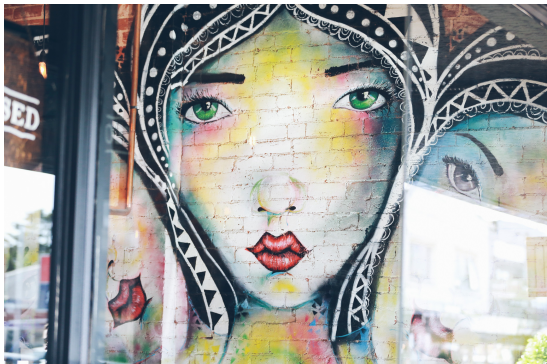


**THE BAKERS WIFE  
FUNCTION & EVENT KIT  
2024/25**



# INTRODUCTION

Located in Camberwell, The Bakers Wife is an impressive venue for your next event. Originally a mechanic's workshop, the converted warehouse evokes an edgy-industrial aesthetic and includes clever zoning areas to cater for small and large groups.

Adorably named after the owner's wife, the venue is filled with character. The original timber floorboards, polished concrete floors, exposed beams and bare brick walls provide the perfect blank canvas, complimented

by hanging Devil's Ivy and street-art pieces by Melbourne artist, Mimby Jones.

All menu items are made using only the best possible ingredients and thoughtfully presented.

Our private event bookings are planned with the utmost care to ensure every occasion is a memorable experience.



# THE VENUE

Our entire indoor and outdoor space is available for private events. We have a maximum standing capacity of 230 guests and a maximum sitting capacity of 150 guests. We can also close off access to certain areas to reduce overflow and create a more intimate setting.

## PARKING

The Bakers Wife is accessible via tram number 72 on Burke Road or via train at Gardiner station which is a 10-minute walk away. Off- street parking is also available.

## INQUIRIES

Should you have any further questions please contact our Events Manager via [EVENTS@THEBAKERSWIFE.COM.AU](mailto:EVENTS@THEBAKERSWIFE.COM.AU). We would love to have a chat and walk you through the venue to discuss your event options.

## MINIMUM SPEND

Monday - Wednesday \$6,000

Thursday - Sunday \$8,500

*\*We allow up to 4.5 hours for private events, which can be held between 5pm and 11pm any day of the week. Additional hours and/or a liquor licence extensions are outlined in our Terms & Conditions.*





# STANDING MENU

BASIC \$50 | 5 items per person (3 x tier one, 2x tier two) + \$9 per bowl food item (optional)

STANDARD \$60 | 7 items per person (4 x tier one, 3x tier two) + \$9 per bowl food item (optional)

PREMIUM \$80 | 10 items per person (6 x tier one, 3x tier two, 1x bowl food)

## TIER ONE

- \_Zucchini & feta fritters
- \_Goats curd caprese on croute
- \_Smoked salmon tartare blini
- \_Salmon ceviche, crisp tortilla, avocado mousse
- \_Prawn & avocado crostini
- \_Fresh oysters, cucumber granita
- \_Spanakopita cigar
- \_Marinated feta, caramelised onion & thyme mini quiche
- \_Sweet corn croquette, jalapeño aioli
- \_Mushroom arancini, truffled aioli

## TIER TWO

- \_Duck spring roll, nouc mam
- \_Spinach & ricotta ravioli, tomato sugo
- \_Barramundi fishcake, apple & celery
- \_BBQ chicken slider, slaw, brioche bun
- \_Angus beef burger, Monterey jack, brioche bun
- \_Popcorn chicken, siracha mayo
- \_Braised beef, 'Shepard pie'
- \_Lamb arrostacini, salsa verde
- \_Vegan soba noodle salad
- \_Beef sausage roll
- \_Halloumi skewer, honey

