

# WINE LIBRARY

FUNCTIONS & EVENTS



## **FUNCTION SPACES**

### **WHOLE VENUE**

Privacy Level: Exclusive

Capacity 79 patrons cocktail

Av projector screen (if required)



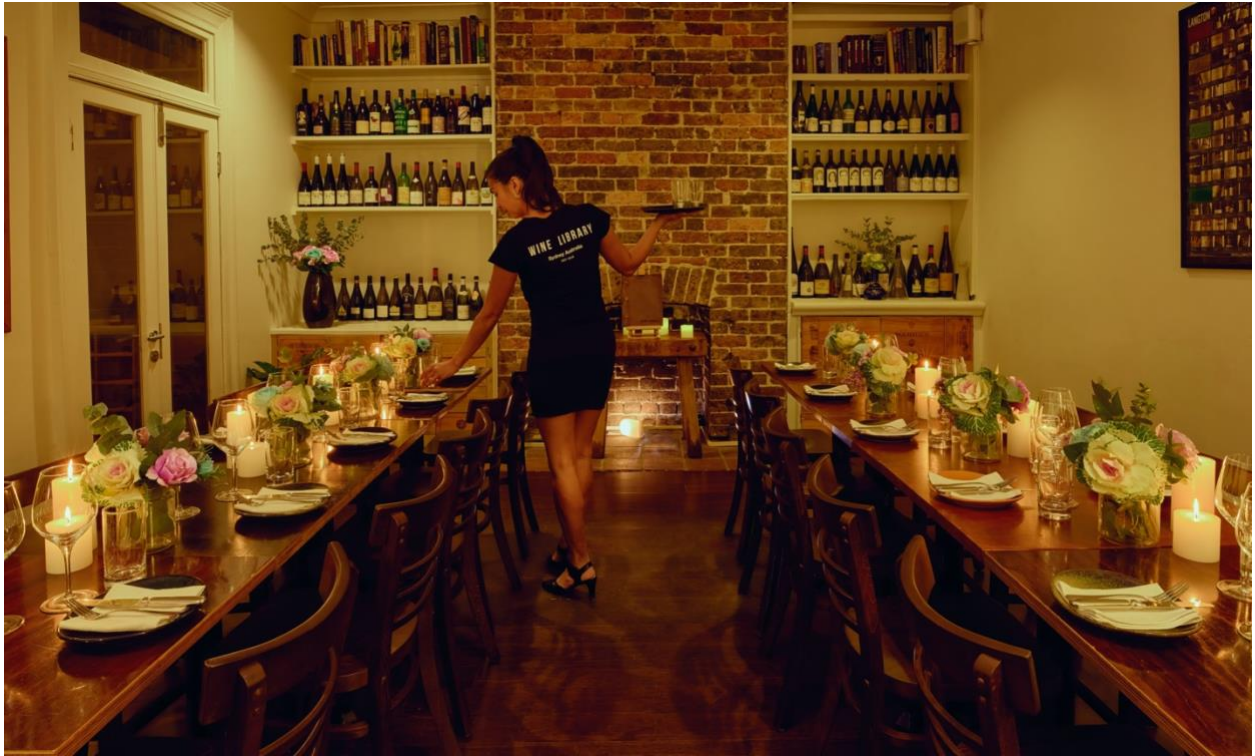
## PRIVATE DINING ROOM UPSTAIRS

Privacy Level: Exclusive

Capacity 35 cocktail

Capacity 24 seated

Av projector screen (if required)



## **PRIVATE DINING ROOM DOWNSTAIRS WITH COURTYARD**

Privacy Level: Exclusive

Capacity 45 cocktail

Capacity 22 seated

With courtyard dining 34 seated



## **DOWNSTAIRS WITH THE BAR**

Privacy Level: Exclusive

Capacity 70 cocktail style

Capacity 50 seated in 3 areas (bar, dining, courtyard)



## **CANAPE FOOD MENU**

### **5 Canapés (first five)**

**\$59pp**

Gruyere croquette, aioli

Bruschetta with Stracciatella, apricot jam, truffle oil

Tiger prawn, garlic, butter, herbs, chilli

Prosciutto wrapped asparagus

Tuna crudo, ponzu, pickled cucumber, quinoa

### **8 Canapés**

**(5 above plus the 3 below) \$89pp**

Grilled Halloumi, marinated ratatouille

Beef tartare (O'Connor m3) potato Mille-Feuille

Tuna polpette, lemon yogurt

### **\$39pp. Grazing station**

Gordal olives

Cured meat selection, pickles

Selection of three cheeses, sourdough, lavosh

### **5 Canapés + Grazing station**

**\$95pp.**

### **8 Canapés + Grazing station**

**\$125pp.**

### **Optional extra**

Sydney rock oysters, natural \$6 each

## **\$69pp. shared style set menu**

Gordal olives

Tuna crudo, ponzu, pickled cucumber, quinoa

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Gruyere croquettes, aioli

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Tiger prawn, garlic, butter, herbs, chilli

