# MELBOURNE winery



EVENTS PACK 26




# EOFY *OFFER*

Book an event of 30+ people in May, June, or July 2026 and choose from the below offers:

**Take 15% off the entire bill**

**OR**

**Upgrade your packages on us**

- Your wines **Upgraded.**
- Your canapés? **More of them.**
- Your event? **Now comes with a complimentary food station.**

**OR Going all in?**

**Full venue takeover = everything above + a DJ on us.**

**And $200 OFF entertainment**
Quote our name when you book with Melbourne Entertainment Co for $200 off your entertainment pack!

*Full T&Cs on our website.*




# WELCOME

Where urban sophistication meets the timeless art of wine making. At Melbourne Winery, we are redefining how wine is experienced, blending the vibrant energy of Melbourne's CBD with the passion, artistry, and innovation of wine making.

Whether you're planning an intimate gathering, a milestone celebration, or a corporate event, our venue offers a unique space to toast, taste, and connect. With menus crafted to spotlight exceptional wines, immersive storytelling elements, and the charm of our Digital Sommelier, every event becomes an unforgettable journey into the world of wine and gastronomy.

Let us help you create moments that sparkle as much as the wine in your glass. Welcome to Melbourne Winery - where your story meets ours, one sip at a time. Cheers!

info@melbournewinery.au
(03) 9967 6655
247 Flinders Lane, Melbourne 3000



# MENUS

# DINING MENUS

***Choose between 2 courses, OR 3 courses.***
***Then select 3 dishes you'd like per course.***
***Not sure what you want? or want more variety?***
***Go with Chef's Selection!***

## AL A CARTE (up to 50 guests)

**2 course | $79pp**
**3 course | $89pp**

## ALTERNATE DROP (over 50 guests)

**2 course | $75pp**
**3 course | $85pp**

## CHEF'S SELECTION (up to 50 guests)

A curated shared menu of 7 seasonal dishes
with 3 paired wines | $99pp
*(A vegetarian option is available and must be requested at the time of booking)*

## ENTREE

**Natural Oysters**
*shallot mignonette (gf)*

**Fiery Chicken**
*creamy hummus, gunpowder, curry leaf (gf)*

**Black Salt & Pepper Calamari**
*guindilla peppers, gomashio, lemon (gf)*

**Cauliflower Mac & Cheese Croquette**
*confit garlic mayo, manchego snow (v)*

**Greek Lamb Belly**
*charcoal finished, garlic honey feta whip, dill pickles (gf)*

## MAIN COURSE

***all served with sharing side of fries & maroulousalta salad***

**Spiced Chicken Breast**
*crispy potato, quinoa, broccoli salad, dill yoghurt (gf)*

**Cone Bay Barramundi**
*cavallo nero, mussel leek chowder (gf)*

**Heirloom Tomato Gnocchi**
*cashew pesto, tomato, basil, burrata (v)*

**250gm M+3 Grass Fed Scotch fillet**
*whipped potato puree, peppercorn sauce (gf)*

**Prawn Paccheri Pasta**
*guanciale paste, chili, lemon, mascarpone, lobster bisque*

## DESSERT

**Sticky Toffee Pudding**
*butterscotch sauce, vanilla bean ice cream*

**Burnt Basque Cheesecake**
*berry compote*

## ADD STARTERS

**Salumi board**
*A selection of premium cured meats with olives, pickles and marinated vegetables* | $9.9pp

**House Baked Olive Oil Bread**
*served warm with whipped butter* | $9.9pp

## ADD A WINE TASTING

**Dive Into Wine Flights**
***Enjoy 5 x 30ml pours***
*(For seated events only)*
**Essentials Collection** | $15pp
**Elevated Classics Collection** | $20pp
**Indulgence Collection** | $25pp

