



# Function Information

*A cut above . . .*

TheMeat & WineCO

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## Welcome

We invite you to come relax and enjoy the inviting ambience of our contemporary steakhouses, where “steaks you’ll leave home for...” is the specialty.

### Darling Harbour

31 Wheat Road, IMAX Theatre Complex  
Darling Harbour, NSW, 2000  
Phone: +612 9211 9888  
Fax: +612 9211 8189  
Email: [sydney@themeatandwineco.com](mailto:sydney@themeatandwineco.com)

### Melbourne

3 Freshwater Place, Queensbridge Square  
Queensbridge Street, Southbank, VIC, 3006  
Phone: +613 9696 5333  
Fax: +613 9696 5322  
Email: [melbourne@themeatandwineco.com](mailto:melbourne@themeatandwineco.com)

### Parramatta

353 Church Street (cnr Market St)  
Parramatta, NSW, 2150  
Phone: +612 9630 2434  
Fax: +612 9630 3835  
Email: [parramatta@themeatandwineco.com](mailto:parramatta@themeatandwineco.com)

[www.themeatandwineco.com](http://www.themeatandwineco.com)

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# Dear Guest

Thank you for expressing an interest in The Meat & Wine Co as a potential venue for your function.

Enclosed herewith for your reference is a comprehensive package detailing our delicious range of menus and beverage packages that are available for large group bookings, together with our reservation terms and conditions.

The Meat & Wine Co is a global trendsetter in steakhouse dining. Specialising in "steaks you'll leave home for..." The Meat & Wine Co group is world-renowned for lifting the design and décor of its restaurants out of the realms of the traditional steakhouse. Each venue provides outstanding hosting options for corporate meetings, conferences and private functions - including birthday celebrations, product launches, cocktail parties, weddings and anniversaries.

From arranging an intimate dinner for 2 to a 200 person exclusive restaurant buy-out, our professional and friendly staff will be there on-hand to assist you with your function every step of the way.

The Meat & Wine Co's sumptuous private dining rooms are available to be used exclusively for your next event. These private rooms are sophisticated and elegantly decorated and exude a warm and inviting atmosphere.

For your convenience, the private dining rooms are equipped with TV facilities for your personal use when using these rooms. Screens and AV projectors are also available on request.

For all bookings comprising of 12 or more guests, we request you select one of our mouth-watering set menus. Tailored packages can be arranged to meet your individual needs and budgets and will be priced accordingly.

If you would like to make a reservation, please fill in the booking form attached herewith and then fax it back to us. To secure your booking, a holding deposit of \$10 per person is required upon making your reservation.

Please take the time to read our terms & conditions. Should you have any queries, please do not hesitate to contact us at the restaurant of your choice.

We look forward to hosting your next function and creating a memorable dining experience at The Meat & Wine Co.

Kind regards,

Function & Events Department





## Private Dining Rooms

### **The Johnny Walker Blue Room**

The Johnny Walker Blue Room can seat up to 16 guests and provides an enjoyable, intimate and luxurious experience. The privacy of this lavishly designed room allows you to dine in complete comfort while enjoying the attentive service of your own personal waiter.

The minimum spend when using The Johnny Walker Blue Room is \$1000.00

### **Champagne Room**

This sumptuous private dining area boasts bold custom built lights, natural stone textures, cutting edge design and plush comfortable furniture, making this stylish and exclusive room perfect for any function or corporate event. Accommodating up to 30 guests, the Champagne Room has the added benefit of being divided into two rooms for semi-private dining or group break-out sessions.

The minimum spend when using the Champagne Room is \$1500.00

### **The Outside Marquée**

For larger functions, the outside marquée area is perfect for a stand-up cocktail party or an informal sit down dinner. This spacious outdoor area allows your guests to freely mingle whilst enjoying the bustling activity along Church Street.

This exclusive area can comfortably accommodate a cocktail party of up to 80 guests.





## Set Menus

The Meat & Wine Co has put together a selection of delicious set menus for group bookings of 12 or more people.

