

press*

food & wine

Private Events @ Press

Reservations at press* food & wine are taken on our first floor. This loft style space, is flooded with natural light. Plush booths and tables, exposed beams and raw brick set an inviting scene for an intimate get together or a feast for a crowd.

The food at press* is designed to suit shared dining. We feel this shared approach to eating enhances the sense of occasion that brings a large group of people together around one table.

The menu designed by our Chef Andrew Davies, represents our philosophy of bringing the best produce from our patch of the earth to the table.

Our menus change with the seasons. If you have something specific in mind, or would like to include your favorite dish we're happy to discuss a menu with you. Dietary requirements are always taken into consideration when planning your event.

Minimum spends

We tailor packages to suit individual requirements. Our minimum spends are based on replacement of general a la carte trade. We do not charge a venue hire as we believe this is money better spent on goods and services. Instead, we charge a 10% gratuity to all private events. This covers the cost of labour for bump in and bump out of individual events, menu creation, event coordinator consultation and exceptional standards of service from all staff in the venue.

Lunch (January - October)

Mon to Fri - \$5,500 + 10% gratuity

Sat - \$6,500 + 10% gratuity

Lunch (November - December)

Mon to Fri - \$6,500 + 10% gratuity

Sat - \$7,500 + 10% gratuity

Dinner (January - October)

Mon to Thurs - \$7,500 + 10% gratuity

Fri to Sat - \$11,500 + 10% gratuity

Dinner (November - December)

Mon to Thurs - \$10,500 + 10% gratuity

Fri to Sat - \$12,500 + 10% gratuity

Please note: Press is open from Monday to Saturday. Should you require exclusive use of the venue on a Sunday, please speak with your Event Coordinator to discuss a tailored quotation.*

Exclusive Use Package Inclusions

Full menu created by our chefs
Event coordinator consultation
In-house music for duration of event
One hour bump in / out of event for decorations and audio visual
Staff to set up themeing (ie place cards, bonbonnieres)
Menus for tables printed by Press*

<p>4 course menu @ \$68pp</p> <p>Starters Bread, butter Citrus-cured salmon, wasabi, ponzu, coriander Beef carpaccio, cress, lemon, parmesan Mum's dutch veal croquettes, dijon</p> <p>Small Rodriguez bros. Morcilla, wombok remoulade Wood-grilled squid, chilli dressing</p> <p>Large Roast pork belly, cauliflower cream, caramelised apple Hereford pepper rump, chimmichurri Leaf salad Crispy potatoes</p> <p>Dessert Painperdu, chantilly, salted caramel Nougat glace, seasonal fruit</p>	<p>4 course premium menu @ \$78pp</p> <p>Starters Bread, butter Citrus-cured salmon, wasabi, ponzu, coriander Beef carpaccio, cress, lemon, parmesan Mum's dutch veal croquettes, dijon</p> <p>Small Rodriguez bros. Morcilla, wombok remoulade Wood-grilled squid, chilli dressing</p> <p>Large (premium protein inclusion) Duck breast, confit duck leg, braised cabbage, dauphine potato Hereford pepper sirloin, chimmichurri Leaf salad Crispy potatoes</p> <p>Dessert Painperdu, chantilly, salted caramel Nougat glace, seasonal fruit</p>
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5 course menu @ \$88pp

Starters

Bread, butter
Citrus-cured salmon, wasabi, ponzu,
coriander
Beef carpaccio, cress, lemon, parmesan
Mum's dutch veal croquettes, dijon

Small

Rodriguez bros. Morcilla, wombok
remoulade
Wood-grilled squid, chilli dressing

Large

Roast pork belly, cauliflower cream,
caramelised apple
Hereford pepper rump, chimmichurri
Leaf salad
Crispy potatoes

Cheese

Selection of cheese, lavosh and
condiments

Dessert

Painperdu, chantilly, salted caramel
Nougat glace, seasonal fruit

**6 course menu @ \$98pp (exclusive use
only)**

Canapés

Chefs selection of 3 canapés to be
served upon arrival (standing)

Starters

Bread, butter

Citrus-cured salmon, wasabi, ponzu,
coriander
Beef carpaccio, cress, lemon, parmesan
Mum's dutch veal croquettes, dijon

Small

Rodriguez bros. Morcilla, wombok
remoulade
Wood-grilled squid, chilli dressing

Large

Roast pork belly, cauliflower cream,
caramelised apple
Hereford pepper rump, chimmichurri
Leaf salad
Crispy potatoes

Cheese

Selection of cheese, lavosh and
condiments

Dessert

Painperdu, chantilly, salted caramel
Nougat glace, seasonal fruit

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Canapé Packages

Two hour - Includes three cold, three hot canapés, one substantial - \$55pp

Three hour - Includes three cold canapés, three hot canapés, two substantial, two sweet - \$75pp

Cold Canapés

Banderilla of salmon, salted cucumber

Duck & mustard rillettes, toast

Chicken liver parfait

Seared beef & horseradish cream

Pristine oysters natural

Tuna pintxos, salted cucumber

Pork nose-to-tail terrine

Hot canapés

Salt & pepper eggplant, curried mayo

Veal croquettes, dijon mustard

Fried pig's ears, anise aioli

Mushroom pithivier

Duck crepes

Scallop wrapped in speck

Fried prawns, chipotle aioli

Morcilla & apple skewer

Italian sausage ballontine, smoked tomato sauce

Grilled annatto chicken skewer, chipotle aioli

Substantial

Roasted pork bun, kewpie

Smoked eel bun, horseradish

Five-spice fried squid, chilli dressing

Prawn bun, iceberg

Curried seafood chowder, crusty bread

Braised beef bourguignon, truffle mash

Eggplant and saffron ragu, polenta

Fish goujons, chunky tartare

Sweet canapés

Chocolate brownie, salted caramel

Lemon meringue tarts

Financier, creamed cheese

Chocolate macaron

Apple tarte tartin

Pistachio Canoli

Beverage packages

Standard package

3 hours (\$45), 4 hours (\$60), 5 hours (\$75)

42 Degrees South Méthode Traditionelle NV

Karrawatta Sauvignon Blanc 2015

Pikes Luccio Pinot Grigio 2016

The Hedonist Shiraz 2014

Incognito Pinot Noir 2014

Lobethal Bierhaus Pilsner

Castello Premium Lager

Soft drinks

Premium package

3 hours (\$60), 4 hours (\$75), 5 hours (\$90)

Deviation Road Loftia Méthode Traditionelle NV

Shaw & Smith M3 Chardonnay

Wines by KT Peglidis Riesling 2015

Karrawatta Dairy Block Shiraz 2015
Bondar Junto GSM 2016

Mismatch Session Ale

Trumer Pilsner

Soft drinks

Alternatively, we are happy to serve beverages on a consumption basis. A restricted beverage list will be supplied and selections are to be made no later than 14 days prior to event.