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Chicken Cordon Bleu, pea puree, Dijon sauce

Butter lettuce, chives, vinaigrette dressing

### **DESSERT**

Tiramisú

### **Add on options**

Sydney rock oysters, natural \$6 each

\*Vegetarian, Vegan, gluten free options available

\*menu is subject to change due to availability and seasonality

\*Bookings of 5 or more have a 10% service charge added to the bill

## **Vegetarian sample menu**

Gordal olives

Edamame

Burrata, yellow peach, basil, parmesan crumb

Gruyere croquettes, aioli

Ricotta & spinach Cannelloni, Napoli sugo, basil pesto

Butter lettuce, chives, vinaigrette dressing

Tiramisú

## **\$89pp. shared style set menu**

Gordal olives

Tuna crudo, ponzu, pickled cucumber, quinoa

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Gruyere croquettes, aioli

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Tiger prawn, garlic, butter, herbs, chilli

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Porchetta on the spit with crackling, Italian herbs

Roasted potatoes, sour cream, chives

Butter lettuce, chives, vinaigrette dressing

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### **DESSERT**

Tiramisú

### **Add on options**

Sydney rock oysters, natural \$6 each

\*Vegetarian, Vegan, gluten free options available

\*menu is subject to change due to availability and seasonality

\*Bookings of 5 or more have a 10% service charge added to the bill



## **\$109pp. shared style set menu**

Gordal olives

Sydney rock oysters natural, finger lime mignonette

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Tuna crudo, ponzu, pickled cucumber, quinoa

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Gruyere croquettes, aioli

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Tiger prawn, garlic, butter, herbs, chilli

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Chargrilled rib eye steak

### **Sides**

Roasted potatoes, sour cream, chives

Butter lettuce, chives, vinaigrette dressing

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### **DESSERT**

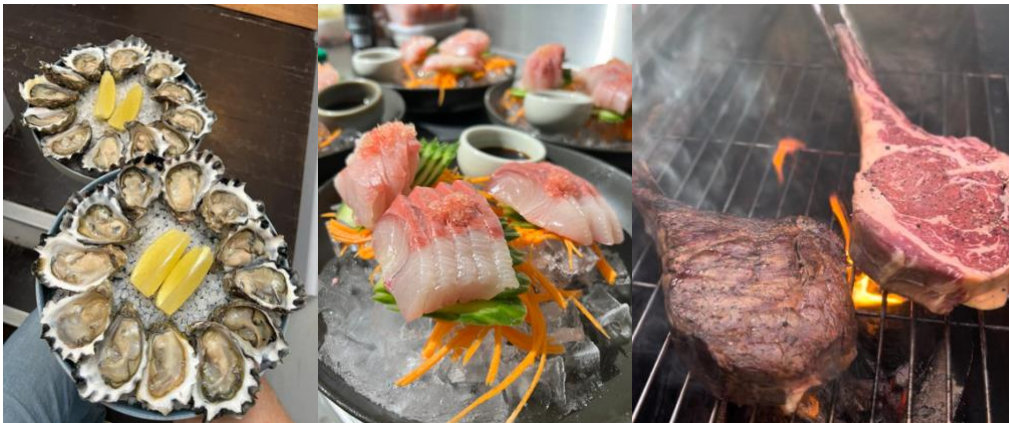
Tiramisú

### **Add on options**

\*Vegetarian, Vegan, gluten free options available

\*menu is subject to change due to availability and seasonality

\*Bookings of 5 or more have a 10% service charge added to the bill





## **Beverage packages**

### **Option 1:**

**Standard beverage package \$59 pp. 2 hours (can be increased to 3 or 4 hours)**

(Prosecco, white wine, rose, red wine) also includes beer, soft drinks, juice, sparkling water and coffee.

**Premium beverage package \$85 pp. 2 hours (can be increased to 3 or 4 hours)**

(NV Turon, white wine, rose wine, red wine of choice from regular by the glass) also includes beer, soft drinks, juice, sparkling water and coffee.

