

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

Tulloch Wines
DeBeyers Road Pokolbin NSW 2320
Ph: (02) 4998 7580
E: functions@tullochwines.net



Cocktail Function Package Inclusions

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 cocktail function packages or alternatively you can customise your own package with the assistance of our Function Coordinator.

All our cocktail function packages include:

- A dedicated Function Coordinator to help plan your special event
- Three hours of continuous cocktail food service
- Three hour beverage package or beverages on consumption from the award-winning Tulloch range
- Tea and coffee
- White linen tablecloths (if needed), napkins, glassware, cutlery and crockery
- Dance Floor
- All staff and cleaning costs
- Five Hour venue hire

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



Cocktail Food & Beverage Packages

JY Selection

\$72/head*

Beverages on consumption
See price list after Optional Extras

Canapé Selection

Please choose a total of 8 items

Cold Canapés

Prawn Crostini with Basil Aioli
Prosciutto Wrapped Chicken with Artichokes and White Bean Purée
Tartare of Salmon on Buckwheat Blinis
Oyster with Ginger and Shallot Relish
Binnorie Fetta, Olive and Pumpkin Tartlet
Cured Ocean Trout with Crème Fraiche and Caviar
Smoked Chicken with Walnut Toast and Pistachio Pesto
Baby Potatoes with Smoked Trout and Crispy Sage
King Prawn and Brown Bread Sandwich with Cocktail Sauce

Hot Canapés

Gorgonzola and Leek Risotto Cakes with Rocket Pesto
Little Pork and Olive Kebabs with Smoked Tomato Relish
Prosciutto & Mozzarella Calzone
Rosemary, Ham, and Potato Pizza with Sticky Mustard Dressing
Duck & Shitake Wontons with Nam Jim
Salt & Pepper Squid with Crispy Onion and Coriander
Cajun Chicken "Popcorn" with Corn Chip and Guacamole
Crispy Pork & Prawn Dumpling with Ginger and Lime
Spanish Omelette with Chorizo and Saffron Aioli

***JY Selection available with a beverage package at a total cost of \$93/head
Duration of beverage package can be extended at a cost of \$5.00 per person per hour**

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

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Glen Elgin Selection
\$113/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

Canapé Selection

Please choose a total of 10 items

Cold Canapés

Prawn Crostini with Basil Aioli

Prosciutto Wrapped Chicken with Artichokes and White Bean Purée

Tartare of Salmon on Buckwheat Blinis

Oyster with Ginger and Shallot Relish

Binnorie Fetta, Olive and Pumpkin Tartlet

Cured Ocean Trout with Crème Fraiche and Caviar

Smoked Chicken with Walnut Toast and Pistachio Pesto

Baby Potatoes with Smoked Trout and Crispy Sage

King Prawn and Brown Bread Sandwich with Cocktail Sauce

Hot Canapés

Gorgonzola and Leek Risotto Cakes with Rocket Pesto

Little Pork and Olive Kebabs with Smoked Tomato Relish

Prosciutto & Mozzarella Calzone

Rosemary, Ham, and Potato Pizza with Sticky Mustard Dressing

Duck & Shitake Wontons with Nam Jim

Salt & Pepper Squid with Crispy Onion and Coriander

Cajun Chicken "Popcorn" with Corn Chip and Guacamole

Crispy Pork & Prawn Dumpling with Ginger and Lime

Spanish Omelette with Chorizo and Saffron Aioli

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

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

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Hector Selection

\$128/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

Canapé Selection

Please choose a total of 12 items

Cold Canapés

Prawn Crostini with Basil Aioli

Prosciutto Wrapped Chicken with Artichokes and White Bean Purée

Tartare of Salmon on Buckwheat Blinis

Oyster with Ginger and Shallot Relish

Binnorie Fetta, Olive and Pumpkin Tartlet

Cured Ocean Trout with Crème Fraiche and Caviar

Smoked Chicken with Walnut Toast and Pistachio Pesto

Baby Potatoes with Smoked Trout and Crispy Sage

King Prawn and Brown Bread Sandwich with Cocktail Sauce

Hot Canapés

Gorgonzola and Leek Risotto Cakes with Rocket Pesto

Little Pork and Olive Kebabs with Smoked Tomato Relish

Prosciutto & Mozzarella Calzone

Rosemary, Ham, and Potato Pizza with Sticky Mustard Dressing

Duck & Shitake Wontons with Nam Jim

Salt & Pepper Squid with Crispy Onion and Coriander

Cajun Chicken "Popcorn" with Corn Chip and Guacamole

Crispy Pork & Prawn Dumpling with Ginger and Lime

Spanish Omelette with Chorizo and Saffron Aioli

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

Dessert Menu

Add to any package for \$15/Head

Please select 3 dishes to be served

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



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: _____ 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: _____