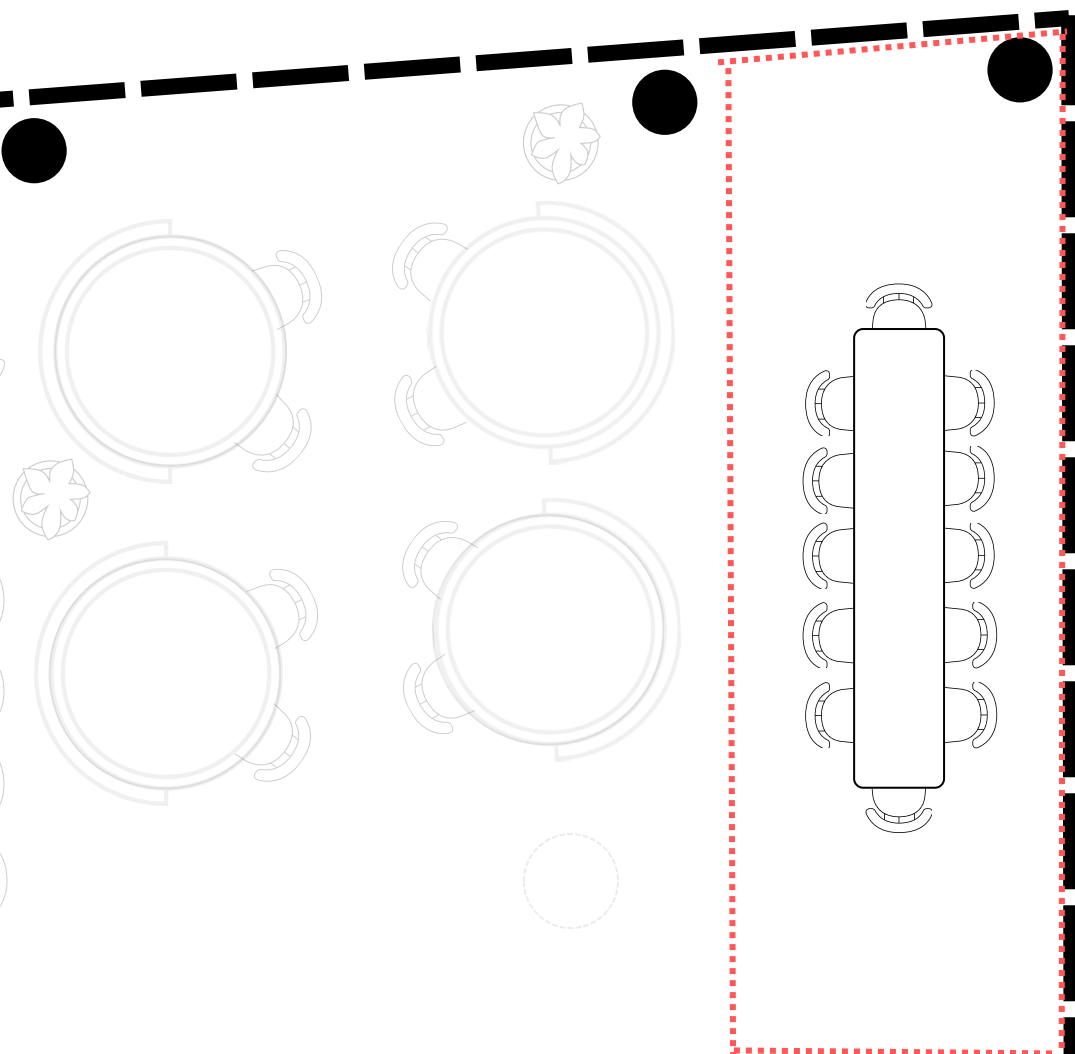
Canapes & Drinks Event (Buffet Style Canapes)

Minimum of **10 guests**, up to **100 guests**.

