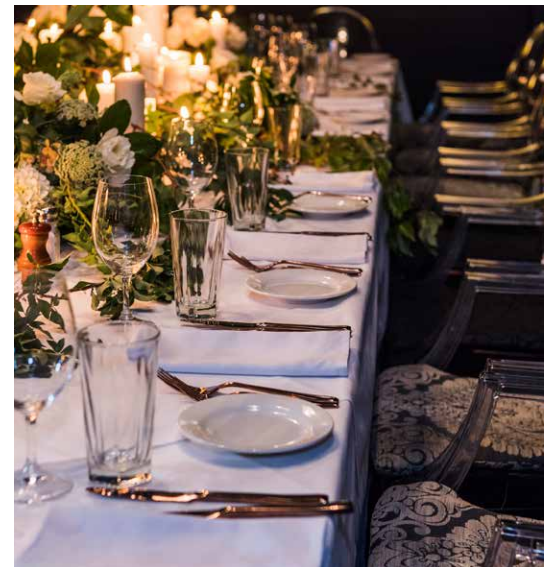




must
WINEBAR

HOSTING GORGEOUS
EVENTS SINCE 2001

FUNCTIONS & EVENTS



Winner WA Restaurant Caterer
2015 Restaurant & Catering Awards for Excellence

EVERYONE LOVES A PARTY

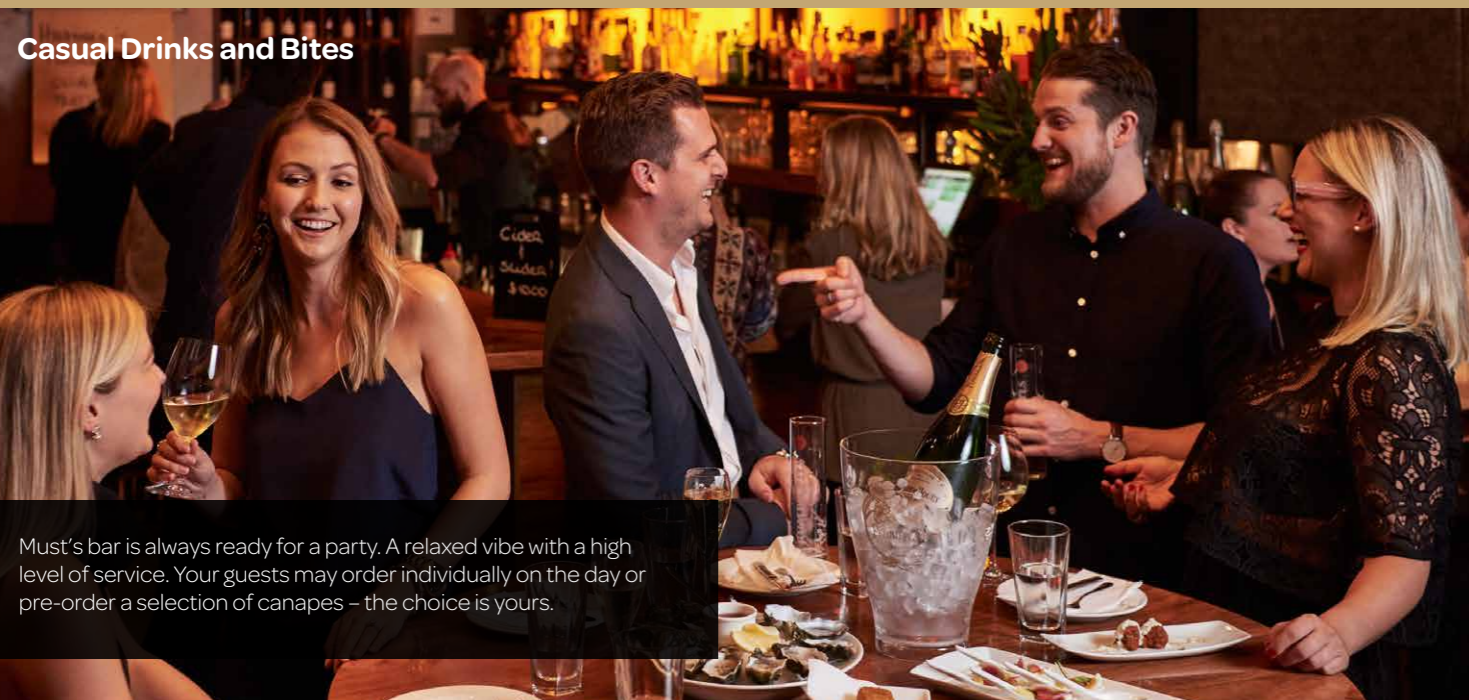
Not everyone knows how to make it happen.

