

NORTHSIDE WINES

function package

Thank you for your interest in holding your function / special event with Northside Wines.

NW is a large format, multi faceted venue in the inner North of Melbourne, within easy reach of the CBD, carparks + public transport.

Born in November 2019, we focus mainly on alternative wine varietals and delicious honest food, but we also throw a bloody good party.

With plenty of beautiful spaces at your disposal, whether you're looking for an intimate space for a long over due catch up with friends or a 100+ person formal function, we can work alongside you to create the perfect experience.

We can now also offer **exclusive venue hire**, for more information please enquire as we will do this on a case by case basis.

The following pack is a guide to what we can offer, however if there is something else you are looking for, simply let us know how we can help.

For any further questions regarding your event please contact us at
functions@northside-wines.com.au





NORTHSIDE WINES

whole venue



Looking for a private venue for an extra special event? We are now offering our venue for exclusive hire. This includes all spaces mentioned in the following pages!

Whether you're needing a private venue for corporate training day, want a bit of privacy for a special occasion or simply have ALOT of friends; we can help.

The venue fits over 200 people (standing) across all the spaces and 100+ for a seated event. Our furniture is mostly flexible, meaning we can open up the venue, or provide different spaces for your guests. Our floral art works, dried bouquets and light filled space offers a perfect backdrop with no need for decorations. However, you're more than welcome to bring them!

Music can be played across the whole venue, and we have a PA for speeches or live music. We are licensed until 1am so you can organise a DJ to party into the night!

Let us know what you are looking for and we can help create the package you need.

Max capacity: 250pax

Minimum group size: 90pax

Minimum spends:

Venue hire (peak times 4pm onwards Fri) \$6000

Venue hire (peak times 4pm onwards Sat) \$8000

Venue hire (off peak times) \$4000

These prices are negotiable, so please do get in touch and we can discuss further

|| For smaller, intimate spaces or midweek events; minimum spends may not apply ||

\$300 deposit required to secure space





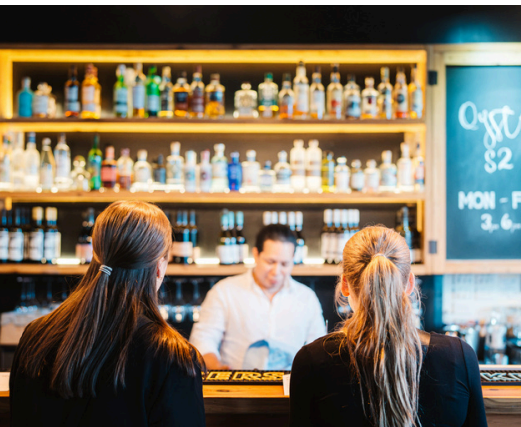
NORTHSIDE WINES

inside



Our internal space is perfect for all occasions and events. Scattered skylights fill the plant filled space with natural light during the day, giving the perfect ambiance to day time events. At night, with the lights dimmed and candles flickering, the venue can appear intimate despite it's size.

The space is flexible so even though we are able to hold a large capacity, you are not required to commit to a full or even half venue hire (unless you want to). We will simply adjust the space to the size of your event.



The space can be suited to large canape functions, but we can also host large sit down dinners or convention style events. We do require all internal functions to commit to a minimum spend which will include food (canapes or sit down meal) and drinks. Drinks can be on a bar tab or guests can pay as they go. We can even create a drinks package for your event.

Our flexible space means we can react to your needs with extra table and chairs if necessary, gift tables, space for large floor decorations. Even areas for kids to play, just ask.



Max capacity: 150pax

Minimum group size: 10pax

Minimum spends:

Half venue hire (*peak times 6pm onwards Fri + Sat*) \$1000 - \$2000

Quarter venue hire (*peak times 6pm onwards Fri + Sat*) \$500 - \$800

|| For smaller, intimate spaces or midweek events; minimum spends may not apply ||

\$100 deposit required to secure space

NORTHSIDE WINES



wine garden

Our courtyard/wine garden is a secluded spot which can hold up to 40 guests for a private occasion with canapes/casual nibbles and separate sound system which can be connected to your phone or laptop.

The garden is now totally under cover and there are plenty of heaters for cooler evenings. During the day the sun is over head whilst the garden remains partly shaded. After the sun sets, fairy lights above give the impression of a star filled sky.