VENUE FLOOR PLAN

PRIVATE ROOM

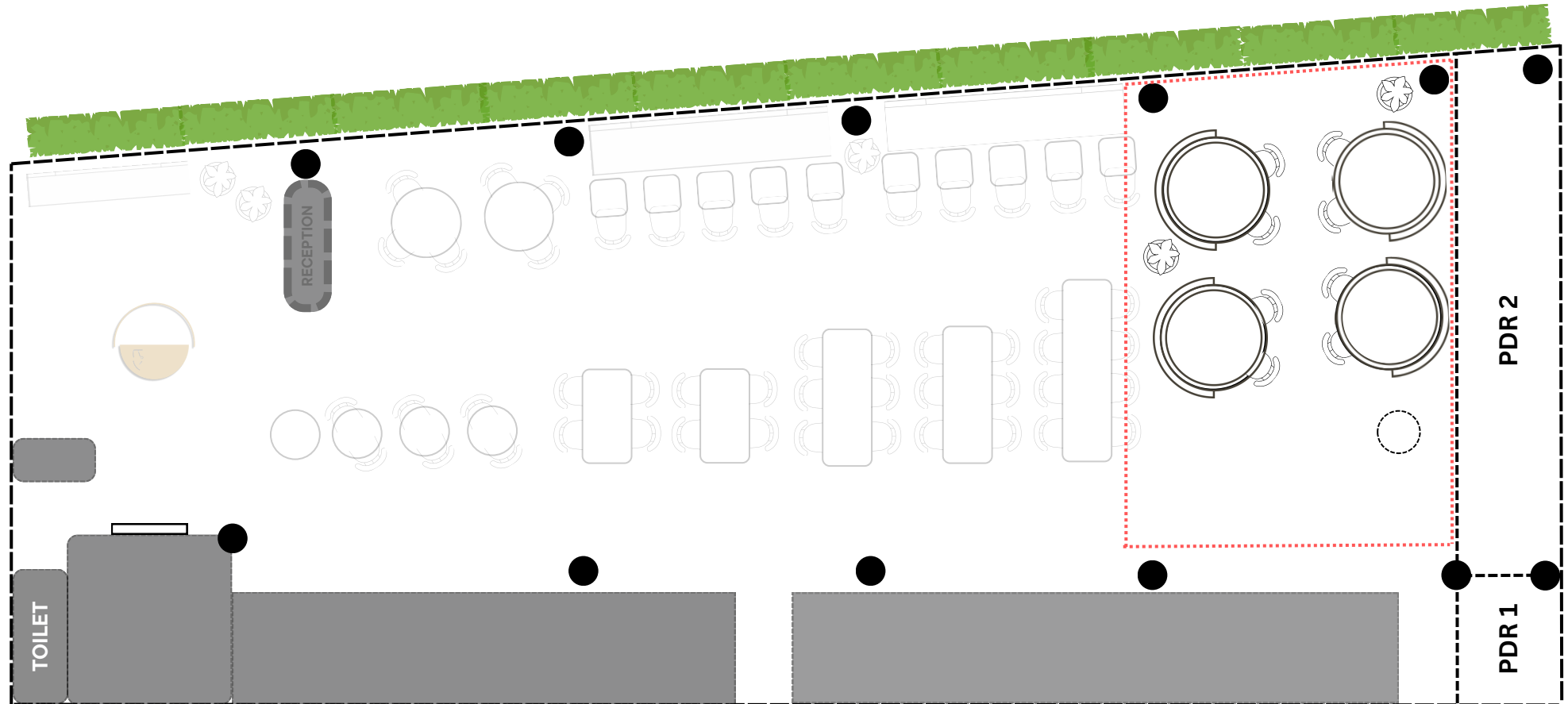
8-14 People Dine In Function



VENUE FLOOR PLAN

20 People Dine In Function

4 Round Tables For 5

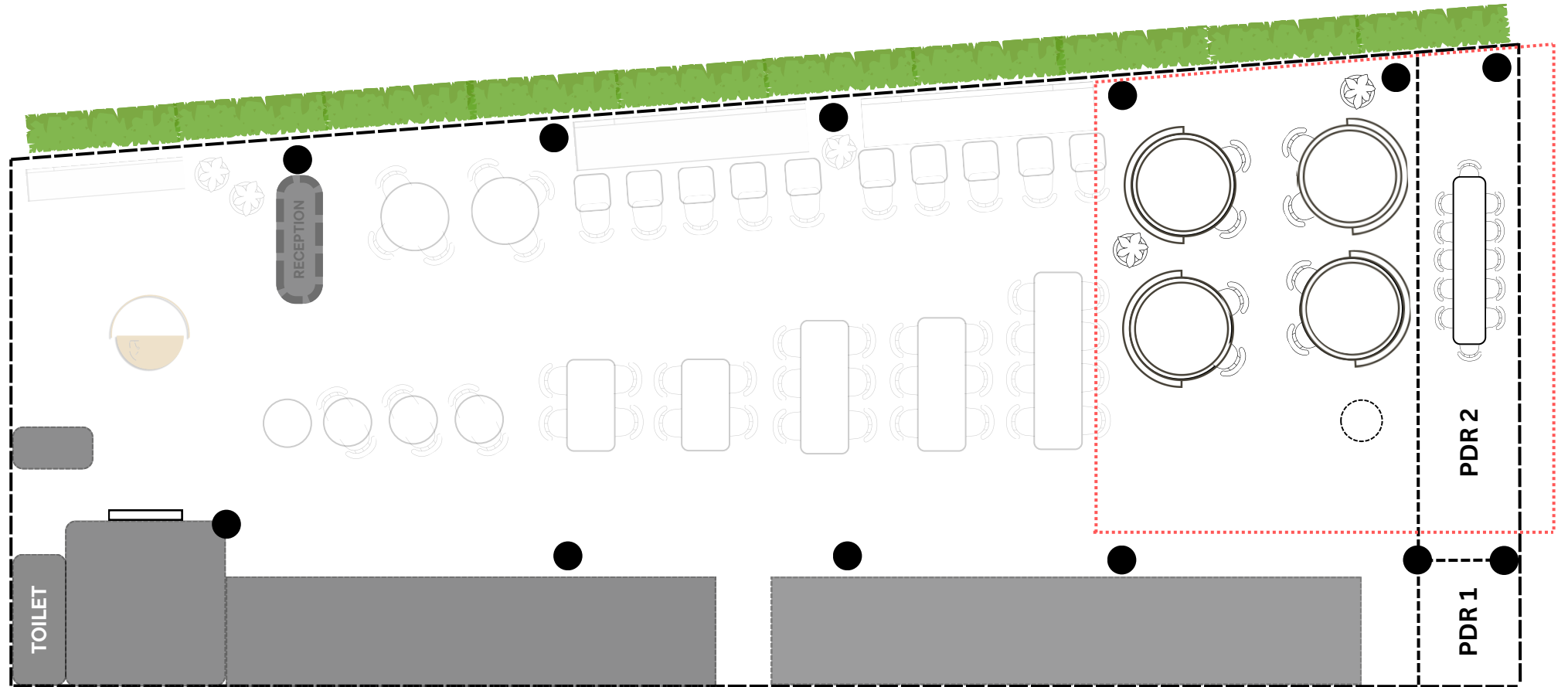


VENUE FLOOR PLAN

28 People + 4 Kids Dine In Function

4 Round Tables For 5

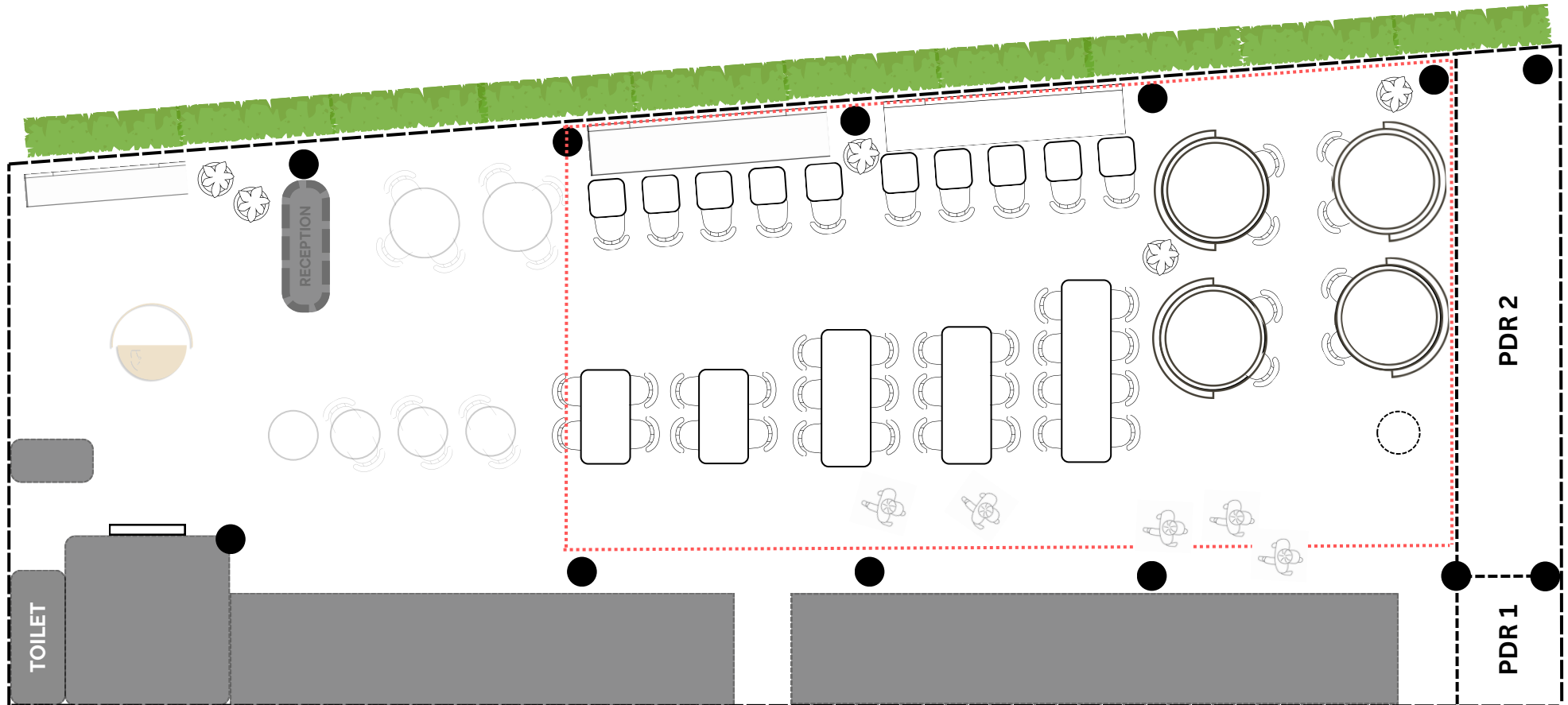
PDR Room for 8 People



VENUE FLOOR PLAN

2/3 VENUE

