



SHADOWFAX	
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EVENTS 2020

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Shadowfax Winery is located in the heart of Werribee Park, just 30 minutes from Melbourne, and the modern and dramatic building and the stunning grounds provide the perfect venue for more intimate and informal wedding receptions, corporate events, birthday parties and Christmas functions.

Designed by award-winning architects, Wood & Marsh, Shadowfax's contemporary building is surrounded by beautiful landscaped gardens, impressive stone sculptures and a picturesque 20 acre vineyard of 14 year old Shiraz vines.

Our resident chef, renowned for his love of wood fired cooking, uses only the finest and freshest local produce as well as handpicked vegetables and herbs from Shadowfax's own kitchen garden and can tailor a menu to your choice if required.

When it's time to start the event, our staff can welcome you and your guests with a glass of sparkling wine in our lounge bar or alfresco dining area from 6:00pm. Ceremonies are permitted on the grounds from 5pm onwards.

As evening falls, the gardens are illuminated and candles are lit to create a warm and elegant setting for your event.

No celebration is complete without a range of Shadowfax wines, and a special beverage package can be arranged according to your requirements.

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STAND-UP COCKTAIL FUNCTIONS

STANDARD CANAPÉ MENU

\$55 FOOD ONLY/\$115 Inc drinks package

Choose 5 options / Includes pizza selection

Vegetarian

Gruyere Arancini / Fricassee of Mushrooms / Lemon & herb cream

Roasted Potato & Chive Croquette / Black Garlic Aioli

Tartlet of Maple Roasted Pumpkin / Hazelnut Soil & Goat's Curd

Watermelon / feta & cucumber salad / honey & verjus dressing **gf, df**

Handmade ravioli filled w smoked ricotta mousse / cherry tomato & basil oil **+\$3**

Seafood

Shadowfax spiced Calamari / Truffle & Sesame Sauce **df**

Sashimi grade Salmon Tartare / capers / dill / cornichons / tabasco & lemon dressing **gf, df**

Local Garlic & Chilli Prawns / Toasted Sage & Thyme Focaccia **gf, df**

Freshly shucked Tasmanian oysters / Yarra valley brook trout caviar **gf, df +\$2**

Spanner crab / sweet corn puree / garden chives on a sour dough crisp **+\$3**

Meat & Poultry

Slow cooked Creamy Chicken tart / Crispy Bacon

Classic Sausage Rolls / Black sesame & Rosemary Tomato compote

Milk Bun Sliders / Serrano Jamón / Pickled Cucumber & Dill mayonnaise

Otway's sticky pork belly / Madeira jus / apple & local fennel slaw

+6 Wagyu porterhouse / black garlic puree / eggplant & zucchini caponata **gf, df +\$3**

10 pieces allocated per person. Please Note this the equivalent of a main course.
The canapés are also served with wood-fired Pizza, a selection of 5 varieties

STAND-UP COCKTAIL FUNCTIONS ADD ON'S

GRAZING TABLE (50 GUESTS \$750 / 100 GUESTS \$1500)

terrines / house-made chicken liver pate's / jamon serrano / bay of fires cheddar / milawa goat's cheese cambembert / pickled garden vegetables / marinated olives / polenta chips / smoked tomato relish / assorted breads / crackers & grissini sticks

CHEESE PLATTERS (LARGE PLATTERS \$85)

selection of 4 australian cheeses / house-made spiced fruit paste / fig bread / lavosh & grapes

DESSERT CANAPÉS OR BUFFET (\$10 PER PERSON CHOICE OF TWO MINIMUM OF 50 GUESTS)

mini tiramisu
white chocolate tart
seasonal cheesecake
churros, milk chocolate dipping sauce

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SIT-DOWN FUNCTIONS

All of our sit-down dining packages are designed by our Head Chef Ben D'Arcy to provide the menu for your special evening.

Browse the menu, and then read on to see the combinations available in our packages featured below.

