



THE

WINE

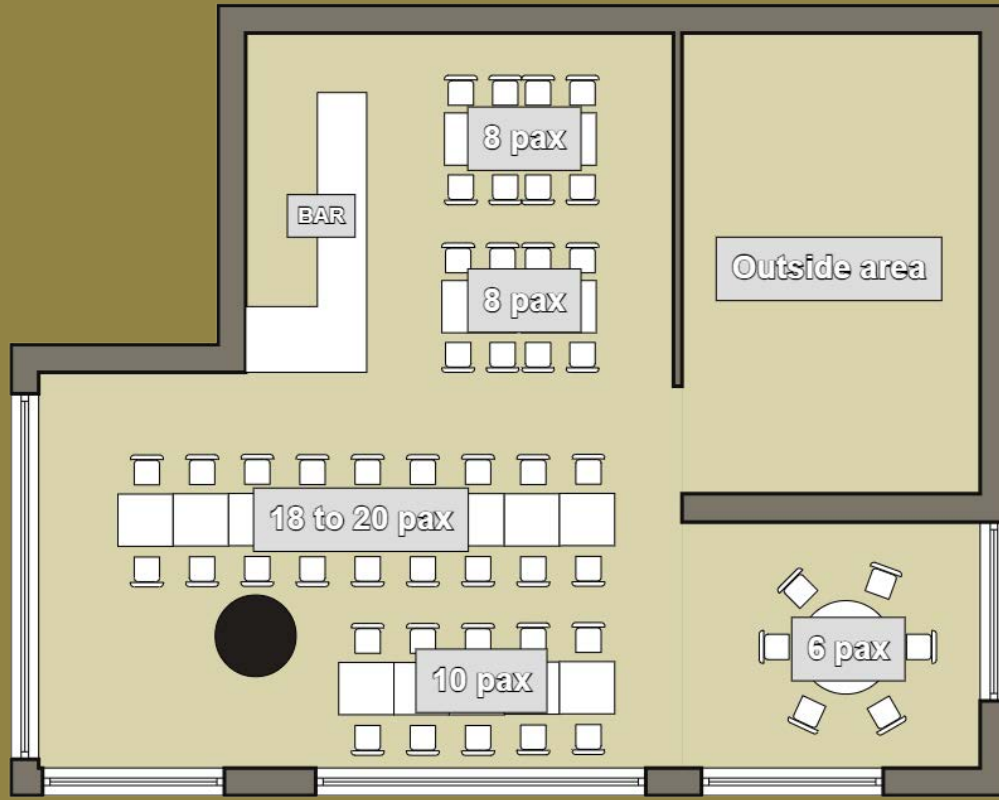
ROOM

FUNCTIONS

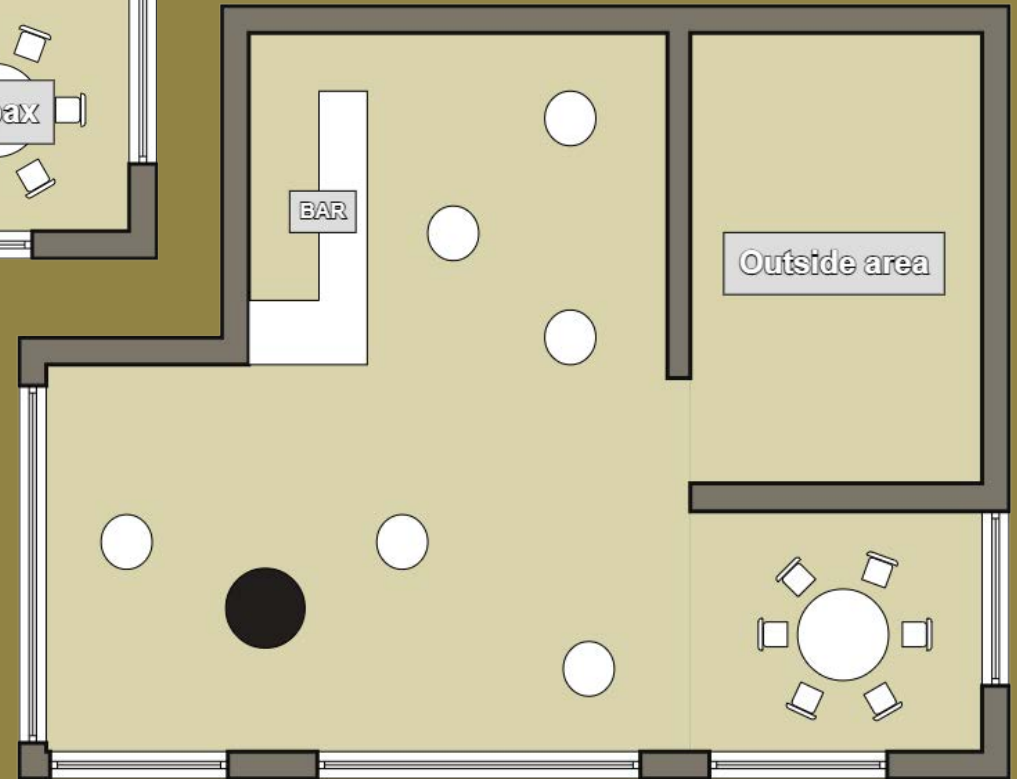


WINE, DINE, CELEBRATE

OUR SPACE



CAPACITY
Seated 52



CAPACITY
Cocktail 60-70

DELECTABLE FOOD



CANAPÉ STYLE

\$55 PER PERSON
Your choice of
4 canapés + 1 substantial

\$70 PER PERSON
Your choice of
5 canapés + 2 substantial

\$90 PER PERSON
Your choice of
8 canapés + 2 substantial

COLD

Oysters, charred cucumber mignonette
Smoked salmon, dill creme fraiche, blinis
Prawns and guacamole with tomatillo salsa verde, tostada
Porcini mushroom truffle tart

HOT

Crumbed olives stuffed with fennel and Calabrian chili sausage 🌱
Roasted padrón & cheese croquettes
Mac & cheese croquette 🌱
Mini smashed burger, smoked cheddar, dill pickles
Freshly baked pretzel, whipped mustard butter
Buffalo chicken bites, fermented chili sauce, pickled celery, blue cheese dressing
Italian braised meatballs 🌱

From the wood fire:

Fresh trout, charred orange, smoked citrus dressing
Woodfired kingfish, caper butter dressing
Charred Bass Strait scotch fillet, chimichurri
Shannons' Italian meatballs, fennel and tomato sugo, basil

SUBSTANTIAL

12hr smoked bbq brisket, bourbon and coffee glaze with homemade pickles
Woodfired beef skewers, chimichurri
Oyster mushroom, pinchos morunos, smoked almond romesco
Lobster roll, watercress, mini milk bun
Lemon pepper calamari 🌱

DESSERT

Decadent chocolate, salted caramel tartlets
Tangy lemon curd, Italian meringue mini pies
Freshly brewed coffee and chocolate tiramisu tarts
Cinnamon dusted sweet apple pie



CHEF'S BANQUET

\$75
PER PERSON

SHARED ENTREE

Woodfired bread, olives, dip

Lemon pepper calamari, lemon ash, red sauce

Pear, coal roasted leeks, burrata, smoked olives

SHARED MAINS (choice of two)

12hr smoked bbq brisket, bourbon and coffee glaze and homemade pickles 🌿

Alabama smoked chicken, corn puree 🌿

Grilled kingfish, chorizo and white bean cassoulet, saffron rouille

SIDES

Crispy brussels sprouts, vincotto dressing

Mixed leaf salad, citrus dressing

Chips, black garlic aioli

DESSERT

Selection of gourmet petit fours

Dark chocolate and salted caramel tartlets

Tangy lemon curd, Italian meringue mini pies

