

Berwick

EVENTS & FUNCTIONS PACKAGES

**MEAT
FLOUR
WINE**



**WE OFFER, A MODERN TAKE ON
ITALIAN TRADITION, WITH BIG
FLAVOURS, GOOD WINE, AND A
VENUE THAT'S VIBRANT, WARM,
AND WELCOMING.**



EVENTS & FUNCTIONS AT MEAT FLOUR WINE

At Meat Flour Wine (or MFW), we believe a good event should feel effortless, for you. Whether you're planning an intimate birthday, a team celebration, or a long-table dinner just because, we're here to make it easy, elegant, and undeniably delicious.

Set in the heart of Braeside, MFW brings city-level sophistication to the Bayside area. With multiple function spaces designed to flex around your needs, we host everything from low-key catchups, family and friend celebrations to high-impact corporate nights, and we do it all with heart.

Our spaces are warm, stylish, and full of atmosphere.

Our menu is modern Italian, rooted in tradition but made for today, and a wine list that balances the bold, the classic, and the unexpected.

From your first enquiry to the last espresso martini of the night, we're all about service that feels professional and considered. Because hospitality is more than what we do, it's who we are.

All you have to do is bring the guests — we'll handle the rest and set the tone with a tailored menu.

What We're Made For

Our spaces are thoughtfully designed to flex with your vision. Whether you're keeping it intimate or going all out, we've got you covered.

Private Dining

Whether you're seeking an intimate setting for a small gathering or a space that makes a big impact, MFW is ideal for any celebratory occasion, from birthdays, weddings or reunions. The food, wine, and atmosphere all come together to make it memorable.

Tailored Spaces

Our spaces and menus can be tailored to suit, with our team working closely alongside you to create the right atmosphere and experience for your event.

Weddings

Host your big day with all the style of a city venue, minus the city chaos.

Corporate Events

From Corporate parties to brand launches, off-sites to client dinners, we serve professionalism with personality.



OUR SPACES

OUR VENUES OVERVIEW

The Whole Venue

CAPACITY: 220 SEATED OR 220 STANDING

Get ready to make your celebration one to remember. Our venue is built for big energy and even bigger moments, perfect if you'd like to bring in a DJ or other entertainment for your special event. Collaborate with our event specialist to transform the space with your own unique style, then elevate your celebration with our indulgent food and beverage packages.



The Terrace

CAPACITY: 60 SEATED (LONG TABLE) OR 100 STANDING

Step into a space designed for your big moments, more intimate than the full venue, yet just as inviting. With full heating, air conditioning, and wide bi-fold windows, it's ready to host your celebration any time of year, so everyone can relax and enjoy the occasion in style. You'll also have access to your own private smoking area.



OUR VENUES OVERVIEW

Verdun Room

CAPACITY: 16-20 SEATED OR 35 STANDING

Perfect for those mid-size gatherings that still call for something special. With a private smoking area, split sound system, and a TV for presentations, it's just as suited to an intimate dinner as it is to a lively celebration with friends.



The Cellar

CAPACITY: 8-10 SEATED

Ideal for cosy family catch-ups, private dinners, or even a business meeting with a touch of style. A sound system and TV are available on request, so you'll have everything you need to make it just right.



THE WHOLE VENUE: HIRE DETAILS

Min Spend Off Season (Jan 1st to Oct 31st)

OFF SEASON							
	Mon	Tue	Wed	Thur	Fri	Sat	Sun
Breakfast (3 hrs)	Available on Request						
Lunch (4 hrs)	15,000	15,000	15,000	15,000	20,000	20,000	20,000
Dinner (5 hrs)	20,000	20,000	20,000	20,000	40,000	40,000	20,000

Min Spend Peak Season (Nov 1st to Dec 31st)

PEAK SEASON							
	Mon	Tue	Wed	Thur	Fri	Sat	Sun
Breakfast (3 hrs)	Available on Request						
Lunch (4 hrs)	Available on Request						
Dinner (5 hrs)	Available on Request						



Capacity: 220 seated or 220 standing

Get ready to make your celebration one to remember. Our venue is built for big energy and even bigger moments, perfect if you'd like to bring in a DJ or other entertainment for your special event. Collaborate with our event specialist to transform the space with your own unique style, then elevate your celebration with our indulgent food and beverage packages.

