

ANNY

Group Bookings and Events



Spaces Available

Private Dining Room:

This space is intimate and seats a maximum of 14 guests. The space is separated by a thick curtain to offer a private dining experience. There are two menu options for the Private Dining Room, shared set menu or a Degustation menu. A sample can be seen below. For slightly larger groups, the booths can be added to the Private Dining Room for a maximum of 26 people.

Front Bar:

The bar can hold up to 35 people seating and standing. The bar has a light sharing / snack menu available. A sample menu can be seen below.

Main Dining Room:

The elegantly decorated main dining room seats 30 guests. This space also has the options of the shared set menu and the degustation.

Whole Venue

Exclusive use of ANY is the epitome of exclusivity. The entire venue can seat up to 60 guests between the three spaces mentioned above.

Please note that only the Front Bar has the option for the Light sharing menu.

Spaces Available



Private Dining Room



Booths in Front Bar



Main Dining Room



Sample menu

Milk bread . smoked corn butter . olive seed

Cuttlefish . white pepper . mushroom . aged Manchego

Eggplant . chestnut . mushroom xo . macadamia

Jersey beef . jus . preserves

Red witlof . pumpkin escabeche . orange vinegarett

70% chocolate . truffle . spiced rum

Shared set menu \$110.00 pp

Additional menu add ons welcome

Oyster . chipotle . tamarind

Scallop . rhubarb . tomato

Venison . salsa matcha . lardo

Prawn . leek . bisque . ginger

Wagyu . wagyu cure . jus

70% chocolate . truffle . spiced rum

Degustation menu \$145.00 pp



Sample Light Sharing Menu



Milk bread . sweet corn butter

Eggplant . mushroom xo . chestnut

Empanadas . salsa macha

Rump cap skewers cooked over fire . mandarin marmalade

Oyster . black tea granita

Cheese . shallot madeleines

Light sharing set menu \$75.00pp

Additional menu add ons welcome

Only available for Front bar section only with a minimum of 20 pax.



Sample Wine List

SPARKLING

NV	Vignarosa Colle Umberto Prosecco I Valdobbiadene . Italy	13/60
NV	Holm Oak Sparkling Brut I Tamar Valley . TAS	15/78
NV	Lallier 'R018 Brut' I Champagne . France	34/165
NV	Bandini Prosecco I Veneto . Italy	70
NV	Veuve Ambal Cremant de Bourgogne Brut Rose I Burgundy . France	120
NV	Vincent Brochet 'b.s.a' Brut 1er Cru I Écueil . Champagne . France (375ml)	135
2017	Clover Hill Prestige Cuvée I Pipers River . TAS	120
NV	Laurent Perrier La Cuvée I Champagne. France	155
NV	Ruinart Rosé Brut I Reims . Champagne . France	250

WHITE

2020	A.J Adams 'Im Pfarrgarten' Riesling I Mosel . Germany	19/90
2021	Catina Marangona Lugana I Lombardi . Italy	15/70
2022	Walsh & Sons 'Lil Sebb' Semillon I Margaret River . WA	13/60
2022	Watson Family 'Single Vineyard' Chardonnay I Margaret River . WA	14/75
2020	Schloss Lieser 'Niederberg Helden' Riesling Spätlese I Mosel . Germany	74
2022	LS Merchands 'Sunrider' blend I Margaret River . WA	70
2021	Schäfer-Fröhlich Weisser Burgunder 'S' Pinot Blanc I Nahe . Germany	114
2021	MMAD Chenin Blanc I Blewitt Spring . McLaren Vale . SA	92
2021	Undici Garganega Sauvignon I Nardello . Italy	72
2021	Coriole Fiano I McLaren Vale . SA	75

Sample Wine List

WHITE

2021	Meridies Soave Classico I Nardello . Italy	65
2021	Stormflower Chardonnay I Margaret River . WA	90
2020	Raoul Gautherin 'Vaillons' Chablis 1er Cru Chardonnay I Burgundy . France	172
2019	Failla 'Fort Ross-Seaview' Estate Chardonnay I Napa Valley . USA	192
2020	Morey-Coffinet 'Sous Le Château' Chardonnay I Burgandy . France	195
2021	Douhairet-Porcheret Monthélie 'Cuvée Miss Armande' I Burgandy . France	215

