

Laura Park

ESTATE

FUNCTIONS



Vineyard & Winery | Dynamic Spaces | Delicious Dining

CREATIVE | MEMORABLE | FUN

Life is short. Celebrate well!

Located in the heart of the spectacular Bellarine Peninsula, Leura Park estate is a working vineyard, winery, Cellar Door and function complex. Founded in 1995 the 150-acre property comprises 40 acres under vine and continues to cement its reputation for producing outstanding artisan wines – but that's just part of our story.

The recipient of multiple awards for Cellar Door experience, Leura Park Estate is known for its welcoming, friendly and professional approach to the design and delivery of great functions. We pride ourselves on tailoring occasions to capture your personality and the nature of your special event. The focus is 100% on you. We work with you all the way to ensure you're delighted and get to kick back, relax and enjoy on the day (or night!) Did we mention the variety of unique function spaces on offer, eclectic ambience and fabulous food? Your guests are guaranteed an event to remember.



WELCOME

Let's Celebrate!

Whether it's a catch up with old friends or a milestone event in your life, it's your function and we are here to ensure it's an occasion to cherish. Birthday, engagement, calendar event, school reunion, family occasion, corporate gathering, hen's & bucks, graduation, gender reveal, naming day, celebration of life or just because! We take great pride in delivering great functions for all reasons. We are licensed until 11pm. Our normal operating days and times are Thursday – Sunday 11am -5pm but we are happy to open on other days, times and nights to cater for your occasion.

Select your Space

We've got quite a few options for you to choose from - it all depends on your vibe, your function size and where you feel best suits the occasion. Immerse your gathering within The Vault, our Opera House-esque living art compound. Settle in to the welcoming, eclectic ambience of the Leura Park Estate Cellar Door. Spread out in the sunshine on and around our much loved Al Fresco area. You have the option of booking out the entire venue or else activating your private function in one of the spaces during normal operations.

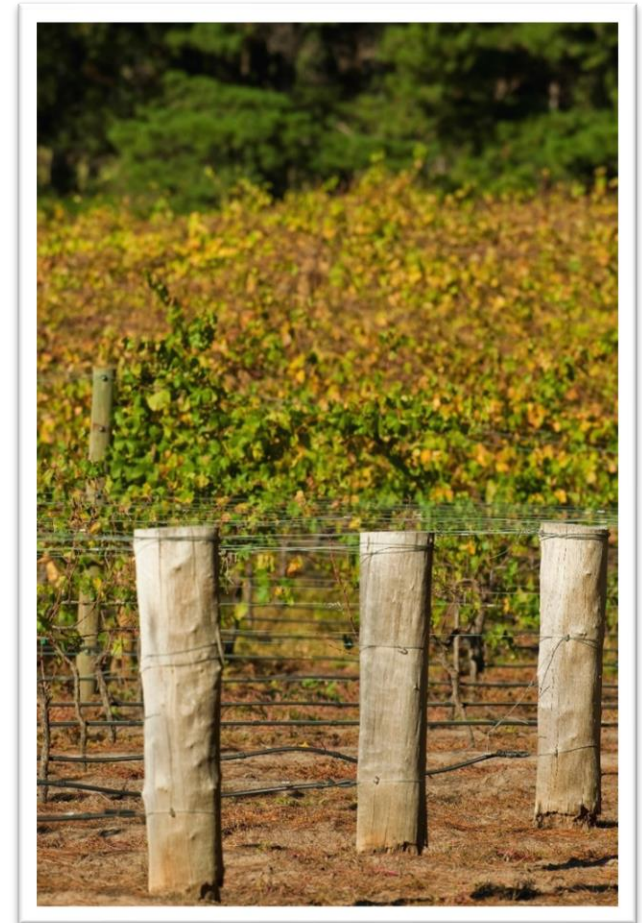
Customise your Culinary

Eat, drink and be merry. Leura Park Estate offers a variety of culinary options designed for every type of occasion. Add to that our full stable of premium artisan wines, all crafted onsite as well as a great line up of beers, ciders, barista coffee and loose-leaf tea. Cocktails and spirits are also available upon prior arrangement.