V - Vegetarian | VG - Vegan | GF - Gluten Free

# COCKTAIL MENUS

## 6 CANAPÉS
Choose From:
3 Hot + 3 Cold
**Or**
2 Hot + 2 Cold + 1 Substantial + Dessert
**$40pp**

## 8 CANAPÉS
Choose From:
4 Hot + 4 Cold
**Or**
3 Hot + 3 Cold + 1 Substantial + Dessert
**$50pp**

## 10 CANAPÉS
Choose From:
5 Hot + 5 Cold
**Or**
4 Hot + 4 Cold + 1 Substantial + Dessert
**$60pp**

## COLD CANAPÉS

**Vietnamese Rice Paper Roll**
*pickled carrot, cucumber, bean sprout, peanut chilli sauce (gf,vg)*

**Shucked Oysters**
*raspberry shallot mignonette (gf)*

**Smoked Salmon Blini**
*crême fraîche, dill, salmon roe*

**Burrata Crostini**
*confit tomato, fig walnut chutney, thyme crostini (v)*

**Chipotle Jackfruit Taco**
*corn crisp, salsa fresca, avocado mousse (gf,vg)*

## HOT CANAPÉS

**Lamb Rosemary Pie**
*oregano, feta, mint, tzatziki*

**Southern Fried Chicken**
*pickles, chipotle aioli (gf)*

**Chicken Gochujang Skewers**
*spring onion, toasted sesame kewpie (gf)*

**Grilled Prawns**
*green chermoula, saffron hummus (gf)*

**Butternut Arancini**
*smashed peas, gorgonzola, garlic mayonnaise (gf,v)*

V - Vegetarian | VG - Vegan | GF - Gluten Free

# COCKTAIL MENUS

## SUBSTANTIAL CANAPÉS

**Chicken Katsu Bao**
*tonkatsu Kewpie, spring onion, cucumber*

**Fish & Chips**
*beer battered, caper berry tartare, shoestring fries*

**Burrito Bowl**
*pickled cabbage, charred corn & bean salsa, spiced rice, sour cream, smashed avocado, jalapeño, corn chips (gf,v)*

**Wagyu Beef Slider**
*celeriac remoulade, mustard mayo, house pickles*

**Gnocchi**
*medley tomato sugo, basil, burrata (v)*

## DESSERT CANAPÉS

**Hazelnut Chocolate Tart**
*whipped salted caramel (gf,v)*

**Lemon Meringue Pie**
*white chocolate, raspberry dust (gf,v)*

**Ricotta Cannoli**
*pistachio, chocolate, candied orange (v)*

**Nutella Gnocchi**
*crispy gnocchi, chocolate ganache, hazelnut crumb (v)*

## WINERY GRAZING STATIONS

***Create a true talking point with one of our interactive grazing stations. Freshly prepared and beautifully styled, they're the perfect addition to any cocktail-style event***

### THE OYSTER STATION

*Experience the ocean's finest at our live oyster bar, featuring a rotating selection of freshly shucked oysters. Served with classic condiments such as, mignonette sauce, house made cocktail sauce and citrus*
**1hr $29pp**
**2hr $45pp**

### THE ANTIPASTO STATION

*A curated collision of flavour. An artisanal selection of cured meats, aged bresaola, 28-month aged Serrano ham, Cacciatore, black truffle salami, house pickles, and stone baked bread*
**1hr $20pp**
**2hr $30pp**

### THE CHEESE STATION

*A selection of Australian & international fine cheeses such as; Triple Cream Brie, Aged Cheddar, and L'Artisan Petit Rouge. Served with artisan crackers, quince relish, nuts, seasonal fruits*
**1hr $20pp**
**2hr $30pp**

V - Vegetarian | VG - Vegan | GF - Gluten Free

### ADD MORE?

***Because why stop at a few nibbles? Grab something a bit more filling, interactive, or end on a sweet note.***

*(Please note: these are available for Cocktail-style events only)*

**+1 Substantial Canapé** | $8pp
**+1 Dessert Canapé** | $5pp

***Elevate your event with a beautifully curated grazing station. Explore our selection below from $20 per person***

# TO DRINK

*You've picked your event style, locked in your menu, now it's wine o'clock.*

*Select a drinks package and enjoy unlimited pours for 2 to 4 hours.*

*Go for the Indulgence Package to access our top-tier wines, just choose your five favourites.*

