

MR. WINSTON

AT NICHE ON BRIDGE



ABOUT US

Niche is an ever-evolving modern Australian café, restaurant, bar and function space, which prides itself on knowing and delivering true hospitality and the finest quality. Family is at the core of the business, with Niche on Bridge owned and run by third-generation restaurateurs: cousins Daniel and Michelle. Unparalleled service expertise runs in their blood, with the family renowned for owning and running over 60 successful venues (both restaurants and retail destinations) over the years.

Established for over 12 years now we continue to offer a true hospitality experience to all our guest. Mr.Winston's offers an intimate and contemporary function space perfect for your next party, corporate gathering, long lunch or boutique event



COCKTAIL EVENT

THERE’S AN AIR OF EXCLUSIVITY: SILK CURTAINS FLANK THE FLOOR-TO-CEILING GLASS FRONTAGE, LUXE CARRARA MARBLE FEATURES HEAVILY, ALL TIED TOGETHER WITH INVITING UPHOLSTERED FURNISHINGS TO CREATE A WARM & PRIVATE SPACE.

FEATURES

ACCOMMODATING UP TO 100 GUEST

LICENSE: 1:00AM INSIDE, 11:00PM OUTSIDE

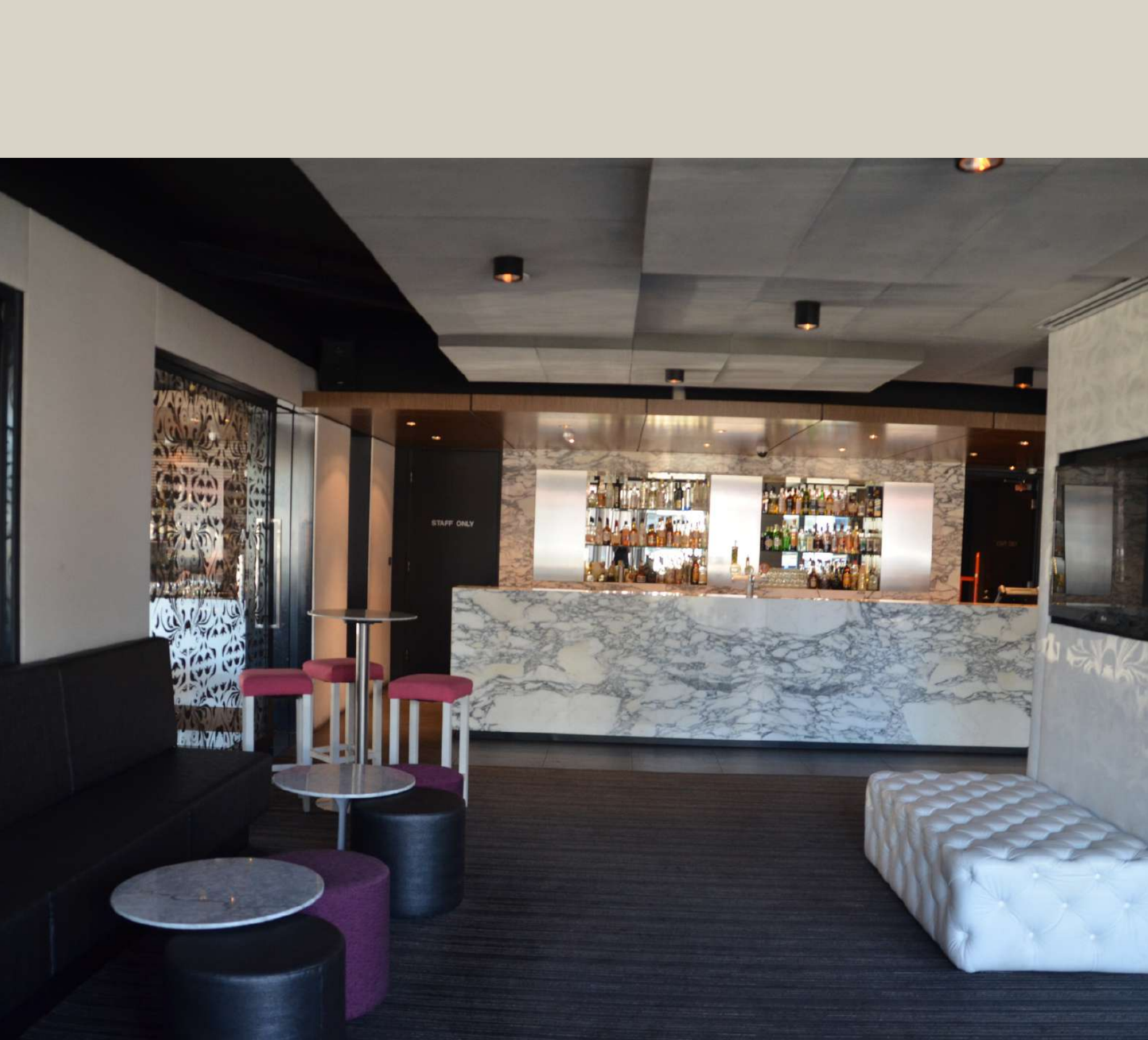
AV : 2 X 50" PLASMA SCREENS FOR PHOTO SLIDESHOW, WIRELESS MICROPHONE

IPOD/IPHONE DOCK, SPOTIFY PLAYLIST, DJ INPUT

BATHROOMS: BOTH MALE AND FEMALE

ENTRANCE: EXCLUSIVE VIA BRIDGE ROAD

ALFRESCO AREA: EXCLUSIVE AREA OUTSIDE FOR YOUR GUEST



CANAPE MENU