We're here to help

If you'd like to know more about hosting a function at Leura Park Estate, our Functions Coordinator is happy to walk and talk you through all the options.

functions@leuraparkestate.com.au or Mobile 0457 490 894



THE VAULT

Step inside “The Vault”, our Opera House-esque living art compound. Creative options for your occasion instantaneously materialise. The open floorplan offers versatility, incredible acoustics, artisan ambience and style. The Vault boasts an abundance of natural light from the feature windows and portholes and a suspended Scandinavian fireplace. An artistic chameleon in form, this dynamic space can be the site of a private function for up to 90 seated (100 standing) or easily extend to an indoor/outdoor experience for more guests with the swing of the Fire Brigade doors onto the lawns.

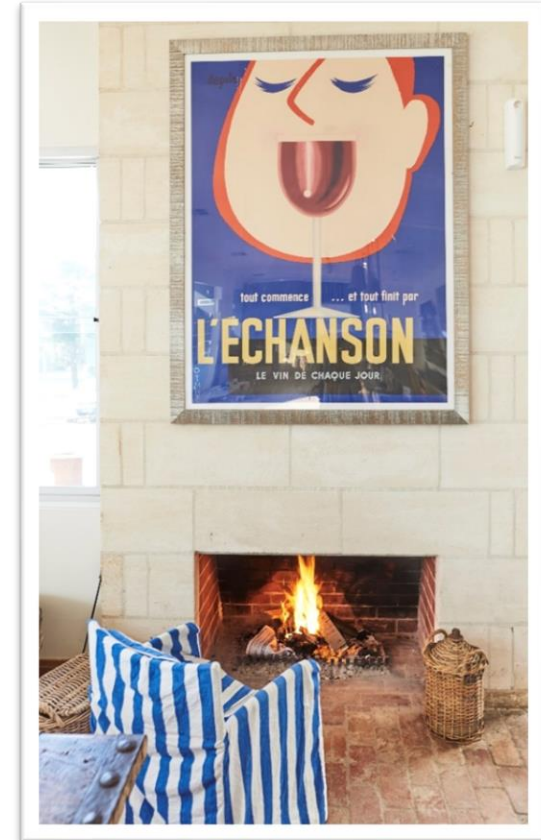
| Setup | Seated with band | Seated no band | Cocktail with band | Cocktail no band |
|----------|------------------|----------------|--------------------|------------------|
| Capacity | 60 people | 90 people | 100 people | 150 people |



CELLAR DOOR

Our cellar door charms all with its' intimate, eclectic mix of rustic-chic. This space is suited for brunches, lunches, dinners and private cocktail parties. The Cellar Door can also be opened up to embrace the Alfresco area and The Vault allowing for a larger, interactive occasions.

| Setup | Expo | Squares | Long Tables | Cocktail with band | Cocktail no band |
|----------|------------------|---------|-------------|--------------------|------------------|
| Capacity | 8 x Trade Tables | 70 | 50 | 80 people | 100 people |



ALFRESCO & LAWN

Cocooned by olive trees in half wine barrels, the Leura Park Estate Alfresco area is nothing short of a delightful place to be. This outdoor expanse is perfect for large groups – seated or cocktail - and live entertainment.

| Setup | Squares | Long Tables | Cocktail with band | Cocktail no band |
|----------|---------|-------------|--------------------|------------------|
| Capacity | 100 | 100 | 150 people | 200 people |



