

# EVENTS

## 2022

*s h a d o w f a* **X**



# UNIQUELY SHADOWFAX

Shadowfax Winery is located within the heritage grounds of Werribee Park, just 30 minutes from the city centres of Melbourne and Geelong.

Designed by award-winning architects Wood and Marsh, Shadowfax's contemporary building is surrounded by beautiful landscaped gardens, impressive stone sculptures and a picturesque 20 acre vineyard of 22 year old vines.

With over 20 years of experience in hosting functions and special events of all kinds, Shadowfax's expert team are skilled in anticipating your every need and with attentive, friendly service, will ensure your event leaves a lasting impression on everyone.

Renowned for his love of seasonal ingredients and wood fired cooking, Shadowfax's Head Chef uses only the finest and freshest local produce. Handpicked vegetables and herbs from the winery's own kitchen garden create bespoke menus which are matched to Shadowfax's range of award-winning wines.



# COCKTAIL RECEPTIONS

Perfect for larger events of up to 200 people, our stand-up cocktail receptions offer casual seating throughout the venue and a generous flow of roving canapes and wines throughout the event.

## VENUE INCLUSIONS

- Wine barrels & bar stools
- Casual indoor & outdoor seating
- Gift table
- Wine barrel for cake display
- Serving of cake on platters
- White linen
- In-house music system
- Registry table

## PACKAGES

- Woodfired Pizzas **\$65pp** / **\$130pp** including beverage package + select five canapes (10 allocated per person)
- Fork & Walk **\$77pp** (select two) / **\$142pp** including beverage package + select five canapes (10 allocated per person)

Add pizza at \$8pp



## CUSTOMISE YOUR PACKAGE

### DESSERT

Minimum 50 guests

Select two dessert canapes  
\$12pp

Select all four dessert  
canapes served buffet style  
\$20pp

### GRAZING TABLE

Terrine / housemade chicken  
liver pate / Jamon Serrano  
/ Australian cheeses, soft  
& hard / pickled garden  
vegetables / marinated  
olives /  
polenta chips /  
smoked tomato relish /  
assorted bread /  
crackers / grissini

Small \$750 (caters up to 50)  
Large \$1500 (caters up to 125)

### CHEESE PLATTERS

Selection of local and  
imported cheeses, served with  
housemade fig bread, lavosh,  
crackers, grapes  
& fruit paste