RED

2022	Howard Partk 'Flint Rock' Pinot Noir I Margaret River . WA	15/70
2020	Andrea e Beatrice Runchet Nebbiolo I Langhe . Italy	17/88
2018	Heartland 'Director's Cut' Malbec I Langhorne Creek . SA	14/70
2021	Vallee du Venom Syrah I Margaret River . WA	15/70
2018	Markus Molitor 'Haus Klosterberg' Pinot Noir I Mosel . Germany	102
2018	Au Bon Climat 'Knox Alexander' Pinot Noir I Santa Barbara County. USA	218
2020	Monthélie Douhairet-Porcheret 'Volnay 1er Cru 'En Champan' I Volnay Champans .France	375
2018	Famille Mayard ' La Crau de ma Mère' Châteauneuf-du-Pape Rouge . France	232
2021	Coulter Wine 'C2' Sangiovese Cabernet Sauvignon I Adelaide Hills . SA	74
2020	Tellurian Nero d'Avola I Heathcote . VIC	78
2018	3 Drops Shiraz I Mount Barker . Great Southern . WA	75
2020	LS Merchant 'Margie's' Shiraz I Margaret River . WA	75
2021	Purple Hands 'Purple Hands' Shiraz I Barossa . SA	92

Sample Wine List

RED

2021	Curator wine & Co 'Maranga' Shiraz Barossa . SA	112
2018	Chateau Montelena 'The Estate' Zinfandel Napa Valley . USA	198
2018	Silvio Grasso 'Bricco Manzoni' Barolo DOCG Piemonte . Italy	225
2020	Far Niente 'Post & Beam' Cabernet Sauvignon Napa Valley . USA	188
2018	Howard Park 'Abercrombie' Cabernet Sauvignon Margaret River . WA	235

ROSÉ

2021	Casa Freschi Nebbiolo 'Rosato' Adelaide Hills & Langhorne Creek . SA	13/65
2018	AJ Adam Spätburgunder Rosé Mosel . Germany	75
2021	BY.OTT Rosé Cotes de Provence, France	120
2020	Loimer Organic Rosé Abbotsford, VIC	55



T&C's

Confirmation of Booking

To enquire about a date for a booking, go to the ANY Dining website and go to the functions page. Once on this page, fill in the 'Make an enquiry' form at the bottom and one of the team will be in touch to discuss the options for the booking.

To confirm the booking, a deposit will need to be paid. The deposit is calculated by the menu choice and number of guests. This total will then be deducted from your final bill.

Food Selections

The food selections must be finalised 7 days prior to the date of your function.

Prices and menus are subject to change without notice. All food is subject to availability and may change without notice. If changes are required, every attempt will be made to keep it as close as possible to the original selection.

We reserve the right to substitute menu items of a similar quality without notice, due to, but limited to supplier shortages and seasonal changes.

BYO Policy

No food or beverage of any kind will be permitted to be brought into ANY Dining apart from with prior consent from the management team

Unforeseeable Circumstances

ANY Dining will endeavour to provide the required services contingent on being able to do so. We will not accept liability in the case of business interruption i.e. major mechanical failure of any circumstances that may inhibit the trading capacity of the venue. In such circumstances ANY Dining reserves the right to cancel any booking without notice and will refund any payments made to us. This is inclusive of COVID-19 lockdowns.

Cancellations

All cancellations must be made in writing; cancellations must be made at least 30 days prior to your function date to receive a full refund of your deposit.

For cancellations made between 7-30 days prior to event will receive 50% of deposit back. Cancellations made within 7 days will forfeit their deposit.

Payments

Payment in full must be received at the end of your function, unless organised prior to your function with management. Failure to make payment will result in your credit card being debited for the full amount of your bill (as authorised by the signature on the credit card details supplied with the function term and conditions).

A valid credit card number and expiry date must be provided before the event for security purposes and for all and any additional expenses.

Final Number and Minimum Spend

Final numbers must be confirmed 7 days prior to the function. When confirming the final numbers, please ensure to inform the ANY staff of any dietary requirements.

Below are the required minimum spends:

Private Dining Room: Friday - Saturday \$2,000

Whole Venue: Monday - Thursday \$7,000

Whole Venue: Friday - Saturday \$10,000

If your function is subject to a minimum spend and does not reach the minimum spend, you will be charged the difference on your final invoice.

T&C's

Duty of Care and Client Liability

ANY Dining is managed in such a way as to provide a safe and pleasant environment for both our guests and staff. All guests attending a function held at ANY Dining will be served in accordance with our own house policy and code of conduct.

We insist on customers maintaining a certain standard of behaviour and reserve the right to refuse service to the customer approaching and/or showing signs of intoxication as per RSA legislation. By law, once a customer is refused service, they must leave the venue.

We do not allow, confetti, glitter, party poppers or similar items to be used on the premises. The client is liable for all damages and cleaning required within ANY Dining post-function.

Identification

One of the following forms of identification must be available upon request before entering or when within the venue:

- Current valid Australian Driver's License
- Current Passport
- Proof of age card

Under WA Law, all guests who are under the age of 18 years must be accompanied by their own parents or legal guardian. All guests must be over the age of 18 to consume alcohol. International forms of ID will not be accepted, apart from a passport.



ANY

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