

# **EVENTS BY EDWIN**



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# THE OVERVIEW

*a boutique experience*

Edwin offers a welcome escape from the chaos of the city, with the warm welcome of our wine bar extending into our cellar room.

Timeless and elegant in design yet approachable for all, our cellar seats up to twenty guests and is available for walk-ins and reservations. The space also provides the perfect setting for our intimate and informative food and wine events – each one a celebration of the makers and an exploration of our bountiful surrounds.

From the rolling hills of the Yarra Valley to the storied vineyards of the Rhône valley, our menu, wine program and events will transport you around the globe.

Hold your next private event or meeting in Edwin's cellar for a truly intimate and unique experience.

With our collection of Victorian wines as the backdrop of your event, come together around a seated high-table with catering and beverage packages of local and seasonal ingredients available to suit your needs.

The diversity available at our doorstep – of people, places and produce – is written into our menu and at the heart of our events.

It's what makes Edwin so unmistakably Victorian.  
We commit to local collaboration.

We have a simple philosophy at Edwin: to celebrate and support local people and produce.





# EDWIN WINE BAR

*victorian produce. by victorian people*

Edwin Wine Bar offers a welcome escape from the bustling city, with the warm welcome of our wine bar. Timeless and elegant in design, yet approachable for all, the space provides the perfect setting for cocktail parties and corporate dinners.

We have a simple philosophy at Edwin; to celebrate and support local people and produce. The extensive list of specialty wines has been hand-picked. A distinctly Victorian offering, it has been designed to highlight inspired varietals from the region; and beyond, from both male and female makers.

## Features

- ◆ All Victorian Produce and Beverages
- ◆ All handmade furniture
- ◆ Marble bar
- ◆ Floor to ceiling windows throughout
- ◆ Large cellar walls
- ◆ Couch and table seating

## Seating Capacities

Boardroom	30
Banquet	65
Cocktail	80



# SUITE 1

*A view from the top*

If you are looking for a conference venue in Southbank, Melbourne that offers convenience, style and inspiration, you cannot go past shadow play by peppers.

Located in Southbank you are a short walk from the city, and close to public transport.

Located on level 46, the floor to ceiling windows showcase the beautiful, sweeping views of the bayside. It is the perfect venue to host executive team meetings, cocktail parties, and private dinners.

For guests travelling from overseas, this is a perfect venue to showcase Melbourne.

## Features

- ◆ Rooftop event space
- ◆ City, Albert Park and Ocean view
- ◆ Plasma TV included
- ◆ Flipchart included
- ◆ Whiteboard included

## Seating Capacities

Boardroom	24
Banquet	24
Cocktail	30
Theatre	30
Classroom	16





# SUITE 2

*cityscape perfection*

Located on level 46, the floor to ceiling windows showcase the beautiful, sweeping views of the Bayside.

It is the perfect venue to host executive team meetings, cocktail parties, and private dinners.

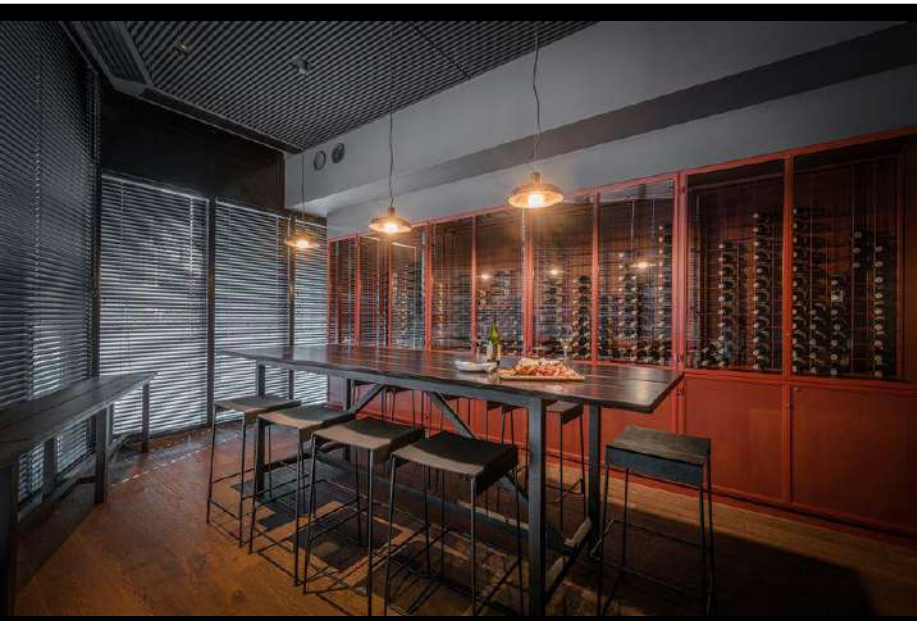
For guests travelling from overseas, this is a perfect venue to showcase Melbourne.