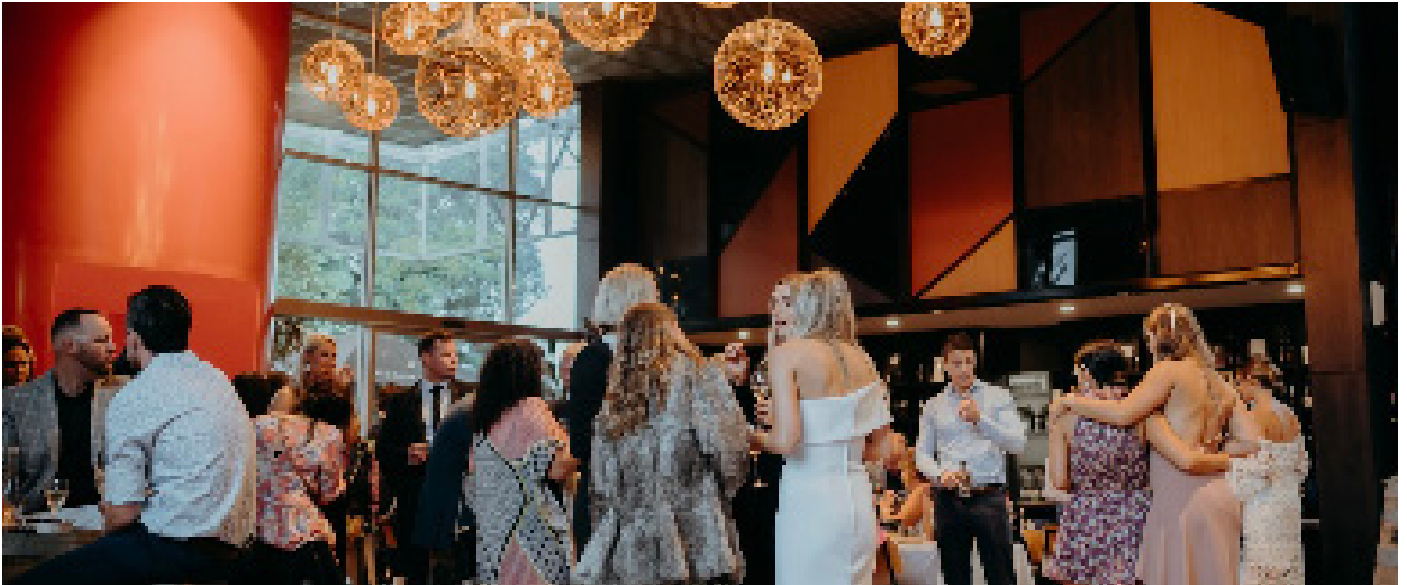
three 50g pieces \$30

five 50g pieces \$55





# COCKTAIL MENUS



## VEGETARIAN

Gruyere arancini / fricasee of mushrooms / lemon & herb cream

Roasted potato & chive croquette / black garlic aioli

Tartlet of maple roasted pumpkin / hazelnut soil & goat's curd

Smoked babaganoush / ciabatta crisp / pickled garden raddish

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

## MEAT

Chicken pintxo / chimichurri

Duck sausage rolls / quince ketchup

Milk bun sliders / Jamón Serrano/ pickled cucumber & dill mayonnaise

Twice cooked crispy pork belly / saffron aioli

BBQ cumin & coriander lamb ribs / salsa verde {+\$3}

## SEAFOOD

Spiced calamari / truffle & sesame sauce

Prawn & saffron arancini / remoulade

Smoked salmon tartare / capers / dill / lemon dressing

Freshly shucked Tasmanian oysters / Yarra Valley brook trout caviar {+\$2}

Spanner crab / sweet corn puree / garden chives on a sourdough crisp

## FORK & WALK

*select one fork & walk (one piece allocated per person) \$8pp*

Frito Misto - soft shell crab / whiting tail / bottarga mayonnaise

Buttermilk fried chicken slider / nduja mayonnaise / local cos

Orrecchiette / pork & fennel sausage ragu / greens / pecorino

Kakiage style veg - tempura seasonal veg / pine nut aioli v

Risotto - jerusalem artichoke / cacio e pepe / truffle

## DESSERT CANAPES

mini tiramisu

white chocolate tart

seasonal cheesecake

churros / milk chocolate

# SIT DOWN RECEPTIONS

Our Head Chef will take you and your guests on a culinary journey with a variety of dishes that celebrate the finest local produce as well as seasonal vegetables and fruits from our kitchen garden. With a capacity to accommodate 120 guests over four long tables, your guests will be winned and dined, and their every need attended to by our personable and friendly staff.

## RUSTIC FEAST



Three course shared  
\$90pp  
/ including five hour  
beverage package \$155pp

## WOODFIRED ROAST



Three course  
shared \$100pp  
/ including five hour  
beverage package \$165pp

## 50/50 ALTERNATE



Canapes + two course plated  
\$95pp  
/ including five hour  
beverage package \$160pp

Canapes + three course  
plated \$107pp  
/ including five hour  
beverage package \$172pp

- 
1. Five hour drinks package
  2. Salumi boards
  3. Select one entrée served in a sharing style
  4. Select two mains served in a sharing style
  5. Select two sides served in a sharing style
  6. Select one dessert plated individually

- 
1. Five hour drinks package
  2. Select two entrées served in a sharing style
  3. Select two mains served in a sharing style
  4. Select three sides served in a sharing style
  5. Select two desserts served 50/50 alternately

- 
1. Five hour drinks package
  2. Select two canapés
  3. Select two entrées, served 50/50 alternately
  4. Select two mains, served 50/50 alternately
  5. Select three sides served in a sharing style
  6. Select two desserts served 50/50 alternately

*All packages include bread, butter, olive oil & balsamic*

# SIT DOWN RECEPTIONS

## CUSTOMISE YOUR PACKAGE

Select two standard canapes \$12pp  
Select four standard canapes \$17pp

Five piece cheese platters (250g) \$55 ea  
*served with housemade fig bread, lavosh, crackers, grapes & fruit paste*

Salumi boards \$36 ea  
*Includes a selection of cured meats, fior di latte, ciabatta.*

## VENUE INCLUSIONS

- 1 to 4 long tables
- Outdoor seating
- Gift table
- Wine barrel for cake display
- Serving of cake on platters
- White linen
- In-house music system
- Lounge area optional
- Registry table



## CHILDREN'S DINING

\$35pp 12 years and under /  
including beverages

- kids chicken slider / chips
- linguine bolognese
- cheese pizza (available during cocktail receptions only)
- hawaiian pizza (available during cocktail receptions only)

## BAND MEALS

\$35pp

Inclusive of a main meal and beverage.

