

**must**  
WINEBAR

HOSTING GORGEOUS  
EVENTS SINCE 2001

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**FUNCTIONS  
& EVENTS**

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# MUST WINEBAR

## *A Highgate Institution*

Located just 1.7km from the Perth CBD, along bustling Beaufort Street, Must Winebar is at the epicentre of the vibrant inner-city neighbourhood that is Highgate. For 16 years it has never skipped a beat as one of Australia's best wine bars and one of Perth's most loved bistros.

Opened in 2001 by renowned West Australian chef

Russell Blaikie, the venue has become an iconic neighbourhood favourite thanks to its celebrated wine list, seamless service and faultless, seasonally driven food. Add a stylish and relaxed atmosphere and it's easy to see why this is the venue of choice for private functions and events.



## THE VENUE

A bar bursting with possibilities on one side and a modern bistro on the other with a massive suspended wine rack in-between.

Around a corner and up a few stairs is the Private Dining Room and then a sneaky stair-case takes you to the Champagne Lounge in the loft.



# *We Would Love to Host Your Next Event*

*A birthday dinner for ten, a corporate lunch for 40,  
a product launch, a cocktail party, an intimate wedding  
- the team at Must has handled them all.*

*There are a number of spaces within the venue to  
choose from that will suit your event perfectly.*

## **THE BAR**

Looking out onto Beaufort Street you'll be allocated your own space  
yet be still connected to the energy of our busy bar.

Guests may order individually, pay-as-they-go beverages or pre-order canapés & selected drinks.

The choice is yours.

## **THE BISTRO**

If you are planning on a dinner for 10 - 12 guests, be sure to let us know in advance.  
You can dine off our a'la carte menu or create a set menu for your occasion.

## **THE PRIVATE DINING ROOM**

Located on the mezzanine level, the Private Dining Room is our most versatile space.  
It offers glimpses into the action-packed kitchen and over the lively bar and bistro below,  
or can be fully concealed from curious onlookers by sliding doors.

Sound proofed, it caters for up to 42 guests seated or 80 for a cocktail-style stand-up event.  
AV facilities are also included.

## **THE CHAMPAGNE LOUNGE**

Via a discreet staircase in the loft of the building is a luxurious and sophisticated space.  
A lunch or dinner for 20 or up to 32 guests for a cocktail party. AV facilities included.

## **WEDDINGS**

Food and wine lovers look no further. Our versatile venue is perfect for smaller more intimate weddings.  
We don't increase our minimum spend for your big day so feel free to mention the "W" word when you enquire.

## **AND NOW... CATERING BY MUST**

Looking for delicious, locally sourced food for your next event?  
Must has a range of bespoke menus to suit.

For enquiries contact Tania Williams / [events@must.com.au](mailto:events@must.com.au) 08 9328 8255



# THE MENU



We've taken the difficulty out of making a decision on selecting a menu - our experience has allowed us to hone our menus down to a shortlist of favourites; and we've included a shared - food menu for the best social dining experience.



# Shared Food Experience

\$70 Per Person

*Dine on three courses of shared food  
served in the centre of your table*

Baguette with Beurre d'Isigny

## SHARED ENTRÉES

Grilled Abrolhos Scallop, Smoky Pork Croquette, Lemon Mayonnaise  
+  
Tedesco Farm Cauliflower Fritters, Green Tahini, Dill, Aleppo Pepper (v)  
+  
Chicken Liver Parfait, Pickled Nectarine, Melba Toast

## SHARED MAIN COURSES

*(Please select one. Note we can also do a selection of TWO shared mains, add \$7 per person)*

14 Hour Lamb Shoulder with Middle Eastern Spices,  
Main-Grain Salad, Feta & Rocket  
or  
Whole Rotisserie Liberty Free Range Chicken marinated  
with Herbs & Yoghurt, Kale Fritters, Potato Purée, Chicken Jus  
or  
Char-Grilled Dry-Aged Hyden Sirloin Steak on the bone (600g)  
Pont-Neuf Potatoes, Beetroot & Crème Fraîche Salad (add \$10pp)  
or  
Individual Vegetarian/Vegan Option - Rain-Fed Rice Paella with Sautéed Seasonal Vegetables