ENTREES

bruschetta / tomato / basil & buffalo mozzarella **V**

kingfish ceviche / tomato / garden herbs / crisp **df**

salt & pepper calamari / truffle & sesame dressing / baby gem salad **df**

chargrilled octopus / house vinegar / skordalia **gf, df**

confit duck & lentil terrine / crispy jamón / red cabbage puree **gf**

twice cooked pork belly / fennel & apple slaw **gf, df**

lamb noisette / roast cauliflower puree / shallots **gf**

beef carpaccio / truffle aioli / parmesan / capers / black garlic puree / rocket **gf**

beef short rib / balsamic glaze / slow roasted onion **gf, df**

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MAINS

fusilli / cauliflower cream / pecorino / pinenuts **V**

maple roasted pumpkin / persian feta mousse / macadamia nut dukkah **gf, V**

barramundi / brussell sprouts / swiss brown mushrooms / pinenut puree **gf**

pan seared rockling / carrot puree / zucchini / lemon buerre noisette **gf**

chicken / onion puree / baby king brown mushrooms / crispy prosciutto / fennel sand / jus

confit duck leg / creamy soft polenta / muscatels / duck jus **gf**

house made gnocchi / duck & pancetta ragout

twice cooked lamb neck / pea puree / baby carrots / mint jelly **gf**

trofie pasta / braised veal ragout / pumpkin / smoked ricotta

pulled lamb shoulder / pearl cous cous / golden raisins / cauliflower & pine nut salad / yoghurt **gf**

red wine braised beef cheek / mashed potato / pickled shallots / garden herb salad **gf**



SIT-DOWN FUNCTIONS

SIDES

garden green beans / feta **gf, V**

roasted potatoes / rosemary salt **gf, df, V**

baby beetroots / caraway / stracciatella **gf, V**

baked mushroom / teleggio / caramelised onion **gf, V**

roasted baby carrots / dukkah **gf, df, V**

cheesy mash **gf, V**

ancient grain salad / raisins **df, V**

garden leaf salad / pickled fennel / seeds / parmesan **V**

greek salad / cucumber / tomato / kalamata olives / feta / oregano **gf, V**

raw werribee salad / broccoli / cauliflower / fennel / currants **gf, df, V, Vegan**

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DESSERTS

shadowfax's famous tiramisu

chocolate brownie / hazelnut mousse **gf**

lemon & mascarpone tart

christmas pudding semifreddo / brandy custard

buttermilk pannacotta / fresh fruit / granola

baked brioche / blue cheese / pear / quince

australian cheese platter / house baked fruit loaf / lavosh / fruit paste / grapes

Note: Menus subject to seasonal variation

WHAT ELSE IS INCLUDED?

1. wood fire baked bread, caramelized onion butter
2. drinks package includes 5 senses coffee and T2 tea

SIT-DOWN FUNCTIONS

RUSTIC FEAST

\$75 FOOD ONLY/\$135 Inc drinks package

1. Five hour drinks package
2. Charcuterie boards
3. Choose one entrée, served in a sharing style
4. Choice of two main courses, served in a sharing style
5. Sides (Choice of two)
6. Choice of one dessert, plated individually

EXAMPLE MENU ONLY

CANAPÉS (ADD \$12 PER PERSON FOR A CHOICE OF TWO STANDARD CANAPES)

Roasted Potato & Chive Croquette / Black Garlic Aioli

Milk Bun Sliders / Serrano Jamón / Pickled Cucumber & Dill mayonnaise

ENTREES

wood fired bread, olive oil & balsamic vinegar, caramelized onion butter, house made dukkah

charcuterie board, served with house made chutney, grissini & ciabatta and the following four meats:

- Jamon Serrano
- Copocola
- chicken liver pate
- fennel & garlic salami
- chorizo pamplona (grilled)

kingfish ceviche / tomato / garden herbs / crisp

MAINS

chicken / onion puree / baby king brown mushrooms / crispy prosciutto / fennel sand / jus

pan seared rockling / carrot puree / zucchini / lemon buerre noisette

SIDES

garden green beans / feta

roasted potatoes / rosemary salt

DESSERT

buttermilk pannacotta / fresh fruit / granola

WANT TO MIX IT UP?

