

A romantic wedding scene set on a long, straight dirt road that stretches into the distance. The road is flanked by tall, dry grass and green fields. In the background, rolling hills and mountains are visible under a dramatic, cloudy sky. A bride and groom are standing on the road, facing each other and holding hands. The bride is wearing a white dress, and the groom is in a dark suit. The overall mood is serene and picturesque.

DELATITE

EST. 1968

EVENTS



OUR HISTORY

In 1967 Robert Ritchie, a third generation beef and prime lamb farmer at Delatite, went on a ski holiday at Mt Buller, with Jim Irvine, "The Master Merlot Maker", from the Barossa Valley.

One can only imagine what they discussed, but twelve months later, to everyone's surprise, 500 vine sticks were left at the bottom of their drive.

His wife Vivienne planted them in her vegetable garden and in the spring of 1968, with the help of their friends, they planted their first vineyard.

For the next ten years they worked in collaboration with Peter and John Brown from Brown Brothers, growing varieties and developing wine styles suited to their climate.

In 1982 they built their own winery and cellar door. Vivienne took on the marketing and selling, Robert and their son David worked the vineyard and they employed their daughter Ros as the winemaker.

The winery is now run by David, with the assistance of the hard working and innovative winemaker, Andy Browning.



OUR SPACES

From the moment you walk up the entrance stairs at Delatite you are delighted by framed views of Mt Buller.

The new building and grounds are designed to create a unique experience with 180 degree views of the high country.

The interiors of the building are designed to create a seamless transition from inside to outside with floor-to-ceiling windows.

The building is made from local, sustainable materials including handmade bricks, timber and stone.

The landscape was designed with focus being on how people use the space. Spill onto the lawns or warm yourself next to the firepits.

Please note that our cellar door and dining room are available from 5pm only.

	SEATED	STANDING
CELLAR DOOR	40 people	60 people
DINING ROOM	65 people	80 people
COURTYARD	45 people	80 people

MARQUEE SITES

Delatite Winery has two locations for placing a marquee.

Each location captures the magnificent views the winery has to offer and provides a larger space with flexibility to add your own style.

COURTYARD SITE

VINEYARD SITE

** Please note, rentals apply for all spaces.





OUR MENUS

PLATED MENU

Entree
Main
Dessert

Alternating two or three courses

BANQUET MENU

Mains
Sides
Seasonal dessert

Shared plates

DEGUSTATION MENU

A five course degustation,
showcasing the best local and
seasonal produce.

Wine can be upgraded.

40 people maximum

CANAPE MENU

Priced per dozen

Minimum three dozen per
canape.

GRAZING PLATTERS

Cocktail hour grazing platters





PLATED MENU

TO START (choice of two)

Terrine de Tête de Cochon with feijoa mustard and house pickles

Free Range Chicken Liver Parfait with red currant gel and buckwheat crisps

Beetroot Carpaccio with truffle vinaigrette, goat's curd and sorrel

Carrot Salad with soft herbs, puffed wild rice and ricotta

THE MAIN EVENT (choice of two)

Rare Wild Venison with beetroots, native pepper and red currant jus

Grass Fed Beef Scotch Fillet with heirloom carrots and veal jus

Free Range Porchetta with confit fennel, roasted apple and sage butter

Milawa Free Range Chicken Breast with spring vegetables, tarragon and roast chicken sauce

Ethically sourced Fish with beurre blanc, dill, local organic lettuce and caper vinaigrette

Harissa Sweet Potato with chickpeas, cashew cream, herbs and pangrattata

TO FINISH (choice of two)

Dark Chocolate Mousse with blood orange and halva

Cinnamon Apple Cake with a dollop of cream and whiskey caramel

Strawberry & Rhubarb Crumble with macadamia crumb and a dollop of cream

Local Washed Rind Cheese with fruit paste, crackers and sliced pear

** menus are subject to change based on availability and seasonality.

BANQUET MENU

PLATTERS + BREAD (choice of two)