## OPTIONAL SIDES

Iceberg wedge, Bravo Apple, Candied Walnuts, Blue Cheese Dressing 14  
Charred Capel Broccoli, Green Goddess Dressing, Shichimi 15  
Greens, Avocado, Radish, Dukkah, Yoghurt Dressing 12 (v)

## DESSERT

*(individually served)*

Must Crème Caramel (v)  
or  
Must Strawberry Mess: Strawberries, Passionfruit Parfait, Meringue, Crème Chantilly  
Coffee & Raisin Biscotti  
All Dietary Options Available.



# Menu One

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\$88 Per Person / \$79 Without Canapés

## CANAPÉS COURSE

Mini Portobello Mushroom & Feta Cheese Tart (v)  
Tedesco Farm Cauliflower Fritters, Green Tahini, Dill, Aleppo Pepper (v)  
Prosciutto, Aioli, Beetroot Jam, Sourdough Crumble

## ENTRÉE

*(Choose 2 Entrées only – Additional \$6 per person will be charged for each extra Entrée choice)*

Twice Baked Tiger Prawn Soufflé, Red Pepper Sauce & Herb salad  
or  
Chicken Liver Parfait, Pickled Peach, Melba Toast  
or  
Pork Cheek, Apple, Quince, Goldfields Honey, Farro Crisp  
or  
Warm Gruyere Cheese & Caramelised Onion Tart, Candied Manjimup Walnuts & Frisée, Citronette (v)

## MAIN COURSE

*(Choose 2 Mains only – Additional \$6 per person will be charged for each extra Main choice)*

Slow-Roast Lamb Shoulder, Catalan style Sautéed Spinach with Pine Nuts & Raisins, Sauce Romesco  
or  
Seared Tasmanian Salmon Fillet, Cauliflower Purée, Kale Fritters, Dill Beurre Blanc  
or  
Confit Liberty Chicken Leg, Apple, Parsley & Radish Salad, Polenta with Buckwheat Streusel  
or  
Rain-Fed Rice Paella with Sautéed Seasonal Vegetables (vegan)

## OPTIONAL SIDES

Iceberg wedge, Bravo Apple, Candied Walnuts, Blue Cheese Dressing 14  
Greens, Avocado, Radish, Yoghurt Dressing 12 (v)  
Tedesco Farm Cauliflower Fritters, Green Tahini, Dill, Aleppo Pepper 12 (gf)  
Charred Capel Broccoli, Green Goddess Dressing, Shichimi 15

## DESSERT

*(Choose 2 Desserts only – Additional \$6 per person will be charged for each extra Dessert choice)*

Weiss Chocolate Mousse, Blueberry Sorbet, Black Sesame Nougatine (v)  
or  
Must Crème Caramel (v)  
or  
Iced Mascarpone Parfait with Manjimup Cherries & Shaved Nectarine  
Coffee & Raisin Biscotti (v)

## TO FINISH (OPTIONAL)

Cheese Plate to Share : Three West Australian Cheeses,  
Sourdough Baguette, Lavosh crackers & Pickled Fig -  
\$34 per plate; suggest one plate for 6 to 8 guests (v)  
or

Valrhona Chocolate-Cognac Truffles, a decadent way to finish - \$6 each (v)



# Menu Two

\$108 Per Person / \$95 Without Canapés

## CANAPÉS COURSE

Tiger Prawn 'Popcorn', Sriracha-Honey Glaze  
Prosciutto di Parma, Pickled Beetroot, Aged Balsamic  
Mini Puff tart of Goat Cheese & Cherry Tomatoes (v)

## ENTRÉE

*(Choose 2 Entrées only – Additional \$6 per person will be charged for each extra Entrée choice)*

Cured Salmon Tartare, Avocado, Mayonnaise, Finger Lime, Lupin Cracker  
or  
Paella of Carnarvon King Prawns & Squid, Orange Butter  
or  
Veal Shank Ravioli, Wild Mushroom Crème, Chive Oil, Shaved Parmesan  
or  
Grilled Abrolhos Scallops, Smoky Pork Croquettes, Lemon Mayonnaise  
or  
Duck Neck Sausage, Celeriac Remoulade, Grain Mustard Caviar  
or  
Bookara Goat Curd & Roast Pepper Tart, Rocket & Frisee Salad, Hazelnut Pesto (v)

