



MEAT
FLOUR
WINE
FUNCTION INFORMATION

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MEAT FLOUR WINE IS A FAMILY BUSINESS LOCATED IN THE HEART OF THE BUZZING INDUSTRIAL AREA, BRAESIDE.

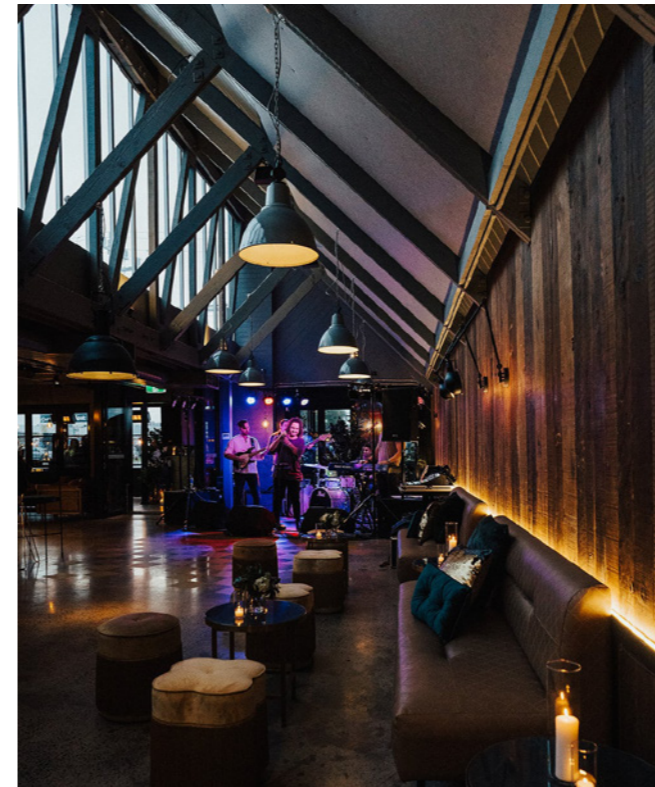
SURROUNDED BY WELL-ESTABLISHED SUBURBS SUCH AS PARKDALE, MENTONE, ASPENDALE, CHELTENHAM AND WATERWAYS, MFW IS EASILY ACCESSIBLE FROM MANY AREAS.



Offering modern, tasty, high quality food and beverages, in a trendy, warm and welcoming environment, MFW is the perfect location to host a function without having to travel to the city. With several function spaces, MFW can host celebrations, cooperate events and special events.

Being hospitable is what we do. We pride ourselves on the service we deliver from your first enquiry to the moment you leave your party.

Let us deliver the party that you will be proud to host.



