



Baix

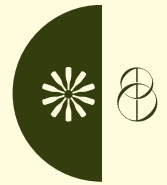
EVENT PACKAGES



81BAY

2026

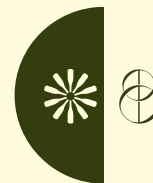
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BEVERAGE PACKAGES



A beverage package runs for the duration of your event and is free flowing and charged per person. Should you wish to include any spirits or cocktails, these are charged upon consumption.

PACKAGE ONE - CLASSIC

55pp / 3hrs | 65pp / 4hrs | 75pp / 5hrs

Reyes D Aragon Cava Brut Reserva, *Aragon Spain*

Express Winemakers Chardonnay, *Mount Barker WA*

Toma! Tinto Tempranillo/Grenache, *Navarra Spain*

PACKAGE TWO - PREMIUM

75pp / 3hrs | 85pp / 4hrs | 95pp / 5hrs

All beers are on offer

Babo Prosecco, *Friuli Italy*

Domaine Berthier L'Instant Sauvignon Blanc,
Loire Valley France

Baix Chardonnay by Ghost Rock, *Devonport TAS*

Turkey Flat Rosé, *Barossa Valley SA*

Baix Organic Pinot Noir by Ghost Rock, *Devonport TAS*

Greenock Creek Shiraz, *Barossa Valley SA*

PACKAGE THREE - SUPERIOR

90pp / 3hrs | 105pp / 4hrs | 120pp / 5hrs

Deviation Road Loftia Vintage Brut, *Adelaide Hills SA*

Shaw & Smith Sauvignon Blanc, *Adelaide Hills SA*

Giant Steps Chardonnay, *Yarra Valley VIC*

Saint Maison AIX Rose, *Provence France*

Moorooduc Estate Pinot Noir, *Mornington Peninsula VIC*

Ravensworth Sangiovese, *NSW*

Wonderground Shiraz, *Barossa Valley SA*

All packages include

Urban Alley Lager, Peroni Red, Prickly Moses Light, Soft drink & Juice, Sparkling Water

Champagne on arrival

40pp

Free flowing champagne for the first hour of your event.

Taittinger Brut Prestige, *Reims France*

Cocktails on Arrival

Spritz, Aperol / Campari / Limoncello 18

Negroni 25

Ruby Lemonade 23

Margarita 23

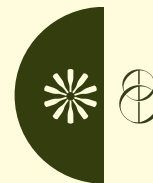
To Finish

Espresso Martini 23





WINE LIST



Beverages upon Consumption

Streamline your event planning by choosing beverages to complement your menu. Alternatively, our wine team would be delighted to assist you in crafting a selection.

Champagne / Sparkling Wine

NV Borgoluce 'Lampo' Prosecco DOC, <i>Veneto Italy</i>	70
'18 Gembrook Hill Blanc de Blancs, <i>Yarra Valley VIC</i>	120
NV Bellbonne 'Bis' Blanc de Blancs, <i>Tamar Valley Tasmania</i>	95
NV Ca' del Bosco Cuvee Prestige Franciacorta, <i>Lombardy Italy</i>	195
NV Taittinger Brut Prestige, <i>Reims France</i>	165
NV Billecart-Salmon Brut Reserve, <i>Ay France</i>	210
NV Ruinart Blanc de Blancs, <i>Reims France</i>	350
'19 Baix 'Inheritance' Sparkling Rose by Ghost Rock, <i>Devonport Tasmania</i>	90
NV Billecart-Salmon Brut Rose, <i>Ay France</i>	320

White

'24 Adelina 'Polish Hill River' Riesling, <i>Clare Valley SA</i>	75
'Dr. Loosen 'Wehlener Sonnenuhr Kabinett Riesling, <i>Mosel Germany</i>	105
'24 Provenance Pinot Gris, <i>Tarrington VIC</i>	68
'25 Shaw & Smith Sauvignon Blanc, <i>Adelaide Hills, SA</i>	80
'23 Domaine Sauveroy 'des Sables' Anjou Blanc, <i>Loire France</i>	145
'24 Feudo Montoni 'Timpa' Grillo, <i>Sicily Italy</i>	95
'23 Albamar Classic Albarino, <i>Rias Baixas Spain</i>	115
'24 Stonier Estate Chardonnay, <i>Mornington Peninsula VIC</i>	88
'25 Little Frances Chardonnay, <i>Beechworth VIC</i>	102
'24 Baix Chardonnay by Ghost Rock, <i>Devonport Tasmania</i>	90
'23 Samuel Billaud Chablis, <i>Chablis France</i>	198
Prosper Maufoux Bourgogne Blanc, <i>Burgundy France</i>	98

