



# CONGRESS



## Sample Canape Menu



## Food

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- Oysters with mignonette or yuzu dressing
  - Nori cracker, yellowtail, oyster emulsion
  - Bbq zucchini, fromage blanc
- 

- Chickpea wafer, sunflower tahini, radishes
  - Duck liver parfait, spelt brioche, kumquat
  - Kangaroo pastrami, cultured cream, sourdough cracker
- 

- Chicken/ duck heart yakatori
  - Bbq Clarence river prawns, horseradish aioli
  - Shitake skewer, black vinegar
- 

- Pigs head sanga
  - Poached prawn rolls
  - Sweet corn sanga
- 

- Braised lamb neck, beer grains, gremolata
  - Pine mushroom and truffle pecorino risotto
  - Ricotta malfatti
  - Marinated eggplant, aleppo pepper, crispy onion
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- Doughnuts and jam
  - Dutch spice cake, malt custard, berries
- 

**\$50pp (Select One Dish from Each Category)**



## Sample Feast Menu



## Food

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- Rye and whole-wheat sourdough, malt butter

### 1ST COURSE - Select 3

- Oysters, mignonette or yuzu dressing
  - Kingfish crudo, kiwiberries, buttermilk, witlof
  - Raw beef, mushroom, tomme, lovage
  - Crudites, pickles, pepita mole
  - Broccoli, eel tonnato, pickled onion
  - Pumpkin, garlic butter, quark
  - Kangaroo pastrami, cultured cream, fried onions
  - Pigs head sanga
- 

### 2ND COURSE - Select 2

- Rainbow trout, kohlrabi, sorrel
  - Gnocchi, mushroom ragout, pecorino
  - Lamb shoulder, beets, jus
  - Spatchcock, baby carrots, buckwheat
  - Wagyu beef rump cap, kale, bone marrow butter
- 
- Fried chat potatoes, cumin and rosemary salt
  - Leaves
- 

### 3RD COURSE - Select 1

- Lime semifreddo, passionfruit, brown butter shortbread
- Dutch spice cake, tamarind caramel, pecans, apple

### OPTIONAL 4TH COURSE +\$12pp

- Cheese
- 

**\$75pp**

## Sample Food & Beverage Package



## Food

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- Rye and whole-wheat sourdough, malt butter
  - Crudites, pickles, pepita mole
  - Kangaroo pastrami, cultured cream, fried onions
  - Kingfish crudo, kiwiberries, buttermilk, witlof
- 

- Rainbow trout, kohlrabi, sorrel
  - Lamb shoulder, beets, jus
  - Fried chat potatoes, cumin and rosemary salt
  - Leaves
- 

- Dutch spice cake, tamarind caramel, pecans, apple
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## Beverage

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- Casabianca Prosecco, Veneto Italy
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- Range Life Garganega, King Valley
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- Range Life Rosso, King Valley
- 

**\$125pp (3hr Package)**

Sample Wine List

Sparkling			
NV	Hollys Garden Uber Blanc	Whitlands	67
NV	Laherte Freres Blanc de Blanc brut Nature	Epernay, France	155
2018	Yume Pet Nat	King Valley	70
White			
2017	Lethbridge Dr.Nadeson Riesling	Geelong	64
2017	Castro Martin RAW Albarino	Rias Baixas, Spain	76
2019	Punt Road Pinot Gris	Yarra Valley	48
2017	Unico Zelo River Sands Fiano	Riverland	70
2018	Christophe et Fils Chablis	Chablis, France	99
2017	Domaine de la Pepiere Muscadet Sur Lie	Loire, France	79
2017	Amato Vino Bianco	Riverland	55
2016	Elios Modus Grillo	Sicily, Italy	82
2017	Michael Hall Roussanne	Barossa Valley	74
2018	Good Intentions Relatively White Sauvignon Blanc	Mount Gambier	65
2016	In Dreams Chardonnay	Yarra Valley	49
2016	Valentin Morel Savaginin Sous Voile	Jura, France	127
In between			
2018	Denavolo Dinavolino	Emilia-Romagna, Italy	81
2016	Pheasant’s Tears Rkatsiteli	Kakheti, Georgia	91

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Sample Wine List (Continued)

