

THE FIFTH

WINE BAR

FUNCTIONS





ABOUT US

The Fifth Wine Bar offers a unique and intimate space for private functions and events.

With a dedicated focus on sourcing from Victorian suppliers across our entire menu, we are able to provide an intimate and comfortable event space that celebrates local producers and creates a memorable experience for all.

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THE SPACE

The Fifth Wine Bar is a small and intimate venue allowing for the option of only one space to be hired for casual or formal events. The host and their guests will have exclusive and private access to the venue for the duration of the allotted function time.

The space is able to host a minimum of 20 and a maximum of 40 guests. Events will be staffed by the venues own staff.

Located on the main strip of Newport, there is minimal parking available, with a 2 minute walk to Newport train station.

Availability for hiring the venue falls between 12pm and 11pm Wednesday to Sunday. Time availability is subject to previously booked events, opening hours and licensing requirements.



PRICING

Wednesday – Thursday 4pm to 7pm

Min Spend \$1500

Wednesday – Thursday 6pm to 9pm

Minimum Spend \$2000

Friday – Saturday 3pm to 6pm

Min Spend \$2000

Friday – Saturday 6pm to 9pm

Minimum Spend \$3000

Sunday 3pm – 6pm

Minimum Spend \$2000

Times available Sat & Sun 12pm to

3pm on request

Deposit of 10% required on booking and payment in full on the day of your event.

If you require a shorter time frame for your function speak to us about potentially tailoring a package to suit your needs.

FOOD PACKAGES

Food Package One -

\$35 pp

Selection of 6 items

(3 small + 3 large)

Food Package Two -

\$45 pp

Selection of 8 items

(5 small + 3 large)

Small - Canapes

Stracciatella, pickled zucchini, hazelnut crumb (V)

Meredith goats cheese, beetroot and mandarin oil tartlets (V)

Bacon Scone, chicken & truffle pate, pickled vegetables

Rare roast beef, pate, hollandaise on Yorkshire puddings

Tuna tartare, cucumber, wasabi mayonnaise and black sesame

Pork rilletes & sweet baby figs on toast

Cucumber cups with Thai chicken and sweet chilli

Hummus, bush dukka, black garlic powder, pita (V, GF)

Blinis with smoked salmon & beetroot hummus

Larger - Hand Held Individual Serves

Pork & fennel meatballs, passata, parmesan, herbs

Thai beef noodle salad with prawn chips

Prawn sliders with slaw and marie rose sauce

Grazing board - cured meats, artisan cheeses, fresh and dried fruit,

quince paste (V options available)

Burrata bowl with tiny tomatoes, basil oil and toast (V)



BEVERAGE PACKAGES

Beverage Package One - \$45 pp for 3 hours

White Wines -

2022 BTW Pinot Grigio

2022 Ross Ritchie Riesling

Red Wines -

2021 Nomads Garden Pinot Murnier

2018 Granite Hills Shiraz

Sparkling & Prosecco -

NV Redbank Prosecco

NV Holly's Garden Uber Brut

Rose -

2021 Tarrawarra Pinot Noir Rose

Beers -

3 Tap Options - Carlton, Tallboy & Moose XPA & Lager

Cider - Arquiteka

Non Alcoholic -

NON 1 Wine Alternative - Salted Raspberry & Chamomile

Hop Nation Mind Ya Head XPA

Add cocktails (choice of two) - \$15 per pp

Add Standard Spirits - \$10 pp

Both packages include soft drinks and Long Rays Soda Water.



BEVERAGE PACKAGES

Beverage Package Two -

\$60 pp for 3 hours

White Wines -

- 2022 Glenbosch Pinot Gris
- 2021 Bannockburn Sauvignon Blanc
- 2022 Granite Hills Riesling

Red Wines -

- 2022 Mulline Nouveau Pinot Noir
- 2021 Fairbank Sangiovese
- 2021 Lethbridge Que Syrah Syrah (Shiraz)

Sparkling & Prosecco -

- NV Redbank Prosecco
- NV Chandon Brut

Rose -

- 2021 Triennes Rose

Beers -

- 3 Tap Options - Carlton, Tallboy & Moose XPA & Lager

Cider - Arquiteka

Non Alcoholic -

- NON 1 Wine Alternative - Salted Raspberry & Chamomile
- Hop Nation Mind Ya Head XPA

Add cocktails (choice of two) - \$15 per pp

Add Standard Spirits - \$10 pp

Both packages include soft drinks and Long Rays Soda Water.



Food & Drinks Menus —

All food and drinks menus are current and subject to change. We will be in contact if anything selected from the menus is unavailable. Please contact us about any dietary requirements, we will do our best to accommodate but cannot guarantee alterations.

Final food and beverage package choices are to be made at least 14 days before event.

Cancellation —

We understand that plans can change. Deposit will be returned in full if booking is cancelled at least 14 days prior to the event. If cancellation occurs later than this, the deposit will be forfeited.

Final Payment —

Final payment will be required on the day of the event, to be paid at the venue.

Number of guests —

We require confirmation of final numbers two weeks prior to your event. This will be the minimum number of guests to be charged for on the day, regardless of any no shows. We also understand that last minute changes happen, any changes to guest numbers must be made before 14 days before the event.

Guests of all ages are welcome to your event at The Fifth Wine Bar.

Identification will be requested for those under 25 years of age for alcoholic beverages.

Damages —

In the event of damages caused to the venue or amenities, for example; furniture breakages or cosmetic damages to venue, the client will be charged a damages fee assessed on the extent of damage caused and costs to repair or replace.

THE FIFTH

Please get in touch to discuss our packages further or
to arrange event booking.

We look forward to hosting your event at The Fifth.

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