OUR TEAM HAS CREATED A SELECTION OF CANAPES WITH INSPIRATION FROM AROUND THE WORLD. WE PRIDE OURSELVES ON THE QUALITY AND PRESENTATION OF ALL OUR DISHES

COLD

MINI TARTLET

SMOKED SALMON, SMASHED CHILI PEA, DILL CREME FRAICHE
CONFIT TOMATO, WHIPPED GOATS CURD, BASIL
SAUTEED MUSHROOM, HERBS, WHIPPED GOATS CURD, TRUFFLE OIL

MINI BRIOCHE ROLL

CHICKEN, CHIVE, MAYONNAISE, COS LETTUCE
MORTADELLA, PROVOLONE CHEESE, MUSTARD MAYONNAISE, ROCKET
FALAFEL, CUCUMBER, TOMATO, HUMMUS, COS LETTUCE (V)

NIGIRI/SUSHI

FRESH SALMON ON SUSHI RICE (GF)
FRESH TUNA ON SUSHI RICE (GF)
JAPENESE EGG ROLL ON SUSHI RICE (V)(GF)

TERIYAKI CHICKEN SUSHI ROLL (GF)
FRESH SALMON SUSHI ROLL (GF)
CUCUMBER SUSHI ROLL (V)(GF)

ALL SERVED WITH SOY & WASABI

PREMIUM

ADD A PREMIUM COLD CANAPE TO YOUR MENU + \$4.00 PER PERSON

KING PRAWN ROLL

POACHED KING PRAWN, SALAD OF CELERY, SPANISH ONION AND CHIVES, ICEBERG LETTUCE, MAYONNAISE, TABASCO

SYDNEY ROCK OYSTERS

SIDE OF LEMON WEDGES, TABASCO, OUR HOUSE MADE COCKTAIL SAUCE



CANAPE MENU

HOT CANAPE

- MUSHROOM & GOAT CHEESE ARANCINI (V)
- PUMPKIN & AGED PARMESAN ARANCINI (V)
- PORK & BEEF SAUSAGE ROLLS, TOMATO RELISH
- SPINACH & RICOTTA ROLLS, TOMATO RELISH
- BEEF BURGUNDY PIES, TOMATO RELISH
- CHICKEN, LEEK PIES, TOMATO RELISH
- ROASTED CAULIFLOWER & CHEESE PIE (V)
- SPICED LAMB EMPANADAS WITH MINTED YOGURT
- LAMB SKEWERS WITH CHIMICHURRI, MINTED YOGURT (GF)
- CHICKEN SKEWERS HONEY SOY, WITH SATAY SAUCE (GF)
- HANOI VEGETABLE SPRING ROLL, WITH VIETNAMESE MINT, SRIRACHA CHILI SAUCE (V)

