



FUNCTION PACKAGE

Red Spice QV & Meat Fish Wine @QV Function Space

Level 2 QV Centre / 31-37 Artemis Lane

Melbourne VIC 3000

Functions Direct: (03) 9603 1628

Website: www.meatfishwine.com/functions

Last Updated: 3rd February 2017

DINING OPTIONS

SEMI-PRIVATE DINING

PRIVATE ROOM 1 OR 2

Area: 18 m² | 12 people maximum



PRIVATE ROOM 1 & 2

Area: 40 m² | 32 people maximum



BAR DINING

Area: 80 m² | Stands up to: 80-100 guests | Theatre style set-up: 60 guests | Banquet style set-up: 50 guests



MAIN DINING SPACE

Area: 138 m² | Stands up to: 180-200 guests | Seated: 120 guests



RED SPICE QV MENUS

LUNCH MENU

Appetiser

Prawn spring roll, miso green onion dipping sauce

Entrees

Spicy fish betel leaf, lemongrass, lime leaf, crispy shallot

Burmese Inle lake lamb meat ball, tomato curry

Shared Mains *Includes steamed jasmine rice*

Beef Ma Po Tofu – minced wagyu stir fried w/ tofu, Sichuan pepper, soy, sesame oil, green onion

Goi Bap Cai – Vietnamese salad w/ cabbage, carrot, herbs, cashew nut, nuoc cham

Massaman curry w/ cauliflower, sweet potato, pineapple, green beans, hairy melon

Chopped chicken salad – lemongrass chargrilled chicken w/ rice noodles, green beans, tart chilli sauce

Five spice pork belly, chilli caramel, apple slaw, black vinegar

Dessert

Coconut water tapioca, passionfruit cream, peanut praline, caramel popcorn, pandan ice cream

PRICING

2 COURSES | \$36 PP* - Appetiser + 5 Shared Mains

3 COURSES | \$55 PP* - Appetiser + 2 Entrees + 5 Shared Mains + Dessert

* Available for Lunch only & please note this menu changes fortnightly

DINNER SET BANQUET

Appetisers

Betel leaves, minced wagyu, lemongrass, chilli, coriander, tamarind relish

Chicken wings, togarashi mayo, sticky miso

Shared Mains *Includes steamed jasmine rice*

Prawn, pickled carrot, green papaya, kohlrabi, herbs, peanuts, nuoc cham.

Xian lamb noodles – flat rice noodles, green onion, mint, coriander, cumin slow cooked lamb, soy, Sichuan pepper

Green curry, sweet potato, pineapple, snake beans, baby corn, cauliflower

Masterstock chicken, braised fennel, mushrooms, green chilli

Dessert

Coconut water tapioca, passionfruit cream, cashew praline, caramel popcorn, pandan ice cream

PRICING

Set Banquet | \$69 PP

RED SPICE QV MENUS

SHOWCASE BANQUET

Appetisers

Betel leaves, minced chicken, pineapple, coriander, black pepper relish

Lamb ribs, chilli jam, turmeric mayo

Shared Mains *Includes steamed jasmine rice*

Chopped chicken salad, snake beans, herbs, peanuts, crispy shallot, nam prik jaew.

Cured salmon, pomelo, radish, green chilli, smoked trout dressing, crispy taro.

Pork belly, apple slaw, chilli caramel, black vinegar

Lamb cooked in yoghurt, chickpeas, curry leaf.

Tofu, fried eggplant, cashews, green onion, soy, chilli, Sichuan pepper

Dessert

Coconut water tapioca, passionfruit cream, cashew praline, caramel popcorn, pandan ice cream

PRICING

Showcase Banquet | \$79 PP*

PREMIER BANQUET

Appetisers

Crispy rice cakes, smoked eggplant, cashew mint, lemongrass, shallot

Scallops, smoky turmeric cauliflower puree, smashed tomato, green onion oil, balachuang

Lamb ribs, chilli jam, turmeric mayo

Shared Mains *Includes steamed jasmine rice*

Fried Squid, tomato, shallot, chilli, coriander, Thai basil salad

Chopped chicken salad, snake beans, herbs, peanuts, crispy shallot, nam prik jaew.

Pork belly, chilli caramel, apple slaw, black vinegar

Duck red curry, sweet potato, pineapple, green peppercorn.

