

# LIPT

**YOUR  
NEIGHBOURHOOD  
WINE BAR**

WED & THU 4PM – LATE  
FRIDAY 3PM – LATE  
SATURDAY 12PM – LATE  
SUNDAY 1PM – 8PM

**@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 & Sat Evening: \$4,500

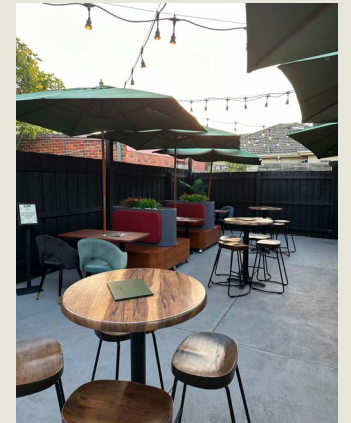
## COURTYARD

Standing only:

Max 50 (Private)

Applicable minimum spends:

- Fri & Sat Evening: \$4,500



## FULL VENUE

Standing, seated, or a mix of both:

Max 100 (Private)

Applicable minimum spends:

- Price on application



# DINING PACKAGES

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

## SEASONAL SET MENU

Our Signature 'Feed Me' option from our wood fired kitchen, perfectly catering for you and the crew!

(Available for seated or standing functions) \$49pp

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

**Arancini** <sup>v</sup>

Zucchini, Semi-dried Tomatoes, Black Olive Aioli

**Our 'Signature' Wood Fired Bread**

Extra Virgin Olive Oil

**Choice of Woodfired Pizzas for the group**

**Roquette Salad** <sup>v</sup>

Aged Balsamic, Grana Padano

Please note this is a seasonal menu and can change to suit the produce available from our suppliers.

## 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 Marinated Olives** <sup>GF, VG, V</sup>

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

Mignonette, Lemon

**Arancini** <sup>v</sup>

Zucchini, Semi-dried Tomatoes, Black Olive Aioli

**Our 'Signature' Wood Fired Bread**

Extra Virgin Olive Oil

**White Bean Dip** <sup>GF, VG, V</sup>

Smoked Almond, Piquillo Pepper

**Cured Meats**

Pickles

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

**Potato Gnocchi** <sup>v</sup>

Summer Squash, Broadbean Leaf Verde, Pecorino, Mornay Sauce

**Fries** <sup>v</sup>

Rosemary Salt, Aioli

**House Salad** <sup>v</sup>

Leaves, Pear, Walnuts, Mustard Dressing

**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 happily offer a free-flowing, 3 hour house beverage package for the duration of your event, to keep the good times going for you and your guests!

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.

## OUR HOUSE PACKAGE, \$49PP

### Beer

Tap Beers by 2 Brothers Brewery

### Wines

Allora Prosecco, King Valley VIC

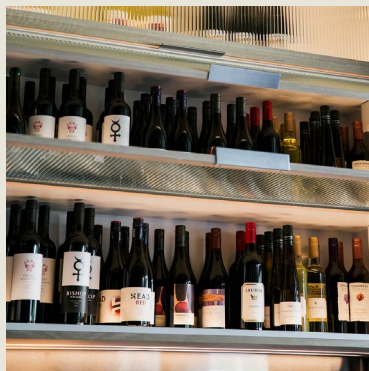
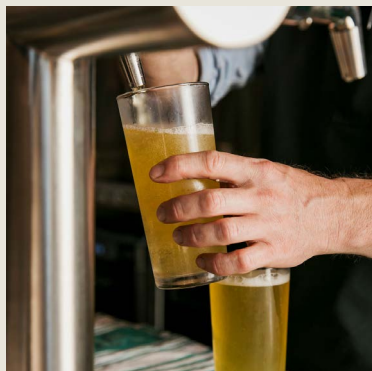
Aquilani Pinot Grigio, Friuli ITALY

Reverie Rose, Pays d'Oc FRANCE

Aquilani Sangiovese, Tuscany ITALY

### Non-Alc

Soft Drinks, Tea & Coffee



## BEVERAGE PACKAGE ADD-ONS & UPGRADES

### Upgrade to Taittinger Champagne (+\$25pp)

### Spritz on arrival (+\$12pp)

- Either our House Spritz
- or Limoncello Spritz
- or Aperol Spritz

### Cocktail on arrival (+\$18pp)

- Margarita
- or Espresso Martini



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 a dining package, starting at \$49pp  
(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 \$59pp)
- 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 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.
- We will happily waive our normal \$8pp Cakeage charge for all function bookings.
- 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!