



# Group Bookings

## at Witchmount Estate

Our Restaurant space is perfect for hosts not requiring a private space, or not wanting to reach a minimum spend of an exclusive event hire.

No hire fee or minimum spends  
Up-to 30 adults guests seated  
Shared staff in our restaurant  
Cake Cut and served on platters (cakage applies)  
\$300 Non Refundable Deposit required to confirm bookings  
Min 10 guests

# Set Menu Options

## TWO COURSE

\$55 shared entree + shared mains + sides

\$55 shared mains + sides + shared desserts

## THREE COURSE

\$68 shared entree + shared mains + sides + shared desserts

## CHILDREN

\$20 childrens main + dessert

## Shared Entree

Includes three

### ARANCINI

Homemade arancini served with aioli & tomato relish

### BREAD & DIPS

Artisan breads and a selection of dips (V) (NF)

### CRISPY FRIED CALAMARI

Flash fried calamari dusted with chilli and fennel salt served with fresh rocket salad and lemon mayonaise (DF) (NF)

## Shared Mains

Select two

### GNOCCHI

Gnocchi cooked in a brown butter sauce with sauteed onions and baby spinach, pepita seeds, pine nuts, roasted pumpkin and sage, finished with grated pecorino (V)

### STRIPLOIN

Served with mash, garlic greens & onion jus (GF) (NF)

Select to be cooked rare to medium rare

### FISH OF THE DAY

Served with chefs selection of inclusions (GF)

## Sides

Select two

### MIXED LEAF SALAD

With a balsamic vinegarette (GF) (DF) (NF) (V)

### GOLDEN FRIES

With mustard mayo (V) (NF)

### ROASTED BROCCOLI

With slithered almonds, fetta and a citrus olive oil dressing (GF) (V)

## Shared Dessert

Select two

### CHURROS

Deep fried churros smothered in cinnamon sugar and served with rich chocolate sauce (V)

### STICKY DATE PUDDING

Smothered with butterscotch sauce and vanilla bean ice-cream (V)

### CRÉME BRÛLÉE

Served with a mixed berry compote (GF) (V)

## Children

select a main & dessert

main

**SALT & PEPPER CALAMARI & CHIPS (GFO)**

**PENNE BOLOGNESE (NF) (GFO)**

**PENNE WITH NAPOLI & CHEESE (NF) (GFO)**

**CHICKEN TENDERS & CHIPS**

**FISH BITES AND FRIES**

dessert

**KIDS SUNDAE**

Ice cream, with topping and sprinkles

## Enhance

optional

**ANTIPASTO MISTO STARTERS (4-5 guests)**

A selection of local and imported cheese with grilled, marinated and pickled vegetables, slided cold cuts of cured meat, bread and crackers \$34 each

**FRUIT PLATTER TO FINISH (10-12 guests)**

A selection of seasonal sliced fruit \$65 per platter

**GOURMET PLATTER**

An assortment of gourmet cheeses, dried fruits and crackers (10-12 guests)

\$75 per platter



# FAQ / Booking Information

## Keen to book?

A non-refundable booking fee of \$300 is required to secure your booking, accompanied by a signed copy of our booking agreement.

Please note that your booking is not confirmed until payment has been received and receipted. A full copy of our terms and conditions can be found in the booking agreement. Take note that if you are booking your event 14 days or less before the date, full payment is required at the time of booking. Public holidays incur a 15% surcharge.

So that your event can run as smoothly as possible, we require guest number confirmation, final payment and all dietary requirements no later than 10 days prior to your event date.

## FAQ

### **How long is our booking.**

Your non-exclusive booking is upto 3 hours, please discuss with our team if you need more time than what is regularly allocated.

### **Do you cater for dietaries like vegan, gluten intolerances, FODMAP, allergic to peanuts etc?**

We sure do, our chefs are more than happy to accomodate for guest requirements as long as these are given 10 days prior to your event.

### **Are we allowed to do speeches or sing happy birthday in the restaurant?**

Absoltuely you are welcome to sing or do speeches, however please note we do not isolate our speakers or turn down our music. We also kindly ask that speeches are not too loud so they dont disrupt other diners enjoying their visit.

### **Can I bring along a celebration cake?**

You are most welcome to bring along a celebration cake. We will provide plates, cutlery and a cake knife. Please note we respectfully add a cakage fee. Our chefs can also serve your cake served individually with seasonal garnish and cream for \$3 per guest.

### **It's our pleasure to help you with any questions you may have regarding your event.**

Please get in touch with us or book a tour via our website.



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