



# THE WINE ROOM

WINE BAR • RESTAURANT  
BALGOWLAH RSL



## Function Packages

### Email

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### Contact

Tel: (02) 99495477

### Balgowlah RSL

30–38 Ethel Street  
Seaforth  
NSW 2092



*Thank you for considering The Wine Room for your special occasion.*

Whether it's a gala dinner, birthday party, or social gathering, The Wine Room turns your special event into a memorable occasion.

Our function coordinators deliver attentive and knowledgeable service throughout every aspect of the event process. Our experienced team ensure every need and want is catered for. We pride ourselves on being able to tailor packages to suit individual needs and preferences.

We put together this package to guide you through all of The Wine Room offerings.

Should you require any further assistance, or would like to speak to one of our function team members, please contact the Functions Team at any time.

Phone: **02 9949 5477**

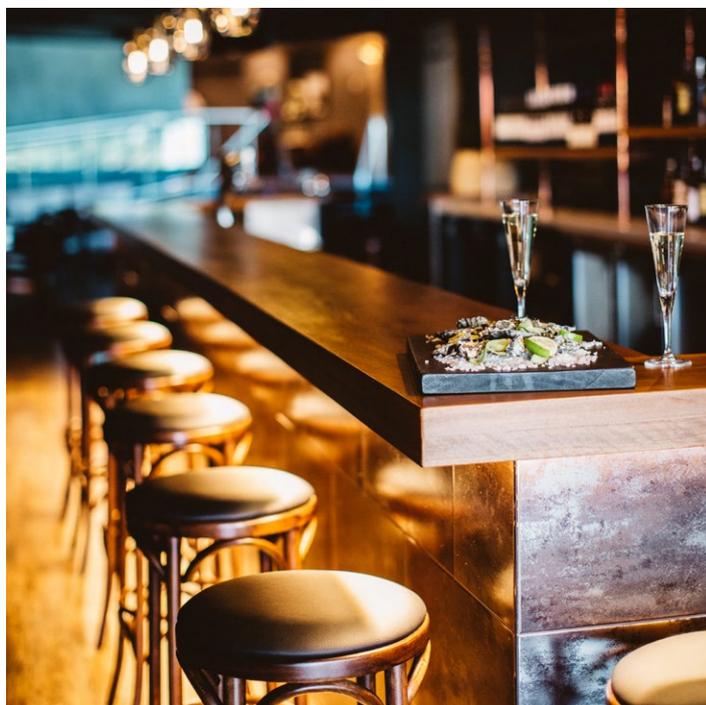
Email: **[functions@balgowlahrs.com.au](mailto:functions@balgowlahrs.com.au)**

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# THE WINE ROOM

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## The Wine Room Restaurant, Lounge and Bar

Balgowlah RSL's The Wine Room restaurant, lounge and bar is the new addition to the Club's range of bars and restaurants and has been tailored to the tastes of those who like the finer things in life. The style and atmosphere is a sophisticated blend of warm leather lounges and modern elegance.

The Wine Room also includes a delightfully furnished outdoor terrace that is ideal for those balmy summer evenings. The Wine Room is the perfect space to entertain and can cater for up to 80 for a private dinner and 120 for a cocktail party. You can choose between the restaurant, the lounge or the terrace or you can also book all three spaces for your event.

The exclusive bar is stocked with premium wines, French Champagnes, craft beers on tap, premium spirits and cocktails. Shane, our head chef, delivers exciting menu choices with top quality fresh modern cuisine. We can also offer advice on the perfect pairings of wine with your choice of dishes, and explain the nuances of our extensive range of varietals and vineyards. The Wine Room proudly boasts an extensive boutique wine list with wines from Australia, New Zealand and abroad.

## The Lounge

Warm and inviting, this exclusive space has a gas fire to create a cosy atmosphere. Sit back, relax, and enjoy a special glass of wine in a comfortable leather couch in front of the fire. This space is ideal for intimate gatherings of up to 50 guests cocktail style, or 30 guests for a sit-down lunch or dinner.

**Capacity: 30 seated, 50 cocktail**

## The Restaurant

Instantly welcoming, The Wine Room Restaurant offers a relaxing sanctuary in a cosy and contemporary atmosphere. Our chef creates everything in-house, producing innovative modern Australian cuisine. Committed to serving the finest local and seasonal produce, prepared in a stylish yet simple manner, his dishes will captivate your senses.

**Capacity: 65 seated, 90 cocktail**

## The Boardroom

The Boardroom is an ideal space for small meetings or confidential seminars. It can also be used for small planning sessions, corporate lunches, and presentations. Have you thought of using the Boardroom as a private dining event? It is the ideal space for a small party.