PIZZA

- MARGHERITA, TOMATO SUGO, BUFFALO MOZZARELLA, FRESH BASIL (V)
- PULLED BEEF, TOMATO SUGO, MOZZARELLA, SPANISH ONION, GREEN OLIVE, CAPSICUM, BASIL PESTO
- SOPRESSA SALAMI, TOMATO SUGO, CONFIT TOMATO, MOZZARELLA, FRESH BASIL
- VEGGIE ROAST PUMPKIN, CAPSICUM, TOMATO SUGO, MOZZARELLA, ROCKET, CHIPOTLE MAYO (V)

BRIOCHE SLIDER

- BEEF PATTIE, PICKLE, AMERICAN BURGER CHEESE, SPECIAL SAUCE
- KOREAN FRIED CHICKEN, KIMCHI SLAW, SPECIAL SAUCE
- ZUCCHINI FRITTER, TOMATO, LETTUCE, TOMATO RELISH, AIOLI (V)

SOFT SHELL TACO

- BANG BANG PRAWN TACO: CHERMOULA PRAWNS, AVOCADO SMASH, SALSA OF TOMATO, SPANISH ONION SALSA, CHAR-GRILLED CORN
- ROASTED CAULIFLOWER, AVOCADO SMASH, SALSA OF TOMATO, SPANISH ONION, CHAR GRILLED CORN, CHIPOTLE MAYO (V)



CANAPE MENU

SUBSTANTIAL

ADD A SUBSTANTIAL CANAPE TO YOUR MENU \$12.00EA

KING PRAWN SKEWER

MARINATED IN CHILI & GARLIC, PAN FRIED SERVED WITH A LIME AIOLI

RAVIOLI BABY SPINACH, PECORINO, RICOTTA, BURNT BUTTER SAUCE, ROASTED ALMOND FLAKES (V)

RAVIOLI OSSO BUCO, BRAISED IN RED WINE, ONION, CARROTS, TOMATOES, TOMATO SUGO SAUCE, FRESH PARMESAN CHEESE

SLOW BRAISED BEEF CHEEK, CREAMY MASH POTATO, RED WINE JUS

NASI GORENG

STIR FRIED CHICKEN, VEGETABLES, RICE COMBINED WITH CLASSIC NASI GORENG SAUCE TOPPED WITH A FRIED EGG, PRAWN CRACKERS

SEMOLINA DUSTED CALAMARI, SALAD OF GREEN PAWPAW, CARROT, RED CABBAGE, CUCUMBER, ROCKET, NAM JIM DRESSING, CHILI, LEMON

SPICED ROAST PUMPKIN, EGGPLANT, POMEGRANATE, BLACK RICE, QUINOA, ALMOND, CRISPY KALE, LEMON HERB DRESSING (V)(GF)

(GF) GLUTEN FREE (V) VEGETARIAN

PLEASE NOTE WE CAN CATER THE FOLLOWING DIETARY REQUIREMENTS

GLUTEN FREE - VEGAN - FRUSTOSE FREE - NUT FREE



CANAPE PRICING OPTIONS

6 FINGER FOOD ITEMS PER PERSON \$36.00

8 FINGER FOOD ITEMS PER PERSON \$48.00

10 FINGER FOOD SELECTIONS PER PERSON \$58.00

ADD PREMIUM OPTION FOR ADDITIONAL \$4.00 PER PERSON

ADD SUBSTANTIAL OPTION FOR ADDITIONAL \$15.00 PER PERSON

PLENTIFUL
OPTION #1
4 FINGER FOOD + 1 SUBSTANTIAL ITEMS \$39.00 PER PERSON

OPTION #2
4 FINGER FOOD + 2 SUBSTANTIAL ITEMS \$54.00 PER PERSON

OPTION #3
4 FINGER FOOD + 3 SUBSTANTIAL ITEMS \$69.00 PER PERSON

ALL PRICES ARE INCLUSIVE OF GST



GRAZING TABLE

PERFECT FOR LARGE GROUPS, A REAL STATEMENT PIECE SURE TO IMPRESS YOUR GUEST!

