# MONTALTO



2023 MONTALTO FESTIVE DINING

### INTRODUCTION

Whether it's an intimate gathering for 20, or a celebration for 130, Montalto offers dining options to suit every festive celebration.

Montalto has achieved countless accolades over the years, including annual features in The Age Good Food Guide.

The menu draws its inspiration from the 4 acres of kitchen gardens featuring seasonal, heirloom estate-grown produce year round, along with locally sourced ingredients from across the Peninsula. The menu is expertly matched with our award-winning wines.

Treat your group this festive season with a well deserved day out on the Peninsula!





## THE RESTAURANT

Refreshed in 2022 by our architectural custodians Williams Boag Architects, the relaxed elegance of The Restaurant, with its raw timber floors and hand-carved tables by local artisan ZP Woodworks, provides a breathtaking setting for any celebration.

The floor to ceiling windows look out over Montalto's iconic view of the vines, estate gardens and sculptures.

After sunset, the textural features of the space create a feeling of timeless warmth and sophistication.

#### CAPACITY

80 DINNER DANCE A 90 SEATED \$\hat{\text{1}} 130 STANDING

LOCATIONS 02.

# PRIVATE DINING ROOM

A bespoke space for a more intimate gathering which enjoys the same breathtaking views as the main dining room but is separated by floor-to-ceiling glass bi-fold doors.

The private dining room also includes a private deck overlooking the vines and sculptures – the perfect spot for pre or post dinner drinks.

#### CAPACITY

30 SEATED \$\hat{\psi}\$ 40 STANDING



LOCATIONS 03.



### THE MENU

# Exclusively available in The Restaurant

Set Menu: \$135pp

Our signature shared set menu takes the stress out of catering for a crowd.

Featuring 3 roving canapés, followed by 10 dishes over 4 courses, the menu is carefully curated by our skilful kitchen team using our seasonal, estate-grown produce along with locally sourced ingredients from across the Peninsula.

Our menu changes daily, so the menu will be uniquely yours.

Canapé Menu: \$100pp

Want to keep things on the move? Our canapé menu is perfect for larger groups who love to keep grazing throughout the event.

Made up of 6 roving canapés, 3 larger dishes, and 2 sweets, everything is house-made drawing from the abundant estate gardens. Additional food stations and upgrades are available.

These menus are available exclusively in The Restaurant.

MENU 06.



# THE PIAZZA - TOP SECTION

The Piazza is an alfresco dining experience where you can enjoy a more relaxed style of dining for larger groups.

The Top Section of The Piazza is a semi-private area, yours to enjoy for lunch or dinner.

Start your experience with a walk through our impressive Sculpture Trail or drinks on the lawn, followed by a bountiful shared menu.

#### CAPACITY

55 SEATED

LOCATIONS 04.

# THE PIAZZA - GARDEN ROOM

Offering a more relaxed and informal style of dining for smaller groups, The Piazza Garden Room enjoys outdoor, undercover seating overlooking our kitchen gardens, vines and Sculpture Trail.

#### CAPACITY





LOCATIONS 05.

### THE MENU

# Exclusively available in The Piazza

The Garden Grazing menu is designed to share, with a focus on seasonal, estate-grown produce.

Served over three generous courses, graze your way through smaller share plates of olives, breads and dips; followed by larger shared mains and sides, finishing with petite desserts.

Menu: \$80pp

This menu is available exclusively in The Piazza.



MENU 07.

### **BEVERAGES**

Montalto's 3 wine labels are drawn from 5 different vineyards across the Mornington Peninsula. Simon Black, our Chief Winemaker, explains how the wines relate:

"To use an analogy, the Single Vineyard wines are like the principal soloists in an orchestra; each is unique in their offering. Years of innovative trial work in the winery has given us the knowledge required to capture the hallmark qualities and personality from these sites.

Montalto wines are more like the orchestra, where all the musicians come together to create a multilayered symphony. These wines are crafted from our best parcels of fruit from our vineyards across the Peninsula.

The Pennon Hill wines are all about drinkability. They showcase all the qualities that the Mornington Peninsula is best known for – perfume, purity, varietal expression, and brightness."



BEVERAGES 08.