With over a decade's experience, Must has all the ingredients for a seamless, stress-free event – two beautifully appointed private rooms, dedicated event service, AV facilities and a range of menus to suit all tastes and budgets.

We don't charge room hire fees and we can cater to every occasion from a smart business lunch or product launch to chic soirees, intimate weddings and sophisticated degustation dinners.

BAR

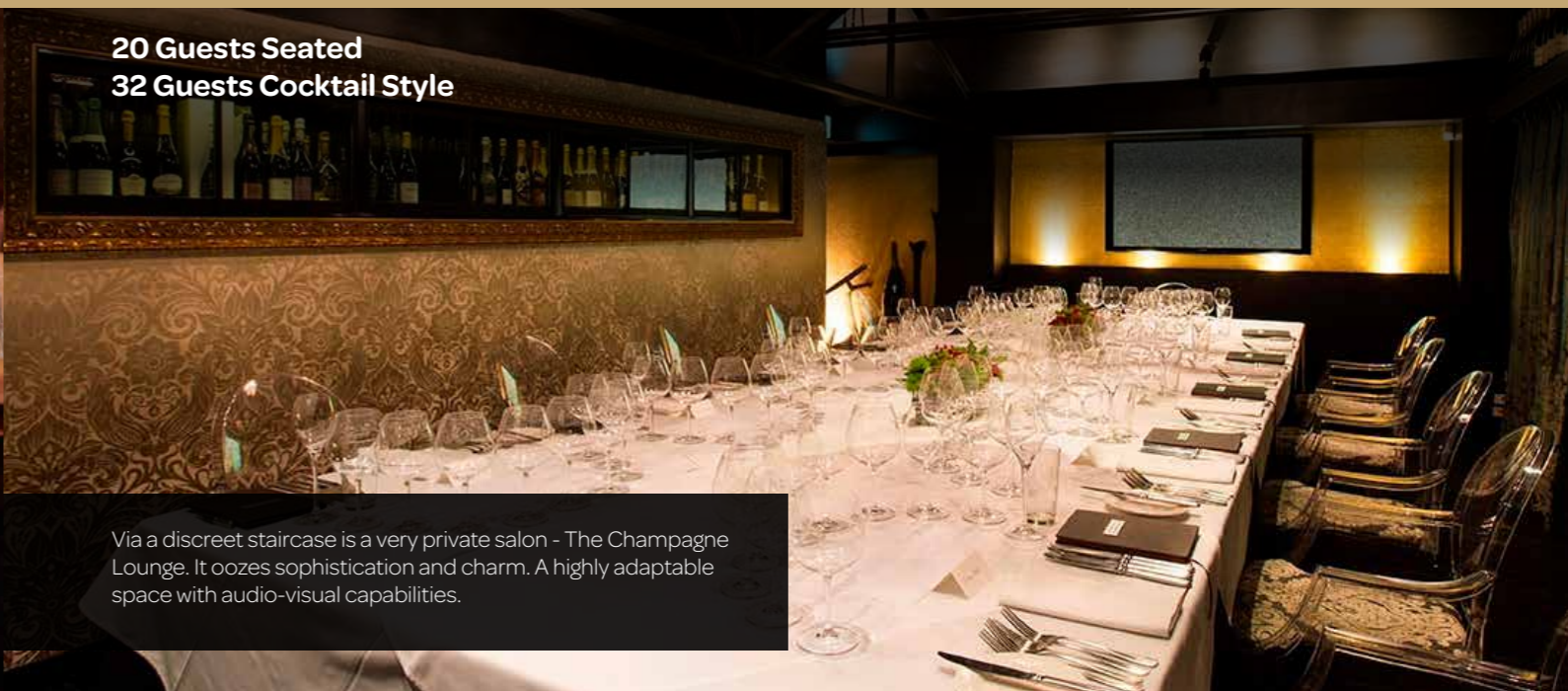
Casual Drinks and Bites



Must's bar is always ready for a party. A relaxed vibe with a high level of service. Your guests may order individually on the day or pre-order a selection of canapes – the choice is yours.

