



# GROUP BOOKING AND CORPORATE MENU

for groups above 20 pax (adults)

- Corporate Events
- Company Staff get-togethers
- Hens & Bucks Night
- Birthday Parties
- Family get-togethers
- Other group events

DIETARY AVAILABLE





# FOOD PACKAGES

The perfectly balanced combination of refined food, impeccable service and Brandy Creek Estate's renowned wines, ensure your event is sophisticated, elegant and memorable.

MENU TYPE	MIN-MAX PAX	TYPE OF SERVICE	PRICE PP
PAELLA	60-150	SELF-SERVING BUFFET	\$75
CHURRASCO	15-150	SHARING PLATED	\$95
HI TEA	20-50	SHARING PLATED	\$55
BUFFET	40-150	SELF-SERVING BUFFET	\$65
3-COURSE PLATED	50-100	SEATED INDIVIDUALLY PLATED	\$115
<b>TAPAS</b>			
FAMILY FEAST	20-50	SHARING PLATED	\$55
BRANDY CREEK CLASSIC	20-90	SHARING PLATED	\$65
CHEF'S SELECTION	20-150	SHARING PLATED	\$75
<b>FINGER FOOD</b>			
FINGER LITE	25-40	STAND UP	\$45
FINGER GOLD	25-60	STAND UP	\$55
FINGER PLATINUM	25-80	STAND UP	\$65





# PAELLA MENU

Minimum of 60pax  
**LIVE COOKING STATIONS**

## STARTERS

Freshly baked bread  
Mediterranean anti-pesto platter  
*(Dolmades, smoked salmon, salami, prosciutto, olives, caperberries,  
crumbed fried prawns)*

## SELECTIONS

Seafood Paella - prawns, calamari, mussels, fish, roasted capsicum,  
peppers, garlic, tomato, onion, saffron & paprika (GF)

Cumin and Red Wine braised Beef Cheek (GF/DF)

Mojo Marinade Lamb Ribs (GF/DF)

Chicken and Chorizo Cazuela with Saffron Rice (GF/DF)

Vegetarian Paella with Seasonal Vegetables (VEGAN/GF/DF)

## DESSERTS

Churros with Chocolate Fudge



# CHURRASCO MENU

Minimum of 15pax

## STARTERS

Freshly baked turkish roll with olive dips

## MEAT SELECTION

Mojo lamb leg

Salted rump cap Beef

Chicken thigh marinated with garlic and smoked pepper

Pork chorizo Sausages

Pork collar with plum jam

## SEAFOOD SELECTION

Garlic Calamari

Paprika Barramundi

## DESSERTS

Chocolate fudge cake





# HI TEA

Minimum of 20pax

## SWEET

Assorted gateaux

Scones with homemade jam

Chocolate eclairs

Macaroons

## SAVOURY

Smoked salmon with cream Fraiche

Vegetable empanadas

Mini burgers

Tuna croquettes

## TEA & COFFEE





# CHEF'S SELECTION

11 Dishes

## STARTERS

Baked Turkish Roll with Home Made Dip (V)

Brandy Creek Marinated Olives (V)

'Jamon Serrano' Spanish Dry Cured Ham (GF/DF)

## TAPAS LOTS

Beetroot & Feta Salad with Walnuts & Spanish Onion (V)

Patatas Bravas with Pimento Sauce (V/GF)

King Prawns in Chilli Beurre Blanc (GF)

'Chorizo Ragout' (GF)

*(Classic Spanish Spicy Sausages cooked in a rich tomato & creole jus)*

Pork Belly (GF/DF)

*(Succulent Crispy Pork Belly served with apple compote)*

'Costillas de Cordero', Lamb Ribs (GF)

*(Lamb Ribs marinated & braised in cumin & pepper jus)*

Honey Chicken (GF/DF)

*(Braised with rich tomato and honey sauce)*

## DESSERT

Warm Chocolate Fudge with churros





# BRANDY CREEK CLASSIC

8 Dishes

## STARTER

Baked Turkish Roll with Home Made Dip (V)

