



COMO ESTATE

EVENT PACKAGES



The **STABLES**
•OF COMO•



WHO WE ARE

Tucked away in the middle of South Yarra, The Como Estate offers 5 acres of truly breathtaking grounds with a historic mansion at its heart. Whether it is on our lush croquet lawn surrounded by Paul Bangay designed perennial plantings or in our famous Ballroom, our spectacular events will leave your guests speechless.

Let the Como mansion be the perfect backdrop to your special moments from grand weddings to intimate high teas. We embrace a holistic food philosophy with catering from our stables kitchen incorporating food from our estate kitchen gardens to ensure the freshest of ingredients.

OUR VENUE SPACES



VENUE	CAPACITY	VENUE HIRE from
The Garden Pavilion	<i>Seated</i> – 45 <i>Cocktail</i> – 60	*\$1,200
Grand Ballroom	<i>Seated</i> – 60 guests <i>Cocktail</i> – 120 guests	*\$2,500
Rose Garden	<i>Seated</i> – 60 guests <i>Cocktail</i> – 100 guests	*\$990
Ellis Stones Garden	<i>Seated</i> – 40 <i>Cocktail</i> – 60	*\$850
North Lawn	<i>Seated</i> – 60 guests <i>Cocktail</i> – 120 guests	*\$1,200
Croquet Lawn	<i>Seated</i> – 150 <i>Cocktail</i> – 300	*\$2,000
Fountain Terrace	<i>Seated</i> – 40 guests <i>Cocktail</i> – 60 guests	*\$1,800

*venue hire is charged according to the duration of your event.

WHAT'S INCLUDED

PACKAGE INCLUSIONS	THE GARDEN PAVILION	GRAND BALLROOM	ALL GARDEN SPACES
Exclusive use of venue space	✓	✓	✓
Event Manager	✓	✓	—
Function supervisor	✓	✓	✓
Trestle tables	✓	✓	✓
White table linen	✓	✓	✓
Choice of three coloured napkins white, light grey or charcoal	✓	✓	✓
Crockery, cutlery and glassware	✓	✓	✓
Water infused station	✓	✓	✓
Cocktail tables	✓	✓	✓
White Tiffany chairs or Green & white bistro chairs	✓	✓	✓
Market umbrella	✓	✓	✓
Paneled bar	✓	✓	✓
Cake table	✓	✓	✓
Gift table	✓	—	✓
Low benches with cushions	✓	—	—
Picnic blankets	—	—	✓
Inbuilt audio system with AUX connectivity	✓	—	—
Wireless microphone	✓	—	—
Data projector	✓	—	—
Air conditioning & heating	✓	—	—



BRUNCH



BOTTOMLESS BRUNCH

\$89 per person + GST

Mushroom & Spinach baked in a Prosciutto cup

Mini Croque Monsieur jaffle

Avocado, heirloom tomatoes and Persian feta on olive toast

Nutella mini pancake stack with fresh strawberries

Miniature poppy seed smoked salmon bagel with horseradish cream

Freshly cut seasonal fruits served in a chocolate dipped waffle cone

Free flowing beverages

Mimosa Bar

Sparkling wine paired with fresh juice + fruit

Build your own Bloody Mary

Vodka paired with tomato juice and an array of garnishes

Organic juices

Nespresso coffee and tea

Minimum of 40 guests required

STANDING

COLD CANAPÉS - \$8 per piece + GST

Sushi roll (chef's selection)

Vietnamese rice paper rolls with Nam Jim dipping sauce

Parmesan sable, house smoked salmon, crème fraiche and caviar

Zucchini, corn, potato and red pepper fritter with aioli

Chicken Waldorf finger sandwiches (2 per person)

Barramundi Chiviche wrapped in Betel leaf

Miso Eggplant Horfun roll (v)

HOT CANAPÉS - \$12 per piece + GST

Mushroom and fontina arancini with aioli

Brie & Onion Tartlet

Peking duck pancakes with hoisin dipping sauce

Slow braised beef cheek cigar with cauliflower puree and nigella

Mini chicken and leek pie topped with tomato relish

Sticky braised lamb shank and rosemary pie

Gourmet pork and fennel sausage rolls

Wonton Taco filled with Texas BBQ Brisket

SUPPER DISHES - \$16 per piece + GST

Beer battered flathead, chunky chips and tartare sauce

Spiced popcorn chicken with XO aioli

Wagyu Beef burger, cheddar, onion marmalade and pickled beets on ciabatta

Lentil + mushroom slider, caramelised balsamic onions and house-made chutney
(vegan + gf optional)

Slider Bun with Pork belly and Kim Chi

SWEET TREATS - \$8 Per piece + GST

Mini vanilla cupcake

Chocaholic- Triple choc brownie with caramelised macadamia

Mini baked cheesecake shortbread with berry compote

Lemon curd, cookie crumb with Italian meringue

Eton mess; crushed meringue, berry compote, crème Chantilly + praline GF

Mini gelato cones in an assortment of flavours

Mini Carrot Cake with Mascarpone

minimum of 8 pieces per person is required



R

SEATED

BREAD

Noisette bread and butter with house smoked sea salt and fennel pollen

ENTREE

Honey roasted pumpkin vincotto salad, baby beetroot, with feta and hazelnuts (v) (gf)

