

Special Occasions

@

the wine collective

wine · food · views



Special Occasions at The Wine Collective

The Wine Collective is an architecturally designed iconic space that provides the perfect setting for those wishing to celebrate a special birthday, anniversary, christening or any other significant event. The Wine Collective is a versatile space that can be adapted to your needs. The floor to ceiling windows showcase views of Mt Macedon, Melbourne and beyond. The views are inspiring in all seasons changing from brilliant blue skies to mysterious mist over the mountain. From the contemporary building design and spacious balcony to the awe-inspiring views from our panoramic windows our location will ensure your day is memorable. The space is ideal for large group functions and is available for exclusive use.

Please browse the following information and contact us if you require further information or would like to make an appointment to discuss your special occasion.

Kind Regards

*The Team @
The Wine Collective*



Bookings

The Wine Collective is located in a spacious restaurant that holds up to 100 people. Group bookings of 15 to 25 guests can be accommodated in normal lunch or dinner hours. Groups of 30 to 50 guests can book a space within the restaurant that is dedicated to their group. Groups of 50 or more will be required to book exclusive use of the venue. There is a minimum spend required to secure exclusive use of the venue.

Special Occasion Packages

The Wine Collective offers a selection of function packages that are ideal for those celebrating a special occasion. We will work with you to choose a menu to suit your requirements from family functions to formal dinners. Your function package will be based on our current menu which changes seasonally. Our Head Chef will assist you with your choices. In addition to these packages our Head Chef can tailor a customised menu to suit your function. Our priority is to make sure your function is exactly what you are hoping for.

Platinum Package \$90 per person

Includes: Four courses: Canapés, Entrée, Main, Dessert

- Two hot and two cold Canapés
- Housemade bread for the table
- A selection of two Entrées (alternate drop)
- A selection of two Mains (alternate drop) served with selected sides for the table
- A selection of two Desserts (alternate drop) or Dessert Table with assorted desserts

Gold Package \$75 per person

Includes: Three Courses: Entrée, Main, Dessert

- Housemade bread for the table
- A selection of two Entrées (alternate drop) or shared antipasto platters of local and seasonal produce
- A selection of two Mains (alternate drop) served with selected sides for the table
- •A selection of two Desserts (alternate drop)

Silver Package \$65 per person

- Includes: Two courses: Entrée & Main or Main & Dessert
- Option 1. Housemade bread for the table, a selection of two Entrées (alternate drop) or shared entrée platters and a selection of two Mains and sides (alternate drop)
- Option 2 Housemade bread for the table, a selection of two Mains and sides (alternate drop) and a selection of two Desserts (alternate drop)

*Your Cake can be plated and served as dessert with this package for a small cost.

Bronze Package \$55 per person

For groups of 15-25 we offer two course options.

- Option 1: Two courses: Entrée & Main or Main & Dessert based on Chef's Choice. Serve alternatively to the group. Dessert is an additional \$17
- Option 2: A two course menu that includes a limited number of selections for each course chosen from our seasonal menu. Dessert is an additional \$17
- Option 3: A two course menu that includes shared platters for entrée and a limited number of mains pre-selected from the menu or two main meals served alternatively to the group. Dessert is an additional \$17

*Your Cake can be plated and served as dessert with this package for a small cost.

Other options

We also offer options to cater a range of needs and aimed at suiting different styles of events:

- ≈ High tea starts at \$40 per person
- ≈ Brunch starts at \$30 per person
- ≈ Shared menus rather than individual plated meals
- ≈ Cocktail functions with finger food and canapes
- ≈ Grazing menu consisting of a range of platters
- ≈ Dessert table.

Beverage Packages

The Wine Collective offers a selection of high-quality beverages as part of your function package. We will work with you to create a package of wine, beer and soft drinks that suits your preferences and budget. Our comprehensive wine list features wines from Macedon Ranges and from Australia

and overseas. Beverages can be served at the bar, set up on our wine tasting area or served at the table. We can offer a beverage package; a bar tab; or guests can pay for themselves. The following Beverage Package prices are based on a four [4] hour package.

Platinum Package \$46 (4 hrs)

Includes:

- A customised selection of premium white, red and sparkling wine including Macedon Ranges Wines
- A selection of three Premium Beers such as: Craft Beers, Crown Lager, Carlton Draft, Furphy, Coopers Original Pale Ale and one light beer such as Cascade Premium Light.
- Soft Drink.



Gold Package \$42 (4 hrs)

Includes:

- A selection of quality white, red and sparkling wine including some Macedon Ranges Wines
- A selection of two quality Beers such as: Peroni Azzuro, Carlton Dry, Corona Extra and one light beer such as Coopers Premium Light.
- Soft Drink.

Silver Package \$38 (4 hrs)

Includes:

- A selection of standard white, red and sparkling wines to suit your budget
- A selection of two standard beers such as: Great Northern, and a light beer such as Hahn Premium Light.
- Soft Drink.

Other options

Paying for beverages on consumption enables you to pay only for the drinks consumed by your guests based on a pre-organised bar tab and current beverage prices. With this option you can preselect the drinks offered to your group.

Additional items can be added to your Beverage Package such as sparkling wine on arrival, cocktails, mocktails or basic spirits. We can also organise customised group wine tastings group at an extra cost.

Cost

Group bookings of 15 to 25 guests

As a minimum, groups will be required to choose a two-course option from the Bronze Package but are also free to choose any Special Occasion Package.

Group bookings of 25 to 50 guests

Groups will be required to choose from one of the Special Occasion Packages. A separate space will be allocated in the restaurant. There is a minimum spend of \$55 per person for group bookings. Children are charged according to the current menu price unless otherwise arranged.

