

BELLOTA WINE BAR



PRIVATE DINING 2017

WINE BAR
BELLOTA
AND FOOD

PRINCE
WINE
STORE

PRIVATE DINING ROOMS

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

POD

SET WITHIN THE PRINCE WINE STORE, THE POD IS ADORNED WITH THE WORLD'S MOST PRESTIGIOUS WINES.

CAPACITY: UP TO 16 PEOPLE

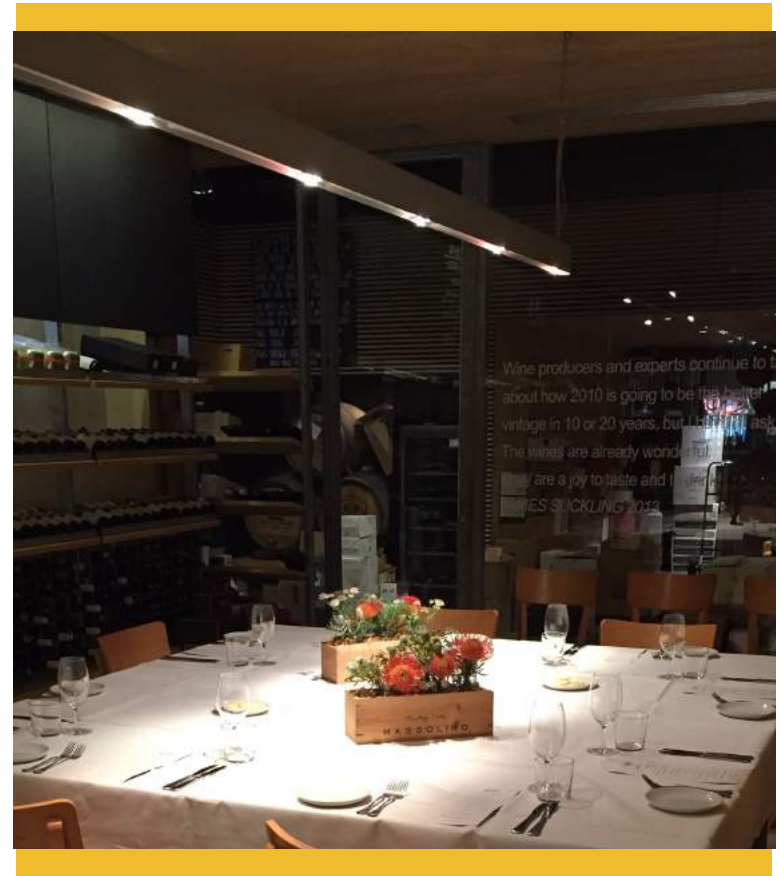
MINIMUM SPEND : LUNCH \$600 / DINNER \$1000

BAROLO ROOM

BOASTING PLENTY OF LIGHT, A PRIVATE BALCONY THAT OVERLOOKS BANK ST. AND AN ABUNDANCE OF SPACE. IDEAL FOR LARGE GROUPS.