Spinach and ricotta ravioli with burnt sage butter (v)

Wagyu bresaola, pickled beets, goat's curd and grissini

Kingfish ceviche, pickled cucumber, avocado and coriander

Crab risotto; Blue swimmer crab risotto with chilli, fennel and dill (gf)

Soup Du Jour (seasonal)

MAIN COURSE

Roasted salmon, saffron crushed kipfler potatoes, squashes from the garden and shaved fennel

Slow braised beef cheek, cauliflower purée, honey glazed carrots and red wine sauce

Duck breast, braised Puy lentils and seed mustard sauce

Free range chicken with Como kitchen garden ratatouille (gf)

Spinach and Ricotta Cannelloni (v)

SHARED SIDE DISHES (select two)

Duck fat potatoes with rosemary and garlic

Leaf salad

Roasted garden veggies

DESSERT

Chocolate bread and butter pudding, vanilla ice cream and candied pecans

Honey crème brûlée, fresh strawberries and rhubarb

Orange semifreddo, caramelized citrus fruits and olive oil cake

Yogurt and white chocolate pannacotta, tropical fruits, passionfruit sorbet

COMO Mess - berries, fig, meringue and rose cream

Lemon tart

PRICING

2 Course | \$85 per person + GST

3 Course | \$105 per person + GST

Alternate drop additional \$9 per person per course

Additional sides \$9 per person



SHARED

GARDEN BANQUET ONE

Noisette bread and butter with house smoked sea salt and fennel pollen
House-cured salmon gravlax, crème fraiche, lemon and organic salad greens
Slow roasted free range whole chicken
Como kitchen garden ratatouille (gf)
Leaf garden salad vinaigrette (v)

\$85 per person + GST

minimum 25 people

GARDEN BANQUET TWO

Noisette bread and butter with house smoked sea salt and fennel pollen
Kingfish ceviche, pickled cucumber, avocado and coriander
Whole roasted Atlantic salmon with saffron mayonnaise
Roasted potatoes, rosemary and garlic
Leaf salad vinaigrette
Pannacotta with strawberries and passionfruit sorbet

\$105 per person + GST

minimum 25 people

GARDEN BANQUET THREE

Noisette bread and butter with house smoked sea salt and fennel pollen
Honey roasted pumpkin vincotto salad, baby beetroot, with feta and hazelnuts (v) (gf)
Spinach and ricotta ravioli with burnt sage butter (v)
Slow braised beef cheek, honey glazed carrots (GF)
Roasted garden vegetables
Duck fat potatoes with rosemary and garlic
Chocolate bread and butter pudding, vanilla ice cream
Cheese selection with fresh fruit, crisp breads

\$149 per person + GST

minimum 25 people

GRAZING TABLE

A selection of cured meats, Mount Zero olives and house made pickles

An impressive table arrangement with selection of local and imported cheese served alongside artisanal breads, crackers, grissini, fresh fruits, pastes and relishes

Chicken Waldorf finger sandwich

Egg and watercress sandwich

House made hummus with dukkah, fresh ciabatta with rosemary and EVOO

Avocado, heirloom tomatoes and Persian feta on olive toast

Chocaholic- Triple choc brownie with caramelised macadamia

\$69 per person + GST

minimum 25 people



HIGH TEA

glass of Piper-Heidsieck Brut Champagne

Cucumber ribbon + dill finger sandwiches

House cured salmon + horse radish crème fraîche on rye

Ham off the bone, cheese + truffle béchamel English muffin

Mini red velvet + mascarpone cream cupcake

Choux pastry filled with vanilla crème pâtissière + fresh raspberries

Ginger crème brûlée

Aggies lemonade scone, bonne maman jam + whipped Chantilly cream

Nespresso coffee | loose leaf tea

\$79 per person + GST





KIDS



PARTY PLATTERS

\$29.00 per child + GST

Please select five of the following items

Fairy bread

Popcorn chicken

Hummus & veggie sticks

Mini frankfurts with ketchup

Sausage rolls

Avo and vegemite point sandwiches

Ham and cheese jaffles

Cheese and crackers

Cup of French fries

Mini pizzas

Mini Fish & Chips

Chocolate crackles

Salted caramel and fresh strawberry

Mini Gelato cones

Fruit cups

Includes either an orange juice cup or coconut water

THE SEATED LUNCH/DINNER

\$50 per child + GST

Entree | Spaghetti Napoli

Main | Chicken Strips and Chips

Cheeseburger and Chips

Fish and Chips

Dessert | Vanilla ice cream and strawberries

ADD ONS

We understand every celebration is unique, here are some options to elevate your event and guest experience.

