



FUNCTION PACKAGES

These packages are specially designed to display “Time to Vino’s” style and value. All packages can be modified to suit your specific needs. All our products are seasonal especially our food selection.

We can cater for the following;

Casual Bar Area

*Casual Seating/Standing Event 20 or more people

Sit Down Dinner

**Function Bookings 20 and above

Exclusive Use

**Sit Down up to 70 people

**Standing Cocktail up to 120 people

Minimum spends do apply to exclusive events.

MINIMUM SPENDS

Sunday – Thursday \$2500 minimum spend

Friday – Saturday \$6000 minimum spend

* Food Menu needs to be selected.

** Food & Beverage needs to be selected.

Beverages

Our beverages are based on 2 hour packages
(additional hours add \$8 per head).

All packages include bottle beers (both import and domestic) and soft drinks.

STANDARD (\$32pp)

La Casa wines (Victoria)
Bianco, Rosso and Frizzante.

PREMIUM (\$40pp)

La Zona Prosecco (King Valley, VIC)
Babo Bianco(Sicily, Italy) Babo Rosso (Sicily, Italy).

BUILD YOUR OWN

Choose your own wines from TTV's winelist and ask for a customised quote.



Platters

\$50 per platter (serves approx. 6-8 people)

Time to Vino's platters is designed for relaxed service in a cocktail/canapé style function. The ease of these platters is that your guests can serve themselves as they please. The host also has a closer control on their budget and is not relying on guest numbers. Enquire with staff as to current platter options based upon our food menu.

- Croquettes
- Antipasto
- Selection Of Empanadas
- In House Made Chorizo Sausage Rolls
- Truffled Chicken Finger Sandwiches
- Toasties (assorted Toasted Sandwiches)
- Charcutrie Selection (terrine/pate/rillette/cured meats), Pickled Veg & Breads
- Cheese Selection, Fresh Fruit & Lavosh
- Dips with Crudities & Charred Breads

Sit Down Menus

All sit down dining packages come with breads

TTV Tasting Menu (casual degustation) \$40

Sample Menu

- Baked Mini Barossa Valley Camembert with Pickled Mushroom, Hazelnuts
- Duck & Snail Terrine with Barbera Fig Relish
- Chicken Liver Parfait & Celeriac Remoulade
- White Wine Cured Salmon, Roast Beets, Green Beans with Horseradish Dressing
- Crispy Cuttlefish with Smoked Paprika Salt, Saffron Aioli
- House Made Goat Sausage Hot Pot, Braised Red Cabbage & Borlotti Beans
- Warm Salad of Swiss Browns, Roast Pumpkin, Hazelnuts, Stracchino Cheese & Vincotto
- Passion Fruit Macaroon with White Chocolate Butter Cream



Sit Down Dining

All sit down dining packages come with bread and sides

CHOICE OF THREE PER COURSE

(Choice of three per category below)

2 Course (Entrée-Main or Main Dessert) \$65

3 Course (Entrée-Main-Dessert) \$75

Sit Down Dining “Sample” Menu

Entrée

- Roasted Beets Salad, Goat’s Curd, Hazelnuts & Vincotto
- White Wine Cured Salmon, Hen’s Egg, Asparagus, Tarragon Mayo
- Chicken Liver Parfait with Celeriac Remoulade & Sourdough
- Wagyu Beef Bresaola, Cherry Tomatoes & Horseradish Vinaigrette
- Duck & Cep Mushroom Terrine, Barbera Fig Relish
- Spanish Goat’s Cheese, Pistachio, Caper & Green Olive Dressing

Mains *(all mains served with potato gratin & seasonal greens)*

- Ocean Trout with Shaved Fennel & Black Olive Salad
- Fillet Steak with Wine Merchant Sauce
- Pumpkin & Ricotta Cannelloni, Tomato Sugo
- Roasted Lamb Rump, Spinach, Rosemary & Anchovy Vinaigrette
- Confit Barossa Chicken with Morel Mushroom Sauce
- In House Made Pork & Fennel Sausage, Red Wine Braised Red Cabbage

Desserts

- Caramel Parfait, Fresh Berries
- Blood Orange Semifreddo, Campari Grapefruit
- Honey Panna Cotta, Pistachio Praline & Raspberries
- Cheese Selection, Condiments & Lavosh

CANAPES

(\$30pp) – Choice of 4 canapés from list (approx 6 pieces per person)

(\$36pp) – Choice of 5 canapés from list (approx 8 pieces per person)

(\$44pp) – Choice of 7 canapés from list (approx 11 pieces per person)

(\$52pp) – Choice of 7 canapés from list (approx 14 pieces per person)

Something Cold

- Freshly Shucked Oysters
- Chicken Liver Parfait, Cassis Jelly en Croute
- Cured Salmon Éclairs, Horseradish Cream
- Gazpacho Shots – Chilled Spicy Tomato Soup
- Poached & Truffled Chicken Finger Sandwiches

Something Warm

- Spicy Chicken Empanadas
- Spinach & Mushroom Empanadas
- Roast Swiss Brown Mushroom stuffed with Ricotta & Truffle Oil
- Chickpea & Mint Fritters
- Cauliflower & Cep Mushroom Soup Shots
- Serrano Ham Croquettes
- Snail & Goats Cheese Cigars

Something Substantial

- In-house Made Chorizo Sausage Rolls
- Crispy Catalan Style Cuttlefish
- Wagyu Beef Mini Burgers, Red Wine Onions
- Flathead Goujons, Sauce Gribiche
- Soft Shell Crab Burger with Chilli Mayo
- In House Made Chorizo Sausage Rolls, Mojo Verde

Something Sweet

- TTV Mini Macaroons
- Chocolate & Cognac Truffles
- Mini Gelato Cones
- Late Harvest Riesling Cannoli
- Rum Balls