

# Celebrate

AT ARUNDEL FARM ESTATE





# About Arundel Farm Estate

Arundel Farm Estate is a rustic boutique venue situated on private property, of over 300 acres. Surrounded by century-old trees, beautiful private vineyards and many friendly horses.

Located just a stone throw away from Melbourne Airport and 20 minutes from Melbourne CBD, it's a real hidden gem, offering a unique backdrop for any function.







## Celebrate

AT ARUNDEL FARM ESTATE

Celebrate your milestone moments at Arundel Farm Estate. We offer three unique spaces for functions with packages that can be tailored to cater for both intimate gatherings and larger celebrations. We pride ourselves on making your function one to remember. To ensure the perfect day, our functions manager will work closely with you in the lead up to your event to discuss menu, guests and set up requirements.

Choose from either a chef's feed me seasonal menu or cocktail/roaming menu (private hire only) designed by our talented chef. You will enjoy traditional Italian cuisine and dishes cooked with only the freshest local ingredients.

In order to book your function and secure your preferred date and space, a deposit of \$1,000 is required. Your function can not be secured until the deposit has been received and the terms and conditions signed and returned to us.

We look forward to helping you celebrate your memorable event!





# Our Spaces

## THE RESTAURANT

Private Hire (40+ guests)		
11AM – 4PM		\$7,000
6PM – 10PM		\$7,000
Shared Dining (20 – 39 guests)		
FRI – SUN 11AM – 4PM		
Minimum spends may apply for shared dining		
Capacity Seated   Max. 90 Guests		
Cocktail   Max. 120 Guests		

Our most well known space, the restaurant is a sophisticated and more formal setting for your function. With hard wood tables, bentwood chairs and festoon lighting, it has a rustic yet glamorous feel.

## THE MARQUEE

Private Hire	\$3,500
FRI – SUN	11AM – 4PM
Capacity	Seated   Max. 50 Guests Cocktail   Max. 70 Guests

Our newest outdoor function space, situated right next to the children's area and our resident horses is perfect for gatherings with children. Temporary walls keep the space warm in the cooler months, while letting in a lovely breeze during the summer. It has a beautiful rustic atmosphere.



## THE STABLES

Private Hire (30+ guests)		
11AM – 4PM		\$4,500
6PM – 10PM		\$5,000
Shared Dining (20 – 29 guests)		
FRI – SUN 11AM – 4PM		
Minimum spends may apply for shared dining		
Capacity Seated   Max. 60 Guests		
Cocktail   Max. 90 Guests		

Our most loved outdoor space, know for its rustic and laid back vibe. Situated between our old stables, it is the perfect space if you are after a more casual atmosphere. With festoon lighting and picnic tables, this spot has plenty of charm.





# Cocktail Menu Packages



## 8 PIECE COCKTAIL MENU

Our 8 piece cocktail menu consisting of your choice of 2 cold, 2 hot, 2 mini meals and 2 desserts.

PER PERSON	\$59.00
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- All 8 Piece Cocktail packages are complemented by the following inclusions:
- Your choice of 2 cold options
  - Your choice of 2 hot options
  - Your choice of 2 mini meals
  - Your choice of 2 desserts

## 11 PIECE COCKTAIL MENU

Our 11 piece cocktail menu consisting of your choice of 3 cold, 3 hot, 3 mini meals and 2 desserts.

PER PERSON	\$79.00
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- All 11 Piece Cocktail packages are complemented by the following inclusions:
- Your choice of 3 cold options
  - Your choice of 3 hot options
  - Your choice of 3 mini meals
  - Your choice of 3 desserts

## CREATE YOUR OWN

Our create you own package - minimum of 8 pieces per person applies.

PER PERSON	POA
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- All of our Create Your Own packages are complemented by the following inclusions:
- Your choice of options





## COLD

- Freshly Shucked Oysters, Shallot Vinegar
- Tomato and Goats Cheese Crostini
- Beetroot, Pecorino, Pine Nut Mayo
- Crostini Chicken and Leek Terrine
- Crostini, Quince Ketchup
- Smoked Salmon and Cream Cheese Terrine Crostini

## FRIED & CRISPY

- Olive Ascolane – Crispy Fried Stuffed Sicilian Olives
- Raviolo Friti – Fried Pumpkin and Goats Cheese Ravioli, Cinnamon Salt
- Porcini Arancini, Aioli
- Pumpkin and Mozzarella Arancini, Aioli
- Ham and Mozzarella Arancini, Aioli
- A.F.C – Arundel Fried Chicken Tenders
- Crisp Fried Panko Crumbed Prawns

## PIE & PASTRIES

(Served with Tomato Relish)

- Classic Sausage Roll
- Classic Braised Beef Pie

## FROM THE GRILL

- Beef Brisket Slider, BBQ Sauce, Pickle
- Char Grilled Chicken Skewers
- Char Grilled Lamb Skewers
- Beef Polpette, Salsa Verde

## DESSERT

- Chocolate Brownie
- Mini Seasonal Panna Cotta
- Mini Passion Fruit Cheese Cake

"Menu subject to change"





# Chef's Feed Me Menu



3 COURSE SHARING MENU \$75PP

How do Italians enjoy food? Proverb 'a tavola non si invecchia' means one does not grow old at the table. In Italy, time stands still, and nothing else matters, when we come together at the table over good food and wine. At Arundel, we want to show you how to eat the Italian way. Our guests are invited to stay as long as they desire. Pull up a chair and forget about life for a while. Soak in the views, revel in the conversation, but, most of all, mangi (OR EAT) until your heart's content.