SWEET STATION

Belgian chocolate mousse + housemade honeycomb GF

Mini Meyer lemon slice

Mini Belgian chocolate + macadamia brownie

White chocolate covered strawberries

Macarons by Josephine

\$22 per person + GST

MIMOSA BAR

A free flowing mimosa cocktail bar composing of chilled sparkling, fruit juices and a variety of freshly cut fruit.

\$28.00 per person + GST

Minimum 20 guests

GELATO CART

Unlimited freshly made gelato in an assortment of three flavours.

Let guests fill their cups with a variety of delicious premium toppings.

The most delicious and exciting addition to any event

\$22 per person + GST

2 Hour duration

FAIRY FLOSS

1 hour service to freshly spin fairy floss to wow your guests

\$350 + GST

COCKTAIL ON GUEST ARRIVAL

Select one of our delicious cocktails

Pimms

Gin Spritz

Pampelle Spritz

Aperol Spritz

Bellini

\$22 per person + GST

CORPORATE

We understand every celebration is unique, here are some options to elevate your event and guest experience.

\$96 per person + GST

MORNING TEA

Fresh fruit platter

Miniature poppy seed smoked salmon bagel with horseradish cream

Fresh mini pastries

LUNCH

Served buffet style on platters

Chef selection variety of baguettes

Masterstock poached chicken breast, rice noodle, steamed greens, fried shallots + master stock broth

Eggplant 'melanzane alla parmigiana' layered eggplant lasagne w/ 24 month Grana Padano

SALADS

Shredded kale, mint, parsley, herb falafel, tomatoes, red onion, cucumbers, za'atar breadcrumbs,

housemade hummus, cucumber tahini yogurt dressing

Warm quinoa, spinach, roasted corn + peppers, tomatoes, local goats cheese, spicy, lime + coriander jalapeño vinaigrette

AFTERNOON TEA

Protein coconut bliss balls

Home made banana bread, date loaf with cultured butter

BEVERAGE PACKAGE

Nespresso coffee & tea

Organic orange juice

Sparkling water

Fruit infused still water



BEVERAGE PACKAGE

All prices are inclusive of GST

GARDEN PACKAGE

N.V. Azahara Sparkling wine

Please choose one red and one white wine

N.V. Azahara Sparkling wine

2021 Hesketh Rules of Engagement, Pinot Grigio

2022 Alkoomi Grazing, Chardonnay

2021 Reverie, Rose

2021 First Creek Botanica, Pinot Noir

2020 Cloud St, Shiraz

Peroni Red Label Lager, Italy

San Pellegrino sparkling water

Assorted soft drinks

2 hours \$60pp

3 hours \$75pp

4 hours \$90pp

5 hours \$105pp

\$12pp for every additional half an hour service

COMO ESTATE PACKAGE

NV GH. Piper Heidseick, Champagne

2022 Nick Spencer, Pinot Gris

2020 Amelia Park, Chardonnay

AIX, Rose

Tar and Roses, Pinot Noir

Head Old Vine, Shiraz

San Pellegrino sparkling water

Assorted soft drinks

2 hours \$100pp

3 hours \$120pp

4 hours \$140pp

5 hours \$165pp

\$22pp for every additional half hour service

FOUNTAIN PACKAGE

N.V. Storm Bay Sparkling wine

2020 Domaine Felines Jourdan, Picpoul De Pinet

2021 Hesketh Treasures Fume Blanc

2020 Rameau d'Or 'Petit Amour', Rose

2021 Storm Bay, Pinot Noir

2020 Head Shiraz

San Pellegrino sparkling water

Assorted soft drinks

2 hours \$75pp

3 hours \$90pp

4 hours \$110pp

5 hours \$120pp

\$19pp for every additional half hour service

TEA & COFFEE

Nespresso Coffee & a selection of teas

\$5.50 per person

BEVERAGE LIST

Beverages on consumption

SPARKLING

NV Azahara Sparkling \$48
NV Storm Bay Sparkling \$79
NV Piper Heidseick \$105

ROSE

2021 Reverie Rose \$43
2020 Rameau d'Or 'Petit Amour' Rose \$69
Aix Rose \$79

RED WINE

2021 First Creek Botanica Pinot Noir \$43
2021 Storm Bay Pinot Noir \$75
Tar & Roses Pinot Noir \$89
2020 Cloud St Shiraz \$45
2020 Head Shiraz \$79
Head Old Vine Shiraz \$99

NON ALCOHOLIC

Lyonvil Mineral Water \$10
Acqua Panna (250mL) \$5
Organic orange juice \$5
Coke | Diet Coke \$5.50
San Pellegrino Soft Drinks: lemonade,
grapefruit,
blood orange \$5
Nespresso Coffee | Larsen + Thompson Tea
\$4.5

WHITE WINE

2021 Hesketh Rules of Engagement Pinot Grigio \$39
2020 Domaine Felines Jourdan Picpoul de Pinet \$69
2021 Hesketh Treasures Fume Blanc \$75
2022 Nick Spencer Pinot Gris \$89
2020 Amelia Park Chardonnay \$79

BEER | CIDER

Endless Cider, Gippsland, VIC \$9
Peroni Red Label \$10