Brandy Creek Marinated Olives (V)

'Jamon Serrano' Spanish Dry Cured Ham (GF/DF)

## TAPAS LOTS

Patatas Bravas with Pimento Sauce (V/GF)

'Ensalada de Rucola', Rocket Salad (V/DF)

*(with roasted almonds, sundried tomato & red onion)*

Honey Chicken (GF/DF)

*(Braised with rich tomato and honey sauce)*

King Prawns in Chilli Beurre Blanc (GF)

Rosemary Beef Cheek (DF)

*(Slow braised in red wine & served with batter fried cauliflower)*

## DESSERT

Cheesecake with mix berry compote





# FAMILY FEAST

6 Dishes

## STARTER

Baked Turkish Roll with Home Made Dip (V)

## TAPAS LOTS

Patatas Bravas with Pimento Sauce (V/GF)

'Ensalada de Rucola', Roquette Salad (V/DF)  
*(with roasted almonds, sundried tomato & red onion)*

Honey Chicken (GF/DF)  
*( Braised with rich tomato and honey sauce)*

King Prawns in Chilli Beurre Blanc (GF)

## DESSERT

Warm Chocolate Mud cake with cream





# **BUFFET MENU**

**Minimum of 40pax - All you can eat  
\$65 PP**

**Saffron Rice**

**Creamy Potatoes**

**Vegetable Pasta**

**Battered Fried Chicken**

**Barramundi Baked**

**Roasted Lamb Leg**

**Seasoned Vegetable Salad**

**Churros**





# PLATED DINING

## 3 COURSE

### ENTREE

Duck confit timbal with  
Cointreau jelly

Lemon grass sous-vied king prawns,  
Creole spice seasoned scallops with pear  
lime compote, balsamic caviar

Sage Turkey Breast with cranberry  
chutney and blood orange jus

Chickpea shawarma dip, with Turkish  
bread

Chilli garlic prawns

Pork and chorizo meatballs, smokey  
paprika sugo

Herbed stuffed balsamic mushrooms

Grilled salmon and lemon skewer

Beef empanada

Vegetable empanada

### MAIN

Wild Trout and lobster

Heavy-sealed salmon steak

Vanilla pod turmeric Seafood

Lemon and cajun baked chicken thigh

Kingfish, pico de gallo (salsa), paprika  
mayo

Slow braised beef short rib (deboned),  
chimichurri sauce

Five spice crust pork belly, sticky soy  
deglaze, coriander, crispy shallot

### DESSERT

Churros

Chocolate Truffle Cake

Homemade Mango Sorbet

Steamed ginger & apple  
pudding, maple cream, apple  
crisp

Passionfruit brulee, white crumb,  
mango & mint salad





# FINGER FOOD

2 Hours Stand up service

## FINGER LITE (8 Items)

\$45 PP

Beetroot feta salad on biscuit

Brandy creek Marinated olives

Baked turkish bread top with tapenade

Spicy potato wedges

Honey and tomato braised chicken

Fried calamari rings

Fried Manchego with Apricot Sauce

Churros

## FINGER GOLD (9 Items)

\$55 PP

Goats cheese pickle beet and walnut on toast

Spicy potato wedges

Honey chicken

Meatballs in red wine sauce

Home made Empanadas

Fried Prawns with Cajun Aioli

Calamari rings

Cheesy Vegetable Turkish flat bread

Chocolate Gateaux

## FINGER PLATINUM (11 Items)

\$65 PP

Creole goats cheese and pickle on biscuits

Baked turkish rolls with sundried tomato dip

Potato bravas

Fried Manchego with Apricot Sauce

Pork Belly Skewers with Apple Puree

Mini beef paella

Slow braised beef cheek

Creole chorizo stew

Cumin braised lamb ribs

Fried prawns with cajun aioli

Chocolate Truffle Cake

Prices & menu items are subject to change without prior notice depending on seasonality and supplier availability.





