

MELBOURNE winery



EVENTS PACK 26

A woman in a white dress and lace mask is applying lipstick. In the foreground, a hand holds a lit candle. The background is dark with red lighting and a brick wall. The text "Welcome to MELBOURNE winery" is overlaid on the image.

Welcome to
MELBOURNE
winery



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 prefer more variety? Go with Chef's Selection!

À LA 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)

Fierly Chicken

harissa, buttermilk ranch (gf)

Salt & Pepper Squid

tartare sauce, caper & tomato salsa (gf)

Pan-Seared Saganaki

hot spiced honey, thyme, pistachio (gf,v)

Charcoal-Grilled Pork Yakitori Skewer

nduja butter, smoked labneh, dill pickles (gf)

MAIN COURSE

all served with sharing side of fries & maroulosalata salad

Herb-Grilled Chicken

aji verde, lemon labneh, chilli-garlic broccolini (gf)

Ōra King Salmon

seasonal greens, new potatoes, herb & lemon butter sauce (gf)

Prawn Paccheri Pasta

guanciale paste, chilli, lemon, mascarpone, lobster bisque

Six-Hour Spiced Lamb Shoulder

onion and merlot jus, herb yoghurt, wild garlic pancake (gf)

Gnocchi Alla Vodka

chilli paste, tomato, basil, burrata cream (v)

Steak Upgrade

250gm M+3 Grass Fed Scotch Fillet

sautéed greens, lemon-garlic potatoes,

bone marrow, port jus (gf) + \$9pp

DESSERT

Tiramisu

kahlua, espresso, savoiardi biscuit, mascarpone, pistachio crumb (v)

Passionfruit Tart

coulis, burnt meringue, sesame brittle (v)

Peach Melba

raspberry gelato, caramelised peaches, vanilla chantilly, pistachio (gf,v)

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

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

crème 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)

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

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, and 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 for every 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 Whisky

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 Whisky

Hennessy VS Cognac

Maker's Mark Bourbon



EVENT SPACES



ACCOMMODATES:

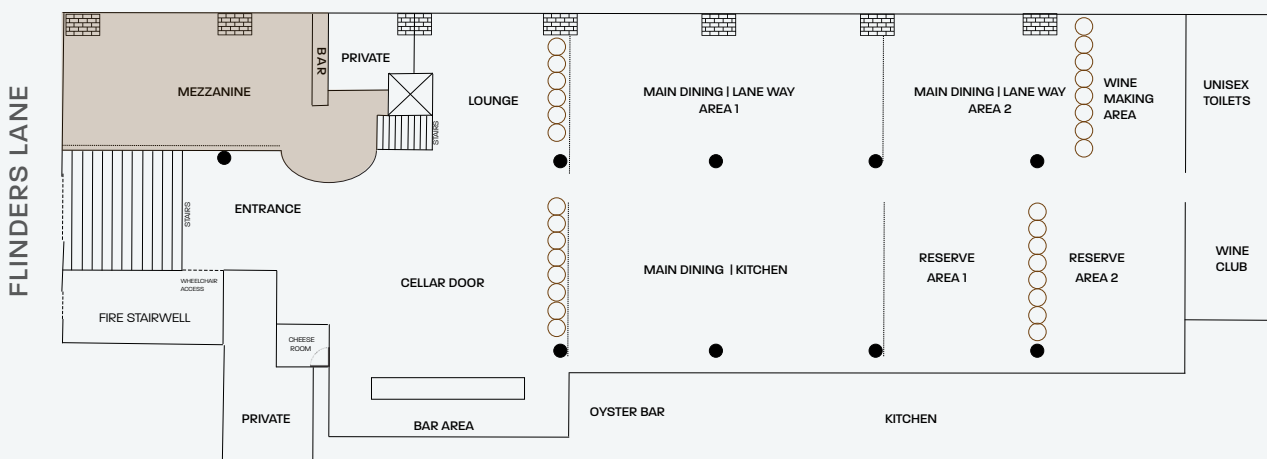
- 🍷 30 Guests | Seated
- 🍷 50 Guests | Cocktail
- 🍷 18 Guests | U-Shape
- 🍷 40 Guests | Theatre