## MAIN COURSE

*(Choose 2 Mains only – Additional \$8 per person will be charged for each extra Main choice)*

Seared Harvey Beef Fillet & Slow-Cooked Beef Rib, Potato Pie, Watercress Gremolata, Cabernet Jus  
or  
Grilled Cone Bay Barramundi Fillet, Paris Mash, Fennel & Herb Salad, Chive Butter  
or  
Wagin Duck Leg Confit with Duck Leg Filo Parcel, Carrot Puree, Radicchio Marmalade, Duck Jus  
or  
Middle Eastern Spiced Eggplant Bisteeya, Sweet Potato Purée, Quinoa, Fetta & Pomegranate Salad (v)

## OPTIONAL SIDES

Iceberg wedge, Bravo Apple, Candied Walnuts, Blue Cheese 14  
Greens, Avocado, Radish, Yoghurt Dressing 12 (v)  
Tedesco Farm Cauliflower Fritters, Green Tahini, Dill, Aleppo Pepper 12 (gf)  
Charred Capel Broccoli, Green Goddess Dressing, Shichimi 15

## DESSERT

*(Choose 2 Desserts only – Additional \$6 per person will be charged for each extra Dessert choice)*

Decadent Chocolate Tart, Vanilla Ice Cream (v)  
or  
Citrus Crème Brulée, Raspberry Sorbet, Sesame Snap (v)  
or  
Mascarpone Ice Cream Sandwich with Manjimup Cherries & Shaved Nectarine  
Coffee & Raisin Biscotti

## TO FINISH (OPTIONAL)

Cheese Plate to Share: Three West Australian Cheeses,  
Sourdough Baguette, Lavosh crackers, Pickled Fig -  
\$34 per plate; suggest one plate for 6 to 8 guests (v)  
or

Drambuie Chocolate Truffle, a decadent way to finish - \$6 each (v)



# Sample MUST Tasting Menu

\$120 Per Person / \$195 With Matched Wines

Oysters Natural, Pemberton Finger Lime & Ginger Vinaigrette

- paired with -

Taittinger 'Cuvée Prestige' NV France



Tedesco Farm Cauliflower Fritters, Green Tahini, Dill, Aleppo Pepper (v)

- paired with -

2014 Kanta by Egon Muller Riesling Adelaide Hills South Australia



Chicken Liver Parfait, Quince Chutney, Sourdough Melba Toast

- paired with -

2016 Smallfry Wines 'Tangerine Dream' Natural Wine Barossa Valley South Australia



Grilled Abrolhos Scallops, Smoky Pork Croquettes, Lemon

- paired with -

2016 Patrick Piuze 'Terroir de Chicee' Chardonnay Chablis France



Warm Tarwin Blue Cheese Tart, Frisée & Candied Walnut Salad

- paired with -

2016 Catena Malbec, Mendoza Argentina



Slow-Roast Lamb Shoulder, Catalan style Sauteed Spinach with Pine Nuts & Raisins, Sauce Romesco

- paired with -

2012 Chateau Loirac Cru Bourgeois Medoc Cabernet/Merlot, Bordeaux France



Weiss Chocolate Mousse, Blueberry Sorbet, Black Sesame Nougatine

- paired with -

Limeburners Karri Honey Whisky Liqueur - Albany, WA

- To Finish -

Coffee & Raisin Biscotti





# Canapé Menu One

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*(Suggested Menu, Please contact us if you require a bespoke menu)*

\$40 Per Person / 8 Pieces

*A lighter menu perfect for providing a light snack to accompany drinks*

Freshly Shucked Oysters with a Shallot Vinaigrette (1 piece)

Mini Portobello Mushroom & Feta Cheese Tart (1 piece) (v)

Tiger Prawn Croquettes, Aioli, Prawn Oil, (1 piece)

Heirloom Tomato, Black Olive & Organic Feta 'en croute' (1 piece) (v)