CHAMPAGNE LOUNGE

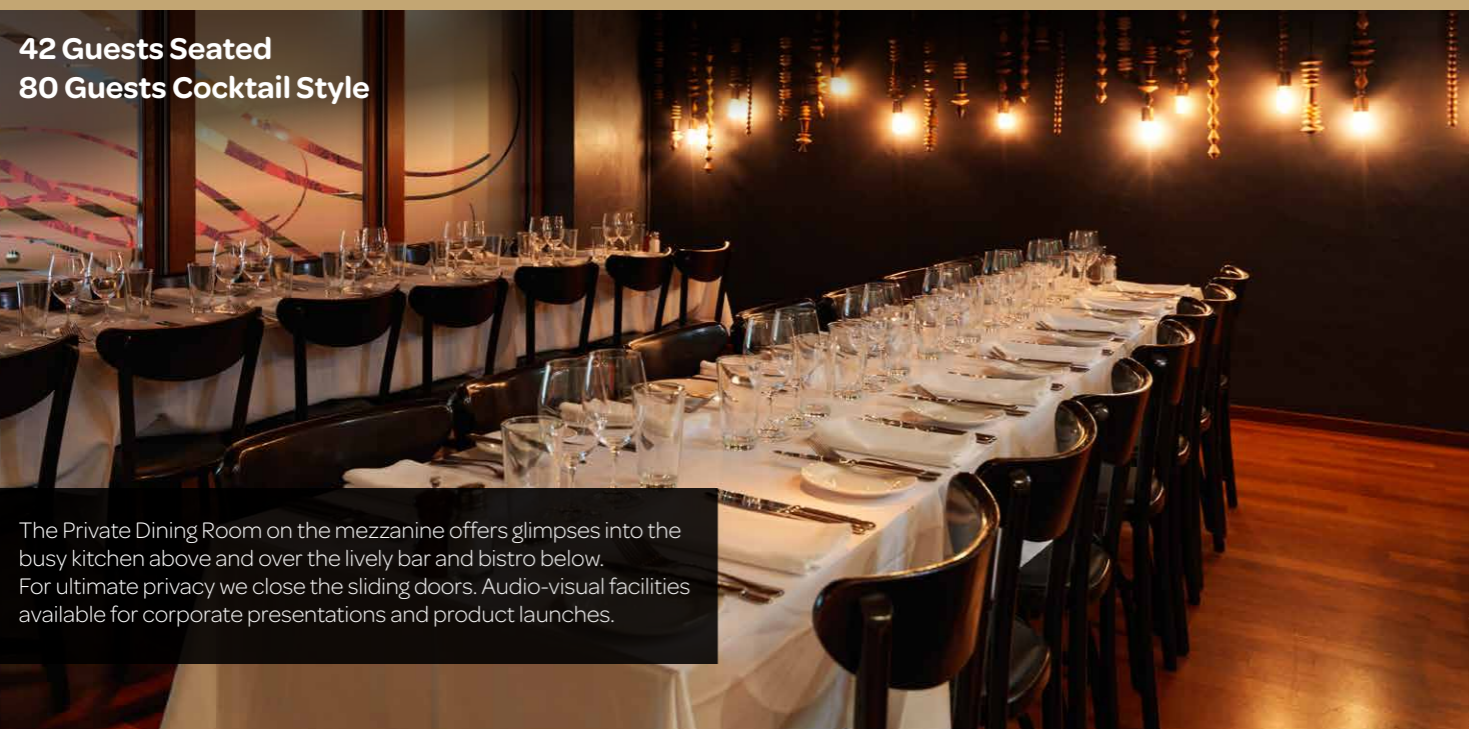
20 Guests Seated 32 Guests Cocktail Style



Via a discreet staircase is a very private salon - The Champagne Lounge. It oozes sophistication and charm. A highly adaptable space with audio-visual capabilities.