Function Set Menu 4	\$90.00 per person
Function Set Menu 3	\$77.00 per person
Function Set Menu 2	\$65.00 per person
Function Set Menu 1	\$55.00 per person

All menu and beverage items are subject to availability and prices may change.

### Personalised Menus

If you would like to personalise your set menu with a company logo, image or message we can create this for you at a set fee of \$2.00 per person.



## Set Menu 1

### › On Arrival

Bread Roll

### Entrée ‹

**Bruschetta**

Two slices of wood-fired ciabatta, topped with basil and pine nut pesto, diced tomato, Spanish onion, fresh basil and creamy fetta cheese. Finished with shaved Parmesan, balsamic glaze, cracked pepper and drizzled with extra virgin olive oil

### Chef's Soup of the Day

Wholesome bowl of fresh hearty soup prepared daily. Served with a warm bread roll

### Chicken Wings

BBQ chicken wings served with blue cheese sauce

### › Main

**300g Rump** (Angus 120 days grain-fed)

Grilled to order in our unique in-house steak basting. Served with super crunchy chips

### Grilled Chicken Breast

Marinated chicken breast with lemon and herbs, char-grilled and served with zucchini, eggplant, cherry tomatoes, roquette salad and super crunchy chips

### Salmon Skewer

(Serving recommendation: Medium-Rare)

Skewered cubed pieces of salmon fillet and onion, brushed with teriyaki sauce and char-grilled. Served with steamed rice, teriyaki sauce and a lemon wedge

### Pasta of the Day

Freshly prepared daily by our Chef. Please ask your waiter for details

### Dessert ‹

**Crème Brûlée**

Crème Brûlée infused with Madagascar vanilla bean. Served with strawberries and finished with a tuile biscuit.

A selection of Tea and Coffee

Please advise your waiter upon placing your order of any allergies we should be made aware of.



## Set Menu 2

### ›› On Arrival

Bread Roll

### Entrée ‹‹

**Bruschetta**

Two slices of wood-fired bread ciabatta, topped with basil and pine nut pesto, diced tomato, Spanish onion, fresh basil and creamy fetta cheese. Finished with shaved Parmesan, balsamic glaze, cracked pepper and drizzled with extra virgin olive oil

### Halloumi Cheese

Grilled Halloumi cheese served with char-grilled Mediterranean vegetables, roquette leaves, aged balsamic glaze and lemon oil

### Greek Salad

Assorted green leaves, Roma tomatoes, cucumber, marinated Kalamata olives, Spanish onion and creamy fetta. Tossed with traditional Greek dressing

### Salt & Pepper Calamari

Tender pineapple-scored calamari lightly tossed with flour, salt and pepper. Shallow-fried and served with home-made gremolata sauce and a lemon wedge

### ›› Main

**300g Monte Select New Yorker** (120 days grain-fed)

Grilled to order in our unique in-house steak basting. Served with super crunchy chips

### Grilled Chicken Breast

Marinated chicken breast with lemon and herbs, char-grilled and served with zucchini, eggplant, cherry tomato, roquette and super crunchy chips

### Salmon Skewer

(Serving recommendation: Medium-Rare)

Skewered cubed pieces of salmon fillet and onion, brushed with teriyaki sauce and char-grilled. Served with steamed rice, teriyaki sauce and a lemon wedge

### Pork Cutlets

Flame-grilled basted high country pork cutlets served with roasted baby potatoes, bacon, cabbage and a fennel and roquette salad

A selection of sauces to share

### Dessert ‹‹

**Crème Brûlée**

Crème Brûlée infused with Madagascar vanilla bean. Served with strawberries and finished with a tuile biscuit

### Mango & Cardamom Parfait

Mango and cardamom parfait topped with crushed pistachio biscotti and served with a mixed berry compote

A selection of Tea and Coffee

Please advise your waiter upon placing your order of any allergies we should be made aware of.