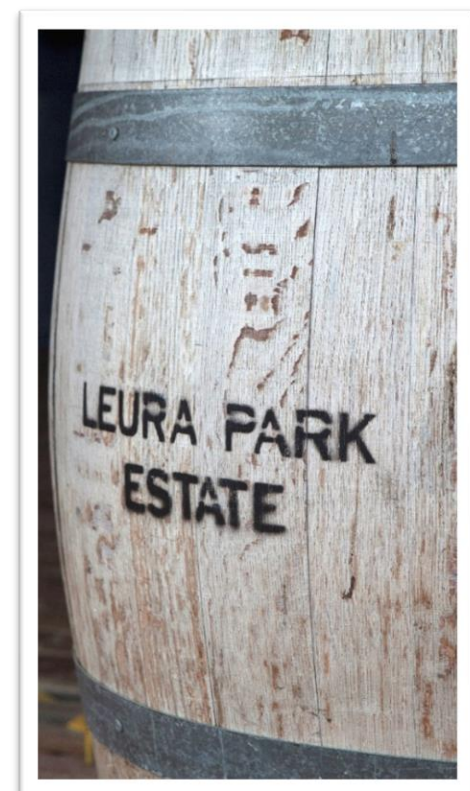
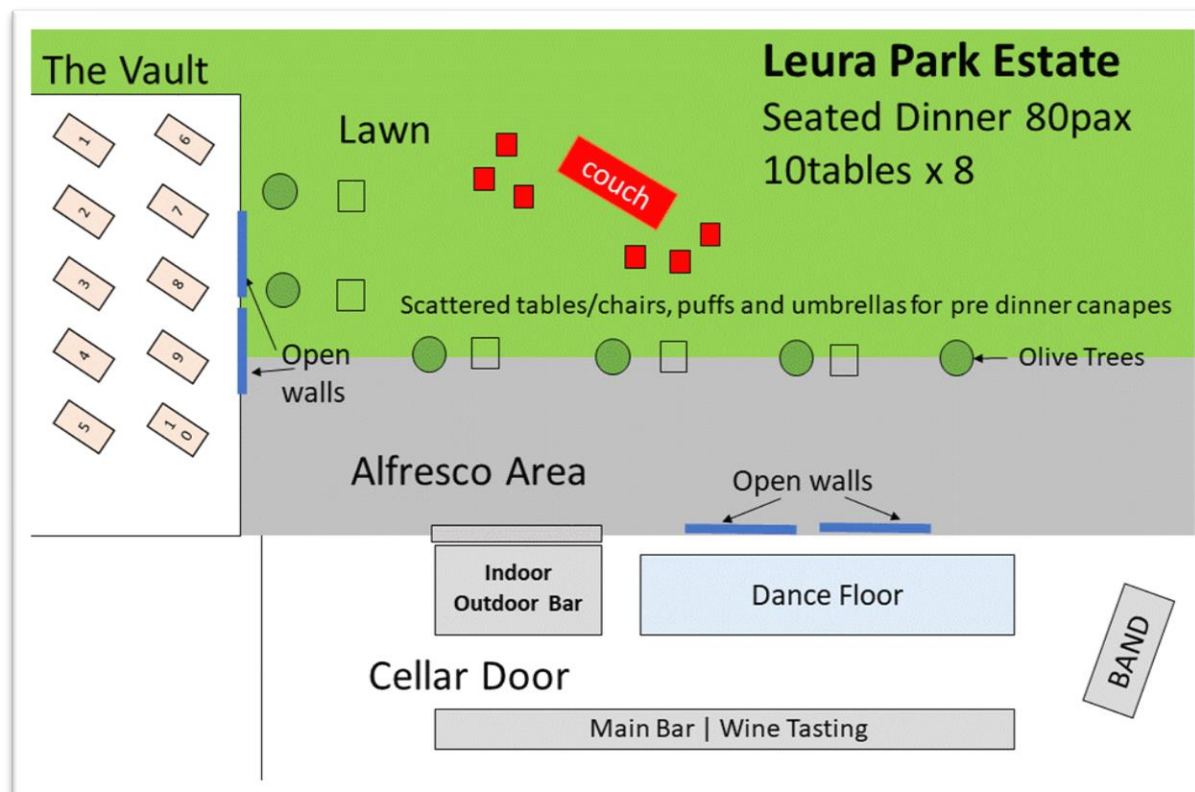
VENUE HIRE

EXCLUSIVE WHOLE VENUE HIRE: Off Peak May to August \$1,000 | Semi-Peak September to November \$1.500 | Peak December to April \$2,000

All menu options available | A minimum of 60 guests required Thursdays & Fridays & 80 Guests for Saturday & Sundays.

VAULT ONLY DAY HIRE: Minimum Spend \$3,000, including \$500 exclusive hire fee
Weekends our grazing set menu is available either seated or as a grazing station set.

INCLUSIONS: Tables & Chairs | Table Cloths & Linen | China | Stemware & Flatware | Printed Menus | Onsite Car Park | Feature Fire Place
Space for Dance Floor | Background Music or access to iPod Connection & Speakers | Microphone | Event Specialist | Wine Barrels



PACKAGE 1

GRAZING MENU

GRAZING

The Grazing Menu is the ideal option for groups who do not require an exclusive function.

All homemade, all delicious!

