

Event Hire

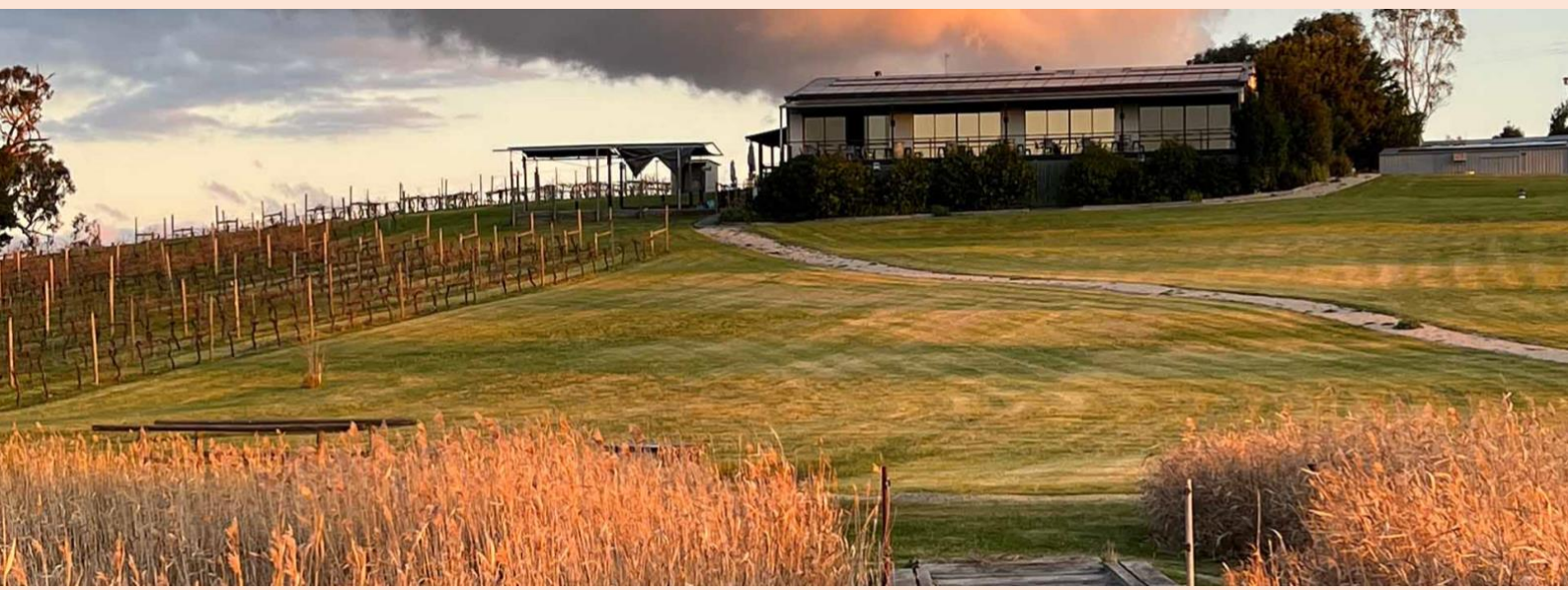
"We are excited to offer you the ideal venue to celebrate your special occasion!"

Whether you're planning an Engagement Party, Milestone Birthday, Graduation, Wake, or Corporate Event, we have the perfect spaces for you.

Our "The View" Function Room is available for larger gatherings, while our Lakeview Chapel is ideal for more intimate gatherings. We can set up tables and chairs according to your preferences, be it round or rectangular tables, and you can choose between white or black coverings. For a more casual event, we also offer barrel tables with stools. These spaces are like blank canvases for you to decorate as much or as little as you like, and you'll have access 24 hours before your event to add your personal style and decorations (access times subject to availability).

Our fully stocked bar and professional bar staff are included in your package. We offer a variety of house and exceptional Gippsland Wines, Beers Spirits and Cocktails.

Please feel free to contact us to arrange a visit; we would be delighted to give you a tour of our facilities.





Lakeview Chapel Package (5 hours)

\$1,450 + \$300 bond

Our Lakeview Chapel provides a stunning indoor space with views of the lake and foothills. The high ceilings and gables of the Chapel offer ample room for you to personalize the space. You'll have access to the north-facing French doors that lead to a veranda and decked area, making it a perfect spot to entertain your guests and unwind. There's an intimate bar area on the Lakeview Chapel deck with bar tables and stools, along with attentive bar staff to keep your guests refreshed. Drink service options will be discussed when making your booking.

