

505 WINE ROOM



FUNCTIONS AT

505
WINE ROOM

**505 Malvern Road
Toorak 3142**

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www.505winerom.com.au



THE WINE ROOM



56



120



COCKTAIL LOUNGE



50



110



505 Wine Room

BEVERAGE PACKAGE

DURATION	PREMIUM	DELUXE
3 hours	54pp	66pp
4 hours	64pp	77pp
5 hours	72pp	88pp

Premium Package

1 sparkling, 3 white, 3 red, all boutique tap beer and cider and all soft drink and juice

Deluxe Package

1 cocktail pp, 1 sparkling, 3 white, 1 rosé, 3 red, All boutique tap beer and cider, all bottled beer and all soft drink and juice

BOUTIQUE TAP BEER AND CIDER

Boags Draught
Little Creatures Bright Ale
Little Creatures Rogers
Little Creatures Pilsner
Heineken
James Squire "The Chancer" Golden Ale
James Squire "150 Lashes"
Kosciuszko Pale Ale
Hahn Premium Light
James Squire Orchard Crush
5 Seeds Cider
Guinness

BOTTLED BEER

Becks
Heineken
Steinlager
Kirin Ichiban
Asahi
Hoegaarden
Corona
Little Creatures Pale Ale
Little Creatures Rogers
Little Creatures Bright Ale
White Rabbit White Ale
White Rabbit Dark Ale

Please note our packages are subject to seasonal changes, please speak to a member of our functions team for further information.

Spirits

Add our spirit package to a beverage package of your choice for an additional 20 dollars per head.

SPIRIT PACKAGE INCLUDES;

Vodka
Gin
Bourbon
Whisky
Rum

Cocktails

Treat your guests to a cocktail on arrival. Available on a pre-ordered basis and priced at 12 dollars per cocktail when you order more than 40. Please speak to a member of our functions team for further information.

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Cash Bar

With fully stocked bars and beers on tap, your guests will be able to select from a long list of drinks, which they can purchase throughout your function.

Bar Tab on Consumption

A bar tab can be set at the beginning of your function with a specified limit or amount in mind that you feel comfortable with spending. This can be reviewed as your function progresses and increased if need be. However we will always ensure you are in full control of the amount throughout the event. At any point you are welcome to turn the bar tab into a cash bar so your guests can purchase their own drinks.

CANAPÉ MENU

\$15PP - PLEASE SELECT 3 OPTIONS

\$25PP - PLEASE SELECT 5 OPTIONS

\$33PP - PLEASE SELECT 7 OPTIONS

\$39PP - PLEASE SELECT 9 OPTIONS

COLD

Beef tartare on crouton

Herb seared tuna, black olive & shallot vinaigrette

Caprese bruschetta, bocconcini, basil & heirloom tomato

Signature oysters, shallot vinaigrette

Hoisin duck pancake, cucumber & coriander

Tea smoked ocean trout & dill on blini

HOT

Mini lamb pies, smoky tomato ketchup

House made sausage rolls & tomato relish

Pork & fennel arancini

Vegetarian spring rolls

Crispy fried prawns & sticky ginger sauce

Beetroot, feta & mint arancini

Beer bubble oyster & seaweed mayonnaise

Lamb cutlets, mint & apply jelly

American BBQ smoked chicken tenderloins

GRAZING PLATTERS

Pulled pork & rhubarb chutney slider

Beef, cheese & bacon slider

Mini fish & chips, tartare

Rare beef teriyaki salad

Mini mushroom risotto, rocket & taleggio

SET MENU

Choice of 2 entrees, 2 mains & 2 desserts

3 Courses - \$65

Served with fresh bread

ENTRÉE

Charcuterie platter - Chef's selection of cured meats, pickles, mustard & bread

Steak tartare - eye fillet, capers, cornichons, shallots, tabasco, Worcestershire, egg yolk, mustard & Gaufrette potatoes

Trio of oysters - Signature freshly shucked & prepared 3 ways

BBQ whole tiger prawns & saffron mayonnaise

Calamari, leafy green Asian salad & Nam Jim

MAINS

1KG Tomahawk ribeye, Pont Neuf, water cress salad & red wine sauce

12 hour slow cooked lamb shoulder, quinoa, chopped broccoli & almond salad

Market fish, grilled zucchini, fregola, baby pea & pine nuts

Crispy skinned free range chicken breast, mascarpone, percorino risotto & wild mushrooms

DESSERTS

Selection of macaroons

Hazelnut jaconde

Fruit platter

Cheese trolley

SIDE DISHES

Medley of potatoes

Leafy garden salad

Seasonal vegetables

ALTERNATE DROP

2 COURSES - 55PP

3 COURSES - 65PP

Choice of 2 entrees, 2 mains & 2 desserts

Served with fresh bread

ENTRÉE

Calamari, leafy green Asian salad & Nam Jim

Steak tartare - Eye fillet, capers, cornichons, shallots, tabasco, Worcestershire, egg yolk, mustard & Gaufrette potatoes

Half Shell, Hervey Bay Scallop, capsicum salsa & saffron mayonnaise

Sweet Potato Arancini (3), kaffir lime, coconut & chilli jam

MAINS

Local Snapper (2x60g), grilled zucchini, fregola, baby pea & pine nuts

Crispy skinned chicken breast, mascarpone, pecorini risotto & wild mushrooms

300g Pasture fed O'connors, Gippsland (VIC) Sirloin, hand cut chips and red wine jus

Zucchini, Mint & Almond Fritter (2) 8.0 Goats curd & pomegranate dressing

DESSERT

Lemon tart

White chocolate brownie, crème anglaise, milk & chocolate sauce

Hazelnut joconde