PLATED ENTRÉE INSTEAD OF SHARING STYLE?	ADD \$10 PER PERSON
CHOOSE A 3RD MAIN?	ADD \$15 PER PERSON
CHEESE PLATTERS?	ADD \$10 PER PERSON
UPGRADE TO A DESSERT BUFFET OF 4 DESSERTS?	ADD \$12 PER PERSON

SIT-DOWN FUNCTIONS

WOOD-FIRED ROAST

\$85 FOOD ONLY/\$145 INC DRINKS PACKAGE

1. Five hour drinks package
2. Choose two entrées, served in a sharing style
3. Choose two main courses, served in a sharing style
4. Choose three sides
5. Choose two desserts, served 50/50 alternate

EXAMPLE MENU ONLY

CANAPÉS (ADD \$12 PER PERSON FOR A CHOICE OF TWO STANDARD CANAPES)

Otway's sticky pork belly / Madeira jus / apple & local fennel slaw

Local Garlic & Chilli Prawns / Toasted Sage & Thyme Focaccia

ENTREES

beef carpaccio / truffle aioli / parmesan / capers / black garlic puree / rocket

salt & pepper calamari / truffle & sesame dressing / baby gem salad

MAINS

pulled lamb shoulder / pearl cous cous / golden raisins / cauliflower & pine nut salad / yoghurt

fusilli / cauliflower cream / pecorino / pinenuts

SIDES

cheesy mash

roasted heirloom carrots / dukkah

ancient grain and raisin salad

DESSERT

shadowfax's famous tiramisu

chocolate brownie / hazelnut mousse

WANT TO MIX IT UP?

PLATED ENTRÉE INSTEAD OF SHARING STYLE

ADD \$10 PER PERSON

PLATED MAIN INSTEAD OF SHARING STYLE

ADD \$10 PER PERSON

UPGRADE TO A DESSERT BUFFET OF 4 DESSERTS

ADD \$12 PER PERSON

CHEESE PLATTERS

ADD \$10 PER PERSON

SIT-DOWN FUNCTIONS

50/50 ALTERNATE MENU

\$80 food only/\$140 Inc drinks package 3 course

\$95 food only/\$155 Inc drinks package 4 course

1. Five hour drinks package
2. Two canapés (choice from standard canapé menu)
3. Choose two entrées, served 50/50 alternate
4. Choose two mains, served 50/50 alternate
5. Choose three sides
6. Choose two desserts, served 50/50 alternate

EXAMPLE MENU ONLY

CANAPÉS

Gruyere Arancini / Fricassee of Mushrooms / Lemon & herb cream

Handmade ravioli filled w smoked ricotta mousse / cherry tomato & basil oil

ENTREES

chargrilled octopus / house vinegar / skordalia

beef short rib / balsamic glaze / slow roasted onion

MAINS

barramundi / brussell sprouts / swiss brown mushrooms / pinenut puree

red wine braised beef cheek / mashed potato / pickled shallots / garden herb salad

SIDES

garlic and rosemary potatoes

baked mushroom / teleggio / caramelised onion

raw werribee salad; broccoli, cauliflower, fennel, currants

DESSERT

baked brioche / blue cheese / pear / quince

lemon & mascarpone tart

WANT TO MIX IT UP?

CHOOSE A 3RD MAIN

ADD \$15 PER PERSON

UPGRADE TO A DESSERT BUFFET OF 4 CANAPE DESSERTS

ADD \$12 PER PERSON

CHEESE PLATTERS

ADD \$10 PER PERSON



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BEVERAGE PACKAGES

Made onsite at the winery by our winemaker, Matt Harrop, all beverage packages feature Shadowfax's outstanding selection of award-winning wines. With grapes sourced from the best wine-growing regions of Victoria, as well as our Estate Vineyards, the wines are a perfect starting point for functions of all occasions.

Varieties of wines produced at the winery include:

- Cuvee X Sparkling
- Riesling
- Sauvignon Blanc
- Pinot Gris
- Chardonnay
- Rose
- Pinot Noir
- Minnow (our estate blend)
- Shiraz

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ENTRY LEVEL & STANDARD BEVERAGE PACKAGE

\$60 per person

1. Shadowfax "White Label" Wines
2. Beer (furphy by little creatures and Light/mid-strength beer)
3. Cider (on request)
4. Capi soft drinks and Oracle fruit juices
5. 5 senses coffee and T2 tea

SPIRITS

\$12 PER GLASS

1. Grey Goose Vodka
2. Chivas Regal 12 year old
3. Makers Mark Bourbon
4. Melbourne Gin Company Dry Gin

All spirits served at Shadowfax are done so on a consumption basis only. Requests can be made for alternate brands subject to management discretion.

FEELING CRAFTY?

CRAFT BEER UPGRADE

ADD \$8.5 PER PERSON

CHOOSE BETWEEN THE BOUTIQUE BEERS FROM TWO BIRDS, MORNINGTON BREWERY OR HAWKERS BREWING COMPANY.

OTHER SEASONAL CRAFT BEERS AVAILABLE ON REQUEST.

PREMIUM BEVERAGE PACKAGES

One of the most attractive parts of holding a function at an award-winning winery such as Shadowfax, is not only the picturesque surroundings and outstanding local produce, but the opportunity to have some of our most celebrated wines included in your package.

PREMIUM BEVERAGE PACKAGE

\$75 per person

1. Shadowfax "White Label" wines
2. Premium Shadowfax "copper Label" Wines
3. Australian craft Beer
4. Cider (on request)
5. Capi soft drinks and Oracle fruit juices
6. 5 senses coffee and T2 tea

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ADDITIONAL OPTIONS AND UPGRADES

Here at Shadowfax we understand that every occassion is unique, and we are more than happy to tweak our packages to suit your needs.

Here are some of our most popular additional extras.

<u>PRE-DINNER CANAPÉS</u>	get the party started early?
selection of two	\$10 per person
selection of four	\$17 per person

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<u>ASSORTED PLATTERS</u>	based on servings for 8 people
seasonal fruit platter	\$65
cheese platter	\$85
selection of gourmet biscuits	\$36

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<u>DESSERT BUFFET (MIN 50 GUESTS)</u>	from \$10 per person
mini tiramisu	
white chocolate tart	
seasonal cheesecake	
churros, milk chocolate dipping sauce	

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<u>BEVERAGE UPGRADES</u>	
craft beer upgrade	\$8.5 per person
add premium beverage package	\$15 per person

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PRICING

All prices are inclusive of venue hire.

The maximum seating capacity of the venue is 125 guests. Stand-up/cocktail style, up to 250 people.

Please note there are minimum spends applicable.

Our five hour event packages are inclusive of the standard beverage package, extra fees apply for premium drink packages

1. Friday - Sunday nights and the eve of public holidays minimum \$6,500 spend (Peak Season), October - April (December Minimums, Enquire Within).
2. Saturday night, public holiday & Wedding functions must go onto a beverage package. Minimum 50 guests (Peak Season)
3. Minimum spend of \$3,500 is applicable to all functions Monday to Thursday, regardless of season.
4. Minimum Spend required for booking out the venue on weekend DAYS:
 - Saturdays in peak season \$17,500
 - Sundays in peak season \$19,500
 - Public holidays (all year round) \$17,500
5. Shadowfax is happy to discuss variations to all functions.

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WEDDING CEREMONIES @ SHADOWFAX

At Shadowfax we offer a picturesque location to hold your wedding ceremony. The lawn at the front of our restaurant and cellar door is overlooking our beautiful vineyard and vegetable garden. This would be the perfect place for your ceremony.

All ceremonies include full access for photos to be taken around the grounds of the winery and the barrel hall down stairs.

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GARDEN CEREMONY

START TIME: 5:30PM ONWARDS DURING DAY LIGHT SAVINGS & FROM 5:15PM FOR ALL REMAINING MONTHS

GUEST ARRIVAL TIME: 5PM NO EARLIER

COST: \$500

ALL GARDEN CEREMONIES INCLUDE: 30 chairs or
Bench seating for up to 40 guests
Registry table with linen / 2 wine barrels

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BARREL HALL CEREMONY

START TIME: 5:30PM ONWARDS DURING DAY LIGHT SAVINGS & FROM 5:15PM FOR ALL REMAINING MONTHS

GUEST ARRIVAL TIME: 5PM NO EARLIER

COST: \$500

ALL BARREL CEREMONIES INCLUDE: 12-16 chairs
Registry table with linen

Note: No food, glassware or candles are allowed in the barrel hall

WHY NOT CELEBRATE WITH A GLASS OF SPARKLING?

