# ME-GAL



#### GROUP BOOKING FORM

First Name		Surname	
Telephone		Email	
Reservation date		Time	
Number of adults		Number of children	
Occasion			
Package price	Shared Feast \$99pp Shared Feast + Matching Wines \$168pp		
Cakeage	<ul> <li>Cake cut and served on individual plates \$3pp</li> <li>Cake cut and served on individual plates with cream and coulis \$6pp</li> </ul>		
Dietary Requirements			
Deposit details	Direct deposit Credit card (Please note, a 1.5% surcharge applies to all credit cards.)		
Name		Type of Card 🔲 Visa 🗋 Mastercard 🗋 Amex	
Card Number		Expiry	ccv
Signature			Date

#### Terms and Conditions:

A minimum spend of \$90 per guest applies to all group bookings. Group bookings require a 50% deposit and final payment is required 7 days prior to the booking date. All confirmed guests will be charged on the final bill. Beverages are not included in the price. Any additional food & beverage items will be charged on the day. A discretionary 10% service fee is applied to the final account. Applicable for group bookings of 10 guests and over. A 15% surcharge applies for public holidays. Confirmation of final numbers and dietary requirements are required 10 days prior to the reservation date. Within 10 days of your booking date, if numbers increase, we will try our best to accommodate your request. However, all reduction of numbers is NON-REFUNDABLE. Cancellations of group bookings within 2 weeks are NON-REFUNDABLE. The menu is subject to change due to seasonality of produce. We can cater for a range of dietary requirements, please contact us to discuss your options. As this is a shared space and we need to be mindful of others, no entertainment is allowed. Additional decorations ie. small centrepieces and maximum 1 balloon can be placed on the tables. No additional seating or tables will be offered for decoration or storage.Please note ME-GAL does not allow sparklers, glitter, confetti or bubbles at the venue. Table allocation is organized by the Restaurant Manager prior to service on the day of the reservation. Whilst we do our best to accommodate all guests seating request, please note this is not a guarantee upon your request. Large groups may be accommodate dacross multiple tables.

I hereby agree with the terms and condition stated above (please tick)

## SHARED FEAST

### \$99pp +\$69pp Matching Wines

A seasonal menu of our favourite dishes designed to be shared for four or more guests.

Sonoma Bakery mission sourdough, whipped wattle seed & ricotta butter *v*, *dfo* 

Heirloom tomatoes, stracciatella, lemon myrtle, amaranth, aleppo pepper *v, gf, nf* 

2023 Grosset 'Springvale' Riesling, Clare Valley, SA 100ml

Raw scallops, pomelo, radicchio, ponzu, karkalla *nf* 2023 Margan Albariño, Hunter Valley, NSW 100ml

Beetroot risotto, golden beets, wasabi, Meredith Dairy goats' cheese *Meredith, VIC - v, gf, vgo* 

Darling downs eye fillet, cauliflower, black garlic, beef fat, walnuts *Darling Downs, QLD - gf* 

Seasonal leaves salad, aged balsamic vg, gf

2021 Cullen Cabernet Sauvignon Merlot, Margaret River, WA 100ml

Chocolate Valrhona Dulcy Stones, apricot gelée, wattle seeds, matcha sponge  $\nu$ 

NV Chambers Tawny, Rutherglen, VIC 75ml





(v) vegetarian (vg) vegan (gf) gluten free (nf) nut free (df) dairy free(vgo) vegan option (nfo) nut free option (dfo) dairy free option available\*Menu subject to change

## LITTLE ONES

#### \$45pp

For dinner only.

Kids Fish and chips: Grilled catch of the day, chips, sour cream *nf, dfo* 

Kids chicken bite: Grilled chicken scallopini, seasonal vegetables, chat potato, tomato sauce *nf, df* 

> Kids Pasta: Zucchini and ricotta Ravioli, tomato fondu, parmesan *nf*

## SWEET ONES

Popcorn cheesecake meringue, white snow *gf*, *nf* 

Ice cream trio waffle cone



(v) vegetarian (vg) vegan (gf) gluten free (nf) nut free (df) dairy free
 (vgo) vegan option (nfo) nut free option (dfo) dairy free option available
 \*Menu subject to change