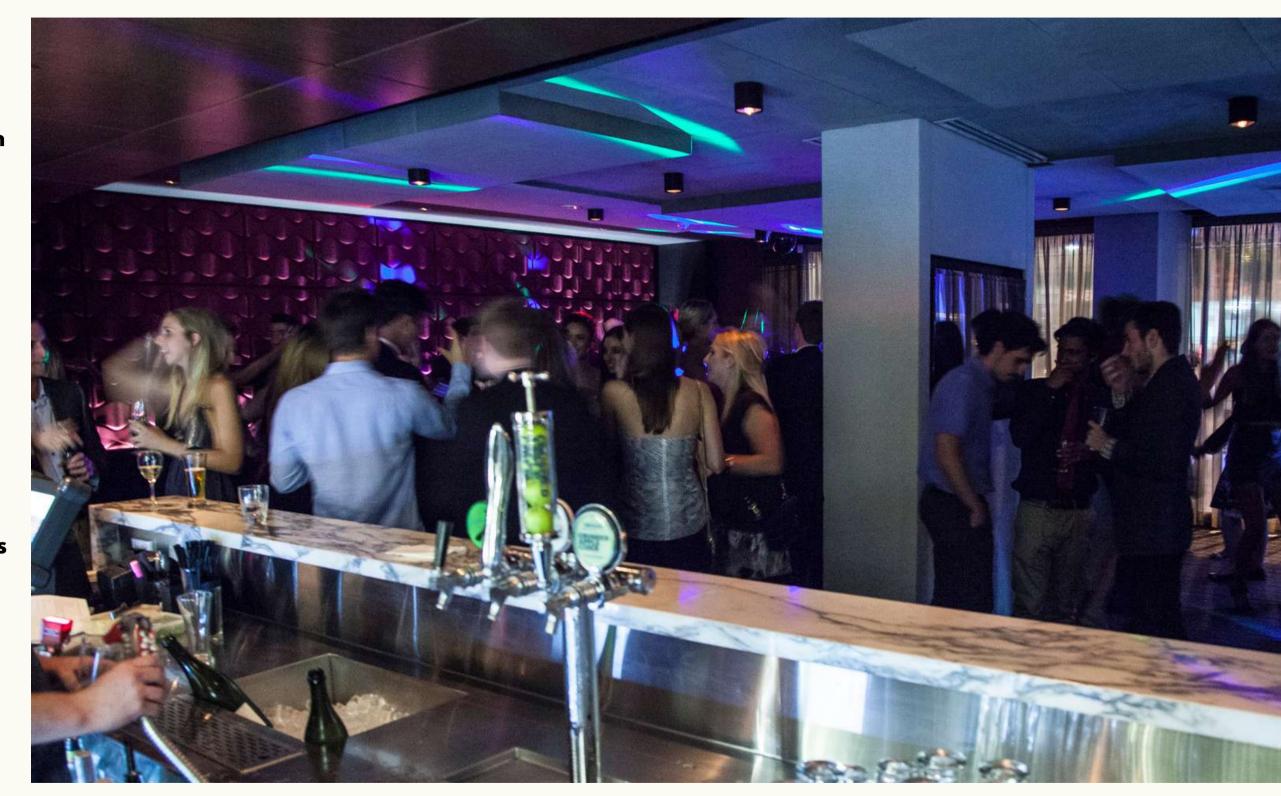


ABOUT US

Niche is an ever-evolving modern Australian café, restaurant, bar and function space, which prides itself on knowing and delivering true hospitality and the finest quality. Family is at the core of the business, with Niche on Bridge owned and run by third-generation restaurateurs: cousins Daniel and Michelle. Unparalleled service expertise runs in their blood, with the family renowned for owning and running over 60 successful venues (both restaurants and retail destinations) over the years.

Established for over 10 years now we continue to offer a true hospitality experience to all our guest. Mr.Winston's offers an intimate and contemporary function space perfect for your next party, corporate gathering, long lunch or boutique event



COCKTAIL EVENT

THERE'S AN AIR OF EXCLUSIVITY: SILK CURTAINS FLANK THE FLOOR-TO-CEILING GLASS FRONTAGE, LUXE CARRARA MARBLE FEATURES HEAVILY, ALL TIED TOGETHER WITH INVITING UPHOLSTERED FURNISHINGS TO CREATE A WARM & PRIVATE SPACE.