Rose			
2017	AIX Rose	Provence, France	65
2018	Sutton Grange Fairbank Rose	Bendigo	55
Red			
2018	Les Vignerones de Saint-Pourcain La Ficelle	Loire Valley, France	56
2017	Craggy Range Pinot Noir	Martinborough, NZ	69
2017	Ochota Barrels Green Room Grenache	Adelaide Hills	76
2015	Rosi Schuster Rotburger	Burgenland, Austria	72
2017	Pietradolce Etna Rosso	Sicily, Italy	81
2017	Latta Headwaters Nebbiolo	Pyrenees	90
2015	Fiorini Chianti Superiore	Tuscany, Italy	56
2015	Craiglee Cabernet Sauvignon	Sunbury	74
2018	Noctourne Cabernets	Margaret River	76
2016	Ciu Ciu Rosso Piceno	Le Marche, Italy	55
2018	Yangarra Shiraz	Barossa Valley	57
Sweet			
2016	Thierre Germain Cep by Cep Coteaux du Layon, 750ml	Loire Valley, France	102
2016	La Stoppa Malvasia Frizzante, 750ml	Emilia Romagna, Italy	59



Congress



Mezzanine



# T's & C's - January - November 2021

## Mezzanine Capacity and Minimum Spend Requirements

Congress is available for breakfast meetings, lunch and dinner events 7 days per week.

We can accommodate up to 28 seated guests or 36 stand up in our mezzanine dining space.

For the exclusive use of our mezzanine level from Tuesday to Thursday, as well as Friday and Saturday lunch, the minimum spend is \$1,800. On Friday and Saturday evenings it is \$2,800. Please contact us for a quote if you are looking to host a breakfast, lunch, or a Sunday event.

The minimum spend can be spent across food and beverages to be consumed or purchased during the event.

The Congress mezzanine level can be reserved for non-exclusive use for groups of up to 20 guests (sit down only) without adhering to our minimum spends. A \$400 deposit will be required to secure reservations of 10 or more guests. Please keep in mind that there may be other tables booked on that level and you would be required to adhere to specific seating times.

Groups of 21 guests and above must book out the space exclusively and adhere to minimum spend requirements. Due to the layout of our mezzanine, groups of over 20 guests will be split over three tables.

## Confirmation of Bookings

Reservations will only be confirmed on receipt of a signed copy of the terms and conditions form and deposit. Deposits are 25% of the minimum spend.

The deposit specified is required to confirm your reservation. The deposit amount will be deducted from the total bill at the end of the event.

The deposit is fully refundable up to 14 days prior to the event. Cancellations with less than 14 days notice will forfeit the deposit. Cancellations with less than 72 hours notice will be charged the remaining 75% of the minimum spend specified for their event.

For large reservations with no minimum spend requirement, a \$400 deposit will be charged to your nominated card to secure the booking. If the booking is cancelled with less than 7 days notice this deposit will be forfeited.

Payment must be finalised by cash or credit card on the day, at the conclusion of the event or prior to the event taking place. Any payment made by bank cheque or EFT must be approved and settled prior to event date.

## Menu Selection

All guests attending your event must be catered for. Menu and beverage selections are required one week prior to your event. Should selections not be advised by this point our head chef will select a menu on your behalf. Congress reserves the right to substitute menu items of a similar quality, due to supplier shortages and seasonal change. The event organising will be informed in advance of any changes.

Special dietary requirements must be communicated to us one week prior to your event, and confirmation of final numbers must be advised 3 business days ahead of your reservation.

## Restaurant Rights

Congress will not be held responsible for the loss of or damage to property left on premise prior to, during, or after an event.

The client is required to inform all relevant persons involved in the organisation of the event, including colleagues or contractors of Congress' Terms and Conditions outlined herein.

All staff are trained in the Liquor Licencing Accredited Responsible Service of Alcohol (RSA) and by the way of law may refuse to serve alcohol to any person who they believe to be intoxicated. Any intoxicated person will be removed from the venue. In accordance with liquor licensing laws of Victoria, minors are only permitted on the premises in the direct company of their parent or legal guardian and may be asked to leave the venue at the discretion of management. At no time is a minor permitted to consume alcohol on the premises.

Drinks may be served up until 11pm, and guests are required to vacate the premises by 11:30pm due to licensing restrictions.

Organisers are financially responsible for any damage to the building, furniture or property during and immediately following the event, including any costs for repair or replacement at current market price. The organisers of the event are responsible for damage caused by their guests, outside contractors or agents prior to, during and after the event.

# T's & C's - December 2021

## Mezzanine Capacity and Minimum Spend Requirements

Congress is available for breakfast meetings, lunch and dinner events 7 days per week.