PRICING

PER PERSON

- Food only | \$35.00
- \$15 Kids (16 & under)
- Beverage packages are not offered outside of exclusive bookings.
- Minimum numbers 10 guests

Our Grazing Platter inclusions change regularly, and may include some of the following. Platters are served with big bowls of fresh, crusty bread.

- Spicy Flying Brick Cider & chilli marinated chicken mini drums & wingettes
- Tempura prawns, sweet & spicy asian drizzle
- Assorted Asian dim sum & sweet chilli sauce
- Vegetarian frittata
- Portarlington house smoked meats with condiments
- Assorted cheeses
- Goujons of local fish, wasabi aioli
- Marinated local olives
- Assorted house made dips
- Asparagus & sundried tomato quiche

Followed by

- A progression of shared, gourmet stone based pizzas
- Bowls of Salt & Pepper Calamari with sweet chilli aioli
- Bowls of Chunky Chips

Kids Grazing Platter

Hummus, corn chips, cheese bites, ham, carrot & celery sticks, cherry tomatoes



PACKAGE 2

CLASSIC COCKTAIL

THE ORIGINAL ESTATE PACKAGE

- Your choice of hot and cold canapés
- One mini meal

PACKAGE PRICING PER PERSON

- Food only | \$60.00
- Food & 5 hour beverage package | \$130.00
- Only available with exclusive bookings
- All packages based on a 5 hour reception.
- Minimum numbers required pending date

CANAPÉS

SELECT ANY EIGHT

Cold Canapés

Goats cheese, slow roasted tomato tartlets
Vietnamese vegetable rice paper rolls with sticky soy
Smoked chicken, brie & cranberry bruschetta
Vegetable frittata with whipped goats' cheese
Double smoked ham & caramelised onion quiche
Rare beef fillet, rocket & chilli jam on garlic crostini
Tomato, fetta, olive with balsamic glaze
Smoked salmon & avocado mousse roulade
Trio of house made dips with beetroot corn chips
Bean, guacamole & salsa soft tacos

Hot Canapés

BBQ pork & pickled vegetable bao
Salt & pepper calamari with sweet chilli aioli
Twice cooked pork belly, five spice & honey glaze
Cajun chicken taco with avocado salsa
Italian meatball slider with shaved parmesan & rocket
Buffalo chicken drumettes with blue cheese dipping sauce
Sticky pork & ginger meatballs
Trio of pies; lamb & rosemary, beef & black pepper, curried chicken & vegetable
Beef cevapi sausage rolls with tomato kasundi
Basil, mozzarella & portobello mushroom arancini with chilli jam

MID EVENING MINI MEAL

SELECT ONE

Cider battered grilled fish fillets with chips, lemon & tartare
Braised lamb souvlaki with garlic yoghurt
Assorted stone base pizzas
Chicken korma with basmati rice & naan



PACKAGE 3

THE BBQ BUFFET

GRILLIN' & CHILLIN' ESTATE PACKAGE

- Your choice of one barbequed seafood dish,
- one poultry dish, one meat dish
- Your choice of one BBQ veg item
- Your choice of two salads

PACKAGE PRICING PER PERSON

- Food only | \$70.00
- Food & 5 hour beverage package | \$140.00
- Only available with exclusive bookings
- All packages based on a 5 hour reception.
- Minimum numbers pending date

SELECT THREE OF THESE

Seafood Dishes

Garlic butter glazed prawn skewers
Swordfish medallions with chimichurri
BBQ squid with lemon pepper
Charred salmon fillet with dukkah
Sweet chilli marinated prawn & scallop kebabs

Poultry Dishes

Bourbon & bacon chicken fillets
Lime & sriracha chicken
Piri Piri chicken kebabs
Soy, corriander & lemon thigh fillets
Honey chilli chicken burgers

Red Meat Dishes

Char Sui glazed pork belly rashers
Trio of peppercorn crusted scotch fillet
Duo of sausages, lamb & rosemary, bratwurst
Char grilled lamb kofte with minted yoghurt
Moroccan lamb burger

THEN ONE OF THESE

BBQ Veg Items

Grilled corn cob with chipotle salt
House vegetable burger
Balsamic, garlic mushroom skewer
Greek vegetable kebab

THEN TWO SALADS TO COMPLIMENT

Pumpkin, beetroot, spinach & quinoa salad
Asian slaw
Greek fetta salad
Roasted Vegetable salad
Cherry tomato & avocado tossed salad
Chorizo, fresh herb, penne pasta salad



