

# Function Information Package JANUARY - OCTOBER 2024



**NEW SOUTH WALES****BARANGAROO****Private Dining Rooms**

	Seated Capacity	Standard (seating times apply)	Exclusive Use (no time restriction)
Whisky Room	22	\$2,500	\$4,200
Buffalo Room	5	\$500	\$800
Leopard Room	14	\$1,700	\$2,700
Rhino Room	8	\$1,000	\$1,500
Lion Room	20	\$2,400	\$3,800

**Semi-Private Dining Spaces**

Ground Main with Whisky Room	100	\$12,000	\$19,000
Ground Mezzanine	40	\$5,000	\$8,000
Ground Exclusive	120	\$15,000	\$23,000
Level 1 Main	115	\$14,000	\$21,000
Level 1 Loft	50	\$6,000	\$10,000
Level 1 Exclusive	180	\$25,000	\$35,000
Cocktail Lounge	30	\$3,600	\$6,000

**PARRAMATTA**

Rhino Room	13	\$1,200	\$1,800
Buffalo Room	13	\$1,200	\$1,800
Lion Room	13	\$1,200	\$1,800
Semi-Private Dining	50	\$5,000	\$7,000
Buffalo Room & Lion Room	24	\$2,400	\$3,600
Rhino Room, Buffalo Room & Lion Room	36	\$3,600	\$5,400

**SYDNEY CBD**

Queen Makeda Room	10	\$1,200	\$1,800
Queen Nandi Room	8	\$1,000	\$1,500
Queen Makeda & Queen Nandi Room	18	\$2,200	\$3,400

**SOUTH AUSTRALIA****ADELAIDE**

Buffalo Room	6	\$800	\$1,200
Lion Room	12	\$1,000	\$1,500
Rhino Room	12	\$1,000	\$1,500
Elephant Room	12	\$1,000	\$1,500
Leopard Room	30	\$3,200	\$4,500
Boma (Semi-Private Dining)	6	\$500	\$900

	Seated Capacity	Standard (seating times apply)	Exclusive Use (no time restriction)
<b>AUSTRALIAN CAPITAL TERRITORY</b>			
<b>CANBERRA</b>			
Rhino Room	8	\$1,200	\$2,000
Outdoor Pavilion	50	\$4,500	\$8,000
<b>VICTORIA</b>			
<b>SOUTHBANK</b>			
Yarra Room	12	\$1,500	\$2,300
Bay Room	10	\$1,200	\$1,800
Wurundjeri Room	10	\$1,200	\$1,800
Buffalo Room	18	\$2,400	\$3,600
Elephant Room (with private balcony)	22	\$2,600	\$4,200
Lion Room	30	\$3,500	\$5,000
Puza Bar & Lounge (Semi-Private Cocktail)	30	On Request	On Request
<b>HAWTHORN EAST</b>			
Lion Room	12	\$1,200	\$2,000
Rhino Room	8	\$800	\$1,200
Elephant Room	40	\$4,000	\$7,000
<b>SOUTH YARRA</b>			
Lion Room	14	\$1,400	\$2,200
Buffalo Room	12	\$1,200	\$2,000
Semi-Private Dining Mezzanine	34	\$2,800	\$5,000
<b>CHADSTONE</b>			
Boma Room	10	\$1,200	\$1,800
Kraal Room	7	\$800	\$1,200
Puza Room	40	\$4,400	\$7,000
<b>WESTERN AUSTRALIA</b>			
<b>PERTH</b>			
Lion Room	16	\$1,600	\$2,400
Rhino Room	12	\$1,000	\$1,600
Ballroom	85	On Request	On Request

\*Dinner seating times on a Friday and Saturday is normally 5.30/45pm or 8.45pm

## Set Menus

Available from January 8th, 2024

The Meat & Wine Co has created a selection of delicious coursed menus for group bookings of more than 10 people

Set Menu 1	\$85 per person
Set Menu 2	\$105 per person
Set Menu 3	\$120 per person
AGED Sharing Set Menu	\$145 per person

## Express Lunch Menu

Available from January 8th, 2024

Available Monday – Friday\* 12:00pm - 4:00pm.

Includes a glass of house selected wine, beer or soft drink

1 Course	\$35 per person
2 Courses	\$42 per person
3 Courses	\$49 per person

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

\*Express Lunch menu is not available on public holidays

A \$5 per person surcharge will be added on Sundays and public holidays.

