



HOLLY'S

bar & kitchen



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at the doorstep of the yarra valley, holly's is ringwood's newest wine bar and restaurant, bringing refined italian vibes and industrial charm to melbourne's eastern suburbs. designed as a modern neighbourhood destination, holly's blends relaxed hospitality with a carefully curated food and wine experience, perfect for locals, visitors, and those exploring the yarra valley region.

our wine bar and restaurant features a thoughtfully curated wine list showcasing quality local and international wines, alongside classic and modern cocktails, including perfectly crafted \$10 negronis. the italian-inspired food menu is designed for sharing or settling in, with fresh oysters, generous cheese boards, creamy burrata, pastas, and elevated main dishes that celebrate simple, high-quality ingredients.

set in an industrial-style space with unmistakable italian flair, holly's is instantly recognisable thanks to its red vespa and classic ferrari, creating a warm, stylish atmosphere ideal for afterwork drinks, date nights, group gatherings, or a relaxed dinner. whether you are looking for a ringwood wine bar, an italian restaurant in melbourne's eastern suburbs, or a place to start or finish a day near the yarra valley, holly's delivers a welcoming and memorable experience.

join us at holly's, where great wine, italian-inspired food, and local hospitality come together, and where every glass poured and every dish served tells a story.

minimum spends

mon-tue • \$3,000

wed-sun • \$6,000

all event bookings are for 4 hours.

additional time may be added for an extra cost.

shorter events possible upon request.





food options

sit down option

\$45pp

- focaccia
- arancini

a range of:

- haloumi
- bruschetta
- cauliflower

a mixture of:

- gnocchi
- alfredo
- risotto
- pork belly

to finish:

- cannoli

canape options

option 1

\$40 per person
3x savory
1x sweet

option 2

\$55 per person
5x savory
1x sweet

option 3

\$75 per person
5x savory
3x sweet

extra savory: \$10

extra sweet: \$15

savory – 2pp

- pork & fennel rolls
- beef & onion rolls (vgo/lgo)
- spinach & ricotta rolls (lgo)
- garden vegetable rolls (v/lg)
- beef & red wine party pies (lgo)
- lamb & rosemary party pies
- spinach quiche bites (lg)
- vegetable empanada (vg)
- sweet potato croquettes (vg)
- spinach & feta pastizzi (v)
- cheddar & leek muffin bites (v)
- bacon & cheddar muffin bites
- pumpkin & sage arancini (lg/vg)
- tomato & herb arancini (lg/v)

sweet

- churro bites (v) – 2pp
- raspberry cannoli (v) – 1pp
- hazelnut cannoli (v/n) – 1pp
- chocolate brownie (lg/v/n) – 1pp
- sticky-date pudding (lg/v) – 1pp

food stations

holly's charcuterie board • \$1,000

our antipasto tables are designed to wow your guests with multi-tier table at almost 2-meters long with a range of premium cured meats, artisan cheeses, breads, assorted premium biscuits, dips and toppings to enjoy throughout your event.

v: vegetarian
vg: vegan
lg: low gluten
n: contains nuts
o: option



drink options

drinks on consumption

select your preferred beverages
to be available for your guests
throughout the event set on a bar
tab with required or desired spend

the sommelier – \$80pp

your choice of:

- 2x whites
- 2x reds
- rose
- sparkling

from the curated holly's wine menu
+ tap beer, soft drink and juices

all inclusive – \$95pp

everything in the sommelier plus:

- 4x cocktails of
your choice
- basic spirits

wine list

white

musical folk chardonnay
fin wines memory lane rousanne
chrismont pinot grigio
fin wines 'skins' orange blend

red

kellybrook willow lake pinot noir
fin wines 'bullish' pinot noir
hare's chase 'springer' shiraz
willow's vineyard cabernet sauvignon

orange & pink

maison francaise rose
musical folk amber gris
see saw 'gee gee' gewurztraminer

sparkling

p&v 'freeman vineyards' prosecco

cocktail list

flower power

vodka, st germain, licor 43, lime,
passionfruit

classic margarita

tequila, lime, triple sec

mango tango

gin, mango liqueur, pineapple, lemon

east 8

vodka, aperol, pineapple, lime,
sugar, passionfruit

mojito

white rum, mint, lime, soda, sugar

tom collins

gin, lemon, sugar, soda

lemon thing

vodka, passionfruit, mint, lemonade

raspberry & white choc daiquiri

bacardi raspberry, creme de cacao,
pineapple, lime, raspberry coridal,
white chocolate syrup



terms & conditions

guest entry:

guest entry to functions will only be permitted in accordance with agreed start and finish times. it is recommended that guests arrive within the first hour of the function, as the venue is unable to guarantee entry after this time. the venue reserves the right to refuse entry to any patron in accordance with normal responsible service of alcohol procedures. additional function guests (above and beyond the numbers of guests confirmed) may only be admitted in accordance with the venue's licensed capacity. whilst we want everyone to enjoy the budgie bar, we are an over 18+ venue, we do not provide any child friendly seating or service and access to underage patrons for events are at the discretion of management and must be approved prior to the date.

damage:

please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. management reserves the right to determine the cost of any damages and deduct from the authorised credit card. should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. the venue does not accept responsibility for damage or loss of merchandise left at the venue prior to or after the function. it is recommended that all client goods be removed from the venue immediately after the function.

prices & minimum spends:

all prices quoted are inclusive of gst. whilst every effort is taken to maintain prices, these are subject to change. minimum spends are restricted to food and beverage spend only, any costs outside of this (e.g. additional entertainment) are in addition to the minimum spend.

function conduct:

it is required that the organiser will conduct the function in an orderly manner. all normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including total compliance to all responsible service of alcohol guidelines and standards. when booking a function, it is the host's responsibility to give accurate details in relation to the type of function and its guests. if a guest falsifies information, or if a function is booked on forged pretences, the venue reserves the right to cancel the function without notice, and at the expense of the host.

additional requirements:

any additional equipment / decorations or props required, other than those supplied by the venue, must be confirmed with management a minimum of two weeks prior to the date of the function. any extra time required for set up or dismantling, prior to or after a function, may incur an extra charge. please note that the venue must approve any and all equipment or decorations, and reserves the right to disallow any material deemed offensive or dangerous. it is the responsibility of the host to ensure any additional equipment, decorations etc. are removed from the venue at the completion of the function.

cancellations:

cancelling a function after the deposit has been paid can only be done by consulting directly with management. if an event is cancelled, a refund of the remaining 50% of the deposit will only be issued if the event is more than a month away from commencement.

confirmation of bookings:

to lock in the date for your event, a 30% deposit is due upfront. of that 30%, 50% of it is non-refundable. once the deposit is made, the date is confirmed. all food & beverage packages or options must be confirmed and finalised at least 7 days prior to event date. changes within this period are only available at the discretion of management.

security:

all functions require security guards for the duration of the event. the number of guards required, will depend of the nature of the event and number of guests. this will be decided at the discretion of venue management.

final payment:

final payment must be made one week prior to the start of the event. should payments not be received, the venue reserves the right to recover costs via authorised credit card details. all payments, including deposits and final transactions, may be subject to a 1.7% processing fee if paid by credit card.



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