

EVENTS AT CLOVER



We love being part of your celebrations. Those moments that matter, big or small. Birthdays, engagements, long lunches that turn into dinners, or just a beautiful excuse to gather with friends. Whatever you're planning, we'll help you make it feel effortless and thoughtful. Our menus and wine selections are flexible, generous, and tailored to suit the tone of your . Share your ideas with us, and together we'll create something memorable and full of warmth. And above all, we hope you'll find yourself in Clover.



FULL VENUE



MINIMUM SPEND	LUNCH	DINNER
Monday	5,000	10,000
Tuesday	5,000	10,000
Wednesday	5,000	12,000
Thursday	7,000	15,000
Friday	13,000	25,000
Saturday	13,000	25,000
Sunday	8,000	13,000

MAXIMUM CAPACITY	
Seated Inside	40
Seated Inside / Outside	78
Standing	80

Note: costs may apply for furniture removal



COURTYARD



MINIMUM SPEND	LUNCH	DINNER
Monday	2,500	4,000
Tuesday	2,500	4,000
Wednesday	2,500	4,000
Thursday	2,500	5,000
Friday	4,000	8,000
Saturday	6,000	8,000
Sunday	4,000	4,000

MAXIMUM CAPACITY	
Seated	38
Standing	40

Note: costs may apply for furniture removal



CHARLEY SNADDEN-WILSON'S COOKING IS
PRODUCE-LED, CRAFTED WITH CARE AND INTENT.

GREAT FOOD, GREAT WINE
& GREAT PEOPLE



SEATED MENU

89PP

SMOKED FISH TOAST

HONEY BREAD, SMOKED BUTTER

RAW FISH, ORANGE, CHILLI

SALUMI

FRESH CHEESE, BEETROOT, CRESS

HALF CHICKEN, BUTTERMILK, PEPPER

COS, GREEN GODDESS, FENNEL

–

SOFT OR SEMI HARD CHEESE,
SEASONAL PRESERVE, LAVOSH

OR

PANNACOTTA, COCONUT, PINEAPPLE

120PP

SMOKED FISH TOAST

HONEY BREAD, SMOKED BUTTER

RAW FISH, ORANGE, CHILLI

SALUMI

FRESH CHEESE, BEETROOT, CRESS

BLACK ANGUS SCOTCH, JUS GRAS,
BRAD'S MUSTARD

ROAST POTATO, SAVOURY BUTTER

COS, GREEN GODDESS, FENNEL

SOFT OR SEMI HARD CHEESE,
SEASONAL PRESERVE, LAVOSH

OR

PANNACOTTA, COCONUT, PINEAPPLE

AVAILABLE ADDITIONS

ROAST PRAWNS, BLACK PEPPER 15PP

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CHOCOLATE STOUT CAKE, 8PP
BUTTERSCOTCH, MALTED CREAM

SOFT OR SEMI HARD CHEESE, 6PP
SEASONAL PRESERVE, LAVOSH



STANDING MENU

CANAPÉS

GILDA	8PP
FRIED POTATO, COMTE	9PP
SMOKED CARROT, ALMOND, LAVOSH	8PP
WITLOF, ANCHOVY, MACADAMIA	10PP
SMOKED CRAB TOAST	14PP
COS, PRAWN COCKTAIL	12PP
RAW TUNA	12PP
CROQUE MONSIEUR	11PP
BEEF TARTARE, LAVOSH	11PP

DESSERT CANAPÉS

CHAMOMILE TOFFEE	4PP
GRUYERE, CARAMALISED HONEY TOAST	5PP
BURNT VANILLA CAKE, MASCARPONE, COFFEE	7PP
STOUT CAKE, CHOCOLATE, MARMALADE	7PP

GRAZING TABLE 35PP

SELECTION OF LOCAL AND IMPORTED
CHEESE, CHARCUTERIE, PICKLES, FRESH
SEASONAL FRUIT, CONDIMENTS, LAVOSH,
BREAD





SHUCKED OYSTER BAR

1 Dozen

84



BEVERAGE

We are here to ensure everyone is having a blast. Order from our extensive wine list on the day or come in ahead of time for a tasting to choose the bottles that speak to you. Together, we'll shape a drinks offering that feels just right.

WINE PAIRING

Match each course with wines chosen specifically for your menu and your guests. If you have a crowd of wine aficionados, our sommelier can share a brief story on each wine as it is poured, describing its origin and the qualities that make it the perfect fit or just enjoy the journey as it falls around you.

MARTINI STATION

Have your guests feel truly spectacular with a martini station. Dirty with olives? Dry with a twist? Get it ice cold straight from your own martini bar.

ORDER AS YOU GO

Like the freedom of choice? Order what you want, when you want it.



SIMPLY LET US KNOW WHAT YOU'RE THINKING,
AND WE'LL WORK WITH YOU TO PUT TOGETHER
AN AMAZING EVENT



TERMS & CONDITIONS

PAYMENT

In order to secure your reservation Clover requires a deposit of 50% of the minimum spend. This will be redeemable on the day.

The remainder of the payment for the booking will be taken on the day of the reservation.

CANCELLATIONS

In the event that you do not show up on the day, drop significantly in numbers on the day or cancel with less than 72 hours notice the 50% deposit is retained. Cancellation within 2 weeks of the reservation date will result in 10% of the deposit retained and the remainder will be refunded.

ADDITIONAL

The information in this document is a guideline for how we host large bookings. Menus are subject to change due to seasonality and availability of produce.

All dietary requirements are to be communicated to the restaurant 48 hours before the time of arrival.

Please note for groups of 10 or more there will be a discretionary 7.5% service charge added to your final bill.



BOOKINGS AND ENQUIRIES



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