CAPACITY: UP TO 40 PEOPLE

MINIMUM SPEND : LUNCH \$1000 / DINNER \$2000



MENUS

FOR GROUPS OF UP TO 12 PEOPLE: WE OFFER A LA CARTE BISTRO MENU

FOR GROUPS LARGER THAN 12: WE OFFER A SELECTION OF SHARED DISHES FOR EVERYBODY TO ENJOY

\$60 FEAST / 2 COURSES: ONE MAIN DISH WITH ANTIPASTI + DESSERT OR CHEESE

\$80 FEAST / 3 COURSES: TWO MAIN DISHES WITH ANTIPASTI + DESSERT OR CHEESE



ANTIPASTI

SALUMI SELECTION

CURED HIRAMASA KINGFISH CARPACCIO, HARISSA,
CREMA FRESCA, ZUNI PICKLE

ROAST ANGELICA FARM BEETROOTS & CARROTS, GOAT
CURD, PEPITAS, SALSA VERDE

MAINS

SEARED SNAPPER FILLET, CHARRED CORN BROTH, ROUILLE,
CRISP SHALLOTS

ROAST DUCK LEG, MEDJOL DATES, BRAISED BARLEY

RISOTTO OF PRAWNS, CONFIT LEEK, MASCARPONE, LEMON

FLAT IRON STEAK, MADEIRA MUSHROOMS, PARMESAN CREAM

DESSERTS

BAKED QUINCE, ALMOND CUSTARD

CHOCOLATE CUSTARD POT, WHIPPED MASCARPONE,
COCOA NIB PRALINE

SELECTION OF CHEESE

MENUS

CANAPE

SERVED COLD

DILL PICKLED MUSSEL & FENNEL, CRÈME FRAICHE
ZUNI PICKLE, GRILLED FLATBREAD, WHIPPED FETA
AGRO DOLCE RED ANCHOVY, TOASTED BAGUETTE
BRAISED PEPPER, MOZZARELLA, BASIL, PECORINO
TARTARE OF CURED KINGFISH, SESAME & HONEY

SERVED WARM

GRUYERE GOUGERES
BAKED OYSTER ROCKEFELLER
MUSHROOM & TALEGGIO ARANCINI
HARISSA SPICED PRAWN SKEWERS
'SWEET & SPICED DEVILS' - MEDJOOOL DATES,
KAISERFLEISCH, CHILLI

SWEET

CHOCOLATE TRUFFLES
'PINK' STRAWBERRIES & COCOA NIB PRALINE
SICILIAN ORANGE BUDINI CAKES, WHIPPED
MASCARPONE

\$5 PER PIECE

ADDITIONAL BOARDS

SELECTION OF SALUMI \$28

SELECTION OF CHEESE \$34

CELEBRATION CAKE

BAKED FOR YOUR EVENT + SERVED WITH
WHIPPED MASCARPONE + STRAWBERRIES.
SUITABLE FOR UP TO 20 PEOPLE - \$130



MORNING OR AFTERNOON TEA

ADD A SELECTION OF SWEET OR SAVOURY PASTRIES, FRESH
FRUIT + COFFEE OR TEA TO YOUR MEETING OR WORKING LUNCH. \$24PP

DIETARY REQUIREMENTS: WE ARE ABLE TO CATER TO DIETARY REQUIREMENTS SO LONG AS WE
ARE MADE AWARE PRIOR TO YOUR EVENT

BEVERAGES



UNLIMITED VESTAL FILTERED SPARKLING AND STILL MINERAL WATER IS INCLUDED IN ALL FEAST AND BESPOKE MENU PACKAGES. A LA CARTE UNLIMITED AT \$4PP

BEVERAGE PACKAGES

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 DRINK

PREMIUM PACKAGE

3 HOURS / \$65

4 HOURS / \$80

5 HOURS / \$96

SELECT 2 WHITES + 2 REDS

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 DRINK

WINES

PRE-SELECT WINES FOR YOUR EVENT IN STORE OR ONLINE
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 CHARGE TO DRINK AT BELLOTA. BOTTLES .PRICES UNDER \$80 WILL BE CHARGED AT \$15 CORKAGE.

BEER

HIX SUMMER ALE \$16

EPIC PALE ALE \$10

MORITZ LAGER \$10

PERONI NASTRO AZZURO \$9

CASCADE PREMIUM LIGHT \$7

PERONI LEGGERA \$8

WILLIE SMITH APPLE CIDER \$9

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.



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 FOR 1.5 HOURS INCLUDING TUTOR - BASED ON A GROUP OF 12

SPECIALTY COURSES

PRINCE WINE STORE COURSES

EVERY YEAR, YOU CAN ENROL IN MULTIPLE COURSES RUN BY THE PWS TEAM. ENJOY LEARNING IN A CASUAL SETTING, WITH BELLOTA'S FABULOUS FOOD

- INTRODUCTION TO WINE
- ITALIAN WINE COURSE
- FRENCH WINE COURSE
- BURGUNDY WINE COURSE
- SPANISH & PORTUGUESE WINE COURSE
- BAROLO WINE COURSE

WSET COURSES

IF YOU ARE LOOKING AT GAINING FORMAL QUALIFICATIONS IN WINE, THE WSET COURSES ARE FOR YOU.

