
WINEOLOGY

Functions Package



Thank you for your enquiry about booking a function at Wineology. Please see enclosed all the details about hosting your event with us.

Be our guest!

Due to the unique nature of our space, function bookings are available for full venue hire only. That means you and your party have the whole place to yourself!

We have the following capacity:

- Seated: 36 people
- Standing: 60 people

To book the venue, we require the following minimum spends:

- Tuesday – Thursday: \$4,000
- Friday – Sunday: \$6,000

Our function menu as well as our bar menu are enclosed in this document, and our wine list changes every single day.

For corporate business events, we require a deposit of 10% of the minimum spend. Each of your guests will be given their own card, and all card totals will be added at the end of the evening. The overall total will then be invoiced to the company.

For private events, we require a deposit of 10% of the minimum spend. We are able to split bills on the night, but a credit card will be required as security for any outstanding charges.



WINEOLOGY

Canapés Menu

Choose from a delicious selection of canapés that will be presented for your guests to enjoy throughout the event.

HOT CANAPÉS (\$7/CANAPÉ)

Pork belly with truffle mash, onion jam and jus	nf, gf	Fried courgetti blossoms stuffed with chilli garlic prawn, ricotta and lemon caper aioli	gf, nf
Oxtail, marrow and provolone empanda with bell chilli emulsion	nf	Pulled pork croquette with bechamel, manchego and harissa	nf
Battered salmon with basil and cream cheese wrapped in nori and served with tartar sauce	nf	Truffle gnocchi with wild funghi, parsley, garlic and burnt butter sugo	v, nf

COLD CANAPÉS (\$5/CANAPÉ)

Oysters du jour Chef's choice of seasonal dressing; dietaries vary		Smoked ocean trout crudo with olive soil, ricotta, Persian fetta and black garlic aioli	gf, nf
Stuffed figs with pomegranate seeds, goat's curd, dukka, blood orange and lemon emulsion	gf, v	Heirloom tomato stuffed with mozzarella, basil, pepper and 25 year aged Pedro Ximenez balsamic	v, gf, nf
Spicy beef tartare with duck egg yolk, chives, dried mung bean, shallot and wonton crisp	nf, df		

BOARDS

Cheese board Two cheeses with condiments and toasted ciabatta	\$35, v	Cellar board Meats and cheese with condiments and toasted ciabatta	\$55
Meat board Two jamon cuts with condiments and toasted ciabatta	\$30, df		

Cakeage is charged at \$5pp.

Bar Menu

Your guests will have full access to our Enomatic machines to purchase other wines by the glass.

SPARKLING BY THE GLASS

Pavan Treviso Prosecco, Brut, NV Veneto, Italy	\$10	Colesel 'Cartizze Brut' Prosecco NV Veneto, Italy	\$18
Domaine de la Grande Cote Cremant de Bourgogne NV Burgundy, France	\$15	Juillet-Lallement Blancs de Blancs, NV Champagne, France	\$26
Bellebonne Vintage Rose, 2020 Tasmania, Australia	\$16		

COCKTAILS

CK Sour Brookie's slow gin, chocolate liqueur, lemon, sugar, red wine	\$22	Old Fashioned Bulleit rye bourbon, sugar, bitters	\$22
Tommy's Margarita Espolon tequila, lime, agave, sea salt	\$20	New York Sour Chivas Regal, lemon, sugar, red wine	\$20
Espresso Martini Absolut vodka, coffee liqueur, espresso	\$20	French 75 Champagne Devaux Cuvee D, gin, simple syrup	\$25
Grey Goose Martini Grey Goose vodka – dry, dirty, wet or Gibson	\$28	Sapphire Martini Bombay Sapphire gin – dry, dirty, wet or Gibson	\$24

BEERS

Great Northern 'Super Crisp', Lager 3.5%	\$10	Dos Equis, Lager 5%	\$10
Great Northern 'Original', Lager 4.2%	\$10	Kronenbourg 1664, Lager 5%	\$10
Byron Bay, Lager 4.2%	\$12	Estrella 'Cerveza', Lager 4.6%	\$11
Stella Artois, Lager 4.8%	\$11	Kilkenny, Irish ale 4.3%	\$12
Asahi 'Super Dry', Lager 5%	\$11	Stone & Wood, pacific ale 4.4%	\$12

Drinks list subject to change. Spirits, classic cocktails and non-alcoholic options also available upon request.



**Please note that
your booking is not
currently confirmed.**

To secure your booking, please send
the following to info@wineology.biz:
number of guests, date and time,
menu selection

We will confirm your booking via
email, and look forward to hosting
you soon at Wineology!