Please note band meals are served after the guests have received mains.



# SIT DOWN MENUS

## ENTREES

char-grilled octopus,  
whipped chickpea / lemon  
puree / dill oil / sumac

duck, ham hock & cranberry  
terraine / pistachio butter /  
pickled zucchini

sous vide pork sirloin / corn  
puree / pickled shallots /  
bacon crumb / jus

beetroot tartare /  
stracciatella / fried bread /  
saffron emulsion

grilled broccolini / balsamic  
cranberries / pinenut &  
parsley cream / pumpkin  
seed crumble

king salmon tartare /  
cucumber / cherry tomato  
/ salmon roe / avocado &  
tahini dressing

slow cooked angus short  
rib / roasted carrot puree /  
pistachio dukkah

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

## MAINS

chicken francaise / lemon  
caper butter sauce / local  
cos & parmesan

16-hour slow cooked  
gippsland lamb shoulder /  
moroccan spiced chickpea  
/ dill yoghurt

market fish / garden  
zucchini ribbons / red  
pepper & fennel puree /  
nduja butter



braised beef / pedro  
ximenez / creamed parsnip /  
jus

roasted waygu rump cap /  
wild mushroom & porcini  
ragu / cacio e pepe butter

confit macedon ranges duck  
leg / creamy soft polenta /  
truffle & port jus

whole baked port philip  
bay snapper / caper, lemon  
& cornichon beurre blanc /  
foraged herbs

house made potato gnocchi  
/ butternut pumpkin puree  
/ macadamia crumb / crispy  
sage / beurre noisette

ricotta gnudi (tuscan style  
dumplings) / provencal  
sauce / eggplant / olives /  
caper berries / basil

## SIDES

roasted chat potatoes /  
garlic & rosemary puree /  
lemon

garlic & parmesan sugar  
snaps / snow peas /  
toasted sesame seeds /  
quinoa

honey roasted baby carrots  
/ sumac / preserved lemon

local gem cos / shaved  
parmesan / pickled  
shallots / crispy jamon /  
mascarpone dressing

wood roasted sweet potato  
/ chickpeas & cumin  
spiced yoghurt

baked local cauliflower  
/ roasted pine nuts /  
pecorino & parsley aioli

garden mixed leaf salad /  
sherry vinaigrette / radish  
/ cucumber / toasted pine  
nuts

# SIT DOWN MENUS



## DESSERTS

shadowfax's famous tiramisu

Aphrodite galotyri with chocolate textures (Chocolate sorbet, cake, milk choc ganache, caramelised white choc powder)

Strawberry and mascarpone cheesecake, burnt butter crumb

pistachio nougat and semifreddo with  
marinated raspberry

orange & date tart / cardamom cream

dark & white chocolate  
verrine / blackberries

## CHEESE TOWERS

Shadowfax cheese towers are decorated with seasonal fruits such as grapes & figs and served with lavosh, crackers & fruit paste.

### CHEESE TOWER A

hard / soft / blue

\$670 7 kgs

### CHEESE TOWER B

hard / hard / blue / soft

\$800 11.5 kgs





# BEVERAGE PACKAGES

Our range of award-winning wines are made onsite by Chief Winemaker Alister Timms from fruit sourced from exceptional vineyards in the Macedon Ranges, Geelong and Werribee.

Designed to be sipped and savoured, renowned varieties include Pinot Gris, Chardonnay, Rose, Pinot Noir and Shiraz, as well as our range of highly drinkable Minnow wines.

## STANDARD

**5 hour beverage package \$65pp /  
6pm - 11pm**

Beverage package extension 30min \$10pp  
Beverage package extension 60 minutes \$18pp

Please note beverage package extensions will alter your finish time.