## INDULGENCE PACKAGE

**2hrs - $63pp**
**3hrs - $72pp**
**4hrs - $82pp**

## ELEVATED PACKAGE

**2hrs - $55pp**
**3hrs - $64pp**
**4hrs - $71pp**

## ESSENTIAL PACKAGE

**2hrs - $44pp**
**3hrs - $51pp**
**4hrs - $61pp**

## INDULGENCE PACKAGE

***Choose five wines from the list below:***

**Elevated Classics Prosecco**
**Elevated Classics NV Brut Cuvée**
**Indulgence Sauvignon Blanc**
**Indulgence Chardonnay**
**Indulgence Orange**
**Indulgence Pinot Noir**
**Indulgence Bellarine Shiraz**
**Indulgence Heathcote Shiraz**
Asahi Super Dry & Corona
James Boags Light
Heineken 0%
Soft Drinks

## ELEVATED PACKAGE

***Choose five wines from the list below:***

**Elevated Brut Cuvée**
**Elevated Riesling**
**Elevated Sauvignon Blanc**
**Elevated Pinot Grigio**
**Elevated Rosé**
**Elevated Pinot Noir**
**Elevated Sangiovese**
**Elevated Granache Shiraz**
**Elevated Tempranillo**
**Elevated Merlot**
**Elevated Shiraz**
**Elevated Cabernet Sauvignon**
Heineken Lager
James Boags Light
Heineken 0%
Soft Drinks

## ESSENTIALS PACKAGE

***Choose five wines from the list below:***

**Essentials NV Sparkling Brut**
**Essentials Moscato**
**Essentials Pinot Gris**
**Essentials Chardonnay**
**Essentials Rosé**
**Essentials Pinot Noir**
**Essentials Shiraz**
James Boags Premium
James Boags Light
Heineken 0%
Soft Drinks

# ENHANCE YOUR PACKAGE

## ADD A WINE TASTING

**Dive Into Wine Flights**

***Enjoy 5 x 30ml pours***

*(For seated events only)*

**Essentials Collection** | $15pp

**Elevated Classics Collection** | $20pp

**Indulgence Collection** | $25pp

## BUBBLES ON ARRIVAL

***A glass of crisp, effervescent sophistication forevery guest. Choose from:***

**Moët & Chandon Impérial** | $15pp

**Elevated Brut Cuvée** | $9pp

**Elevated Prosecco** | $9pp

## CHAMPAGNE MOMENT

***Unlimited Moët & Chandon Impérial! Fit for those who seek something far above indulgence...***

**Two Hours** | $26pp

**Three Hours** | $37pp

**Four Hours** | $47pp




## ADD COCKTAILS

Set the tone with a crafted cocktail upon arrival | $15pp

*(choose one)*

**Aperol Spritz**

**Negroni**

**Pornstar Martini**

**Espresso Martini**

**Whiskey sour**

## ADD TOP SHELF SPIRITS

**For those who seek a more refined pour** | $28pp

**Belvedere Vodka**
**Tanqueray 10 London Dry**
**Glenmorangie Original Whiskey**
**Hennessy V.S.O.P**
**Woodford Reserve Bourbon**

## ADD CLASSIC SPIRITS

**Because not everyone is a wine lover** | $18pp

**Baxter Vodka**
**Tanqueray London Dry Gin**
**Johnnie Walker Black Whiskey**
**Hennessy VS Cognac**
**Maker Mark Bourbon**




