

# NORTHSIDE WINES

## *function package*

Northside Wines is a vibrant venue in Northcote, known for its alternative wines, honest food, and unforgettable celebrations. With versatile spaces for everything from intimate catch-ups to 100+ guest events, we'll work with you to create the perfect experience.

Enquiries: [functions@northside-wines.com.au](mailto:functions@northside-wines.com.au).

## *whole venue hire*

We now offer exclusive venue hire on a case-by-case basis, with minimum spends tailored to your event needs. Simply let us know what you're after, and we'll design the perfect experience.

Capacity 150 - 250 guests

## *inside venue*

Our internal space offers a warm, versatile ambiance—flooded with natural light by day and intimate with candlelight by night—all just steps from the bar. Flexible in size and setup, it's ideal for anything from canapés to sit-down dinners,

Capacity 20 - 150 guests





# NORTHSIDE WINES

## *function package* *atrium*

Our Atrium is a bright, versatile space, opening onto the garden in warmer months for a relaxed indoor/outdoor feel. It seats up to 26 at a central table or can be reformatted for canapés and mingling. With white brick walls, dried flower accents, and dedicated staff service, it's a beautiful, hassle-free backdrop for events.

Capacity 20–40 guests.

## *wine garden/courtyard*

Our courtyard wine garden is a charming, secluded space for up to 40 guests, complete with its own sound system, heaters, and full cover for year-round comfort. By day it's sunlit and shaded, and by night fairy lights create a starry-sky atmosphere. Available for groups of 20+, it can also be combined with the Atrium for larger bookings, offering a seamless indoor/outdoor experience.

Capacity 20 - 40 guests





# NORTHSIDE WINES

## *wine masterclasses*

Looking to make your event extra special? From team bonding to hen's parties, we can host personalised wine tastings and masterclasses tailored to your group's budget and interests.

Starting price: \$49pp | Capacity: 8–30 guests

## *corporate events*

Northside Wines offers a large, flexible High Street venue ideal for corporate events, with catering, AV, and custom packages to suit your needs. Hosting up to 200 guests, we provide exclusive hire Mon–Thurs and Friday daytimes, with minimum spends arranged case by case.

Capacity: 20–250 guests



# NORTHSIDE WINES



*large table bookings*

## **BOTTOMLESS SMALL PLATES | \$49PP**

**INCLUDE BOTTOMLESS WINE FOR \$49PP**

90 MINS OF BOTTOMLESS SMALL PLATES TO SHARE. SIT BACK AND LET US TAKE CARE OF EVERYTHING.

## **SHARING BANQUET | \$45 PP**

**ADD ANTIPASTO \$10PP | ADD A DESSERT COURSE \$10PP**

**TO START** DIPS + CROUTONS, SMALL PLATE **FOLLOWED BY:** SHARING MAIN COURSE + SIDES

**SMALL PLATE OPTION** - YOU PICK 1 OPTION FOR YOUR GROUP

**LARGE PLATE OPTION** - YOU PICK 2 OPTIONS FOR YOUR GROUP

### **SIDES TO SHARE ON THE TABLE**

DISHES ARE ALL SERVED SHARED IN THE CENTRE OF TABLES

DIETARIES CAN BE CATERED FOR INDIVIDUALLY

## **INDIVIDUAL CHOICE | 2 COURSE \$49 PP | 3 COURSE \$59 PP**

YOU SELECT 3 OPTIONS FOR EACH COURSE (ENTREE, MAINS AND DESSERT)

GUESTS CAN CHOOSE THEIR OWN MEALS ON THE DAY, DIETARY REQUIREMENTS CATERED FOR AS REQUIRED.

## **5 COURSE CHEFS MENU | \$69 PP**

**INCLUDE A WINE PAIRING FOR \$39PP**

A SPECIAL FIVE-COURSE DINING EXPERIENCE CURATED BY OUR HEAD CHEF, DESIGNED EXCLUSIVELY FOR YOUR GROUP. EACH DISH SHOWCASES SEASONAL INGREDIENTS AND CREATIVITY.

ALL DIETARY REQUIREMENTS HAPPILY CATERED FOR ON REQUEST.

## **CASUAL SERVICE**

CASUAL DINING STYLE — GUESTS CAN ORDER AND PAY FOR THEIR MEALS DIRECTLY AT THE BAR FROM OUR À LA CARTE MENU. DISHES WILL COME OUT AS THEY'RE READY, CREATING A RELAXED, SOCIAL ATMOSPHERE. PLEASE NOTE, THIS OPTION ISN'T SUITED TO A FORMAL SIT-DOWN MEAL.



# NORTHSIDE WINES



## *canape packages*

### **'LIGHT BITE' CANAPÉS | \$20PP**

**IDEAL FOR EVENTS WHERE GUESTS MAY HAVE  
ALREADY EATEN, SUCH AS POST-DINNER PARTIES.**

2 COLD CANAPE  
2 HOT CANAPE  
2 PIZZA SLICES

**ADD ANTIPASTO GRAZING \$10PP**

### **'FILL ME UP' CANAPE | \$30PP**

**PERFECT FOR LUNCH + DINNER EVENTS, WHEN  
YOU WANT YOUR GUESTS TO BE WELL FED**

2 COLD CANAPE  
3 HOT CANAPE  
3 PIZZA  
1 SLIDER

**ADD ANTIPASTO GRAZING \$10PP**

### **SAVOURY + SWEET | \$40 PP**

**FINISH WITH A LITTLE SWEETNESS**

2 COLD CANAPE  
3 HOT CANAPE  
3 PIZZA  
1 SLIDER  
1 DESSERT

**ADD ANTIPASTO GRAZING \$10PP**

## *drink offering*

### **SET A TAB**

Shout your guests an inclusive drinks package or a welcome drink. We'll curate a menu from function wines, special selections, or personalised cocktails to suit your budget.