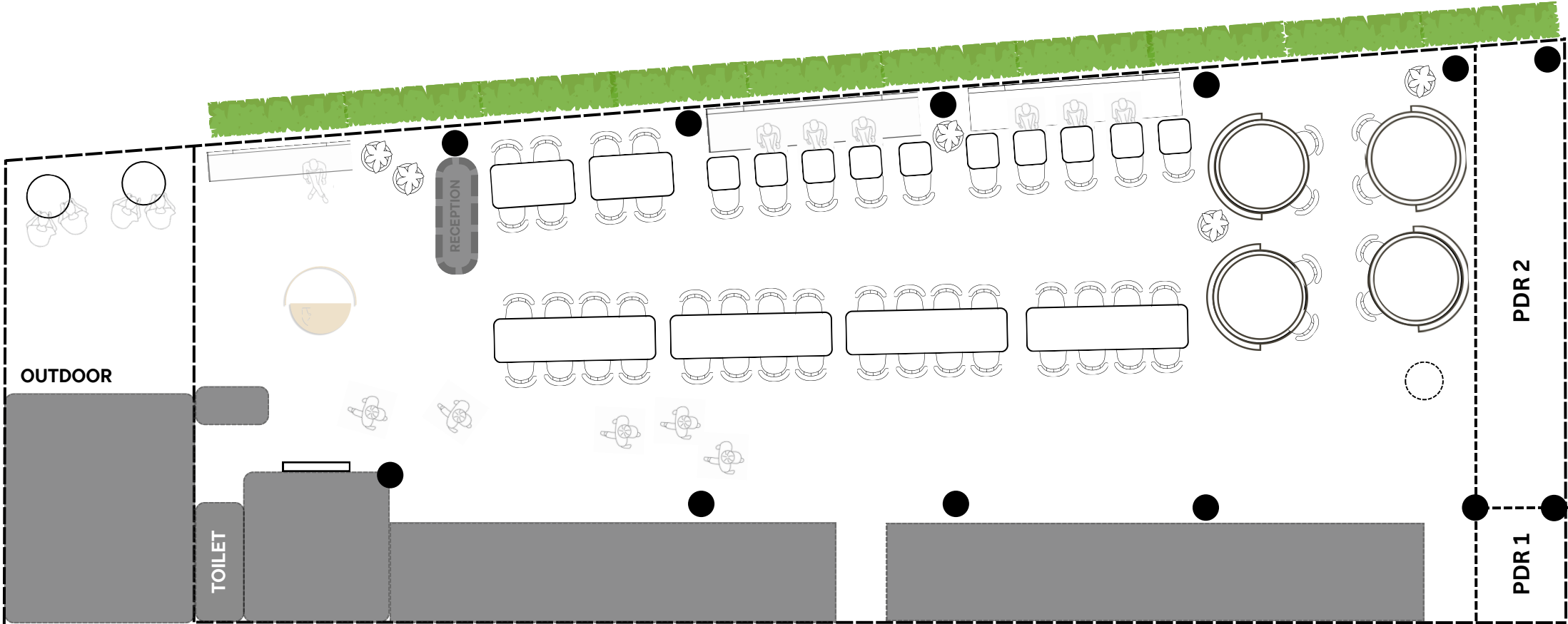
65 People Dine In Function



VENUE FLOOR PLAN

FULL VENUE + OUTDOOR

80 Guests Dine-in Function



CANAPÉS (BUFFET STYLE) EVENT

MINIMUM 10 PEOPLE

Perfect for gatherings with a minimum of 10 people, our canapés menu comes in two package selections: \$68 and \$88. Mix and match your favorites from our exquisite offerings to create the perfect menu for your guests. Book now and elevate your event with our unique Japanese culinary experience!

10-30 Guests Bar Area + Outdoor

35-60 Guests 2/3 Venue

60+ Guests Full Venue

Additional

\$ 6pp (Small)

\$ 8pp (Medium)

\$ 15pp (Large)

Option 1

- **\$68pp** Select 2 from Small, 3 from Medium, 1 from Large, 1 from Sweet / Dessert

Option 2

- **\$88pp** Select 2 from Small, 4 from Medium, 2 from Large, 1 from Sweet / Dessert

SMALL:

- Oyster (Natural)
- Wagyu Beef Tataki
- Salmon Carpaccio
- Sumiso aka ebi Taco
- Scallop Salad w/ yuzu dressing
- Negitoro Taco w/ Seaweed Sauce

MEDIUM:

- Optopus Karaage Kushi
- Veggie Croquette
- Renkon Karaage
- Crunchy King Prawn
- Pork Katsu Sandwich
- Kami Cream Croquette
- Miso Eggplant Stick
- Yakitori Platter
- Chicken Karaage Bao

LARGE:

- Mini Unagi Don
- Sushi Roll Platter
- Monaka Chirashi
- Nigiri Platter
- Popcorn Scallop in Shell w/ Sushi Rice

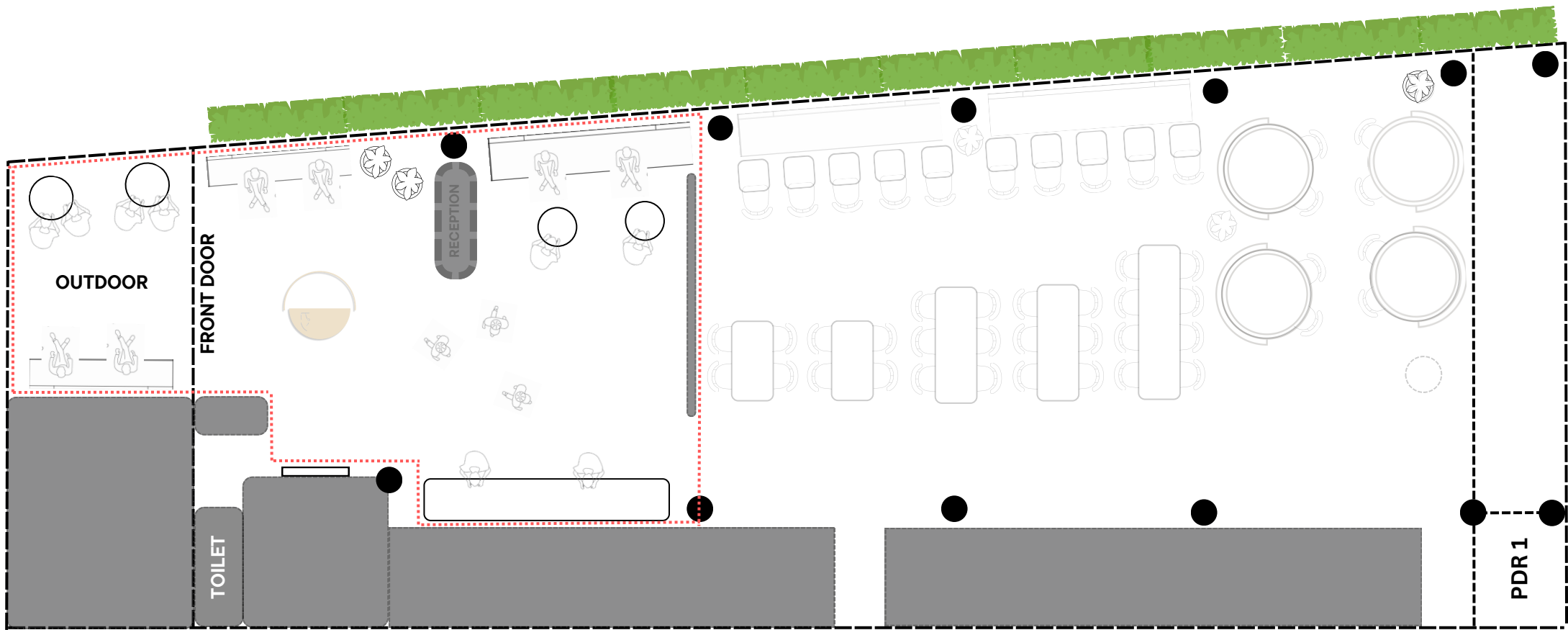
SWEET / DESSERT:

- Chef Selected Daily Dessert

VENUE FLOOR PLAN

BAR AREA

10-35 Guests Stand Up Function

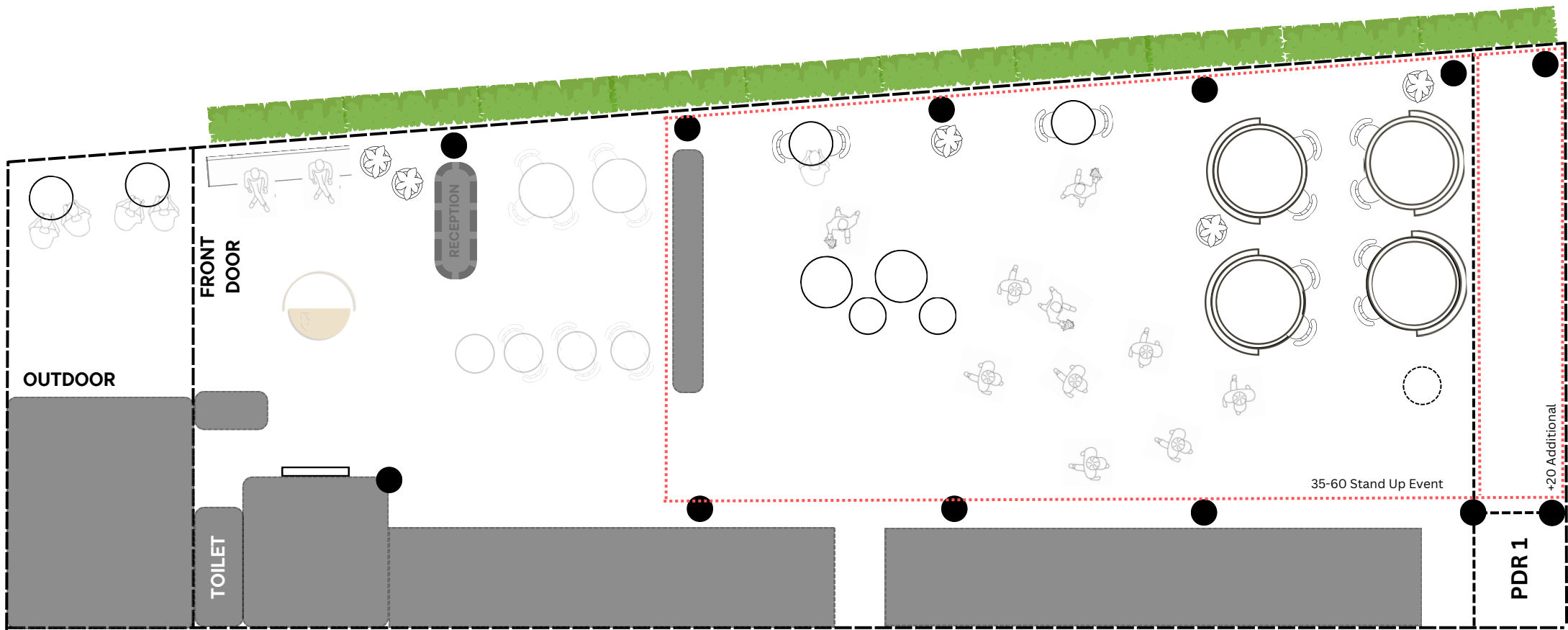


VENUE FLOOR PLAN

2/3 VENUE

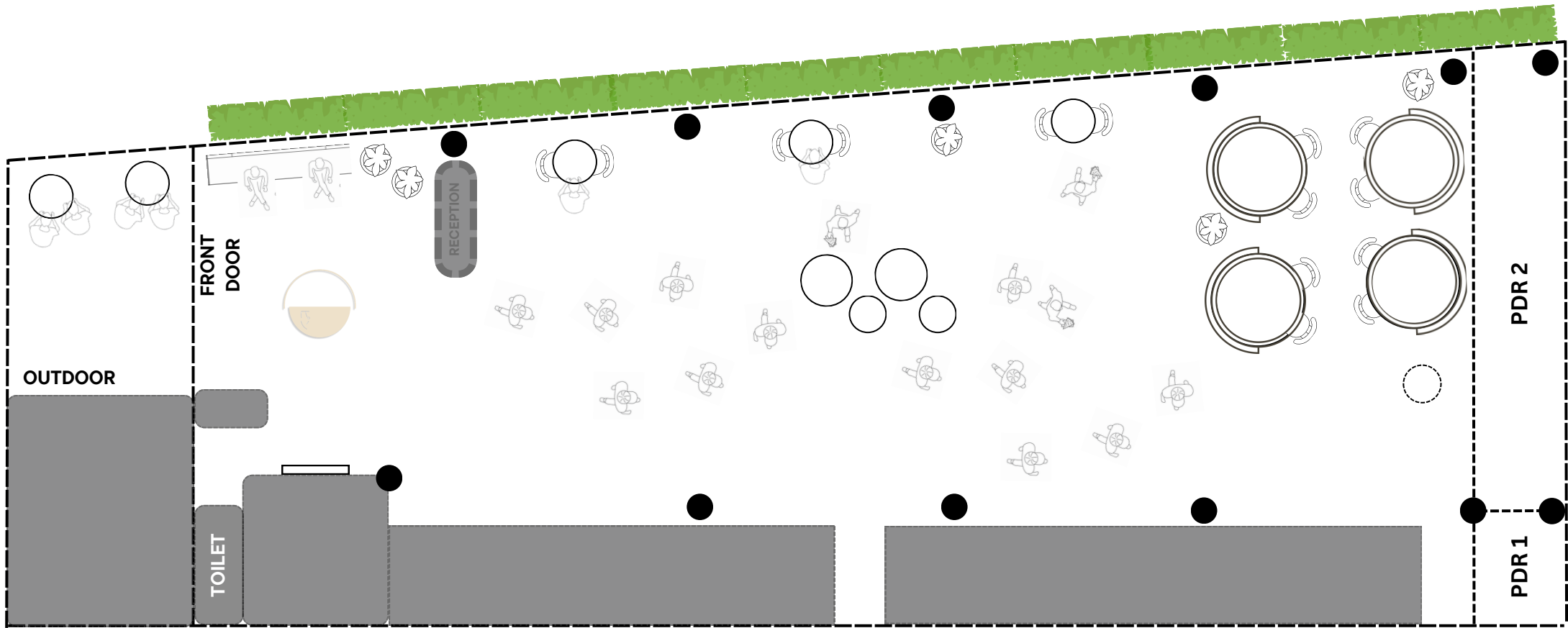
35-60 Guests Stand Up Function

Up To 80 Guests Including the PDR Room



VENUE FLOOR PLAN

FULL VENUE + OUTDOOR
100 Guests Stand Up Function



DRINK PACKAGE (ON TOP CANAPES)

MINIMUM 10 PEOPLE

Master selection (2 Hours \$90 pp)

Extra hour \$45

Sparkling (Select one)

Charles Lafitte Sparkling Rose
Parigot Cremant de Bourgogne

White Wine (Select one)

Em's Table Riesling
Travellers Chardonnay
Villa Maria Sauvignon Blanc

Red Wine (Select one)

S.C. Pannell Basso Garnacha
Richard Hamilton Shiraz
Yering Station Village Pinot Noir

Beer:

Suntory Premium Malt

Soft Drinks:

Coca-Cola, Coca-Cola No Sugar, Sprite, Apple Juice, Orange Juice, Pineapple Juice

Primum Master selection (2 Hours \$130 pp)

Extra hour \$65

Sparkling (Select one)

MG Cuvée Excellence
Charles Lafitte Sparkling Rose
Parigot Cremant de Bourgogne

White Wine (Select one from Section A, one from Section B below)

Section A:

Le Clos Galerne - Balande en Chenin
Ridgemill Riesling
Hidden Creek Viognier

Section B:

Em's Table Riesling
Travellers Chardonnay
Villa Maria Sauvignon Blanc

Red Wine (Select one from Section A, one from Section B below)

Section A:

Travellers Shiraz Viognier
Charteris Pinot Noir
Ballandean Estate Saperavi

Section B:

S.C. Pannell Basso Garnacha
Richard Hamilton Shiraz
Yering Station Village Pinot Noir

Beer:

Suntory Premium Malt

Soft Drinks:

Coca-Cola, Coca-Cola No Sugar, Sprite, Apple Juice, Orange Juice, Pineapple Juice