**Sommelier beverage package \$125 pp. 2 hours (can be increased to 3 or 4 hours)**

Cocktails on arrival, Negroni, aperol spritz, bellini

super premium wine selection with our Sommelier

(Champagne, choice of 2 white wines and 1 Rose wine, choice of 2 red wines)

also includes beer, soft drinks, juice, sparkling water and coffee.

### **Option 2:**

#### **Beverages on consumption**

(please ask to be emailed the full wine list)

\*wines and beverage offering are subject to change due to availability



You can book directly at your own convenience with the link below, by choosing the amount of people and selecting the private dining, we do recommend to book it in as soon as possible as we are receiving a high number of enquiries lately.

<https://bookings.nowbookit.com/?accountid=43e6868b-ff9b-458b-b291-3eda6829cb37&venueid=2379&theme=light&colors=hex,000000&font=Roboto>

Table Booking Form

**EVENT DATE** \_\_\_\_\_  
**ARRIVAL TIME** \_\_\_\_\_  
**OCCASION** \_\_\_\_\_  
**CONTACT PERSON** \_\_\_\_\_  
**CONTACT NUMBER** \_\_\_\_\_  
**CONTACT EMAIL** \_\_\_\_\_  
**NUMBER OF GUESTS:** \_\_\_\_\_  
**SEATING ARRANGEMENTS (standing or seated)** \_\_\_\_\_

Please note that all table position & configuration requests are subject to availability & at the discretion of management. Wine Library will endeavor to accommodate all requests to the best of our abilities. Please note that the maximum we can accommodate on one table within the restaurant is 24 (subject to availability)

**Menu chosen**

\$69 \$89 \$109

**Beverage Selected**

\$55 \$85 \$125 Or on consumption

**Allergies and intolerances**

(Please state the name of the guests and their particular allergies and intolerances)

**TERMS & CONDITIONS**

**Deposit & Payment:** a deposit of \$30 per head is required to secure your booking

All deposits will be removed from the final bill on the day. Final payment is required at the conclusion of your event unless otherwise stipulated by your Event Manager

**Service Fee:** There is a 10% service charge applicable to all functions. The service charge is calculated on top of the minimum spend

**Minimum Spend:** A minimum spend on food & beverage is required in order to book exclusive use of a private area. In the event that the minimum spend is not met, the difference is to be charged as room hire.

**Cancellation policy (non-exclusive):** In the event of cancellation with less than four (4) weeks' notice, the deposit will be retained. Cancellation with five (5) or less days notification 50% of total estimated food and beverage revenue, based on contracted spend, will be retained. Please note, 3% of the deposit is non-refundable for payments made by credit card due to administration fees.

**Cancellation policy (exclusive use):** In the event of cancellation with less than four (4) weeks' notice, the initial deposit will be retained. Cancellation with five (5) or less days notification 100% of total estimated food and beverage revenue, based on contracted spend, will be retained. Please note, 3% of the deposit is non-refundable for payments made by credit card due to administration fees.

**Final numbers:** Final numbers and dietary requirements must be confirmed seven (7) business days prior to the event. If numbers reduce after this time, please inform The Wine Library at least 24 hours prior, otherwise the menu cost per final number will be charged. In the case of non-drinkers within a group that selected a beverage package, the total number of non-drinkers must be confirmed 24 hours prior to the event and non-alcoholic options discussed.

**Departure Times:**

*Lunch* – Guests are required to leave the restaurant no later than 4:30pm. Unless stated otherwise at the time of booking.

*Dinner* - Guests are required to leave the restaurant no later than 12am, with last drinks served at 11.30pm. Unless stated otherwise at the time of booking.

**Beverage Selection:** For all groups of twelve (12) or more guests, a selection of wines is required seven (7) days prior to the event. Any selections made less than seven (7) days, or on the day of the event, are subject to availability.

For functions we are only taking full payments. The entire amount of the receipt needs to be settled on the day by one person only.

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By signing this document, you also agree to our privacy policy.

**I have read the above trading terms and agree to the conditions stated. I approve the use of my credit card in order to confirm my reservation.**

SIGNED

*You are welcome to simply type your name or provide an electronic signature in the above field Table*

CREDIT CARD DETAILS \_\_\_\_\_

CARD HOLDER'S NAME \_\_\_\_\_

CARD TYPE \_\_\_\_\_

CARD NUMBER \_\_\_\_\_

EXPIRY DATE \_\_\_\_\_

CARD HOLDERS SIGNATURE \_\_\_\_\_

*You are welcome to simply type your name or provide an electronic signature in the above field*

*Once completed please save a copy of the form for your records & email a copy*

*info@wine-library.com.au. For further assistance please feel free to contact the restaurant on 02 9368748*