



Endless possibilities.....

versatile cocktails 1000 guests stylish product launches scenic weddings
exclusive dinner 390 guests stunning kosher events unrivalled charity
events beautiful children's birthday parties picturesque networking events
garden picnics secluded BBQ's relaxed presentations



Capacity

Venue	Availability times	Seated with dance floor	Seated no dance floor	Cocktail
Wine room	Breakfast, lunch, evening	120	180	300
Café	Evening only	100	140	250
Wine room & Café	Evening only	240	320	600
Wine room, Café & Marquee	Evening only	390	390	1000

Pricing

All events will be priced based on your specific requirements and will entail a minimum food and beverage spend.

Additional space

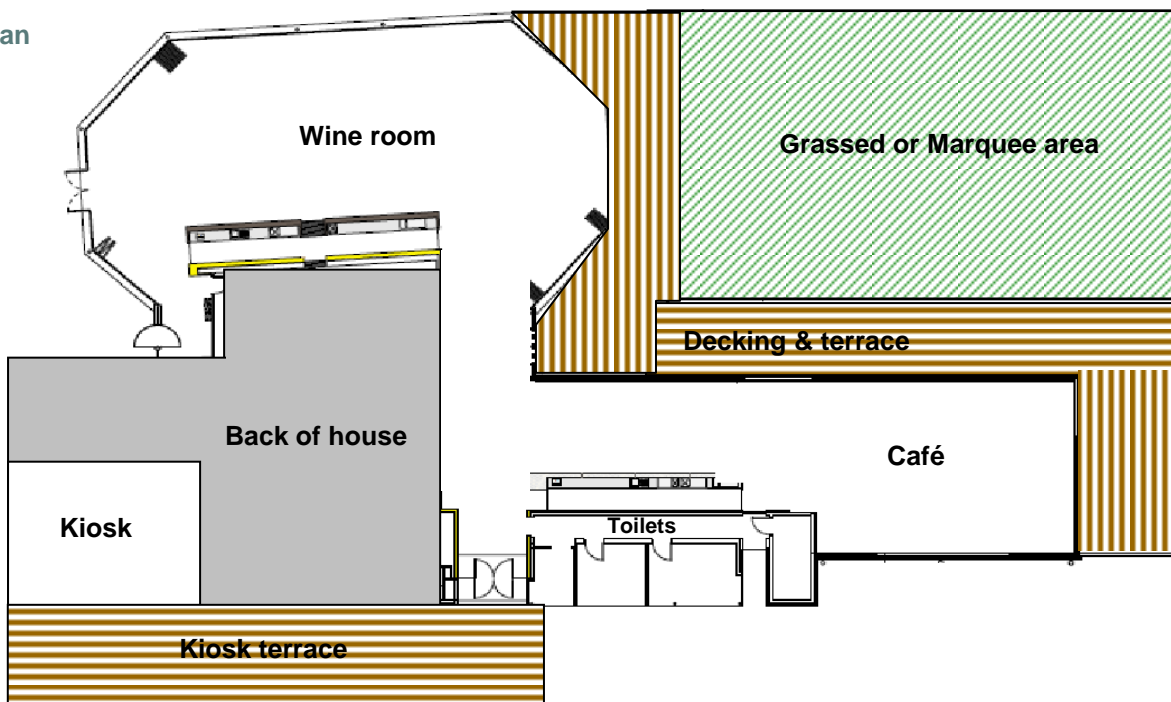
When your event is held in the Wine room, you may also wish to utilise the Café space. Information and charges below:

Café Package	Rates inc GST
Café space hire fee	\$800
Café space + tailored lighting package	\$1,000
Café space + removal of promotional material from Café wall	\$1,250
Café space + tailored lighting package + removal of promotional material from Café wall	\$1,450

Availability times:

Period	Event time
Breakfast	07:00 – 10:30
Lunch	12:00 – 15:30
Evening	18:00 – 23:30

Site plan



Marquee package

The Wine room, Cafe and Marquee combined will create one large event space.

Marquee capacity & pricing

A food and beverage minimum spend will apply based on your specific requirements, this will be in addition to the venue hire fee.

