

TheMeat
&WineCo

UK Function Information Package

January - October 2025



PRIVATE DINING ROOM

MAX GUESTS

7

MIN SPEND

£1000

LOWER GROUND FLOOR

MAX GUESTS

38 seated

50-60 standing

MIN SPEND

£4000

MAIN FLOOR

MAX GUESTS

60 seated

MIN SPEND

£8500



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	£84 per person
Set Menu 2	£115 per person
Set Menu 3	£150 per person

All menu and beverage items are subject to availability and prices may change.
A Service charge of 10% is added for all groups of 11 or more, applicable everyday.
For Groups of 10 or less, a \$5 per person surcharge will be added on Sundays and Public Holidays.

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.

LUNCH MENU

Available Monday – Friday 12:30pm - 4pm

1 Course	£24 per person
2 Courses	£29 per person
3 Courses	£35 per person

BEVERAGE PACKAGES

	3 HRS
STANDARD	£59pp
PREMIUM	£89pp

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

SAMPLE

SET MENU 1 - £84pp

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

Cucumber, onion, lemon, nam jim sauce

Short Rib Croquette

Parmesan, jus, gremolata, black garlic aioli

MAIN

(Choose one per person)

Grilled to perfection with our signature basting

Rump 300g

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

Sirloin 500g

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

Grilled to perfection with our signature basting

All of the above are served with crunchy chips or house salad and your choice of sauce

Sauce selection: African Chilli / Peppercorn / Creamy Mushroom
/ Beef Dripping Butter / Chimichurri

Chicken Breast

Harissa, leek mash, spring vegetables, crispy artichoke, mint ju

Seabass

Clams, baby potato, charred onion petal, capers, sweet lemon beurre noisette, fresh herbs

Ricotta Ravioli (V) (VG)

Fable mushroom, lentils, cannellini beans, pickled onion, feta yoghurt,
nut crumb, fresh herbs

DESSERT

(Choose one per person)

Crème Brûlée (V)

Earl grey mascarpone cream, shortbread biscuit

SAMPLE

SET MENU 2 - £115pp

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

Jack's Creek Wagyu Tartare

Truffle, egg yolk cream, condiments, anchovy aioli, Parmesan, crispy potato

Calamari

Cucumber, onion, lemon, nam jim sauce

MAIN

(Choose one per person)

Fillet 200g

Black Angus, USDA Choice - Grain Fed - USA

Rib-Eye 350g

Ocean Angus - Grain Fed - New Zealand

Grilled to perfection with our signature basting

All of the above are served with crunchy chips or house salad and your choice of sauce

Miso & Sesame Salmon Skewer

African chilli, miso, sesame, soy, spring onion, ginger, garlic

Peri-Peri Chicken Skewer

Mozambique peri-peri & lemon basting

Juniper Berry Lamb Skewer

Marinated lamb fillet, mint jus

Sauce selection: African Chilli / Peppercorn / Creamy Mushroom
/ Beef Dripping Butter / Chimichurri

Ricotta Ravioli (V) (VG)

Fable mushroom, lentils, cannellini beans, pickled onion, feta yoghurt,
nut crumb, fresh herbs

SIDE

(To share)

Wedge Salad (V)

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

DESSERT

(Choose one per person)

Crème Brûlée (V)

Earl grey mascarpone cream, shortbread biscuit

Salted Caramel Basque Cheesecake (V)

Brownie base, salted caramel, fior di latte gelato

SAMPLE

SET MENU 3 - £150pp

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

Jack's Creek Wagyu Tartare

Truffle, egg yolk cream, condiments, anchovy aioli, Parmesan, crispy potato

King Prawns

XO butter, African chilli sauce, coriander

Seared Tuna

Soy & sesame dressing, horseradish cream, charred orange, pickled onion, chilli, orange-infused oil

MAIN

(Choose one per person)