PACKAGE 4

PLATED

INCLUSIONS

PACKAGE PRICING PER PERSON 2 COURSES

- Food only | \$75.00
- Food & 5 hour beverage package | \$145.00

PACKAGE PRICING PER PERSON 3 COURSES

- Food only | \$90.00
- Food & 5 hour beverage package | \$160.00
- Only available with exclusive bookings
- All packages based on a 5 hour reception.
- Minimum numbers required pending date

TWO OR THREE COURSES ALTERNATE DROP

ENTRÉE

Sticky pork belly, Asian slaw, crispy shallots
Salt and pepper calamari, rocket, baby cucumber, vine tomato, crumbled fetta
Portobello mushroom and mozzarella arancini, charred corn salsa, chili jam
House made pumpkin and ricotta gnocchi, sage butter, blistered tomato

MAIN

Eye fillet medallion (M), roasted field mushroom, red wine jus, pomme frite, broccolini
Tasmanian salmon, asparagus, lyonnaise potato, dukkha, lemon butter
Parma wrapped chicken mignon, slow cooked tomato ragout, spinach, potato rosti
Slow roasted lamb shoulder, spiced couscous, fresh tzatziki, house naan

DESSERT

Sam's crème brulee, double cream, toffee shard
Sticky date pudding, butterscotch sauce
Individual house pavlova, mixed berries, Chantilly cream, passionfruit coulis
chocolate brownie, chocolate fudge sauce, dusted raspberries, cream



PACKAGE 5

FEAST

INCLUSIONS

- Your choice of one barbequed seafood dish,
- one poultry dish, one meat dish
- Your choice of any three sides

PACKAGE PRICING PER PERSON

- Food only | \$85.00
- Food & 5 hour beverage package | \$155.00
- Only available with exclusive bookings
- All packages based on a 5 hour reception.
- Minimum numbers required pending date

CRAFT YOUR OWN FEAST

Red Meat Dishes

Moroccan lamb tagine with cous cous
Roasted scotch fillet with trio of mushrooms
Pork belly with apple confit
Garlic, rosemary lamb shoulder
Beef, red wine & mushroom ragout with pillaf

Poultry Dishes

Chicken mignon with pink peppercorn sauce
Southern fried buttermilk chicken with sriracha aioli
Baked mozzarella chicken with rich tomato ragout
Smoked chicken, chorizo & spinach risotto

Seafood Dishes

Flying Brick Cider battered fish fillets with house made tartare
Salt & pepper calamari with lemon & aioli
Portarlinton mussels, Estate chardonnay, chilli, fresh herbs cream sauce
Prawn & scallop linguine

ADD THREE SIDES TO COMPLIMENT

Hot Sides

Roasted chats with rosemary & sea salt
Medley of vegetables
BBQ corn cobettes
Green beans with slow roasted cherry tomatoes, toasted almonds

Cold Sides

Heirloom tomato, Spanish onion, fetta salad
Mixed leaf salad
Baby beetroot, chickpea & spinach salad
Roasted vegetable, pomegranate & avocado salad



MENU EXTRAS

MENU UPGRADES

Additional canapé item | \$5.00 each

Additional mini meal | \$15.00 each

Roving desserts | \$15.00 per person

ADDITIONAL SIDES

Sharing dishes served with main | \$7.50 per person

CAKEAGE

Plated and served with cream and berry coulis
\$5.00 per person

Plated and served on platters to the tables
\$100.00

ADD SOME PLATTERS

Antipasto Platter

\$38.00 per platter | Serves 4-6

Grilled & marinated vegetables, pickled mushroom, marinated olives, tapenades, fresh bread

Fruit Platter

\$40.00 per platter | Serves 4-6

Seasonal fresh local fruit

Charcuterie Platter

\$40.00 per platter | Serves 4-6

A selection of Barwon Valley meats, house made terrine, pickled vegetables, sourdough crisp breads

Cheese Platter

\$42.00 per platter | Serves 4-6

A selection of local and imported cheeses, muscatels, bread, crackers, fresh pear