This package includes:

- Full use of the Lakeview Chapel and full access to our grounds for photos.
- Optional barrel tables with stools
- Cake/Gift tables and Wishing Well
- Bar facilities with bar staff
- Floor manager for the duration of the event
- Permission and space for a DJ, band, photobooth, lolly bar, etc.
- Access available on the morning of the event for decorating as you wish.
- Security
- Final clean and reset.

Please note that we provide room hire and liquor service exclusively. Food and beverage are extra.



The View Reception Room

\$1,850, + \$500 bond

*Minimum spend \$7,850.00 inclusive of above fee – does not including Lakeview Chapel.

Our The View Reception Room is fully equipped to make your celebration truly unforgettable. The carpeted reception room features heating and cooling, and north-facing doors can be opened for your guests to spill onto the deck on warm evenings. We set up the tables and chairs the way you wish whether it be round or rectangle tables along with your choice of white or black table coverings.

AV equipment is available for your music/entertainment.

The View Reception Room will be made available to you the morning before your function where you can add your own personal styling and decorations.

This package includes:

- Full use of The View Reception Room
- Set up and Pull Down
- Guest tables and chairs all with your choice of coverings
- Cake/Gift tables and Wishing Well
- Use of our wine barrel tables with stools
- Use of microphone. AV equipment for your music/entertainment
- Bar facilities with bar staff
- Floor manager for the duration of the event and Guests Safety Officer (security)
- Permission & space for DJ, band, photo booth,
- Heating / Air Conditioning
- Full clean and reset.

Tailor a menu to satisfy your needs. Note: Food and beverages are not included in the above prices.

Canapes

\$54 / Head for 8 options

- Gippsland Tarago Camembert cheese and red onion tarts (V)
- Arancini – Flooding Creek Fungi Mushroom with Aioli. (V)
- House made sausage rolls.
- Meat Balls & Tomato Salsa
- Pork belly squares with a honey soy glaze. (GF option)
- Salt n pepper calamari with tartare sauce.
- Mini quiches – assorted. (V)
- Polenta coated macadamia chicken strips with mango salsa.
- Chicken satay skewers. (GF) – contains peanuts.
- Bruschetta- tomato, Spanish onion, olives, basil, olive oil. (V)
- Noojee Smoked Trout Croquette – Trout, potato & Dill (GF)
- Southern fried chicken bao buns sriracha mayonnaise.
- Sliders beef patties, cheese, lettuce, tomato sauce (GF)
- Beef, Capsicum, and onion skewers (GF)
- Gippsland Tarago Camembert cheese and red onion tarts (V)
- Chicken Wings BBQ Sauce



Dining Options

2 course \$54 /head

3 course \$66 /head

Entrees:

- Greek Lamb Koftas served with tzatziki yoghurt & lemon (Gf)
- “Gippsland” Calamari dusted in lemon pepper seasoning on a bed of rocket with tartare sauce (Gf)
- Polenta and Macadamia crusted Chicken Tenderloins served with a mango mint sauce.
- “Gippsland Tarago Cheese” Camembert with caramelised onion tarts (V)
- “Flooding Creek Fungi” Mushroom risotto (V) (GF)
- Pork Belly with crackle served on Asian slaw (GF)
- Creamy Garlic prawns served on rice pilaf (GF)
- House made meatballs served with Sugo and mozzarella.
- Beef, Capsicum, and onion skewers (GF)

Mains:

- Chicken breast wrapped in prosciutto with Dijon mustard and honey glaze with seasonal vegetables. (GF)
- Roasted Pork Belly with pumpkin mash, broccolini and Glengarry Apple Cider Caramel (GF)
- Lamb Shank marinated in rosemary & garlic slow cooked served on potato & local black mash with seasonal vegetables. (GF)
- Beer Battered Gippsland Flathead tail with Hand Cut Local Sebago potatoes, salad & Lemon Aioli

Premium Dishes add \$7 /each

- 200g Local Scotch Fillet served with roasted kipfler potatoes, greens, & red wine jus (GF)
- Salmon Fillet served with lime skordalia, Bok Choy & Mojo Sauce
- Herb Crusted 3 Point Lamb rack with scalloped potato, broccolini & Lamb Jus

Desserts:

- Churros dusted in Cinnamon Sugar served with Chocolate or Caramel Sauce (V)
- Sticky Date Pudding served with Butterscotch Sauce and ice-cream.
- Chocolate Brownie with chocolate sauce and ice-cream
- Tiramisu
- Eaton Mess- Smashed meringue with whipped cream and berry coulis
- Lemon tartlet topped with Italian Meringue

Vegan/Vegetarian:

- Flooding Creek Fungi Mushroom Risotto
- Falafel Salad with roasted root vegetables, quinoa, lettuce, and salad dressing
- Quorn "Meatballs" with coconut rice and sugo
- Silken Tofu crusted with poppyseeds served with Salad & sweet potato skins.

