

# GROUP FUNCTION PACK



# MENUS

## PRIVATE DINING ROOM

Max Guests  
8-10

Min Spend  
£120pp

## LOWER GROUND FLOOR

Max Guests  
38 seated  
50-60 standing

Min Spend  
£120pp (Exclusive use starting from £3500)

## Set Menus

The Meat & Wine Co has created a selection of delicious coursed menus for group bookings of more than 8 people

|            |                 |
|------------|-----------------|
| Set Menu 1 | £79 per person  |
| Set Menu 2 | £110 per person |
| Set Menu 3 | £150 per person |

## Beverage Packages

|          |         |         |
|----------|---------|---------|
| Standard | £47/2h  | £65/3hr |
| Premium  | £65/2hr | £89/3hr |

All menu and beverage items are subject to availability and prices may change  
An discretionary 15% service charge will be added to all bookings

## 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.  
Please enquire for more information.

## ENTRÉE

(Choose one per person)

### Bruschetta (V) (VG)

Tomato & basil salsa, avocado, Parmesan on charred ciabatta

### Calamari

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

### Short Rib Croquette

Slow cooked beef, Parmesan, jus, gremolata and black garlic aioli

## MAIN

(Choose one per person)

### Striploin 250g

Black Angus, USDA Prime - Grain Fed - Creekstone, USA.

Grilled to perfection with our signature basting.

Served with crunchy chips or gem salad and your choice of sauce\*

### Rib-Eye 300g

Finnish Ayrshire - Grass Fed - Prussian Black, Europe.

Grilled to perfection with our signature basting.

Served with crunchy chips or gem salad and your choice of sauce\*

### \*Sauce Selection

African Chilli / Peppercorn / Creamy Mushroom

/ Bone Marrow Butter / Chimichurri

### Mushroom Risotto (V)

Truffle, porcini mushrooms, herb crumb, egg yolk, Parmesan

### Spicy Salmon Skewer

Served with crunchy chips, mash or gem salad

## DESSERT

(Choose one per person)

### Malva Pudding (V)

Apricot coulis, vanilla ice-cream and freeze-dried raspberries

### Crème Brûlée (V)

Ginger snap biscuit, whipped mascarpone and lemon balm

**ON ARRIVAL**

(To Share)

**Garlic Bread (V)**

Buttermilk buns, garlic butter, Parmesan and garlic crisps

**ENTRÉE**

(Choose one per person)

**Seared Scallops**

Cauliflower purée, chilli tuile and herring caviar

**Beef Carpaccio**

USDA Choice fillet, horseradish cream, rocket &amp; cracked black pepper

**Bruschetta**

Tomato &amp; basil salsa, avocado, Parmesan on charred ciabatta

**Seared Tuna**

Sesame crusted tuna, caramelised onion, chilli yoghurt, Japanese dressing &amp; red shiso

**MAIN**

(Choose one per person)

**Fillet 250g\***

Wagyu MB3-5 - Grain Fed - Jack's Creek, Australia

**Rib-Eye 300g\***

Wagyu MB3-5 - Grain Fed - Jack's Creek, Australia

Grilled to perfection with our signature basting.

Served with crunchy chips or gem salad and your choice of sauce\*

**\*Sauce Selection**

African Chilli / Peppercorn / Creamy Mushroom / Bone Marrow Butter / Chimichurri

**Mushroom Risotto**

Truffle, porcini mushrooms, herb crumb, egg yolk, Parmesan

**Pan Fried Cod**

Lobster bisque, cherry tomatoes, steamed mussels, clams

**Beef Ribs**

Slow-cooked and finished on a char-grill, with our signature basting.

Served with crunchy chips or gem salad.

**SIDES**

(To share)

**Truffle Mac & Cheese (V)**

Parmesan, Gruyère, Cheddar &amp; mozzarella, truffle with chives

**Wedge Salad**

Iceberg lettuce, tomatoes, fried shallots, blue cheese and ranch dressing

**Mash**

Creamy potatoes, burnt butter &amp; chives

**DESSERT**

(Choose one per person)

**Chocolate & Hazelnut Fondant (V)**

Classic in-house baked fondant with a melted white chocolate centre and hazelnut praline gelato

**Sticky Date Pudding (V)**

Date sauce, candied walnuts &amp; fior di latte ice-cream

**ON ARRIVAL**

(To Share)

**Garlic Bread (V)**

Buttermilk buns, garlic butter, Parmesan and garlic crisps

**ENTRÉE**

(Choose one per person)

**Wagyu Dry-Aged Tartare**

Jack's Creek Wagyu rump and dry-aged rib-eye, confit egg yolk, condiments, bone marrow &amp; Parmesan crostini

**Scallop Crudo**

Smashed pea salsa, pickled shallots, coconut dressing, mint oil

**King Prawns**

XO butter, African chilli sauce and coriander

**Bruschetta (V) (VG)**

Tomato &amp; basil salsa, avocado, Parmesan on charred ciabatta

**MAIN**

(Choose one per person)

**Fillet 250g\***

Wagyu MB3-5 - Grain Fed - Jack's Creek, Australia

**Rib-Eye 300g\***

Wagyu MB3-5 - Grain Fed - Jack's Creek, Australia

Grilled to perfection with our signature basting.  
Served with crunchy chips or gem salad and your choice of sauce\***\*Sauce Selection**

African Chilli / Peppercorn / Creamy Mushroom / Bone Marrow Butter / Chimichurri

**Mushroom Risotto**

Truffle, porcini mushrooms, herb crumb, egg yolk, Parmesan

**Pan Fried Cod**

Lobster bisque, cherry tomatoes, steamed mussels, clams

**Beef Ribs**Slow-cooked and finished on a char-grill, with our signature basting.  
Served with crunchy chips or gem salad.**SIDES**

(To share)

**Truffle Mac & Cheese (V)**

Parmesan, Gruyère, Cheddar &amp; mozzarella, truffle with chives

**Wedge Salad**

Iceberg lettuce, tomatoes, fried shallots, blue cheese and ranch dressing

**DESSERT**

(Choose one per person)

**Chocolate & Hazelnut Fondant (V)**

Classic in-house baked fondant with a melted white chocolate centre and hazelnut praline gelato

**Sticky Date Pudding (V)**

Date sauce, candied walnuts &amp; fior di latte ice-cream

All beverage packages commence at the confirmed reservation time  
Cocktails and spirits are available and will be charged on a consumption basis only

|          | 2 Hours | 3 Hours |
|----------|---------|---------|
| Standard | £47 pp  | £65pp   |
| Premium  | £65 pp  | £89 pp  |

#### SAMPLE STANDARD BEVERAGE PACK

##### White Wine

Pinot Grigio Delle Venezie DOC Arco dei Giori  
Altitudes White, Ixair

##### Rosé Wine

Tomaresca Calafuria Negramaro

##### Red Wine

Toscana Rosso Organic, Tenuta Santa Lucia  
BenMarco Malbec, Susana Balbo

##### Beer

Peroni, Empress IPA

#### SAMPLE PREMIUM BEVERAGE PACK

##### Sparkling Wine

Charles Heidsieck Brut NV

##### White Wine

Fiano IGT Terre Siciliane, Molino a Vento  
Beurrot Pinot Gris, Kooyong

##### Rosé Wine

Whispering Angel

##### Red Wine

MOMO Pinot Noir Organic, Seresin Estate  
Swan Valley Tempranillo Blend, Corymbia

##### Beer

Corona, Toast IPA

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

Coca-Cola, Coke Zero, Diet Coke, Fever-Tree Tonic Water, Lemonade, Ginger Ale, Ginger Beer,  
Soda, Three Cents Grapefruit Soda, Orange, Apple, Pineapple, Cranberry, Tomato, Pink Grapefruit

### BOOKING GUARANTEE POLICY

Reservations of 1 to 10 guests require credit card details. Group reservations of 11 or more guests require a deposit of £25 per person. Should you cancel your reservation within 24 hours of the arrival time or fail to show for your reservation, a fee of £25 per person will be incurred. The final number of guests for group reservations must be confirmed within 24 hours prior to your reservation start time. In the event that total guest numbers reduce from the date of confirmation, you will be charged for the confirmed number of set menus and beverage packages (if applicable).

### SERVICE CHARGE

A discretionary service charge of 15% will be added to your bill which is passed directly to the kitchen and wait staff as a gratuity.

### SEATING DURATIONS

Reservations are subject to a seating duration of 2 hours for up to 10 guests and 2 hours and 30 minutes for 11 or more guests.

### 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 15% service charge. 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.

### 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.

### MENUS & BEVERAGE PACKAGES

Reservations 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.

### 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 or 15% of the bottle RRP (whichever is higher) per bottle applies if you opt to bring your own bottle.

### CAKEAGE

A cakeage fee of £7 per person applies, at the discretion of the venue 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](#)