## UPON ARRIVAL

a complementary selection of fresh breads served with dipping oil



## STARTER

Chef's selection of starters, which will be served sharing style down the center of the table

Antipasto, local and imported salumi, cheese, pickles and olives  
Fritto Misto All'Italiana, mixed plate of crisp fried calamari, stuffed olives and arancini, fresh lemon and aioli



## MAINS

Arundel Farm Estates signature dishes, which will be served sharing style down the center of the table

Porchetta ala Romana, Zio Giacomo's secret recipe  
12 Hour slow cooked Lamb shoulder, wine makers sauce  
Gnocchi alla Sorrentina, classic baked gnocchi, sugo, mozzarella and fresh basil

## SIDES

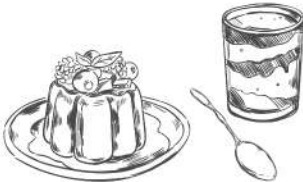
Served sharing style down the center of the table

Triple cooked herb and confit garlic potatoes  
Salad leaves, mustard vinaigrette

## DESSERT

Chef's favourite which is served individually, alternative drop

Panna cotta del giorno  
Sorbetto limone



## ADDIIONALTS

Add Fresh Shucked Oysters and accompaniments P.O.A

Add on any of the below woodfired pizzas

### PIZZA ROSSO

Using only the king of tomatoes, San Marzano - a rich and sweet taste offers the perfect flavour base for your choice of topping.

<b>CLASSIC MARGHERITA (V)</b>	25
tomato, fior di latte, basil	
<b>SAN DANIELE</b>	28
tomato, mozzarella, prosciutto San Daniele 24 months, rocket	
<b>DIAVOLA</b>	28
tomato, mozzarella, hot salami, red onion, chilli honey	
<b>CAPRICCIOSA</b>	28
tomato, fior di latte, smoked leg ham, black olives, mushrooms	
<b>GAMBERI</b>	30
tomato, mozzarella, tiger prawns, zucchini, rocket, garlic	

### PIZZA BIANCA

A white cheese base allowing the full flavour of selective toppings.

<b>CACIO E PEPE (V)</b>	27
mozzarella, gorgonzola, taleggio, garlic, black pepper	
<b>FUNGHI (V)</b>	27
taleggio cheese, mixed mushrooms ragù, garlic, Italian herbs	
<b>SALSICCIA</b>	29
mozzarella, casalinga sausage, vedura, conserva chilli, garlic	



Vegetarian (V) Gluten Free (GF)  
Gluten Free (GF) pizza bases + \$4.00 Gluten Free (GF) pasta + \$4.00  
Menu subject to change







# Additional Information

## CAKEAGE

**\$3.00 (PER PERSON)**

A cakeage fee applies if you choose to bring a cake or sweets as dessert on the day of your reservation and is charged according to the total numbers of guests attending. If you require your cake to be individually plated additional costs will apply, at the discretion of management.

Our cakeage fee encompasses the following inclusions:

- Cake cut by our chef
- Cake served on sharing boards
- Plates, crockery and napkins provided

## BEVERAGES

If your minimum spend is not reached by your food cost, the remaining balance will be allocated to your beverage spend. If/once this amount is exceeded all outstanding monies must be paid via CC at the conclusion of your function. For private functions in the Stables and Marquee a makeshift bar will be available and staffed for the duration of your function. Depending on your final numbers you may be asked to restrict the beverages available for your function to ensure service runs smoothly.

## DECOR & STYLING

If you would like to bring in table décor like flower arrangements, place settings etc. you may have access from 11am on the day of your booking.

If you are using a stylist, whom will be bringing in additional decor such as plinths, arbors and/or wall decor, the bump in time must be approved by management.

All external decor must be removed at the conclusion of your event. Arundel Farm Estate do not take any responsibility if items are left at the venue overnight and damage occurs. If decor is not removed at the conclusion of your booking a \$150 fee will be charged.

## WINE BARREL HIRE

If you would like to hire a wine barrel for your cake display you can do so for \$25 each.



CHILDRENS MENU

Our Children's Menu with your choice of 2 mains, chips and ice-cream included.

AGED 1 – 12 YR OLD \$25.00
All served with chips and ice-cream

- Your Choice of:
- Penne Napoli
  - Chicken Schnitzel

SECURITY

If your event is outside of our normal business hours, security may be required to be hired for the duration of the event as Arundel Farm Estate is located on private property and is a working farm. This requirement will be assessed independently for each function and POA\*.

DEPOSIT +  
TERMS & CONDITIONS

A deposit of \$1,000.00 is required to be paid to secure the function.

Full payment of minimum spend or food cost (whichever is greater) must be made in FULL 7 days prior to your function. Bookings & Functions are not confirmed until the full deposit has been received.

Payment can be made via CC, BANK TRANSFER or CASH. By paying the deposit you are agreeing to the group booking and function terms and conditions set by Arundel Farm Estate.







# Contact Us

Our events team would love to hear from you! If you would like to organise a venue tour or talk pricing and packages please get in touch today by calling

0439 113 542

or send an email to

[functions@arundelfarmestate.com.au](mailto:functions@arundelfarmestate.com.au)





Featured Photography courtesy of:  
IN BLOOM BY DIANA  
HOUSE OF CONFETTI EVENTS  
ANGIE C PHOTOGRAPHY

Menu  
SALAD & CHEESE BOARD TO SHARE  
FREE  
MOZZARELLA & PESTO ARANCINI  
LIGHTLY FRIED CALAMARI  
DIET  
LAMB SHOULDER  
SERVED WITH FARMER SALAD  
& TRIPLE ROASTED POTATOES  
**Lauren**