Vegetarian

- Vegetable Lasagne with Sugo, pumpkin, capsicum, ricotta & Bechamel Sauce
- Children's options



Children's Meals. \$30 / Child

- Chicken nuggets
- Fish
- Chicken Schnitzel
- Mini chicken Parma
- Mini Pizzas

*All children's meals are served with chips and a side salad.

Optional extras

- Antipasto & local cheese grazing table \$12/head (minimum 6)
- Variety of Mini Desserts \$15 per person
- Deluxe dessert table \$28/head. (Minimum 20)
- Mixed Sandwich Platters \$8/head
- Assorted Breads and Dips \$6/head

Note: We are happy to work with you to create something more to your liking.

Vegetarian, vegan, dairy free & gluten free, celiac dishes also available please advise us of any guest dietary requirements at your final appointment (additional fees may apply)

(V) vegetarian (GF) gluten free



VENUE HIRE TERMS AND CONDITIONS

By confirming your reservation with us, you acknowledge that you have read, understood, and agreed to our booking and cancellation policy.

De Grandi's Winery – Booking and Cancellation Policy

Thank you for considering De Grandi's Winery for your event or room reservation.

Please review the following terms.

Reservation Process:

Booking Confirmation: Your reservation is considered confirmed only after you receive a booking confirmation with deposit of 30% the value of the event fee.

Deposit, Payments, and Bond.

- a. Deposit: A 30% deposit is required to confirm your function reservation.
- b. Payment Methods: We accept major credit cards, bank transfers.
- c. Balance Payments: 30 days prior to event 30% with the remaining 40% payable 7 days prior to the event.

Drinks Tab to be settled by 11pm on the night of the event.

Cancellation Period and refunds.

Cancellation up to

1. 60 days prior, full refund.
2. Up to 45 days prior 50% refund
3. Up to 30 days prior 25% refund
4. Up to 14 days prior no refund.

Bond

Should all be in order the security bond will be returned within 7 days after event.



House Rules:

All guests are expected to adhere to De Grandi's Winery's house rules and policies, including noise restrictions and responsible alcohol consumption.

Property Damages:

You are responsible for any damages caused to the property by your guests during your event.

Interference with or alteration of electrical installations, lighting, sound systems or other property is prohibited and results in loss of bond.

All buildings and decking at De Grandi's Winery are smoke-free areas. Smokers, please use designated smoking areas.

Any instructions from De Grandi's Winery representatives must be adhered to.

Prohibited acts or persons acting in a way that puts the health and welfare of other in danger will be escorted from the property.

Person/persons making the booking will be responsible for any damages or breakages sustained to the premises.

Additional charges may apply where damage is not covered by the bond.

Intoxicated patrons will be refused service and may be asked to leave the premises at the discretion of the venue manager and security.

De Grandi's Winery is a fully licenced venue – STRICTLY NO BYO

Children must be supervised by adults at all times.

The Lake is strictly out of bounds.

Confirmation of guest numbers due 2 weeks prior to event

Venue closes at 11pm, Last drinks call at 10:30pm and all guests must vacate the premises within 30 minutes from Last Drinks

Please keep noise to a minimum when departing venue due to our residential location,



Excess time will result in additional charges of \$400 per hour, for every hour or part there of beyond 11:30pm.

Quotes valid for 6 months.

All events held on a Sunday or Public Holiday incur a 15% surcharge.

Once your booking date is confirmed with De Grandi's Winery please pay your deposit with either cash, credit card (additional 1.5% credit card Fee) or bank transfer to De Grandi's Winery BSB 063 518 Account No: 1034 3667. Please provide your surname and your event date as a reference.

Our commitment to you, we strive to provide exceptional service and memorable experience for you and your guests in a safe respectful environment here at De Grandi's Winery.

If you have any questions or need further clarification on our policies, please do not hesitate to contact Mark Symons on 0457 444 698

FUNCTION HIRE BOOKING FORM

(Fill in the details you know and leave the rest blank - we can do that at a later date)

CONTACT DETAILS:	
Name of Hirer:	
Mobile Phone:	
Email:	
Postal Address:	
Emergency Contact:	
Mobile Number:	



EVENT DETAILS:	
Date of Event:	
Estimated Number of guests:	
Event Time & duration: Starting Time	
DJ / Band Entertainment:	
Mobile Number	
I agree that I will be liable for the payment of any charges directly related to my event at De Grandi's Winery and that I have read and understood the terms and conditions.	
Name :	
Signature :	
Date:	
Please note your date is not secured until a deposit is made.	
Please add any additional information:	