



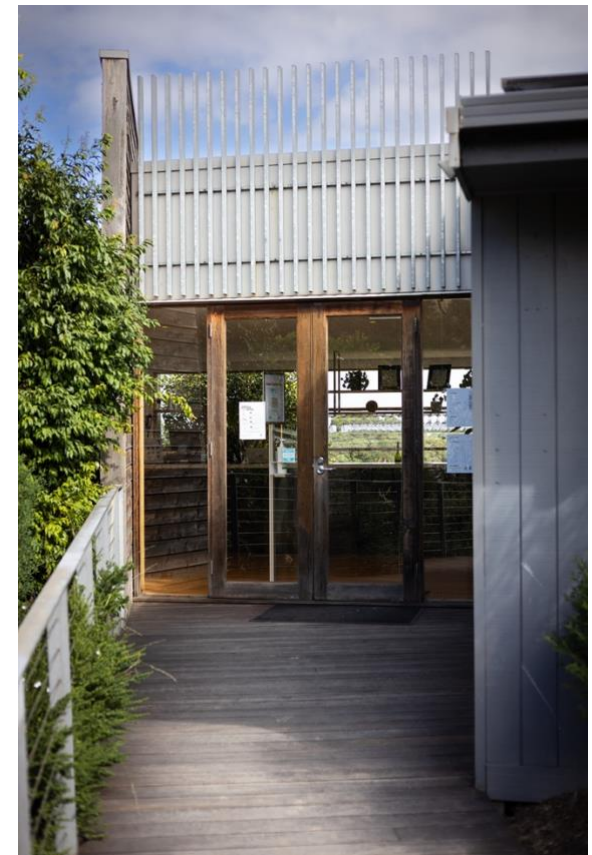
STEELS GATE



EVENTS PACKAGE

WELCOME

At Steels Gate, we pride ourselves in creating bespoke events at our picturesque cellar door and restaurant in Dixons Creek, with views stretching across the Yarra Valley. A venue for all occasions, the Steels Gate team is passionate about creating and hosting celebrations in a way that makes your group feel special, like family.



MENU OPTIONS



CANAPE STYLE:

Choose between 3 canape options below:

7-piece package: \$55 per person

3 cold canapes

4 hot canapes

9-piece package: \$75 per person

4 cold canapes

4 hot canapes

1 substantial canapes

11-piece package: \$98 per person

4 cold canapes

4 hot canapes

2 substantial canapes

1 dessert canapes

ALTERNATE DROP \$95 per person

Preselect from the current seasonal menu

2 entrees

2 mains

2 sides

2 plated desserts

3 COURSE FEASTING MENU \$95 per person

Preselect from the following seasonal menu

3 shared Entrée

3 shared Main

2 side

3 dessert canapes

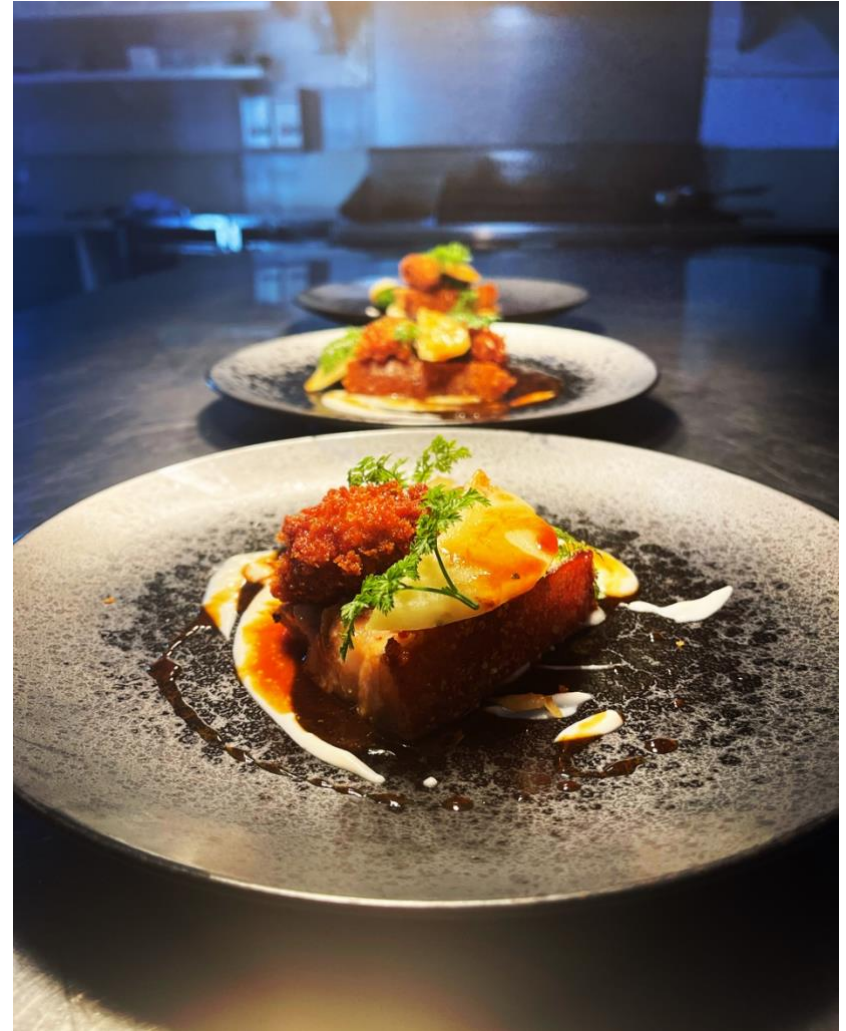
2 COURSE FEASTING MENU \$80 per person

Preselect from the following seasonal menu

2 shared Entrée

2 shared Mains

1 side



BEVERAGE PACKAGES

Choose from one of our beverage packages below or alternatively set a up a bar TAB at the beginning of your function!

BASIC BEVERAGE PACKAGE:

- Steels Gate Blanc de Blancs
- Steels Gate Chardonnay
- Steels Gate Shiraz
- Local Boutique Pale Ale
- Local Boutique Light Beer
- Soft drinks + Juices + Tea & Coffee

STEELS BEVERAGE PACKAGE

- Steels Gate Blanc de Blancs
- Steels Gate Chardonnay
- Steels Gate Rose
- Steels Gate Pinot Noir
- Steels Gate Shiraz
- Local Boutique Pale Ale
- Local Boutique Larger
- Local Boutique Light Beer
- Soft drinks + Juices + Tea & Coffee



BEVERAGE PACKAGE PRICES



BASIC BEVERAGE PACKAGE:

2 hour package: \$60pp

3 hour package: \$80pp

4 hour package: \$100pp

STEELS GATE BEVERAGE PACKAGE:

2 hour package: \$75pp

3 hour package: \$95pp

4 hour package: \$115pp

BAR TAB

Bar TABS can be organised with all drinks are at restaurant prices

*Bar TABS must be organised prior to your function

* Additional drinks can be purchased at restaurant prices

ELEVATE



SEAFOOD STATION / OYSTER BAR: *Prices are based on seasonal availability.
Please ask for current availability*