BEAUTIFUL COMBINATION OF CURED MEATS, AGED CHEDDAR, BRIE CHEESE, MARINATED OLIVES, CHERRY TOMATOES, CAPSICUM, GHERKINS, GRAPES, STRAWBERRIES, PASSIONFRUIT, GRAPEFRUIT, DATES, FIGS, HOUSE MADE DIPS & MIXED LAVOSH.

PRICING:

1 METER - 30-40 GUEST \$500

2 METER 60-80 GUEST \$700



BEVERAGE SELECTION

WE LIKE TO KEEP IT SIMPLE AND STRAIGHTFORWARD, WE RECOMMEND RUNNING A BAR TAP WHICH WILL BE CHARGED ON CONSUMPTION

BEVERAGE SELECTION

EXAMPLE SELECTION:

TAP BEER SELECTION

BOTTLE BEER: BOAGS LIGHT & CORONA

WINE: SPARKLING WHITE, SAUV BLANC & CAP SAUV (RED WINE)

BASIC SPIRITS: VODKA, GIN, RUM, WHISKEY

BEER ON TAP

POT 7 PINT 12

CBCO DRAUGHT

CBCO PALE ALE

BERTIE APPLE CIDER

BOTTLE BEER

PERONI 9

ASAHI 9

CORONA 8

CROWN LAGER 8

STONE & WOOD PACIFIC ALE 9

CASCADE LIGHT 8



BEVERAGE SELECTION

WINE

SPARKLING

- PIZZINI PROSECCO, KING VALLEY VIC **B 50**
- MONTEVECCHIO MOSCATO, HEATHCOTE VIC **B 40**
- PAUL LOUIS BLANC DE BLANC, LOIRE VALLEY FRANCE **B 55**
- CHAMPAGNE LAURENT PERRIER BRUT LP, TOURS-SUR-MARNE CHAMPAGNE **B 95**

WHITE

- HAMELIN BAY SAUVIGNON BLANC, MARGARET RIVER WA **B 40**
- SERESIN ESTATE SAUVIGNON BLANC, MARLBOROUGH NZ **B 52**
- ZONZO ESTATE CHARDONNAY, YARRA VALLEY **B 50**
- PARINGA ESTATE CHARDONNAY, MORNINGTON PENINSULA **B 60**
- MEDHURST CHARDONNAY, YARRA VALLEY **B 46**
- LEEUWIN ESTATE 'ART SERIES' RIESLING, MARGARET RIVER WA, **B 44**
- PIZZINI PINOT GRIGIO, KING VALLEY VIC **B 52**
- SONS OF EDEN FREYA RIESLING, BAROSSA VALLEY SA **B 48**
- MAHI PINOT GRIS, MARLBOROUGH NZ **B 45**
- KELLEREI KALTERN ' CLASSICO' PINOT GRIGIO, ALTO ADIGE ITALY **B 46**
- RIBEAU VILLE PINOT BLANC, ALSACE FRANCE **B 48**



BEVERAGE SELECTION

WINE

PINOT NOIR

- BELLVALLE ESTATE PINOT NOIR, GIPPSLAND VIC **B 52**
- PARINGA ESTATE 'PE' PINOT NOIR, MORNINGTON PENINSULA **B 55**
- CIRCE PINOT NOIR, MORNINGTON PENINSULA VIC **B 65**
- FELTON ROAD PINOT NOIR, CENTRAL OTAGO NZ **B 110**