FEATURES

ACCOMMODATING UP TO 110 GUEST

LICENSE: 1:00AM INSIDE, 11:00PM OUTSIDE

AV: 2 X 50" PLASMA SCREENS FOR PHOTO SLIDESHOW, WIRELESS MICROPHONE

IPOD/IPHONE DOCK, SPOTIFY PLAYLIST, DJ INPUT

BATHROOMS: BOTH MALE AND FEMALE

ENTRANCE: EXCLUSIVE VIA BRIDGE ROAD

ALFRESCO AREA: EXCLUSIVE AREA OUTSIDE FOR YOUR GUEST



CANAPE MENU

OUR TEAM HAS CREATED A SELECTION OF CANAPES WITH INSPIRATION FROM AROUND THE WORLD. WE PRIDE OURSELVES ON THE QUALITY AND PRESENTATION OF ALL OUR DISHES

PICK ANY 6 - \$36 PICK ANY 8 - \$42

COLD CANAPE

MINI TARTLET

- GOATS CHEESE, CHERRY TOMATO, BASIL
- SMOKED SALMON, CRIPSY CAPERS, DILL, GOAT'S CHEESE

MINI ROLLS

- CHICKEN MIX, AVOCADO, MAYONNAISE
- ROAST BEEF, CHEDDAR CHEESE, CAPSICUM, RELISH
- ROAST VEGETABLE, FETA, LETTUCE, RELISH