Marquee sizes	Capacity – seated round tables of 10 in Marquee round tables of 8 in Wine room	Capacity – cocktail Wine room, Café & Marquee	Venue hire fee (inc GST)
10m x 15m	270	800	\$10,600
10m x 18m	300	860	\$11,500
10m x 24m	360	960	\$13,300
10m x 26m	390	1000	\$14,000

Marquee venue hire details

Included in package	Detail
Wine room	Supplier access from 09:00 / guest access from 18:00
Marquee	Supplier access from 15:00 / guest access from 18:00
Cafe	Supplier access from 17:00 / guest access from 18:00
Marquee infrastructure	White silk lining, clear walls, timber floor, lighting
Tableware	Linen, crockery, cutlery, glassware, tea lights
Dining Furniture	25 x 1.4 meter round tables (seats 8), 45 x 80cm sq tables, 200 x chairs
Other Furniture	8 x lounges, 2 x ottomans, 2 x rustic trestle tables, 1 x easel

Marquee additional costs

Please note hire fees will apply for additional equipment.

Item	Price (inc GST)
Tiffany chairs - white	\$11 per chair
1.5 meter round table (seats 8)	\$16 per table
1.8 meter round table (seats 10)	\$18 per table
Fairy lights (24 meter strands)	\$120 per strand
Café tailored lighting package	\$200
Removal of artwork on Café wall	\$450





Suggested lunch or dinner Menu

3 Course @ \$87 per person

2 Course @ \$77 per person

This menu is based on a three course set menu (one entrée, one main course, one dessert)
Alternate service an additional \$4.5 per person per course (available for events up to 250 people)

Entrée

Caramelised onion & baby spinach tart, pomegranate, balsamic reduction
Seared salmon, tear drop tomato, witlof & watercress salad, caper dressing
Cured ocean trout, broad bean, mint & grapefruit salad
Seared scallop, confit beetroot, parsley & crème fraiche
Crispy skin duck, orange, golden beetroot, walnut, sherry vinaigrette
Quince roasted quail, spring vegetables, blood orange & campari sauce
Charcuterie plate, jamon serrano, sopressa, heirloom tomato, buffalo mozzarella, grilled vegetables

Main

Spinach gnocchi, spicy tomato sauce, crumbled gorgonzola
Seared blue eye, piperade, brandade filled crisp zucchini flower, basil oil
Pan fried mullet, chickpea & preserved lemon salad, confit truss tomato
Seared salmon, crab & dill cake, prawn bisque & watercress
Corn-fed chicken breast, parmesan polenta, broccolini, corn & spanish onion salsa
Ginger glazed pork cutlet, crisp coriander potato, oriental mushroom ragout
Roasted lamb rump, yellow capsicum puree, cavolo nero, char grilled eggplant, juniper berry jus
Angus beef tenderloin, carrot & sweet potato mash, baby spinach, red wine butter

All meals served with leaf salad & sourdough

Dessert

Warm coconut tart, passionfruit sorbet
Eton mess, seasonal berries, cream
Vanilla crème brulee, shortbread, pistachio
White chocolate crumble, dark chocolate gelato
Raspberry semifreddo, raspberry coulis, pastry sail
Sea salt caramel valrhona chocolate tart, vanilla cream
Orange pudding, lemon curd, apple crumble ice cream

Cheese selection, port pear jam & lavosh available at \$30 per platter (serves 8 people)

Coffee & tea

Vittoria plunger coffee & a selection of twinings tea

Menu is subject to seasonal changes and availability of produce

Canapés

Premium canapé package

2 hours – 4 canapés (8 per person) \$32 per person
 3 hours – 6 canapés (12 per person) \$48 per person
 4 hours – 8 canapés (16 per person) \$64 per person

Select canapés from the list of premium items below

Premium canapés \$4.5 per item

Smashed pea & mint filo tarts, béarnaise
 Smoked mozzarella, parmesan & gruyere arancini
 Cardamom & herb stuffed cuttlefish, saffron aioli
 Cured trout & shaved fennel salad, wasabi mayonnaise
 Chilli salt & pepper squid, sweet asian dipping sauce
 Crispy schezuan school prawns, garlic aioli
 Malaysian chicken satay, cucumber raita, toasted peanuts
 Thai marinated beef skewer, nam jim

Deluxe canapé packages

2 hours – 4 canapés (8 per person) \$40 per person
 3 hours – 6 canapés (12 per person) \$60 per person
 4 hours – 8 canapés (16 per person) \$80 per person