*\*items are seasonal and subject to change*

# BOWL FOOD

- \_Char grilled chicken salad, baby cos, caesar dressing
- \_Poached salmon salad, freekah, almonds, broccoli & preserved lemon
- \_Vegan soba noodle salad
- \_Braised lamb & pearl couscous
- \_Spinach & ricotta tortellini, tomato sugo & pecorino
- \_Super greens salad
- \_Mushroom risotto, truffle & pecorino
- \_Beer battered fish & chips, sauce tartare
- \_Loaded vegetarian nachos
- \_Pork teriyaki yakitori, sticky rice
- \_Beef meatballs, tomato sugo & orecchiette

*\*items are seasonal and subject to change*





# STANDING MENU CONT.

## DESSERT

- \_Lemon curd tartlets - \$6
- \_Nutella ganache tartlets - \$6
- \_The Bakers Wife famous donuts (jam, custard or nutella) - \$5
- \_Vintage cheddar & quince - \$6
- \_Chocolate hazelnut ice cream cones - \$6
- \_Cannoli (vanilla, ricotta or chocolate) - \$6
- \_Seasonal fruit - served on platter - \$7pp



*\*items are seasonal and subject to change*

# STANDING MENU CONT.

## ADDITIONAL ITEMS

### \_Antipasto platter

Deli meats, cheeses, chargrilled vegetables and relish

\$215

### \_Antipasto grazing table

Deli meats, cheeses, seasonal fruits, vegetables, bread, relish and foliage

\$550 per ssqm

### \_Bread & dip board

Selection of homemade bread & flat bread, dukkah, olive oil, dips and vinegar

\$185

### \_Fruit platter

Selection of seasonal fruits

\$150

### \_Bowl of chips

\$11

*\*items are seasonal and subject to change*





# SIT DOWN SHARED MENU

STANDARD \$65 | Selection of 3 entrée, 2 mains & 2 sides

PREMIUM \$85 | Selection of 3 entrée, 3 mains, 2 sides & 1 dessert

## ENTRÉE

### \_STANDARD

*Your selection of 3x tier 1 options*

### \_PREMIUM

*Your selection of 3x tier 1 options*

## SIDES

*\_Beer battered fries, aioli*

*\_Seasonal vegetables, chive butter*

*\_Raw cauliflower 'cous cous' salad*

*\_Assorted salad leaves, house vinaigrette*

*\_Asian cucumber salad*

*\_Persian style pilaf*

*\_Lemon & rosemary roasted potatoes*

## MAIN

*\_Middle Eastern BBQ chicken, tahini yoghurt*

*\_Slow roasted lamb shoulder, salsa verde*

*\_Sirloin roast, caramelised shallots & bordelaise sauce*

*\_Whole roasted salmon fillet, pea puree & pickled fennel*

*\_Fragrant sweet potato, chickpea & coconut yellow curry*

*\_Orecchiette pasta, charred broccoli, almond & mint pesto, chilli, lemon & goat's cheese (served warm)*



# SIT DOWN SHARED MENU CONT.

## DESSERTS

- \_Assorted lemon curd tartlets & chocolate ganache tartlets
- \_Brioche donuts, jam & clotted cream
- \_Coconut panna cotta, rhubarb, raspberries & meringue
- \_Fresh fruit platter
- \_Local cheese platter, dried fruits, nuts & house breads

## CREW MEALS

Please allow a budget of \$35; this includes a main course (chef's selection) and soft drink

KIDS MENU PACKAGE - 3 snacks & 1 dessert \$20

## SNACKS

- \_Chicken bites
- \_Fish bites
- \_Mini sausage roll
- \_Mini beef burger

## DESSERT

- \_Ice cream with sprinkles
- \_Donut







# TEENAGERS MENU

Our teenager menu is the perfect menu for Bat / Bar Mitzvah's!  
(minimum 30 teenagers)

## FOOD

\$35 (5 pieces)

- \_Homemade beef sausage rolls
- \_Mini beef burgers
- \_Mini chicken burgers
- \_Battered fish bites
- \_Popcorn chicken
- \_Chip cup
- \_Vegetarian spring roll
- \_Margherita pizza
- \_Penne pasta with napoli sauce



## DESSERT

\$5 (1 dessert)  
\$8 (2 desserts)