Min spend is inclusive of food and drinks.

THE TERRACE: HIRE DETAILS

Min Spend Off Season (Jan 1st to Oct 31st)

OFF SEASON							
	Mon	Tue	Wed	Thur	Fri	Sat	Sun
Breakfast (3 hrs)	Available on Request						
Lunch (4 hrs)	6,000	6,000	6,000	6,000	8,000	8,000	8,000
Dinner (5 hrs)	8,000	8,000	8,000	8,000	10,000	10,000	10,000

Min Spend Peak Season (Nov 1st to Dec 31st)

PEAK SEASON							
	Mon	Tue	Wed	Thur	Fri	Sat	Sun
Breakfast (3 hrs)	Available on Request						
Lunch (4 hrs)	Available on Request						
Dinner (5 hrs)	Available on Request						



Capacity: 60 seated (one long table)
or 100 standing

Step into a space designed for your big moments, more intimate than the full venue, yet just as inviting. With full heating, air conditioning, and wide bi-fold windows, it's ready to host your celebration any time of year, so everyone can relax and enjoy the occasion in style. You'll also have access to your own private smoking area.

Min spend is inclusive of food and drinks.

VERDUN ROOM: HIRE DETAILS

Min Spend Off Season (Jan 1st to Oct 31st)

OFF SEASON							
	Mon	Tue	Wed	Thur	Fri	Sat	Sun
Breakfast (3 hrs)	Available on Request						
Lunch (4 hrs)	1,500	1,500	1,500	1,500	2,000	2,000	2,000
Dinner (5 hrs)	1,800	1,800	1,800	1,800	2,500	2,500	2,500

Min Spend Peak Season (Nov 1st to Dec 31st)

PEAK SEASON							
	Mon	Tue	Wed	Thur	Fri	Sat	Sun
Breakfast (3 hrs)	Available on Request						
Lunch (4 hrs)	Available on Request						
Dinner (5 hrs)	Available on Request						



Capacity: 16-20 seated
or 35 standing

Perfect for those mid-size gatherings that still call for something special. With a private smoking area, split sound system, and a TV for presentations, it's just as suited to an intimate dinner as it is to a lively celebration with friends.

Min spend is inclusive of food and drinks.

THE CELLAR: HIRE DETAILS

Min Spend Off Season (Jan 1st to Oct 31st)

OFF SEASON							
	Mon	Tue	Wed	Thur	Fri	Sat	Sun
Breakfast (3 hrs)	Available on Request						
Lunch (4 hrs)	800	800	800	800	1,200	1,200	1,200
Dinner (5 hrs)	1,000	1,000	1,000	1,000	1,200	1,200	1,200

Min Spend Peak Season (Nov 1st to Dec 31st)

PEAK SEASON							
	Mon	Tue	Wed	Thur	Fri	Sat	Sun
Breakfast (3 hrs)	Available on Request						
Lunch (4 hrs)	Available on Request						
Dinner (5 hrs)	Available on Request						



Capacity: 8-10 seated
no standing available

Ideal for cosy family catch-ups, private dinners, or even a business meeting with a touch of style. A sound system and TV are available on request, so you'll have everything you need to make it just right.

Min spend is inclusive of food and drinks.

OUR FOOD PACKAGES

**Items are subject to change.*

We offer options to accommodate dietary needs, please speak with one of our event specialists for more details.



SHARED MENU

This menu delivers a premium, yet simple shared dining experience, dishes are set in the middle of the table so everyone can share.

Choose Between 3 Options:

Option 1 | \$75pp

Option 2 | \$89pp

Lux Option 3 | \$130pp

Further details outlined on next pages.

Optional Add Ons:

Antipasto Boards \$20pp

Shared pizza \$15pp

Dessert Platters \$15pp

Rocket Salad \$5pp

Chips \$5pp

SHARED MENU

Option 1 | \$75pp

SHARED ENTRÉE

Traditional Italian Antipasto boards filled with selection of cured meats, cheeses, olives, pickled vegetables and focaccia bread.

SHARED COURSE ONE PIZZA

Mari e Monti Pizza.

Capricciosa Pizza.

Funghi Pizza.

Prosciutto Pizza.

SHARED COURSE TWO PASTA

Gnocchi Napoli.

Beef Paccheri.

Seasonal Risotto.

Prawn Linguini.

Option 2 | \$89pp Host to select 3 Entrees + 2 Mains

ENTRÉE

Arancini, pine mushroom, black truffle, aged pecorino and citrus mayo.

Zucchini Flowers, stuffed with ricotta, robiola, aged pecorino, sweet corn cream, burnt lemon, wild fennel and drizzled with honey from the peninsula.

Seasonal Croquettes.

Crispy Calamari, wild garlic, burnt citrus, cured roe and coastal herbs.

Bruschetta, classic confit vine cherry tomato and garlic, basil, pickled onion on rye sourdough.

Pizza Fritta, small fried pizza dough served with whipped ricotta, local honey, sea salt and cracked pepper.

Charred Fremantle Octopus, white bean purée, caramelised fennel, blood orange, pickled raw fennel, Calabrian chilli oil, tapioca tuile, and fennel pollen.

Lamb Rib-marsala glazed, smoked beetroot labneh, granola.

Tartare: a classic wagyu tartare, smoked marrow, cured egg yolk and potato crisps.

MAIN COURSE

Porterhouse served medium rare served with broccolini and red wine jus.

350g Lamb Rump Cap, gremolata, olive and tomato fregola and lamb jus.

Pork Chop, apple ketchup, molasses glaze, and vine tomatoes.

Oven-baked gnocchi, bufala.

Veal cotoleta, tuna emulsion, sage and butter.

Fish of the day.

Roasted pumpkin wedge, sunflower hummus, goats curd, pepitas, puffed grains, burnt onion oil, herbs and salt bush.

Beef short rib, caramelised celeriac and coconut, balsamic jus de veau.

Pasta and risotto options available.

SHARED MENU (LUX)

Lux Option 3 | \$130pp Host to select 3 Entrees + 3 Mains

SHARED ENTRÉE

Antipasto board.

Oysters served natural with shallot vinaigrette.

“Far West Scallop”, nduja butter, pangrattato, chive oil, ikura, chive, and lemon.

Wagyu Hashbrown, charred onion jam, black garlic purée, roasted wagyu beef, pecorino and smoked bone marrow glaze.

Buttered Lobster Roll, warm brioche, lobster, shellfish bisque emulsion, coastal herbs and finger lime.

Fresh Burrata, served with fennel onion jam, herb olive oil and house focaccia.

Seasonal Croquettes.

SHARED MAIN COURSE

Slow Fire-Roasted Great Ocean Road Crown of Duck, hot honey citrus glaze, slow-braised radicchio, and local seasonal fruits.

Beef Wellington, duxelle, prosciutto wrapped in a butter puff.

Wagyu Scotch Fillet your selection off 2 sides.

Braised Lamb Shoulder, on a wet saffron polenta, caponata and lamb jus.

600gr Rib eye your selection of two sides.

Seasonal whole market fish cooked over coals with lemon butter sauce, cimi di rapa and guincale.

GUEST SELECTION

Guest to select their own. Curate your experience choose entrée, main, and dessert from a hand-picked list of modern-Italian favourites, perfect for seated occasions.

Choose Between 2 Options:

Option 1 | \$85pp

Option 2 | \$105pp

Further details outlined on next pages.

Optional Add ons

Antipasto Boards \$20pp

Shared pizza \$15pp

Dessert Platters \$15pp

Rocket Salad \$5pp

Chips \$5pp

GUEST SELECTION

Option 1 | \$85pp

SHARED ENTRÉE

Antipasto Platter, selection of cured meats, cheeses, olives, pickled vegetables and focaccia bread.

MAIN COURSE (GUEST SELECTION)

Veal Cottaletta with tuna emulsion, and rocket salad.

350g Lamb Rump Cap, gremolata, olive and tomato fregola and lamb jus.

Crispy Pork Chop, apple ketchup, molasses glaze, and vine tomatoes.

Porterhouse med rare with mash and red wine.

Fish of The Day.

Fresh Herb Pappardelle, duck ragu, 24 month parmigiano reggiano.

Oven baked Gnocchi, napoli sauce, buffalo mozzarella, and parmesan cheese.

Prawn Linguine, saffron onion cream, garlic prawns, and chilli.

Option 2 | \$105pp

ENTRÉE (GUEST SELECTION)

Fresh Burrata, served with a sunflower and basil pesto and toasted focaccia.

Wagyu braised neck skewers with burnt onion puree and fried shallots.

Charred Fremantle Octopus, white bean purée, caramelised fennel, blood orange, pickled raw fennel, Calabrian chilli oil, tapioca tuile, and fennel pollen.

Pumpkin filled Raviolo in a butter and sage sauce with amaretti crumb.

Tartare- take on a classic wagyu tartare, smoked marrow, cured egg yolk, potato crisps.

MAIN COURSE (GUEST SELECTION)

Crispy Pork Chop, apple ketchup, molasses glaze, and vine tomatoes.

Fish of The Day.

Wagyu Eye fillet cooked medium rare with red wine jus and broccolini.

Trip tip served medium with peppercorn and truffle mash.

Veal Cottaletta with tuna emulsion, fried sage and rocket salad.

Linguine Frutti di Mare, mussel, clam, prawn, scallop, scampi, bisque.

Seasonal Risotto.

ITALIAN FEAST

Generous platters of house-made pasta, slow-braised meats, seasonal sides, and fresh-baked focaccia arrive to the table in stages, encouraging guests to pass, taste, and indulge together.

Our Chef is on hand to help you curate the perfect selection of dishes for your table.

Cost Per Person \$160*

Further details outlined on next pages.

Optional Add Ons

Antipasto Boards \$20pp

Shared pizza \$15pp

Dessert Platters \$15pp

Rocket Salad \$5pp

Chips \$5pp

ITALIAN FEAST

Our Chef is happy to sit down with you and curate a personalised menu for you. The below are examples but can be used if you wish.

Cost Per Person \$160*

BITE

Mushroom and goats feta savoury tart.

Wagyu Hashbrown, charred onion jam, black garlic purée, roasted wagyu beef, pecorino and smoked bone marrow glaze.

Oyster(s).

Tuna tartare with pressed sticky rice.

ENTRÉE (GUEST SELECTION)

Seasonal Croquette.

“Far West Scallop”, nduja butter, pangrattato, chive oil, ikura, chive, and lemon.

Beef Carpaccio.

Nunagie Crudo tomato water, basil oil and local sea herbs served with squid ink cracker.

Pumpkin Raviolo with a butter and sage sauce.

MAIN COURSE (GUEST SELECTION)

250gr Wagyu Scotch served medium with cafe del MFW butter and grilled cos.

Braised Lamb Shoulder, on a wet saffron polenta, caponata and lamb jus.

Lightly crumbed veal cotoletta with tuna emulsion and seasonal salad.

Crispy Pork Chop, apple ketchup, molasses glaze, and vine tomatoes.

Duck Breast honey glazed, confit duck Ravioli, duck sausage, beetroot and pear.

Five-Way Cauliflower, white raisin cauliflower purée, pine nuts, pickled purple cauliflower, cauliflower leaf ash and bronze fennel.

Pasta and risotto options.

DESSERT (GUEST SELECTION)

Luigi’s Classic Tiramisu with layered savoiardi, espresso, marscapone cream and cocoa.

Lemon Tart with gluten free shortcrust, tangy lemon curd filling, served with lemon and vanilla custard.

Chocolate and coconut Pana Cotta.

Hot mess, our take on a chocolate lava, with raspberry ice cream, chocolate nibs and freeze dried raspberry.

CANAPÉS

For a relaxed, cocktail-style gathering, our team circulates with bite-sized creations. We'll work with you to build the ideal menu from a diverse range of flavours and offerings.

Further details and costs outlined on next pages.

CANAPÉS

Cost Per Person

MINIMUM 5 PIECES \$56PP

ADD COLD CANAPÉS \$10PP

ADD HOT CANAPÉS \$12PP

ADD SUBSTANTIALS \$15PP

Cold Options (Seafood)

Oysters- natural with a mignon dressing.

Market fish crudo with lovoush cracker.

Tea smoke trout, wasabi caviar.

Fremantle octopus skewers .