# EVENT SPACES



**ACCOMMODATES:**

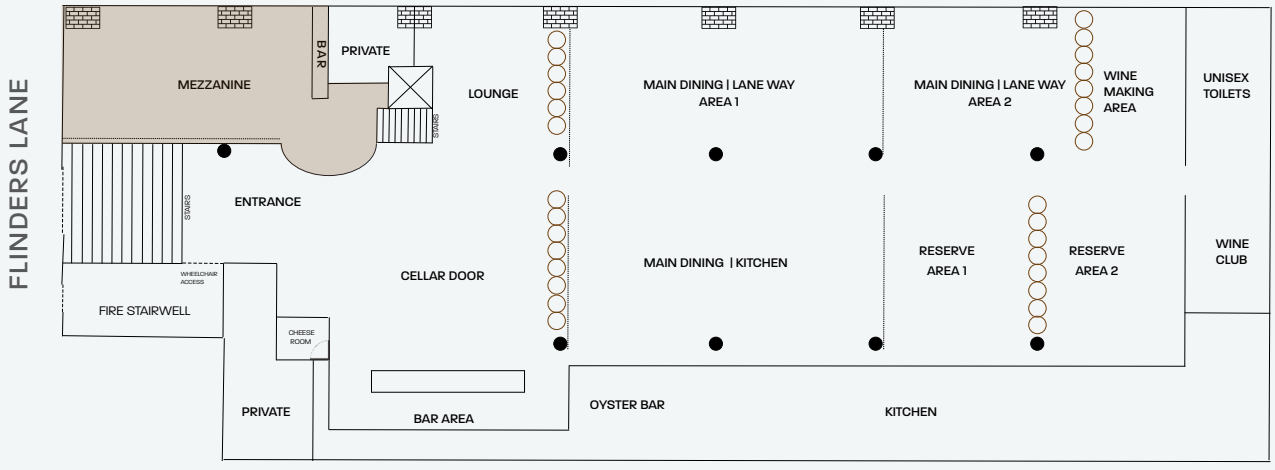
- 30 Guests | Seated
- 50 Guests | Cocktail
- 18 Guests | U-Shape
- 40 Guests | Theatre

# THE MEZZANINE

Elevated above the main venue, The Mezzanine is Melbourne Winery's exclusive private dining room, combining exposed heritage brickwork, statement lighting and contemporary styling. Designed for guests seeking privacy without compromising atmosphere, it provides a refined setting for corporate events, long lunches, milestone celebrations and elegant evening dining.

## HIGHLIGHTS:

- Exclusive private event space
- Dedicated projector & presentation screen
- Natural light by day, intimate ambience by night
- Exposed heritage brickwork
- Flexible layouts for dining or cocktail events
- Dedicated arrival and photo moment
- Private bar available
- Lift Accessible for wheelchair access



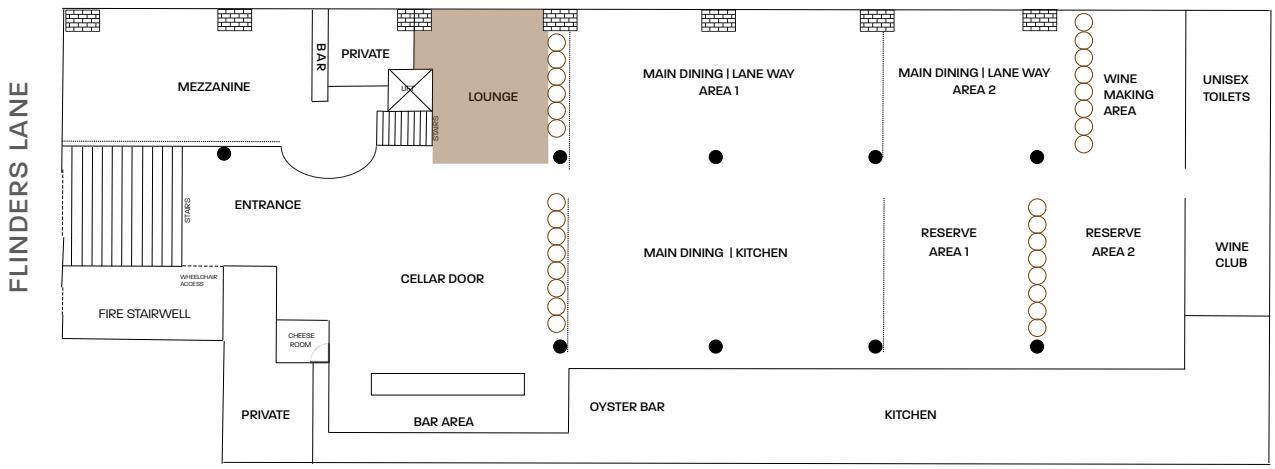


# THE LOUNGE

Nestled beside Melbourne Winery's signature barrel wall, The Lounge offers a relaxed yet sophisticated setting for cocktail receptions, networking events and informal celebrations. Plush velvet lounges, warm lighting and intimate seating create a welcoming atmosphere where guests can connect over exceptional wine and cocktails, while the iconic wine barrels provide an unmistakably Melbourne Winery backdrop.