## Set Menu 3

### »» On Arrival

Bread Roll

### Entrée «««

#### Salt & Pepper Calamari

Tender pineapple-scored calamari lightly tossed with flour, salt and pepper. Shallow-fried and served with home-made gremolata sauce and a lemon wedge

#### Boerewors

Grilled traditional African beef sausage, served with pap (polenta) and our BBQ relish (Referred to in Africa as Pap and Sheba)

#### Halloumi Cheese

Grilled halloumi cheese served with char-grilled Mediterranean vegetables, rocket leaves, aged balsamic glaze and lemon oil

#### Chicken Wings

BBQ chicken wings served with blue cheese sauce

### »» Main

#### 300g Monte Select Fillet (Grain-fed 120 days)

Grilled to order in our in-house steak basting. Served with super crunchy chips

#### Chicken Skewer

Marinated pieces of chicken, skewered with lemon, onion and capsicum. Served with saffron rice and a creamy Portuguese sauce

#### Half Rack of Beef Ribs

Slow-cooked in BBQ sauce and flame-grilled. Served with super crunchy chips

#### Fresh Catch of the Day

Fresh catch of the day prepared daily by our Chef. Please ask your waiter for details

A selection of sauces to share

### Dessert «««

#### Warm Chocolate & Pistachio Fondante

Warm dark chocolate and pistachio fondante with a melting centre. Served with vanilla ice-cream and a pistachio nougatine

#### Crème Brûlée

Crème Brûlée infused with Madagascar vanilla bean. Served with strawberries and finished with a tuile biscuit

A selection of Tea and Coffee

Please advise your waiter upon placing your order of any allergies we should be made aware of.



## Set Menu 4

### »»» On Arrival

Bread Roll

### Entrée ««««

#### Portuguese Prawns

Succulent shelled prawns, pan-fried with golden eschalots and creamy Portuguese sauce. Served with steamed jasmine rice

#### Beef Carpaccio

Seared Wagyu Beef topside, thinly sliced and served with rocket leaves, aged Parmesan cheese and drizzled with lemon oil

#### Halloumi Cheese

Grilled halloumi cheese served with char-grilled Mediterranean vegetables, rocket leaves, aged balsamic glaze and lemon oil

#### Pork Belly

Double cooked sticky pork belly served with an Asian salad of snow peas, snow pea sprouts, carrots and Spanish onion. Dressed with chilli, lime and roasted peanuts

### »»» Main

#### 350g Monte Gold New Yorker (130 days grain-fed) (MB Score 2+)

Grilled to order in our unique in-house steak basting. Served with super crunchy chips

#### Lamb Cutlets

Greek style marinated lamb cutlets, flame-grilled and served with potato and cauliflower gratin and wilted baby spinach

#### Pan-fried Giant Prawns

Succulent giant prawns pan-fried with garlic butter, parsley and served with your choice of chips, garlic mash or garden salad

#### Flame-grilled Portuguese-style Chicken

Marinated whole chicken, char-grilled in a peri-peri basting and served with flavoured rice

#### Greek Salad to share

A selection of sauces to share

### Dessert ««««

#### Chef's Selection of Australian Cheese & Fruit

Australia's finest cheese selection - smoked aged cheddar, heritage blue, ash brie and a quenelle of ash goat's cheese. A caramelised shallot and fig tart with melted pickled onion cheddar and walnut bread and fresh seasonal fruit

#### Warm Chocolate & Pistachio Fondante

Warm dark chocolate and pistachio fondante with a melting centre. Served with vanilla ice-cream and a pistachio nougatine

#### Mango & Cardamom Parfait

Mango and cardamom parfait topped with crushed pistachio biscotti and served with a mixed berry compote

A selection of Tea and Coffee

Please advise your waiter upon placing your order of any allergies we should be made aware of.



# Canapé Menu

1 hour package at \$25.00 (per person) choose any 4 options (6 pieces per person)

2 hour package at \$30.00 (per person) choose any 5 options (8 pieces per person)

Please advise your waiter upon placing your order of any allergies we should be made aware of.