To hire the garden in it's totality, there would need to be a commitment of at least 20 guests in attendance throughout the allotted time but partial hire is also possible.

For larger bookings of 35+, you may hire the Atrium and the courtyard combined. This will give a mix of indoor and outdoor seating, it is connected via a large retractable glass door, perfect for the warmer months.

Max capacity: 40pax

Minimum group size: 20pax

Minimum Spends for private hire (garden only):

Fri | Sat peak times (6pm Onwards) : \$1000 | Other times : \$500

Smaller groups wishing to book outside will be dealt with on a case by case basis.

\$100 deposit required to secure space



NORTHSIDE WINES



atrium

Our Atrium space is a beautiful, bright space towards the back of the venue. In our warmer months, the large glass roller door opens to allow access directly into the garden. This area is perfect for afternoon hen's parties, baby showers and long birthday lunches.

For sit down meals a long table of up to 26 people can run down the centre of the space, with plenty of room either side to stand and mingle before and after. For canape style functions, the area can be reformatted for your needs.

The white brick walls are a lovely simple backdrop for photos, the space is separated from the public by decorative dividers with bunches of dried flowers.

If you require guests to purchase their own drinks, QR codes are set up in the space for ease of service. Alternatively your function will be taken care of by our amazing staff, meaning your guests can focus on socialising rather than waiting at the bar.

For larger groups the space can be extended into the covered garden, for a gorgeous indoor/outdoor vibe.

Max capacity: 40pax

Minimum group size: 20pax

Minimum Spends for private hire (atrium only):

Fri | Sat peak times (6pm Onwards) : \$1000 | Other times : \$500

Smaller groups wishing to book outside will be dealt with on a case by case basis.

\$100 deposit required to secure space



NORTHSIDE WINES

special events

Want something a little special for your event?

Whether its team bonding at work or a hens party, why not organise a personalised wine tasting for your group.

We can offer an Introduction into wine tasting from as little as \$39 per person, add on grazing plates and welcome drinks for your group or book a table for dinner at the restaurant once the session has finished. For larger groups, we can reserve the space so the party can continue into the night.

Our masterclasses are created for beginners, all the way to wine connoisseurs, so no one need feel left out.

Want something curated specially for your group? Get in touch and see what we can offer for your budget.

Our knowledgeable staff can offer speciality classes in the following themes:

Sparkling wine masterclass

White wine masterclass

Red wine masterclass

Whisky masterclass

Gin masterclass

Cocktails masterclass

and many more...

Starting price: \$39pp

Max capacity: 30pax

Minimum group size: 8pax



NORTHSIDE WINES



corporate events

We are very fortunate to have one of the larger flexible spaces on High street. Our venue offers the perfect canvas for your corporate event or work convention. We can move furniture for large sit down lunches, or chairs for an auditorium style event.

Since opening we have hosted plenty of large scale corporate events for people and companies such as Kat Theophanous MP, beauty giant Adore Beauty and online wine retailers Vinomofo.

For events such as these, we can work with your department to create an event to suit your needs and budget. This includes tea & coffee receptions, specialised finger food or brunches, AV requirements, personalised cocktails and much more.

We can seat 100+ people and can offer exclusive hire for events during the week (Mon-Thurs) and Friday day time.

Whether your event is for work or pleasure, get in touch to learn more about our bespoke corporate packages.

Minimum spends: on an individual basis

Max capacity: 200pax

Minimum group size: 20pax





NORTHSIDE WINES

menus



The following pages are dedicated to the function food offering. We can cover a wide range of events as well as dietary requirements, if you can't see what you are looking for, simply let us know as we are happy to cater to specific requests. Whether it's an all vegan feast, a family style banquet or pizza party.

Large Group Options

For groups of over 10. All of the guests must choose from the same menu. Make your experience as simple as possible, and enjoy a glass of wine at ease.

Casual Ordering

For groups looking to all buy their own food, order and pay via QR code.

Canape Menus

Perfect for larger groups in a casual setting. Choices from the canape menu can either be selected by yourself, or you can opt for a 'feed me' selection. You let us know your budget and dietaries, we will take care of the rest.

All food will need to be pre-ordered with a **7 days notice**, especially for larger groups (over 16 pax). Food can be added to at the time if required.

Please let us know in advance regarding dietary requirements in particular allergies, so we can keep your guests as safe as possible.

