



GROUP BOOKING OPTIONS

for groups of 10 or more people

Dietary requirements can be catered for upon prior notice



Whole suckling pig roast - \$95 per person (min. 8 people)

Sourdough roll, Olio Mio olive oil, beetroot relish, dukkah and nibbles

Chef's selection of entrees served down the middle of the table for guests to share (plenty of each dish for everyone)

Whole roast suckling pig carved in front of you by our chef and served with roast kipflers, seasonal salad, roast vegetables and house made relish

Platters of cheeses including Binnorie brie, Binnorie goat and Shadows of Blue with muscatels, lavosh and crackers

Platters of petit fours

Tea or coffee

Add choice of dessert from our current a la carte menu for additional \$12 per person



Limited choice menu \$80 per person

Sourdough roll, Olio Mio olive oil, beetroot relish and dukkah

Your choice of ocean platters or smallgoods platters served down the middle of the table for guests to share

Your choice of three options from our char grill menu. Guests would make their selections on the day from the dishes you have chosen to have available.

Platters of cheeses including Binnorie brie, Binnorie goat and Shadows of Blue with muscatels, lavosh and crackers

Platters of petit fours, tea or coffee

Add choice of dessert from our current a la carte menu for additional \$12 per person





Banquet style menu \$85 per person

Sourdough roll, Olio Mio olive oil, beetroot relish, dukkah and nibbles
Chef's selection of entrees served down the middle of the table for guests to share (plenty of each dish for everyone)

Platters of 8 hour braised Milly Hill lamb shoulder, free range roast chicken and prime sirloin steak served with roast kipfler potatoes and a variety of four side dishes

Platters of cheeses including Binnorie brie, Binnorie goat and Shadows of Blue with muscatels, lavosh and crackers

Platters of petit fours

Tea or coffee

Add choice of dessert from our current a la carte menu for additional \$12 per person



Banquet style menu \$68 per person

Sourdough roll, Olio Mio olive oil, beetroot relish, dukkah and nibbles
Chef's selection of entrees served down the middle of the table for guests to share (plenty of each dish for everyone)

Mixed platters of free range roast chicken and Cape Grim sirloin steak served with roast kipfler potatoes and a variety of three side dishes

Platters of petit fours

Tea or coffee

Add choice of dessert from our current a la carte menu for additional \$12 per person



Drink packages (minimum 30 people, 4 hour duration)

Standard package @ \$48 per person

The Cellar Restaurant house wines, two full strength and one light Australian beer, soft drinks

Premium package @ \$58 per person

Boutique Hunter Valley wines, two full strength Australian beers and one light beer, soft drinks



Sommelier's package @ \$68 per person

Boutique Hunter Valley sparkling, still and dessert wines, two full strength international beers and one light Australian beer, soft drinks

Restaurant exclusivity

(includes use of courtyard for pre-dinner drinks)

Monday to Thursday minimum 45 guests, Friday minimum 55 guests

Saturday minimum 75 guests. No room hire charge.



Christmas banquet style menu \$85 per person
(includes bon-bons on tables)

Sourdough roll, Olio Mio olive oil, beetroot relish, dukkah and nibbles

Entrees

Yamba prawns with cocktail sauce, crispy pancetta and smoked paprika

Prosciutto, bocconcini, melon and hazelnuts with balsamic

Chargrilled chorizo, pimento, potato salad and saffron aioli

Mains:

Free range turkey with sage and chestnut stuffing and gravy

Grass fed sirloin with horseradish crème fraiche and watercress

Chargrilled salmon with fennel and carrot remoulade

Mains served with:

Roast kiplers, garlic and rosemary

Salad of frisée, rocket, peas, radish, red cabbage and parmesan with verjuice dressing

Fresh seasonal vegetables with almonds and lemon butter

Petit fours:

Little Christmas pudding truffles

Pavlovas with mango and cream

Cherry clafoutis

Cheese:

Platters of cheeses including Binnorie brie, Binnorie goat and Shadows of Blue with muscatels, lavosh and crackers

Add choice of dessert from our current a la carte menu for additional \$12 per person

Additional information

Pre-dinner canapés

Canapés can be served in our courtyard prior to your meal, please add \$10 per person for 20 minutes service or \$20 for 45 minutes service (upon exclusive use of restaurant only).

Entertainment (exclusive use of restaurant only)

The Three Waiters www.thethreewaiters.com.au

DJ www.xydj.com.au

Audio equipment

Lifelike Atmospheres www.lifelike.com.au

Recommended transport

Vineyard Shuttle Service 4991 3655

All Around The Vines 0459 145 065

Rover Coaches 02 4990 1699

Nearby accommodation

Mercure Resort Hunter Valley Gardens (two minutes walk)

www.mercurehuntervalley.com.au

Harrigans Irish Pub and Accommodation (10 minutes walk)

www.harrigansirishpub.com.au

Crowne Plaza Hunter Valley (7 minutes by transport)

www.crowneplazahuntervalley.com.au

Chateau Elan at The Vintage (7 minutes by transport)

www.chateauelan.com.au

Cypress Lakes Resort (5 minutes by transport)

www.oakshotelsresorts.com/hunter-valley-accommodation/cypress-lakes-resort

There is also a large range of boutique accommodation available. Please visit www.winecountry.com.au for a full list

GROUP BOOKING FORM

Please return completed form via fax to 02 4998 7544 or email to thecellar@bigpond.com

Proposed function day and date..... Arrival time.....

Your company name..... Number of people.....

Your name..... Your email address.....

Your contact phone number..... Your contact fax number.....

Menu option required (please tick)

- Whole roast suckling pig @ \$95 p/person
- Limited choice menu @ \$80 p/person
- Banquet menu @ \$85 p/person
- Banquet menu @ \$68 p/person
- Christmas menu @ \$85 p/person

Beverage package required

- Standard package @ \$48 p/person
- Premium package @ \$58 p/person
- Sommelier's package @ \$68 p/person
- Canapes on arrival 20 mins @ \$10 p/person
- 45 mins @ \$20 p/person
- Drinks on tab to be settled at conclusion of function

Special dietary requirements

Additional comments or special requests

ALL GROUP BOOKINGS MUST BE GUARANTEED WITH A CREDIT CARD

Payment will not be taken from this card unless the terms below are not adhered to. If a credit card cannot be supplied for a guarantee, full pre-payment must be made on the total amount quoted to secure this booking.

Card number.....

Expiry date..... / CVV no..... (three digits on back of card)

Card type.....

Card holder's name.....

Card holder's signature.....

All bookings are considered tentatively held until credit card details have been received.

Terms

Credit card details are held in lieu of a deposit of \$500 or 25% of the function value (whichever is the greater). You can cancel the booking **in writing and by phone** at any time up to 7 days prior to the booked date. Cancellations within 7 days of the booked date will incur a full deposit deduction from the credit card listed above.

Please advise any changes to your numbers in the lead up to the function and final numbers two days prior to your booking. Once final numbers have been advised, this is the minimum number of people that we will charge for, whether or not they attend.

The Cellar Restaurant

Hunter Valley Gardens Village, Broke Road, Pokolbin, NSW 2320

e: thecellar@bigpond.com p: 02 4998 7584 f: 02 4998 7544 w: www.the-cellar-restaurant.com.au