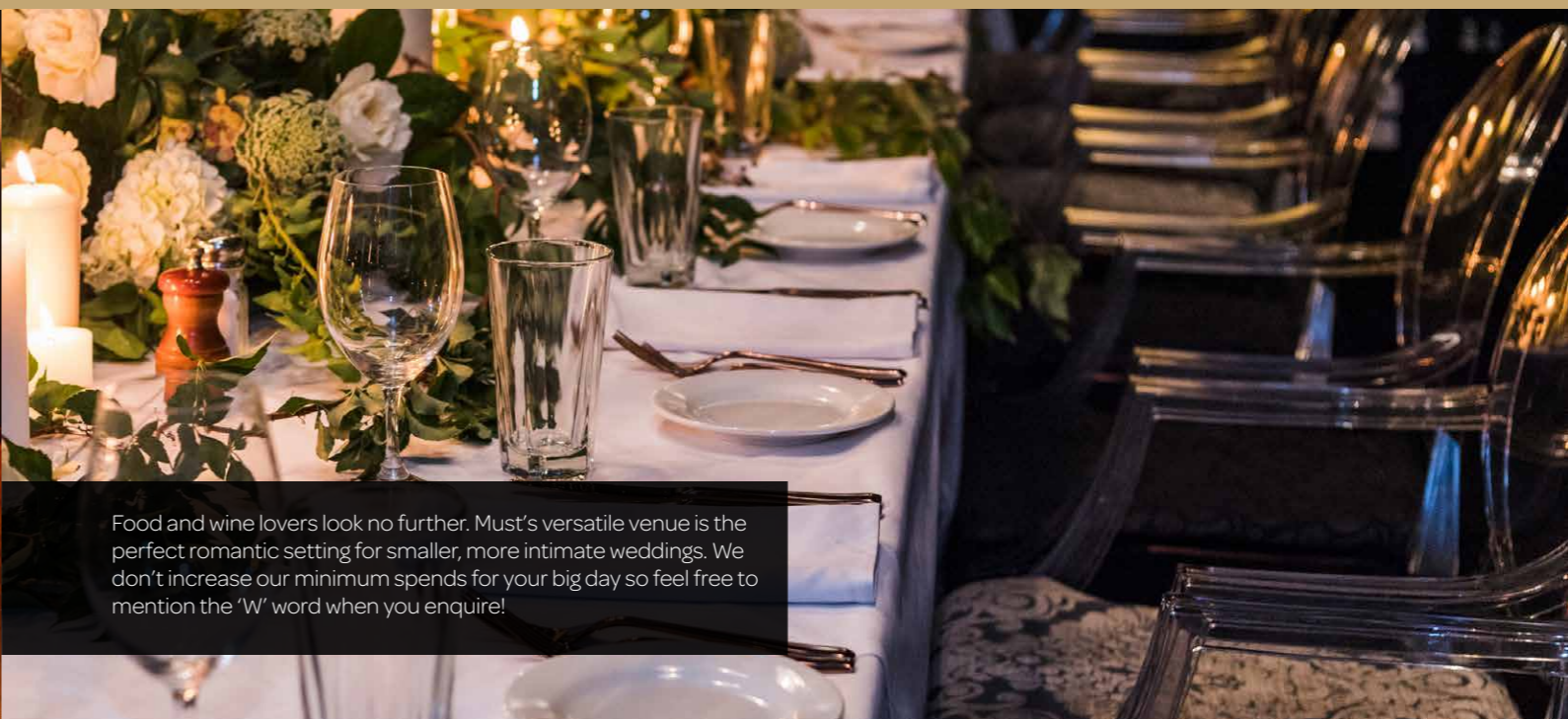
PRIVATE DINING ROOM

42 Guests Seated 80 Guests Cocktail Style



The Private Dining Room on the mezzanine offers glimpses into the busy kitchen above and over the lively bar and bistro below. For ultimate privacy we close the sliding doors. Audio-visual facilities available for corporate presentations and product launches.

