

INES

W I N E B A R



THE VENUE

Nestled amongst the bustle of Chapel Street's vibrant dining scene, Ines Wine Bar is the perfect place to host your next celebration. This flexible, yet intimate space combines luxury with a comfortable ambiance and world class hospitality.

We have the ability to host a range of events both seated and cocktail style. Whether your event is an intimate dinner, a wedding, or a networking event our team have a wealth of experience in creating stunning celebrations. Stepping into Ines Wine Bar from the buzz of Chapel Street is an experience of its own.

CAPACITIES

With a flexible layout, our floor plan can be customised to suit your needs, whether seated or cocktail style. Exclusive venue hire allows the private use of the space including the outdoor terrace, minimum spends apply. Lunch events may take place between 12pm-5pm, Evening events may take place from 6pm onwards.

SPACE	SEATED	COCKTAIL
Exclusive (the entire venue and outside terrace)	40pax	90pax
Non-Exclusive Dining (for large group dining)	15pax (Sun-Thu) 10pax (Fri-Sat)	N/A



MINIMUM SPENDS

The following minimum spends apply for weekend exclusive venue bookings, please chat with our team for midweek minimum spends.

Friday, Saturday & Sunday Lunch: \$6,000

Friday & Saturday Evening: \$12,000

Sunday Evening: \$9,000

(note: minimum spends are required to be covered by food and beverage offering)

DINE WITH US

Designed by awarded Executive Chef Andrew Beddoes and catered onsite by our talented team of chefs, we have a selection of dining options available to suit your event. The focus on authentic Italian dining, local produce and seasonality ensures your guests will be treated to a truly special culinary experience.

SET MENUS

Our shared set menu options are available for seated bookings for groups of 6pax – 20pax and can be booked as a 'food only' option or paired with a matched wine package for the ultimate guest experience. As our menu is designed around seasonality, please chat to a member of the team to see our current menu.

CHEF'S MENU - \$98ph

2 entrees, 2 mains, 2 sides, 2 desserts to share

INES BANQUET MENU - \$120ph

Oysters, 3 entrees, 2 mains, 2 sides, 2 desserts to share

WINE MATCHING

For seated events, this beverage offering has been designed to match our seasonal set menu offering and is based on a glass of wine served per person, per course. The wines included are available on request. If you would prefer to have an unlimited beverage package served for the duration of your event please see our full drinks packages below. Alternatively you are welcome to have drinks served as part of an 'on consumption' bar tab.

CHEF'S MENU MATCH - \$50ph

Includes: 2 wines + 1 dessert wine or 1 amaro

INES BANQUET MENU MATCH - \$83ph

Includes: bubbles on arrival, 3 wines + 1 dessert or 1 amaro





PARTY WITH US

Whether you are looking to host a memorable celebration or an impressive corporate event, our cocktail packages have been designed to fit the bill. A carefully curated selection of Italian classics paired with party favourites will leave your guests impressed. The below packages are 'food only' options, a drinks package can be added or a bar tab on can be set up on an 'on consumption' basis for your drinks selection.



PACKAGES

Our cocktail packages are a suggested offering based on different event durations. If you are looking for a lighter or more substantial offering, please let us know your needs and we would be happy to create a custom package to suit your event.

OPTION 1 (2-3hrs): \$50ph

- 5 Canapes
- 1 Substantial
- 1 Sweet

OPTION 2 (3-4hrs): \$70ph

- 5 Canapes (hot and cold)
- 2 Substantial Item
- 2 Sweet

OPTION 3 (4-5hrs): \$94ph

- 6 Canapes (hot and cold)
- 2 Substantial Items
- 1 Italian Grazing Table
- 2 Sweet

COCKTAIL MENU

Make your food selections from the following menu with the number of options matching the number of inclusions. If you are looking to include a specific menu item not included in our standard cocktail menu, let us know your thoughts and we will aim to accommodate your ideas.

COLD CANAPES - \$6 each

Appellation rock oyster, mignonette dressing
Cantabrian anchovies, caponata, crostini
Prosciutto, rock melon, basil
Gnocco fritto, salumi sardo
Crostini w speck, mozzarella di bufala
Hot smoked duck, parsnip chips, candy beetroot
Kingfish crudo, sour cream, cured apple, pickled fennel, fennel lavosh
Crudo di manzo, rosemary, fior di latte, artichoke, vino cotto, potato crisp

WARM CANAPES - \$6 each

Porcini suppli, truffle emulsion
Seared scallop, salmon roe, lemon oil, pangrattato, bitter cress
Swordfish skewer salmoriglio
Melanzane parmigiana
Fried olive stuffed with mortadella
Lamb skewer, salsa verde

SUBSTANTIAL - \$14 each

Lobster roll, lemon mayo, chives, milk bun
Pumpkin tortelli, amoretti, burnt butter, sage
Gnocchi, beef cheek ragu, chianti, grana padano
Roast cauliflower, mustard fruit dressing, tarragon, walnut

GRAZING TABLE - \$18 per head

A selection of cured meats, cheese, marinated vegetables, breads and grissini.

SWEET - \$6 each

Bombolini, burnt orange custard
Bitter chocolate tart, hazelnut creme
Cannoli, ricotta, pistachio, chocolate

(Please note a 15% surcharge will apply on Sundays & Public Holidays)

DRINKS PACKAGES

The following drinks packages have been designed to run for the duration of your event with an unlimited drinks service for your guests.