# Function Wine, Beer & Softdrink List

4.5 hours Unlimited service

	<b>BRANDY STANDARD \$45 per person</b>	<b>BRANDY PREMIUM \$55 per person</b>	<b>BRANDY DELUXE \$65 per person</b>
<b>Wines</b>	select 4 from the list	select 6 from the list	select 8 from the list
<b>Tap Beer</b>	select 1 from the list	select 2 from the list	select 3 from the list
<b>Soft Drinks</b>	an assortment of softdrinks	an assortment of softdrinks	an assortment of softdrinks
<b>Tea Coffee station (except barista coffee) Self-service</b>	<b>Not Included</b>	<b>Included</b>	<b>Included</b>



You can choose one of the value packages above or order from the beverage menu on the day and pay as you go.





# Drinks List

## TAP BEER

Great Northern Supercrisp  
Bandolier Draught (Local Brewery)  
Breheny Bros Lager

## WINES

### *White*

2015 Riesling  
2019 Sauvignon Blanc  
2013 Pinot Gris  
2018 Naked Chardonnay  
2018 Wooded Chardonnay  
2012 Chardonnay

### *Red*

2019 Pinot Rose  
2018 Rose  
2019 Pinot Noir  
2019 Tempranillo  
2011 Syrah  
2006 Shiraz

### *Sweet Tooth*

2018 Late Harvest  
(Dessert Wine)

## BUBBLES

2012 Menage a Trois  
2008 Blanc de Noir  
2010 Sparkling Pinot Gris  
2014 Fiesta  
2019 Sparkling Tempranillo

## SOFTDRINKS & JUICES

Coca Cola  
Coke Zero  
Lemonade  
Raspberry Lemonade  
Tonic Water  
Ginger Ale  
Orange juice  
Apple juice  
Pineapple juice  
Grapefruit juice  
Cranberry juice

## TEA & COFFEE STATION

Hot chocolate  
Peppermint  
Green tea  
Chamomile Tea  
Coffee (excludes barista coffee)

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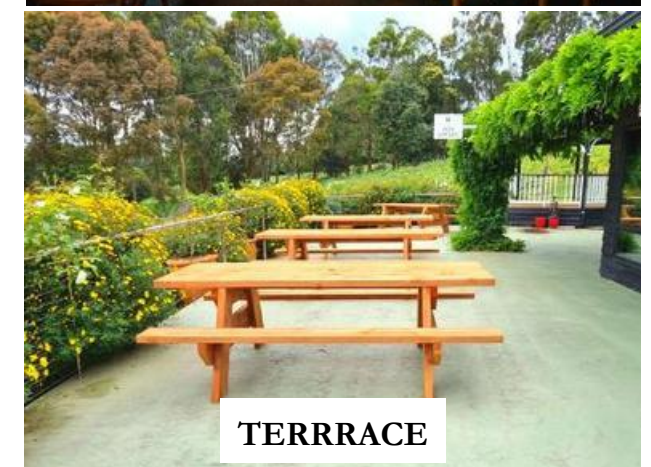
# Exclusive Function Space Rentals

(4.5 HRS)

From an intimate cocktail party, to a birthday celebration, corporate function or a hens of the night, we can make your next event more private and exclusive to your guests. Ask our friendly staff for the availability and pricing.

	<i>GOLD ROOM</i>	<i>SPANISH ROOM</i>	<i>GAZEBO*</i>	<i>TERRACE*</i>
<b>MAXIMUM CAPACITY</b>	100	30	15	70
<b>SPACE DESCRIPTION</b>	Indoor undercover	Outdoor undercover	Outdoor open	

\*Subject to weather conditions





# TERMS & CONDITIONS

## BOOKINGS AND CANCELLATION POLICY

### DEPOSIT & PAYMENT TERMS

\$500 to \$1,500 (depending on the size of the booking) NON-REFUNDABLE deposit paid to the nominated bank account indicated below and a credit card pre-authorization is required to reserve a date. Please note your booking is not confirmed until receipt of deposit.