### **PAY AS YOU GO**

Guests can order via the bar, or roaming staff, with all purchases counting toward your minimum spend.

### **EXTRAS:**

- Pre-ordered cocktails
- Sparkling/champagne receptions
- Wine & food pairings
- Tailored all-inclusive packages





# NORTHSIDE WINES

## *canape platters*

### **COLD CANAPES**

STEAMED PRAWNS, MANGO CHILI SALSA | GF | \$60

SMOKED SALMON, CAPERS, CREAM CHEESE, DILL, CUCUMBER | \$60

CAPRESE SKEWERS, TOMATO, BASIL, MOZZARELLA, BALSAMIC | V GF | \$60

TZATZIKI, CUCUMBER SLICES, CHERRY TOMATO | VG GF | \$50

SELECTIONS OF SUSHI ROLLS | VGO GF | \$60

### **HOT CANAPES**

BACON AND LEEK QUICHE | \$60

LEMON + PEPPER CALAMARI, TARTARE | \$60

PUMPKIN ARANCINI, NAPOLI SAUCE | VG | \$60

HOUSE MADE SAUSAGE ROLLS | \$60

CHICKEN SATAY SKEWERS | GF | \$60

SWEDISH MEATBALLS, TOMATO COULIS | GF | 60

HERBED BREADED CHICKEN FINGERS, REMOULADE | 60

CURRIED VEGETABLES SAMOSA | VG | 50

GOAT CHEESE CROSTINI IN TRUFFLE HONEY DRESSING | V | 55

CAJAN FRIED CAULIFLOWER | VG | 55

### **GRAZING PLATTERS | \$10 PP**

SELECTION OF ANTIPASTO, DIPS & FRUIT

### **SLIDERS | \$120**

CHEESE BURGER SLIDER

CHICKEN SLIDERS, CREAMY SLAW

POTATO FRITTER SLIDERS, CHIPOTLE SAUCE | VG |

### **PIZZA TRAYS | \$60**

MARGHERITA, NAPOLI , FIOR DI LATTE, FRESH BASIL | V

LAMB SAUSAGE, GREEN OLIVES, MOZZARELLA, NAPOLI

CAULIFLOWER, ZUCCHINI, VEGAN MOZZARELLA, NAPOLI | VG

ARTICHOKE, MUSHROOM, NAPOLI, FIOR DI LATTE | VGO

HAM, PINEAPPLE, NAPOLI, FIOR DI LATTE

### **DESSERT PLATTERS**

STICKY DATE SLICES, BUTTERSCOTCH SAUCE | \$65

CHOCOLATE BROWNIE | \$65 (*DIETARY OPTIONS AVAILABLE*)

FRESH FRUIT PLATTER | \$45

## **ALL PLATTERS ARE 20 PIECES**

*LET US KNOW IF YOU REQUIRE RECOMMENDATIONS FOR FOOD*

V - VEGETARIAN | VG - VEGAN | GF(O) - GLUTEN FREE (OPTIONAL)





# TERMS + CONDITIONS

---



## Booking Terms and Conditions

- Functions are confirmed upon receipt of a deposit (which implies acceptance of these terms and conditions).

## Deposit Requirements:

- Functions with exclusive use of an area require a \$100 deposit.
- Functions with exclusive venue hire require a deposit of \$300.

## Cancellation Policy:

- To cancel a function, a minimum of 45 days written notice is required to receive a full deposit refund or use it as credit for the next function.
- Cancellations within 45 days of the booking will result in the full deposit being retained, unless it is due to unavoidable circumstances (decisions will be made on a case-by-case basis).

## Refund Policy:

- If unforeseen circumstances force NW to cancel your event, all payments will be refunded.

## Minimum Spend:

- All functions must meet the agreed minimum spend. You will be responsible for any shortfall in the event the minimum spend is not met, covering food and beverages consumed or purchased by yourself or your guests during the function.

## Guest Numbers and Dietaries:

- Final guest numbers and dietary requirements must be provided 10 days before your function.
- Any changes within 48 hours of the event will incur charges based on the confirmed maximum numbers.

## Breakages and Cleaning fee

- In the unlikely circumstances of damage to our property or excessive glass breakage due to negligence, violence or intoxication, we reserve the right to withhold the deposit to cover the cost of repair or excess cleaning.

## Food & Beverage Information:

- Ensure your Food & Beverage choices are confirmed 10 days prior to the event.
- Menus may be adjusted based on stock availability.
- External food or beverages are not allowed, except for a celebration cake at large events (cakeage fees apply).
- Bringing outside beverages is prohibited; individuals found consuming their own drinks on site will be requested to leave.

## Payments and Surcharges:

- A 1.2% surcharge is applicable for POS card transactions; no surcharge for bank transfers.
- Payment methods include cash, debit, and credit cards (Visa, MasterCard, Amex).
- All bills must be settled before or on the event day.
- Public holiday events will have a 12% surcharge.

## Miscellaneous:

- Guests are accountable for items they bring onto the premises.
- Decorations are welcome, in most cases access is possible 1 hour before the event start time.
- Prohibited decorations include confetti, glitter, and glitter balloons.
- We reserve the right to end events if guests mistreat staff or other patrons, deny service to intoxicated guests, or assist intoxicated guests in leaving the venue.
- Minors must be supervised by a parent or guardian and are not allowed to consume alcohol.