Also, a service charge of 10% will be added for all groups of 11 or more, applicable every day

## Personalised Menus

If you would like to personalise your set menu with a company logo, image or message we can create this for you complimentary

## Canapés

Available upon request, please contact our friendly function team to discuss this further.

## ENTRÉE

(Choose one per person)

### Bruschetta (V) (VG)

Roma tomato, avocado, oregano, basil and Parmesan on sourdough

### Szechuan Calamari

Lightly fried calamari, cucumber, onion, lemon and nam jim sauce

### Pork Belly

Sticky chilli glaze, cabbage slaw and Japanese sesame dressing

## MAIN

(Choose one per person)

### Fillet 200g

Monte - Thousand Guineas Shorthorn, Grain Fed 150 Days, MB 2+

### New Yorker 300g

Monte - Thousand Guineas Shorthorn, Grain Fed 150 Days, MB 2+

Grilled to perfection with our unique basting,  
served with crunchy chips or house salad and your choice of sauce

**Sauce selection:** Blue Cheese / Creamy Garlic / Hot African Chilli  
Creamy Mushroom / Peppercorn / Barbeque Relish / Veal Jus

### Chicken Breast

Portuguese marinade, burnt corn purée, braised kale, white beans,  
crispy pancetta and redcurrant jus

### Barramundi

Clam, scallop, squid, zucchini, creamy mash, summer peas,  
watercress and lobster bisque

### Roasted Eggplant (V) (VG)

Fable ragu, dill yoghurt, crispy chickpeas, feta and house-made harissa oil

## DESSERT

(Choose one per person)

### Crème Brûlée (V)

Coffee cream and shortbread biscuit

### Salted Caramel Mousse

Honeycomb, hazelnut crumb and vanilla mascarpone

## ENTRÉE

(Choose one per person)

---

### **Bruschetta (V) (VG)**

Roma tomato, avocado, oregano, basil and Parmesan on sourdough

### **Szechuan Calamari**

Lightly fried calamari, cucumber, onion, lemon and nam jim sauce

### **AGED Wagyu Tartare**

Wagyu Girello & dry-aged Rib-Eye, egg yolk cream, condiments, anchovy aioli, Parmesan and puffed rice paper

## MAIN

(Choose one per person)

---

### **New Yorker 350g**

O'Connor, Grain Fed 240 Days, MB 3+

### **Rib-Eye 350g**

Monte - Thousand Guineas Shorthorn, Grain Fed 150 Days, MB 2+

Grilled to perfection with our unique basting, served with crunchy chips or house salad and your choice of sauce

### **Chicken Skewer**

Portuguese spiced chicken thighs with lemon.  
Served with crunchy chips or house salad and your choice of sauce

**Sauce selection:** Blue Cheese / Creamy Garlic / Hot African Chilli  
Creamy Mushroom / Peppercorn / Barbeque Relish / Veal Jus

### **Barramundi**

Clam, scallop, squid, zucchini, creamy mash, summer peas, watercress and lobster bisque

### **Roasted Eggplant (V) (VG)**

Fable ragu, dill yoghurt, crispy chickpeas, feta and house-made harissa oil

## DESSERT

(Choose one per person)

---

### **Crème Brûlée (V)**

Coffee cream and shortbread biscuit

### **Biscoff & Date Cake (V)**

Caramel toffee cream, candied walnut, fior di latte gelato and date sauce

## ENTRÉE

(Choose one per person)

### Bruschetta (V) (VG)

Roma tomato, avocado, oregano, basil and Parmesan on sourdough

### AGED Wagyu Tartare

Wagyu Girello & dry-aged Rib-Eye, egg yolk cream, condiments, anchovy aioli, Parmesan and puffed rice paper

### Szechuan Calamari

Lightly fried calamari, cucumber, onion, lemon and nam jim sauce

### Scallop Ceviche

Summer peas, mint, coconut dressing and mint-infused oil

## MAIN

(Choose one per person)

### Fillet 300g

O'Connor, Grain Fed 240 Days, MB 3+

### Rump 500g

Wagyu, Grain Fed 450 Days, MB 6+

Grilled to perfection with our unique basting, served with crunchy chips or house salad and your choice of sauce

### Rib Platter

A selection of beef and pork ribs. Slow-cooked and finished on a flaming hot char-grill with our unique basting, served with crunchy chips or house salad and your choice of sauce

### Salmon Skewer

African chilli, miso, sesame, soy, spring onion, ginger and garlic, served with crunchy chips or house salad and your choice of sauce

### Portuguese Chicken Skewer

Portuguese spiced chicken thighs with lemon, served with crunchy chips or house salad and your choice of sauce.