## HIGHLIGHTS:

- Perfect for networking and pre-event drinks
- Ideal arrival or breakout space
- Signature wine barrel backdrop
- Exposed heritage brickwork
- Ideal for cocktail events of up to 25 guests
- Natural light with an intimate laneway outlook
- Relaxed lounge seating
- Wheelchair access





**ACCOMMODATES:**

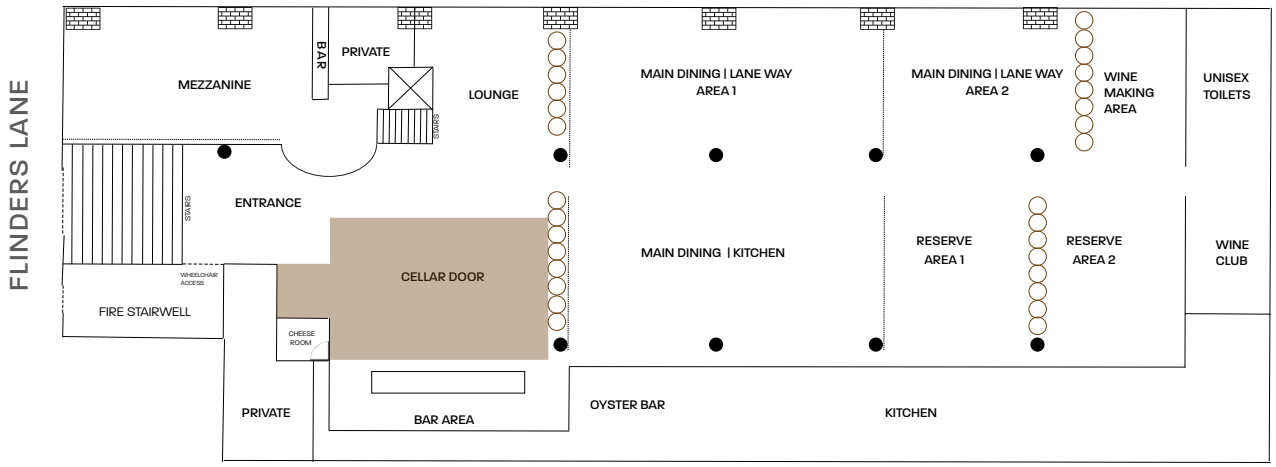
- 28 Guests | Seated
- 35 Guests | Cocktail

# CELLAR DOOR

Positioned beneath Melbourne Winery's iconic back bar, the Cellar Door is an intimate space where exceptional wine, premium cocktails and relaxed hospitality come together. Featuring towering wine displays, oak barrels and its own private bar, it's ideal for wine tastings, networking events, cocktail receptions and stylish celebrations in the heart of Melbourne Winery.

## HIGHLIGHTS:

- Curated wine tasting experiences available
- Ideal for wine tastings and cocktail receptions
- Flexible cocktail or seated layouts
- Perfect for networking and pre-dinner events
- Barrel-lined winery backdrop
- Adjacent to the Lounge
- Central location within Melbourne Winery
- Lift Accessible for wheelchair access