## Features

- ◆ Rooftop event space
- ◆ City, Albert Park and Ocean view
- ◆ Plasma TV included
- ◆ Flipchart included
- ◆ Whiteboard included

## Seating Capacities

Boardroom	10
Banquet	10
Cocktail	15
Theatre	12
Classroom	6



# THE CELLAR

*hidden indulgence*

Cellar Room - Located on Ground Level.

Be immersed by our collection of Victorian wines as the backdrop of your event. Come together around a seated high-table with catering and beverage packages of local and seasonal ingredients available, to suit your needs.

The Cellar Room is an intimate space to conduct wine tastings, intimate dinners, cocktail receptions, team activities and meetings.

## Features

- ◆ Rooftop event space
- ◆ City, Albert Park and Ocean view
- ◆ Plasma TV included
- ◆ Flipchart included
- ◆ Whiteboard included

## Seating Capacities

High Table	10
Cocktail	15





# THE PENTHOUSE

*views beyond the city*

Located on level 43, the floor to ceiling windows showcase the beautiful, sweeping views of Melbourne's cityscape.

For a truly unique experience, the Penthouse is the perfect choice for entertaining. With a gorgeous open plan with nothing but views to enjoy, your guests will be in awe of Melbourne's beauty and luxurious surroundings.

## Features

- ◆ Uninterrupted views of Melbourne city skyline
- ◆ 3 Bedroom Luxury Apartment
- ◆ Master bedroom with king size bed and walk-in robe
- ◆ Floor to ceiling windows throughout
- ◆ 140 square metres
- ◆ TV included
- ◆ Flipchart included
- ◆ Whiteboard included

## Seating Capacities

Boardroom	24
Banquet	30
Cocktail	50
Theatre	50
Classroom	20



# THE PACKAGES

*breakfast is served*

## Breakfast by EDWIN

### Arrival Breakfast (Stand Up) | \$32 pp

- Croissant & assorted danishes
- Selected petite muffins & banana bread
- Bagels with smoked salmon, cream cheese, pickled cucumber
- Seared bacon & egg on English muffin
- Selection of Victorian cured meats & cheeses with accompaniments
- Seasonal fruit platter
- Freshly brewed Clark St. Coffee, Ceylon tea & herbal infusions
- Selection of fresh juices

### Plated breakfast (Sit-down/ Alternate Drop) Please select any two | \$38 pp

- House made granola, spice roasted pear, vanilla bean yoghurt
  - Tapioca pudding, coconut milk, golden raisins, almond
  - Shakshuka, chorizo, baked eggs, garlic yoghurt, sourdough
  - Open croissant, serrano ham, scrambled eggs, pecorino, dried tomatoes
  - Avocado on toast, sourdough, guacamole, charred corn, feta
  - House made potato hash, poached eggs, maple bacon, sour cream
  - Croissant French toast, stewed apples, vanilla cream
- Choice of Clark St. Coffee/ Ceylon tea/ fresh juices included



## *Day delegate sensation*

### **Day Delegate Package (DDP) – sharing style | \$95 pp**

V - Vegetarian, GF - Gluten Free, DF - Dairy Free, VG – Vegan

#### **Menu 1 (Monday, Thursday, Sunday)**

##### **Morning tea**

- Chicken & sundried tomato pesto wraps
- Apple & rhubarb cake GF/ DF

##### **Sharing style communal Lunch**

- Victorian grass fed Beef Porterhouse, charred broccoli, jus gras GF
- Potato gnocchi, Butternut pumpkin, goat cheese, sage
- Snake beans with cumin yoghurt & curry leaf
- Baby cos lettuce, celery, citrus, herb & seeds GF/DF
- Dark chocolate & berry tart GF

