



# LEIGH STREET WINE ROOM

*EVENTS*



## **ABOUT US**

Leigh Street Wine Room is an Adelaide-located wine bar in the heart of the west-end CBD. A tall, narrow gallery with its iconic sweeping arched ceiling, rich textures and mishmash of wine-art - all lending to a time-warp mashup of the intimate wine bars and lively drinking dens of Paris, Rome and New York...

A dedication to local produce, 400+ list of minimal intervention wines, personable staff, and incredibly elevated yet simple cooking all lend to telling a story of community, sustainability and a timeless feel-good experience. Leigh Street Wine Room is a bar where you may just end up sharing a wine with those who made it, and where chefs step out of the kitchen to share their menu with guests. Whether you're in for a three-course dining experience, or a bottle with a loved one, our hole-in-the-wall bar has a philosophy that is simple -

**GOOD FOOD. GOOD WINE. GOOD TIMES.**

## **SPACES**

### THE MEZZANINE

Our Mezzanine level provides an intimate dining experience that allows you to experience LSWR from a totally different perspective. Sit back and enjoy the company of friends while our attentive team members ensure you have full bellies, full glasses & a good time.

Capacity allows for a spacious group of 16 guests on 1 table, up to a cosy 20 guests across 2 long tables.

**Sit-Down Capacity | 20 pax**

### THE RESTAURANT & BAR

Should you wish to book our lower Restaurant and Bar area, we are able to seat 32 guests across a mix of tables & bar seating.

**Cocktail Capacity | 50 pax**

**Sit-Down Capacity | 32 pax**

### WHOLE VENUE

Wanting a space all for yourself? Our beautifully designed wine bar can be booked out for your exclusive use & enjoyment.

We are able to welcome 70 guests over both our Mezzanine & lower Restaurant levels.

**Cocktail Capacity | 70 pax**

*Please contact our events manager for minimum spends.*





## **FOOD**

Executive Chef Peter Orr has travelled the world, spending time cooking at some of the best natural wine restaurants in London and Paris before settling back into his hometown of Adelaide to bring everything we love about Europe to the people of Adelaide. Working with the best butchers, fishermen and farmers SA has to offer, Peter and his team have crafted a menu full of fresh takes on wine-bar classics and original dishes designed to compliment our organic, minimal-intervention wine list.

### **Chefs Selection Menu \$80 Per Person**

A 5-course shared seasonal selection of our best dishes

#### **Sample Menu:**

Signature Foccacia  
Seasonal Amuse-Bouche  
Fish Course  
Pasta & Vegetables  
Mains with Seasonal Side  
Dessert



*While we are able to cater to most dietary requirements, please speak directly with our events manager about your best dining options.*

## **DRINKS**

In regards to the liquid gold, we do offer a broad selection of non-alcohol beverages and cocktails, as well as our extensive wine selection which is home to 400+ minimal intervention wines sourced both locally and internationally.

Here at Leigh Street we offer bar tabs, custom menus and wine pairings.

Our wine pairings start from \$80 per person and include 6 unique wines selected by our inhouse sommelier.





## **T'S & C'S**

### **BOOKING CONFIRMATION & DEPOSIT**

To confirm your booking, a deposit must be paid within 7 days of the original booking date. Tentative bookings will be held for 48 hours only. Tentative bookings not confirmed within 48 hours will automatically be available to other clients. The payment of the deposit implies consent with all of the Terms & Conditions listed below. 20% of the total event cost is required at the time of booking. An invoice may be arranged to be paid within 7 days of the event concluding if agreed at the time of booking.

### **CANCELLATIONS**

All cancellations will result in the loss of the full amount of the deposit. If the booking is cancelled less than 48 hours before the event, the full amount of the minimum spend will be charged.

### **MINIMUM SPEND**

All events must adhere to the minimum spend requirements as agreed at the time of booking.

### **PEAK PERIODS**

November - December and EOFY Bookings during peak periods are subject to a 50% increase on the minimum spend.

### **BYO**

While we don't offer BYO, we do have an extensive wine list which can be customised to suit any occasion - just ask!

## RESPONSIBILITY

Organizers are liable for any damage or breakages sustained to Leigh Street Wine Room during the event by anyone attending. Leigh Street Wine Room will not accept any responsibility for the damage or loss of any left property before or after the event.

## RESPONSIBLE SERVICE

For the entire duration of the event, including before and afterwards Leigh Street Wine Room retains the right to refuse entry to anyone who is deemed to be intoxicated or does not fit our entry policy. We also retain the right to stop service and remove guests who are deemed to be intoxicated. During the last 30mins of all drinks packages, guests are only permitted to order 2 drinks per person.

## FOOD ORDERS

Food orders and dietary requirements must be provided to our events team at least one week before the event.

## CAKEAGE

While we don't offer cakeage we do have passionate pastry chefs in our kitchen who can create a cake for your event - just ask!

## SPLIT PAYMENTS

Please note we do not accept split payments for events and large group bookings for over 20 people.

## SERVICE FEE

Please note all our events incur an additional service fee of 10% of the total bill, this fee will be listed on the final invoice for your event.