Cakeage

We do not allow cakes to be brought into the venue for a la carte bookings, in this instance we have delicious desserts on offer.

Function groups of 10+

\$20 to consume a cake on the premises (no cutlery or plates supplied).

\$3 pp, staff will take care of presentation and will cut and serve on our crockery.

We do not allow self catered events at Northside Wines.



LARGE GROUP

menu options

GROUPS OVER A 10 PEOPLE WILL BE
ASKED TO CHOOSE FROM ONE OF THE
FOLLOWING OPTIONS:



BOTTOMLESS SMALL PLATES | \$49PP

INCLUDE BOTTOMLESS WINE FOR \$49PP

1.5 HOURS OF BOTTOMLESS SMALL PLATES TO SHARE ON THE TABLE.

SHARING BANQUET- \$45 PP

ADD ANTIPASTO \$10PP | ADD A DESSERT COURSE \$10PP

TO START DIPS + CROUTONS, SMALL PLATE FOLLOWED BY: SHARING MAIN COURSE + SIDES

SMALL PLATE OPTION - PICK 1 OPTION FOR YOUR GROUP || ROAST CAULIFLOWER VG GF | CRISPY PORK BELLY | CROQUETTES

LARGE PLATE OPTION - PICK 2 OPTIONS FOR YOUR GROUP || CHICKEN GF | TREVALLY GF | LAMB GF | BEEF GF | GNOCCHI VG

SIDES OPTIONS - PICK 2 OPTIONS FOR YOUR GROUP || ROASTED POTATOES || CHIPS || LEAF SALAD || GREEN BEANS

DISHES ARE ALL SERVED SHARED IN THE CENTRE OF TABLES, DIETARIES CAN BE CATERED FOR INDIVIDUALLY

INDIVIDUAL CHOICE | 2 COURSE SET MENU \$49 PP | 3 COURSE SET MENU \$59 PP

3 OPTIONS TO CHOOSE FROM PER COURSE, MEALS CAN BE SELECTED INDIVIDUALLY ON THE DAY OF THE EVENT.

IF THE GROUP SIZE EXCEEDS 20+ THEN A PRE ORDER MAY BE REQUIRED. SEE EXAMPLE MENU ON NEXT PAGE.

5 COURSE CHEFS MENU | \$59 PP

INCLUDE A WINE PAIRING FOR \$39PP

A SPECIAL 5 COURSE EXPERIENCE, CURATED BY OUR HEAD CHEF SPECIALLY FOR YOUR GROUP

DIETARIES CAN BE CATERED FOR ON REQUEST. SEE EXAMPLE MENU ON NEXT PAGE.

A LA CARTE MENU | DINING ROOM SERVICE

SIT DOWN DINING WITH TABLE SERVICE ORDERING FROM A LA CARTE MENU (+ 12% SERVICE CHARGE APPLIES TO TOTAL) MAX 18 .

A LA CARTE MENU | CASUAL SERVICE

CASUAL DINING WITH GUESTS ORDERING AND PAYING FOR MEALS OFF THE A LA CARTE AT THE BAR. FOOD WILL COME OUT CASUALLY WHEN READY. NOT SUITABLE FOR A SIT DOWN MEAL

LARGE GROUP

menu samples

GROUPS OVER A 10 PEOPLE WILL BE
ASKED TO CHOOSE FROM ONE OF THE
FOLLOWING OPTIONS:



Three Course SET MENU

START

Crispy pork belly, sherry glaze, apple puree, fresh apple | GF
Snapper ceviche, Leche de tigre sauce, pickles, coriander, diakon | GF
Roasted cauliflower, citrus tahini, parsley, pickled onion | VG GF

MAINS

Crispy chicken roulade, garlic herb sauce, chicken jus, kohlrabi remoulade
Slow cooked beef cheek, parmesan mash, dark cocoa + red wine jus | GF
Mushroom gnocchi, cepe sauce, truffle oil, fried enoki | VG GF

Shared side of roasted potatoes & asparagus

DESSERT

Sticky date pudding, butterscotch, vanilla ice cream | V
Dark chocolate mousse, salted Caramel, malt crumble | V GFO
Coconut + strawberry semifredo, berry coulis, candied Pistachios | VG gf