GRAZING STATION: *\$20pp*

FROMAGE STATION: *\$15pp*

DESSERT STATION: *\$30pp*

PLATED DESSERTS: *\$18pp*

ADDITIONAL SAVOURY OR SWEET CANAPE: *\$9pp*

LATE NIGHT SNACKS: *\$12pp*

THIRD MAIN DISH FOR FEASTING: *\$20pp*

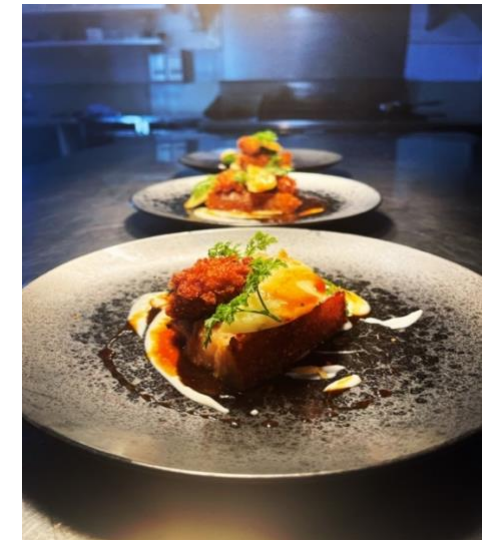
ADDITIONAL SIDES: *\$7pp*

CAKEAGE: *\$5pp*

SAMPLE MENU

ALTERNATE DROP / FEASTING STYLE

- ENTREES: Scallop ceviche, palm heart croutons, nashi pear jelly, avocado
Roasted watermelon, smoked curd, tomato meringue, hazelnut vinaigrette (GF)
Olive oil braised smoked beetroot, house ricotta, roasted walnuts (V,GF)
Beef carpaccio, truffled parmesan, brioche watercress, house pickles
- MAINS: Roasted pork scotch, baby fennel, celeriac, artichoke (GF)
Rotolo of house ricotta, estate kale, nasturtium, smoked carrot harissa (V)
Barbecued chimichurri chicken, broccolini, romesco, preserved lemon vinaigrette (GF)
Crispy skinned snapper, kohlrabi dumpling, pickled apple, pumpkin seed pesto (GF)
- SHARED SIDES: Caramelised fennel, parmesan, pear (V,GF)
Shawarma spiced roasted carrots, pickled sultanas, citrus labneh (V,GF)
Estate garden salad, house dressing (V,GF,DF)
Cos and wombok slaw, dill buttermilk dressing, fried shallots (V)
- ROAMING DESSERTS: Coconut bounty semifreddo (VGN)
Cherry bomb bites
Strawberry and cream tarts
Vanilla and mango domes
Yuzu curd tart (GF)
Ferrero hazelnut truffles



CANAPE MENU



HOT CANAPES:

Leek and gruyere croquette, truffled aioli *(V)*
Caramelised water chestnut, artichoke tart
Baked buffalo mozzarella and pumpkin cigars, jalapeno mayonnaise *(GF)*
Filo wrapped prawns, red chilli mayonnaise *(DF)*
Chicken and corn empanada, tomatillo relish



COLD CANAPES:

Seasonal oysters with cherry blossom mignonette *(DF,GF)*
Cured Tasmanian salmon, palm heart, nori cracker *(DF)*
Prosciutto and house ricotta pillows *(GF)*
Seared wagyu, curried cauliflower taquito
Barbequed watermelon, feta, aged balsamic *(V,GF)*

SUBSTANTIAL CANAPES:

Globe artichoke and mushroom gnocchi, parmesan oil
Crispy pork belly, sticky fennel, celeriac remoulade *(GF)*
Red wine braised lamb shank, white corn polenta, Mexican mint jus *(GF)*
Fried Indonesian spiced chicken, kimchi, sweet chilli *(DF)*
Vegetarian moussaka of buffalo mozzarella and eggplant *(V,GF)*

DESSERT CANAPES:

Coconut bounty semifreddo *(VGN)*
Cherry bomb bites
Strawberry and cream tarts
Vanilla and mango domes
Yuzu curd tart *(GF)*
Ferrero hazelnut truffles

SPACES

PRIVATE TASTING ROOM

Located just off our cellar door area, this dining room is sophisticated and private. The set up for this room is a large square high-top table that can seat up to 12 people. Minimum spend \$1000.00

RESTAURANT DINING ROOM, PINOT BALCONY & CHARDONNAY BALCONY

Polished floorboards, wooden panelled ceiling, and amazing views, give this space a natural light and air. Bifold doors into the Pinot Balcony can be opened to increase the space for a larger group of up to 70 guests. Minimum spend \$10,000

*Extend your space with adding on our Picnic Tables for an additional \$1,500

FRONT DECK (PINOT BALCONY – ALL WEATHER SPACE)

This stunning space has underfloor insulation, automated blinds and roof that can be opened to allow the light and sun in, or closed to keep weather out. This space can seat groups of up to 30 people. Minimum spend Front Deck only \$3,500.

