

# LIPT

YOUR  
NEIGHBOURHOOD  
WINE BAR

MON, WED & THU 4:00PM - LATE  
FRI & SAT 12:00 - LATE  
SUN 11:00 - LATE

@LIPT.BENTLEIGH



FUNCTION PACKAGES

# SPACES

We'd be delighted to host your next event, gathering or celebration here at LIPT. Whatever the occasion, we can tailor a function to suit your needs!

We accept function bookings for both seated and standing events, in our available spaces: the Middle Room, the Wine Garden (courtyard), as well as the full venue for larger functions.

To come and see the space and discuss your event, reach out to [wine@lipt.com.au](mailto:wine@lipt.com.au) and let's chat!

## MIDDLE ROOM

Standing: Max 35 (Semi-private)

Seated: Max 25 (Semi-private)

Applicable minimum spends:

- Fri-Sun Lunch: \$1,500
- Sun-Thur Evening: \$2,500
- Fri & Sat Evening: \$4,000

## COURTYARD

Standing only: Max 50 (Private)

Applicable minimum spends:

- Fri-Sun Lunch: \$2,000
- Sun-Thur Evening: \$3,500
- Fri & Sat Evening: \$5,000

## FULL VENUE

Standing, seated, or a mix of both:

Max 100 (Private)

Applicable minimum spends:

- Fri-Sun Lunch: \$5,000
- Sun-Thur Evening: \$9,000
- Fri & Sat Evening: \$15,000



# DINING PACKAGES

We like to keep things easy, fun and casual at LIPT, offering two dining packages to choose from for your event.

## PLATES & PIZZAS

Our signature 'feed me' option from our wood fired kitchen, perfectly catering for you and the crew!

(Available for seated or standing functions) \$59pp

**Mt Zero Olives** <sup>GF, DF, VG, V</sup>

**House Pickles** <sup>GF, DF, VG, V</sup>

**Arancini** <sup>V</sup>

Piquillo Pepper, Scamorza, Chives

**'Signature' Wood Fired Bread** <sup>DF</sup>

Extra virgin olive oil

**Red Pepper & Cashew Hummus** <sup>GF, DF, VG, V</sup>

**Choice of Wood Fired Pizzas for the group**

**Fries** <sup>V, DF</sup>

Rosemary Salt, Aioli

**Radicchio & Cos Lettuce** <sup>GF, DF, VG, V</sup>

Walnuts, House Dressing

## FEASTING MENU

If you're after a more substantial feed for a sit-down lunch or dinner occasion, we also offer a 5-course Feasting Menu.

(Available for seated functions only) \$79pp

**Mt Zero Olives** <sup>GF, DF, VG, V</sup>

**Appellation Oysters** <sup>GF, DF</sup>

Mignonette

**Arancini** <sup>V</sup>

Piquillo Pepper, Scamorza, Chives

**'Signature' Wood Fired Bread** <sup>DF</sup>

Extra virgin olive oil

**Red Pepper & Cashew Hummus** <sup>GF, DF, VG, V</sup>

**Charcuterie Selection** <sup>GF</sup>

House Pickles, Condiments

**Choice of Wood Fired Pizzas for the group**

**Pappardelle**

Slow Cooked Lamb Ragu, Pangrattato

**Fries** <sup>V, DF</sup>

Rosemary Salt, Aioli

**Charred Broccoli** <sup>GF, V</sup>

Whipped Ricotta, Pinenuts

**Tiramisu** <sup>V</sup>

Please note these are seasonal sample menus and can change to suit the produce available from our suppliers



# DINING PACKAGES



# BEVERAGE PACKAGES

We offer two set beverage selections for you and your guests to keep the good times flowing for the duration of your event..

We'll also happily curate an individualised selection (based on your tastes and preferences) from our rotating wine list, and from our lovely suppliers! (Pricing on application)

## CLASSIC SELECTION, \$45PP

### Beer

Peroni Red (330ml, packaged)

### Wines

NV Cloud St Sparkling Brut, Regional VIC

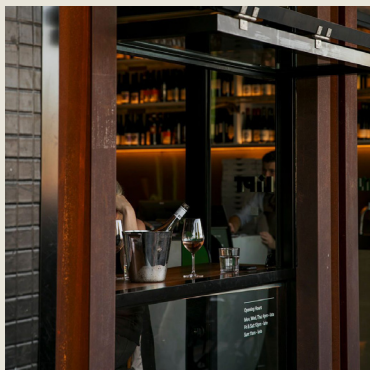
22 Aquilani Pinot Grigio, Friuli ITALY

22 Rêverie Rosé, Pays D'Oc FRANCE

22 Aquilani Sangiovese, Tuscany ITALY

### Non-Alc

Soft Drinks, Tea & Coffee



## PREMIUM SELECTION, \$65PP

### Beer

2 Brothers Tap beers (Pilsener lager & rotating seasonal brew)

### Wines

NV Storm Bay Sparkling Cuvée, Coal River TAS

23 Rieslingfreak 'No. 3' Riesling, Clare Valley SA

23 Snake & Herring 'Tough Love' Chardonnay, Margaret River WA

23 Shadowfax 'Minnow' Rosé, Geelong VIC

23 Rob Dolan Pinot Noir, Yarra Valley VIC

21 Head Red Shiraz, Barossa Valley SA

### Non-Alc

All menu-listed non-alcoholic options

Soft Drinks, Tea & Coffee

### Beverage Package add-ons & upgrades

Upgrade to Taittinger Champagne (+\$25pp)

Spritz on arrival (either our House Spritz or Aperol Spritz +\$12ea)

Cocktail on arrival (Margarita or Espresso Martini +\$18ea)

Please note, products listed in the above packages may be liable to change based on availability and stock levels from our suppliers, and our changing wine list - we'll keep you informed of what we've got on hand for your event!

# TERMS & POLICIES

## Functions Terms & Policies

- All function reservations (and associated packages) are for a duration of 3 hrs (not applicable to evening full venue bookouts).
- All functions must choose 1x dining package and 1x beverage package.
  - (Unless alternative catering arrangements are agreed upon prior)
- We do not charge deposits for functions, however we'll take credit card details for security of the booking.
  - (Please note, cancellations within 48 hours of event (or non attendance) will be charged at \$30pp)
- Please be aware that any change in numbers on the day will not result in a lowering of the prearranged package charges.
- We do not charge for cakeage.
- We do not enforce any additional charges for service, but encourage leaving a tip for the team if you've enjoyed your event with us.
- Functions booked on Public Holidays will incur a 15% surcharge.
- Decorations, customised table settings, balloons, florals etc are welcome, with prior notice given.
- Contact [wine@lipt.com.au](mailto:wine@lipt.com.au) with your enquiries, we look forward to hosting you at our little neighbourhood wine bar!