Package Type	Package Price	Beverage Package THREE [3] hour	Beverage Package FOUR [4] hour
Bronze	\$55 pp		
Silver	\$60 pp	\$32 pp	\$40 pp
Gold	\$75 pp	\$36 pp	\$45 pp
Platinum	\$90 pp	\$40 pp	\$50 pp

Group bookings of 50 and over or bookings requesting exclusive use

A minimum spend is required for groups of 50 or more and those booking exclusive use of the venue for lunch or dinner. The minimum spend varies according to the day your function is booked (see below). Groups will be required to book one of the Special Occasions Packages.

Exclusive Use of Venue 50-100	Weekday Function Minimum Spend	Saturday Function Minimum Spend	Sunday Function Minimum spend
	\$3000	\$4000	\$4500

What is included in exclusive use?

- ≈ Exclusive use of the venue for the duration of your special occasion.
- ≈ Setting up the venue such as drink stations, bar areas, tea and coffee station, table settings, place settings and overall arrangement of the venue according to your needs.
- ≈ Use of the balcony for pre-function drinks and service of food (weather permitting)
- ≈ A unique set up for your event such as lounge area or dance floor.
- ≈ Access to the venue prior to your occasion for setup of your decorations, musicians, technology.
- ≈ Customised menu.
- ≈ Customised beverage package
- ≈ Speaker and microphone.
- ≈ Television screen with welcome slide.
- ≈ Sonos WiFi speaker system.
- ≈ Accommodation available in the grounds at Macedon Ranges Hotel and Spa for you and your guests.



Additional costs

<i>Item</i>	<i>Cost</i>
Extension to the standard duration of your function	<i>\$200 per hour</i>
Extension to beverage package	<i>\$14 per guest per hour</i>
Cake plated and served as dessert course with the Silver Package.	<i>Add \$2.50 per person</i>
Cake plated and served as dessert with Gold and Platinum Packages	<i>Deduct \$5 per person</i>
Separate meals prepared for dietary requirements	<i>Add \$5 per extra meal</i>
Additions to Function Package Menu	<i>Cost negotiated</i>
Additions to Beverage Package	<i>Cost negotiated</i>
Extension of liquor licence hours (requires prior notice)	<i>\$150 fee</i>
Public Holiday	<i>10% surcharge on Package</i>
Linen napkins and tablecloths	<i>\$100 - \$150</i>

The Small Print

Duration

Lunch functions are three [3] hours in duration and dinner functions are four [4] hours unless otherwise arranged. Extra costs related to extending the duration of your function can be negotiated. The duration of your special occasion can be extended by prior arrangement. See Additional Costs.

Balcony

The Wine Collective is set in spacious grounds and offers beautiful views back to Melbourne and beyond. Weather permitting, you are welcome to use the balcony overlooking the view. An indoor back-up option will be available in case of poor weather.

Wine and Beverage Packages

We can offer Macedon Ranges Wines for your special occasion or provide other wines to suit your budget. Wines and beers are to be selected at least 3 weeks prior to the event.

Beverages will cease being served 5 minutes prior to end of the function. The duration of your Beverage Package can be extended by prior arrangement for an extra cost.

Cake

We are happy for you to bring a cake which can be delivered on the day of your function or prior to your special occasion if required. Groups will be offered cake plates, cake knife and dessert cutlery free of charge. For groups of 15 or more, the cake can be cut and plated for dessert by the Chef for \$2.50 per person.

Dietary Requirements

We require a list of guest's names with dietary requirements two weeks prior to your function. These guests will need to be identified prior to food being served. A small charge applies for meals that are specially prepared for guests and are not part of the normal menu.

Children

For the purposes of catering children aged under 15 years will be served a children's meal unless arranged otherwise. Children 15 years and over will be charged for an adult's meal. Children's ages will be required when booking numbers are finalised. Guests receiving a children's meal will need to be identified prior to food being served.

Bump in and out

You are welcome to set up decorations one hour prior to your event. Items can be dropped off the day before by prior arrangement.

Bump out can commence immediately after the function has finished. Arrangements can be made for evening functions to bump out before 11.00 am the following day.



Bookings

- ≈ Once you have chosen your date, your tentative booking will be held for SEVEN (7) days. A \$100 deposit is required to hold the booking date for bookings of 15 or more. The deposit will be deducted from your final payment.
- ≈ Payments can be made by credit card, electronic transfer, cheque or cash.
- ≈ For functions with exclusive use of the venue, a non-refundable deposit of fifty percent [50%] of the total cost is required ONE [1] month prior to the event. This is based on the estimated number of guests together with your menu selection. Deposits and any other monies paid, are non-refundable in the event of a cancellation within SEVEN [7] days of the booking date.
- ≈ **Final numbers are required TEN [10] days prior to the event. The final number will indicate the minimum number of guests for which you will be charged.**
- ≈ Final balance of the payment for your function will be due 7 days prior to your special occasion. On the day of your function a credit card will be held as security against any extra costs. Outstanding charges will be applied to this card at the end of the function.
- ≈ **Additional guests or changes to meals on the day** will be catered for at the Head Chef's discretion. Additional or modified meals may differ from those of the group booking and may be provided after the group has been served.
- ≈ The Wine Collective is a smoke-free zone with limited access to smoking areas.
- ≈ We adhere to the Responsible Service of Alcohol Code of Practice.
- ≈ Any damage or loss of venue property sustained during the event will be charged accordingly.
- ≈ All prices are current and subject to change. Rates for Public Holidays can be arranged.



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