



VINES

- HELENS HILL -

Function package



Feel like you're in another world

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www.vineshelenshill.com.au

About Vines Helen's Hill

Vines Helen's Hill is heaven for the senses.

Just 45 minutes from Melbourne and nestled in the vineyard it offers guests stunning views of the landscaped gardens and rolling hills of the Yarra Valley.

Set in an architecturally designed building, our function spaces are stylish and inviting, with the facilities to meet all your function needs.

Main Restaurant

The elegance of our food mirrors the crisp, clean lines of our architecturally designed restaurant. Floor-to-ceiling windows encourage full enjoyment of our stunning views over the gardens, vineyard and to the hills beyond.

Our Restaurant offers a perfect setting for a sit down lunch or dinner for up to 100 guests, or perhaps a cocktail party for up to 130 guests. Vines Restaurant is sure to impress.

A minimum of 60 guests applies when using the Main Restaurant, except in December where a minimum of 80 guests applies.

Private Dining Room

This room is located at the northern end of the restaurant and is able to cater for a maximum of 35 guest's sit-down. This area is a delightful setting with its majestic views of the Yarra Valley and is a perfect space for any lunch or dinner occasion.

For exclusive use of this space, a room hire fee of \$350 will apply which is based on minimum number of 20 guests. If your spend for this event is greater than \$1,400 (on your food package only) the room hire fee will be waived.

We thank you for your enquiry and we look forward to welcoming you and your guests to Vines Restaurant. To arrange a time to view our property or to discuss the endless possibilities please feel free to contact us.

Function Options

Lunch 3-hour duration - 12pm start

Dinner 4-hour duration - 6pm start

Sit-Down

All sit-down meal options are accompanied by house made bread.

Two-course meal - \$70.00 per person

The menu will consist of two main meals and two desserts served alternating (50/50) from our current function menu.

Deluxe two-course meal - \$82.00 per person

The menu will consist of shared antipasto platters and calamari to start, served to the table as a shared appetiser. Followed by two courses - main and dessert, offering a choice of two alternating dishes for each course from our current functions menu.

Deluxe three-course meal - \$95.00 per person

The menu will consist of three courses with two choices of entrée, two choices of main and two choices of dessert, served on an alternating basis all from our current function menu. Finishing with cheese platters to share.

Cocktail Style

2 hour food service, select 5 canape items / **\$52 pp**

3 hour food service, select 4 canapes and 2 grazing items / **\$70 pp**

Children (Age 2-12 years) - \$24.00 per child

The children's menu consists of a main meal and dessert. Select from either chicken and chips or fish and chips, followed by ice cream sundae.

Optional Extras

The below options are only available as accompaniments to your meal package.

Canapés - \$20.00 per person

Half an hour of hot and cold savouries served on arrival.

Shared Cheese Platters - \$10.00 per person

Consisting of fine local and imported cheeses served with house made quince paste; served to the centre of the table.

Fat Chips, Salad or Vegetable Side Dishes - \$7.00 each

Served to the centre of the table to share.

Cakeage - \$3.50 per

If you would like to bring in your own cake we can serve this as your dessert.



Beverage Packages

Ingram Rd Beverage Package - \$46.00 per person

Consisting of En Vie Vintage Blanc de Noir (Sparkling), Ingram Rd Sauvignon Blanc, Ingram Rd Cabernet Merlot, domestic heavy and light beer, soft drink, juice, tea and filtered coffee.

Drinks on Consumption

We are happy for you to make your own selection of wines from our wine list below to be served to your guests.

All drinks will be billed to the organiser and payable at the end of the event.

Ingram Rd

En Vie Vintage Blanc de Noir (Sparkling) \$38.00

Sauvignon Blanc \$37.00

Chardonnay \$37.00

Pinot Noir \$38.00

Cabernets \$38.00

Heathcote Shiraz \$38.00

Helen's Hill

Chardonnay \$48.00

Pinot Noir \$55.00

Syrah (Shiraz) \$55.00

Cabernet \$56.00

Beer

Cascade Premium Light \$6.00

James Boag's Light \$6.00

James Boag's Premium \$8.00

Crown Lager \$8.00

Coldstream Brewery Pilsner \$9.00

Napoleone Apple Cider, Pear Cider \$9.00

Helen's Hill Ale

Archies' Australian Pale Ale \$9.00

Ceasars' Classic US Pale Ale \$9.00

Brutus' American Amber Ale \$9.00

We have a selection of spirits available. If you would like more wine options please request our full wine list.