Scallop with nduja and basil oil .

Fried peninsula calamari, salt tasmanian pepper berry and lemon.

Caviar prawn bump, with cracker.

Salmon gravlax Prawn crackers, prawn salad.

Cold Options

Compressed melon and prosciutto.

Polenta smoked chips with pecorino.

Wagyu Beef tartare with thinly sliced potato pave crumpet and caponata.

Duck cigars with nuc cham.

Confit cherry tomato bruschetta, rye.

Beef taki spoons.

Buffalo ricotta honey, wattleseed cracker.

Brusetta cherry tomatoes, rye sourdough focaccia, olive tapenade.

Bresaola cigars, parmesan custard, salsa verde .

Hot Options

Potato and cheese Croquette.

Aranchini house flavour.

Zucchini flowers with ricotta cheese.

Mini prawn toast, bulldog sauce.

Crab and sweet corn fritter.

Mini zucchini fritters.

Pork Belly skewers.

Prosciutto wrapped pear and gorgonzola, balsamic.

Substantial

Mini beef sliders aged wagyu, aged cheddar, onion jam ketchup.

Our take of the sausage rolls, bush tomato relish.

Focaccia style rectangle pizza by the slice.

Katsu pork with bulldog mayo.

Popcorn cauliflower, MFW spice.

Pasta boats (please see main menu for options).

Mini fried chicken burger, aioli, cos.

Mini chicken caesar in witlof leaf.

Optional Add Ons

1 metre Antipasto Board - \$150 each.

Never-ending Antipasto station - \$20pp per hour.

½ metre Pizza Boards - \$70 each.

1 metre Dessert Boards - \$150 each.

OUR BEVERAGE PACKAGES



BEVERAGES

Bar Tab Policy

Bar tabs are more than welcome with a pre-determined limit that can be adjusted on the night to suit your needs. What is included in the bar tab and the amount of the bar tab is entirely your decision. Please note that Meat Flour Wine complies with Responsible Service of Alcohol at all times and must supply liquor in a responsible manner. Guests may be refused alcohol at particular points

4 Hour Beverage Packages

Free flow alcohol sound like your cup of tea? Beverage packages can be shortened or extended. All guests are included in this. Basic or Premium Spirits can be added to your selection. Beverage packages can be extended for an extra \$25pp per hour. Beverage packages start at start of booking time.

Cocktail Beverage Packages

If you'd like to offer cocktails at your function, we'd be happy to work with you to curate the perfect selection.

4 Hour Beverage Packages

THE CLASSIC POUR (STANDARD) \$59PP

Beer: Local beer on tap, Meat Flour Wine Ginger Beer.

Wine: Meat Flour Wine Shiraz, Meat Flour Wine Pinot Grigio and Meat Flour Wine Prosecco.

Spirits: House Vodka, Gin, Tequila, Scotch and Bourbon.

Non-Alcoholic: Soft drinks, sparkling water, and mocktails.

THE REFINED SIP (MID) \$79PP

Beer: Carlton Draught, Better Beer 0 carb, Meat Flour Wine Ginger Beer and Hahn 3.5%.

Wine: Caldora Sangiovese, San Pietro Pinot Noir, Black fox Sauvignon Blanc, Tenuta Maccan Pinot Grigio, Cester Camillo Prosecco and Villa Dianna rose.

Spirits: Bondi Blue vodka, Hendricks Gin, Milago tequila, Jack Daniels bourbon and Grants triple wood scotch.

Non-Alcoholic: Soft drinks, sparkling water, mocktails, and artisanal juices.

THE LUXE POUR (PREMIUM) \$169

Beer: Kirin Japanese Lager, Moretti Italian Lager, Carlton Draught, Meat Flour Wine, ginger beer and Stone and Wood Pacific Ale.

Bottled Beer: Peroni Red, Baladin Issac wheat beer, Corona.

Wine: Ten minutes by tractor Pinot Noir, Dezzani Nebbioolo, Kay brothers basket press shiraz, Tammellini Soave, Haldon chardonnay, Palladino Gavi di Gavi, Kennedy hills rose, Veuve Clicquot Brut.

Non-Alcoholic: Soft drinks, sparkling water, mocktails, artisanal juices.