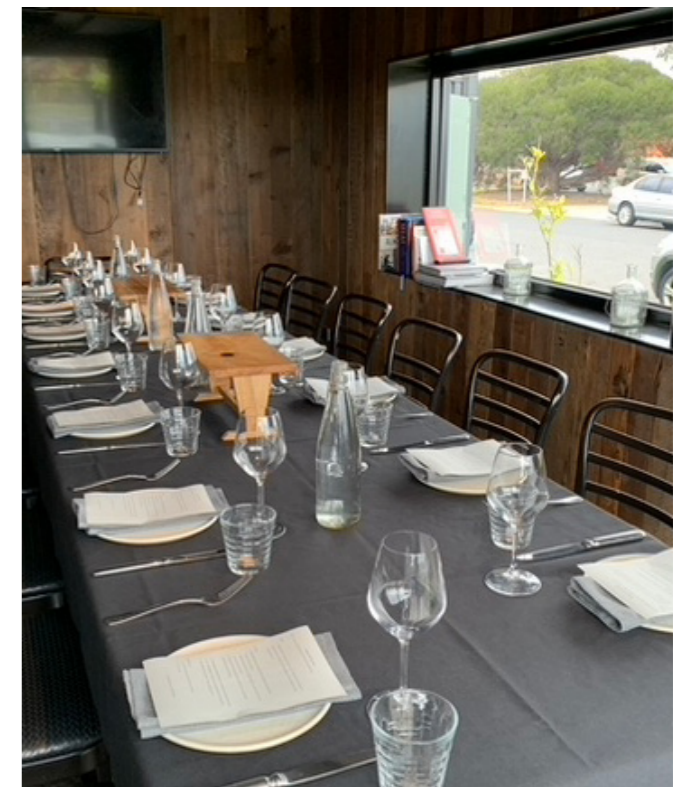
1. MAIN DINNING AREA



2. BRAESIDE ROOM



3. COURTYARD AREA



4. MORDIALLOC ROOM

FLOOR PLAN

1. MAIN DINING AREA UP TO 80 SEATED OR 140 STANDING

The Main Dining Area can be exclusively hired for large group bookings such as weddings, engagements and Christmas parties. It is a great, warm space which requires minimal decorations. DJs, photo booths, split sound systems and microphones can all be incorporated. If you would like even more space, you can opt to hire the entire venue, which includes the above three spaces.

2. BRAESIDE ROOM UP TO 45 SEATED OR 60 STANDING

The Braeside Room is a stylish and sophisticated private dining room with re-cycled Oregon lined walls, acoustic walls and ceiling and floor to ceiling mirror. The room is equipped with a projector, separate sound system, moveable lights and total black out and sound proofing.

3. COURTYARD UP TO 40 SEATED OR 60 STANDING

The Courtyard Area is a fully seated space with retractable louvre roofing, wind blinds and heaters. It is the perfect space for casual event and group parties.

4. MORDIALLOC ROOM UP TO 16 SEATED OR 20 STANDING

The Mordialloc Room is an intimate private dining room ideal for special intimate celebrations & formal meetings. With its recycled Oregon lined walls, carpet, split cooling and heating system, 55" TV for presentations, access to Courtyard and lots of natural light.



MINIMUM SPEND - REGULAR SEASON

BRAESIDE ROOM	UP TO 45 SEATED OR 60 STANDING						
	MON	TUE	WED	THUR	FRI	SAT	SUN
Breakfast (3 hrs)	Available On Request						
Lunch (4 hrs)	1,200	1,200	1,200	1,200	2,500	2,500	2,500
Dinner (5 hrs)	2,500	2,500	2,500	2,500	4,000	4,000	2,500

MORDIALLOC ROOM	UP TO 16 SEATED OR 20 STANDING						
	MON	TUE	WED	THUR	FRI	SAT	SUN
Breakfast (3 hrs)	Available On Request						
Lunch (4 hrs)	600	600	600	600	1,000	1,000	1,200
Dinner (5 hrs)	800	800	800	800	1,200	1,200	1,000

COURTYARD AREA	UP TO 40 SEATED OR 60 STANDING						
	MON	TUE	WED	THUR	FRI	SAT	SUN
Breakfast (3 hrs)	Available On Request						
Lunch (4 hrs)	1,200	1,200	1,200	1,200	2,500	2,500	2,500
Dinner (5 hrs)	1,200	2,000	3,000	3,000	4,000	4,000	3,000

MAIN DINING AREA	UP TO 80 SEATED OR 140 STANDING						
	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	10,000
Dinner (5 hrs)	8,000	8,000	12,000	12,000	18,000	18,000	12,000

WHOLE VENUE	UP TO 140 SEATED OR 200 STANDING						
	MON	TUE	WED	THUR	FRI	SAT	SUN
Breakfast (3 hrs)	Available On Request						
Lunch (4 hrs)	6,000	6,000	6,000	6,000	12,000	12,000	12,000
Dinner (5 hrs)	10,000	10,000	15,000	15,000	30,000	30,000	15,000

MINIMUM SPEND - PEAK SEASON: NOVEMBER 15TH TO DECEMBER 31ST

BRAESIDE ROOM UP TO 45 SEATED OR 60 STANDING							
	MON	TUE	WED	THUR	FRI	SAT	SUN
Breakfast (3 hrs)	Available On Request						
Lunch (4 hrs)	3,000	3,000	4,000	4,000	4,000	4,000	4,000
Dinner (5 hrs)	4,000	4,000	4,000	4,000	5,000	5,000	4,000

MORDIALLOC ROOM UP TO 16 SEATED OR 20 STANDING							
	MON	TUE	WED	THUR	FRI	SAT	SUN
Breakfast (3 hrs)	Available On Request						
Lunch (4 hrs)	1,000	1,000	1,000	1,000	1,200	1,200	1,200
Dinner (5 hrs)	1,200	1,200	1,200	1,200	1,500	1,500	1,200

COURTYARD AREA UP TO 40 SEATED OR 60 STANDING							
	MON	TUE	WED	THUR	FRI	SAT	SUN
Breakfast (3 hrs)	Available On Request						
Lunch (4 hrs)	3,000	3,000	4,000	4,000	4,000	4,000	4,000
Dinner (5 hrs)	4,000	4,000	4,000	4,000	5,000	5,000	4,000

MAIN DINING AREA UP TO 80 SEATED OR 140 STANDING							
	MON	TUE	WED	THUR	FRI	SAT	SUN
Breakfast (3 hrs)	Available On Request						
Lunch (4 hrs)	Price on application depending on date						
Dinner (5 hrs)	Price on application depending on date						

WHOLE VENUE UP TO 140 SEATED OR 200 STANDING							
	MON	TUE	WED	THUR	FRI	SAT	SUN
Breakfast (3 hrs)	Available On Request						
Lunch (4 hrs)	Price on application depending on date						
Dinner (5 hrs)	Price on application depending on date						

OVERVIEW OF MENU OPTIONS



“CHEF... FEED ME!” SAMPLE MENU

PAGE 9

- All courses are served to share through the center of the table for a social style of eating
- Opportunity to try many different items from our menu
- Customizable menu
- Can cater for dietary requirements

THE ITALIAN FEAST

PAGE 12

- Four courses
- Individual menu is presented to guests. They choose their meal from this menu.
- Menu is customizable
- Includes unlimited coffee and tea

ALTERNATE DROP SAMPLE MENU

PAGE 10

- Two dishes are chosen for each course
- Wine pairings are available with this menu

COCKTAIL PARTY SAMPLE MENU

PAGE 13

- Grazing stations and desserts stations available
- Option for Pop-up wine, spritz or oyster bar
- Canapes served through duration of event

GUEST SELECTION SAMPLE MENU

PAGE 11

- Limited menu is presented to guests. They choose their meal from this menu.
- Menu is customizable
- Wine pairing is available with this menu

'CHEF... FEED ME!' SAMPLE MENU

The following selections are served to share. Please note that items listed in the sample menu can be swapped for alternatives from our current menu to suit your preferences.

• OPTION 1 - \$55 PP •

ENTRÉE

Antipasto boards filled with selection of cured meats, Italian cheeses, terrine, gnoccho fritto, olives and marinated vegetables

MAIN

Calabrese Pizza

Funghi Pizza

Prosciutto Pizza

Gnocchi Napoli

Rigatoni Lamb Ragù

Four Cheese Risotto

Accompanied by; Pear, rocket and parmesan salad and thick cut chips

• OPTION 2 - \$75 PP •

ENTRÉE

Antipasto boards filled with selection of cured meats, Italian cheeses, terrine, gnoccho fritto, olives and marinated vegetables

MAIN

Platters filled with Angus Porterhouse, Chili and Fennel Pork Chop, Parsley and Parmesan Veal Cotoletta, Seared Salmon Fillet, Angus T-Bone

Accompanied by; Pear, rocket and parmesan salad and thick cut chips

• OPTIONAL EXTRAS •

Add Lemon and Pepper Calamari and Arancini to compliment the entrée \$15 pp

Add dessert platters \$15 pp

Add shared pasta course \$19 pp

Add unlimited tea and coffee \$5 pp

Add meat platters \$39 pp

Add shared pizza course \$15 pp



ALTERNATE DROP SAMPLE MENU

Please note that items listed in the sample menu can be swapped for alternatives from our current menu to suit your preferences