We can accommodate up to 28 seated guests or 36 stand up in our mezzanine dining space.

For the exclusive use of our mezzanine level from Tuesday to Thursday, as well as Friday and Saturday lunch throughout the month of December, the minimum spend is \$2,200. On Friday and Saturday evenings it is \$3600. Please contact us for a quote if you are looking to host a breakfast, lunch, or Sunday event.

The minimum spend can be spent across food and beverages to be consumed or purchased during the event.

The Congress mezzanine level can be reserved for non-exclusive use for groups of up to 20 guests (sit down only) without adhering to our minimum spends. A \$500 deposit will be required to secure reservations of 10 or more guests. Please keep in mind that there may be other tables booked on that level and you would be required to adhere to specific seating times.

Groups of 21 guests and above must book out the space exclusively and adhere to minimum spend requirements. Due to the layout of our mezzanine, groups of over 20 guests will be split over three tables.

## Confirmation of Bookings

Reservations will only be confirmed on receipt of a signed copy of the terms and conditions form and deposit. Deposits are 25% of the minimum spend.

The deposit specified is required to confirm your reservation. The deposit amount will be deducted from the total bill at the end of the event.

The deposit is fully refundable up to 28 days prior to the event. Cancellations with less than 7 days notice will be charged the remaining 75% of the minimum spend specified for their event.

For large reservations with no minimum spend requirement, a \$500 deposit will be charged to your nominated card to secure the booking. If the booking is cancelled with less than 14 days notice this deposit will be forfeited.

Payment must be finalised by cash or credit card on the day, at the conclusion of the event or prior to the event taking place. Any payment made by bank cheque or EFT must be approved and settled prior to event date.

## Menu Selection

All guests attending your event must be catered for. Menu and beverage selections are required two weeks prior to your event. Should selections not be advised by this point our head chef will select a menu on your behalf. Congress reserves the right to substitute menu items of a similar quality, due to supplier shortages and seasonal change. The event organising will be informed in advance of any changes.

Special dietary requirements must be communicated to us one week prior to your event, and confirmation of final numbers must be advised 3 business days ahead of your reservation.

## Restaurant Rights

Congress will not be held responsible for the loss of or damage to property left on premise prior to, during, or after an event.

The client is required to inform all relevant persons involved in the organisation of the event, including colleagues or contractors of Congress' Terms and Conditions outlined herein.

All staff are trained in the Liquor Licencing Accredited Responsible Service of Alcohol (RSA) and by the way of law may refuse to serve alcohol to any person who they believe to be intoxicated. Any intoxicated person will be removed from the venue. In accordance with liquor licensing laws of Victoria, minors are only permitted on the premises in the direct company of their parent or legal guardian and may be asked to leave the venue at the discretion of management. At no time is a minor permitted to consume alcohol on the premises.

Drinks may be served up until 11pm, and guests are required to vacate the premises by 11:30pm due to licensing restrictions.

Organisers are financially responsible for any damage to the building, furniture or property during and immediately following the event, including any costs for repair or replacement at current market price. The organisers of the event are responsible for damage caused by their guests, outside contractors or agents prior to, during and after the event.



# Confirmation Form

Date: / /

Date/time of reservation:

Number of guests:

Name of contact for the event:

Contact number:

Email address:

Deposit Amount:

I will be paying my deposit via: EFT / Credit / Bank Transfer / Cash

Name of cardholder:

Card Type: Visa / Mastercard

Card number:

Expiry date:

CCV:

If paying via bank transfer,  
please attach the remittance advice.

Business name: Congress Wine

BSB: 033607

Account Number: 006282

I, (print name):

have read, understand and agree to the terms and conditions (T's & C's) outlined below and consent to the amount stated being debited from my card.

I, (Signature):

## Confirmation of Bookings:

Reservations will only be confirmed on receipt of a signed copy of the Confirmation Form and receipt of deposit.

Deposits are 25% of the minimum spend.

The deposit specified is required to confirm your reservation.

The deposit amount will be deducted from the total bill at the end of the event.

The deposit is fully refundable up to 14 days prior to the event.

Cancellations with less than 7 days notice will be charged the remaining 75% of the minimum spend specified for their event.

Please confirm you final number of attendees 72 before your event as chef will start preparing your menu and you will be charged for this amount..

# Contact

## Open Times

Wednesady to Friday 5pm Until Late  
Saturday 12pm Until Late

Corner Peel & Wellington Streets,  
Collingwood 3066 Victoria

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