BEVERAGES

WINES

Vintage Grande Sparkling Blanc de Blanc
Vintage Grande Cuvee Sparkling Pinot Chardonnay
Ms Flamingo & Associates
Leura Park Estate Sauvignon Blanc
Leura Park Estate Riesling
Leura Park Estate 25 d'Gris Pinot Gris
Leura Park Estate Rosé
Leura Park Estate Chardonnay
Leura Park Estate Pinot Noir
Leura Park Estate Shiraz
Leura Park Estate Yublong Cabernet Sauvignon
* All wines subject to availability

CIDER & BEER SELECTION

Flying Brick Cider Co. Pear
Flying Brick Cider Co. Original
Flying Brick Cider Co. Draught
Corona
Peroni
Furphy
Moby Pale Ale
Prickly Moses Light

OTHER

Assorted soft drinks
Soda Water
Lemon lime & bitters
Apple juice
Tea & coffee

SPIRITS & COCKTAILS

Available on request

SERVICE OPTIONS

5 hour beverage package
Cash bar
Bar tab

3 hour package \$50

4 hour package \$60

5 hour package \$70



ADD ANOTHER DIMENSION

Premium Wine Tastings

Enjoy a guided wine tasting through our premium stable of artisan wines, all crafted onsite in the Leura Park Estate winery. \$5 per head

Behind the Scenes – Barrel Shed Tour & Tasting

Be guided by one of our passionate winemakers in a rare behind the scenes tour of our Barrel Shed and winery. Taste wines direct from the barrel in various stages of ferment. Learn about vintage and varietals. 1 hour duration including wine tastings from \$300

Entertainment

From live music to comedians through to face painters and jugglers.

Let us book your perfect local artists. Price on Application.

Cooking Class

Learn from the best. Hands on, interactive culinary experience with acclaimed Jack Rabbit Vineyard Executive Chef, Dwayne Bourke. Price on application pending numbers and season.

Segway Tours

Be guided through the vines and picturesque property on your very own Segway. \$80 per head. 60-90 minutes pending numbers.

Mega Lawn Games

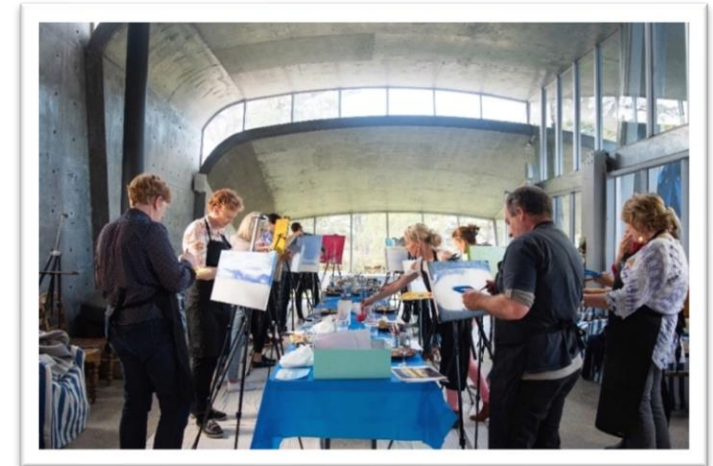
Big games = Big fun! From \$300

Paint & Sip

Bring out your inner Picasso in a fun, interactive class hosted by a renowned local artist. Canvases, paints, easels, aprons and instruction all included. Includes your very own masterpiece to take home. Price on Application.

Yoga in the Vines

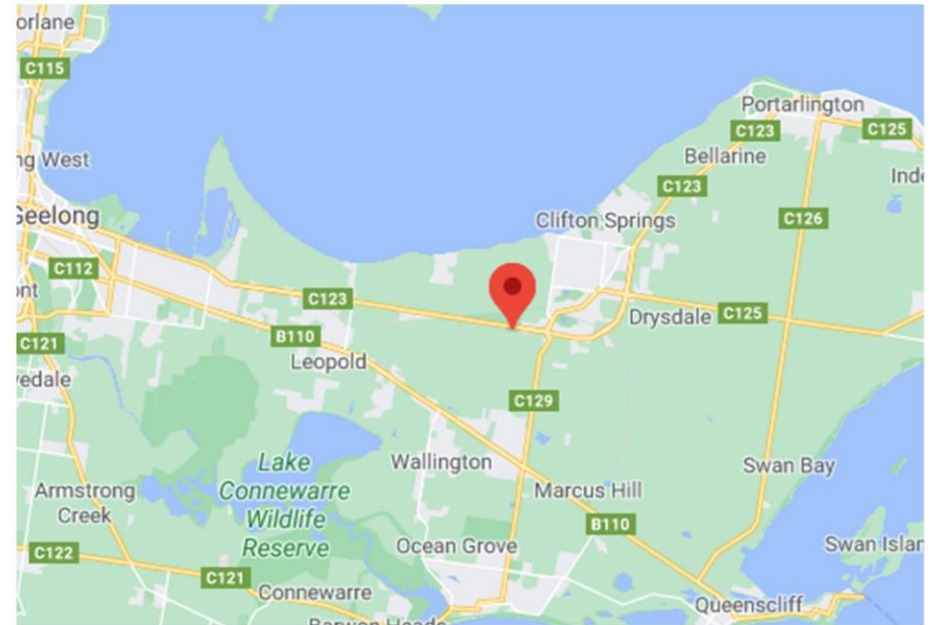
Time to focus on mindful relaxation. Suitable for all. Mats and of course a yoga instructor! Price on application.