#### Bank Account Details:

**Account Name: ACME RESTAURANTS PTY. LTD.**

**BSB: 083 337 Account Number: 889578 009**

### CANCELLATION POLICY

Cancellation within

- 1 week from date of the function \$55 per person will be charged
- 2-3 weeks from date of function \$30 per person will be charged

Any other cancellation outside of these periods will incur the deposit paid being forfeited.

### PAYMENT SCHEDULE

Once the deposit is paid, the venue and your event date is confirmed. The final invoice will become payable straight after the conclusion of the function. The total package fee is calculated on your selected package and estimated number of guests.

The person signing this agreement is the person who is responsible to pay any final outstanding amounts.

## FOOD & BEVERAGE, PRICE & SERVICE

### DIETARY REQUIREMENTS

Any dietary requirements must be addressed with booking reservations manager.

### RESPONSIBLE SERVICE OF ALCOHOL (RSA)

Brandy Creek Estate is a licensed venue and is required to meet all obligations set out in RSA guidelines set by Victoria Commission for Gambling & Liquor Regulation (VCGLR). In accordance with this, Brandy Creek Estate and its representatives has the right to refuse entry, service or eject patrons at its discretion if they are:

- Intoxicated
- Violent, quarrelsome or disorderly
- Smoking in a smoke free zone
- Suspected of having or using illicit drugs on the premises.

Brandy Creek Estate reserves the right and at its discretion to close your event early or cease the service of alcohol if it believes that patrons are acting in a way that may result in the breach and infringement of the liquor laws.

### FINAL GUEST NUMBERS

Brandy Creek Estate requires your final numbers to be provided no later than 7 days prior to the function. Final numbers will form the basis for the minimum number of guests for which you will be charged. If your final guest numbers fall below this number, you will not be reimbursed. Any increase in numbers must be advised to Brandy Creek Estate as soon as practical and in any event at least 3 working days prior to the function date.

### PRICES AND FOOD & BEVERAGE ITEMS

Package prices are valid until December 2023. Food and beverage items indicated may need to be altered depending on supplier availability. All prices are subject to change, and any discounts offered are temporary in nature and subject to management discretion.

## VENUE HIRE & CONCLUDING THE EVENT

### FUNCTION ARRIVAL/ DEPARTURE TIMES

Brandy Creek Estate is unable to service your guests in the dining room prior to or after your function times. Brandy Creek Estate requires all guests to have left the premise no later than half an hour after your event has concluded or no later than 12 midnight.

### TRANSPORTATION

It is your responsibility to arrange transport service(s) for any guests who are not staying at Brandy Creek Estate. We can recommend bus companies for you to book directly. A staff meal is to be included for the bus driver at your cost.

### VENUE HIRE AND DAMAGES

The customer(s) will be held responsible for any cost incurred by the owner to repair any damage caused to the function area and the premises as a result of the hire agreement. The person responsible for the booking is the person who has signed this booking agreement, this person is liable for the cost of any damage incurred to the venue or within the grounds of the venue during the function and breakage of Brandy Creek Estate property by any guest or support staff. All charges will be charged to the credit card on file.

### DECORATIONS + ARRANGEMENTS

All decorations and structures brought onto the property of Brandy Creek Estate by you or any of your contractors, agents or other persons is at your or their sole risk. Decorations need to meet our OHS requirements, please advise intended plan prior to the event. Decorations can be erected 1.5 hours prior to the event and must be packed down 1 hour after the event finishes. Any decorations left overnight must be picked up by 10am the following day as we have limited storage. Brandy Creek Estate is not responsible for any decorations left on site after this time. Confetti, rice, glitter, fake flowers/ petals and other non-biodegradable decorations must not be brought to the function nor the surrounding gardens and grounds. Cleaning up fees will apply.