



FUNCTIONS & EVENTS



FUNCTION SPACES

WHOLE VENUE

—

Privacy Level	Exclusive use
Capacity	350 cocktail

PRIVATE DINING ROOM

—

Privacy Level	Exclusive use
Capacity	30 seated 40 cocktail

LEVEL 1

—

Privacy Level	Exclusive use
Capacity	80 seated 120 cocktail

GARDEN ROOM

—

Privacy Level	Semi private
Capacity	22 seated 30 cocktail

LEVEL 1 MEZZANINE

—

Privacy Level	Semi private
Capacity	30 seated 40 cocktail

GARDEN PARTY

—

Privacy Level	Semi private
Capacity	32 seated 60 cocktail

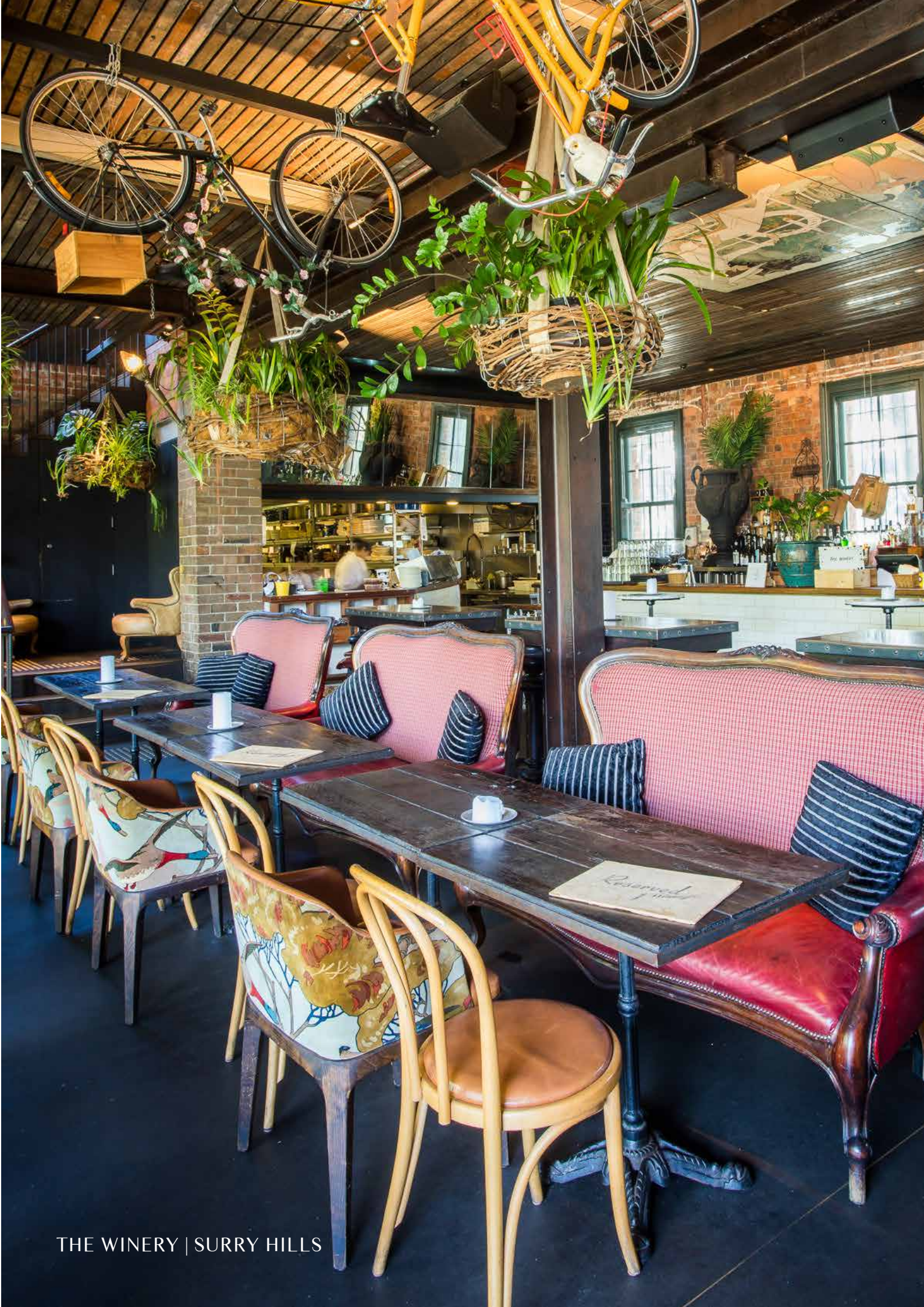
MARQUEE

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Privacy Level	Semi private
Capacity	40 seated 50 cocktail