##### **Afternoon tea**

- Spinach & feta gozleme with spiced tomato dip

#### **Menu 2 (Tuesday, Friday)**

##### **Morning tea**

- Chicken, leek & camembert pies with sriracha aioli
- Individual granola pots with vanilla bean yoghurt & spice roasted pear GF

##### **Sharing style communal Lunch**

- Pan-fried Barramundi, smoked mussels, chorizo, zhoug **GF**
- Pappardelle with mushroom ragu, goat cheese
- Sugar snap peas, sesame, preserved lemon
- Seasonal leaves with green apple & avocado **GF/DF**
- Chocolate & orange Jaffa slice **GF**

##### **Afternoon tea**

- Selection of premium cheeses with seasonal accompaniments and crackers (GF crackers available on request)

#### **Menu 3 (Wednesday, Saturday)**

##### **Morning tea**

- Spinach & feta pastry rolls, jalapeno chutney
- Pear & walnut cake GF/ DF

##### **Sharing style communal Lunch**

- Rigatoni with spiced lamb ragu, gremolata
- Pumpkin risotto, goat cheese, sage, toasted pepitas GF
- Roast beetroot with almond gazpacho, preserved chilli
- Seasonal leaves with fennel, citrus and olives GF/ DF
- Mini pavlovas, vanilla & lime cream, seasonal berries GF

##### **Afternoon tea**

- Selection of premium cheeses with seasonal accompaniments and crackers (GF crackers available on request)



## *Networking and eating*

### **Working Lunch Menu | \$65 pp**

#### **Menu 1 (Monday, Wednesday, Friday, Sunday)**

- Flaky croissants with Serrano jamon, rocket and parmesan
- Sourdough topped with smashed avocado, charred corn, feta
- Mini bagels with smoked salmon, cream cheese, pickled cucumber
- Mexican style three bean wrap with guacamole V
- Seasonal leaves with pear, walnut and blue cheese V GF
- Petit fours selection
- Seasonal fruit platter
- Freshly brewed Clark St. Coffee, Ceylon tea & herbal infusions
- Fresh juices

#### **Menu 2 (Tuesday, Thursday, Saturday)**

- Chicken & sundried tomato pesto wraps
- Double smoked ham & cheddar toasties
- Mini bagels with heirloom tomatoes, cream cheese
- Flour tortillas with roast vegetables, sriracha aioli
- Seasonal leaves with fennel, citrus and olives GF/ DF
- Mini pavlovas, vanilla & lime cream, seasonal berries GF
- Seasonal fruit platter
- Freshly brewed Clark St. Coffee, Ceylon tea & herbal infusions
- Fresh juices



*bite size delights*

**Canapés**

**Sharing - served on the table - Traditional Wine Bar - \$32 pp – Choose One**

- Selection of premium cured meats with seasonal accompaniments and artisan bread
- Selection of premium cheeses with seasonal accompaniments and crackers

**Sharing - served on the table - Traditional Wine Bar - \$49 pp**

- Selection of premium cured meats and premium cheeses with seasonal accompaniments and artisan bread

(GF bread and crackers available on request)

**Premium Canapés (*please select any FOUR*) - \$40 pp**

- Live oysters au natural
- Zucchini flower with salted ricotta
- Pomme dauphine, horseradish, olive tapenade
- Paprika dusted fried school prawns, roasted garlic aioli
- Mini Angus beef burgers, smoked cheddar
- Pappardelle with mushroom ragu, goat cheese
- Rigatoni with spiced lamb ragu, gremolata
- Potato gnocchi, Butternut pumpkin, goat cheese

