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LARGE GROUP BOOKINGS

UPON ARRIVAL

THIS GROUP MENU APPLIES TO GROUPS OF 17 - 30 ADULTS

Complimentary for all large group bookings.

A SELECTION OF FRESH BREADS SERVED WITH DIPPING OIL

STARTERS

Your choice of three options, which will be served sharing style down the center of the table.

SALUMI & CHEESE BOARDS PORCINI AND MOZZARELLA ARANCINI HAM AND MOZZARELLA ARANCINI PUMPKIN MOZZARELLA ARANCINI LIGHTLY FRIED CALAMARI **CAPRESE SALAD**

GARLIC & CHEESE FOCACCIA (lunch functions only)

2 COURSE SHARING MENU \$59 PP

Your choice of:

ENTREÉ + MAIN | MAIN + DESSERT

3 COURSE SHARING MENU \$69 PP

Your choice of:

ENTREÉ + PASTA + MAIN | ENTREÉ + MAIN + DESSERT

MAIN

Your choice of two options, which will be served sharing style down the center of the table.

PORCHETTA LAMB SHOULDER MARKET FISH EGGPLANT PARMIGIANA WOOD OVEN STYLE PIZZA (lunch only) PASTA (any from under pasta)

*Mains are served with large sharing bowls of farmer salad and triple cooked potatoes.

DESSERT

Your choice served alternate drop.

I FMON TART SEASONAL PANNA COTTA **TIRAMISU GELATO SORBET**

PASTA

Your choice of one option, which will be served sharing style down the center of the table.

PAPPARDELLE BOLOGNESE MUSHROOM & TALEGGIO RISOTTO CAVATELLI WITH CAPSICUM PUREE & PORK SAUSAGE ORECCHIETTE WITH TOMATOES, BASIL PESTO & RICOTTA SALATA

——— CHILDREN'S MENU ———

\$25 EACH

children are those aged 1 – 10 years old

Your choice of

PENNE NAPOLI CHICKEN SCHNITZEL MARGHERITA PIZZA (lunch only)

*Served with chips and ice-cream.



WELCOME TO ARUNDEL FARM ESTATE

ADDITIONAL INFO

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@arundelfarmestatewinery

CAKEAGE

If you choose to bring a cake or sweets as dessert - on the day of your reservation a \$3pp cakeage applies, and will be charged on the total number of guests attending.

Our team will offer plates, crockery and napkins and our chef will cut and serve you dessert on sharing boards.

Additional costs will apply is you require your cake to be individually plated. The cost of this will be at the discretion of management.

BEVERAGES

Beverages will be served table service for the duration of your event and split bills are not available.

If a maximum spend applied to your function and the amount is not reached by food/misc items the remaining balance will be allocated to your beverage spend. If/once this amount is exceeded all outstanding monies must be paid via CC at the conclusion of your function.

WINE BARRELS

If you would like to hire a wine barrel for your cake display you can do so for \$25 each.

TABLE & EXTERNAL DECOR

If you would like to bring in table decor like flower arrangements, place settings etc. you may have access to your table from 11am on the day of your booking.

If you are using a stylist and whom will be bringing additional decor such as plinths, arbors or wall decor this and bump in time must be approved by management.

All external decor must be removed at the conclusion of your event. Arundel Farm Estate do not take any responsibility if items are left at the venue overnight and damage occurs. If decor is not removed at the conclusion of your booking a fee of \$150 will be charged.

FUNCTIONS

Looking for a venue for your next function?

Make an Booking Enquiry: cafe@arundelfarmestate.com.au 0448 079 585

DEPOSIT & T&C'S

A deposit of \$25pp is to be paid to secure the booking/function.

Your bookings is not confirmed until the full deposit has been received. Payment can be made via CC, EFT or Cash.

A Credit Card is required to be kept on file once your booking is finalized.

By paying the deposit you are agreeing to the group booking and function terms and conditions set by Arundel Farm Estate.

ARUNDEL WINES =



Have you tried our handcrafted wines?

We have a beautiful range of wines to choose from, grown and produced on site by our team. Visit the cellar door for free tastings.

Our wines can also be purchased at the cellar door or online: https://arundelfarmestate.com.au/shop/