WEDDINGS



Food and wine lovers look no further. Must's versatile venue is the perfect romantic setting for smaller, more intimate weddings. We don't increase our minimum spends for your big day so feel free to mention the 'W' word when you enquire!

FUNCTIONS & EVENTS

(08) 9328 8255 | events@must.com.au | www.must.com.au

SIT DOWN MENU

2 Courses - \$67

3 Courses - \$79

CANAPES – Add \$9pp

Jamon & Manchego Croquette
Polenta Bites, Chilli Tomato Jam
Little Spoon of Prosciutto, Beetroot & Goat's Cheese

PREMIUM CANAPES – Add \$15pp

Freshly Shucked Natural Oyster, Natural: Shallot Vinegar
Petit Puff Pastry Tart w/ Organic Feta, Cherry Tomato & Thyme
Chickpea Battered Prawn Cutlet, Japanese Mayonnaise, Green Chilli

ENTRÉE – Choose 2 Entrees (Add \$6pp for each extra entrée choice)

Hot Potato & Leek Soup with Grilled Carnarvon Tiger Prawns & Chive Oil
Twice-baked Goat's Cheese Soufflé, Red Capsicum Coulis (V)
Slow-Roasted Miso Pork Belly, Apple Salad, Smoked Onion Purée
Margaret River Wagyu Beef Carpaccio, Celeriac Remoulade, Pecorino, Organic Olive Oil
Warm Tart of Organic Feta & Thyme, Frisée & Hazelnut Salad, Merlot Vinegar Dressing (V)

Upgrades - Add \$6 per person

Twice Baked Blue Manna Crab Soufflé, Chardonnay Beurre Blanc
Grilled ½ Shell Esperance Scallops (2), Slow-cooked Miso Pork Belly, Carrot Purée, Walnut, Apple Yuzu Salsa
Veal Shank Ravioli, Wild Mushroom Crème, Truffle Oil

MAIN COURSE - Choose 2 Mains (Add \$6pp for each extra main choice)

Slow-cooked Harvey Beef Rib, Paris Mash, Watercress Salad
Seared Salmon Fillet, Spinach & Fennel Risotto, Fennel Citrus salad
Confit Mt Barker Chicken Leg, Pumpkin Purée, Pickled Quince, Almond, Pomegranate & feta Salad
Pan-Fried Potato Gnocchi, Vine-Ripened Tomatoes, Sage, Beurre Noisette, Pine Nuts,
Buffalo Mozzarella (V)

Upgrades - Add \$8 per person

Char-grilled Dry-Aged Butterfield Beef Sirloin (270 grams medium rare) Potato Gratin, Watercress Salad, Shiraz Jus...
Seared Harvey Beef Fillet & Slow-cooked Beef Rib, Paris Mash, Heirloom Tomato & Parsley Gremolata
Grilled Pink Snapper or Barramundi Fillet, Cauliflower Purée & shaved Salad, Capers, Dill Butter
Middle Eastern Spiced Arkady Lamb Cutlet & Neck Croquette, Smoked Eggplant Purée, Mint Pistou, Frisée Salad

Optional Sides (served centre table to share):

Pommes Frites \$9 Seasonal Vegetables \$14 Garden Salad, Cabernet Dressing \$10

DESSERT - Choose 2 Desserts (Add \$6pp for each extra dessert choice)

Must Crème Brulée, Passionfruit Sorbet (V)
Chocolate 'Aero', Strawberries & Cream (V)
Vanilla Bean Mousse, Lemon Granita, Thyme Meringue, Cherry Sauce (V)
Warm Tarte Tatin, Crème Fraiche Ice cream (V)

Coffee & Raisin Biscotti

CHEESE PLATES - \$38 (suggest 1 plate for 6-8 guests)

3 Cheeses by Blue Cow Cheese Co. Sourdough Baguette, Lavosh Crackers, Pear Paste
Our chefs will cater for all dietary requirements. Please advise us in advance and we will have alternative meal options available for these guests on the day.