\$95
PER PERSON

SHARED ENTREE

Woodfired bread, olives, dip

Roasted padrón & cheese croquettes

Pear, coal roasted leeks, burrata, smoked olives

Homemade chorizo, sherry vinegar, garlic

SHARED MAINS (choice of three)

Gaucho style Argentinian skirt steak, chimichurri 🌿

Smoked Alabama chicken, corn puree 🌿

Grilled kingfish, chorizo and white bean cassoulet, saffron rouille

Roasted broccoli, seaweed butter

SIDES

Chips, black garlic aioli

Crispy brussels sprouts, vincotto dressing

Mixed leaf salad, citrus dressing

DESSERT (choice of one)

Vanilla and salted caramel semifreddo, nut and milk glaze, hazelnut soil, raspberry

Dark chocolate tart, salted caramel, raspberry, Crème Chantilly

Fried apple pie, cinnamon, vanilla bean anglaise

\$130
PER PERSON

SHARED ENTREE

Woodfired bread, olives, dip

Padrón peppers, fire roasted cheese croquettes

Pear, coal roasted leeks, burrata, smoked olives

Cape grim pepper roaster carpaccio, smoked onion remoulade, capers

Lobster roll, gribiche sauce, brioche

SHARED MAINS

28 days dry aged rib eye 450gms

Smoked free-range chicken, Alabama white sauce 🌿

Grilled kingfish, chorizo and white bean cassoulet, saffron rouille

Roasted broccoli, seaweed butter

SIDES

Truffled mashed potatoes

Crispy brussels sprouts, vincotto dressing

Mixed leaf salad, citrus dressing

Corn on the cob, chili, cheese

DESSERT (choice of one)

Vanilla and salted caramel semifreddo, nut and milk glaze, hazelnut soil

Decadent dark chocolate tart, salted caramel, Raspberry, Crème Chantilly

Tangy lemon meringue, double cream

ADDITIONAL ITEMS

\$10 each

Baked mac & cheese, herb crumb

Mash (gf)

Chips (gf)

Baked potato, chive sour cream (gf)

Charred green beans, anchovy (gf)

Crispy brussels sprouts, bacon (gf)

Corn on the cob, chilli, cheese (gf)

Jalapeño skillet cornbread

Coleslaw (gf)

Caesar salad (gfo)

Wedge salad, blue cheese (gf)

Tomato, mozzarella salad (gf)

Bitter leaf salad, fennel, orange (gf)

GRAZE & INDULGE

GRAZERS

10-15 people
\$600

FEAST

20-30 people
\$900

Indulge in a beautiful grazing board consisting of fresh seasonal fruits, Cheesemonger selected cheese, charcuterie meats, dips bread, nuts and pickles.



