

- Wine and Cheese Pairing

- Taste From The Tank

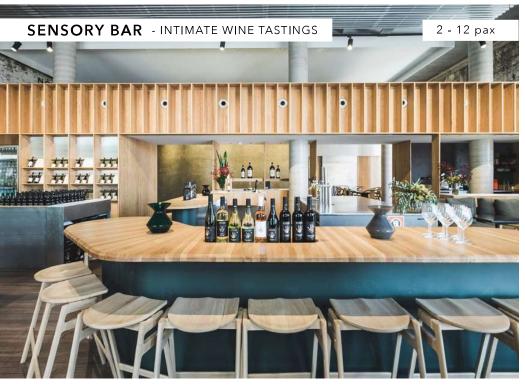
- Cocktail Parties

- Small gatherings

- Wine & Yoga

- Panel & Workshops

Enquiries: events@handpickedwines.com.au or call (02) 9392 9190









Group Wine Tasting Experiences

#1 - Tank Tasting

\$45 per person

Interactive workshop tasting samples direct from our winery.

- Suitable for 8 28 quests
- Four tank samples, 2 finished wine samples

SOCIAL EDUCATIONAL

Packages include:

- A private group session
- Dedicated wine ambassador
- 2 hour table booking

We can tailor the session to suit the occasion ranging from social to educational purposes.



#2 - Tutored Wine Tasting

\$55 per person

In-depth and educational workshop tailored to your group.

- Suitable for 8 40 guests
- Curated selection of Regional Selections and Collection wines

SOCIAL EDUCATIONAL





#3 - Wine & Cheese Pairing

\$65 per person

Interactive tasting and workshop on pairing wine and cheese.

- Suitable for 8 40 guests
- Curated selection of Regional Selections and Collection wines
- Cheese and wine selection curated by your wine ambassador

SOCIAL EDUCATIONAL

Large Events / Special Occasions

Packages include:

- Dedicated wine ambassador
- 3 hour booking

OPTIONAL:

Exclusive room hire*

We can tailor the event to suit the occasion ranging from social to educational purposes.



*minimum spends apply

#4 - Reception - 90 min booking

From \$29 per person

Prosecco on arrival and a selection of cheese to share

Optional: Charcuterie \$16pp, Additional Prosecco \$12pp

#5 - Cheese & Charcuterie

From \$55 per person

Prosecco, fine wines and a selection of cheese and charcuterie

- Prosecco on arrival and a glass of wine per person
- Selection of cheese and charcuterie to share

VIP Package: Premium selection of wine, sparkling water, soft drink and beers included at additional fee.



#6 - Wine Service & Grazing Table

From \$90 per person

A grazing table of cheese and charcuterie and selection of wines

- Prosecco on arrival and selection of wines to choose from
- Beautifully presented grazing table of cheese and charcuterie

VIP Package: Premium selection of wine, sparkling water, soft drink and beers included at additional fee.

Exclusive Venue Hire

Suitable for 60 - 125 guests

- Dedicated wine ambassador
- Use of entire venue for three hours
- Available Mon Wed only*

#7 - Wine Service & Grazing Table

From \$110 per person

- Prosecco on arrival for each guest
- A selection of wines to choose from, served from our Experience Bar.
- Abundant cheese and charcuterie, displayed on our central station.

Optional extras:

- AV Hire
- External Catering
- Ask about our VIP package







FAQ's

Do I need to make a booking?

General table reservations for groups of up to 10 guests are bookable online via our website. For group bookings and event enquiries, please call the cellar door or email the events team.

Can we order individually from the menu on the day if we are a group of 15 or more guests?

Ordering individually from the menu on the day is available for groups of up to 15 guests. Our packages are curated for groups and designed for your convenience. They ensure that you have an enjoyable experience at the cellar door and receive the best possible service from our ambassadors.

Can I hire the entire venue?

Exclusive venue hire is available Monday to Wednesday only. Please contact our events team for availability, minimum spend and our food & beverage package.

Do you offer any other food apart from cheese and charcuterie?

Our menu consists of a wide selection of premium cheese and charcuterie items, which have been carefully chosen to compliment our wines. Our preferred catering partners on Kensington Street, including Mekong (Asian Fusion) and Concrete Jungle (Modern Australian). For menus and pricing, please contact the events team.

Can you accommodate dietary requirements?

We will do our utmost to accommodate dietary requirements. Our current menu can cater for vegetarian and gluten free guests. Please advise us in advance of your booking of any dietary requirements. If our menu cannot accommodate your specific requests, we may be able to source suitable alternatives from one of our catering partners (additional cost applies).

Can we order additional items from the menu in addition to one of the packages?

You would be welcome to order additional items from the menu to supplement your package.

FAQ's

Is there a room hire fee or minimum spend for exclusive hire?

There are no room hire fees, however minimum spends do apply to our event spaces when hired exclusively for up to three hours. Please contact events@handpickedwines.com.au for specific pricing.

Are there AV facilities available to use?

Our experience room is equipped with a TV panel, soundbar and HDMI cable. The mezzanine floor has a projector and screen, with a soundbar and HDMI cable. This equipment is available to use free of charge. If you require items such as microphones, speakers and staging, we work with an external AV provider who can arrange this for a supplementary fee.

Do you host weddings at Handpicked Cellar Door?

Weddings are arranged by the NSW Registry Office and hosted on selected Fridays each month. For more information, please visit their website All ceremonies take place in our experience room. Kindly note, the fee paid to the registry office does not include any food or beverage. To make a booking for your wedding party to celebrate the occasion, please contact events@handpickedwines.com.au

What is the difference between wine tastings at the sensory bar, wine flights in the lounge, and tutored wine tastings?

Wine tastings at the sensory bar are an experience into Handpicked's wide range of fine wines, with a tasting of six samples at 25ml/pour.

Our wine flights, enjoyed in the lounge, are a self-guided tasting of four Handpicked Wines. Each guest can select an individual flight from our menu and there is an optional cheese pairing available. Flight servings are 4 x 75ml pour.

Our tutored wine tasting are educational guided tastings of six wines with a designated Handpicked ambassador. All party members will explore the same selection together. Cheese pairing is also available. Tasting samples are 60ml/pour.