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CANAPÉS

\$30 – 8 PIECES

Choose 3 small + 2 substantial (Guests will enjoy 2 pieces of each small item)

\$45 – 12 PIECES

Choose 5 small + 2 substantial (Guests will enjoy 2 pieces of each small item)

\$80 – 14 PIECES

Choose 6 small + 4 substantial (Guests will enjoy 2 pieces of each small item)

SMALL

Freshly Shucked Natural Oyster, Natural: Shallot Vinegar

Polenta Bites, Chilli Tomato Jam

Jamon & Manchego Croquette

Mini Tart of Pumpkin & Brie

Goat's Cheese & Tomato Croute with Olive Crumbs

Petit Puff Pastry Tart w/ Chorizo & Caramelised Onion

Petit Puff Pastry Tart w/ Zucchini & Prosciutto

Petit Puff Pastry Tart w/ Organic Feta, Cherry Tomato & Thyme

Mini Tart of Prawn Brandade, Salsa Verde

Pork Rillettes, Cornichons on Melba Toast

Baharat Spiced Lamb Meatballs, Sour Cream & Sumac Sauce

Must Fried Chicken Wings, Pickled Vegetables Lime & Tabasco Mayonnaise

Little Spoon of Gin Cured Salmon, Grain Mustard, Buttermilk, Cucumber & Dill

Little Spoon of Prosciutto di Parma, Roast Beetroot, Goat's Cheese, Candied Walnuts

Little Spoon of Caramelised Pork, Carrot Purée, Crispy Quinoa

SUBSTANTIAL

Olive & Gruyère Toastie

Pastilla of Mount Barker Chicken with Middle Eastern Spices

Chickpea Battered Prawn Cutlet, Japanese Mayonnaise, Green Chilli

Tart of Black Pig Bacon, Capsicum & Gruyere

Mini Beef Slider, Apple Slaw Mayonnaise

DESSERT CANAPÉS

\$4.50 per item

Mini Raspberry & Mascarpone Tarts

White Chocolate Mousse, Citrus Fruits, Almond Crumbs

Mini Apple Galettes

Spiced Gingerbread with Poached Pear & Vanilla Caramel

Mini Dark Chocolate Tarts with Poached Cherries

Chocolate Cognac Truffles (**\$6 each**)

DRINKS ON CONSUMPTION

DRINKS ON CONSUMPTION

- Select wines in advance and you are only charged for any bottles opened
- We recommend that you choose 1 sparkling, 2 whites and 2 reds but it is entirely up to you
- Our sommelier has pre-selected our recommended list of wines to suit all tastes and budgets – please refer to this Functions Winelist for your selections.

FIXED PRICE DRINKS PACKAGES

Basic Package:

2 Hour package = \$39pp

3 Hour Package = \$55pp

4 Hour package = \$65pp

Sparkling: Pere Ventura Clos Amador Cava

White: Arlewood Semillon, Sauvignon Blanc '15

Red: Edwards Cabernet/Merlot/Malbec '14, Margaret River

Beer: Birra Moretti + Little Creatures Rogers

Soft Drinks and mineral water

Premium Package:

2 Hour package = \$55pp

3 Hour Package = \$69pp

4 Hour package = \$79pp

Sparkling: Quartz Reef Brut NV, Central Otago, NZ

Whites: Mac Forbes 'Spring' Riesling '15, Yarra Valley, VIC, Streicker 'Bridgeland Block' SSB '12, Margaret River

Reds: 42 Degrees South Pinot Noir '15, Coal River Valley, TAS, Arlewood Cabernet Sauvignon '12, Margaret River

Beer: Birra Moretti + Little Creatures Rogers

House spirits & mixers

Soft drinks and mineral water

FUNCTIONS & EVENTS

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TERMS AND CONDITIONS

MINIMUM SPEND REQUIREMENTS

Minimum spends include all food and drink charges.

Minimum spends are negotiable – please contact our Functions Manager to discuss.

