



Group Packages

Bookings available for 11am and 1.30pm only, or 5.30pm in the evening

Note: Meal choices and dietary requirements to be confirmed 2 weeks prior to the event

Chefs Banquet/ Chefs Vegan Banquet- \$90pp or \$75pp (no dessert)

(up to 40p)

A casual style of dining for groups big or small, for those wanting to impress friends or family with our finest selection. served to the middle of the table. Our banquet menu changes seasonally.

Alternate Drop - 2 courses \$70pp, 3 courses \$90pp

(only available for 20-60 people in restaurant/ 50 to 120 in function room-subject to availability and hire fee see below)

Select menu options from current menu 2 weeks prior to event.

Christmas/ Christmas in July Bon bons and decorations on table add \$10 per person

Picnic Packages (Please note: no food or drink to be brought on site from external source)

Grazing Station- Cheese & Antipasto : Chef's selection of cheeses, cold meats, fruits, quince paste, crackers, dips (minimum 15p)
\$25pp

Hot Tapas Boxes : Individually boxed tapas selection pack including our 3 favourites \$38pp
(eg. arancini served with aioli, Calamari salad w nahm jim, Sweet spiced chicken wings)(1 box pp)

Private firepit dining experience (great for a proposal, or special occasion): Allocated firepit and picnic blanket, Cheese and antipasto box for 2 & hot tapas box for 2 plus a flask of mulled wine in winter (2 glasses) , flask of chilled sangria in summer (2 glasses), or glass of wine/beer each.

\$190 for 2p. Extra adults \$75pp

Pre- booked and allocated firepit with stored wood- \$100 (extra wood \$10 per crate)

Group Drinks Packages (minimum 40p)

OPTION A (3 hour duration) \$55/adult, \$10/child

One White Wine, One Red Wine, One Sparkling (basic range), Basic Beer eg XXXX Bitter, Gold, Cascade Light, soft drinks & juices

OPTION B (3 hour duration) \$65/adult, \$10/child

All wines & beers available, soft drink & juices

OPTION C Your choice of Wine, Beer, soft drinks &/or spirits charged at standard bottle prices with a bar limit set if required (no limit on numbers of people)

Cake Options - 20cm \$70 , 28cm \$85- all served with berry coulis and cream

Choices: Set Cheesecake, Orange & Almond cake (gf, df), Chocolate Mud Cake, Lemon Curd Sponge Cake

If you choose to bring your own cake we can plate it up for you for \$6pp with berry coulis and cream

Hire Costs For full function space: \$500

Inclusions include:

Private bar/ toilets / dance floor/speaker system/audio visual projector
Pergola with lounge /tables and additional seating that overlooks the vineyards
Front binary for casual eating
Function space can seat 130pax

Additional extras:

Lawn games: \$100

Fire Pit: \$100

Decorations: \$20pp

**Hire of front binary and pergola area only : \$300

**Hire of pergola area only \$200