

AUTERRA

WINE BAR

Functions & Events

2024/2025



Private Dining Room

Auterra's secret hideaway for intimate events...

Sit Down

Minimum Capacity | 8 pax

Maximum Capacity | 12 pax

Nestled around a stunning walnut table, our private room is a venue within a venue, featuring décor that reflects the rich hues of Champagne's wines, soils, and cellars.

Located on the second floor, just above Auterra's main dining area, this elegantly designed space is perfect for intimate celebrations and gatherings.

Weather permitting, start your event with drinks and canapés in our inviting courtyard, where a relaxed ambiance sets the perfect tone. Then, transition upstairs to our private dining room for a seated, share-style menu.

Minimum Spend | \$1,000



The Courtyard

...snacks and wine while the sun shines

Sit Down

Maximum Capacity | 30 pax

Standing Cocktail

Maximum Capacity | 50 pax

Ideal for warm, sunny days, our courtyard at the rear of Auterra provides the perfect setting for leisurely afternoons, sipping fine wines and enjoying our exceptional snacks.

Designed with the deep mahogany tones reminiscent of oak barrels, aged Burgundy, and the rich *terra rossa* soils of Coonawarra, this secluded space feels both open to nature and wonderfully private—ideal for intimate gatherings.

Events in our outdoor courtyard are at the mercy of Melbourne's unpredictable weather. Due to the intimate size of our venue, we may not be able to offer a sheltered area in case of rain.

Minimum Spend | \$1,500



Full Venue Hire

...for when you just need a whole wine bar

Sit Down

Maximum Capacity | Main Dining Room 42 pax

Maximum Capacity | The Courtyard 30 pax

Standing Cocktail

Maximum Capacity | 90 pax

For a truly exclusive experience, consider a full venue hire of our intimate wine bar. Perfect for private celebrations or corporate events, our cozy space offers a warm and inviting atmosphere, complete with a thoughtfully curated wine list and a selection of exquisite dishes designed to complement every pour.

Surrounded by elegant decor and a refined ambiance, your guests will enjoy a personalised and memorable event, tailored to your vision.

Whether it's a lively gathering or an elegant soirée, our venue becomes yours for the day—an ideal setting to create lasting memories.

Minimum Spends

Monday - Thursday | \$5,000

Friday - Sunday | \$7,000



Menus

Auterra's menus showcase our commitment to small-scale producers, fresh seasonal ingredients, and an ever-changing selection, ranging from signature snacks to bistro-inspired shared dishes. Our offerings are designed to evolve with the seasons, providing a range of options for your event.

Leave it to us - \$120pp

Aged Pork & Comte Croquette, Sauce Gribiche
Western Australian Marron Toast, Mushroom XO
Duck Liver Mousse, Buttermilk Crumpet, Mountain Pepper Honey

Albacore Tuna Crudo, Nashi Pear, Horseradish
Butternut Pumpkin & Native Thyme Agnolotti, Fermented Chilli

-- Choice of 2 --

Celeriac Pithivier, Saltbush, Onion & Stout Gravy
Jurassic Quail, 'Amaru's Famous Sourdough' Bread Sauce
Beef Cheek, Macadamia, Toasted Cereals

Three Bean Cassoulet
Organic Radicchio, Black Walnut

-- Served Individually --

Chocolate Tart, Roasted Vanilla Ice Cream

Additions -

Appellation Oysters, House Tabasco \$6.50ea
Housemade Charcuterie \$12pp
Artisanal Cheeses, Pinenut Cracker, Preserves \$14pp

Canapés - \$70pp

Menu available on request

Please note that all menus are subject to change.

Dietary requirements can be catered for with prior notification



Beverages

Auterra offers an extensive and diverse wine selection for your event. To ensure we have your preferred bottles available, please pre-select your wines ahead of time, as we maintain a minimal stock on the premises. We're happy to send our full wine list through on request.

If you need assistance with your choices, would like to explore some delightful surprises, or simply wish to alleviate the decision-making process, our beverage team is here to help. We're happy to create a bespoke selection tailored to any budget or style, ensuring a perfect match for your event.



Event Wine List

At Auterra we offer all beverages on consumption and ask you to pre-select from the list below.