Champagne Lounge

\$2000 (Friday & Saturday EVENING) Earliest start time 6pm

\$1500 (Sunday - Thursday EVENING) Earliest start time 6pm

\$1200 (LUNCH) Latest departure 4.30pm

Private Dining Room

\$4000 (Friday & Saturday EVENING) Earliest start time 6pm

\$2000 (Sunday - Thursday EVENING) Earliest start time 6pm

\$1500 (LUNCH) Latest departure 4.30pm

**Minimum Spends in November & December may vary. Please contact our events team for these spends.*

DEPOSIT - CONFIRMATION OF BOOKING

A deposit of \$500 is required to secure your event. We do not hold tentative bookings.

TIME SCHEDULE

Lunch Events - Arrival from 12 noon Latest Departure 4.30pm

Evening Events - Arrival from 6pm Latest Departure Midnight

CANCELLATION

Please provide Must Winebar with written cancellation of your event.

Cancellation less than 30 days prior to your event will result in a loss of you deposit paid (45 days in November & December)

Cancellation less than 7 days prior to your event will result in a loss of 100% of your minimum spend requirement (14 days in November & December)

MENUS

Your event menu should be confirmed no later than 10 working days prior to your event. Dietary requirements are required 7 days prior to your event. Menu items are subject to change due to seasonal variations and produce availability. Must Winebar will provide personalised menus for your event. No workings or costs will be shown on your menu.

PRICING & PAYMENT

All prices are current at the time of the quote and are subject to revision by must Winebar prior to your event confirmation. Menu prices are subject to change within a 6 monthly period; if you have not chosen your menu within this period of time the menu cost may have experienced an increase. All prices are inclusive of GST. The balance of your bill must be paid in full upon the completion of you event. We do not accept cheques as payment on the day of your event - this is non-negotiable. The event booker is responsible for meeting 100% of the minimum spend and Must Winebar does not split bills.

AUDIO VISUAL

As a Must function client, you are welcome to use our Audio Visual equipment free of charge:

Private Dining Room – Projector & Drop-down screen.

Champagne Lounge – Flat screen TV fitted to the wall.

Must Winebar does not provide technical support and it is critical that you visit us during business hours to test the equipment. We strongly recommend doing this on the morning of your event. If technical support is required it is possible that it can be called on if you test the screen during business hours.

Must winebar provides HDMI and VGA cables to connect a laptop to our projector. However Apple/mac owners will need to bring an adapter with them (most Mac owners have this).

We take no responsibility for issues with AV equipment.

MUSIC

Our Champagne Lounge is fitted with a single pin jack so you can bring your own music device to play your music through our speakers.

Our Private Dining Room is unable to cater for outside music eg. iPods, cd's etc. Our sound system plays the same music as the bar and bistro.

MENUS, SEATING PLANS, PLACE CARDS & DECORATIONS

Must Winebar will provide personalized menus for your event. It is the client's responsibility to provide seating plans, place cards & decorations if required for your event. Please note with decorations nothing is to be nailed, screwed, stapled or adhered (including blu-tack) to any wall, door or surface of the building.

BEVERAGES

Wine choices are subject to availability and prices are subject to change between original booking date and the event date.

Our Sommelier will endeavour to provide you with your first wine choice but as our wine list is dynamic and changes very often, an alternative will be offered if your first choice is unavailable.

SPECIAL OCCASION CAKES

Our chefs can bake a birthday cake for \$80. If you wish to bring your own cake we do charge a service fee of \$5 per person.

ACCESS

Our Private Dining Room is situated on a mezzanine floor at the back of the restaurant. There are approximately 7 steps up to this room.

Our Champagne Lounge is situated up its own staircase above the restaurant.

The rooms do not have wheelchair lifts and are located some distance from our disabled toilet facilities. If you have elderly guests or guests with disabilities please discuss this with our functions manager.

CONFIRMED NUMBERS

Final confirmed number of guests is required at least 2 working days prior to your event. This is the minimum number billed on the day.

MISC DETAILS

No food or beverage is permitted to be brought into the venue by the client or their guests for consumption on premise without prior approval by Must Winebar.

The client is financially responsible for any damage that is sustained to the venue or property owned by Must Winebar.

Must Winebar reserves the right to exclude or eject any persons from the event without liability.

Must Winebar reserves the right to refuse the supply of alcohol to any persons attending the event at its sole discretion and without liability.



519 Beaufort Street, Highgate WA

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must
WINEBAR