**ACCOMMODATES:**

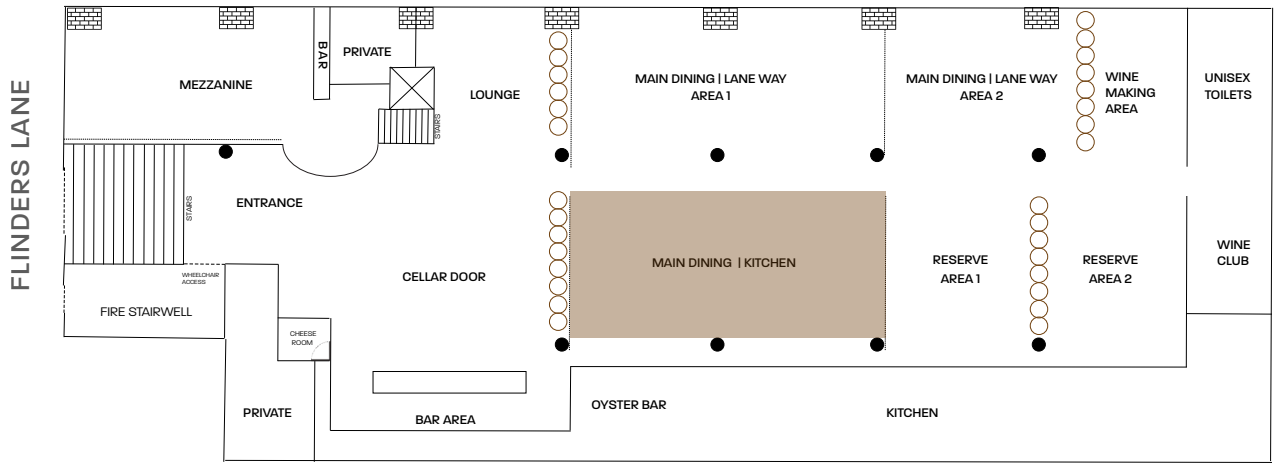
- 52 Guests | Seated
- 80 Guests | Cocktail

# MAIN DINING | KITCHEN THEATRE

Positioned alongside Melbourne Winery's open kitchen, this vibrant dining space places guests at the centre of the action. Watch our chefs at work while enjoying contemporary winery dining in a lively, social setting. With flexible layouts and seamless food and beverage service, it's perfectly suited to corporate lunches, celebrations and exclusive dining experiences.

## HIGHLIGHTS:

- Front-row views of the open kitchen
- Flexible seated and cocktail layouts
- Signature wine barrel backdrop
- Ideal for corporate events and celebrations
- Front-row chef interaction
- Exclusive section hire available
- Flexible seated and cocktail layouts
- Wheelchair access





**ACCOMMODATES:**

AREA ONE
- 56 Guests | Seated
- 80 Guests | Cocktail

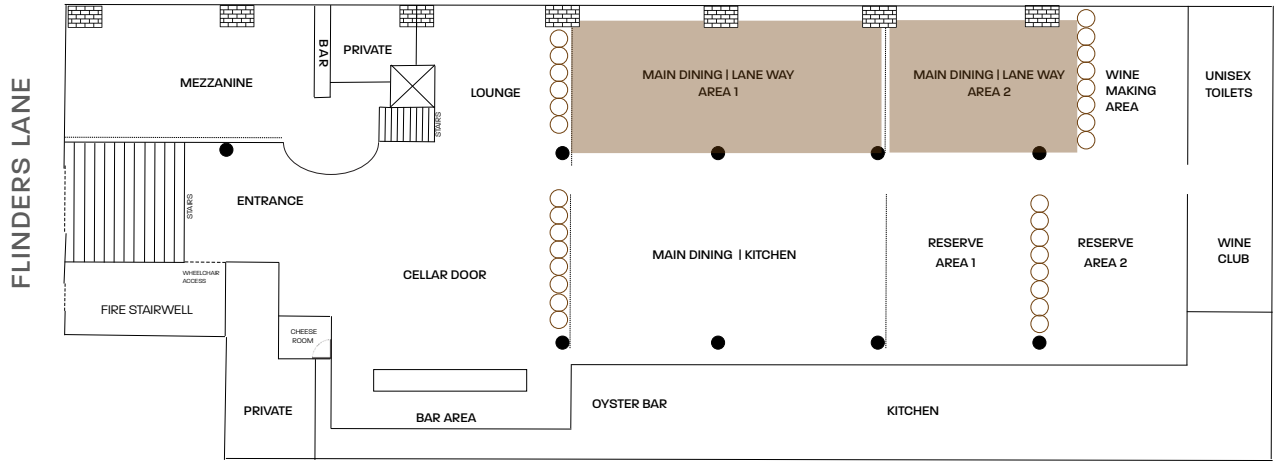
AREA TWO-
- 32 Guests | Seated
- 40 Guests | Cocktail

# MAIN DINING | LANEWAY SIDE

Bathed in natural light and framed by exposed heritage brickwork, the Laneway Side offers a versatile setting overlooking one of Melbourne's character-filled laneways. Designed for everything from corporate lunches to milestone celebrations, the space can be reserved in sections or combined for larger events, offering flexibility without compromising atmosphere.

## HIGHLIGHTS:

- Natural light overlooking a heritage laneway
- Exposed heritage brickwork
- Flexible section or full-space hire
- Ideal for corporate dining and celebrations
- Versatile seated and cocktail layouts
- Adjacent to the Lounge
- Central location within Melbourne Winery
- Lift Accessible for wheelchair access





**ACCOMMODATES:**

AREA ONE
- 56 Guests | Seated
- 80 Guests | Cocktail

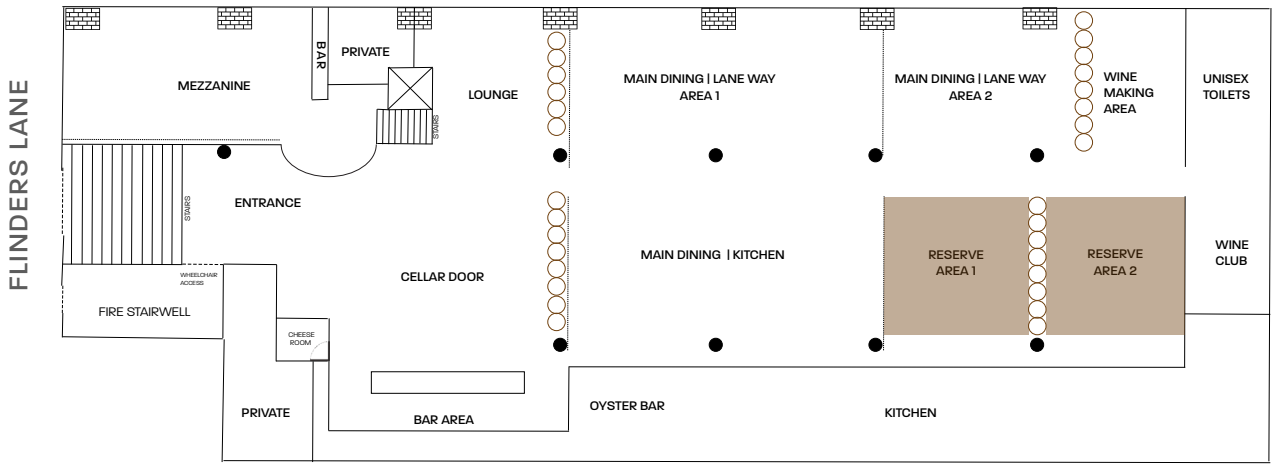
AREA TWO-
- 32 Guests | Seated
- 40 Guests | Cocktail

# RESERVE

Hidden within Melbourne Winery's iconic illuminated wine library, Reserve is an elegant private dining space framed by floor-to-ceiling wine displays. Designed for intimate celebrations, executive dinners and corporate entertaining, it offers the flexibility of exclusive venue hire or two private rooms, delivering a refined winery experience in the heart of Melbourne.