*PDR, Garden Room and Garden Party can be combined









THE WINERY | GARDEN PARTY



THE WINERY | PDR, GARDEN ROOM & PARTY

SET MENUS

BRING ME FOOD | \$65 PER PERSON

STARTERS <i>TO SHARE</i> —	Aged prosciutto , marinated antipasti, olive oil, grissini Polenta fries , parmesan, aioli Sausage roll , veal, chorizo, tomato & chilli relish Roast Kent pumpkin (VE) , edamame & pepita pesto, leaves, apple cider dressing
MAINS <i>TO SHARE</i> —	Fish of the day , heirloom tomatoes, lemon EVO, basil, parsnip purée Lemon honey ½ chicken , green beans, basil, shallots, lemon sherry dressing
ON THE SIDE <i>TO SHARE</i> —	Broccolini , lemon infused olive oil Rocket salad , aged balsamic, parmesan
DESSERT <i>INDIVIDUAL</i> —	Triple chocolate brownie , salted caramel ice cream

SET MENUS

LA DI DA | \$90 PER PERSON

TO TOAST **Flute of prosecco**

STARTERS
TO SHARE
—
Sydney rock oysters, mignonette, lemon
Aged prosciutto, marinated antipasti, olive oil, grissini
Poached tiger prawn lettuce cups, tomato, chilli, lime
Chicken liver parfait, eggplant relish, mustard fruits, grilled bread

MAINS
INDIVIDUAL CHOICE
—
Stuffed baby vegetables (VE), toasted almonds, tomato & herb rice, arrabiata sauce
Roast Kent pumpkin (VE), edamame & pepita pesto, leaves, apple cider dressing
205g Steak Frites, Pinnacle MB2+ Top sirloin grass fed, french fries, sauce au poivre
Fish of the day, heirloom tomatoes, lemon EVO, basil, parsnip purée
Lamb tomahawks, parsley & garlic marinade, kipfler potato & artichoke, olive tapenade
Lemon honey ½ chicken, green beans, basil, eshallots, lemon sherry dressing

ON THE SIDE
TO SHARE
—
Broccolini, lemon infused olive oil
Rocket salad, aged balsamic, parmesan

DESSERT
INDIVIDUAL CHOICE
—
Soft, blue & hard cheese, served with lavosh, sour cherry toast, grapes & apple relish
Triple chocolate brownie, cookie crumb, salted caramel ice cream

CANAPÉ PACKAGES

A minimum order of 15 people is required. With respect to diners with allergies, we cannot guarantee dishes will be completely free of nut or shellfish residue.

\$38 PP	Bronze Package x3 Cold x4 Hot
\$48 PP	Silver Package x3 Cold x4 Hot x2 Substantial
\$58 PP	Gold Package x4 Cold x4 Hot x3 Substantial
\$7 PP	Dessert add on x2 Dessert canapes
\$10 PP	Dessert add on x3 Dessert canapes
\$5.50	Cold Canape add on
\$6.50	Hot Canape add on
\$8	Substantial Canape add on

CANAPÉ SELECTION

A minimum order of 15 people is required. With respect to diners with allergies, we cannot guarantee dishes will be completely free of nut or shellfish residue.

COLD

CANAPÉS

—

Baba ganoush (V), sun-dried tomato, lavosh
Bocconcini (V), tomato, olive, oregano skewers
Watermelon (V), feta, pistachio, mint bites
Sandwich fingers (V), egg, lettuce, dijon aioli
Edamame pesto (V), cucumber & egg salsa on spoons
Chicken parfait, eggplant relish, toast
Smoked salmon tart, avocado dressing, dill
Chorizo bites with mustard fruit
Oyster, mignonette, lemon
Feta stuffed green olive, salami, parsley

HOT

CANAPÉS

—

Porcini arancini (V), four cheese, aioli
Mushroom & spinach cocktail pie (V)
Leek & gruyere tartlet (V)
Pumpkin pissaladiere (V), feta, pine nut
Spiced cauliflower florets (V), vegan aioli, sambal
Polenta fries (V), parmesan, aioli
Rosemary lamb & red wine cocktail pie
Chef's special spiced marinated chicken, herb yoghurt
Pork & veal sausage roll, tomato chilli relish
Calamari rings, aioli, lemon
Char-grilled sirloin, green peppercorn mustard bites
Lamb meatball & bush tomato sauce

CANAPÉ SELECTION

SUBSTANTIAL **Potato gnocchi (V)**, tomato sugo, basil, stracciatella
CANAPÉS **Baby zucchini stuffed with tomato and herb rice (V)**,
— arrabiata sauce
Roasted pumpkin (V), edamame pesto, leaves, apple cider
dressing
Orecchiette pasta (V), broccoli, chilli, hazelnut, parmesan
Wagyu beef slider, dill aioli, pickles, American cheddar
Chicken, edamame pesto, leaves, apple cider dressing
Harissa spiced chicken drumsticks
Fish & chips, egg gribiche, lemon