1. Select one Furphy / Asahi / Peroni
2. Cooper's Light
3. Sparkling Cuvee X
4. Select four standard wines
  - Riesling
  - Sauvignon Blanc
  - Pinot Gris
  - Chardonnay
  - Rose
  - Minnow Range
  - Nebbiolo
  - Shiraz
5. Soft drinks & juices
6. Barista made coffee & tea

## PREMIUM

**5 hour beverage package \$75pp /  
6pm - 11pm**

Beverage package extension 30min \$12pp  
Beverage package extension 60 minutes \$20pp

Please note beverage package extensions will alter your finish time.

1. Select two craft beers
2. Cooper's Light
3. Sparkling Cuvee X
4. Select four premium wines from our Macedon Ranges, Copper Label & Museum Range (availability of vintages and varietals may vary)
  - Pinot Gris
  - Chardonnay
  - Pinot Noir
  - Shiraz
5. Soft drinks & juices
6. Barista made coffee & tea

## SPIRITS

\$12 per glass

- Grey Goose Vodka
- Chivas Regal 12 year old
- Maker's Mark Bourbon
- Four Pillars Rare Dry Gin

## CRAFT BEERS

+ \$8.50 per person

Full list available upon request

- Hop Nation
- Mornington Brewery
- Hawkers



shadowfax X

# CORPORATE TASTINGS

Groups of 8 - 30 people

During business hours (11am - 5pm) \$10pp

Outside of business hours (5pm - 6:30pm) \$25

*add a museum wine at beverage list pricing*

## INCLUSIONS

- 6-8 wines
- mixed range of estate and single vineyard wines
- brief explanation of characteristics and viticulture of each wine by our cellar door staff member

## ACCOMPANIMENTS

Australian Cheese Platters

three pieces \$30 / five pieces \$50  
(serves 1-3) / (serves 1-5)

*Includes housemade fig bread, lavosh, crackers, grapes & fruit paste*

Charcuterie board \$36  
(serves 1-5)

*Includes five cured meats, horseradish cream, pickles & housemade focaccia*



# PRICING

All prices are inclusive of venue hire.

The maximum seating capacity of the venue is 120 guests.  
For stand-up/cocktail style receptions, the capacity is 200 guests.

All functions are based on a 5 hour event package and any additional time at the venue will incur extra charges.

Please note the following minimum spends are applicable:

1. Friday - Sunday nights and public holiday eves - \$6,500 (April - September)
2. Friday - Sunday nights and public holiday eves - \$12,000 (October - March)
3. Saturday night, public holiday & wedding functions must select a beverage package. (Peak Season)
4. Monday to Thursday Evenings - \$4,000 (all year round)
5. Minimum spend required for booking out the venue on weekends during lunch service (closing to the general public) 11:30am-4:30pm.
  - Saturdays in peak season - \$22,000
  - Sundays in peak season - \$22,000
  - Public holidays - \$22,000 (all year round)

All Sunday events will incur a 10% surcharge and 15% on public holidays

Peak season: October to April

Off Peak season: May - September





# PEOPLE WE LOVE

A Little Black Book of our favourite service providers  
who will ensure your day is a memorable one.

## PHOTOGRAPHY

*Weddings With Ryal*  
[www.ryalsormaz.com](http://www.ryalsormaz.com)

*Gold & Grit Photography*  
0467 985 758  
[hello@goldandgrit.com.au](mailto:hello@goldandgrit.com.au)  
[www.goldandgrit.com.au](http://www.goldandgrit.com.au)

## AUDIO VISUAL

*Creative Vision & Audio*  
Rowel  
0418 508 959  
[rowel@creativevisionaudio.com](mailto:rowel@creativevisionaudio.com)  
[www.creativevisionaudio.com](http://www.creativevisionaudio.com)

## MUSIC

*EI8HT Entertainment*  
Christos - DJ & MC  
0430 160 228  
[www.facebook.com/ei8htentertainment](https://www.facebook.com/ei8htentertainment)

*Phoebe & The Night Creatures*  
Phoebe Dubar  
0404 878 422  
[phoebeandthenightcreatures@gmail.com](mailto:phoebeandthenightcreatures@gmail.com)

Lewis Pidutti (solo artist)  
0421 955 077  
[@lewis.music](#) (Instagram)