**Sauce selection:** Blue Cheese / Creamy Garlic / Hot African Chilli  
Creamy Mushroom / Peppercorn / Barbeque Relish / Veal Jus

### Roasted Eggplant (V) (VG)

Fable ragu, dill yoghurt, crispy chickpeas, feta and house-made harissa oil

## DESSERT

(Choose one per person)

### Crème Brûlée (V)

Coffee cream and shortbread biscuit

### Biscoff & Date Cake (V)

Caramel toffee cream, candied walnut, fior di latte gelato and date sauce

### Salted Caramel Mousse

Honeycomb, hazelnut crumb and vanilla mascarpone

## ENTRÉE

---

### Tasting Plate

Szechuan Calamari, Bruschetta, Pork Belly and Boerewors

## MAIN

---

Elevate your perfect steak experience with AGED by The Meat & Wine Co.



**Traditional Dry-Aged Southern Range Rib-Eye** (Grass Fed, MB 4+)

### Sauce selection:

Blue Cheese / Creamy Garlic / Hot African Chilli  
Creamy Mushroom / Peppercorn / Barbeque Relish / Veal Jus

## SIDES

---

### Truffle Mac & Cheese (V)

Parmesan, Gruyère, Cheddar & mozzarella, truffle with chives

### Greek Salad (V) (VG)

Cos lettuce, cucumber, tomato, marinated olives, crumbled feta,  
red onion and Greek dressing

### Crunchy Chips (V) (VG)

### Mash (V)

## DESSERT

---

### The Grand Finale

Chocolate & Hazelnut Fondant, Crème Brûlée, Salted Caramel Mousse  
and Biscoff & Date Cake



One Course \$35 Two Courses \$42 Three Courses \$49 (Available Mon - Fri\* 12pm - 4pm)

\*Express Lunch Menu is not available on public holidays

Includes a glass of expertly selected house wine, beer or soft drink

## ENTRÉE

---

### **Bruschetta (V) (VG)**

Roma tomato, avocado, oregano, basil and Parmesan on sourdough

### **Szechuan Calamari**

Lightly fried calamari, cucumber, onion, lemon and nam jim sauce

### **Pork Belly**

Sticky chilli glaze, cabbage slaw and Japanese sesame dressing

## MAIN

---

### **250g Rump**

Monte - Thousand Guineas Shorthorn (Grain Fed 150 Days, MB 2+)  
Grilled to perfection with our unique basting. Served with crunchy chips or house salad

### **Classic Cheeseburger**

Cheddar, cos lettuce, burger sauce, tomato and onion rings. Served with crunchy chips or house salad

### **Steak Tagliata**

Char-grilled steak, slow-roasted tomato, shaved Parmesan, wild rocket and chimichurri

### **Portuguese Chicken Skewer**

Portuguese spiced chicken thighs with lemon, served with crunchy chips or house salad

### **Pork Ribs**

Slow-cooked and finished on the char-grill with our unique basting.  
Served with your choice of crunchy chips or house salad

### **Roasted Eggplant (V) (VG)**

Fable ragu, dill yoghurt, crispy chickpeas, feta and house-made harissa oil

### **Poke Bowl**

Cabbage slaw, cucumber, soft-boiled egg, fried shallots, wasabi mayonnaise, coriander, brown rice, Japanese dressing and your choice of avocado, feta & harissa or crispy salmon & nam jim or crispy pork belly & sticky chilli

## DESSERT

---

### **Crème Brûlée (V)**

Coffee cream and shortbread biscuit

### **Biscoff & Date Cake (V)**

Caramel toffee cream, candied walnut, fior di latte gelato and date sauce

Wagyu Tartare Crostini

Tomato Crostini

Pork Spare Ribs

Mini Boerewors Skewer

Szechuan Calamari

Beef Slider

Mini Beef Skewer

Chips

\*Minimum quantities required  
Please contact our friendly function team to discuss this further

Service of alcohol will be in accordance with the VIC, NSW and WA 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

	2 HRS	EXTRA ½ HR	EXTRA HR
STANDARD	\$55pp	\$14pp	\$24pp
PREMIUM	\$65pp	\$16pp	\$28pp
DELUXE	\$75pp	\$18pp	\$32pp

### STANDARD BEVERAGE PACK

#### Wines

Dal Zotto	Prosecco	King Valley VIC
Zilzie 'Selection 23'	Sauvignon Blanc	Murray Darling, VIC
West Cape Howe	Rosé	Mount Barker, WA
Counterpoint	Shiraz	Regional SA