Rose

Small Wonder Rose, <i>Tamar Valley Tasmania</i>	70
Chateau Minuty 'Prestige' Rose, <i>Cotes de Provence France</i>	85

Red

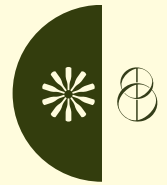
'24 Gembrook 'Village' Pinot Noir, <i>Yarra Valley VIC</i>	95
'25 William Downie 'Cathedral' Pinot Noir, <i>Mornington Peninsula VIC</i>	75
'24 Garagiste 'Balnarring' Pinot Noir, <i>Mornington Peninsula VIC</i>	125
'22 Valli Bannockburn Vineyard Pinot Noir, <i>Central Otago NZ</i>	215
'23 Baix Organic Pinot Noir by Ghost Rock, <i>Devonport Tasmania</i>	85
'23 Domaine Roger Belland Bourgogne Rouge, <i>Burgundy France</i>	150
'24 Domenica Gamay, <i>Beechworth VIC</i>	105
'23 Fletcher Langhe Nebbiolo DOC, <i>Piedmont Italy</i>	165
'23 Corzano e Paterno 'Terre di Corzano Chianti, <i>Tuscany Italy</i>	125
'23 Vinya Vella 'Old Bush Vine Grenache, <i>Barossa Valley SA</i>	115
'24 Jasper Hill Georgia's Paddock Shiraz, <i>Heathcote VIC</i>	225
'23 Pyrette Shiraz, <i>Heathcote VIC</i>	95
'21 Curtis Family Vineyard 'Ancestor' Shiraz, <i>McLaren Vale SA</i>	150
'20 Terre a Terre 'Crayeres Vineyard' Cabernet Franc, <i>Wrattobully SA</i>	85

Please note that beverages are charged upon consumption. Where an item is not available a suitable replacement will be substituted.

Full wine list available on request



FOOD PACKAGES



3 Course Shared Menu

95 per person

To Begin

Smoked Trout betel leaves, nahm jim, caviar

Steak Tartare, potato crisps, horseradish cream

Heirloom Zucchini, Stracciatella, A la grecque dressing

Other starters available on request

Main

Southern Ranges Porterhouse, salsa verde, celeriac remoulade, watercress

Roasted Snapper, romesco, Spanish vegetables, chorizo

Other mains are available on request

Hand Cut Spud Sisters Frites, malt vinegar and aioli

Salad leaves, lemon mustard vinaigrette, soft herbs

To Finish

'St John' Twice Baked Chocolate Cake, creme fraiche

Tarte du Jour

130 per person

Canapés

Housemade blini, Yarra Valley Caviar, creme fraiche, chives

Gougere, caramelised onion and comte

To Begin

Smoked Trout betel leaves, nahm jim, caviar

Steak Tartare, potato crisps, horseradish cream

Heirloom Zucchini, Stracciatella, A la grecque dressing

Felix's Prawn Toast, espelette aioli

Other starters available on request

Main

Southern Ranges Porterhouse, salsa verde, celeriac remoulade, watercress

Roasted Snapper, romesco, Spanish vegetables, chorizo

Other mains are available on request

Hand Cut Spud Sisters Frites, malt vinegar and aioli

Baix Caesar Salad

To Finish

'St John' Twice Baked Chocolate Cake, creme fraiche

Tarte du Jour

Additions

Sydney Rock Oysters, mignonette 1/2 doz 39 / 1 doz 78

Yarra Valley Caviar Smoked Atlantic 30g, 35
Served with housemade blini, creme fraiche, chives, bottarga

Baerii Siberian Reserve Caviar 30g 155
Served with housemade blini, creme fraiche, chives, bottarga

Grown Up Fairy Bread, chives, bottarga 22

Mid Pasta Course, from 20 pp
Squid Ink Linguine, spanner crab, lemon | Rotolo of Pumpkin, cavolo nero, mustard fruits | Housemade Gnocchi

Extra Main Course from 25pp

Cheese Platter - selection from Long Paddock, Castlemaine (serves 4-5) 50

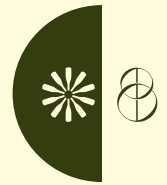
St Remio Tiramisu, chocolate, amaretto biscotti 18

Our menu is designed to share. All dishes will be served down the centre of the table.

We are dedicated to accommodating all dietary requirements.

All menus are seasonal and maybe subject to variation.

FOOD PACKAGES



Canape' Menu

Cold Canapés

Appellation oysters, traditional mignonette

Tomato and mozzarella bruschetta, basil

Bocconcini and melon Gilda, leek dust

Yarra Valley Salmon Caviar, potato blini, creme fraiche,
chives

Tartare of beef, potato crisps, horseradish

House made duck parfait, chutney, brioche

Taramasalata on house made flat bread

Smoked salmon on dark rye toasts, capers and dill cream

Ora king salmon rillettes on crostini

Hot Canapés

Goats curd and pea arancini, green olive

Snapper Croquettes, house made tartare

Smoked Cheddar Cheese Puffs, hot honey

Our Prawn Toast, espelette pepper and sesame

Warm baked gougeres, comte with garlic aioli

Polenta chips, herb sour cream

House made sausage rolls, ketchup

Cannoli filled with your choice;

lemon , chocolate , or ricotta and pistachio

1–2 Hour Canapé Event

4 pieces \$48 per person

6 pieces \$65 per person

2–4 Hour Canapé Event

6 Pieces \$70 per person

8 Pieces \$85 per person

Grazing Table

Minimum of 10 people

\$40 per person

Selection of cured meats, pickles and breads

Ora King Salmon, radish, horseradish cream

Mozzarella and heirloom tomato salad

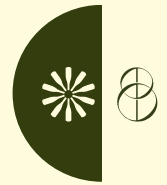
Crudites, Taramasalata

Cheese selection from Long Paddock, Castlemaine
traditional condiments

All menus are seasonal and maybe subject to variation.



TERMS & CONDITIONS



OPERATIONAL HOURS & MINIMUM SPEND

The Vasari Room

Available

Lunch: Thursday, Friday, Saturday 12pm- 4:30pm
Dinner: Monday - Saturday 5pm -11pm

Capacity

Seated: 20-22pax
Cocktail: Not Available

Minimum Spend*

Lunch: 1,500
Dinner: 2,000

**Peak periods will be subject to an increase in minimum spend.*

Baix Restaurant

Available

Lunch: Thursday, Friday, Saturday 12pm- 4:30pm
Dinner: Monday - Saturday 5pm -11pm

Capacity

Seated: 60pax
Cocktail: 80pax

Minimum Spend*

4,000

**Peak periods will be subject to an increase in minimum spend.*

TENTATIVE RESERVATIONS

Tentative bookings can be held for a period of 7 days, after which the booking will be released if the deposit has not been received.

DEPOSIT

A 50% deposit is required to confirm the booking unless otherwise specified by the Event Manager at 81 Bay/ Baix.

PRIVATE DINING FEE

An 8% service fee applies to all event bookings and is charged in addition to the total bill. Any additional gratuity is at your discretion.

OUR PREFERRED SUPPLIERS

Florist

The Road Stall theroadstall.com.au

Cakes

Hopetoun Tearooms hopetountearooms.com.au

Decorations

Party Affair partyaffair.com.au

CONFIRMATION & PAYMENT

For all catering, including beverage packages (if applicable), we require notification for the confirmed number of guests no later than 48 hours prior to the event. Once confirmed, this will be the minimum number catered and charged for. Any additional guests will be charged accordingly.

Payment must be finalised by credit card at the conclusion of the event.

We can split bills by a custom amount which must all be made at the same time at the conclusion of the event. We can not individually split items off a bill or take numerous payments throughout the evening.

RESTAURANT RIGHTS & RESPONSIBLE SERVICE OF ALCOHOL

81 Bay/ Baix accepts no responsibility or liability for any loss or damage to any property belonging to the client or the client's guests or that is brought in from an external supplier.

We reserve the right in our absolute discretion to exclude or remove any undesirable persons from the function or premises without liability.

Any intoxicated person will be removed from the venue in accordance with the liquor licensing laws of Victoria, minors (under 18) are only permitted on the premises in the direct company of a parent or legal guardian and must not consume alcohol.

We are licensed till 11pm, last drinks will be called at 10:30pm.

The client shall conduct the function in an orderly manner and in full compliance with the rules of the management and in accordance with all applicable laws.

It is the responsibility of the organiser to inform all guests attending that the event is exclusive to the reserved area.

CANCELLATION POLICY

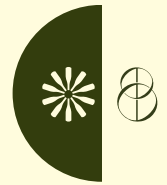
Outside 60 days Full Refund.

Within 60 to 30 days the paid deposit amount may be transferred for use to book another event. This credit must be used within 6 months of booking date.

Within 30 to 7 days Deposit is forfeited. No refund.

Within 7 days minimum spends for the room will be charged.

BOOKING FORM



CONTACT DETAILS

Date of Event: / /

Contact Name: _____

Phone Number: _____

Email: _____

EVENT DETAILS

Room: _____

Guest Numbers: _____

Arrival Time: _____

Occasion: _____

Menu Selection: _____

Dietary Requests: _____

PAYMENT DETAILS

Deposit Via
Credit Card _____

Name on Card _____

Card Number _____

Expiry / _____

CCV _____

SIGN HERE

Signature

By signing you accept the terms and conditions, including all deposit and cancellation policies.



Baix



81 BAY

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baix.com.au