



Bellota Wine Bar

Private Dining



PRIVATE DINING

NIAGARA ROOM

A long rectangular room with a balcony overlooking the Bellota courtyard, ideal for intimate meals and working lunches.

Capacity: Up to 12 People
Minimum Spend: Lunch \$400 - Dinner \$600

BAROLO ROOM

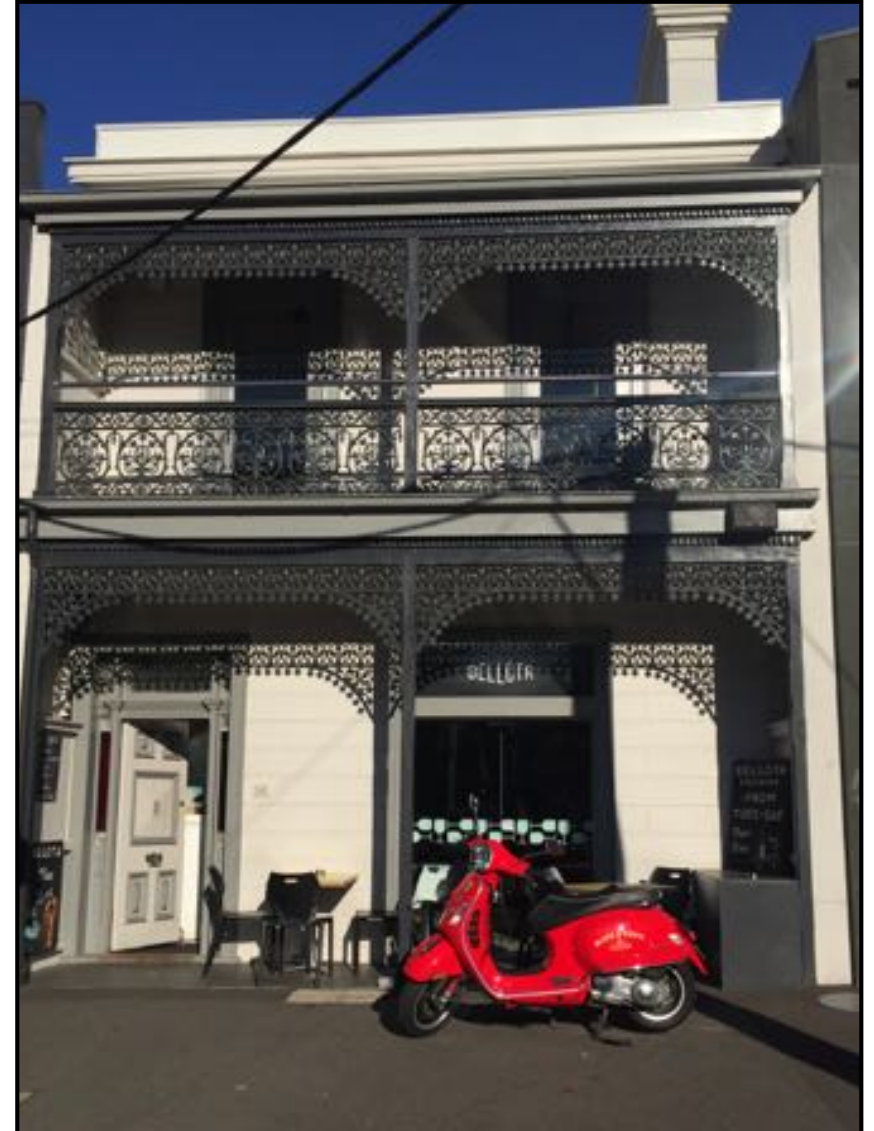
Boasting plenty of light, a private balcony that overlooks Bank Street and an abundance of space. Ideal for larger groups.

Capacity: Up to 40 People
Minimum Spend: Lunch \$1000 - Dinner \$2000

POD

Set within the Prince Wine Store, the POD is adorned with the world's most prestigious wines.

Capacity: Up to 16 People
Minimum Spend: Lunch \$600 - Dinner \$1000



MENU

For groups up to 12 people: We offer our A La Carte Bistro menu

For groups larger than 12 people: We offer a selection of shared dishes for everyone to enjoy

\$60 Feast - 2 courses (One main dish paired with antipasti or dessert/cheese)

\$80 Feast - 3 courses (Two main dishes paired with antipasti and dessert/cheese)

ANTIPASTI

(All included)

Salumi Selection

Agro Dolce Ocean Trout & Ortiz Anchovies - Capers, creme fresca, pangrattato

Burrata - Cucumber, beetroot, saba, crisp shallots

MAINS

(Select one for \$60 Feast, or select two for \$80 Feast)

Seared John Dory

Almond, yoghurt, harissa spiced carrots

Grilled Milawa Spatchcocked Chicken

Soft Taleggio, white polenta, roast grapes, oregano

Smoked Ham Hock

Confit leek, dijon mustard, fried caper berries

Flat Iron Steak

Madeira mushrooms, parmesan cream, Tokyo greens

Including a selection of seasonal sides

TO FINISH

(Select one)

Honey & Bay Leaf Poached Pear - Almond custard

Chocolate Custard Pot - Whipped mascarpone, coca nib praline

Cheese Selection



*Additional menu items can be found on the following page

ADDITIONAL MENU ITEMS

After something more formal?

For groups of any size, our chef can create a bespoke menu starting from \$75 per person.

Perfect for pairing with wines from your cellar, or chosen from the Prince Wine Store.

CANAPÉ

(\$5 per piece)

SERVED COLD

Dill Pickled Mussel & Fennel - Creme fraiche
Zuni Pickle - Grilled flatbread, whipped feta
Agro Dolce Oritz Anchovy - Toasted baguette
Braised Pepper - Mozzarella, basil, pecorino
Tartare of Ocean Trout - Sesame, honey

SERVED WARM

Gruyere Gougers
Baked Oyster - Rockefeller
Arancini - Mushroom, taleggio
Skewered Harissa Spiced Prawn & Cloudy Bay Clam
'Sweet & Spiced Devils' - Medjool dates,
kaiserfleisch, chilli

SWEET

Chocolate Truffles
Pink Strawberries & Cocoa Nib Praline
Yoghurt & Buttermilk Panna Cotta

ADDITIONAL BOARDS

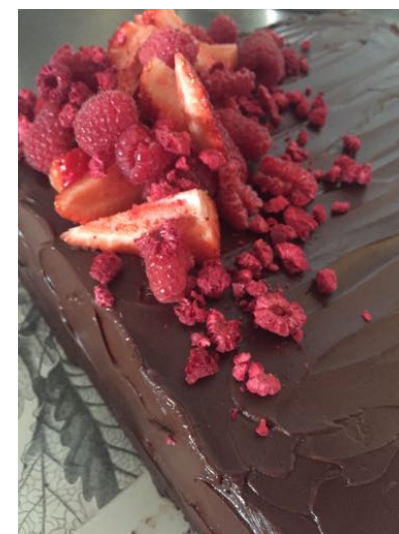
Selection of Salumi \$28
Selection of Cheese \$34



MORNING OR AFTERNOON TEA

served with coffee

Add a selection of sweet or savoury pastries,
fresh fruit and coffee or tea to your
meeting or working lunch - \$24 per person



CHOCOLATE CELEBRATION CAKE

Suitable for up to 20 people

Baked for your event
and served with whipped mascarpone
and strawberries - \$130

DIETARY REQUIREMENTS: We are able to cater dietary requirements so long as we are made aware prior to your event.

BEVERAGES



BEVERAGE PACKAGES

Priced per person, on an hourly basis

STANDARD PACKAGE

3 Hours - \$50
4 Hours - \$65
5 Hours - \$80

La Chateau Cremant de Loire Brut NV
Ronan by Clinet Bordeaux Blanc 2015
Ronan by Clinet Bordeaux Rouge 2012
Peroni + Peroni Leggera
Soft Drinks

PREMIUM PACKAGE

(Select 2 white + 2 red wines)

3 Hours - \$65
4 Hours - \$80
5 Hours - \$95

Andre Clouet Silver Brut NV
Erste + Neue Pinot Grigio 2016
Bilancia Chardonnay 2014
Matteo Correggia Roero Arneis 2015
Punt Road Pinot Noir 2015
Marchesi Alfieri La Tota Barbera D'Asti 2013
Head Read Shiraz 2015
Peroni + Peroni Leggera
Soft Drinks

WINES

Pre-select wines for your event in store, or online at
www.princewinestore.com.au.

*Alternatively, work with one of our staff
to match wines to your menu and budget.*

BOTTLE PRICES

All bottles \$80+ do not incur a corkage to drink at Bellota.
Bottles priced under \$80 will have an added \$15 corkage.

BEER

Pre-select beers for your event from the list below.

Hix Summer Ale - \$16
Epic Pale Ale - \$10
Moritz Lager - \$9
Peroni Nastro Azzuro - \$9
Cascade Premium Light - \$7
Peroni Leggera - \$8
Willie Smith Organic Apple Cider - \$9

VESTAL MINERAL WATER

Unlimited Vestal filtered sparkling and still mineral water
is included, **free of charge in all feast and bespoke menus.**

A La Carte Unlimited - \$4 per person



*Please Note: Sample menu only. All beverages may be subject to change.

SPECIALTY MENUS

WINE APPRECIATION COURSE

Working with Prince Wine Store, we will design an informative and casual wine tasting for your specific event. A comprehensive wine line-up will be created to expand your knowledge of the topic of your choice or quite simply the world of wine. Our chef will work closely with your tutor to design a menu to accompany your chosen wines. All we require is a budget and any particular themes you may have in mind and we will take care of the rest!

Prices start at \$80 p/p for 1hour including tutor - based on a group of 12.



CHEESE APPRECIATION COURSE

A tutored session, working with Harper and Blohm, one of the few cheese connoisseurs in Australia to work directly with Affineurs, co-ops and cheese makers from all over the world. A cheese selection will be designed and a tailored wine package created to cater for all tastes. A cheese expert will be on hand to talk you through the pairings and answer any questions.

Prices start at \$95 p/p for 1.5hour including tutor - based on a group of 12.

SPECIALTY COURSES

THE PRINCE WINE STORE COURSES

Every year, you can enrol in multiple courses run by the PWS. Enjoy learning in a casual setting, with food provided by Bellota.

INTRODUCTION TO WINE

ITALIAN WINE COURSE

FRENCH WINE COURSE

BURGUNDY WINE COURSE

SPANISH & PORTUGUESE WINE COURSE

BAROLO WINE COURSE

The logo for Prince Wine Store is a black square with the words "PRINCE", "WINE", and "STORE" stacked vertically in white, bold, sans-serif capital letters.

PRINCE
WINE
STORE



WSET
WINE & SPIRIT
EDUCATION TRUST

WSET COURSES

If you are looking at gaining formal qualifications in wine, the WSET courses are for you.

WSET Level 2 *Behind the Label*

WSET Level 3 *Exploring the world of wine and spirits*

WSET Diploma *Creating the trade professional*

CONTACT INFORMATION



FIND US AT:

181 Bank Street, South Melbourne 3205

ph: 9078 8381

events@bellota.com.au

OPENING HOURS:

Monday: 4-11pm

Tuesday - Saturday: 11am - 11pm

Sunday & Public Holidays: CLOSED

PARKING:

On street parking is available around South Melbourne.

Ticketed parking until 6pm

1 or 2 hour parking after 6pm

BY TRAM:

Number12: Stop 129 - Park Street - *2 minute walk*

Number 1: Stop 119 - Park Street - *2 minute walk*

Number 96: Stop 127 - South Melbourne Market - *10 minute walk*



SOCIAL:

www.bellotawinebar.com.au

facebook.com/bellotawinebar

@BellotaWineBar



TERMS & CONDITIONS

TENTATIVE BOOKINGS

Tentative bookings will be held for a period of ten (10) days only. At which time the booking will be released if a signed copy of the terms and conditions along with deposit has not been received. Reservations will only be confirmed on receipt of a signed copy of the terms and conditions and deposit.

DEPOSIT

The following deposit amount is required to confirm the booking, unless otherwise specified by Bellota:

NIAGARA LUNCH \$100 - NIAGARA DINNER \$150
POD LUNCH \$150 - POD DINNER \$250
BAROLO LUNCH \$250 - BAROLO DINNER \$500

MINIMUM SPEND

The following values are required to be met in food and beverage consumed on the day of booking, unless otherwise specified by Bellota:

NIAGARA LUNCH \$400 - NIAGARA DINNER \$600
POD LUNCH \$600 - POD DINNER \$1000
BAROLO LUNCH \$1000 - BAROLO DINNER \$2000

SERVICE CHARGE

A 5% gratuity applies for all private functions and will be added to the final bill (not included in minimum spend requirement).

PAYMENT

Payment must be finalised by cash or credit card on the day, at the conclusion of the event or prior to the event taking place. Any payments made by bank transfer must be approved and settled prior to event date. All prices are inclusive of GST. Total catering charges will be based on final confirmed numbers or actual attendance on the day, whichever is greater.

CONFIRMATION OF ATTENDANCE

Anticipated final numbers are required fourteen (14) days prior to your event. Payment will be based on final catering numbers provided three (3) working days prior to event or attendee numbers on the day, whichever is greater.

CANCELLATION POLICY

Refunds are made on a pro-rata basis;

3+ months: \$50 Administration fee

1-3 months: Deposit will be forfeited

Less than 1 month: Deposit forfeited + cancellation fee equivalent prior to event to 10% of total estimated food and beverage charges.

Less than 2 weeks: Deposit forfeited + cancellation fee equivalent prior to event to 20% of total estimated food and beverage charges.

Less than 1 week: Deposit forfeited + cancellation fee equivalent prior to event to 50% of total estimated food and beverage charges.

*Total estimated food and beverage charges are based on last numbers provided

*Please note that rescheduling your booking is classed as a cancellation of the original date and will incur the same cancellation policies as outlined above.



TERMS & CONDITIONS

BYO POLICY

No food of any kind will be permitted to be brought into Bellota for the consumption of guests, with the exception of Celebration Cakes/Cupcakes. A service fee of \$7 will be charged per head for cutting, plating and serving of the dessert. For guests wishing to bring their own wine, a corkage is set at \$25 per 750ml bottle.

Any wine from Prince Wine Store may be consumed at Bellota at the shelf price with no corkage for wines over \$80. We will charge a \$15 corkage fee for bottles under that price.

RESPONSIBLE SERVICE OF ALCOHOL

Bellota adheres to responsible service of alcohol legislation. We have the right to refuse to serve alcohol to any person who we may believe to be intoxicated. Any intoxicated person will be removed from the venue. In accordance with liquor licensing laws of Victoria, minors (under 18) are only permitted on the premises in the direct company of their parent or legal guardian and must not consume alcohol.

Our licensed hours are 11am to 11pm, last drinks will be called at 10:30pm. No alcohol will be served after 11pm in accordance with our license.

CATERING REQUIREMENTS

All guests attending the function must be catered for by selected Menu. Food and Beverage selection is required fourteen (14) days prior to your event. Should selections not be advised at this point your menu selection cannot be guaranteed. Bellota reserves the right to substitute menu items of a similar quality without notice, due to, but not limited to, supplier shortages and seasonal change. Bellota reserves the right to substitute selected beverages with beverages of equal value if the preferred selection is unavailable. A surcharge applies if extra choices are required. With prior notice, all dietary requirements will be catered for with a modified or separate meal. Special dietary requirements must be communicated to Bellota fourteen (14) days prior to the event.

DAMAGES AND CLEANING

Organisers are financially responsible for any damage to the building, furniture or property during and immediately following the function, including any costs for repair or replacement at current market price. The organisers of the function are responsible for damage caused by their guests, outside contractors or agents prior to, during and after the event.

CONTENT OF EVENT

If Bellota has reasons to believe that any event/function will affect the smooth running of the venue, its security or reputation, the management reserves the right to cancel at its discretion without notice or liability. Some functions may require security which will be advised at the time of booking.

CLIENT RESPONSIBILITY

Bellota will not be held responsible for the loss of, or damage to property left on premise prior to, during or after the event.

PRICE VARIATIONS

Every endeavour is made to maintain our prices as originally quoted to you however, they are subject to change. Should any increases occur, we will notify you immediately.