SHIRAZ

- SMOKIN BARRELS 'WILD BILL' SHIRAZ, BAROSSA VALLEY **B 52**
- MITOLO 'JESTER' CABERNET SAUVIGNON, MCLAREN VALE SA **B 48**
- KENNEDY SHIRAZ, HEATHCOTE VIC **B 43**
- GEDDES 'SELDOM INN' SHIRAZ, MCLAREN SA **B 50**
- KATNOOL ESTATE SHIRAZ, COONAWARRA SA **B 78**

OTHER VARIETALS

- MEDHURST ROSÉ, YARRA VALLEY VIC, **B 52**
- MONTAUTO CILIEGIOLO SANGIOVESE, TOSCANA DOC **B 44**
- HIDDEN STORY CABERNET SAUVIGNON, KING VALLEY VIC **B 45**
- BONACCHI CHIANTI 'RISERVA' SANGIOVESE, TUSCANY ITALY **B 51**
- PIZZINI LA VOLPLE NEBBIOLO, KING VALLEY VIC **B 55**
- THREE DARK HORSES GRENACHE, MCLAREN VALE SA **B 48**
- TRUMPETER MALBEC, MENDOZA ARGENTINA **B 40**
- BODEGAS TRIDENTA, TEMPRANILLO, CASTILLA Y LEON SPAIN **B 46**
- ROUND TWO MERLOT, BAROSSA VALLEY SA **B 40**
- CASTELLI CABERNET MERLOT, GREAT SOUTHERN **B 40**
- MOSS WOOD 'AMY' CABERNET BLEND, MARGARET RIVER WA **B 65**



BEVERAGE SELECTION

COCKTAILS

APEROL SPRITZ• 16

LET'S MAKE IT AN ITALIAN SUMMER! REFRESHING MIX OF APEROL, PROSECCO AND SODA

LIME MARGARITA• 18

LET'S GET THE PARTY STARTED! FRESH LIME, TEQUILA, TRIPLE SEC SHAKEN OVER ICE
FINISHED WITH A LITTLE SALT!

STRAWBERRY CAIPIROSKA• 18

OUR FRUITY VERSION OF THE TRADITIONAL CAIPIROSKA INCLUDES STRAWBERRIES, FRESH
LIME & VODKA

ESPRESSO MARTINI• 18

FRESHLY GROUND COFFEE, KAHLUA, VODKA SHAKEN OVER ICE. PERFECT START OR END
TO YOUR DAY!

DARK 'N' STORMY• 16

DARK RUM MIXED WITH SPICY GINGER BEER POURED OVER ICE, SQUEEZE OF LIME

SPIRIT

ALL BASIC'S WITH MIXERS \$10.00 EA

GRAINSHAKER VODKA

GORDONS GIN

JOHNNIE WALKER RED SCOTCH WHISKY

JIM BEAM BOURBON



ADDITIONAL INFORMATION

DECORATIONS:

WE WORK CLOSELY WITH THE TEAM AT BURNT BUTTER CAKE & PARTY SHOP, LISA CREATES OUTSTANDING CAKES, DESSERTS & BALLOON DISPLAYS. WE HIGHLY RECOMMEND CHECKING OUT THEIR WEBSITE AND SOCIALS.

WEBSITE: BURNTBUTTERCAKES.COM.AU
INSTA; BURNTBUTTERCAKES
PH: 9429 9736
197 SWAN ST, RICHMOND

DEPOSIT & MIN SPEND REQUIREMENTS:

DEPOSIT:
WE WILL REQUIRE A \$500 DEPOSIT TO SECURE A BOOKING IF YOU WISH TO PROCEED.

CANCELLATION POLICY: IF YOU DECIDE TO CANCEL YOUR EVENT THE DEPOSIT IS NON-REFUNDABLE WITHIN 12 WEEKS FROM EVENT DATE.

MINIMUM SPEND: (OVERALL BETWEEN FOOD & BEVERAGE)
SUNDAY-THURSDAY \$2000 MIN SPEND
FRIDAY \$3000 MIN SPEND
SATURDAY \$4000 MIN SPEND



MR. WINSTON

AT NICHE ON BRIDGE