**Add freshly shucked oysters for \$5 pp**

**Add additional canapés for \$5 pp**





*dinner is served*

## Plated Dinner

### Plated Dinners (minimum 10 guests)

Less than 10 receive A la carte

2 course - \$75 pp      3 course - \$90 pp

Dilmah premium tea & Clark St. Coffee Additional | \$5.00 pp

### Entree - please select any two (alternate drop)

- Oysters, Blackmans Bay Tasmania, yuzu
- Zucchini flower, salted ricotta, prune
- Pomme dauphine, horseradish, olive tapenade
- Croquette, veal, tuna mayonnaise

### Mains - please select any two (alternate drop)

- Rigatoni with spiced lamb ragu, gremolata
- Blue eye, smoked mussels, chorizo, zhoug GF/DF
- Victorian grass fed Beef Porterhouse, charred broccoli, jus GF
- Pappardelle with mushroom ragu, goat cheese
- Bannockburn chicken, sweetcorn, burnt leek GF
- Gippsland lamb shin, parsnip, saltbush GF
- Potato gnocchi, Butternut pumpkin, goat cheese

### Shared on the table

- Soft lettuces, orange, fennel, olive GF/DF
- Roast beetroot, almond gazpacho, preserved chilli GF/DF
- House made sourdough with savoury butter

### Dessert - please select any one

- Madeleine, navel orange, crème fraiche
- Torta caprese, 70% dark chocolate, pistachio gelato **GF**
- Vanilla bean bavarois, blood plum, campari **GF**

## Communal Dinner

### Sharing style (minimum 10 guests)

Less than 10 receive A la carte

2 course - \$70 pp      3 course - \$85 pp

Dilmah premium tea & Clark St. Coffee Additional | \$5.00 pp

### To start

- Selection of premium cured meats & cheeses with seasonal accompaniments and artisan breads & crackers

### Mains - Please select any two

- Rigatoni with spiced lamb ragu, gremolata
- Blue eye, smoked mussels, chorizo, zhoug **GF/DF**
- Victorian grass fed Beef Porterhouse, charred broccoli, jus **GF**
- Pappardelle with mushroom ragu, goat cheese
- Bannockburn chicken, sweetcorn, burnt leek **GF**
- Gippsland lamb shin, parsnip, saltbush **GF**
- Potato gnocchi, Butternut pumpkin, goat cheese

### Shared on the table

- House made sourdough with savoury butter

### Sides - Please select any two

- Soft lettuces, orange, fennel, olive **GF/DF**
- Seasonal leaves with green apple & avocado **GF/DF**
- Snake beans, yoghurt, curry leaves **DF**
- Sugar snap peas, sesame, preserved lemon **GF/DF**
- Roast beetroot, almond gazpacho, preserved chilli **GF/DF**

### Dessert - please select any one

- Madeleine, navel orange, crème fraiche
- Torta caprese, 70% dark chocolate, pistachio gelato **GF**
- Vanilla bean bavarois, blood plum, campari **GF**

*Victorian grapes and hops*

**Beverages**

**Curated by Edwin**

**2 Hour \$48**

**3 Hour \$58**

**4 Hour \$68**

Schmolzer & Brown Pret-a-Blanc, Beechworth  
Punt Road Pinot Gris, Yarra Valley  
The Wine Farm Sauvignon Blanc, Gippsland  
Nikkal Pinot Noir, Yarra Valley Range  
Range Life Shady Lane Shiraz, Grampians

**Tap beer**

Bottled Lager/Pale Ale  
Soft beverages and juices

**Edwin's Premium**

**2 Hour \$58**

**3 Hour \$68**

**4 Hour \$78**

Dalzotto Col Fondo Prosecco, King Valley  
Yume Savignin, King Valley  
Moorooduc Devil Bend Creek Chardonnay, Mornington Peninsula  
Fleet Amis Rose, Gippsland  
PaPa Pinot Noir, Yarra Valley  
Sutton Grange Syrah, Heathcote/Bendigo

**Tap beer/mid-strength**

Bottled Lager/Ale/mid-strength  
Soft beverages and juices included

*\*Add spirits to any package for \$20.00 pp/ per hour*

*\*Add an arrival cocktail for \$15.00 pp*

*\*Drinks on consumption available.*