- \_Mini donuts
- \_Icecream + sprinkles
- \_Waffles & choc sauce



## DRINKS (unlimited)

\$12 per person (choose 3)  
\$15 per person (choose 3 + 1 punch)

coke, coke zero, diet coke, orange juice,  
apple juice, raspberry lemonade, lemonade,  
fanta, soda water, ginger ale

## PUNCH

\_Berry - mixed berries, ginger ale, pink  
lemonade, apple juice, mint

\_Orange - orange juice, soda, raspberry  
cordial, strawberries

\_Pineapple - pineapple, berries, sprite,  
orange, mint

# DRINK PACKAGES

## BASIC | \$48

5 drinks per person 1 beer, 1 sparkling, 1 red, 1 white to choose from

## STANDARD | \$50

5 drinks per person 2 beers, 1 sparkling, 2 red, 2 white to choose from

## PREMIUM | \$60

6 drinks per person 3 beers, 1 sparkling, 3 red, 3 white to choose from

*\*Drinks on consumption option is also available.*



# DRINKS MENU

## SPARKLING -

De Luca Prosecco, Italy 11 | 50

Grant Burge Petite Dry Bubbles, SA 10 | 45

## WHITE -

Mud House Core Sauvignon Blanc, NZ 12 | 49

Benchmark Pinot Grigio, SA 11 | 48

Petaluma Chardonnay, SA 13 | 51

## ROSÉ -

Cupio Rosé, SA 11 | 50

## RED -

Fishbone Merlot, Margaret River, WA 11 | 48

St Hallet Black Clay Shiraz, WA 13 | 50

Knappstein Cabernet Sauvignon, SA | 52

Mudhouse Pinot Noir, NZ 13 | 55

## BEER -

Corona Extra 9.5

Furphy Refreshing Ale 9.0

Asahi Super Dry 9.0

Peroni Nastro Azzurro 9.0

Little Creatures Pale Ale 10.5

## SPIRITS -

Absolut Vodka 12.0

Belvedere Vodka 14.0

Bombay Sapphire Gin 12.0

Hendricks Gin 14.0

Jim Beam Bourbon Whiskey 11.0

Johnnie Walker Black Label Whisky 12.0

The Balvenie 12yr Single Malt Scotch Whisky 16.0

Sailor Jerry Spiced Rum 11.0

*\*additional spirits available upon request*

# DRINKS MENU CONT.

## COCKTAILS -

\_Spiked Ice Tea \$14

Gin, Earl Grey Tea, lemon juice, sugar syrup

\_Summer Spritz \$14

Sauvignon Blanc, prosecco, limonata, berries, mint

\_Mimosa \$11

Prosecco, OJ

\_Vodka Punch \$10

Vodka, pink lemonade, ginger ale, cranberry juice, lemon, berries, mint

\_Espresso Martini \$21

Vodka, coffee liquor, espresso, sugar syrup

\_Mojito \$21

White rum, lime, sugar, mint, soda water

\_Whisky Old Fashion \$18

Rye Whisky, sugar, bitters & ice served with orange twist

\_Aperol Spritz \$16

Aperol, prosecco, soda

\_Negroni \$22

Gin, sweet vermouth, campari

\*additional cocktails available upon request

TEA & COFFEE - \$4.5

SOFT DRINKS - \$4.0

Coke/diet/zero

Lemonade/Solo

Fanta

Orange Juice/Apple Juice

SAN PELLEGRINO RANGE - \$4.5



# T&C'S

1. An initial deposit of \$1,500 is required to confirm your event date. This deposit will be credited toward your final bill. Deposits can be made by credit card or cash. The full deposit can be cancelled 30 days before your event, however if cancelled before a \$500 holding fee will apply.
2. Clients must submit payment in full of the estimated balance seven business days prior to the date of the event. If payment is not made seven days prior to the event date, The Bakers Wife reserves the right to cancel your event.
3. To ensure our best service, our Events Manager requires all event details including, but not limited to, food and beverage selections, special meal requirements and allergies, timeline and setup no less than seven business days prior to the event date.
4. Numbers of guests can increase up to two business days prior to event, however no decrease in numbers can be made seven days prior.
5. The space is available from 5pm – 11pm for 4.5-hour. An additional hour surcharge of \$300 per hour applies if the required start time is prior to designated time slot, or if the event goes beyond the 4.5-hour time allowance.
