

A warm, bokeh-filled photograph of a crowded party. In the foreground, several hands are raised, holding champagne flutes filled with golden liquid. The background is filled with out-of-focus figures of people, some with their arms raised in celebration. The overall atmosphere is festive and celebratory.

CUPITTS

Celebrate the Year with us



Reward your team. Relax together.
We'll handle the rest.

This year, make your team
celebration effortless.

At Cupitt's Estate, we combine
award-winning food and wine,
stunning views, and seamless service —
so you can simply arrive and enjoy.

Whether you're planning a long lunch, a
festive cocktail party or a sunset celebration,
we'll create a memorable experience
your team will love.

The Atrium

Private dining overlooking Burrill Lake.
Perfect for team lunches,
Christmas parties or cocktail gatherings.

Enjoy indoor comfort that flows to the outdoor
terrace overlooking the Milton countryside.

Capacity: 12-100 people | Room hire: \$350

10+ guests - dining is from \$49 - \$90pp
depending on the menu style you choose.





Cupitt's Restaurant

If you're after a celebration without a private space requirement, the Cupitt's Restaurant will be perfect for you and your team.

A long lunch or dinner in a beautiful location, taking full advantage of the views, this light-filled space is for you.

There are various dining options available , depending on your group size.

2-9 guests - à la carte dining is available.

10+ guests - group dining menu for \$90pp.



Wine Garden

Cupitt's Wine Garden offers a relaxed, inviting setting with stunning views over the vineyard and ranges.

Perfect for casual gatherings for up to 40, it combines comfort, style, and warm hospitality.

Guests can enjoy seasonal à la carte dishes or specially curated group menus designed for sharing, all showcasing fresh, garden-to-table produce.

2-9 guests - à la carte dining is available.

10+ guests - group dining is available for \$49pp.





Optional: Beverage Packages

2 Hour Duration

Standard Package \$65pp

Wine: Cupitt's Prosecco,

Cupitt's white varietal, Cupitt's red varietal

Beer: Cupitt's Lager,

Other: Juice, Mineral Water, Soft Drink,

Non Alcoholic beer and wine

Premium Package \$95pp

Wine: Cupitt's Prosecco, Ruby's Rosé,

2 x Cupitt's white varietal, 2 x Cupitt's red varietal

Beer: All tap beers

Other: Juice, Mineral Water, Soft Drink,

Non Alcoholic beer and wine

Sample Menus

Light Bites \$49pp

Served Shared - The Atrium or Wine Garden

Marinated Alto olives, garlic, chilli, garden herbs
'Martins Ridge' Capocollo with
pickled cucumber, peppers, grissini
House-smoked and pickled 'Jervis Bay' blue
mussels, roasted fennel, capers, garden rosemary
Whipped 'Pasnella' ricotta,
preserved summer figs, toasted sourdough
Roasted 'Nowra'-made brie with
local 'Parnell's' honey, walnuts, toasted sourdough
Fried cauliflower and artichoke hearts,
roasted fennel salt, lemon mayo
Fried squid, roasted fennel seed salt, lemon mayo
Chips with smoked garlic aioli,
garden rosemary salt

Pizzas can be added for \$10pp.

Festive \$75pp

Served Grazing - The Atrium

Seasonal grazing platter on arrival

Roaming

Seasonal arancini
Cupitt's garden bruschetta

Main

12 hour slow braised lamb shoulder
with garden parsley sauce
Garden leaves, fresh and pickled vegetables,
Cupitt's citrus dressing
Double-fried potatoes with rosemary salt

Feasting \$90pp

Served Shared - The Atrium or Restaurant

Sourdough, cultured butter
Marinated Alto olives, garden herbs
Whipped 'Vanella' ricotta, preserved fennel jam
Charred spring asparagus with pecorino custard,
house-salted bread crumbs
White anchovies, smoked tomatoes, garden herbs
Local Yellowfin crudo with tonnato dressing,
garden herbs, capers

Roasted spatchcock, fennel seed dressing,
garden greens
12 hour slow braised lamb shoulder
with garden parsley sauce
Garden leaves, fresh, pickled vegetables,
Cupitt's citrus dressing
Double-fried potatoes with rosemary salt

Tiramisu - Cupitt's style with Guerrilla Roasters
espresso, Jervis Bay amaretto

** Please note menus may change seasonally due to ordering availability.*

Terms + Conditions

Final guest numbers, menu selections, and beverage packages must be confirmed no later than 14 days prior to your event.

The final invoice will be based on the confirmed number of guests (or the minimum spend, if applicable).

Cancellations under 30 days out are non-refundable.

No-shows or reduced guest numbers after final confirmation are non-refundable.

10% surcharge applies on public holidays or for groups of 10+.

Bookings are confirmed only once the deposit is received.

No outside food or beverages are permitted to be brought onto the property unless prior written approval has been granted by Cupitt's Estate.

Our team reserves the right to refuse service to intoxicated guests in accordance with Responsible Service of Alcohol (RSA) laws.



End of Year Gifts

Staff Gifting

We can individually wrap and deliver wine to your office for your staff.

We can also create gift vouchers for staff to use as they wish anywhere on the estate.

Client Gifting

We can individually wrap wine and deliver to your office for your clients, or direct to them as needed.

We have a range of award-winning wines available for gifting from \$29.

Reach out to us to discuss these options. We'll make it super easy for you.