

GROUP FUNCTION PACK



PRIVATE DINING ROOM

Max Guests
7

Min Spend
£1000

LOWER GROUND FLOOR

Max Guests
38 seated
50-60 standing

Min Spend
£4000

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	£139 per person

Lunch Menu

Available Monday - Saturday 12.00 - 4.00pm
Includes a glass of house selected wine, beer or soft drink

2 Courses	£29 per person
3 Courses	£35 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
A 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.

ON ARRIVAL

(To share)

Garlic Bread (V)

Buttermilk buns, garlic butter, Parmesan, garlic crisps

ENTRÉE

(Choose one per person)

Bruschetta (V) (VG)

Tomato & basil salsa, avocado, Parmesan on charred ciabatta

Calamari

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

Short Rib Croquette

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

MAIN

(Choose one per person)

Rump 250g

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

Striploin 300g

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

Grilled to perfection with our signature basting.
Served with crunchy chips or house salad and your choice of sauce

Salmon Skewer

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

Sauce selection: African Chilli / Peppercorn / Creamy Mushroom
/ Bone Marrow Butter / Chimichurri

Chicken Breast

Yoghurt marinated chicken breast, harissa, leek mash, braised leek,
crispy beef bacon crumbs, redcurrant jus

Cabbage Roll (V) (VG)

Mushroom duxelles, braised lentils, tofu, dill yoghurt, chakalaka, tomato relish

DESSERT

Crème Brûlée (V)

Ginger snap biscuit, whipped mascarpone, lemon balm

ON ARRIVAL

(To share)

Garlic Bread (V)

Buttermilk buns, garlic butter, Parmesan, garlic crisps

ENTRÉE

(Choose one per person)

Bruschetta

Tomato & basil salsa, avocado, Parmesan on charred ciabatta

Wagyu Tartare

Jack's Creek Wagyu rump, truffle, egg yolk cream, condiments, anchovy aioli, Parmesan, crispy cracker

Calamari

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

MAIN

(Choose one per person)

Fillet 200g

Black Angus, USDA Choice - Grain Fed - USA

Rib-Eye 350g

Finnish Ayrshire - Grass Fed - Prussian Black, Europe

Grilled to perfection with our signature basting.
Served with crunchy chips or house salad and your choice of sauce

Salmon Skewer

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

Chicken Skewer

Mozambique peri-peri & lemon basting.
Served with crunchy chips or house salad and your choice of sauce

Lamb Tenderloin Skewer

Oregano, lemon pepper marinated lamb backstrap.
Served with crunchy chips or house salad and your choice of sauce

Sauce selection: African Chilli / Peppercorn / Creamy Mushroom
/ Bone Marrow Butter / Chimichurri

Cabbage Roll (V) (VG)

Mushroom duxelles, braised lentils, tofu, dill yoghurt, chakalaka, tomato relish

SIDE

(To share)

Wedge Salad

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

DESSERT

(Choose one per person)

Crème Brûlée (V)

Ginger snap biscuit, whipped mascarpone, lemon balm

Peppermint Crisp Tart (V)

Layers of biscuit, whipped caramel cream, crushed peppermint crisp chocolate

ON ARRIVAL

(To share)

Garlic Bread (V)

Buttermilk buns, garlic butter, Parmesan, garlic crisps

ENTRÉE

(Choose one per person)

Wagyu Tartare

Jack's Creek Wagyu rump, truffle, egg yolk cream, condiments, anchovy aioli, Parmesan, crispy cracker

King Prawns

XO butter, African chilli sauce, coriander

Bruschetta (V) (VG)

Tomato & basil salsa, avocado, Parmesan on charred ciabatta

Seared Tuna

Sesame crusted tuna, caramelised onion, chilli yoghurt, Japanese dressing, 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 house salad and your choice of sauce

Salmon Skewer

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

Chicken Skewer

Mozambique peri-peri & lemon basting.
Served with crunchy chips or house salad and your choice of sauce

Beef Ribs

Slow-cooked and finished on a char-grill, with our signature basting.
Served with crunchy chips or house salad

Sauce selection: African Chilli / Peppercorn / Creamy Mushroom
/ Bone Marrow Butter / Chimichurri

Cabbage Roll (V) (VG)

Mushroom duxelles, braised lentils, tofu, dill yoghurt, chakalaka, tomato relish

SIDE

(To share)

Greek Salad (V) (VG)

Gem lettuce, plum tomatoes, olives, red onion, cucumber, feta, Greek 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

Crème Brûlée (V)

Ginger snap biscuit, whipped mascarpone, lemon balm

Peppermint Crisp Tart (V)

Layers of biscuit, whipped caramel cream, crushed peppermint crisp chocolate

LUNCH MENU

Two Courses £29 Three Courses £35 (Available 12pm - 4pm)

ENTRÉE

Bruschetta (V) (VG)

Tomato & basil salsa, avocado, Parmesan on charred ciabatta

Calamari

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

Short Rib Croquette

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

MAIN

Steak Tagliata

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

Beef Burger

Chuck, brisket & bone marrow patty, Cheddar, tomato, onion rings and burger sauce. Served with crunchy chips or house salad

Chicken Skewer

Mozambique peri-peri & lemon basting. Served with crunchy chips or house salad

Rump Heart

Angus x Hereford - Grass Fed - Argentina. Grilled to perfection with our signature basting and served with crunchy chips or house salad

Cabbage Roll (V) (VG)

Mushroom duxelles, braised lentils, tofu, dill yoghurt, chakalaka, tomato relish

DESSERT

Crème Brûlée (V)

Ginger snap biscuit, whipped mascarpone, lemon balm

Peppermint Crisp Tart (V)

Layers of biscuit, whipped caramel cream, crushed peppermint crisp chocolate

SAUCES

African Chilli / Peppercorn / Creamy Mushroom /
Bone Marrow Butter / Chimichurri 3

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	£65 pp
Premium	£65 pp	£89 pp

SAMPLE STANDARD BEVERAGE PACK

White Wine

Pinot Grigio Delle Venezie DOC Arco dei Giovi
Altitudes White, Ixsir

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](#)