## HIGHLIGHTS:

- Floor-to-ceiling illuminated wine library
- Flexible single or dual-room configuration
- Signature wine barrel backdrop
- Ideal for executive dinners and celebrations
- Premium private dining experience
- Exclusive section hire available
- Flexible seated and cocktail layouts
- Wheelchair access





**ACCOMMODATES:**

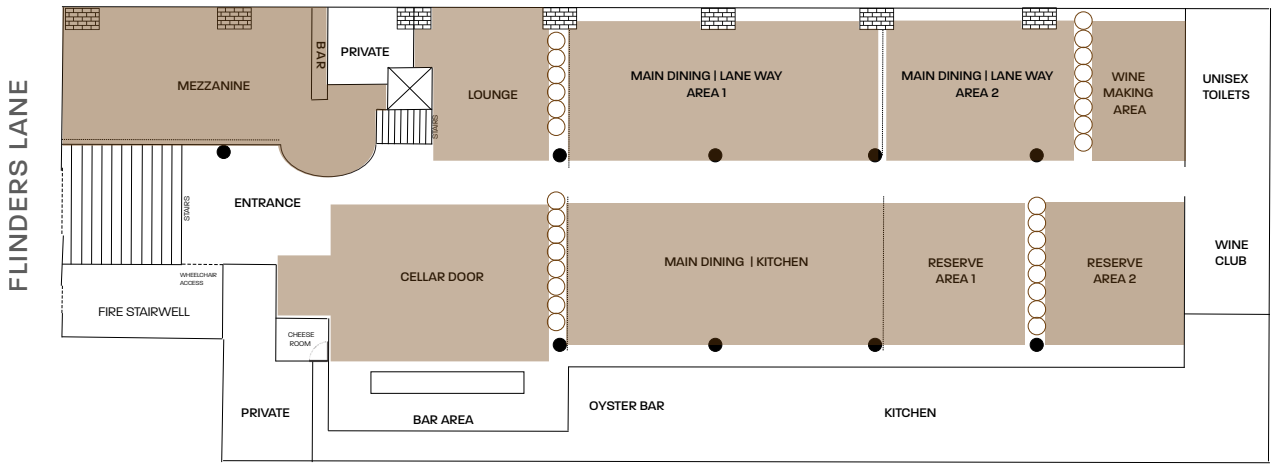
- 218 Guests | Seated
- 400 Guests | Cocktail

# EXCLUSIVE VENUE HIRE

Experience Melbourne Winery in its entirety. From illuminated wine displays and towering oak barrels to vibrant dining spaces and intimate lounges, exclusive venue hire transforms the entire winery into your own private event destination. Whether you're hosting a gala dinner, product launch, wedding or cocktail celebration, every space flows seamlessly to create an unforgettable guest experience.

## HIGHLIGHTS:

- Exclusive hire of the entire ground floor
- Multiple event spaces in one venue
- Flexible seated and cocktail configurations
- Ideal for large-scale corporate and social events
- Dedicated arrival and registration area
- Live entertainment and DJ friendly
- AV and presentation capabilities
- Lift Accessible for wheelchair access




Menu
DRINK
Melbourne Winery NV Brut
Essentials Collection | Adelaide, SA
Melbourne Winery Pinot Gris
Steve Madden Limited Edition | 2024 Ballarat, VIC
Melbourne Winery Rose
Elevated Classics Collection | 2024 South Australia
Melbourne Winery Tempranillo
Elevated Classics Collection | 2024 Heathcote, VIC
ENTREE
Shrimp Cocktail
osetra sturgeon caviar, remoulade, cocktail sauce
MAIN
BBQ Dry Aged New York Strip Steak
chimichurri, lobster mac & cheese,
shoe string fries, creamy mushroom sauce
DESSERT
Baked Cheese Cake
mixed grape compote, mango sorbet
MELBOURNE Winery X STEVE MADDEN
STEVE
WITH A PAIR OF HEELS & BOTTLE OF WINE
EVEN YOUR GROUP CHAT CAN'T AGREE IF THIS COLLABORATION IS FASHION,
JUST A FULL BLOWN CULTURAL RESET.
BREAKS THE INTERNET -








Welcome to
MELBOURNE
winery


STEVE MADDEN


VINTAGE
SOLE
MELBOURNE
WHISKY
SAUVIGNON BLANC

# MELBOURNE winery

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