Five Course CHEFS MENU

ONE

Beetroot carpaccio, honeydew gel, Chèvre, fried capers

TWO

Snapper ceviche, Leche de tigre sauce, pickles, coriander, diakon
Heirloom tomato stack, italian salsa, bocconcini | Vege option

THREE

Crispy porkbelly, sherry glaze, apple puree, fresh apple
Roasted cauliflower, citrus tahini, parsley, pickled onion | Vege option

FOUR

Slow cooked beef cheek, parmesan mash, dark cocoa + red wine jus | GF
Mushroom gnocchi, cepe sauce, truffle oil, fried enoki | Vege option

FIVE

Sticky date pudding, butterscotch, vanilla ice cream

For any dietary requirements, please ask staff:)

FOOD + BEV PACKAGES



cocktail and canape events

'LIGHT BITE' CANAPÉS | \$18PP

IDEAL FOR EVENTS WHERE GUESTS MAY HAVE
ALREADY EATEN, SUCH AS POST-DINNER PARTIES.

2 COLD CANAPE
2 HOT CANAPE
2 PIZZA SLICES

ADD ANTIPASTO GRAZING \$10PP

'FILL ME UP' CANAPE | \$30PP

PERFECT FOR LUNCH + DINNER EVENTS, WHEN
YOU WANT YOUR GUESTS TO BE WELL FED

2 COLD CANAPE
3 HOT CANAPE
3 PIZZA
1 SLIDER

ADD ANTIPASTO GRAZING \$10PP

SAVOURY + SWEET | \$40 PP

WHEN YOU WANT TO FINISH WITH A LITTLE
SWEETNESS

2 COLD CANAPE
3 HOT CANAPE
3 PIZZA
1 SLIDER

1 DESSERT ADD ANTIPASTO GRAZING \$10PP

ALL INCLUSIVE STANDARD DRINK PACK

2HR \$50PP | 3HR \$60PP

FUNCTION WINE
TAP BEER | LAGER + PALE ALE
SOFT DRINKS

ADD SPIRITS + MIXERS \$30PP

ALL INCLUSIVE PREMIUM DRINK PACK

2HR \$65PP | 3HR \$80PP

SPECIALLY SELECTED WINES
TAP BEER | LAGER + PALE ALE + IPA + SPECIAL
BERTIES CIDER
SOFT DRINKS

ADD SPIRITS + MIXERS \$30PP

ALL INCLUSIVE COCKTAIL PACK

2HR \$85PP | 3HR \$100PP

COCKTAILS (2 OPTIONS)
FUNCTION WINES
TAP BEER | LAGER + PALE ALE + IPA + SPECIAL
BERTIES CIDER
SOFT DRINKS

ADD SPIRITS + MIXERS \$30PP



FUNCTION MENU

canapes

GRAZING TABLE | 10 PP

FOR GROUPS OF 10+ A GRAZING TABLE IS A FANTASTIC AS A SHARED STARTER BEFORE A SIT DOWN MEAL OR AS A CENTRE PIECE FOR YOUR CANAPE FUNCTION. \$10 A PERSON PROVIDES A LIGHT SNACK FOR YOUR GUESTS | GFO VGO

COLD CANAPES

STEAMED PRAWNS, MANGO CHILI SALSA | GF | | 60
SMOKED SALMON, CAPERS, CREAM CHEESE, DILL, CUCUMBER | 60
FRESHLY SHUCKED PACIFIC OYSTERS, MIGNONETTE, LEMON | GF | 90
TZATZIKI, CUCUMBER SLICES, HEIRLOOM CHERRY TOMATO | VG GF | 50
SELECTIONS OF SUSHI ROLLS | VGO GF | 50

HOT CANAPES

INDIVIDUAL BACON AND LEEK QUICHE | 55
LEMON + PEPPER CALAMARI, TARTARE | 50
ARANCINI, NAPOLI SAUCE | 55
HOUSE MADE SAUSAGE ROLLS | 60
CHICKEN SATAY SKEWERS | GF | 50
SWEDISH MEATBALLS, TOMATO COULIS | GF | 50
HERBED BREADED CHICKEN FINGERS, REMOULADE | 60
CURRIED VEGETABLES SAMOSA | VG | 50
GOAT CHEESE CROSTINI IN TRUFFLE HONEY DRESSING | V | 55
CAJAN FRIED CAULIFLOWER | VG | 55