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



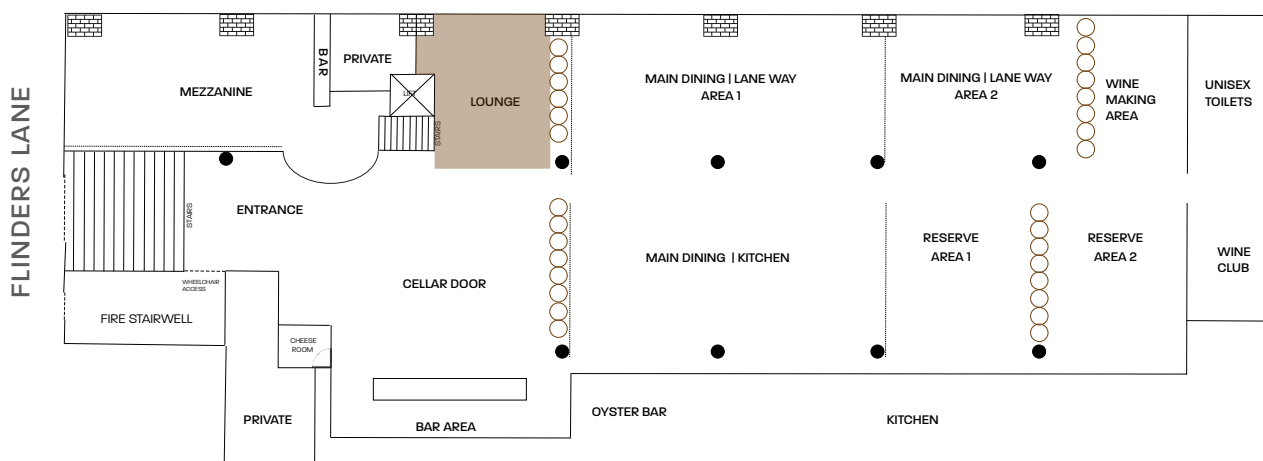


THE LOUNGE

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



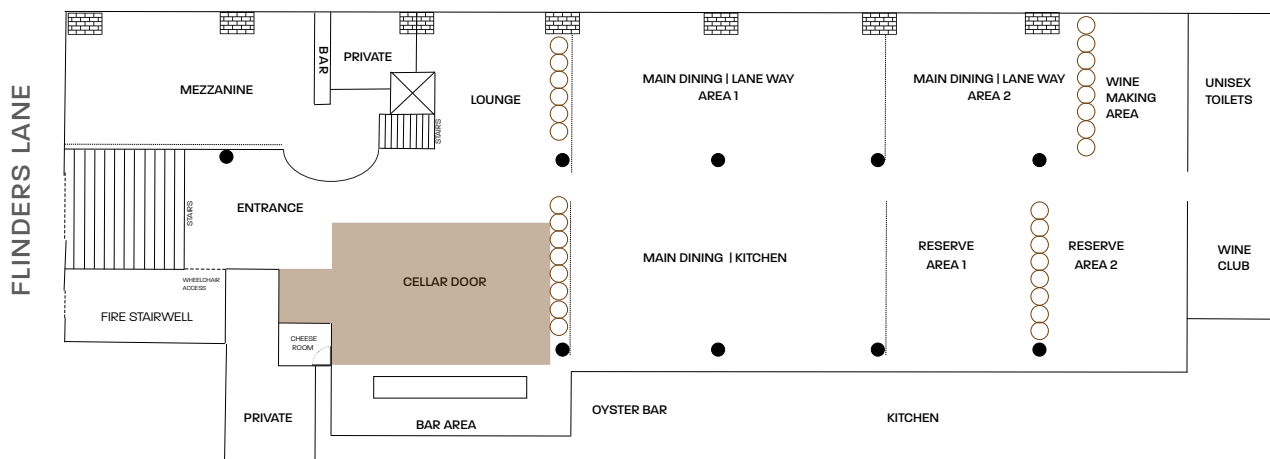


CELLAR DOOR

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