Select canapés from the list of deluxe items below

Deluxe selection canapés \$5.5 per item

White bean & chive cake, sweet potato puree, caramel corn
 Jannei goats curd & walnut tart, port pear jam
 BBQ piri piri prawn, coriander aioli
 Seared scallop, cauliflower puree, pancetta dust, fine herbs
 Salt cod, crab & cucumber salad, savoury cone
 Sashimi kingfish, watermelon, ponzu
 5 spiced quail tulip, pomegranate vinaigrette
 Caramelised duck & olive pithivier
 Confit pork belly & apple wonton, soy ginger dipping sauce

Substantial canapés \$9 per item

Cauliflower pannacotta, piccalilli salad, aged cheddar
 Potato gnocchi, wild mushroom ragout, goats cheese
 Beer battered fish & chips, homemade tartare
 Seared salmon, fennel & ruby grapefruit salad
 Braised oxtail, seared scallop, paris mash, truffle oil
 Smoked chicken, fragrant herbs, wood ear mushrooms
 Soy duck, rice noodle salad, chilli jam
 Crispy skinned pork belly, asian herbs, nam jim
 Slow braised meatballs, confit tomato, parmesan



Dessert canapés \$4 per item

Vanilla, chocolate or strawberry macaroon
 Lychee pannacotta, tahitian lime syrup
 Sticky meringue, cream, raspberry compote
 Mini blueberry cheesecake, marmalade cream
 Chocolate mousse shot, chilli mint jelly
 Mini caramel valrhona chocolate tart, coffee cream
 Berry frangipane tart, chantilly cream
 Chocolate dipped ice cream bite

Menu is subject to seasonal changes and availability of produce

Breakfast

Canapé menu \$30 per person

2 hour duration

Canapés (one of each item per person)

Maple spelt granola, berries, natural yoghurt
Poached quail egg, spinach, hollandaise sauce
Fruit skewers
Double smoked ham, gruyere cheese tart

Substantials (one per person)

Mini banana pancake stacks

Beverages

Selection of fruit juices
Vittoria plunger coffee & a selection of twinings tea

Seated Menu \$45 per person

Platters of seasonal fruit & pastries

Served alternately

Eggs benedict, short bacon & hollandaise
&
Spinach & ricotta frittata, roast cherry tomato,
herbs

A selection of fruit juice
Vittoria plunger coffee & a selection of twinings tea

Optional extras

Champagne by the glass	\$25
Peach bellini	\$12
Espresso coffee	\$3.5

Afternoon tea

High tea with twinings tea or vittoria coffee	\$25
High tea with a glass of bubbles	\$33

Tea sandwiches

Grilled vegetables, babaghanoush
Chicken, avocado, aioli

Savoury treats

Vegetarian rice paper rolls, asian dipping sauce
Spiced prawn, caramelised onion & dill tart

Sweet treats

Melting moment
Chocolate pannacotta
Scones, jam & cream



Menu is subject to seasonal changes and availability of produce



Beverage Packages

Standard Package

The duchess sparkling cuvee
Grant burge semillon sauvignon blanc
Grant burge oakland shiraz
James boags premium
James boags premium light
Orange juice, mineral water & soft drinks

2 hours - \$39 per person
3 hours - \$45 per person
4 hours - \$49 per person
5 hours - \$55 per person

Premium Package

Please select one white wine & one red wine

Four sisters chardonnay pinot noir
Geoff merrill 'pimpala road' semillon sauvignon blanc
Sandalford 'element' unwooded chardonnay
Geoff merill 'pimpala road' shiraz
Sandalford 'element' cabernet sauvignon
James boag premium
James boag premium light
Orange juice, mineral water & soft drinks

2 hours - \$49 per person
3 hours - \$55 per person
4 hours - \$59 per person
5 hours - \$65 per person

Deluxe Package

Please select one white wine & one red wine

Bird in hand sparkling pinot noir
Phillip shaw no 19 sauvignon blanc
Domaine chandon chardonnay
Blue pyrenees cabernet sauvignon
Mr riggs 'the gaffer' shiraz
Peroni
James boag premium light
Orange juice, mineral water & soft drinks

2 hours - \$59 per person
3 hours - \$65 per person
4 hours - \$69 per person
5 hours - \$75 per person