### **PACKAGES**

Pennon Hill | 4-hours \$76pp | 5-hours \$95pp

### 1 sparkling

2 white and 2 reds from our latest release Pennon Hill vintage Montalto beer and cider

Montalto Estate | 4-hours \$92pp | 5-hours \$115pp

### 1 sparkling

2 white and 2 reds from our latest release Montalto Estate vintage Montalto beer and cider

Single Vineyard | 4-hours \$108pp | 5-hours \$135pp

#### Montalto Cuvée

2 white and 2 reds from our latest release Single Vineyard vintage Montalto beer and cider

# Consumption - \$ POA

Work with our specialist beverage team to design a beverage list to suit your needs. Mix and match from our current vintage through to our museum range, tailoring to individual tastes.

BEVERAGES 09.

### **ENHANCEMENTS**

Montalto offers a range of upgrades and additions to your package.

### Food:

Caviar Oyster, cheese, antipasto, or dessert stations Additional canapé items Supper menu

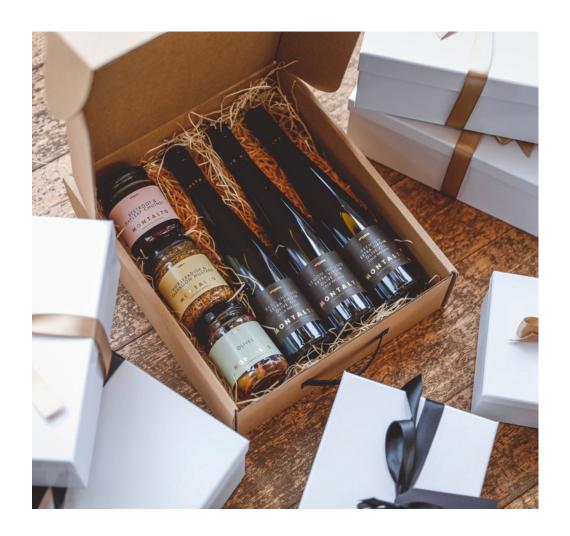
### <u>Beverage:</u>

Large format bottles Signature arrival cocktail Champagne on arrival

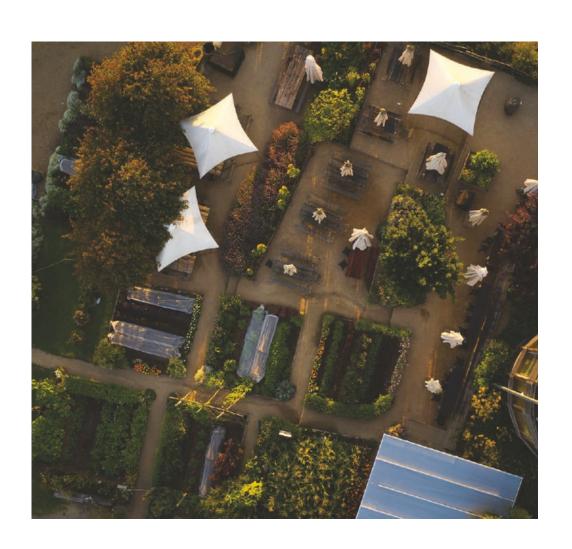
### Gifts:

Montalto Pantry Collection
Montalto Extra Virgin Olive Oil
Montalto Basil Olive Oil
Montalto Lemon Olive Oil
Montalto Limited Release Extra Virgin Olive Oil
Award winning Estate wines

<u>Crew:</u> 1- course meals for any third party suppliers present for your event. \$40 per person



ENHANCEMENTS 10.



Packages are exclusive to events booked at Montalto. Please note: minimum spends apply for any event and will differ based on dates and booked areas.

Montalto will make every effort to cater for guests with special dietary requirements, i.e. vegetarian, vegan, low gluten or lactose intolerant or allergies at no extra charge.

Gluten-free meals cannot be guaranteed, however low gluten can be accommodated. Any other additional special meal requests will incur a surcharge.

A final list of dietary requirements is required in writing fourteen (14) standard business days prior to your event.

This offer is valid for any new events contracted during 2023.

Events are subject to terms and conditions which will be made available in the booking contract. Menus and prices are valid to 31st December 2023 and are subject to change.

VALIDITY 11.

# FOR MORE INFORMATION



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MONTALTO