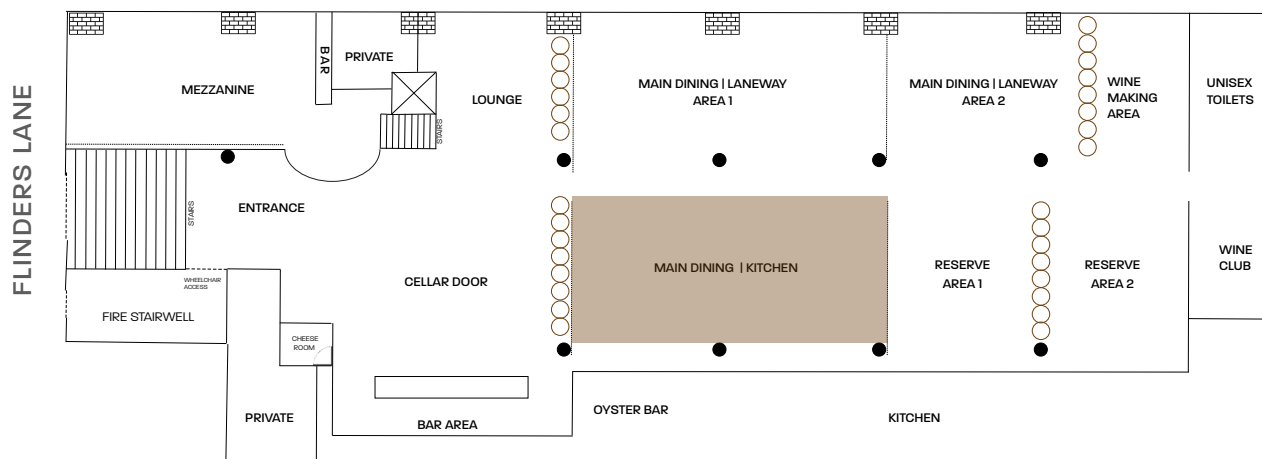


MAIN DINING | KITCHEN THEATRE

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
- Wheelchair access





ACCOMMODATES:

AREA ONE

- 56 Guests | Seated
- 80 Guests | Cocktail

AREA TWO-

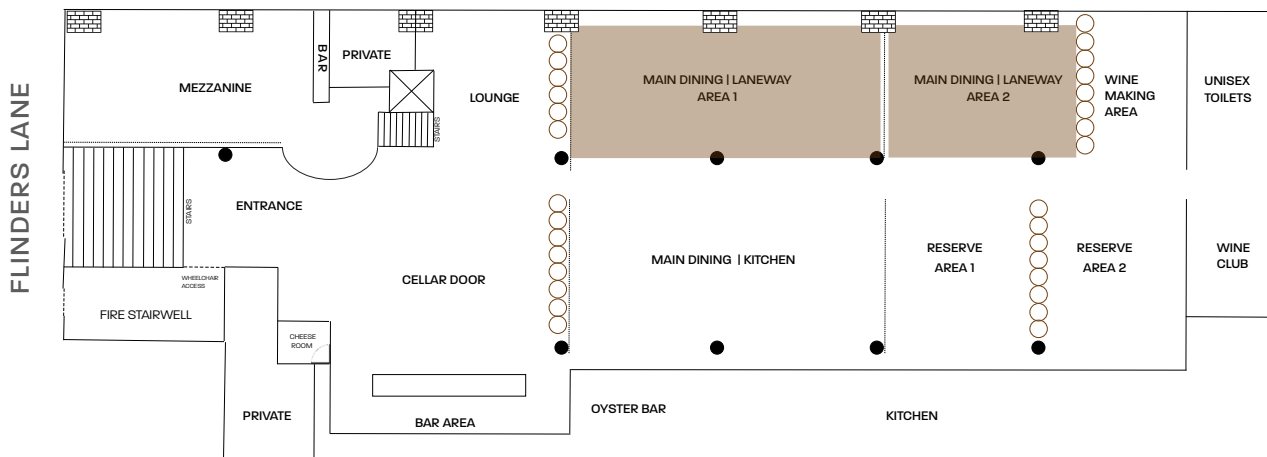
- 32 Guests | Seated
- 40 Guests | Cocktail