6. The Bakers Wife liquor license requires the bar to close at 11pm. Guests can request a liquor license extension for \$150 (not including additional hour surcharge).
7. The Bakers Wife has a minimum spend requirement of \$6,000 for Monday- Wednesday and \$8,500 for Thursday-Sunday for all private events. Minimum spends to be changed accordingly.



# T&C'S

8\_There is a 15% surcharge on all minimum spends for public holidays.

9\_The Bakers Wife reserves the right to refuse alcohol to anyone deemed intoxicated or disorderly.

10\_Should no confirmation be received seven business days prior to the event, The Bakers Wife will prepare and charge for the remaining amount quoted. The client will be charged for the confirmed number, or the actual attendance, whichever is greater.

11\_The Bakers Wife shall be the sole supplier of all food and beverage at all functions. A celebratory cake is the only exception and a cakeage fee of \$1.50 per person applies.

12\_Based on Victorian Health and Safety Guide- lines, any leftover food and beverage remains the property of The Bakers Wife and may not be removed.

13\_Access for set-up to private venues is limited to 60 minutes prior to the start of event. If additional set-up time is required, additional fees will apply. A 60-minute bump out time is allowed for, from the agreed event finish time.

14\_The client is responsible for the conduct of their guests and for the costs of any damages or missing items. A breakages deposit of \$500 will be required and will cover any costs for repairs or replacements that The Bakers Wife deems necessary during and immediately following the event.

15\_A \$150 cleaning fee applies to all events.

# T&C'S

16\_The Bakers Wife is not responsible for any damages to or theft of any articles or materials left at The Bakers Wife to, during, or following any event.

17\_Due to fire regulations, private event attendance shall not exceed licensed maximum capacities.

18\_All equipment and decorations must be removed and cleaned up at the end of the event unless previously organised with the Events Manager.

19\_Security is compulsory for all events, and can be supplied through The Bakers Wife at \$60 per hour per guard for a 4 hour minimum.

20\_Credit card must be provided at the time of confirming your event as all incidentals and ancillary services provided during the course of your event be charged at the conclusion of the event.

21\_In the event the venue cannot be made available to the client (you) on the booked date by reason of fire, damage or any other force major event, The Bakers Wife shall not be liable for any loss, damage or injury suffered by the client.

Deposit and prepayments paid for events will be refunded, an administration fee of \$300 per booking will be retained.

22\_All prices are GST exclusive unless otherwise stated on the quote.

# AGREEMENT

I \_\_\_\_\_  
agree to the above conditions of hire at The Bakers  
Wife, 414–418 Burke Rd, Camberwell VIC 3124.

Signed (client) \_\_\_\_\_

Date: \_\_\_\_/\_\_\_\_/\_\_\_\_

Event Date: \_\_\_\_/\_\_\_\_/\_\_\_\_

## CREDIT CARD AUTHORITY FORM

To complete your booking we require the credit card details to be completed below, regardless of your payment method. These details are held as a guarantee, and will only be processed as authorised by you.

Type of card: Visa / MasterCard (please circle)

Card number \_\_\_\_\_

Name on card \_\_\_\_\_

Expiry \_\_\_\_ / \_\_\_\_ CCV \_\_\_\_

## AUTHORISATION AND ACKNOWLEDGMENT

I authorise TBW Enterprise Pty Ltd, on behalf of The Bakers Wife to debit the following credit card as payment for incidentals on the day/evening of my event. I further acknowledge that all credit card payments incur a 1.5 % surcharge.

Signed \_\_\_\_\_ Date \_\_\_\_/\_\_\_\_/\_\_\_\_