SLIDERS | 120

CHEESE BURGER SLIDER
CHICKEN SLIDERS, CREAMY SLAW
POTATO FRITTER SLIDERS, CHIPOTLE SAUCE | VG |

PIZZA TRAYS | 55

MARGHERITA, NAPOLI , FIOR DI LATTE, FRESH BASIL | V |
LAMB SAUSAGE, NAPOLI, GREEN OLIVES, CHILLI
CAULIFLOWER, NAPOLI. GRILLED ZUCCHINI, VEGAN MOZZARELLA | VG
ARTICHOKE, PORTABELLA MUSHROOM, NAPOLI, FIOR DE LATTE, CITRUS ZEST | VGO
HAM, PINEAPPLE, NAPOLI, FIOR DE LATTE |

DESSERT PLATTERS

STICKY DATE SLICES, BUTTERSCOTCH SAUCE | 65
VEGAN CHOCOLATE BROWNIE | VG GF | 65
FRESH FRUIT PLATTER | 45

ALL OPTIONS ARE MADE UP OF 20 PIECES

LET US KNOW IF YOU REQUIRE RECOMMENDATIONS FOR FOOD

FUNCTION MENUS

drinks SET A TAB

Want to treat your guests to an evening of all inclusive drinks, or just a drink on arrival? We can help curate a limited menu, whether its keeping it simple with our great value function wines, choosing special wines for your group or adding a personalised cocktail. Let us know a spend limit and we will take care of the rest.

PAY AS YOU GO

Guests may pay for their own drinks, either with QR codes, bar service or with dedicated staff members taking payment on the floor. All purchases made by guests count towards the minimum spend.

WE ALSO OFFER

- cocktails (*special price for pre orders*)
- sparkling wine/champagne reception
- wine & food pairing (for sit down meals)
- private interactive wine or gin masterclasses for your group (10+ people)
- Self service bar with wines and tinnies.
- All inclusive packages, created specially to suit your event

Want something else Let us know and we will see what we can do to create your perfect event!



TERMS + CONDITIONS



Booking Terms and Conditions

- Functions are confirmed upon receipt of a deposit (which implies acceptance of these terms and conditions).

Deposit Requirements:

- Functions with exclusive use of an area require a \$100 deposit.
- Functions with exclusive venue hire require a deposit of \$300.

Cancellation Policy:

- To cancel a function, a minimum of 45 days written notice is required to receive a full deposit refund or use it as credit for the next function.
- Cancellations within 45 days of the booking will result in the full deposit being retained, unless it is due to unavoidable circumstances (decisions will be made on a case-by-case basis).

Refund Policy:

- If unforeseen circumstances force NW to cancel your event, all payments will be refunded.

Minimum Spend:

- All functions must meet the agreed minimum spend. You will be responsible for any shortfall in the event the minimum spend is not met, covering food and beverages consumed or purchased by yourself or your guests during the function.

Guest Numbers and Dietaries:

- Final guest numbers and dietary requirements must be provided 10 days before your function.
- Any changes within 48 hours of the event will incur charges based on the confirmed maximum numbers.

Breakages and Cleaning fee

- In the unlikely circumstances of damage to our property or excessive glass breakage due to negligence, violence or intoxication, we reserve the right to withhold the deposit to cover the cost of repair or excess cleaning.

Food & Beverage Information:

- Ensure your Food & Beverage choices are confirmed 10 days prior to the event.
- Menus may be adjusted based on stock availability.
- External food or beverages are not allowed, except for a celebration cake at large events (cakeage fees apply).
- Bringing outside beverages is prohibited; individuals found consuming their own drinks on site will be requested to leave.

Payments and Surcharges:

- A 1.2% surcharge is applicable for POS card transactions; no surcharge for bank transfers.
- Payment methods include cash, debit, and credit cards (Visa, MasterCard, Amex).
- All bills must be settled before or on the event day.
- Public holiday events will have a 12% surcharge.

Miscellaneous:

- Guests are accountable for items they bring onto the premises.
- Decorations are welcome, in most cases access is possible 1 hour before the event start time.
- Prohibited decorations include confetti, glitter, and glitter balloons.
- We reserve the right to end events if guests mistreat staff or other patrons, deny service to intoxicated guests, or assist intoxicated guests in leaving the venue.
- Minors must be supervised by a parent or guardian and are not allowed to consume alcohol.