*The Big Bang*  
Dan Melita  
0409 862 308

Baker Boys Band  
Hayley Barberis  
0421 084 260  
[www.bakerboysband.com.au](http://www.bakerboysband.com.au)

## FLORIST

*Little Twig*  
Bec Taylor  
0422 219 062  
[www.littletwig.com.au](http://www.littletwig.com.au)

## COACHES

Squires Coaches  
(03) 9748 5094

## ACCOMMODATION

*Werribee Mansion & Spa*  
(03) 9731 4000  
[www.lancemore.com.au/mansion-hotel-and-spa](http://www.lancemore.com.au/mansion-hotel-and-spa)  
10% off best available rate. Enquire directly  
with the hotel.

*Quest Apartments Werribee*  
(03) 8744 6000  
[www.questapartments.com.au](http://www.questapartments.com.au)

Holiday Inn Werribee  
(03) 8731 3030  
[www.ihg.com](http://www.ihg.com)

# TERMS & CONDITIONS

## BEVERAGES

Shadowfax supplies all beverages and BYO is not permitted. You are welcome to bring one 'special' bottle of wine without altering the package price. Table service will be provided during the reception until mains have been cleared. Bar service will commence thereafter.

## CAKES

The only additional food permitted from outside the venue is the celebration cake.

## RESPONSIBILITY OF GUESTS AND CONDUCT

The person responsible for the booking is the person who has signed this booking agreement, this person is liable for the cost of any damage incurred to the venue or within the grounds of the venue during the function and breakages of Shadowfax property. All charges will be charged to the credit card on file.

## PUBLIC HOLIDAYS

Public holidays incur a 15% surcharge on both food and beverage prices.

## CANCELLATION POLICY

In the event of cancellation within 12 months' of your event, will render your deposit forfeited. Cancellations received with 12 months notice, will receive the deposit refunded less \$500 to cover administration costs. All cancellation must be received in writing.

## COVID POLICY

If a Government health order reduces the capacity to less than your "Estimated final numbers" then Shadowfax will work with you to accommodate potential rescheduling of your event up to 7 days before your event.

At 7 Days before the event you will be asked if you would like to proceed with the event and if so the full cost will be deemed payable.

In the unfortunate event of Shadowfax staff having to comply with health orders and isolate due to an Covid-19 outbreak and the function not being able to go ahead there will be no cost of the event to the customer and no further liability occurred by Shadowfax. Shadowfax will work with the client to re-schedule the event to the next available date that is suitable for both parties.

## PRICING POLICY

Please note that prices included in this pack are applicable to the year indicated on the pack and future prices are subject to change.

## PAYMENT AND CONFIRMATION DATES

A deposit of \$2000 is required to secure your function accompanied by a signed copy of our booking agreement at the time of booking. Please note your booking is not confirmed until payment of the deposit is received and receipted by Shadowfax.

1 month before the event "Estimated final numbers" are confirmed and 50% of the function cost (drinks and food cost) is deemed chargeable and non-refundable based on this number. The remainder of the event is payable 7 days prior. Additional guests may be added at a later date and will be charged accordingly. Dietary requirements must be confirmed 14 days prior to the event.

The following credit and debit card surcharges apply: Mastercard credit 1.57%, Mastercard debit 0.84%, Visa credit 1.57%, Visa debit 0.67%, Eftpos 0.35%, American Express & Diners Card 1.5%, Union Pay credit 2.21% Union Pay debit 0.80%.

# BOOKING AGREEMENT

## PERSON 1

Name

-----

Address

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-----

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Mobile

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Email

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How did you hear about us?

-----

Package type

stand up cocktail / sit down function

Function date

-----

Function commencement time

-----

Number of guests

-----

Type of Occasion

-----

## CONTACT PERSON ON THE DAY

Name

-----

Mobile

-----

Email

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Notes

-----

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Credit Card Guarantee

☐ Eftpos

☐ Credit Card

Number -----

Expiry \_\_\_\_/\_\_\_\_/\_\_\_\_ CVC -----

please refer to the terms and conditions for card surcharges.

Bank transfer

For bank transfers bank details are as follows:

Bank: National Bank

Account number: 173576999

BSB: 083054

I (**PERSON 1**) agree to the terms & conditions listed in the Shadowfax booking agreement:

name -----

date -----

signature -----