SUSHI

- PRAWN & AVOCADO
- TUNA & CUCUMBER
- VEGETARIAN

FRESHLY SHUCKED OYSTERS SERVED NATURAL WITH

- LIME
- TOBASCO SAUCE



CANAPE MENU

HOT CANAPE

EMPANADA
SPICED LAMB MINCE, PINE NUTS, ONION FOLDED WITH PASTRY SERVED WITH MINTED
YOGURT

LAMB SAUSAGE ROLLS WITH SMOKED TOMATO RELISH

SPINACH & RICOTT ROLL WITH SMOKED TOMATO RELISH

BEEF & MUSHROOM PIES

CAULIFLOWER AND CHEESE PIES

CHICKEN SKEWERS MARINATED IN HONEY SOY GLAZE

MUSHROOM & GOATS CHEESE ARANCINI

PRAWN SPRING ROLLS, CORIANDER, GINGER, RICE NOODLE, SLAW SERVED WITH CHILI DIPPING SAUCE

VEGETABLE SPRING ROLLS SERVED WITH PLUM SAUCE

MINI WOOD FIRE PIZZA MARGARITA BUFFALO MOZZARELLA, FIOR DI LATTE, TOMATO SUGO, FRESH BASIL, OLIVE OIL

HOT PEPPER

SALAMI, TOMATO SUGO, FRESH BASIL, CAPSICUM, GARLIC, RED CHILI, FIOR DI LATTE

CHORIZO

CHORIZO SAUSAGE, MUSHROOM, ONION, TOMATO SUGO, MOZZARELLA

PRAWN

SAFFRON PRAWN, CARAMILISED ONION, TOMATO SUGO, SPINACH, OREGANO, PESTO, FIOR DI LATTE, CHILI



CANAPE MENU

HOT CANAPE

MINI HOT DOGS FRANKFURT SAUSAGE, TOMATO SAUSAGE, AMERICAN MUSTARD

MINI BRIOCHE SLIDERS

- BEEF PATTIE, PICKLE, CHEESE, SMOKED TOMATO RELISH
- KFC FRIED CHICKEN, PICKLE, SPECIAL SAUCE

MINI BANH MI

- LEMONGRASS CHICKEN, ASIAN COLESLAW, CORIANDER, FRESH CHILI
- PULL PORK, ASIAN COLESLAW, CORIANDER, FRESH CHILI

KOREAN FRIED POPCORN CHICKEN BUCKET, PICKLES, SPECIAL SAUCE

TEMPURA PRAWNS SKEWERS WITH WASABI AIOLI

BEER BATTERED FISH & CHIPS INDIVIDUAL BUCKETS, BEER BATTERED FISH & CHIPS SERVED WITH TARTAR SAUCE, LEMON WEDGE

CRISPY CALAMARI
INDIVIDUAL BUCKETS, CRISPY CALAMARI, ROCKET SALAD, LEMON WEDGE, AIOLI

CHICKEN NASI GORENG
STIR FRIED CHICKEN, VEGETABLES, RICE COMBINED WITH CLASSIC NASI GORENG
SAUCE TOPPED WITH EGG



GRAZING TABLE

PERFECT FOR LARGE GROUPS, A REAL STATEMENT PIECE SURE TO IMPRESS YOUR GUEST!

BEAUTIFUL COMBINATION OF CURED MEATS, AGED CHEDDAR, BRIE CHEESE, MARINATED OLIVES, CHERRY TOMATOES, CAPSICUM, GHERKINS, GRAPES, STRAWBERRIES, PASSIONFRUIT, GRAPEFRUIT, DATES, FIGS, HOUSE MADE DIPS & MIXED LAVOSH.

PRICING: 1 METER - 30-40 GUEST \$500 2 METER 60-80 GUEST \$700



WE LIKE TO KEEP IT SIMPLE AND STRAIGHTFORWARD, WE RECOMMEND RUNNING A BAR TAP WHICH WILL BE CHARGED ON CONSUMPTION

BEVERAGE SELECTION

EXAMPLE SELECTION:TAP BEER SELECTION

BOTTLE BEER: BOAGS LIGHT & CORONA

WINE: SPARKLING WHITE, SAUV BLANC & CAP SAUV (RED WINE)

BASIC SPIRITS: VODKA, GIN, RUM, WHISKEY

BEER ON TAP
POT 6 PINT 11
COLONIAL DRAUGHT
BLUEMOON WHEAT ALE
MONTEITH'S GREAT DIVIDE PALE ALE

BOTTLE BEER
PERONI 9
ASAHI 9
CORONA 8
CROWN LAGER 8
STONE & WOOD PACIFIC ALE 9
COLONIAL PALE ALE 9
COLONIAL SOUR 9
BERTIE APPLE CIDER 9
CASCADE LIGHT 8



WINE

SPARKLING HARITAT RDI

HABITAT BRUT CUVÉE, SOUTH AUSTRALIA B 39
PIZZINI PROSECCO, KING VALLEY VIC B 45
MONTEVECCHIO MOSCATO, HEATHCOTE VIC B 40
PAUL LOUIS BLANC DE BLANC, LOIRE VALLEY FRANCE B 50

CHAMPAGNE LAURENT PERRIER BRUT LP, TOURS-SUR-MARNE CHAMPAGNE B 95

WHITES

HAMELIN BAY SAUIGNON BLANC, MARGARET RIVER WA B 40
SERESIN ESTATE SAUVIGNON BLANC, MARLBOROUGH NZ B 48
ZONZO ESTATE CHARDONNAY, YARRA VALLEY G 11 B 50
PARINGA ESTATE CHARDONNAY, MORNINGTON PENINSULA B 60
MEDHURST CHARDONNAY, YARRA VALLEY B 46
LEEUWIN ESTATE 'ART SERIES' RIESLING, MARGARET RIVER WA, B 44
PIZZINI PINOT GRIGIO, KING VALLEY VIC G 10 B 45
SONS OF EDEN FREYA RIESLING, BAROSSA VALLEY SA B 48
MAHI PINOT GRIS, MARLBOROUGH NZ B 45
KELLEREI KALTERN ' CLASSICO' PINOT GRIGIO, ALTO ADIGE ITALY B 46
RIBEAU VILLE PINOT BLANC, ALSACE FRANCE B 48



WINE

PINOT NOIR

BELLVALLE ESTATE PINOT NOIR, GIPPSLAND VIC B 47
PARINGA ESTATE 'PE' PINOT NOIR, MORNINGTON PENINSULA B 55
CIRCE PINOT NOIR, MORNINGTON PENINSULA VIC B 65
FELTON ROAD PINOT NOIR, CENTRAL OTAGO NZ B 110