#### Beers

Balter Cerveza, Byron Bay Premium Lager, 4 Pines Pale Ale, Peroni 0.0%

### PREMIUM BEVERAGE PACK

#### Wines

Dal Zotto	Prosecco	King Valley, VIC
Tomich 'Woodside Vineyard'	Sauvignon Blanc	Adelaide Hills, SA
Heirloom Vineyards	Pinot Grigio	Adelaide Hills, SA
Maressa	Chardonnay	Mornington Peninsula, VIC
West Cape Howe	Rosé	Mount Barker, WA
Cavedon	Pinot Noir	King Valley, VIC
Hay Shed Hill 'Morrison's Gift'	Cabernet Blend	Margaret River, WA
Yalumba 'The Barossa'	Shiraz	Barossa Valley, SA

#### Beers

Corona, Byron Bay Premium Lager, 4 Pines Pale Ale, Peroni 0.0%, Bulmers Original Cider

### DELUXE BEVERAGE PACK

#### Wines

Jansz	Vintage Cuvée	Pipers Brook, TAS
Shaw and Smith	Sauvignon Blanc	Adelaide Hills, SA
Terre dei Buth	Pinot Grigio	Treviso, Italy
Vasse Felix 'Premier'	Chardonnay	Margaret River WA
Domaine de Cantarelle 'Côtes de Provence'	Rosé	Provence, France
Barringwood Estate	Pinot Noir	Northern Region, TAS
Jim Barry Single Vineyard 'The Farm'	Cabernet Sauvignon	Clare Valley, SA
Penfolds 'Max's'	Shiraz	Barossa, SA
Elderton	Shiraz	Barossa Valley, SA

#### Beers

Corona, Peroni, Asahi Super Dry, Stone & Wood Pacific Ale, 4 Pines Pale Ale, Peroni 0.0%, Bulmers Original Cider

#### SOFT DRINKS AND JUICES (available with all packs)

Still Bottled Water, Sparkling Bottled Water, Coke, Coke Zero, Sprite, Fanta,  
 Soda Water, Tonic Water, Dry Ginger Ale, Orange, Apple, Pineapple, Cranberry

### **Booking Guarantee Policy**

Credit card details must be provided for all reservations of 11 or more guests. Should you cancel your reservation within 48 hours of the arrival time or fail to show for your reservation, a fee of \$50 per person will be incurred. Functions of 50+ guests may have a different booking guarantee policy, please speak to a member of the reservations team to discuss. You may see a \$1 pending charge on your bank statement as part of the card authorisation process - this is a temporary charge and it will disappear from your statement in a few days.

### **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 the date of confirmation, you will be charged for the confirmed number of set menus and beverage packages.

### **Service Charge**

A service charge of 10% will be added for all groups of 11 or more, applicable every day which is passed directly to the wait staff as a gratuity.

### **Surcharge**

Please note that on Sundays and public holidays, there is an additional surcharge of \$5 per person. Furthermore, please be aware that fees may be applied to all card transactions. The fee percentages vary depending on the type of card used and payment method used. It is important to note that third-party vendor fees, such as those associated with PayPal, Stripe, or in-house store terminals, are non-refundable in the event of a cancellation.

### **Private Dining Rooms**

When booking a private dining room or space, you must comply with the minimum spend requirements. The minimum spend is based on food and beverage only and does not include any other fees or charges such as the 10% service charge or \$5 per person Sunday/Public Holiday surcharge. If you do not reach your minimum spend you are welcome to purchase food and beverage to make up the balance. A room hire fee will apply if you do not wish to.

### **Menus & Beverage Packages**

Group bookings of 11 or more guests are required to dine on one of our set menus. All menu items and prices are subject to change based on 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. We recommend you arrive 15 minutes prior to your seating time. We will hold your reservation and table for 15 minutes after the scheduled reservation time. Your table may be given away if you are more than 15 minutes late.

### **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.

### **BYO**

We do not offer BYO. We are fully licensed and offer an extensive wine and beverage list.

### **Cakeage**

A cakeage fee of \$3 per person applies if you bring your own cake.

### **Discounts & Promotions**

Discounts and promotions may not be combined with other promotional offers and require a minimum purchase of a main course. Some promotions may require a dine in reservation. All discount and promotional decisions are made at the discretion of the Venue Manager.

# FUNCTION ENQUIRIES

To make a booking & secure your function,  
please click the button below to be  
redirected to our convenient online booking form

[CLICK HERE](#)