*Extend your space with adding on our Picnic Tables for an additional \$1,500

SIDE DECK (CHARDONNAY BALCONY – UNCOVERED)

The side deck is perfect for one long table of up to 20 guests. Please note, the side decking does not have roof or blinds and therefore is weather dependant. Minimum spend \$2,000.00

MARQUEE (CLEAR BLINDS – NEXT TO PINOT NOIR VINES)

The marquee is perfect for up to 50 people sit down. The Marquee is fitted with a bar exclusively for you and one staff member to service your event. Minimum spend \$4,000.00

*Extend your space with adding on our Picnic Tables for an additional \$1,500

PICNIC TABLES

For a more relaxed and casual event, situated on the lawn in front of cellar door, we have four 12-seater timber picnic tables with large counter-lever black umbrellas. We also have picnic blankets, wine barrels and picnic chairs on the grass for your event. Minimum spend for outdoor area \$3000.00

EXCLUSIVE USE OF ENTIRE VENUE:

Minimum spend:

Monday - Thursday : \$6,000

Friday : \$8,000

Saturday - Sunday : \$12,000

*For events outside our operating hours, please enquire at info@steelsgate.com.au

TERMS AND CONDITIONS

DEPOSIT, PAYMENTS AND CANCELLATION:

A deposit of \$1,000 is required to secure your booking date and venue space. Additionally, a signed copy of our booking agreement is required at time of booking. Bookings are not confirmed until payment has been received along with signed booking agreement.

Final numbers and full payment are due 14 days prior to event.

In the event of a cancellation, Steels Gate Wines requires written notification of cancellation. Steels Gate Wines cancellation policy applies:

- All deposits will be forfeited.
- 14+ days prior to the event: clients can receive a full refund of money paid less deposit
- 0-14 days prior to the event: client will be required to pay a cancellation fee of 100% of the final balance.

Events held on a public holiday will incur a 15% surcharge on total package.

Credit surcharge applies for all card payments.

PRICES:

All prices are current at the time of quotation and are an indication of the costs associated with Steels Gate Wines only and are not inclusive of any third party providers and contractors you may require.

MINIMUM SPEND:

There is a minimum spent that must be met by the client for their chosen function date. Clients will be charged the minimum spend if they fail to meet this requirement through guest numbers and additional add on's through our Elevate options. Minimum spend options are:

Exclusive use of entire venue:

- Monday – Thursday: \$6,000
- Friday \$8,000
- Saturday – Sunday \$12,000

Private Tasting Room: \$1,000

Restaurant Dining Room, Pinot Balcony, Chardonnay Balcony: \$10,000

Pinot Balcony: \$3,500

Chardonnay Balcony: \$2,000

Marquee: \$4,000

Picnic Tables: \$3,000

LABOUR CHARGES:

A charge of \$500 applies to any excessive moving of furniture. This includes but is not limited to, the removal of tables from the restaurant entirely.

PREFERRED SUPPLIERS:

Steels Gate Wines has a list of preferred suppliers and contractors such as local transfer companies and local accommodation that can be provided on the confirmation of your booking.

EVENT TIMES:

Exclusive venue hire includes use of the venue for 5 hours inclusive of any set up and pack downs of decorations. Lunch functions commence at 12pm and evening functions commence at 5pm.

For non-exclusive functions, event times run for a maximum of 4 hours. Extensions can be made for an additional fee of \$350 per hour excluding beverage package.

RESPONSIBILITY:

You are financially responsible for all damage, loss and/or theft of Steels Gate Wines property that is caused by your guests or external suppliers and contractors.

BIOSECURITY:

All persons partaking in any photography within the vineyard are required to wear brand new shoes as per biosecurity measures. Failing to wear brand new shoes, inclusive of photographer, will forfeit all vineyard access and photos.

BOOKING AGREEMENT

Date: _____

Space: _____

Date of function: _____

Number of Adults: _____

Number of Children: _____

Client Name: _____

Client residential address: _____

Client mobile contact: _____

Client email: _____

Client Signature: _____