SHIRAZ

SMOKIN BARRELS 'WILD BILL' SHIRAZ, BAROSSA VALLEY B 45
MITOLO 'JESTER' CABERNET SAUVIGNON, MCLAREN VALE SA B 48
KENNEDY SHIRAZ, HEATHCOTE VIC B 43
GEDDES 'SELDOM INN' SHIRAZ, MCLAREN SA B 50
KATNOOL ESTATE SHIRAZ, COONAWARRA SA B 78

OTHER VARIETALS

MEDHURST ROSÉ, YARRA VALLEY VIC, B 45
MONTAUTO CILIEGIOLO SANGIOVESE, TOSCANA DOC B 44
HIDDEN STORY CABERNET SAUVIGNON, KING VALLEY VIC B 37
BONACCHI CHIANTI 'RISERVA' SANGIOVESE, TUSCANY ITALY B 51
PIZZINI LA VOLPLE NEBBIOLO, KING VALLEY VIC B 55
THREE DARK HORSES GRENACHE, MCLAREN VALE SA B 48
TRUMPETER MALBEC, MENDOZA ARGENTINA B 40
BODEGAS TRIDENTA, TEMPRANILLO, CASTILLA Y LEON SPAIN B 46
ROUND TWO MERLOT, BAROSSA VALLEY SA B 40
CASTELLI CABERNET MERLOT, GREAT SOUTHERN B 40
MOSS WOOD 'AMY' CABERNET BLEND, MARGARET RIVER WA B 65



COCKTAILS

APEROL SPRITZ • 16

LET'S MAKE IT AN ITALIAN SUMMER! REFRESHING MIX OF APEROL, PROSECCO AND SODA

LIME MARGARITA • 18

LET'S GET THE PARTY STARTED! FRESH LIME, TEQUILA, TRIPLE SEC SHAKEN OVER ICE FINISHED WITH A LITTLE SALT!

STRAWBERRY CAIPIROSKA • 18

OUR FRUITY VERSION OF THE TRADITIONAL CAIPIROSKA INCLUDES STRAWBERRIES, FRESH LIME & VODKA

ESPRESSO MARTINI• 18

FRESHLY GROUND COFFEE, KAHLUA, VODKA SHAKEN OVER ICE. PERFECT START OR END TO YOUR DAY!

DARK 'N' STORMY • 16

DARK RUM MIXED WITH SPICY GINGER BEER POURED OVER ICE, SQUEEZE OF LIME

SPIRIT

ALL BASIC'S WITH MIXERS \$10 EA

GRAINSHAKER VODKA
GORDONS GIN
JOHNNIE WALKER RED SCOTCH WHISKY
JIM BEAM BOURBON



ADDITIONAL INFORMATION

DECORATIONS:

WE WORK CLOSELY WITH THE TEAM AT BURNT BUTTER CAKE & PARTY SHOP, LISA CREATES OUTSTANDING CAKES, DESSERTS & BALLOON DISPLAYS. WE HIGHLY RECOMMEND CHECKING OUT THEIR WEBSITE AND SOCIALS.

WEBSITE: BURNTBUTTERCAKES.COM.AU

INSTA; BURNTBUTTERCAKES

PH: 9429 9736

197 SWAN ST, RICHMOND

DEPOSIT & MIN SPEND REQUIREMENTS:

DEPOSIT:

WE WILL REQUIRE A \$500 DEPOSIT TO SECURE A BOOKING IF YOU WISH TO PROCEED.

CANCELLATION POLICY: IF YOU DECIDE TO CANCEL YOUR EVENT THE DEPOSIT IS NON REFUNDABLE WITHIN 12 WEEKS FROM EVENT DATE.

MINIMUM SPEND: (OVERALL BETWEEN FOOD & BEVERAGE)

SUNDAY-THURSDAY \$2000 MIN SPEND

FRIDAY \$3000 MIN SPEND SATURDAY \$4000 MIN SPEND