**STYLE YOUR
FUNCTION +
ADDITIONAL
SERVICES**

STYLE YOUR FUNCTION

Floral Arrangements

We know that the overall impression we make on our guests comes from the small details we put together. Using floral arrangements as a center piece for tables can really lift the overall image of your function. Naomi Rose Floral Design has a range of live and dried flowers to suit any function and any budget. Talk to us about arranging the florals for your function, or talk to Naomi directly.



Personalised Cakes

Personalised cakes for all occasions can be organised with only 14 days notice. Reginer Cakes are happy for you to order directly with them, or alternatively we can place your order for cakes, cookies or cupcakes on your behalf.



Table Linen

Black or white table cloths can be organized to dress your tables and create a more elegant look. Table linen, along with charcoal grey linen napkins can be added to your function for \$15 per table of 10.



STYLE YOUR FUNCTION

Music for your Moment

Music drastically helps set the ambiance for celebrations. MFW is happy for you to choose the music for your event as each space has a separate sound system. Simply create and share your Spotify List with us. Alternatively, live music is always welcomed! If you would like for us to help you organise a band, DJ or singer, please let us know and we will do our best.



Authorised Celebrant

Authorised marriage celebrant Anna Smale is a friendly, down to earth celebrate who strives to personalise your wedding. She can marry you at MFW or at her venue before you lunch or dinner, which is just a three minute walk away.



Additional

Microphone, speakers, projectors, and a Smart TV are available for use during your function or explore our extensive selection of wines and pair them with your food and beverage package.





TERMS & CONDITIONS

General

A deposit of 25% is required at the time of booking. A further 25% deposit will be taken at the time of menu selection. Bookings are only confirmed once the deposit has been received. The deposit will be deducted from the final bill at the conclusion of the event.

- All cancellations must be made in writing to the function manager. If the booking is cancelled by the client less than 7 days prior to the event, the client will forfeit the deposit.

Cancellations and Guest Policy

- Any changes to guest numbers must be confirmed no later than 7 days prior to the event.
- Menu Selection must be chosen two weeks prior to the event where the food will be paid for in full.
- Cancellations made within 7 days of the event will result in the forfeiture of the full deposit.
- Cancellations made 8–14 days prior to the event are eligible for a 50% refund of the deposit.
- Cancellations made 30 days or more prior to the event are eligible for a full refund of the deposit.
- Guest cancellations with less than 7 days' notice will also incur a fee equal to 50% of the total food cost for the number of guests cancelled.
- Guests who fail to show without appropriate notice will be charged the entire amount.
- All prices shown are inclusive of GST. Prices and menus are subject to change.
- Cleaning fee may apply to any glitter, confetti or sprinkles that may be thrown or used on the premises of \$250.

The final bill will be based on confirmed numbers.

- Minimum spend guarantees apply.
- Meat Flour Wine does not split bills.
- 10% Surcharge on Sunday
- 15% Surcharge on Public Holidays
- 1.5% Service Fee applies to all credit card transaction.
- MFW has public liability insurance to protect against third party claims for injury and property damage arising out of its own negligence. However, the policy does not cover the liability of other parties. The client is responsible for any damage or injury caused by a person acting under the clients direction or control at MFW. This includes people involved with performances, entertainment and/or activities whilst arranging the function and during.

Group Bookings

MFW can take bookings of up to 12 in the Main Dining Area.

EARLY FAMILY SESSION

(5pm – 6:30pm booking time, for a 90 minute sitting).

DINNER SESSION

(7:00pm onwards with no time restriction).

MINIMUM SPEND

- Monday to Thursday \$45 minimum spend per person.
- Friday to Sunday \$55 minimum spend per person.

Deposit Details

Deposits can be made in person at the restaurant, over the phone with credit card, or by bank transfer to the following account.

Name: **Meat Flour Wine PTY LTD**

Bank: **Commonwealth Bank**

BSB: **063 106**

ACC: **107 174 67**

**THANK YOU.
WE LOOK FORWARD
TO PLANNING YOUR
EVENT WITH YOU.**

For enquires please contact us on:

Email: functions.berwick@mfw.restaurant

Phone: (03) 7066 8800

Online: meatflourwine.com.au/events-functions/

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