Prices & Vintage are subject to change

Please Note: Strictly no BYO

SIT-DOWN Menu

Entree

Fried Moroccan spiced pumpkin flowers, Middle Eastern couscous salad, almonds, smooth pumpkin, pomegranate molasses (V)

Potato gnocchi with smoked chicken, bacon, pine nuts, wild rocket, salsa verde, four-cheese sauce

Salt and pepper Calamari, fried with ponzu dressing, wasabi aioli on a shiso, bean shoot, tatsoi salad (OGF)

Grilled Jerk Chicken Salad, Guacamole, Cajun pineapple, tomato, red onion, black bean and lime salad, smokey chilli mayonnaise (GF, DF, NF)

Roast walnut crusted goats cheese, pear, roasted beetroot and puree, fig glaze (V, GF)

“Vines” Yarra Valley Platter

A taste of the Yarra Valley and surrounding regions with a selection of seasonal produce which may include meats, fish, vegetables and cheese



Main

Eggplant Involtini, grilled eggplant filled with cashew and baba ghanoush, peperonata, tomato basil hummus, blistered cherry tomatoes, basil oil (VGFDF)

Honey orange glazed duck breast, creamed brussels sprouts, young carrots, roasted beetroot & orange jus

Baked ocean Trout fillet, baby bok choy, enoki mushrooms, carrot ginger puree Japanese radish, sea vegetable salad, miso broth (GF)

Pork Belly slowly roasted for 12 hours, celeriac puree, apple – walnut crumble roasted root vegetables, raisin verjus

Grilled chicken breast stuffed with fetta & semi dried tomatoes, herbed kipfler potatoes, tapenade, red capsicum coulis

Black Angus eye fillet, semolina gnocchi and red wine jus with pumpkin pickle (OGF)



Dessert

Banoffee cannelloni, banana cream in fried pastry with toffee sauce (VNF)

Pear "Helene" on croissant croutons, chocolate sauce and crumbs with vanilla bean ice cream

Sticky fig pudding, maple walnut ice cream, fluid maple, butterscotch sauce

Orange panna cotta, pistachio powder, crushed meringue, blood orange coulis (GF)

Farmhouse Cheese board, fine local and imported cheeses with house made quince paste

(V) Vegetarian

(GF) Gluten Free or (OGF) Optional Gluten Free - dishes that can be made Gluten Free by request

(VNF) Vegetarian Nut Free (VGF) Vegetarian Gluten Free

(VGFDF) Vegetarian Gluten Free Dairy Free

Please advise staff of ALL dietary requirements and allergies

Menu is subject to seasonal changes

Cocktail Menu

Finger Food

Cold

Tomato and feta tartlet, olive tapenade

Smoked chicken & wakame rice paper roll

Pork rilette wrap, apple sauce, tomato chutney

Herbed goats cheese with pickled beetroot & pear salad, raisin
crouton

Salmon mousse, avocado, salmon pearls, toasted brioche

Honey soy marinated tuna, watermelon, wasabi, seaweed salad

Vegetarian nori rolls, wasabi, pickled ginger and soy

Warm

Sweet potato and cashew empanada, tomato lime salsa

Shiitake mushroom and mozzarella arancini, pumpkin & ginger dip

Duck, ginger & shitake spring roll, spicy plum sauce

Turkish spiced lamb kofta, yoghurt, garlic & mint dip

Spicy Thai fish cakes, pickled cucumber, tomato & shallots

Vegetable gyoza, plum and rhubarb jam

Chicken satay, spicy peanut sauce

Asian prawn cones, sweet chilli sauce

Vegetarian spring rolls spicy plum sauce

Indian pakora, curried vegetable fritter with raita

Sweet

Tiramisu bites, coffee & mascarpone mousse layered between
Strawberry mousse cake, strawberry mousse with vanilla sponge
Sacher torte, chocolate cake with apricot glaze and chocolate
ganache

Mini black forest, sour dark cherries, white dark chocolate mousse

Chocolate brownie with Chantilly cream & strawberries

Menu subject to seasonal changes

GRAZING ITEMS

Beef sliders with sliced beetroot, gherkins, crispy bacon & cheese

Spicy Thai chicken sliders with an Asian coleslaw & lime sour cream

Slow cooked lamb gnocchi ragu, salsa verde, goats cheese

Spicy paella, chorizo sausage, shrimps, smoked paprika, chilli &
saffron

Battered fish & shoestring fries, tartar sauce

Salt & pepper calamari, lime aioli, green papaya salad

Japanese beef curry, steamed rice

Falafels with Middle Eastern salad and tzatziki

Pumpkin, goats cheese and leek tart on a tomato ragu

Function Terms and Conditions and Confirmation

Payment

1. Confirmation of bookings must be made by way of a non-refundable \$500 deposit.
2. Final payment for all functions must be made no later than fifteen working days prior to your event.
3. All payments must be made by way of cash, direct debit or credit card.
4. Prices as quoted in advertising material are subject to change dependent upon final selection. Any price changes will be advised accordingly.
5. Vines Restaurant reserves the right to alter menu and/or beverage package prices at any time due to product or vintage availability.