POST-CEREMONY DRINKS PACKAGE

<u>6PM – 6:30PM</u>	30 MINUTES DURATION	\$10 PER PERSON
<u>6PM – 7:00PM</u>	1 HOUR DURATION	\$16 PER PERSON



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AUDIO VISUAL EQUIPMENT

Having the right audio visual equipment is essential to any function, whether it be business or social.

Here at Shadowfax we work closely with audio visual professionals to ensure that your experience is a smooth one.

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CREATIVE VISION & AUDIO

ROWEL

M. 0418 508 959

|

T. 03 9314 0292

A. 4/21 WESTSIDE DRIVE LAVERTON NORTH VIC 3026 - P. PO BOX 3148 NEWPORT VIC 3015

ROWEL@CREATIVEVISIONAUDIO.COM

WWW.CREATIVEVISIONAUDIO.COM

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CORPORATE WINE TASTINGS

For groups between 8 - 40 people

\$10pp within business hours 11am - 5pm

\$25pp outside of business hours (until 6pm)

- Includes a total of 8 - 10 wines depending on the season & mixed range of our estate & single vineyard wines.

CHARCUTERIE BOARD 36

includes all five meats, house baked bread & house radish cream

JAMON SERRANO / FENNEL & GARLIC FINOCCHIONA / CHICKEN LIVER & TRUFFLE PATÉ / CAPOCOLLO / CHORIZO PAMPLONA (GRILLED)

AUSTRALIAN CHEESE PLATTERS

3 pieces 30 or 5 pieces 52

(50 grams per serve)

All cheese is served with house made spiced fruit paste, fig bread, grapes & Lavosh

OUR FAVOURITE PEOPLE

CELEBRANT SERVICES

MINE FOREVER

Melissa Fahey \\ 0405 268 875

www.mineforever.com.au

melissa@mineforever.com.au

FLORIST

LITTLE TWIG

Bec Taylor \\ 0422 219 062

www.littletwig.com.au

WEDDING STYLIST/FUNCTION DESIGN

LITTLE GIRL GREEN

M: 0422 973 677

www.littlegirlgreen.com.au

E: kate@littlegirlgreen.com.au

CANDY BUFFETS WEDDING FAVOURS PROPS

PHOTOGRAPHY - GOLD AND GRIT PHOTOGRAPHY

EMAIL - HELLO@GOLDANDGRIT.COM.AU

www.goldandgrit.com.au

MOBILE - 0467 985 758

MUSIC

PHOEBE & THE NIGHT CREATURES

Phoebe Dubar \\ 0404 878 422 \\ phoobsband@gmail.com

LEWIS PIDUTTI (SOLO ARTIST)

Lewis Pidutti \\ 0421 955 077

THE BIG BANG

Dan Melita \\ 0409 862 308

COACHES

SQUIRES COACHES

(03) 9748 5094

ACCOMMODATION

MANSION HOTEL & SPA

(03) 9731 4000

www.lancemore.com.au/mansion-hotel-and-spa

QUEST APARTMENTS

(03) 8744 6000

<http://www.questapartments.com.au>

Discounted rates apply - enquire within for further details

ADDITIONAL INFORMATION

BEVERAGES

Shadowfax supplies all beverages and BYO is not permitted. You are welcome to bring one "special" bottle of wine however this will not alter the package price. Beverage table service during the reception will be provided until mains have been cleared. Bar service will be available after mains have been cleared.

WEDDING CAKES

The only additional food permitted to be brought onto the premises is your wedding cake. Shadowfax are happy to portion the wedding cake and display it on tables for guests to help themselves. The wedding cake cannot be served as a dessert substitute.