Please note that vintages are subject to change. We make every effort to provide the selected wines, however should a wine be unavailable on the day an alternative wine of a similar blend will be made available



Beverages on Consumption

A minimum spend per person will apply to beverages on consumption:
Lunch or dinner \$25 per person / Cocktail event \$15 per person

Champagne & Sparkling Wine

NV	Four sisters chardonnay pinot noir	Victoria	38
NV	Taltarni 't series' brut	Pyrenees, Victoria	40
2010	Bird in hand sparkling pinot noir	Adelaide Hills, SA	53
NV	Chandon brut non vintage	Yarra Valley, Victoria	65
2007	Chandon vintage brut	Yarra Valley, Victoria	85
NV	Veuve cliquot yellow label brut	Champagne, France	150

White Wine

2008	Devils corner riesling	West Tamar, Tasmania	38
2010	Mr riggs watervale riesling	Clare Valley, SA	44
2010	Longview 'whippet' sauvignon blanc	Adelaide Hills, SA	41
2010	Phillip shaw no 19 sauvignon blanc	Orange, NSW	48
2010	Catalina sounds sauvignon blanc	Marlborough, New Zealand	51
2008	Geoff merrill 'pimpala road' semillon sauvignon blanc	McLaren Vale, SA	37
2009	Hay shed hill sauvignon blanc semillon	Margaret River, WA	39
2010	Cape mentelle semillon sauvignon blanc	Margaret River, WA	54
2009	Chapel hill verdelho	Hunter Valley, NSW	36
2008	Sticks pinot grigio	Yarra Valley, Victoria	39
2009	Ninth island pinot grigio	Tamar Valley, Tasmania	44
2010	Red claw pinot gris	Mornington Peninsula, Vic	54
2010	Sandalford 'element' chardonnay	Western Australia	40
2009	Cuttaway hill chardonnay	Southern Highlands, NSW	41
2008	Domaine chandon chardonnay	Yarra Valley, Victoria	51

Rose

2010	St halletts rose	Barossa Valley, South Australia	38
2010	Innocent bystander pinot rose	Yarra Valley, Victoria	45

Red Wine

2009	Ingram road pinot noir	Yarra Valley, Victoria	39
2008	Rabbit ranch pinot noir	Central Otago, New Zealand	55
2008	Ferngrove merlot	Frankland River, WA	41
2007	Plantaganet 'omrah' cabernet merlot	Great Southern, WA	40
2008	Sandalford 'element' cabernet sauvignon	Western Australia	37
2009	Blue pyrenees cabernet sauvignon	Pyrenees, Victoria	41
2009	Majella 'the musician' cabernet shiraz	Coonawarra, SA	43
2008	Innocent bystander sangiovese	Yarra Valley, Victoria	44
2008	Bouchard aine cotes du rhone (Grenache, Shiraz, Mouvedre)	Rhone Valley, France	40
2008	Cape mentelle 'marmaduke' shiraz, Grenache, Mataro	Margaret River, WA	39
2008	Geoff merrill 'pimpala road' shiraz	South Australia	36
2008	Coriole 'redstone' shiraz	McLaren Vale, SA	42
2008	Mr riggs 'the gaffer' shiraz	McLaren Vale, SA	46
2009	Two hands 'gnarly dudes' shiraz	Barossa Valley, SA	57

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Dessert Wine

2006 Mitchell noble semillon 375ml	Clare Valley, SA	37
2007 Tamar ridge botrytis riesling 375ml	Tamar Valley, Tasmania	52

Cocktails

Kir royale	12
Bellini	12
Cosmopolitan	15
Caipirinha	15
Margarita	15

Spirits

Absolut vodka	8.5
Gordons london dry gin	8.5
Johnnie walker red label scotch	8.5
Jack daniels bourbon	8.5
Bacardi	8.5

Beers

James squire pilsner	8
James squire original amber ale	8
James boag premium	7.5
Peroni	8.5
James boag lite	6.5

Juice

Orange	4
Apple	4
Cranberry	4
Pineapple	4
Tomato	4

Soft Drinks

Pepsi, pepsi max	3.5
Lemonade	3.5
Soda water	3.5
Tonic water	3.5
Ginger ale	3.5

Mineral Water

Santa vittoria sparkling 1.5 L	10
Santa vittoria still 1.5L	10

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