LOCATION

Situated in the heart of the spectacular Bellarine Peninsula, Leura Park Estate is 15 minutes' drive from Geelong city, and a n hour and a half from Melbourne City. There are multiple avenues of transportation to access our venue - from self-drive with free parking, taxi, uber and coaches.

There is also the exhilarating Port Phillip Ferry from Melbourne, Portarlington or Searoad Ferries if coming from Mornington Peninsula. Both promise a magical voyage across the bay. Our Functions Manager is happy to recommend a number of transport partners so you can relax & enjoy.



A: 1400 Portarlington Road, Curlewis VIC | P: +61 3 5253 3180 | E: functions@leuraparkestate.com.au | W: leuraparkestate.com.au

TERMS & CONDITIONS

External Ambiance/ Vines

Please note that Leura Park Estate is a working vineyard and at certain times of the year will have associated viticulture activities, which may include vine nets and farming machinery.

Decorations

Externally sourced suppliers such as florists and decorators must finish setting up at least 1 hour prior to the commencement of the event. Please advise Leura Park Estate of the contact details of your nominated supplier(s). Please refer to our list of preferred suppliers.

Displays and Signage

No items are to be attached, pinned or glued to any wall surface inside or outside the building. Any signage must be approved by Leura Park Estate management prior to the event.

Responsible Service of Alcohol

Leura Park Estate is committed to the responsible service of alcohol. All staff members are instructed not to serve alcoholic beverages to guests under the age of 18 years old or to those guests who appear to be in a state of intoxication.

Behaviour

If Leura Park Estate staff have reason to believe that any guest(s) behaviour is detrimental to the smooth running of the event, or Leura Park Estate's property or reputation, we reserve the right to remove the individual(s), at any time from the premises during the event.

Payment

Due to the high demand for hosting functions a non-refundable deposit will be required to secure your booking. Full payment is required no less than seven days before the set function date. For events with beverage on consumption, these must be paid for at the conclusion of the event and a credit card must be advised.

Prices

All prices quoted are inclusive of GST. Prices are correct at the time of printing and are subject to change without notice.

Cancellation

Please note your initial deposit is non-refundable. Should unfortunate circumstances force you to defer or cancel your booking, your subsequent payments will only be refunded under extenuating circumstances which will be at the discretion of Management. Under all other circumstances the deposit and subsequent payments are non-refundable and non-transferable. All cancellations must be made in writing to functions@leuraparkestate.com.au

Security

An additional \$300 for security staff is required for large functions/events. Speak with our Functions team regarding this.

Refunds

In the event of a cancellation, deposits are non-refundable and non-transferable. All cancellations of confirmed bookings must be made in writing to the Functions Manager.

Responsibility

Leura Park Estate does not accept responsibility for damage or loss of any guest's property left on the premises. Organisers of any event are financially responsible for any damages sustained to Leura Park Estate property, fittings or equipment. Credit card details will be taken as a precaution prior to any event and damages will be charged if applicable.

Venue Hire Fee

For exclusive use of a venue a hire fee may apply. This will be dependent on your preferred day or night, the time of year and also the number of guests. In other cases a minimum spend will be required to privatise the venue. Please discuss this further with the Functions Manager when booking.

Transport

We recommend the hiring of buses to transport your guests to and from the venue. It can be difficult getting taxis on the Bellarine. Please refer to our Suppliers List for options.

DANCE