Prosciutto, Aioli, Beetroot Jam, Sourdough Crumble (1 piece)

Tedesco Farm Cauliflower Fritters, Green Tahini, Dill, Aleppo Pepper (1 piece) (v)

Olive & Gruyère Toasties (1 piece) (v)

Pork Rillettes, Cornichons on Melba Toast (1 piece)



# Canapé Menu Two

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*(Suggested Menu, Please contact us if you require a bespoke menu)*

\$49 Per Person / 11 Pieces

*If you want to fill up a little more, this menu would replace a light meal*

Freshly Shucked Oysters with a Shallot Vinaigrette (1 piece)

Cured Salmon Tartare, Avocado, Mayonnaise, Finger Lime, Lupin Cracker (1 piece)

Champignonnes Rehogados – Grilled Mushrooms, Sherry Vinegar, Aioli on Grilled Sourdough (1 piece) (v)

Little Spoon of Prosciutto di Parma, Pickled Beetroot & Herb Mayonnaise (1 piece)

Petit Puff Pastry Croute with Goat Cheese, Tomato & Herbs (1 piece) (v)

Mini Veal & Oregano Meatballs, Pomegranate Gremolata (2 pieces)

Crispy Fried Chicken Wings Karaage, Miso Tomato Sauce (2 pieces)

Mount Barker Chicken Bisteeya with Middle Eastern Spices (1 piece)

Tiger Prawn 'Popcorn', Sriracha-Honey Glaze (1 piece)



# Drinks Packages

## 1 - 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, however, the choice is entirely up to you

Our sommelier has pre-selected our recommended list of wines to suit all tastes and budgets  
– please refer to the Functions Wine List for your selections.

## 2 - BASIC PACKAGE

2 Hour package - \$39pp

3 Hour Package - \$55pp

4 Hour package - \$65pp

Sparkling : Mionetto Prosecco NV, Treviso Italy

White : Arlewood Semillon, Sauvignon Blanc 2017, Margaret River, WA

Red : Arlewood Cabernet Merlot 2015, Margaret River, WA

Beer : Peroni Red Lager + Little Creatures Rogers'

Soft Drinks and Mineral Water

## 3 - PREMIUM PACKAGE

2 Hour package - \$55pp

3 Hour Package - \$69pp

4 Hour package - \$79pp

Sparkling: Howard Park 'Petit Jeté' NV, Great Southern WA

Whites: Fraser Gallop Chardonnay 2018 Margaret River WA  
Flowstone Sauvignon Blanc 2015, Margaret River, WA

Reds: Charles Melton 'Father in Law' Shiraz 2017, Barossa Valley, SA  
Arlewood Cabernet Sauvignon 2014, Margaret River, WA

Beer: Peroni Red Lager + Little Creatures Rogers'

House spirits & mixers

Soft drinks and mineral water



# Terms & Conditions

## MINIMUM SPEND REQUIREMENTS

- Minimum spends include all food and drink charges.
- For Sunday/Monday function enquiries please contact [tania@must.com.au](mailto:tania@must.com.au)

### Champagne Lounge

- \$1200 (Friday & Saturday EVENING) - Earliest start time 6pm
- \$900 (Tuesday - Thursday EVENING) - Earliest start time 6pm
- \$1200 (Tuesday - Thursday LUNCH) - Latest departure 4.30pm
- \$1000 Friday LUNCH

### Private Dining Room

- \$2500 (Friday & Saturday EVENING) - Earliest start time 6pm
- \$900 (Tuesday - Thursday EVENING) - Earliest start time 6pm
- \$900 (Tuesday - Thursday LUNCH) Latest departure 4.30pm
- \$2000 Friday LUNCH

\* 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 your 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 increased.
- All prices are inclusive of GST.
- The balance of your bill must be paid in full upon completion of 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.

## 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.

## 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.  
**Terms and Conditions** - 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 will have this attachment). We take no responsibility for issues with AV equipment.

## MENUS, SEATING PLANS, PLACE CARDS & DECORATIONS

- Must Winebar will provide personalised 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.
- Must Winebar takes no responsibility for property of clients under any circumstance

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