• OPTION 1 - \$69 PP •

ENTRÉE

Four Cheese Gnocchi with roasted walnuts

Pork Belly with celeriac puree and mustard fruits

MAIN

Great Northern Pinnacle Porterhouse, cooked medium rare, mushroom sauce, broccolini

Seared Salmon Fillet, artichoke puree, rainbow chard, truffle oil

Accompanied by; Pear, rocket and parmesan salad and thick cut chips

• OPTIONAL EXTRAS •

Add Lemon and Pepper Calamari and Arancini to compliment the entrée \$15

Add dessert platters \$15 pp

Add shared pasta course \$19 pp

Add unlimited tea and coffee \$5 pp

Add meat platters \$39 pp

Add shared pizza course \$15 pp

• OPTION 2 - \$79 PP •

STARTER - SERVED TO SHARE

Antipasto boards filled with selection of cured meats, Italian cheeses, terrine, gnoccho fritto, olives and marinated vegetables

ENTREE

Risotto Funghi, pistachio and rocket pesto, goats curd, truffle oil

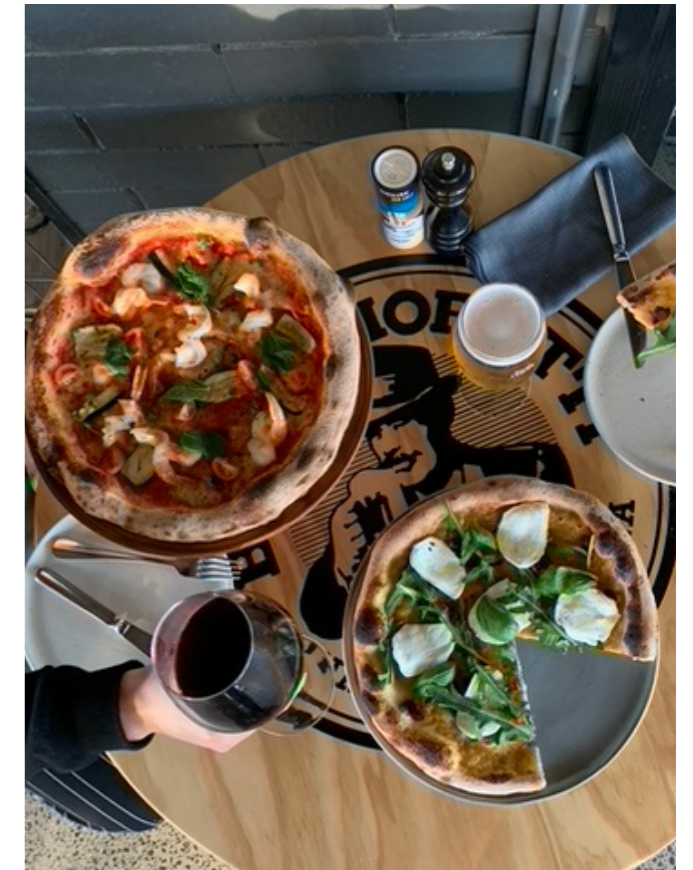
Lemon and pepper Calamari, saffron aioli

MAIN

Slow cooked honey Lamb shoulder, peas, pecorino, chats

Cotechino Chicken Involtini, burnt onion puree, baby leek, walnuts, crisp prosciutto

Accompanied by; Pear, rocket and parmesan salad and thick cut chips



GUEST SELECTION SAMPLE MENU

Guest are given a reduced menu to choose from. Please note that items listed in the sample menu can be swapped for alternatives from our current menu to suit your preferences

• OPTION 1 - \$69 PP •

ENTRÉE - SERVED TO SHARE

Antipasto boards filled with selection of cured meats, Italian cheeses, and marinated vegetables