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## Chicken skewer



Marinated chicken pieces skewered and char grill served with BBQ sauce

## Oysters



Freshly shucked oysters served with American cocktail sauce and fresh lemon

## Sweet Corn Pancakes



Sweet Corn pancakes served with a spicy chunky tomato and avocado salsa and finished with fresh coriander

## Portuguese Prawns



Succulent shelled prawns, pan-fried with golden eschalots and creamy Portuguese sauce

## Kangaroo



Kangaroo loin fillet cooked to medium rare served with BBQ relish on a sour dough crisp

## Beef Burger



Mini Wagyu beef burger with lettuce, Spanish onion, tomato, pink sauce and BBQ sauce on a warm bun

## Chicken Lollipop



Marinated Chicken wing with fresh herbs then crumbed and shallow fried served with Aioli

## Fish Cake



Salmon and Barramundi fish cake served with a traditional tartare sauce

## Cake List

We are able to arrange a delicious cake for any celebration.

Please allow 48 hours notice.

A cakeage fee of \$30.00 per cake applies if you bring your own cake.

### Cakes are available in the following sizes:

Small	(serves 12-14)	\$59
Medium	(serves 16 -18)	\$69
Personalised message		\$5.50

Black Forest Gateaux

White Forest Gateaux

Chocolate Mousse

Choc Caramel Mouse

Strawberry Tart

Exotic Fruit Tart

Tiramisu



## Cake List

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## » Standard Beverage Package

2 Hours \$42.00 per person  
3 Hours \$52.00 per person  
4 Hours \$62.00 per person

### INCLUDES:

Local Beers - Tooheys Extra Dry, James Boags Light,  
XXXX Summer Bright, Hahn Super Dry  
Bottled Wines - Cleaver & Vine Sauvignon Blanc,  
Cleaver & Vine Shiraz  
Sparkling - Segura Viudas Brut  
Variety of Soft Drinks  
Variety of juices  
Iced Water

## Premium Beverage Package «

2 Hours \$50.00 per person  
3 Hours \$60.00 per person  
4 Hours \$70.00 per person

Choice of one white wine and two red wines

### INCLUDES:

Premium Beers - Becks, James Boags Premium,  
James Boags Light, Kirin, James Squires Golden Ale, Corona,  
Crown Lager, Heineken, Peroni  
Bottled Wines - Abels Sauvignon Blanc, Stoneleigh Pinot  
Gris, Evans & Tate Redbrook Chardonnay, Tokar Pinot Noir,  
Mitolo Shiraz, Two Hands Cabernet Sauvignon  
Sparkling - Janz Rose, NV Blue Pyrenees Brut  
Variety of Soft Drinks  
Variety of juices  
Iced Water

## » Non-alcoholic Beverage Package

2 Hours \$15.50 per person  
3 Hours \$18.50 per person  
4 Hours \$21.50 per person

### INCLUDES

Variety of Soft Drinks  
Variety of Juices  
Iced Water

# Beverage Packages

Service of alcohol will be in accordance with the  
NSW RSA legislation

All Beverage Packages commence at the confirmed  
reservation time

Cocktails and spirits are available and will be charged on a consumption  
basis only

All prices quoted include G.S.T



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# Merchandise



## 4 Piece Knife Set

Four authentic branded steak knives. Packaged in a beautiful gift box.  
This is the ideal present for meat lovers!

**\$50.00**

## Single Knife Box

An authentic branded steak knife.  
Packaged in a single gift box

**\$15.00**

## The Meat & Wine Co Gift Card

*The perfect gift!*

The lucky recipient can use this Gift Card at any of our  
The Meat & Wine Co restaurants in Australia

Gift Cards begin at **\$20.00**

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# Function Terms And Conditions

## Deposits

To secure your booking, credit card details are required for a deposit of \$10 per person for groups with 12 or more guests. No money will be charged to the credit card, unless cancellations or alterations are made within 48 hours.

## Alterations to Bookings

The final number of guests must be confirmed within 24 hours from the confirmed time and date of your function. In the event that guest numbers reduce from date of confirmation, you will be charged for the confirmed number of set menus and beverage packages.

## Cancellations

Cancellations made with 48 hours will incur a charge of the deposit.

## Surcharge

A \$5.00 per person surcharge applies on Sundays and public holidays.

## Private Dining Rooms

When booking a private dining room, you must comply to the minimum spend requirements.

## Menus & Beverage Packages

All menu items and prices are subject to change and seasonal availability

## Arrival & Seating Times

Kindly emphasise to your guests the importance of arriving at The Meat & Wine Co slightly ahead of your agreed time, so that you can enjoy your meal within the confirmed time period.

## Requested Seating & Capacity

All requests for seating are taken into consideration but not guaranteed. Please be aware that all groups over 12 people may be seated on two tables.

## Corkage

We are fully licensed and offer an extensive wine and beverage list. A corkage fee of \$30.00 per bottle applies if you bring your own bottle of wine.

## Cakeage

We are able to arrange a cake for any celebration, please allow 48 hours notice. A cakeage fee of \$30.00 per cake applies if you bring your own cake.



# THE MEAT & WINE CO BOOKING FORM - PARRAMATTA

Please complete all fields on this form and fax or email:

**FAX:** +612 9630 3835 **EMAIL:** parramatta@themeatandwineco.com

Our Functions Department will contact you within 48 hrs to confirm your booking.  
Your booking is not confirmed until you have received confirmation.

Function Date: \_\_\_\_\_

No. of Guests: \_\_\_\_\_

Booking Name: \_\_\_\_\_

Company Name: \_\_\_\_\_

First Name: \_\_\_\_\_ Last Name: \_\_\_\_\_

Email: \_\_\_\_\_

Phone: \_\_\_\_\_

Mobile: \_\_\_\_\_

**PREFERRED TIME** : Please include your **FIRST** and **SECOND** choice of time below. Bookings before 8pm will be given a departure time. All time requests are subject to availability and cannot be guaranteed.

1. \_\_\_\_\_ 2. \_\_\_\_\_

**MENU SELECTION:** Please tick your menu selection

Set Menu 1 \$55.00 p/p

Set Menu 3 \$77.00 p/p

A la carte

(Groups of 12 and under ONLY)

Set Menu 2 \$65.00 p/p

Set Menu 4 \$90.00 P/P

**BEVERAGE SELECTION:** Please tick your beverage selection and number of hours

**Standard**

2hrs \$42.00 p/p

**Premium**

2hrs \$50.00 p/p

**Non-Alcoholic**

2hrs \$15.50 p/p

3hrs \$52.00 p/p

3hrs \$60.00 p/p

3hrs \$18.50 p/p

4hrs \$62.00 p/p

4hrs \$70.00 p/p

4hrs \$21.50 p/p

**CANAPES:**

1hr \$25.00 p/p

2hrs \$30.00 p/p

**PRIVATE DINING** Please tick if you require a private room

**The Johnny Walker Blue Room**

Max. 16 guests

\$1000.00 min. spend

**Champagne Room**

Max. 30 guests

\$1,500.00 min. spend

**The Outside Marquée**

Max. 80 guests

**MERCHANDISE** - Please write the number in the boxes

4 Piece knife Box \$50.00

Single Knife Box \$15.00

Gift Card  Amount \$ \_\_\_\_\_

**DEPOSIT PAYMENT DETAILS:**

CARD TYPE (please circle)

VISA

M/C

AMEX

DINERS

JCB

Credit Card No. \_\_\_\_\_

Expiry Date \_\_\_\_\_

Name of Cardholder: \_\_\_\_\_

Deposit Amount: \$ \_\_\_\_\_ (\$10.00 per person for groups of 12 and more – see Terms and Conditions)

Authorised Signature: \_\_\_\_\_

Date: \_\_\_\_\_

I have read and understood the booking terms and conditions of The Meat & Wine Co and authorise permission to deduct the deposit amount from the above credit card as per the Terms and Conditions.

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