Overtime surcharge

6. Upon final payment a credit card number must be provided in order to cover any overtime surcharge. An overtime surcharge will be applicable in the event that no attempt is made to vacate the premise after the allocated function time.
7. The overtime surcharge is \$275.00 per 15-minute increments, plus beverages.

Cancellations

8. All cancellations must be made in writing.
9. Any functions that are cancelled less than seven days before the date of the function will incur the full cost of the function.
10. Any monies paid (except the deposit) in relation to the function which is cancelled will be refunded providing that more than seven days notice is given in writing.

Determination of Full Cost of Function

11. The full cost of the function shall be determined and calculated based on the final numbers of guests confirmed or the minimum number of guests applicable (whichever is the greater). Upon confirmation of the full cost of the function, this cannot be reduced to take into consideration those guests who do not attend (i.e. no shows). Minimum guests do not include children.
12. All guests must be catered for.

Serving of Alcohol

13. It is restaurant policy that the restaurant staff will not serve any alcohol to guests under the age of 18 years or to intoxicated guests. It is restaurant policy to serve all guests in a responsible, friendly and professional manner.
14. Vines Helen's Hill reserves the right to refuse liquor service as per the Responsible Service of Alcohol guidelines. Liquor service will conclude 15 minutes prior to the end of a function. No open or unfinished drinks are to be taken from the Restaurant.

Guests

15. Vines Helen's Hill reserves the right to exclude or reject any guests from the premises and/or the function.
16. Confetti of any kind is not permitted on the property.
(Rose Petals, Rice etc)
17. No food or drinks are to be brought onto the premises.

Liability

18. Vines Helen's Hill assumes no liability for any loss or damage in relation to the property of the function party or any guests.

Smoking

19. Smoking is not permitted in the restaurant.

Functions

20. In the event that an extension of function duration is agreed upon, the resulting overtime surcharge is to be paid at the conclusion of the function. (See point 7)

Music

21. Due to noise restrictions, all dance floor windows must be closed if live or amplified music is played. No live or amplified music is to be played after 11.30pm in accordance with the State Environment Protection Policy N-2.
22. All music must conclude within the function duration.

Force Majeure

23. If Vines Helen's Hill is unable to hold the function due to circumstances beyond their control including by reason of an act of God, or other interference with work, fire, if the Fire Danger Rating reaches "Code Red - Catastrophic" in the Yarra Ranges Region, earthquake, storm, flood, explosion and any other cause whether of the kind specifically enumerated above or otherwise which is not reasonably within the control of Vines Restaurant ("force majeure event") then Vines Restaurant reserves the right to cancel the function at any time up to the commencement of the function and is indemnified against any claims and liability in relation to the cancellation of the function. Any monies paid (except the deposit) in relation to the function will be refunded.

Terms and Conditions

The terms and conditions must be read and accepted before a booking will be confirmed.

- I have read and accept the Vines Helen's Hill Terms and Conditions. (Please tick)

Signature: _____

Date: _____

Booking confirmation

To confirm this booking please complete all of the following details and email to **events@vinesrestaurant.com.au**

Event date(s):..... Telephone:

Name:

Company:

Address:

Email.....

Signature: Date:

Event type (Birthday/Work Function):

Estimated number of guests:*

Your Package Choice.....

Deposit

Deposit required to secure booking: \$500

Payable by Cash / Visa / MasterCard / Amex or Direct Debit
Vines Yarra Valley Pty Ltd - BSB 063 255 Account No. 10400659

Please provide Credit card details if this is your payment choice

Credit card number:

Cardholder name:

Expiry date: CCV:

Cardholder signature:

Final payment

Please note final numbers are required 21 days prior and final payment is required 15 days prior to the function.

Feel like you're in another world



How did you hear about Vines Restaurant at Helen's Hill?

- Internet
- Word of mouth
- Past guest
- In-house advertising
- Website
- Brochures
- Facebook
- Emails
- Other.....

Please note:

You may be contacted in the future with regard to promotions and events at Vines Restaurant at Helen's Hill.

- Please indicate if you would prefer not to be on our database by checking the box provided.*

OFFICE USE ONLY

Booked by: Date:

