



Vines Helen's Hill Function Package

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 150 guests. Vines Restaurant is sure to impress.

Downstairs Private Dining Room

This room is located at the northern end of the restaurant. This room is a delightful setting with its majestic views of the Yarra Valley. It's a perfect space for any lunch or dinner occasion.

This area is able to cater for a maximum of 35 guests sit down.

For exclusive use of this space, a room hire fee of \$350.00 will apply which is based on minimum number of 20 guests. If your spend for this event is greater than \$1,400.00 (on your food package only) the room hire 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.

Warm Regards,

Events Team

Function Options

Functions at Vines Helen's Hill are 4 hour duration

Lunch from 12pm to 4.00pm

Dinner – anytime between 6.30pm and 7.30pm start

Sit-down

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

Two course meal - \$65.00 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 - \$78.00 per person

The menu will consist of shared antipasto platters and calamari to start this will be 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 - \$90.00 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

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

The children's menu consists of a main meal and dessert.

With a selection of either Chicken and chips or Fish and chips followed by Ice cream sundae.

Optional Meal Extras

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

Canapés - \$15.00 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 - \$3.50 per person, are served to the centre of the table to share

Cocktail Style

Finger Food Style - \$48.00 per person

The menu consists of shared antipasto platters on arrival, followed by two hours of continuous finger food and finished with a selection of fruit and cheese platters.

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

Grazing Items – \$15.00 per person 2 items each

These are additional to the finger food style option. Some of your favourite meals served ‘mini’ size to your guests.

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. Beverage package is four hour duration

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) \$34.00
Sauvignon Blanc \$32.00
Chardonnay \$35.00
Pinot Noir \$36.00
Cabernet Merlot \$34.50

Helen's Hill

Chardonnay \$42.00
Pinot Noir \$49.00
Syrah (Shiraz) \$48.00
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
Hargreaves Hill Pale \$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 more wine options please request our full wine list.

Prices & Vintage are subject to change

Please Note: Strictly no BYO.

Function Menu

Entree

- Poached mussels in a spiced harissa broth with capsicum, tomato and pearl couscous OGF
- House made crab and prawn ravioli, creamy shellfish fumet, fennel chilli and dill salad
- Filo pastry cigars filled with spinach and local cheese, carrot and spinach salad with garlic dressing V
- Salt and pepper Calamari, fried with ponzu dressing, wasabi aioli on a shiso, bean shoot, tatsoi salad OGF

“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 Lasagne tomato & capsicum relish, baby spinach, red onion & local feta cheese, spicy tomato sauce V
- 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 endive leaves and raisin verjus
- Grilled chicken breast stuffed with onion duxelle on freekah, preserved tomatoes & parsley pesto
- Black Angus eye fillet, semolina gnocchi and red wines jus with pumpkin pickle OGF

v Vegetarian or ov Optional Vegetarian - dishes that can be made Vegetarian by request gf Gluten Free or ogf Optional Gluten Free - dishes that can be made Gluten Free by request Please advise staff of ALL dietary requirements and allergies

Dessert

Berry shelves, locally sourced berries on sable biscuits with lemon balm foam

Pear “Helene” on puff pastry, chocolate sauce and crumbs with vanilla bean ice cream

Banoffee Cannelloni, Banana cream in fried pastry with toffee sauce

Chocolate and blood orange terrine with blood orange syrup

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

Menu is subject to change

Cocktail Menu

Please select a total of 8 items from the below menu
with no more than two from each category.
Chef's choice of four others.

Beef, Lamb & Game

Baby beef fillet mignons wrapped in bacon
Lamb tandoori satays
Baby lamb mignons wrapped in bacon
Rabbit and mustard tartlets
Y.V Venison shepherds pie
Meat balls in mild sambol chilli sauce
Kangaroo prosciutto on croute

Chicken, Pork & Game birds

Chicken poached in Chinese black satin
broth
Duck and Asian vegetable rice paper rolls
Chicken drumettes in honey and soy
Pork and mushroom wonton
Chicken tandoori satays
Quail Zartar spiced and crispy fried
Chicken liver pate on polenta cakes
Mini steamed pork dim sim
Indian curry chicken puffs
Ham and Cheese mini calzone

Fish & Seafood

Thai calamari crispy fried strips
Shrimp and fish green curry cakes
Prawn shanghai dumpling
Buxton salmon and chives bon bons
Oyster with braised leek white sauce
BBQ prawn cutlet in chermoula spice
Barramundi kebabs in herbs & garlic

Vegetarian

Mixed vegetable samosa
Aranchini Ball (risotto & cheese)
Vegetable ratatouille tartlets
Mediterranean falafel balls in dukkah
spices
Pumpkin and mustard fruits tartlets
Lentil and potato patties
Spinach and Y.V fetta puff pastry triangles

Roaming Entrées

Please select 2 items

Soup

Sweetcorn (V)
French Onion (V)
Potato & Leek (V)
Pumpkin & Bacon (Thai green curry)
Pumpkin (Thai green curry) (V)

Rice

Risotto- Pumpkin & Basil (V)
Paella- Seafood
Pilaf
Fried Rice

Noodles/Pasta

Stir fried rice noodle with ginger & snow
peas (V)
Y.V. Pasta with tomato sauce (V)
Penne Marinara
Mini Beef Lasagne

Fish

Fish & Chips
Smoked Salmon Salad
Roasted Garlic Prawns
Steamed Black Mussels Chilli &
Coriander

Beef, Lamb & Pork

Beef Goulash
Lamb Bourguignon
Pork Sung choi bao (Lettuce rolls)
Lamb Kofta meatballs in tomato sauce

Beef Chilli con carne

Curry

Beef
Lamb Roghan Josh
Egg Plant (V)
Shrimp Vindaloo

Chicken

Satay & Rice
Wing dings
Chicken drumettes
Chicken Tandoori
Chinese Hot Pot

Salad

Caeser
Bake Potato
Nicoise Salad
Shrimp & Cos Lettuce
Thai Beef

Pie

Steak & Mushroom Pie
Cauliflower & Potato Pie (V)
Chicken Pie

Assorted

Mixed Asian Dumplings
Fried Samousa (V)
Steamed Mixed Yum Cha

Menu Subject to Change

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 you 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 imprint 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 premises 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 which 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 are 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. (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 to 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 drinks or unfinished are to be taken from the Restaurant.

Guests

15. Vines Helen's Hill reserved 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. Function duration is 4 hours. 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 or fax the completed sheet to (03) 9739 0322.

Event date(s) _____ Telephone _____

Name _____

Company _____

Address _____

E-mail _____

Signature _____ Date _____

Event Type _____ (Birthday/ Anniversary/ Work function)

Deposit

Deposit required: \$500

Deposit due by: Upon confirmation.

Payable by Cash / Visa / MasterCard / Amex or Direct Debit payable to Vines Yarra Valley P/L

BSB 033 044 Acc. No. 559 421

Final payment

Please note pre-payment is required 15 days prior to the function. Please advise your preferred method of payment.

Payable by Cash / Cheque / Visa / MasterCard or Direct Debit

Please provide Credit card details as an *additional* security on final payment, this information will not be used without your permission prior to your date.

Credit card number: _____

Cardholder name: _____ **Expiry date:** _____

Cardholder signature: _____ **ccv:** _____

Estimation of final numbers _____

Please take note that final numbers are required 21 working days prior to the event.

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

Internet

Word of mouth

Past Guest

In house Advertising

Website

Brochures

Facebook

Emails Vouchers

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: _____

16 Ingram Rd Coldstream Vic 3770 Ph: 03 9739 0222

Email: events@vinesrestaurant.com.au