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

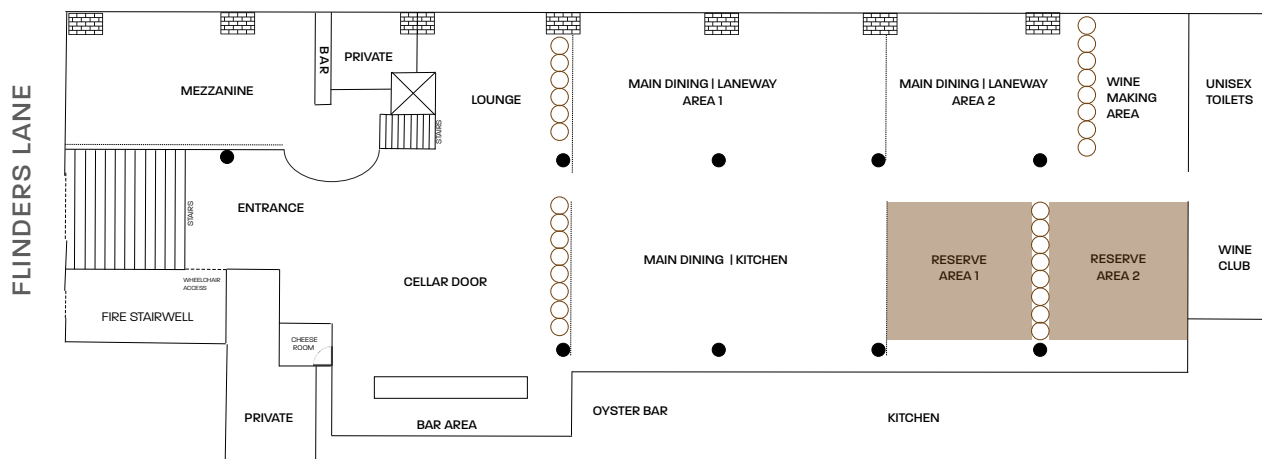


RESERVE

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:

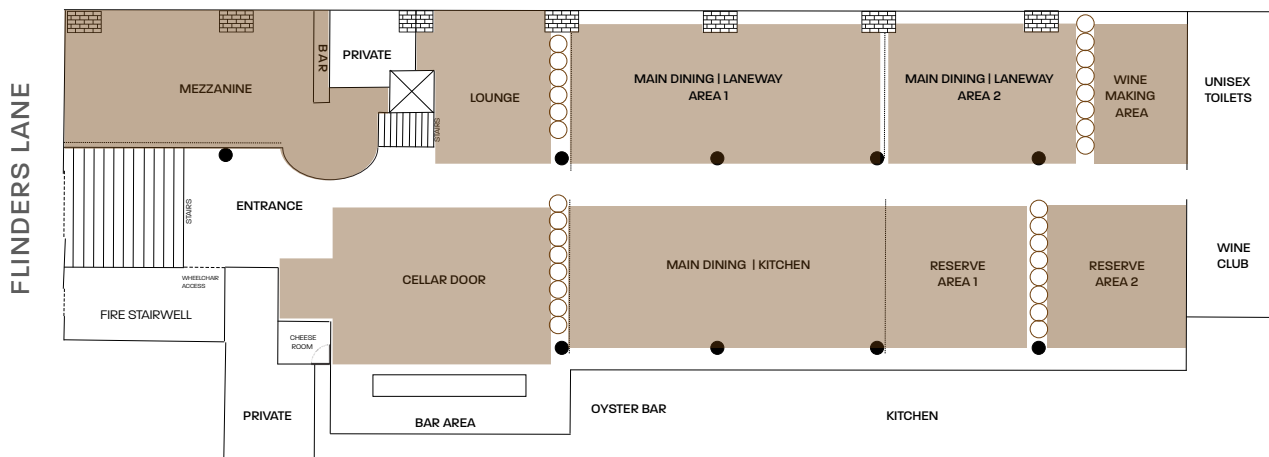
- 🍷 218 Guests | Seated
- 🍷 400 Guests | Cocktail

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



STEVE MADDEN BREAKS THE INTERNET - WITH A PAIR OF HEELS & BOTTLE OF WINE - EVEN YOUR GROUP CHAT CAN'T AGREE IF THIS COLLABORATION IS FASHION, VINTAGE OR JUST A FULL BLOWN CULTURAL RESET.

What do you get when you mix a... the wine from Melbourne, Victoria... out shoe brand with a bad bottle of wine? Apparently a digital meltdown. The Steve Madden x Melbourne Winery collaboration, dropped online... and went from social media buzz to... flooded with accessories, styled like... heels and treated like they just walked... off a runway Melbourne boardwalk... unknown styles and sometimes also... the wine from Melbourne, Victoria... the collaboration event featured 20... of the city's most stylish tastemakers... in a dining room dipping with Steve... it's hard to miss in minutes, fashion... the collaboration event featured 20... of the city's most stylish tastemakers... in a dining room dipping with Steve... it's hard to miss in minutes, fashion...

Menu

DRINK
Melbourne Winery NV Brut
Signature Collection Cabernet Sauvignon
Melbourne Winery Pinot Gris
Steve Madden Limited Edition 2020 Melbourne VVO
Melbourne Winery Rose
Signature Collection 2020 South Australia
Melbourne Winery Tempranillo
Signature Collection 2020 Heintzenberg VVO

ENTREE

Shrimp Cocktail
Crispy Salmon
Crispy Cauliflower

MAIN

BBQ Dry Aged New York Strip Steak
Chicken Breast
Pork Tenderloin
Pasta Carbonara

DESSERT

Baked Cheese Cake
Molten Chocolate Cake
Milk Chocolate Cake

MELBOURNE x STEVE MADDEN
winery



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