

ESTABLISHED 1895
TULLOCH



At Tulloch we work with you to ensure our beautiful wine country setting and outstanding service makes your event seamless and memorable.

The 1895 Tulloch Function Venue opened in April 2004, beginning a new era in the 113 year old Tulloch story. The stunning new, fully air-conditioned facility has magnificent views across the valley and vines and flows out onto manicured gardens and a terraced pergola area. The spacious function room seats 140 people and is set against a brilliant sandstone feature wall.

With catering provided by one of the Hunters premier restaurants, The Cellar Restaurant, and wines from the historical Tulloch range, there is a function package and menu to suit all tastes, desires, and budgets.

To confirm your booking we require a deposit of \$2000, payable two weeks from date of booking. Please contact me to discuss further payment details.

We thank you for considering us for your special event and I look forward to discussing your individual needs further.

Kind Regards,

Rana Henry
Function Coordinator



Our aim at Tulloch Wines is to exceed your expectations and to create a unique function tailored to your specific needs. In line with this, we offer a selection of function packages or alternatively you can customise your own package with the assistance of our Function Co-ordinator.

All our function packages include:

- A dedicated Function Coordinator to help plan your special event
- 5 Hour venue hire
- Canapés on arrival – 45min service in terraced garden area or cellar door
- Alternate service menu available on request
- Three hour beverage package or on consumption from the award-winning Tulloch range
- Tea and coffee
- Table set up including placement of name cards, decorations
- Printed menus
- White linen tablecloths, napkins, glassware, cutlery and crockery
- Dance Floor
- Easel and frame for seating plan
- All staff and cleaning costs

Food and beverage menus are designed with your input and styled specifically for your function and guests. If you have any special requests we would be pleased to discuss these with you.



Food & Beverage Packages

Food & beverage package inclusions

Canapés – see canapé menu for selections

Crusty Ciabatta and butter

Mains served with bowls of:

Spinach, Rocket, Roast Sweet Potato, Avocado and Pine nut Salad with a Raspberry and

Parmesan Vinaigrette

Rosemary Salted Kipfler Chips

dessert

3 hour beverage package or on consumption

Wines may vary according to availability

JY Selection

\$88/head *

Beverages on consumption

See price list after Optional Extras

Entrée

Choose three dishes to be served banquet style to table

"Frito Misto" Vegetable with Caper and Basil Aioli

Anti Pasto of Salami, Prosciutto, Pukara Olives, Char grilled Eggplant and Artichokes with Grissini

Buffalo Mozzarella, Vine Ripened Tomato, Torn Basil with Olive Dressing

Ricotta and Spinach Ravioli with Raisins, Pancetta, Parsley, and Extra Virgin Olive Oil

Stuffed Field Mushrooms with Smoked Ham, Provolone, Eggplant, and Thyme

Tuscan Bread Salad with Prosciutto and Gorgonzola

Fetta, Eggplant, and Tomato Tart with Salsa Verde

Smoked Salmon, Corn Cakes, and Dill Mascarpone

Main

Choose three dishes to be served banquet style to table

Saltimbocca Chicken Tenderloins with Caponata and Tomato Vinaigrette

Pork and Veal Involtini with Roast Tomatoes, Olive, and Tallegio Cheese

Char grilled Salmon with Rocket, Red Onion, and Egg & Caper Dressing

Lamb, Rosemary and Shallot Kebabs, Crispy Polenta and Parmesan

Prawns, Mussels and Calamari in a Tomato and Chilli Broth with Saffron Rouille

Osso Bucco with Italian Herbs and Orange

Chicken, Ham and Leek Pie with Oregano Cream

Duck & Pistachio Sausages with Braised Lentils and Spinach

*JY Selection Package is available with beverage package at a cost of \$113/h.

Duration of beverage package can be extended at a cost of \$5.00 per person per hour

A dessert option can be added to the JY Selection Package at a cost of \$15/head. For selections see menu after Hector Package.

Continued...

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Glen Elgin Selection

\$123/head

Beverages*

Wines may vary according to availability

Sparkling

Tulloch NV Cuvee

Choice of Two Whites

Tulloch Semillon

Tulloch Verdelho

Tulloch Chardonnay

Tulloch Semillon Sauvignon Blanc

Choice of Two Reds

Tulloch Merlot Cabernet

Tulloch Pokolbin Dry Red Shiraz

Tulloch Shiraz Cabernet

Tulloch Cabernet Sauvignon

Beer & Soft Drinks

Still & Sparkling Mineral Water

Soft Drink and Juice

James Boags

Crown Larger

Cascade Light

Canapés

See canapé menu for selections

Entrée

Choose three dishes to be served banquet style to table

Char grilled Calamari with Chilli and Oregano

Caesar Salad with Free Range Egg, Lardons, and Olives

Ham Hock and Potato Terrine with Cornichons

Grilled Asparagus with Parmesan, Prosciutto, and Truffle Oil

Sauté Chicken Livers with Garlic Croutes, Walnuts, and Fresh Herbs

Chorizo Salad and Sourdough with Roast Capsicum and Saffron Aioli

Crispy Sardines with Shaved Fennel and Basil

Wagyu Pastrami with Homemade Piccalilli

Main

Choose three dishes to be served banquet style to table

Pan Fried Skate with Parsley and Shallot Salsa

Roast Quail with Rocket and Pear Salad

John Dory with Beans and Olive Dressing

Poached Chicken with Honeyed Carrots and Watercress

Wagyu Rump with King Mushrooms and Walnuts

Roast Lamb Cutlets with Panzanella Salad

Confit Duck Leg with Red Cabbage and Redcurrant Sauce

Braised Rabbit with Linguini and Wild Mushrooms

* Duration of beverage package can be extended at a cost of \$6.00 per person per hour

A dessert option can be added to the Glen Elgin Package at a cost of \$15/head. For selections see menu after Hector Package.

Continued...

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Hector Selection

\$138/head

Beverages*

Wines may vary according to availability

Sparkling

Tulloch NV Cuvee

Choice of Two White Wines:

Julia Limited Release Semillon

E.M. Limited Release Chardonnay

Tulloch Vineyard Selection Verdelho

Choice of Two Reds:

'Private Bin' Pokolbin Dry Red Shiraz

Tulloch Cabernet Sauvignon

Hector Limited Release Shiraz

Beer & Soft Drinks

Still & Sparkling Mineral Water

Soft Drink and Juice

James Boags

Crown Larger

Cascade Light

Canapés

See canapé menu for selections

Entrée

Choose three dishes to be served banquet style to table

Smoked Trout, Potato, and Onion Salad with Egg & Dill Dressing

Herb Roasted Veal with Tuna and Roast Capsicum Aioli

House Cured Tassie Salmon with Orange and Walnut Salad

Sauté King Prawns with Garlic and Basil Butter

Piedmontese Capsicum with Shallots, Pancetta, and Rosemary

Riverina Chicken and Pistachio Terrine with Pickled Eschallots and Croutes

Spinach, Ricotta and Pine nut Filo Pie with Olive and Parsley Salad

BBQ Octopus with Chilli, Basil, and Garlic

Beef Carpaccio with Rocket, Parmesan, and Truffle Vinaigrette

Seared Scallops, Crispy Gnocchi, and Roast Pumpkin with Lemon Gremolata

Main

Choose three dishes to be served banquet style to table

Prime Beef Fillet with Parmesan Polenta and Salsa Verde

Inglewood Chicken, Cotechino Sausage with White Beans and Basil Pistou

Roast Fillet of Snapper, Sicilian Pasta and a Tomato, Mussel and Caper Sauce

Rock Valley Veal on Field Mushroom, Caramelised Onion and Thyme Risotto with Salsa Rossa

Polenta Crusted King Prawns with Lemon Aioli

Crisp Pork Belly with Tasmanian Scallops and Sage

Mandalong Lamb Shank with a Roast Fennel and Speck Tomato

Wagyu Beef and Porcini Pie with Thyme Jus

Dessert

Please select 3 dishes to be served banquet style to table

Panettone Bread and Butter Pudding

Chocolate and Hazelnut Pan Forte

Espresso and Marsala Mousse Cake

Almond Biscotti with Grappa and Pear Dip

Rum & Raisin Cheesecake

Olive Oil Polenta Cake with Orange & Muscat Mascarpone

Dates stuffed with Gorgonzola

Parmesan with Oat Cakes and Fig Relish

* Duration of beverage package can be extended at a cost of \$7.00 per person per hour



Canapé Selection Menu

Please select 4 dishes from the options below

Hot Canapés

Binnorie Fetta, Pepperonata, and Pumpkin Tartlets
Gorgonzola and Leek Risotto Cakes with Rocket Pesto
Pizza Margarita
Prosciutto and Mozzarella Calzone
Little Pork and Olive Kebabs with Smoked Tomato Relish
Garlic Flat Bread with Crispy Sage and Capers
Fried Polenta Sticks with Olive Tapenade
Rosemary, Ham, and Potato Pizza with Sticky Mustard Dressing
Rosemary Salted Barramundi with Aioli

Cold Canapés

Oysters with Caponata
Smoked Tomato and Basil Broth "Shooter"
Salami "Cone" with Herbed Mascarpone
Tomato, Olive and Basil Bruschetta
Smoked Chicken and Pistachio Pesto
Prosciutto Wrapped Chicken with Artichoke and Semi Dried Tomato
Baby Potato with Smoked Trout and Crispy Sage



Package Optional Extras

- Chair covers and sashes from \$6/h
- Additional cheese course from \$6/h
- Floral Table Centrepiece from \$35 each
- 2 x Freestanding or Pedestal floral arrangements from \$175 each
- A glass of "Sweetie" dessert wine or Tullochs Tawny Port served with dessert \$5/h
- Personalised Menus designed and printed for each guest (*Choice of colour and card stock*) from \$2/h



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Beverages on Consumption
Wines may vary according to availability