OR

Selection of wood fired pizza

MAIN

Coal cooked chili and fennel Pork Chop, brussel sprouts, pancetta

Fish of the day

Great Northern Pinnacle Porterhouse, broccolini, red wine jus

Slow cooked honey Lamb shoulder, peas, pecorino, chats

Marinated Prawn Linguine, saffron and onion cream sauce

Gnocchi Napoli

Accompanied by; Pear, rocket and parmesan salad and thick cut chips

• OPTIONAL EXTRAS •

Focaccia bread and olives on table to start \$5 pp

Add tasting Boards \$10 pp

Add shared pizza course \$15 pp

Add dessert \$15 pp

Add unlimited tea and coffee \$5 pp

• OPTION 2 - \$79 PP •

ENTRÉE

Lemon and Pepper Calamari, saffron aioli

Ricotta and mushroom Bruschetta, caramelized onion

Pork Belly, celeriac puree, mustard fruits

MAIN

Slow cooked Lamb Shoulder, chats, vincotto jus

Fish of the day

Kobe Rump, truffle mash, red wine jus

Veal Cotoletta, smashed potato, borlotti beans, swiss chard

Slow cooked Lamb Ragu Rigatoni, peas, pecorino, dehydrated olives

Gorgonzola Risotto, fresh mixed herbs, smashed broad beans

Accompanied by; Pear, rocket and parmesan salad and thick cut chips

THE ITALIAN FEAST SAMPLE MENU



A continuation of our Guest Selection options. The Italian feast is a four course meal which includes tea and coffee so that you and your guests can eat as you would at Nonna's house!

• THE ITALIAN FEAST - \$120 PP •

STARTER

Selection of cured meats, Italian cheeses, pickled vegetables, arancini balls, calamari and focaccia bread, served to share

ENTRÉE

Prosciutto-wrapped Quail, cannellini beans, pancetta

Coal-cooked Octopus with chats, dehydrated olives and 'nduja emulsion

Pumpkin and Ricotta Ravioli with gorgonzola cream and pinenuts

Wagyu Eye Fillet carpaccio, pistacchio mayonnaise, truffle grissini, caper berries, radish

Lamb Ragu Paccheri with peas, pecorino, dehydrated olives and pangrattato

MAIN

Slow cooked honey Lamb shoulder, peas, pecorino, chats

Fish of the day

Great Northern Pinnacle Porterhouse, green beans, truffle butter

Veal Cotoletta, smashed potato, borlotti beans, swiss chard

Cauliflower Steak, garlic chats, salsa verde

Accompanied by; Pear, rocket and parmesan salad and thick cut chips

DESSERT

Choc-hazel Tiramisu, hazelnut praline

Woodfired Lemon Tart, whipped marscapone

Strawberry Sorbet, mixed berries

Includes Tea and Coffee

COCKTAIL PARTY SAMPLE MENU

A great way for groups to mingle over cocktails, wine and canapes! We have an extensive list of hot, cold and dessert canapes to choose from, as well as the option of adding grazing stations and pop up bars. Please feel free to ask to see our complete canape list.

For your cocktail party, you will be able to choose 2 cold canapes, 6 hot canapes, and 3 dessert canapes. For dinner functions, we recommend 10-12 pieces of food PP. You are charged per platter and each platter has 20 pieces on it. We can cater for dietary requirements with notice.

• BASIC •

COLD CANAPES

Smoked salmon, marscapone, dill crespelli	\$85
Chicken Ceaser, Witlof leaf	\$75

HOT CANAPES

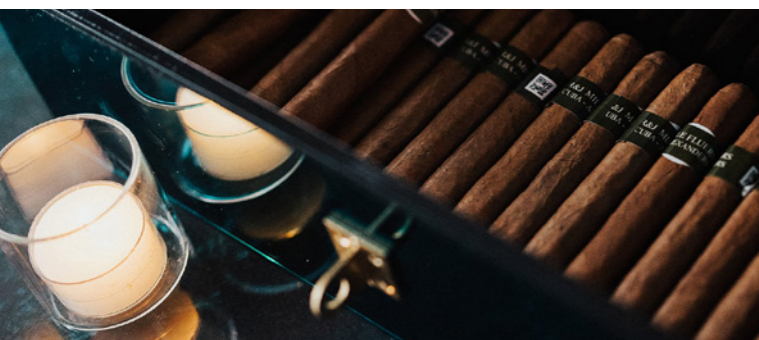
Truffle Mushroom Arancini	\$80
Napoletana Gnocchi Bowls	\$75
Assortment of Woodfired Pizza	\$70
Lemon Pepper Calamari	\$80
Mini Wagyu Cheeseburger	\$85
Slow Cooked Brisket Burger	\$85

DESSERTS

Lemon Tart Bites	\$70
Dark Chocolate Mousse Cake	\$70

• OPTIONAL EXTRAS •

1 meter Antipasto Station	\$150
Never-ending Antipasto Station	\$20 pp
1 meter Dessert Station	\$150



• LUX •

COLD CANAPES

Poached Prawn Skewers, Citrus, Fennel	\$85
Duck and Pistachio Terrine, honey port soaked dates	\$75
Coffee crusted Venison Carpaccio, watercress, goats curd, cherries, truffle dust	\$105

HOT CANAPES

Grilled Octopus and Chorizo Skewers	\$85
Lamb cutlet Cotoletta, salsa verde, parmesan	\$90
Crab and lemon bon bons, chili aioli	\$95
Brique Pastry wrapped Prawns, basil, saffron mayo	\$85
Risotto Funghi Cups with truffle oil	\$75

DESSERTS

Mini ricotta Canoli	\$70
Ruby Panna Cotta, chocolate shavings	\$70



BEVERAGE PACKS

BAR TAB

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 BEV PACK

Free flow alcohol sound like your cup of tea? Beverage packages can be shortened or extended. All guests are included in this this. Basic or Premium Spirits can be added to your selection.

• BASIC - \$55 PP •

Cester Camilo Prosecco
Little Vespa Pinot Grigio
Xanadu Chardonnay
Caldora Sangiovese
Big Red Shiraz
Furphy
Cascade Light
Soft Drink
Tea, Coffee

• LUX - \$95 PP •

Chandon Rose
Principato Pinot Grigio
Gavi di Gavi
Palladino Barbera d'Alba
Tokar Estate Pinot Noir
Peroni Red
Carlton Draught
Cascade Light
Soft drink
Coffee, tea

*Beverage packages can be shortened or extended for an extra \$15 per hour.

COCKTAIL PACKAGES

If you would like to include cocktails in your function, we are pleased to offer the following selection at lower price points.

• APERTIVI \$15 EA •

Negroni
Americano
Bellini
Aperol Spritz
Champagne Cocktail

• CLASSIC COCKTAILS \$18 EA •

Espresso Martini
Mojito
Cosmopolitan
Strawberry Daquiri
Lemontini



ADDITIONAL SERVICES



FLOWERS

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.

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.

CELEBRANT

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

CAKES

Personalized cakes for all occasions can be organized with only 72 hours 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.

MUSIC

Music drastically helps set the ambience 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 organize a band, DJ or singer, please let us know and we will do our best.

OTHER

Microphone, speakers, projectors and Smart TV are available for use within your functions.

TERMS & CONDITIONS

- Deposit of 25% is required within 7 days of making the booking. Bookings are only confirmed once the deposit has been received. Deposit will be deducted from the total bill at the conclusion of the event.
- All cancellations must be made in writing to the venue manager.
- If the booking is cancelled by the client less than 30 days prior to the event, the client will forfeit the deposit.
- 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.
- Final numbers must be confirmed 14 days before the booking date. The final bill will be based on confirmed numbers.
- Minimum spend guarantees apply
- Meat Flour Wine does not split bills

GROUP BOOKINGS

For a less formal approach, 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)

- Monday to Thursday \$35 minimum spend per person
- Friday to Sunday \$45 minimum spend per person

Dinner Session
(7:30pm onwards with no time restriction)

- 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
A/C: 107 174 67

CONFIRMATION FORM

CONTACT DETAILS:

FIRST NAME

LAST NAME

MOBILE

LANDLINE

EMAIL

DATE OF FUNCTION

NUMBER OF GUESTS

PREFERRED ROOM

CREDIT CARD DETAILS:

NUMBER

NAME ON CARD

EXPIRY DATE

CCV

AMOUNT TO BE CHARGED

SIGNATURE

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