House made focaccia with local olive oil

Charcuterie, antipasto and olives

Milawa cheese platter with seasonal accompaniments

Fresh crudites with hummus crispy chickpeas and pomegranite

MAINS (choice of two)

Slow roasted rosemary lamb shoulder with a red wine jus

Harissa Milawa free range chicken with peperonata and soft herbs

Low & slow Provenir brisket, pastrami rub, sauerkraut and pickles

Free range porchetta with apple cider reduction and fried brussel sprouts

Steamed Barramundi with lemon myrtle butter and shaved fennel

SIDES (choice of three)

Leafy salad with heirloom radishes and a seasonal vinaigrette

Rustic roast potatoes with chimichurri aioli

Sauteed broccolini with cashew cream and Dukkha

Heirloom carrots with salsa verde and puffed wild rice

Roasted cauliflower with almonds, currants, ancient grains and herbs

DESSERT (included)

Selection of house made seasonal cakes + slices

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DEGUSTATION MENU

Yarra Valley Caviar Tart with creme fraiche and leek ash
Estate 'Hell's Window'

Milawa Free Range Chicken Breast with spring vegetables and
chicken jus
Reserve 'Polly's Block' Chardonnay

Seared Wild Venison Backstrap with beetroots, native pepper and
red current jus
Reserve 'David's Block' Pinot noir

Milawa King River Gold Cheese with pickled fig and crackers
Estate Mansfield Red Blend

Strawberry and Rhubarb Crumble with vanilla cream
Estate Late Harvest Riesling

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CANAPE MENU

COLD CANAPES

Seasonal oysters with kelp
vinaigrette

Milawa chicken liver paté with
brioche and strawberry + black
pepper jam

Yarra Valley caviar tart, crème
fraîche and leek ash

Piquillo peppers and local goat's
curd with garden oil

Milawa duck rillettes with brioche
and marmalade

Prosciutto wrapped rockmelon and
a port reduction

HOT CANAPES

Tolmie saffron arancini with bloody
mary aioli

Tempura zucchini flowers with
ricotta and mojo rojo

Beef cheek croquettes with
chimichurri aioli

Mushroom dumpling with ginger,
sesame and black vinegar

Lamb kofta skewer with labneh and
dukkah

GRAZING PLATTERS - 25 people minimum

CHEESE PLATTER

Milawa cheese, crackers and
seasonal accompaniments

FRUIT PLATTER

Seasonal fruit with yoghurt.

CHARCUTERIE PLATTER

Charcuterie with olives, antipasto
and bread

DIPS + CRUDITE

Seasonal dips and crudité with
bread



DRINKS PACKAGES

TIMBERTOP

Brut NV sparkling wine

+ choice of one high ground white and one high ground red.

Corona
Coopers Mid Strength
Heineken Zero
Soft Drinks

STIRLING

Sparkling Cuvée Gewurztraminer

+ choice of two estate white wines and two estate red wines.

Corona
Coopers Mid Strength
Heineken Zero
Soft Drinks

BULLER

Cuvée Demelza Rosé

+ choice of two estate or reserve white wines and two estate or reserve red wines.

Corona
Coopers Mid Strength
Heineken Zero
Soft Drinks

HIGH GROUND RANGE

Our High Ground wines are made from grapes grown in the Victorian High Country; from our own vineyard and those of our neighbours.

ESTATE RANGE

Our estate wines are made from 100% our own grapes. They are all grown using biodynamic principles and low intervention winemaking.

RESERVE RANGE

Our Reserve Family Block wines are made using grapes from our oldest blocks. They are low yielding vines, and are only made in the best years.

WINEMAKING PHILOSOPHY

At Delatite we allow the vineyard and grapes to express their true characters; rather than the fingerprint of the winemaker. As a result, all our wines are vegan.

** Our wines are subject to change based on availability. Selections will be required 30 days prior to event.





390 POLLARDS RD
MANSFIELD VIC 3722

03 5775 2922
DELATITWINERY.COM.AU
EVENTS@DELATITWINERY.COM.AU