Sparkling

Tulloch Cuvee
Nicolas Feuillatte French Champagne

Per bottle

\$32
\$85

Beers

Tooheys New / VB \$5.50
James Boags \$7.50
Crown Lager \$7.50
Cascade Light \$4.50

Whites

Tulloch Semillon
Julia Limited Release Semillon
Tulloch Semillon Sauvignon Blanc
Tulloch Viognier
Tulloch Chardonnay
E.M. Limited Release Chardonnay
Tulloch Verdelho
Tulloch Vineyard Selection Verdelho
Tulloch Late Picked Verdelho

\$32
\$56
\$32
\$40
\$32
\$56
\$32
\$36
\$40

Soft Drinks

Soft Drinks \$3.00 (per glass)
Juices \$3.50 (per glass)

Reds

Tulloch Cabernet Sauvignon
Tulloch Shiraz Cabernet
Tulloch Pokolbin Dry Red Shiraz
Tulloch Pokolbin Dry Red Private Bin Shiraz
Hector Limited Release Shiraz

\$32
\$50
\$50
\$80
\$100

Dessert / Fortified

Sweetie
JY Port
Crème de Liqueur Muscat
Crème de Vin

\$40
\$50
\$80
\$70



Booking Guidelines

Confirmation and deposit

You may make a tentative booking, which will be held for two weeks. To secure your booking after this period we require a deposit of \$2000.

Payments

A face-to-face meeting will be held 6 weeks out from the date of your function to finalise the details of your day. A total of 50% of the total cost of your function must be paid at this time. 2 weeks prior to your function the outstanding amount is due, finalising payment for your function.

All major credit cards and cash are accepted or, if paying by cheque, appropriate identification is required. Payment by credit card attracts a 2% surcharge.

Final numbers

Notification of the final numbers of guests attending is required 2 weeks prior to your function date when you pay the full account. This is the minimum number for which you will be charged. A minimum spend of \$10,800.00 is required for a Saturday night booking between the months of September and April, inclusive.

Cancellation policy

The deposit is fully refundable up to six months prior to and 75% refundable up to three months prior to the booked date. After this time the deposit is non-refundable.

Duration

Function packages are for a maximum of five hours. After this period a venue hire charge applies at an hourly rate of \$300/hour. This is charged by the hour only. The venue closes at 12.30am sharp.

Should the weather be unsuitable for outdoor pre-dinner drinks and canapés, the Cellar Door area may be used at no extra charge. If you would like to use this area regardless, an additional hire fee of \$150 applies. In both situations the Cellar Door area will not be available until after 5.15pm.

Access to Venue

Access to the venue is not available until midday on the day of your function, unless prior arrangements have been made

Menu Selection

Menu selections must be confirmed at least 2 weeks prior to the function so catering arrangements can be finalised.

Menus may vary without notification according to seasonable availability.

Children's meals

Children's meals are priced at \$25.00 /head for children aged between 3 to 12 years and must be marked on your table plan.

Musicians, photographer, etc

Staff meals for photographers, band members etc are priced at \$30/ head, an alcohol package is an additional \$25/ head. Meals will be served at a separate table for crew.

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**Special diets**

A vegetarian entrée and main course alternative can be selected from our vegetarian menu and substituted into any of the packages. You must notify us of the amount of vegetarian meals or any other dietary requirements 2 weeks prior, and mark them on your table plan.

Responsible Service of Alcohol

We reserve the right to refuse service of alcohol to any guest under the age of 18 or unable to prove their age, or any guest we believe to be intoxicated or disruptive.

Transport

To ensure a smooth departure for guests, transport in the form of pre-booked taxis or buses must be arranged as it is often difficult to organise transport at the conclusion of a function.

Damages

Event organisers will be financially liable for any damage to venue property, fixtures, or fittings whether sustained by their own actions, or through the actions of their guests, contractors, or sub-contractors.

Public Liability and Insurance

Tulloch Wines takes all necessary care however we accept no responsibility for loss of or damage to merchandise, equipment or personal articles left in the venue, prior to, during or after a function.

Collection of Property

All goods including gifts, flowers, and decorations must be collected the day after the function unless prior arrangements have been made.

IMPORTANT:

Requirements no later than 2 days prior to your function include: an alphabetical guest list with corresponding table numbers, table plans, place cards in a separate envelope for each table and numbered accordingly and with guest seating plan on the front of each envelope, and all final details regarding flowers, cake deliveries, decorations etc.

A 10% surcharge applies for Sundays and Public Holidays.

All prices quoted in this document are current at the time of printing, but prices are subject to change without notification. All prices are GST inclusive.

Packages are valid to June 2010

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Please fill out and sign agreement below:

Name: Contact: _____ Company: _____

Function date: _____ Start Time: _____

Address: _____

Email: _____ No. of guests: _____

Phone (HM): _____ Mobile: _____

Special Notes: _____

I, the undersigned, have read the terms and conditions for Tulloch Wines 1895 Function Venue and confirm that the above information is correct.

Signature: _____ Date: _____

Tulloch
Representative

Signature: _____ Date: _____