Pad Kee Mao Goong– stir fried prawns, red peppers, gailan, chilli, basil

Dessert

Coconut water tapioca, passionfruit cream, cashew praline, caramel popcorn, pandan ice cream

PRICING

Premier Banquet | \$99 PP*

* Please note: All menus are subject to change

RED SPICE QV CANAPES

BASIC CANAPÉS

CHOOSE 4 FROM BELOW SELECTION:

- Red curry fish cakes w/ snake beans, lemongrass & basil (H)
- Sesame prawn toast w/ chilli bean mayo (H)
- Five spice pork belly, apple salad, chilli caramel (H)
- Shitake, water chestnut, eggplant croquettes- ssamjang dipping sauce (H)
- Malaysian chicken satay - nyonya style peanut sauce (H)
- Lamb rendang spring rolls - coconut riata (H)
- Wagyu cheese & bacon burger fried dumplings-kachin tomato relish (H)
- pumpkin, split pea, mint fritters-tomato curry (H)
- Betel leaf, smoked barramundi, herbs, peanuts, chilli (C)

PRICING

2 hours \$30 PP | 3 hours \$40 PP*

ADD- ON: LARGER CANAPÉS

- Steamed bao, fried calamari, pickled fennel, sriracha mayo (H)
- Banh mi of smoked beef brisket, Chinese BBQ sauce, pickled onion (H)
- Xinjiang lamb ribs, Sichuan pepper mayo (H)
- Sweet corn, green onion fritters-ginger sweet chilli-lettuce cup (H)
- Beef rendang roti wrap-turmeric, cucumber yoghurt (H)
- Thai style chicken wings-nahm prik pla-pandan leaf (H)

PRICING

Additional \$10 PP / Per Item*

PREMIUM CANAPÉS

CHOOSE 4 FROM BASIC CANAPE SELECTION + 2 FROM PREMIUM

- Vietnamese beef tartare, cauliflower cream, quail egg, paratha (C)
- Crispy potato, smoked eel, fennel, herb salad (H/C)
- Scallop, nori, cured pork, miso butter (H)
- Salmon sashimi, smoked tomato, pickled cucumber, seaweed cracker (C)
- Oyster, soy, green onion, sesame, pickled Japanese plum (C)
- Crab, cheese, bacon dumplings (steamed or fried)- sour chilli dipping sauce (H)

PRICING

3 hours \$42.5 PP*

MEAT FISH WINE @QV MENU

SET MENU

Entree (Choose two to out of the selections to be done on an alternate drop basis)

Heirloom tomato tart, goat's cheese, basil
Salmon gravlax, pickled beetroot, candied orange
Pulled pork terrine, fruit chutney, sourdough
Pea bruschetta, goats cheese, mint
Charcuterie plate

Main (Choose two to out of the selections to be done on an alternate drop basis)

Braised beef cheek, mash, shallot, red wine sauce
Salmon, horseradish, fennel, celery dressing
Chicken breast, corn and bacon relish, chicken jus
Gnocchi, cauliflower, brown butter dressing
Confit duck leg, apple & hazelnut slaw, star anise sauce

Dessert (Choose two to out of the selections to be done on an alternate drop basis)

Vanilla panna cotta, seasonal fruit
Textures of fig
Poached pear, salted caramel ice cream
Banoffee sundae
Strawberry and rose mess

PRICING

3 Courses | \$55 PP

Add-on option 1 | 3 courses + 2 arrival basic canapes \$65PP

Add-on option 2 | 3 courses + 2 arrival basic canape + Cheese boards per table \$80PP

MEAT FISH WINE @QV CANAPÉS

BASIC CANAPÉS*

CHOOSE 4 FROM BELOW SELECTION:

Savoury Canapés

Pumpkin, pinenut & feta tart (C)

Salmon rillettes, pumpernickel (C)

Bresaola crostini, truffle dressing (C)

Confit duck en croute, prune puree (C)

Mini baked potato, chive, cream cheese (H)

Grilled prawn cutlet, salsa verde (H)

Pork & fennel sausage roll, apple relish (H)

Beer battered oyster, wasabi mayonnaise (H)

Dessert Canapés

Seasonal fruit & mascarpone tart (C)

Lemon meringue tart (C)

Apple crumble (H)

Chocolate caramels (C)

Fruit jellies (C)

PRICING

2 hours \$30 PP | 3 hours \$40 PP*

ADD- ON: LARGER CANAPÉS

Wagyu sliders, cheddar, onion, BBQ sauce (H)

Fish and chips, tartare sauce (H)

Lamb cutlet, salsa verde (H)

Braised beef cheek, pommes puree (H)

Vegetable frittata, smoked yoghurt (H)

PRICING

Additional \$10 PP / Per Item*

PREMIUM CANAPÉS*

CHOOSE 4 FROM BASIC CANAPE SELECTION + 2 FROM PREMIUM:

Freshly shucked oyster, cucumber and chive vinaigrette (C)

Kingfish crudo, ginger and shallot dressing (C)

Scallop, tigers milk, spring onion (H)

Harrisa lamb skewer, smoked yoghurt (H)

Mushroom and truffle arancini (H)

Braised beef tart, onion jam (H)

PRICING

3 hours \$42.5 PP*

MEAT FISH WINE @QV CANAPÉS

CHAMPAGNE CANAPÉS*

CHOOSE 6 FROM BELOW:

Oysters, bellini foam (C)

Blini, crème fraiche, salmon roe (C)

Osetra caviar (C)

Foie gras parfait, cherry jelly (C)

Pork rillettes, bacon relish (C)

Smoked salmon, wasabi caviar, gingerbread (C)

Soft poached egg yolk, sherry cream (H)

Mushroom and truffle tart (H)

PRICING

3 hours \$70 PP*

"EAST MEETS WEST" CANAPE PACKAGE

Choose 3 from Meat Fish Wine Basic Canapes + 3 from Red Spice QV Basic Canapes

PRICING

3 hours \$45 PP*

* Please note: All menus are subject to change

BUFFET OPTIONS

CHOOSE ONE OF THE BELOW PACKAGES:

BBQ Package

Grilled corn

Roast chicken

Grilled flank steak

Garden salad

Corn bread

Coleslaw

Trifle

Mediterranean Package

Beef lasagne

Fettuccini carbonara, slow poached egg, prosciutto

Baked gnocchi, tomato, mozzarella

Bread rolls

Greek salad with cos lettuce, tomato, olives, red onion, feta

Farro salad with seasonal roasted vegetables

Tiramisu

Asian Package

Chicken Kung Pao-chicken fried w/ cashews, green onion, chilli, soy, Sichuan pepper

Pork belly, chilli star anise caramel

Red beef curry w/ potato, pineapple, basil

Som Tam-smashed green papaya, tomato, snake bean, peanut salad

Vietnamese slaw-cabbage, shredded vegetables, herbs, shallots

Steamed jasmine rice

Passionfruit cream, coconut water tapioca, popcorn, praline

Mandarin cheesecake

PRICING

2 HOURS \$45 PP*

BEVERAGE PACKAGE A + B

BEVERAGE PACKAGE 'A'

Sparkling

NV BTW Sparkling, Multi-regional, South Eastern Australia

White

2016 Quealy 'Fionula' Pinot Grigio, Murray Darling, Victoria

Red

2013 Avesta Pinot Noir/Shiraz, Yarra/Goulburn Valleys, Victoria

Beer

Tiger Lager, Singapore

Coopers Premium Light, SA

PRICING

2 HOURS \$35 PP | 3 HOURS \$50 PP | 4 HOURS \$60 PP

BEVERAGE PACKAGE 'B'

Sparkling

NV Dal Zotto 'Pucino' Prosecco, King Valley, Victoria

White (Choose two)

2015 Pizzolato Pinot Grigio, Veneto, Italy

2016 Tai Nui Sauvignon Blanc, Marlborough, New Zealand

2015 Le Grand Noir 'Black Sheep' Viognier, Languedoc-Roussillon, France

2016 Howard Park 'Miamup' Chardonnay, Margaret River, Western Australia

Red (Choose two)

2013 Lost Child Pinot Noir, Yarra Valley, Victoria

2015 Diamonds in the Dirt 'Old Vine' Grenache, Barossa Valley, South Australia

2015 Cantine Madaudo 'Barone di Bernaj' Nero d'Avola, Sicily, Italy

2015 Camelback Shiraz, Heathcote, Victoria

Beer

Asahi 'Super Dry' Lager, Japan

Coopers Premium Light, SA

PRICING

2 HOURS \$45 PP | 3 HOURS \$65 PP | 4 HOURS \$80 PP

BEVERAGE PACKAGE C & EXTRAS

BEVERAGE PACKAGE 'C'

Sparkling

NV Bress 'Sparkling Blanc', Macedon, Victoria

NV Dominique Portet Rose, Yarra Valley, Victoria

White (choose two)

2016 Mac Forbes 'Spring' Riesling, Strathbogie Ranges, Victoria

2016 Onannon Pinot Gris, Mornington Peninsula, Victoria

2016 Shaw & Smith Sauvignon Blanc, Adelaide Hills, South Australia

2014 Ten Minutes By Tractor 'Estate' Chardonnay, Mornington Peninsula, Victoria

Rose

2016 Spinifex Rose, Barossa Valley, South Australia

Red (choose two)

2015 Moondarra 'Studebaker' Pinot Noir, Gippsland, Victoria

2015 Head 'Red' Shiraz, Barossa Valley, South Australia

2014 Howard Park 'Miamup' Cabernet Sauvignon, Margaret River, Western Australia

2015 Navarro Lopez 'Tierracalar' Tempranillo, Castilla, Spain

Beer

Asahi 'Super Dry' Lager, Japan

Moon Dog 'Old Mate' Pale Ale, Abbotsford, VIC

Coopers Premium Light, SA

PRICING

2 HOURS \$60 PP | 3 HOURS \$80 PP | 4 HOURS \$95 PP

NB: All beverage packages are inclusive of soft drinks, juice and a light beer option

OPTIONAL EXTRAS – For All Beverage Packages

1. Canapés on Arrival: \$3.50 per canapé / per person
2. Glass of Champagne on arrival: \$16 per person
3. Glass of Sparkling on arrival: \$12.50 per person
4. Tea & Coffee Service: \$3 per person
5. Soft Drinks, Juice & Mineral Water ONLY: \$7.50 per person / per hour
6. Unlimited Sparkling Mineral Water: \$3 per person / per hour
7. Upgrade to Champagne for the first hour of a drinks package: \$10 per person

BEVERAGE ON CONSUMPTION

Cocktail

Mao's Mango Mimosa - Mango nectar, Sparkling wine, Sichuan pepper	14
Chilli Mule - Chilli vodka, Galangal, Apple, Lime, Ginger Ale	16
Full Moon Punch - White Rum, Lychee Liqueur, Passionfruit Pulp, Kaffir Syrup, Aloe Vera, Lychee Juice	19

Sparkling

NV Bress 'Sparkling Blanc', Macedon, VIC	58
NV Dal Zotto 'Pucino' Prosecco, King Valley, VIC	58
NV Follador 'Treviso' Prosecco, Veneto, Italy	68
NV Duval Leroy Brut Réserve, Vertus, Champagne, France	105
NV Billecart-Salmon Brut, Mareuil-sur-Ay, Champagne, France	138
NV Dominique Portet Brut Rose, Yarra Valley, VIC	68

White

2016 Quealy 'Fionula' Pinot Grigio, Murray Darling, VIC	48
2016 Onannon Pinot Gris, Mornington Peninsula, VIC	80
2015 Pizzolato Pinot Grigio, Veneto, Italy	62
2016 Mac Forbes 'Spring' Riesling, Strathbogie Ranges, VIC	65
2014 Gunderloch 'Fritz's' Riesling, Rheinhessen, Germany	55
2016 Tai Nui Sauvignon Blanc, Marlborough, New Zealand	58
2016 Shaw & Smith Sauvignon Blanc, Adelaide Hills, SA	72
2014 Minet 'Vieilles Vignes' Pouilly-Fumé, Loire Valley, France (Sauvignon Blanc)	90
2015 Le Grand Noir 'Black Sheep' Viognier, Languedoc-Roussillon, France	58
2016 Howard Park 'Miamup' Chardonnay, Margaret River, WA	65
2014 Ten Minutes By Tractor 'Estate' Chardonnay, Mornington Peninsula, VIC	98

Rosé

2016 Spinifex Rosé, Barossa Valley, SA	65
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Red

2013 Avesta Pinot Noir/Shiraz, Yarra/Goulburn Valleys, VIC	50
2012 Nazaaray 'Estate' Pinot Noir, Mornington Peninsula, VIC	85
2013 Lost Child Pinot Noir, Yarra Valley, VIC	68
2015 Moondarra 'Studebaker' Pinot Noir, VIC	75
2013 Francois Labet Bourgogne Rouge, Burgundy, France	94
2015 Diamonds in the Dirt 'Old Vine' Grenache, Barossa Valley, SA	58
2015 Cantine Madaudo 'Barone di Bernaj' Nero d'Avola, Sicily, Italy	58
2015 Navarro Lopez 'Tierracalar' Tempranillo, Castilla, Spain	60
2015 Camelback Shiraz, Heathcote, VIC	58
2015 Head 'Red' Shiraz, Barossa Valley, SA	70
2011 Little Brampton 'Farside' Cabernet Sauvignon, Clare Valley, SA	45
2014 Howard Park 'Miamup' Cabernet Sauvignon, Margaret River, WA	68

Bottled Beer

Tiger (Lager), Singapore	9
Asahi 'Super Dry' (Lager), Japan	10.5
Sample Lager, Collingwood, VIC	11.5
Moon Dog 'Old Mate' Pale Ale, Abbotsford, VIC	12
Coopers 'Premium' Light, SA	7

House Spirits

Vodka - Wyborowa	10
Gin - Beefeater	
Scotch - Chivas Regal 12 Year Old	
Bourbon - Maker's Mark	
White Rum - Havana Club 3 Year Old	
Dark Rum - Havana Club Añejo Especial	
Tequila - El Jimador Reposado	

FREQUENTLY ASKED QUESTIONS & NEXT STEPS

FREQUENTLY ASKED QUESTIONS

1. *When does the minimum spend apply?*
The minimum spend applies when you have requested an exclusive area in our venue - this includes all food and beverage spend. The minimum spend will be charged even if you do not reach it. If for some reason your numbers drop and you don't feel you will reach the spend we can assist you prior to your event with the best ways to do so. i.e. Cocktails on arrival
2. *Is there a room hire fee?*
There is no room hire fee, this is included in the minimum spend requirement.
3. *Are we required to have a banquet?*
All groups 12 or more are required to order from our banquet / set menu.
4. *Can the banquet be tailored for dietary requirements?*
We cater for a wide range of dietary requirements. Vegetarians/Vegans receive a completely separate banquet at the same charge whereas allergies may only receive one dish depending on the severity. As long as we know in advance we can make sure this is organised for you.
5. *Do you provide AV equipment?*
We can provide a Screen / Projector / In-House Wireless Microphone / Speaker / Lectern which will be at a \$50 hireage fee per item including set up and installation.
6. *Do we have a list of suppliers used in the past?*
We can send out recommendations for suppliers regarding music/AV equipment/photographers/ guest speakers etc.
7. *What are our options for beverages?*
We can offer you a variety of beverage packages ranging from \$35 per person to \$80 per person. Alternatively you can run a bar tab and charge beverages on consumption.
8. *Can we personalise our own menus?*
We are more than happy to arrange personalised custom menus for all group bookings.

NEXT STEPS

If you are happy and wish to proceed, please find the booking process timeline:

Immediately:

- Organise a site visit with our Reservations Team or Restaurant Manager
- Make a tentative booking for the required date

A week later:

- Fill out booking form (located on the email received after your tentative booking) to secure the date and pay necessary deposit.
- Wedding Bookings: Organise availability for food/beverage tasting

Within the month:

Ask for more information on our preferred supplier list:

- Flowers - My Flowerhouse
T: 966 11 228 W: <http://myflowerhouse.com.au/>
- A/V & Entertainment - Concept Audio Visual
T: 0409 863 580 E: info@conceptaudiovisual.com.au
- Photo booth Hire - OMG Photo booths
T: 0421 248 952
W: <http://www.omgphotobooth.com.au/>
- Photography - Epic Photography
T: 0438 242 676 W: <http://epicphotography.com.au/>
- Cakes - Burch & Purchase
W: <http://burchandpurchase.com.au/>

One month prior:

- Lock in your Food and Beverage selections
- Pay 50% of minimum spend. This can be paid in one lump sum or instalments.

Two weeks prior:

- Lock in the following details:
 - Entertainment / AV equipment
 - Decorations
 - Cake
 - Suppliers list of names / contact details
 - Seating chart
 - Timings

One week prior:

- Have checklist / details signed and scanned back to your Events Manager
- Confirm any dietaries and final numbers

TERMS & CONDITIONS

Final Numbers

You are required to confirm final numbers no later than 1 week prior to your event. Your food and beverage will be calculated using the final numbers or the actual number of attendees, whichever the greater.

Deposits:

You are required to pay via credit card at the time of booking:

- \$1,000.00 within 48 hours of making the booking through the online booking confirmation form sent to you upon making a reservation
- The remainder of the agreed minimum spend to be paid 1 calendar month prior to your function.

Minimum Spend:

You are bound to a "Minimum Spend" requirement which will be negotiated upon booking. This minimum spend must be made up of Food and Beverage only. It does not include Books, Gift Vouchers or any other non-Food or Beverage item. You are obliged to meet your minimum spend during your function, providing your numbers remain at a serviceable level and our levels of Responsible Service of Alcohol are maintained. Service to your function remains at the discretion of the duty manager.

Menu:

- The entire party must participate in the Banquet or set menu or preselected canape listing which will need to be confirmed a fortnight prior to the event
- Children over 12 will be charged full banquet price and children 12 and under will be charged 50%.
- Dietary requirements are required in writing prior to your event at least 1 week prior to the booking date

BYO:

We do not allow BYO of any food or drink (except for religious food or very specific dietary requirements). Unless pre-approved with the Events Manager or Venue General Manager.

Cleaning Charge:

We reserve the right to charge a \$150.00 cleaning charge for any function that uses any confetti, glitter or similar.

Wilful Damage:

We reserve the right to pass on any costs to you incurred by (but not limited to):

- Decorations that remove paint or varnish from walls and/or fixtures, including Blu-Tack
- Any damage that can be considered over and above fair wear and tear
- Scratched or broken furniture
- Disappearance of any item or fixture from the restaurant that can be deemed to have occurred by a member of your party.

Service Charge

For private/semi-private areas or groups of 20 or more, an 8% Discretionary Service Charge will be on the total bill. This is not included in the minimum spend and it is at your discretion. It is your responsibility to communicate with your waiter if you wish to opt out.

Constant Video Surveillance:

Please note that whilst on the premises of Red Spice QV or Meat Fish Wine, you and any of your party may be subject to video surveillance for the security of our patrons and staff. Access to this information is limited to the General Manager and the owner only and any law enforcement officer.

Security: QV Security:

This is a legal requirement for groups over 150 guests. Pricing is as follows:

- Monday to Friday - 06:00 - 18:00 - \$32.50 per hour, Minimum 4 hrs \$130.00 per guard (excluding GST)
- Monday to Friday - 18:00 - 06:00 - \$34.50 per hour, Minimum 4 hrs \$138.00 per guard (excluding GST)

Number of guards required - for every 100 guests = 2 guards + 1 guard for every extra 100 guests, so for 300 guests you'll need 3 guards.

Pricing:

Pricing is locked in for a maximum 6 months from booking date. For functions booked more than 6 months in advance, please check with your Events Manager as to the pricing updates.

Terms of payment:

- We accept EFTPOS and all credit cards. Each payment made by debit or credit card will attract a 1.65% surcharge.
- We can only accept a maximum of three separate payments per bill. We do not accept individual billing.
- Accounts, personal and company cheques will only be accepted if prior written notice has been approved by Red Spice QV or Meat Fish Wine.
- Full payment, minus any deposit paid will be due on the day

Please note that for all Public Holidays, a 10% surcharge will be added to your bill

Cancellation and deposit refunds:

The following applies to all deposit receipts should you cancel your booking:

- 60 days or more – a full refund will be given.
- between 30 and 60 days- The deposit amount will be retained but can be transferred for a future event at either venue and used within 6 months.
- between 8 and 29 days - The deposit will be forfeited.
- less than 7 days - Forfeit any deposits paid, and the balance of the Minimum Spend will be charged to your credit card.