**Capacity: 12 seated**



# The Wine Room Packages

*These menus have been created with the degustation concept in mind.*



## Sharing Plates

**\$45.00 p.p.**

For those who enjoy trying a little of everything, our sharing plates are ideal.

On arrival, we serve bread and house-spiced roasted nuts with warm marinated Hunter Valley olives.

For entrée, you share:

- Grilled haloumi, preserved lemon, cherry tomatoes & mint (GF/V)
- Polenta fingers with gorgonzola dip (GF/V)
- Duck liver parfait, apple compote & crostini
- Steamed prawn, calamari and ginger dumplings with sesame & soy

For main meals, you share:

- Charred pumpkin, asparagus, white bean puree, walnuts and salsa verde (GF/V)
- Char grilled baby chicken, sweet corn, vegetable couscous & minted yoghurt
- Crisp skinned salmon, spinach mash, roasted field mushrooms & pickled scallops (GF)

As a side, we serve our fresh and crisp The Wine Room salad.



# The Wine Room Packages

*(Continued)*

## Sharing Plates

**\$60.00 p.p.**

On arrival, we serve bread and house spiced roasted nuts with warm marinated 'Hunter Valley' olives.

For entrée you share:

- Grilled haloumi, preserved lemon, cherry tomatoes & mint (GF/V)
- Fried zucchini flowers, goat's cheese, basil & tomato cardamom chutney
- Peppered beef, wild rocket, parmesan & green mustard dressing (GF)
- Sizzling prawns, tomato, garlic, chilli, toasted sourdough

For mains you share:

- Charred pumpkin, asparagus, white bean puree, walnuts & salsa verde (GF/V)
- Crisp skinned salmon, spinach mash, roasted field mushrooms & pickled scallops (GF)
- Scotch fillet, grilled mushrooms, baby cos salad & bearnaise sauce (GF)

As a side, we serve Wine Room salad & steak house fries with aioli.

**If you fancy a dessert, please let us know. We will be happy to prepare something special from our menu or a selection of perfect cheeses (prices separately).**

Please note that at least 24 hours' notice alongside a 10% deposit is required to prepare for large groups.

# Cocktail party



## The Wine Room is known for its great canapés & finger food packages

**\$35.00 p.p.**

You have the choice of 4 cold and 4 hot finger food items.  
All the food is made in house especially for your party.

### **Cold finger food** – Choose 4:

- Haloumi with tomato, preserved lemon and mint
- Corn fritters with red pepper relish and caramelised onions
- Rare beef , rocket & parmesan with green mustard dressing
- Poached chicken and herb finger sandwiches
- Peking duck pancakes with hoisin and shallots
- Fresh Sydney rock oysters
- Cured salmon and avocado on crostini
- Fresh prawns with lemon & chives
- Crab, apple and lychee salad

### **Warm finger food** – Choose 4:

- Asparagus with pancetta, parmesan and balsamic
- Mushroom and green pea arancini with herb mayonnaise
- Pork & fennel sausage rolls with tomato-chilli jam
- Homemade vegetarian spring rolls with chilli lime
- Baked spicy chicken wings with chipotle mayonnaise
- Steamed pork and coriander dumplings
- Potato and goat's cheese croquettes with lemon aioli
- Pizza slice with shaved prosciutto, parmesan and fig Vincotto
- Laksa marinated prawns with coconut & coriander dip





# Drinks

**You may choose to purchase your beverages on a 'Running Bar Tab' or 'Cash Bar'.**

## **Running Bar Tab**

You can tailor the beverage list to your preference and you can put a limit on the Tab.

## **Cash bar**

All guests purchase their own drinks from the bar.

**Please speak with our functions coordinator to provide all our beverage options.**



# Prices



The room hire includes the following:

- Exclusive use of The Wine Room lounge or restaurant between **11–4pm** or **6–12pm**
- Room set up with furniture arrangement of your choice
- Use of private bar
- AV available
- Enough bar and wait staff to care for your event.

## **Room hire fee for The Wine Room restaurant private function:**

Sunday	\$1,000
Monday and Tuesday	\$ 750
Wednesday, Thursday, Friday, Saturday	

The Wine Room restaurant is open for business on these days. To close the restaurant for a private function will require a \$3,000 minimum spend on food. The alcohol will be additional.

## **Room hire fee for The Wine Room lounge private function:**

Sunday	\$ 500
Monday and Tuesday	\$ 400
Wednesday, Thursday, Friday, Saturday	\$1,000



Please contact our Functions Team on

**02 9949 5477** or

**[functions@balgowlahrs.com.au](mailto:functions@balgowlahrs.com.au)**

for more information