Champagne & Sparkling

- NV Champagne De Saint-Gall | 'Le Tradition' Premier Cru, Côte des Blancs, France 190
- NV Champagne Fleury | Blanc de Noirs Courteron, Côte des Bar, France 210
- NV Dominique Portet | Sparkling Rosé Yarra Valley, VIC 105
- 22' Voyager Estate | Sparkling Chenin Blanc Margaret River, WA 75
- NV Mittnacht Freres | Crémant D'Alsace Extra Brut, Alsace, France 125

Crisp White

- 23' Koerner | 'Watervale' Riesling Clare Valley, SA 90
- 22' Malandes | Chardonnay Chablis, France 140
- 22' Samuel Billaud | 'Les Grands Terroirs' Chardonnay Chablis, France 195
- 21' Berthier | 'l'Instant' Sauvignon Blanc Vin de France, France 65

Textural White

- 21' Juniper | 'Three Fields' Chardonnay Margaret River, WA 75
- 22' Jeff Carrel | 'Morillon Blanc' Chardonnay Languedoc-Roussillon, France 90
- 21' Sentio | Aligoté King Valley, VIC 85
- 22' Unico Zelo | 'Slate Farm' Fiano Clare Valley, SA 65
- 20' Famille Cordier | 'Les Ménétrières' 1er Cru Chardonnay Pouilly Fuisse, France 340

Rosé & Orange/Skin Contact

- 23' CRFT | 'The Wild South Vineyard' Mencia Adelaide Hills, SA 75
- 23' Gavoty | 'Grand Classique' Cinsault, Grenache Cote de Provence, France 95
- 24' Dr. Edge | 'Ambrosia' Skin Contact Pinot Gris Tamar Valley, TAS 90
- 23' Nomads Garden | Skin Contact Pinot Blanc/Savagnin/Pinot Gris, King Valley, VIC 65

Light Body Red

- 21' Prophet's Rock | 'Rocky Point' Pinot Noir Central Otago, New Zealand 120
- 22' Turon | 'H Series' Pinot Noir Adelaide Hills, SA 85
- 22' Rougeot | 'Les Vercherres' Pinot Noir Bourgogne Passetoutgrains, France 180

Medium Body Red

- 22' Hochkirch | Syrah Henty, VIC 120
- 22' The Other Right | 'Unfurl' Shiraz McLaren Vale, SA 90
- 22' Castagna 'Adam's Rib' Nebbiolo Blend Beechworth, VIC 95

Full Body Red

- 22' JC's Own | 'Stratum' Shiraz Barossa Valley, SA 80
- 22' Trapadis | 'Les Garrigues' Grenache Blend Cairanne, France 110
- 19' Cascina Luisin | 'Asili' Nebbiolo Barbaresco, Italy 285



Terms & Conditions

BYO

Please contact us directly to confirm BYO terms and conditions.

Cakes

If you would like to bring an external cake to the event, a cakeage fee of \$10 per person will apply.

Cancellation

Cancellations must be submitted in writing. If the event is canceled within 7 days prior to the event date, the deposit will be forfeited.

For cancellations made more than 7 days before the event, the deposit will be refunded in full.

For events booked in The Courtyard, if a cancellation is made due to weather conditions within 48 hours of the event, the deposit will not be refunded. We will work with you to reschedule the event within 28 days, subject to availability.

Damages

Any damages to the venue or amenities (such as broken furniture or cosmetic damages) caused during the event will result in a damage fee. The fee will be determined based on the extent of the damage and the costs to repair or replace the damaged items.

Deposit

A 20% deposit, calculated off the minimum spend requirements is required within 7 days of placing a tentative reservation with us to secure and confirm the booking. If the event date is within 14 days when booking, the deposit is required within 48 hours. Payment can be made via bank transfer or credit card.

Final Confirmations

Final guest numbers must be confirmed one week before the event. This confirmed number will be the minimum number of guests charged on the day, regardless of any last-minute reductions.

Dietary requirements must also be confirmed one week prior to the event.

Final Payment

The final payment must be settled at the end of the event, either at the restaurant or by charging the card on file. If the minimum spend is not met, the remaining amount will be applied as a room hire fee.



Terms & Conditions Continued

Licensing

Auterra is licensed to operate until 11:00 PM. As our venue is located near residential areas, we kindly ask all guests to be considerate of our neighbors when leaving.

Menus

All food and beverage menus are subject to change. In the event that an item is unavailable, we will notify you and provide a similar alternative. All beverage selections must be confirmed prior to the event to ensure sufficient stock and availability. Final food and beverage choices must be confirmed at least one week prior to the event date.

Minimum Spends

If the minimum spend for an event is not reached, the difference will be applied as a room hire fee.

Pricing

All prices outlined and/or quoted for food and beverage include GST and are based on current values.

Service Charge and Surcharges

A 10% service charge will be added to the final bill for all events.

All credit card transactions will incur a merchant fee ranging from 1.5% to 2.7%, including tap-and-pay transactions.

A 10% surcharge applies to all Sunday events.

A 15% surcharge applies to all events held on public holidays.

Time Frame

Lunch Events: All spaces are available from 12:00 PM to 4:00 PM.

Dinner Events: The private dining room and full venue are available from 6:00 PM to 11:00 PM. The courtyard has a cut-off time of 8:00 PM.