EXCEPTIONAL
DRINKS



DRINKS PACKAGES

STANDARD PACKAGE

2 hours - \$55 per person
3 hours - \$65 per person
4 hours - \$75 per person

SPARKLING WINE

Seppelt Drives Sparkling
2022, SA

WHITE WINE

821 South Sauvignon Blanc
2023, NZ

RED WINE

Sutton Grange Bendigo Shiraz
2021, VIC

TWO TAP BEERS

Carlton Draught 4.6%
Great Northern Super Crisp
3.5%

PREMIUM PACKAGE

2 hours - \$65 per person
3 Hours - \$75 per person
4 Hours - \$85 per person

SPARKLING WINE

Seppelt Drives Sparkling
2022, SA

PROSECCO

Cavaliere D'Oro Prosecco,
ITALY

TWO WHITE WINES

821 South Sauvignon Blanc
2023, NZ
Villa Fresco Pinot Grigio
2023, VIC

TWO RED WINES

Sutton Grange Bendigo
Shiraz 2021, VIC
Reschke R. Series Malbec 2022,
SA

ROSÈ

Sutton Grange Fairbank Rose
2023, VIC

THREE TAP BEERS

Carlton Draught 4.6%
Great Northern Super Crisp
3.5%
Balter XPA 5%

DELUXE PACKAGE

2 hours - \$75 per person
3 Hours - \$85 per person
4 Hours - \$95 per person

TWO SPARKLING WINES

Chandon Brut, VIC
Chandon Brut Rose, VIC

PROSECCO

Cavaliere D'Oro Prosecco, ITALY

CHAMPAGNE (add on \$15pp)

Moët & Chandon Imperial, FRANCE

THREE WHITE WINES

821 South Sauvignon Blanc 2023, NZ
T'Gallant Imogen Pinot Gris 2023, VIC
Devil's Lair Dance with the Devil
Chardonnay 2023, WA

THREE RED WINES

Run Riot Pinot Noir 2022, NZ
Sutton Grange Fairbank Sangiovese 2023,
VIC
Sutton Grange Bendigo Shiraz 2021, VIC

ROSÈ

Sutton Grange Fairbank Rose 2023, VIC

FOUR TAP BEERS

Carlton Draught 4.6%
Great Northern Super Crisp 3.5%
Balter XPA 5%
Peroni 5%



DRINKS ADD-ONS

Available to add on to all beverage packages.

SPIRITS UPGRADE

Put spirits on your menu as an add on to any drinks package. Selection of house spirits.

1 hour - \$13 per person
2 hours - \$18 per person
3 hours - \$23 per person
4 hours - \$28 per person

COCKTAIL ON ARRIVAL

Treat your guests to a cocktail on arrival.

\$20 per person
1 cocktail per guest

Please select one cocktail:

Margarita
Espresso Martini
Seasonal Spritz

BAR TABS AVAILABLE

You can always choose to go with Nominate what drinks you would like to be available on your bar tab. You will set a financial limit and our bar staff will monitor this throughout your event. If requested, the bar tab can be increased on the night. *Bar tabs must be paid in advance, and set for minimum spend.



FAQS

Can I bring a cake?

You are able to bring a cake. There will be a cakeage fee of \$3.50pp, or a flat rate of \$75, whichever is best for your event.

Can I arrive early to bump-in some items?

The Wine Room will provide a complimentary 30-minute bump in/out for your function. If you wish to request an extended bump in/out, it must be pre-approved by our events team and there may be an additional cost.

Am I able to leave items overnight?

This depends on when your event is and what the items are, as there may be an event after yours in the space. We recommend taking items home with you at the end of your event due to limited storage space at the venue. We hold no responsibility for items that are left in the venue.

Where can I park?

Marvel Stadium's car parking in Docklands is open 24 hours a day, 7 days a week. Carpark entrance/exit points are located on Bourke Street, Wurundjeri Way, and La Trobe Street.

Do you have differently abled access?

Yes, we do have lift access at the entrance of Gate 4 - select Level 1 and head over to the left, The Wine Room's entrance will be on the left side.

Closest PTV?

The closest train station is Southern Cross Station. There are also multiple tram stops nearby: D3-Stadium Precinct - Bourke St/Harbour Esp (Docklands), D1-Stadium Precinct/La Trobe St, Southern Cross Station - Stop 1.

CONTACT US

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