HOUSE PACKAGE

Your choice of 1 bubbles, 2 whites, 2 reds, plus 2 included beers

3 Hour Package - \$75

4 Hour Package - \$90

5 Hour Package - \$105

PREMIUM PACKAGE

Your choice of 1 champagne, 1 rose/natural, 2 whites, 2 reds, plus 2 included beers

3 Hour Package - \$90

4 Hour Package - \$108

5 Hour Package - \$126

A current wine list will be made available to select wines from upon booking.

PRE-ORDERED COCKTAILS - \$23 each

GIULIA | Sweet, Floral, Tangy Tilde Vodka, Mandarin, Montenegro, Citrus, Lavender Foam

ROSEMARY | Herbal, Bright, Effervescent Pink London Gin, Rhubarb, Prosecco

ROSA | Boozy, Earthy, Barrel Aged Four Pillars Rare Dry, Zucca Rubarbaro, Antica Formula



A neon sign is mounted on a dark wall. The sign consists of four lines of text in a simple, sans-serif font. The text is illuminated with a warm, orange-red glow. The background is dark, with some blurred light sources visible on the right side.

SOMETIMES
YOU WINE
SOMETIMES
YOU BOOZE

TERMS & CONDITIONS

MINIMUM SPEND

Exclusive venue events are subject to a minimum spend requirement which must be met by your chosen food and beverage offering and paid in advance of the event.

CONFIRMATION & DEPOSIT

All events over 10 guests must be confirmed with a booking form, deposit payment and credit card details in order to proceed. A event booking is not considered confirmed until a booking form has been received with credit card details along with a deposit payment of 50% of the minimum spend/per head cost.

EVENT CANCELLATIONS

Cancellations must be made with the events coordinator / manager who booked the event. Cancellation terms:

More than 28 days notice of cancellation – a full refund will be offered

Less than 28 days notice of cancellation - the deposit will be forfeited by the client.

Less than 5 days notice of cancellation – the full minimum spend/per head cost will be forfeited by the client.

FINAL CONFIRMATION

Final confirmation of guest numbers attending is required no later than 5 days prior to the booking. Any guests not attending after this time will be accounted for in the payment of the final balance.

PAYMENT TERMS

Deposit - A deposit payment of 50% of the minimum spend is required upon booking the event.

Final Bill - The balance of the total account is required a minimum of 48 hours prior to the event.

On the Day - Any additional items requested on the day must be paid for at the conclusion of the event.

MENU & PRICE QUOTATION

Please note that menus and prices listed whilst current at the time of quotation, are subject to change without notice.

DIETARY REQUIREMENTS

We endeavour to cater for all dietary requirements. Please ensure you notify us a minimum of 5 days prior to your booking of any dietary requirements to ensure we can cater for all guests. There is no guarantee that we will be able to accommodate any dietary requirements that come through after this time.

CAKEAGE

A cakeage fee of \$3 per person applies if you would like to bring a celebration cake, this includes the use of a cake knife, napkins and side plates for self service. Alternatively for a fee of \$10 per person our kitchen team can cut and serve this plated for a seated function or \$5 per person served in coffee size pieces for a cocktail event.

DECORATIONS

A wide range of decorative touches are welcome in the space, these include flowers, centrepieces, linen, candles, custom stationery and balloons. We do not however permit any glitter, confetti, fresh or dried flower petals and nothing may be fixed to walls or furniture. If you wish to bring in your own candles, they must be displayed within a candle holder, candle sticks must be non drip. The cost of any damage caused by styling will be on charged to the event organiser.

SOUND

For exclusive events, use of the venue's sound system is available at no extra cost. The client is welcome to bring in an external PA system for the purposes of entertainment and speeches, however the volume of all entertainment must not exceed a background level. Acceptable sound levels are at the discretion of the restaurant management.

LOST PROPERTY

Whilst every effort will be made to return belongings post event to their owners, we take no responsibility or make any reimbursements for lost items.

CLIENT'S RESPONSIBILITY

It is the client's responsibility to ensure that all guests behave in an orderly manner during the event. Guests are expected to comply with the behavioural codes of the restaurant and licensing laws, such as Responsible Service of Alcohol, under which the restaurant operates. Any damage to premises, persons or equipment as a result of disorderly conduct by guests at the event is the responsibility of the client, in the instance of where damage has occurred all associated costs will be charged to the nominated credit card. It is our policy to provide you with the best possible service by friendly and professional staff in order to ensure the success of your event. The discretion of Restaurant Management will ensure a safe, harmonious and enjoyable event.

BOOKING FORM

Please ensure you have written confirmation of your event details/package and read the terms and conditions fully prior to filling in this booking form. By completing this form you accept the terms and conditions attached to this event brochure and give the venue authority to debit the card details for any liable event costs incurred.

CLIENT DETAILS

Client Name:
Business Name/Event Name:
Email:
Telephone:

EVENT DETAILS

Event Date:	Event Space:
Start & Finish Times:	Minimum Spend:
Estimate guest numbers:	Event Type: seated/cocktail

FOOD & BEVERAGE DETAILS

Chosen Package:

CREDIT CARD AUTHORISATION

Credit Card Number:	Expiry Date:
Name on Card:	Security Code:

SIGN OFF

Client Name:	Signature:	Date:
Manager:	Signature:	Date: