

Food



Elegance



Moments

BAIA DI VINO

Beyond the ordinary.

A refined setting for extraordinary gatherings.

baiadivino.com.au



Beyond the ordinary, into the extraordinary.

Introduction

Where Mediterranean charm meets Bayside elegance. Baia Di Vino is your hidden haven for unforgettable gatherings, where the ocean breeze meets a warm, welcoming ambiance.

With interiors inspired by the Amalfi Coast and big arched windows framing the Sandringham shoreline, Baia Di Vino brings European allure to every corner. From the rattan accents to the marble-topped bar, your guests will feel swept away by relaxed coastal luxury.





Where every detail inspires

BAIA DI VINO

Slice of the Amalfi Coast

Food

Food crafted to captivate, elegance designed to inspire.

Crafted with a Mediterranean soul, our menu showcases coastal-inspired flavors, using fresh, local ingredients paired with a curated wine list. Each dish, each glass, is a journey across Europe's most celebrated coastal regions.



Elegance

Where sweeping arches and marble meet the coastal horizon.

Moments

Moments savored, elegance embraced, food celebrated.

Gallery

Elegance, elevated

BAIA DI VINO



Gallery

Elegance, elevated

BAIA DI VINO



Gallery

Elegance, elevated

BAIA DI VINO



A space crafted to captivate

BAIA DI VINO



Slice of the Amalfi Coast



Thoughtfully designed interiors to create the perfect backdrop for any event

Make it exclusive.
Enjoy a space
dedicated to just
you and your guests.



Full
Venue

Upper
Level

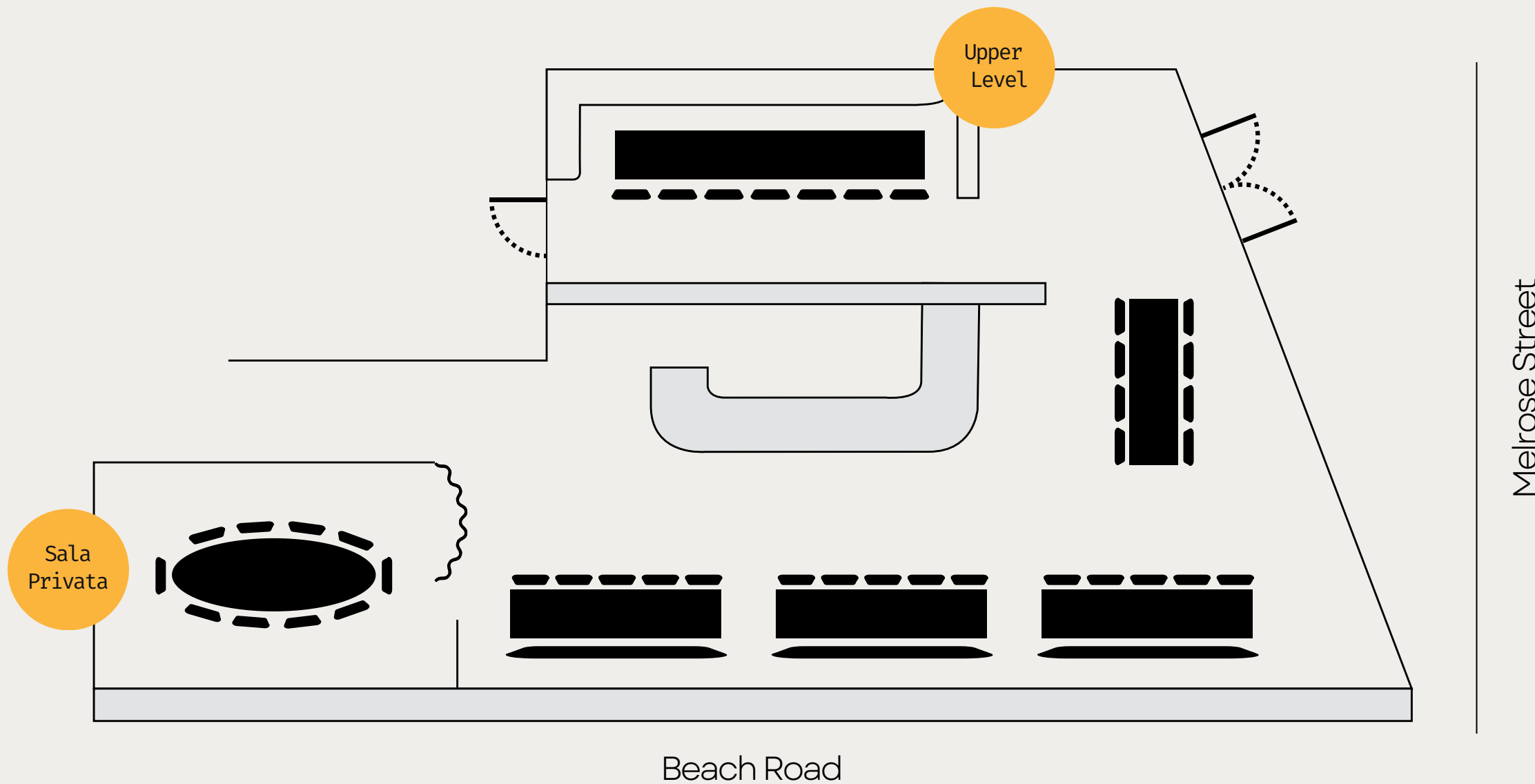
Sala
Privata



Our Floorplan

Nestled by the sea, our venue combines stunning coastal charm with thoughtfully designed interiors to create the perfect backdrop for any event. With multiple event spaces to choose from, Baia di Vino offers flexibility and elegance for gatherings of all sizes.

1 Melrose St, Sandringham VIC 3191



Full Venue

Host an unforgettable celebration across our entire space, including the marble bar, arched windows, and ocean views. Perfect for weddings, galas, or large corporate events.

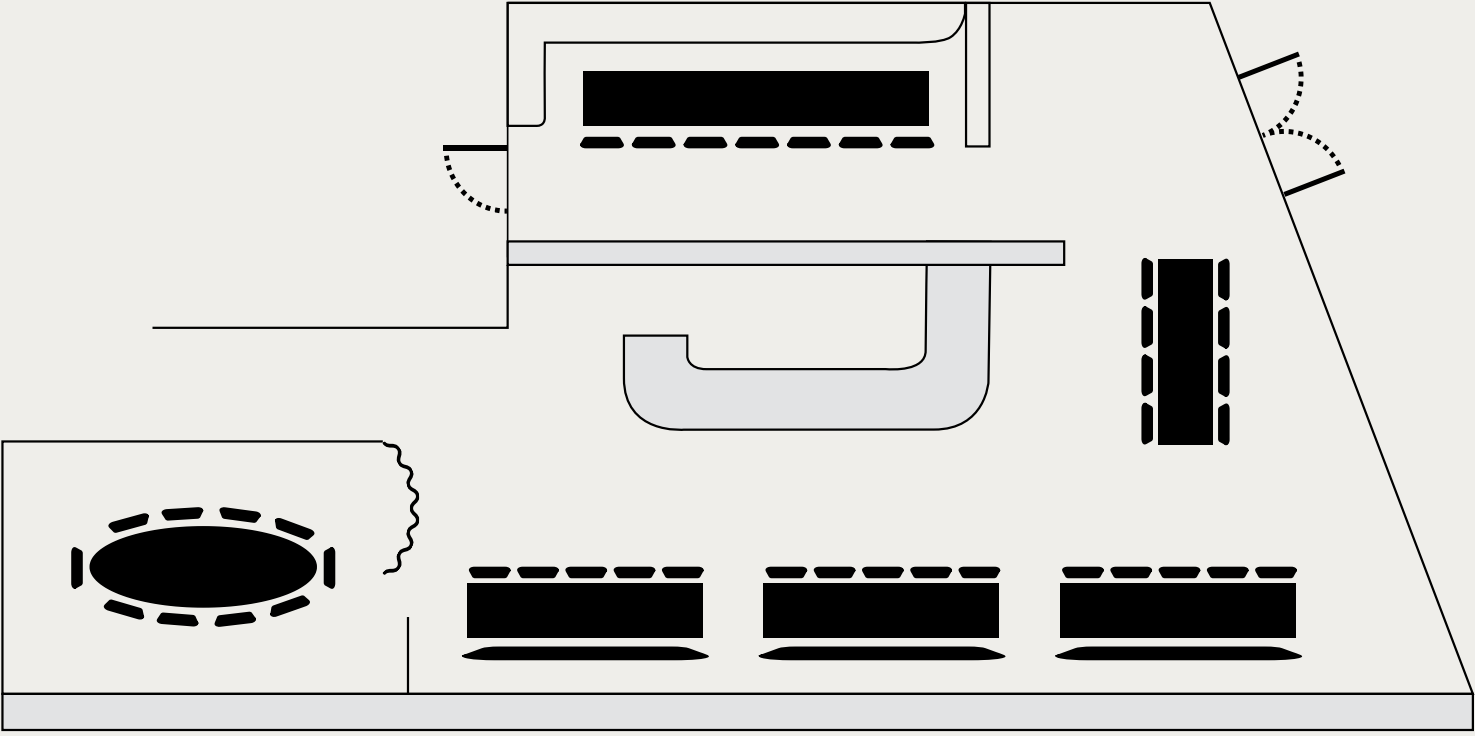
Upper Level

An elevated setting for mid-sized gatherings, featuring expansive views and a sophisticated ambiance. Ideal for cocktail parties or intimate receptions.

Sala Privata

A private dining room designed for smaller, more exclusive events. Elegant and intimate, it's perfect for milestone celebrations or boardroom-style dinners.

Full Venue



Melrose Street

Beach Road



Seated
30 min
60 max

Cocktail
90 max

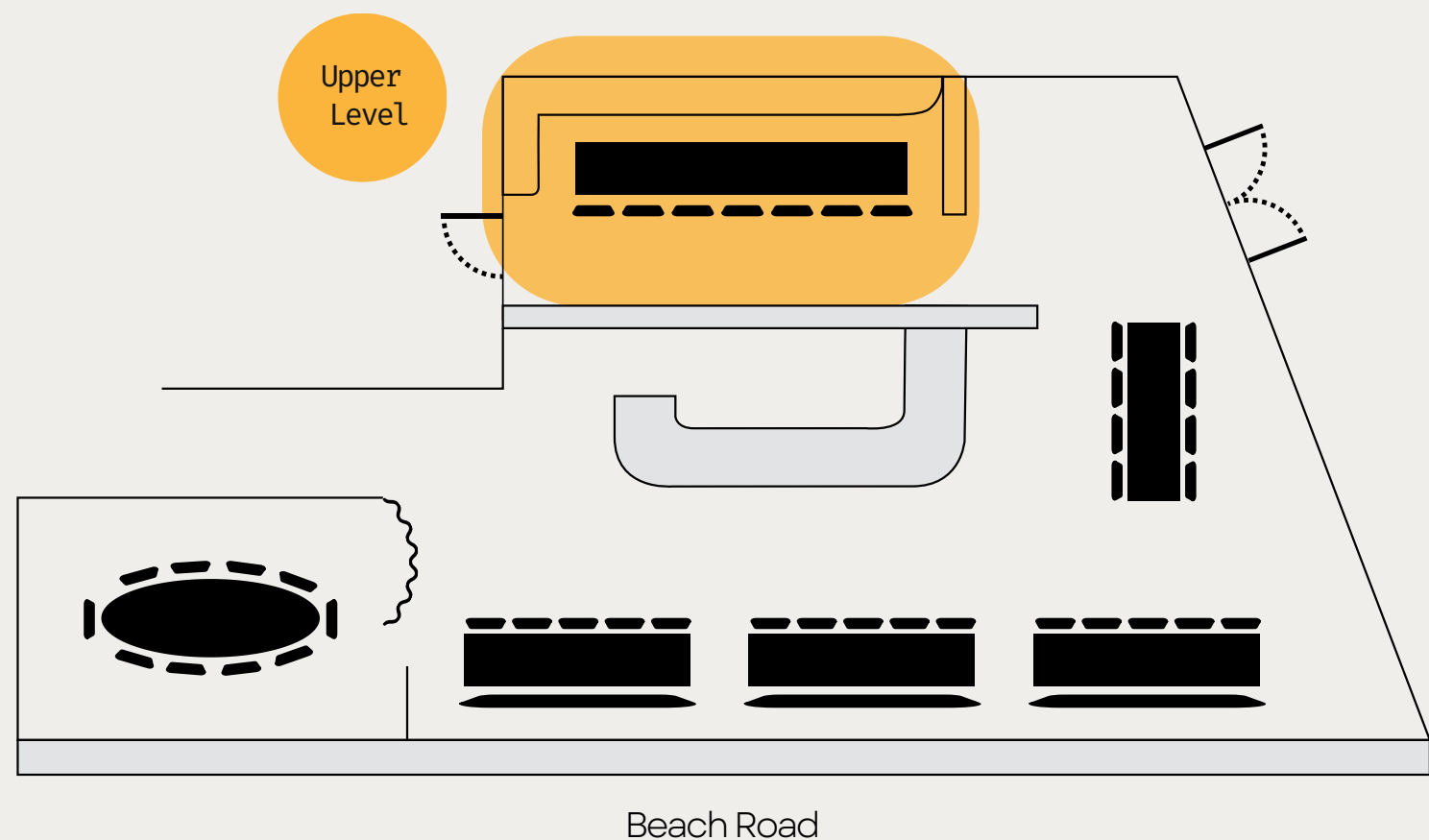
Birthdays
Weddings
Engagements
Baptisms
Corporate



A taste
of Europe,
here in
Sandringham.



Upper Level



Melrose Street

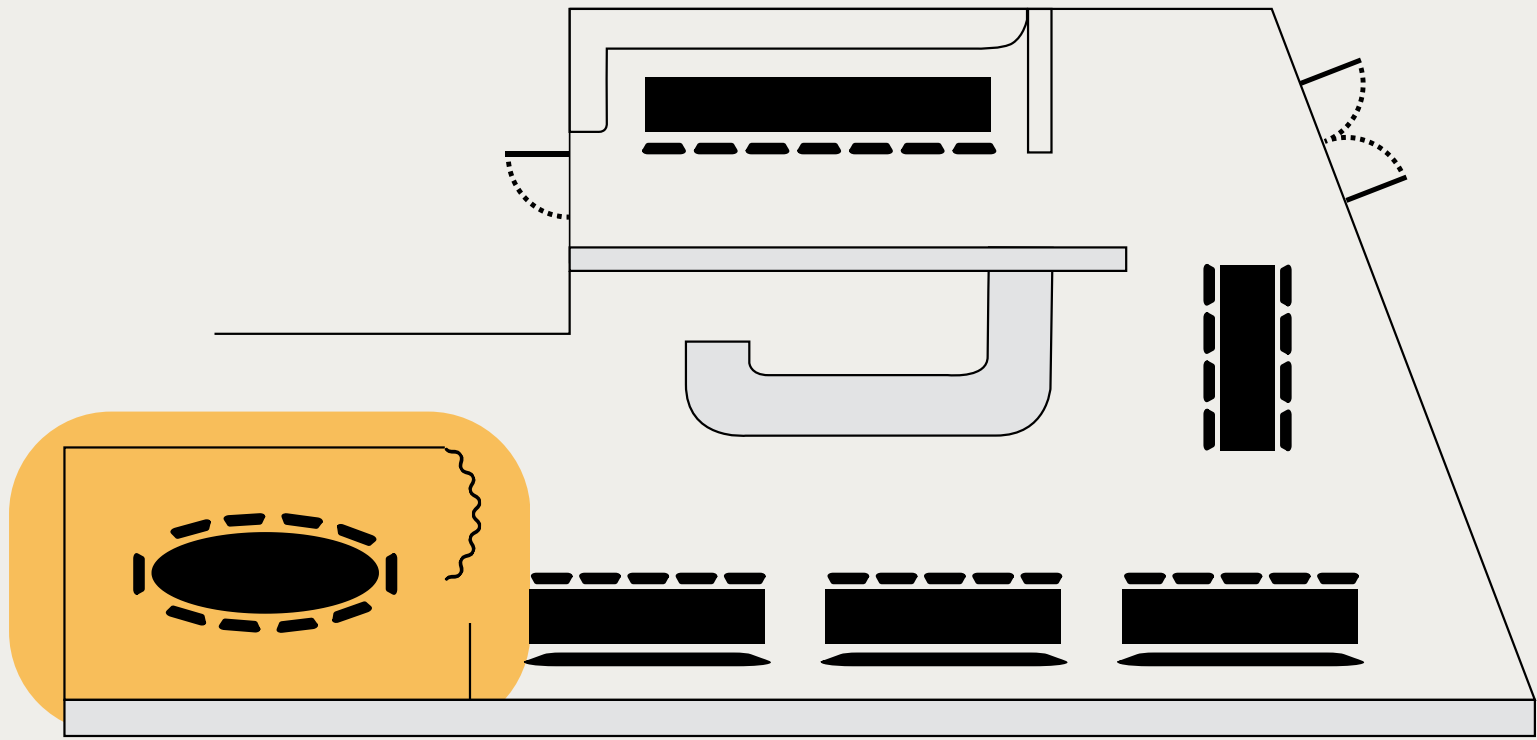


Seated
10 min
14 max

Perched above it all, our Upper Level offers a refined setting with intimate ambience. Perfect for mid-sized gatherings, this space combines elegance and comfort.



Sala Privata



Melrose Street

Beach Road

Sala Privata



Seated
6 min
10 max

Sala Privata is an intimate, elegant space for exclusive gatherings. Perfect for milestone celebrations or private dining, it offers a refined ambiance thoughtfully considered.





Menus



A thoughtfully curated menu showcasing refined flavors, seasonal ingredients, and exquisite pairings.

Canape

GRAZING TABLE

Antipasto Bar premium cured salumi selection, marinated vegetables, fresh cheeses & bread presented in order to engage with your guests and get them started on the night's food journey.

ROAMING FINGER FOOD

- Buckwheat blini** avrugar caviar, creme friache, chives
- Crostini** whipped ricotta, white anchovies, grilled sourdough
- Crab taco** avocado, jalapenos, coriander, kohlrabi
- Cauliflower taco** avocado, jalapenos, coriander, kohlrabi (V)
- Beetroot crisp** goats cheese, hazelnut vinaigrette (V)
- Tuna tartare** pickled diakon, citrus mayo, brioche
- Prawn tarlet** apple & diakon kimchi, finger lime mayo
- Mushroom tarlet** spring herbs (V)
- Tomato basil arancini** mozzarella, basil mayo (V)
- Polenta chips** black garlic aioli, parmesan (V)
- Prawn roll** lemon aioli, avruga caviar, milk bun
- Potato croquettes** corn & manchego, nduja mayo
- Pork belly** twice cooked, swede puree, pickled pear
- Chicken skewers** agrodolce glaze

BOWL FOOD

- Risotto prawn**, pistachio pesto
- Rigatoni** milk braised pork & fennel sausage ragu
- Pipe rigate** alla norma, parmesan (V)

KIDS

- Chicken roll** mayo, cos, brioche bun, fries
- Fish & chips** battered fish fingers, french fries
- Pasta** with bolognese or napoli

PRICING OPTIONS

\$80PP

GRAZING TABLE

- 6 X Roaming fingerfood
- 1 X Bowl food

\$90PP

GRAZING TABLE

- 7 X Roaming fingerfood
- 2 X Bowl food



SOMETHING TO ADD

Dessert Canape + \$5PP

Choose 1:

- Sicilian cannoli ricotta**, candied orange, pistachio
- Tiramisu**

Strawberry & cream meringue, macerated strawberry, whipped mascarpone

Fresh Seafood Bar +\$10pp

presented on our marble bar, all served over ice with condiments. Fresh shucked oysters & peeled fresh QLD king prawns

Gelati Cart + \$10PP

Choose up to 4 flavours of Artisan gelati

chose up to 4 flavours of Artisan Gelati, served to your guests over a 1.5 hour duration

A thoughtfully curated menu showcasing refined flavors, seasonal ingredients, and exquisite pairings.

This menu is a Sample Only and is subject to change

Seated

3 course
\$100PP

2 course
\$90PP

Entree, main & sides only

Entree - to be shared

Flour house sourdough cultured butter

Pork & truffle salami by Saison marinated bull horn peppers

Beetroot ravioli goats cheese, hazelnut, brown butter

Tuna carpaccio sesame dressing, pickled jalapeno, celery, lemon oil

Crab taco avocado, chilli, finger lime, coriander, kholrabi

Main Course - your choice of

Linguine prawns clams, scallop, calamari, mussels, chilli & garlic

Gnocchi pork & fennel sausage, tomato alla vodka, buffalo mozzarella

Risotto white wine braised veal osso bucco, marrow butter

Pork cutlet dry aged, beetroot & apple puree, cauliflower caponata

Scotch fillet 300G, grain fed, creamed cavolo nero, red wine jus

Fish of the day wait staff to advise

Sides - served alongside mains

Pommes frites

Coral lettuce palm sugar vinaigrette

Dessert - your choice of

Tiramisu savoiardi, mascarpone, cacao, coffee

Mango passionfruit cheesecake yoghurt whipped ganache, miso crumble

Cheese selection house crisp, seasonal fruit paste



A thoughtfully curated menu showcasing refined flavors, seasonal ingredients, and exquisite pairings.

This menu is a Sample Only and is subject to change

Sip, Savor, Celebrate

BAIA DI VINO



Ts & Cs

Reservations are not confirmed until full prepayment of the required deposit has been made.

Final guest numbers are required at least 3 days before arrival. Please note that the capacity of each space as stated in the events package is the maximum and cannot be exceeded. Wherever able, we will accommodate additional numbers, however due to density and spacing restrictions this may not be possible.

Minimal Spend

A minimum spend applies to all private reservations and indicates the minimum amount required to be put towards food and beverages.

Lunch	Jan-Oct	Nov-Dec
MON-FRI	\$5,000	\$7,000
SAT	\$5,000	\$7,000
SUN	\$10,000	\$12,500

Dinner	Jan-Oct	Nov-Dec
MON & TUE	\$7,000	\$10,000
WED & THU	\$9,000	\$15,000
FRI & SAT	\$15,000	\$20,000
SUN	\$10,000	\$12,500

Payment

Full payment of any balance remaining is to be made at the conclusion of the event. Accepted payments are Visa, Mastercard, American Express and cash. Please note a 1.5% surcharge applies for all credit card payments. A 15% surcharge applies on all public holidays.

Cakes

Celebration cakes are welcomed at Baia. Although we do not provide these in-house, you are welcome to bring these in from external suppliers at no additional charge. Our team will present, cut & serve to your guests. Please note our seated menus include dessert, so any external cakes brought in will be served in addition to this, in the centre of the table for guests to share.

Event Timings

Please ensure your guests arrive in a timely manner to avoid any potential delays of service or restrictions to service time. Should there be any speeches or the like – please inform your events coordinator in advance so they may coordinate with the kitchen. All evening occasions at Baia restaurant must conclude by midnight, with our bar service concluding at 11:45pm.

Music Policy

For all private space bookings, Baia supplies beautiful background music featuring a mix of classics and contemporary tunes. For full venue bookings, you are welcome to arrange a DJ / various musician perform live, or you can bring in your own device to broadcast anything from an entire playlist to a single, significant track.

Duty of care

Baia has a duty of care to all patrons and as such reserves the right to refuse the service of alcohol to any person they deem to be intoxicated. Any person providing alcohol to the said guest will also be denied service. A patron who is intoxicated must leave the premises when requested to do so.

Cancellations

For all event bookings, we require a minimum of 14 days written notice in order to cancel your reservation. Should you fail to provide the required cancellation notice, you will forfeit your deposit.

For full venue bookings, we require written notice in order to cancel your reservation, and cancellation notice periods are as follows;

More than 60 days notice

Your deposit will be fully refunded

60 days - 14 days notice

Your deposit will be provided back as a credit to be used toward another event

Less than 14 days notice

Your deposit will be forfeited

All pricing as outlined in this brochure is current at the time of quotation and subject to change without prior notice.

Baia reserves the right to modify or amend these terms and conditions at any time without prior notice. Any changes made to these terms and conditions will be effective immediately upon posting on our website or other communication channels. By continuing to use our events booking services after any such changes, you agree to be bound by the revised terms & conditions.



Where every detail inspires

BAIA DI VINO

Contact us

(03) 9052 4499

Visit us

1 Melrose St,
Sandringham VIC 3191

Email

enquiries@baiadivino.com.au

Website

baiadivino.com.au



Nestled by the sea, our venue blends coastal charm with beautifully designed interiors, offering an inviting backdrop for gatherings of every kind. Baia di Vino is where elegance meets effortless celebration.