Fillet 250g

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

Rib-Eye 350g

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

Grilled to perfection with our signature basting

Miso & Sesame Salmon Skewer

African chilli, miso, sesame, soy, spring onion, ginger, garlic

Peri-Peri Chicken Skewer

Mozambique peri-peri & lemon basting

Beef Ribs

Slow-cooked and finished on the flame-grill, with our signature basting

Sauce selection: African Chilli / Peppercorn / Creamy Mushroom
/ Beef Dripping Butter / Chimichurri

All of the above are served with crunchy chips or house salad and your choice of sauce

Ricotta Ravioli (V) (VG)

Fable mushroom, lentils, cannellini beans, pickled onion, feta yoghurt, nut crumb, fresh herbs

SIDE

(To share)

Greek Salad (V) (VG)

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

DESSERT

(Choose one per person)

Crème Brûlée (V)

Earl grey mascarpone cream, shortbread biscuit

Salted Caramel Basque Cheesecake (V)

Brownie base, salted caramel, fior di latte gelato

Malva Pudding (V)

Apricot jam, custard, walnut tulies, fior di latte gelato

SAMPLE

EXPRESS LUNCH

1 Course £24 per person | 2 Courses £29 per person | 3 Courses £35 per person

(Available Monday - Friday 12.30pm - 4pm)

ENTRÉE

(Choose one per person)

Bruschetta (V) (VG)

Tomato & basil salsa, avocado, Parmesan on charred ciabatta

Calamari

Cucumber, onion, lemon, nam jim sauce

Short Rib Croquette

Parmesan, jus, gremolata, black garlic aioli

Salmon Tartare

Beetroot, pickled cucumber, soy & sesame dressing, horseradish cream, avocado purée, capers, crostini

MAIN

(Choose one per person)

Rump Heart 250g

Angus x Hereford - Grass Fed - Argentina.

Grilled to perfection with our signature basting

Wagyu Beef Burger

Cheddar, cos lettuce, tomato, onion rings, burger sauce

Peri-Peri Chicken Skewer

Mozambique peri-peri & lemon basting

Steak Sandwich

Wild rocket, salsa verde, hot English mustard mayo, tomato relish, caramelised onion, ciabatta

Grilled to perfection with our signature basting

All of the above are served with crunchy chips or house salad and your choice of sauce

Steak Tagliata

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

Ricotta Ravioli (V) (VG)

Fable mushroom, lentils, cannellini beans, pickled onion, feta yoghurt, nut crumb, fresh herbs

DESSERT

(Choose one per person)

Crème Brûlée (V)

Earl grey mascarpone cream, shortbread biscuit

Salted Caramel Basque Cheesecake (V)

Brownie base, salted caramel, fior di latte gelato

SAUCES Barbeque Relish 4 / Hot African Chilli 5 / Creamy Garlic 5 /
Peppercorn 5 / Blue Cheese 5 / Creamy Mushroom 5 / Veal Jus 8



BEVERAGE PACKAGES

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

	3 HRS
STANDARD	£55pp
PREMIUM	£85pp

Sample Standard

WINE

2024 Picollo Gavi di Gavi “Rovereto” Cortese, *Piedmont, Italy*
2022 Shaw + Smith Adelaide Hills Sauvignon Blanc, *Adelaide Hills, Australia*

RED WINE

2022 Warwick Estate The First Lady Pinotage, *Western Cape, South Africa*
2022 Dandelion Vineyards ‘Lionheart of the Barossa’ Shiraz , *Barossa Valley, Australia*

BEER

Meantime Pale Ale, Peroni

SOFT DRINKS & JUICES

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

Sample Premium

CHAMPAGNE

NV Champagne Palmer La Réserve Champagne, France

WHITE WINE

2022 Domaine Millet Sancerre Sauvignon Blanc, *Loire Valley, France*
2022 V.V. D. Rickaert Macon Village Chardonnay, *Burgundy, France*

RED WINE

2022 Antinori Peppoli Chianti Classico Sangiovese, *Tuscany, Italy*
2016 Finca Vadipiedra Reserva Tempranillo, *Rioja, Spain*

BEER

Meantime Pale Ale, Peroni

SOFT DRINKS & JUICES

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



FUNCTION TERMS & CONDITIONS

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 £40 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.