DESSERT **Triple choc brownie**, caramel, cookie crumb
CANAPÉS **Lemon meringue tartlets**
— **Assorted bambino gelato cones**
Chocolate tart, chocolate sauce, chocolate crumb

GRAZING STATIONS

\$25 PP

Cheese and Charcuterie

Selection of gourmet Australian cheeses surrounded by an array of locally-sourced condiments. Including; local honey, dried apple, quince paste & sweet fig jam. As well as a drool-worthy selection of seasonal cured meats, terrines & salami accompanied with an array of local sourdough and fruit loaves & mixed Alto olives.

\$15 PP

Oyster Station

Freshly shucked selection of Sydney Rock oysters sourced from 40+ local New South Wales regions and dressed with shallot vinaigrette and finger lime dressing.

\$25 PP

Seafood Station

Sliced smoked salmon, prawns and shucked oysters. Fresh bread, cocktail sauce, lemon and condiments

\$20 PP

Whole Roasted Organic Chicken or Roast Beef Station

Enchant your guests with our marinated roasted chicken or succulent roast beef. Put together your own tasty creations with tomato chutney, caramelised onions, mixed leaf salad & milk buns.

\$15 PP

Dessert Station

An indulgent assortment of bite-size desserts & treats. A selection of hot & cold desserts with their own accompaniments.





BEVERAGE PACKAGES

STANDARD PACKAGE

2 HOURS | \$39 PP

3 HOURS | \$49 PP

4 HOURS | \$59 PP

Bottled Beer

Hawthorn Pilsner

Kirin Megumi

James Boags Light

Sparkling

Edge of the World Brut NV

White Wine

Edge of the World Sauvignon Blanc

Red Wine

Edge of the World Cabernet Shiraz

Non-Alcoholic

Soft Drinks & Juice

PREMIUM PACKAGE

2 HOURS | \$49 PP

3 HOURS | \$59 PP

4 HOURS | \$69 PP

Bottled Beer

Birra Moretti Lager

Kosciuszko Pale Ale

James Boags Light

Sparkling

Edge of the World Brut NV

White Wine

Edge of the World Sauvignon Blanc

Palazzo Grimani Pinot Grigio

Red Wine

Edge of the World Cabernet Shiraz

Federico Pandolfi Sangiovese

Rose

Edge of the World Rose

Non-Alcoholic

Soft Drinks & Juice

BEVERAGE PACKAGES

DELUXE PACKAGE

2 HOURS | \$59 PP

3 HOURS | \$69 PP

4 HOURS | \$79 PP

Bottled Beer

Birra Moretti Lager

Kosciuszko Pale Ale

James Boags Light

Sparkling

Madame Coco Brut NV

White Wine

Pikorua Marlborough Sauvignon Blanc

II Villaggio Organic Pinot Grigio DOC

Calafornia Dreaming Chardonnay

Red Wine

Guilty by association Pinot Noir

Pepperjack Shiraz

Non-Alcoholic

Soft Drinks & Juice

BEVERAGE UPGRADES

House Spirit Upgrade \$10pp | Only available on Premium and Deluxe Packages.

Add a **Cocktail on arrival for \$10pp** - This will be a seasonal spritz, Espresso Martini, Bellini or speak to your functions manager to create your own.

Add a bottle of **champagne on arrival for \$79** or wow your guests with a **magnum for \$120**.

For exclusive events, the option of a pre-arranged selection of on-consumption beverages is also available. To arrange tray service of these beverages, an additional **\$30 per 50 people per hour** is applicable.

ADDITIONAL ITEMS

STYLING & DECOR

Your Event Manager is happy to assist you with all your Event Styling needs! Please speak with your planner directly to enquire about arranging any additional styling elements or florals for your celebration.

AV REQUIREMENTS

A TV screen (50inch) is available for hire in our private dining room or level 1 space. This can connect to a laptop via HDMI. Please note that the laptop will need to be provided by the client.

We have a microphone on site for hire which is for exclusive events only. Your Event Manager can also assist you with all your additional AV needs. Entertainment can be hired for exclusive events only:

DJ + Equipment - \$150 p/hr minimum 4 hours

Solo Act Rate \$730 (3 hours)

Duo Act Rate \$1330 (3 hours)

Trio Act Rate \$1995 (3 hours)

Photobooth - \$1550 (Up to 5 hours)

SECURITY

1x Security Guard is require per 100 guests for all venue exclusives \$50 per guard per hour.