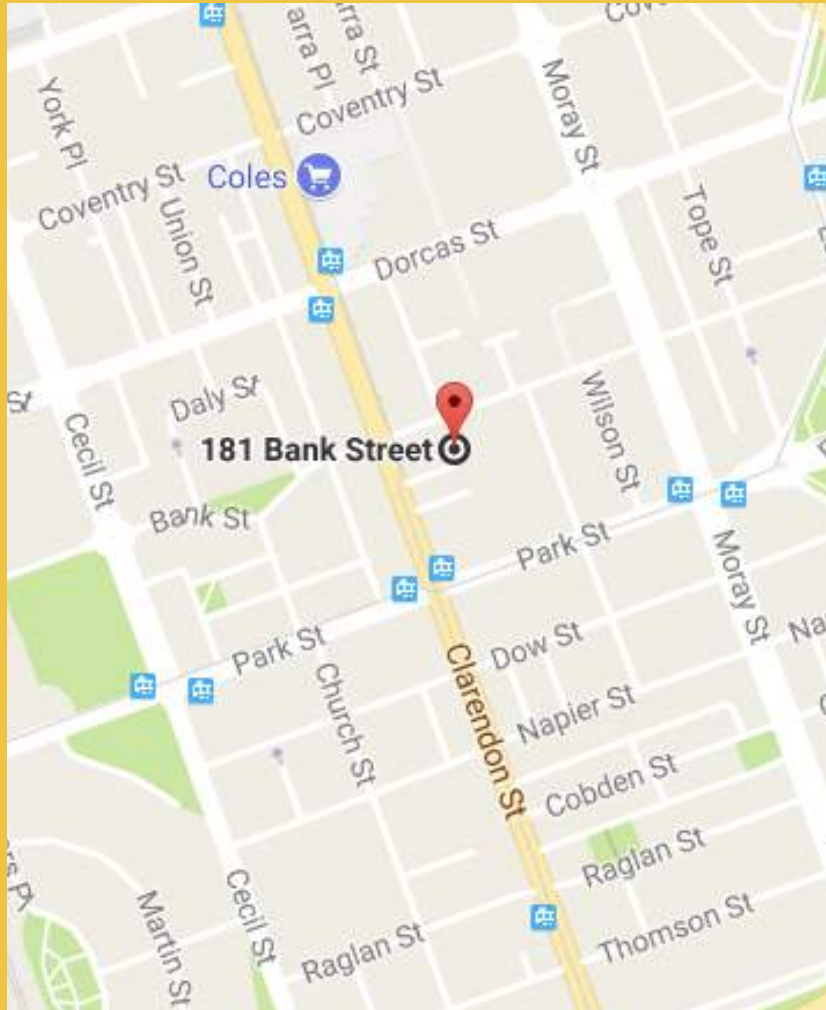
- WSET LEVEL 2 - BEHIND THE LABEL
- WSET LEVEL 3 - EXPLORING THE WORLD OF WINE AND SPIRITS
- WSET DIPLOMA CREATING THE TRADE PROFESSIONAL

WWW.PRINCEWINESTORE.COM.AU/EDUCATION/

PRINCE
WINE
STORE



FIND US



CONTACT

181 BANK ST, SOUTH MELBOURNE, VIC, 3025

03 9078 8381

EVENTS@BELLOTA.COM.AU

OPENING HOURS:

MONDAY: 4PM - 11PM

TUESDAY TO 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

PUBLIC

TRANSPORT:

NUMBER 12 : 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

WWW.BELLOTAWINEBAR.COM.AU



@BELLOTAWINEBAR



/BELLOTAWINEBAR

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 \$3.50 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 and no alcohol will be served after 11pm in accordance with our license.**

DAMAGES + CLEANING

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

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.

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.

TERMS + CONDITIONS

TENTATIVE RESERVATIONS

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:

Deposits: Lunch / Dinner

Niagara	\$100 / \$150
POD	\$150 / \$250
Barolo Room	\$250 / \$500

Minimum Spends: Lunch / Dinner

Niagara	\$400 / \$600
POD	\$600 / \$1000
Barolo Room	\$1000 / \$2000

Functions must adhere to the minimum spend outlined above. Organisers are liable for the difference in the event of the minimum spend not being met. The minimum spend includes any food and beverages consumed or purchased at the event.

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.

CANCELATION 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 (based on last numbers provided).

Less than 2 weeks: Deposit forfeited + cancellation fee equivalent prior to event to 20% of total estimated food and beverage charges (based on last numbers provided).

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

Any refunds will be in the form of a voucher redeemable at The Prince Wine Store or Bellota.