RESPONSIBILITY OF GUESTS AND CONDUCT

The person responsible for the booking is the person who has signed this booking agreement, and that person will be liable for the cost of any damage incurred at the venue or in the grounds of the venue during the function.

PUBLIC HOLIDAYS

Public holidays incur a 10% surcharge on both food and beverage prices.

CANCELLATION POLICY

Written notification of your cancellation is required no later than 12 months before your selected function date. In the event of a cancellation, your deposit will be refunded, minus a \$500 cancellation fee in order to cover administration costs. Cancellation within 12 months will render your deposit non-refundable.

PRICING POLICY

Please note that prices included in this pack are for 2018/19 and future periods may be subject to change.

PAYMENT AND CONFIRMATION DATES

A deposit of \$1500 is required to secure your booking date accompanied with a signed copy of our booking agreement within 2 weeks of your booking. American Express Credit card payments will incur surcharges of 3%. Please note your booking is not confirmed until payment of the deposit is received and receipted by Shadowfax.

Your food and beverage package and final guest numbers must be confirmed and paid no later than two weeks prior to your function date. Additional guests may be added at a later date and will be charged accordingly.

Any dietary requirements must be confirmed 14 days prior to the event.

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For further information or to arrange a time to visit Shadowfax please contact our Functions Coordinator on (03) 9731 4420 or email at cellardoor@shadowfax.com.au

We look forward to working with you to ensure a perfect event at Shadowfax.

BOOKING AGREEMENT

<u>NAME:</u>	
<u>ADDRESS:</u>	
<u>TELEPHONE (H):</u>	
<u>TELEPHONE (M):</u>	
<u>EMAIL:</u>	
<u>DATE OF FUNCTION</u>	
<u>FUNCTION COMMENCEMENT TIME:</u>	
<u>ESTIMATED NUMBER OF GUESTS:</u>	

I agree to the terms and conditions of the Shadowfax booking agreement

_____ X _____

<u>NAME:</u>	
<u>SIGNATURE:</u>	
<u>DATE:</u>	

_____ X _____

<u>AMOUNT PAID:</u>	<u>\$</u>
<u>DEPOSIT PAYMENT METHOD:</u>	
<u>STAFF MEMBER:</u>	
<u>SIGNATURE:</u>	
<u>DATE:</u>	

Please Note that the following surcharges apply for credit card transactions

Amex - 1.5%

Visa & Mastercard - 1%

Eftpos - Nil

For bank transfers bank details are as follows;

Bank: National Bank

Account number: 173576999

BSB: 083054

WEDDING ENQUIRE FORM

NAME	
NAME	
CONTACT NUMBER:	
HOW DID YOU HEAR ABOUT US?	
EMAIL:	
DATE OF FUNCTION	
RECEPTION COMMENCEMENT TIME:	
ESTIMATED NUMBER OF GUESTS:	ADULTS & CHILDREN

CEREMONY	YES OR NO
START TIME	
MUSIC	BAND OR DJ

PACKAGE	COCKTAIL
	RUSTIC FEAST
	WOOD-FIRED ROAST
	50/50 ALTERNATE
	CUSTOM

Where did you hear about us?_____

Notes:

Deposit Amount - \$

FUNCTION ENQUIRE FORM

<u>ORGANISER'S NAME</u>	
<u>COMPANY NAME</u>	
<u>TELEPHONE (W):</u>	
<u>TELEPHONE (M):</u>	
<u>EMAIL:</u>	
<u>DATE OF FUNCTION</u>	
<u>CONTACT ON DAY</u>	
<u>ESTIMATED NUMBER OF GUESTS:</u>	<u>ADULTS</u> & <u>CHILDREN</u>
<u>OCCASION?</u>	

<u>START TIME</u>	
<u>MUSIC</u>	<u>BAND</u> - <u>DJ</u> - <u>HOUSE</u>

<u>PACKAGE</u>	<u>COCKTAIL</u>
	<u>RUSTIC FEAST</u>
	<u>WOOD-FIRED ROAST</u>
	<u>50/50 ALTERNATE</u>
	<u>CUSTOM</u>

Where did you hear about us?_____

Notes:

Deposit Amount - \$
