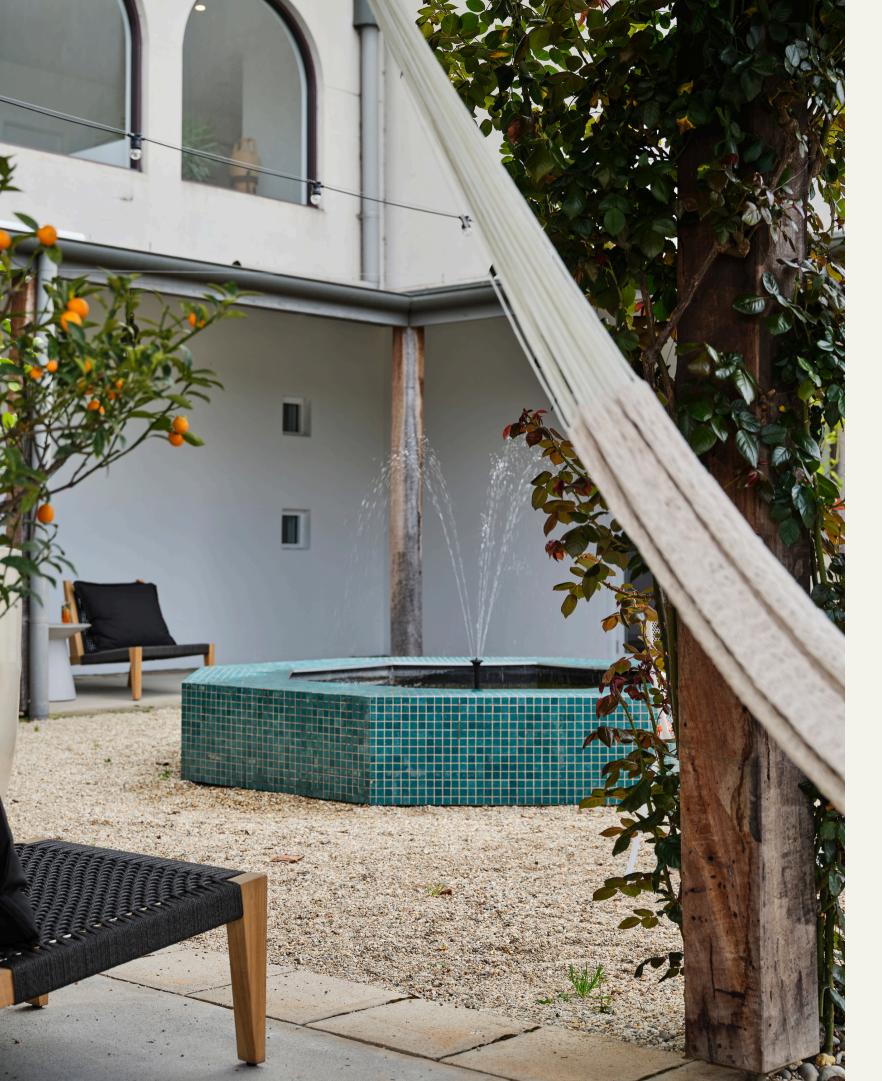
LANCEMORE

MILAWA

EVENT PACKAGES





LANCEMORE MILAWA

An idyllic country retreat, Lancemore Milawa is flanked by rolling hills, stretches of vineyards and captures some of the region's most spectacular views.

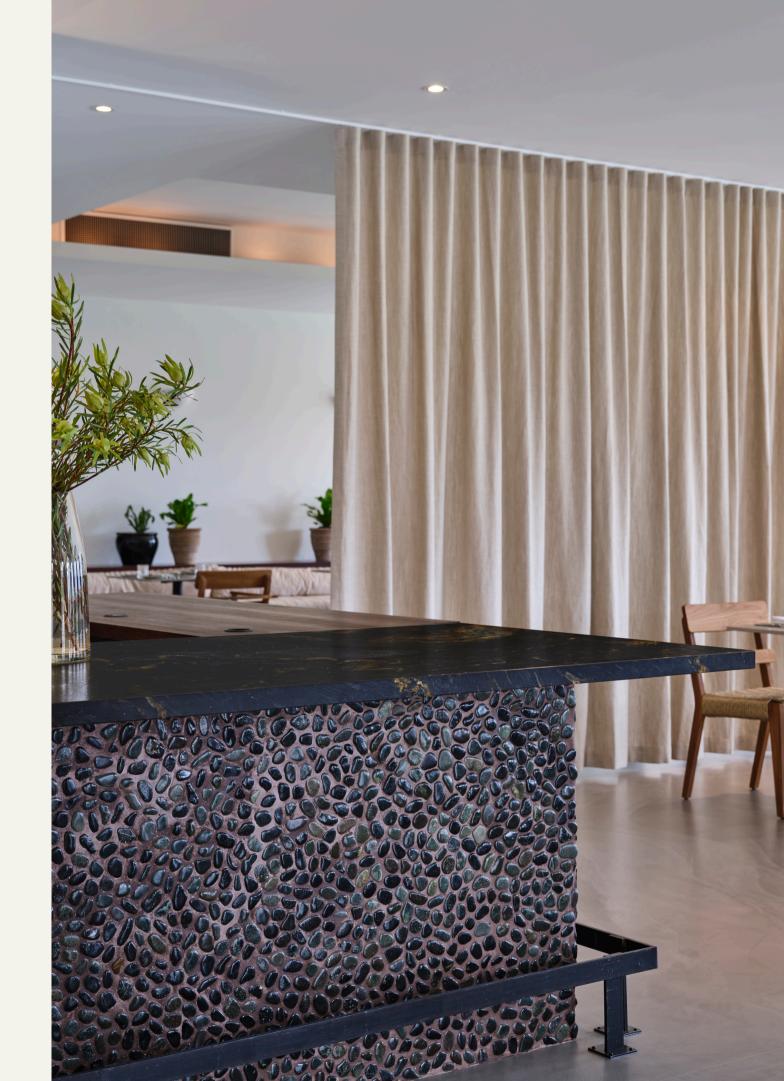
Situated on 8 acres of manicured gardens and vineyards, Lancemore Milawa is unique to the region, offering an authentic country estate experience whilst still providing all the benefits of a modern hotel.

Located in the heart of North East Victoria's gourmet region, Lancemore Milawa sits at the foothills of the bountiful King Valley and High Country.

MERLOT RESTAURANT

Capacity Seated 150, cocktail 200

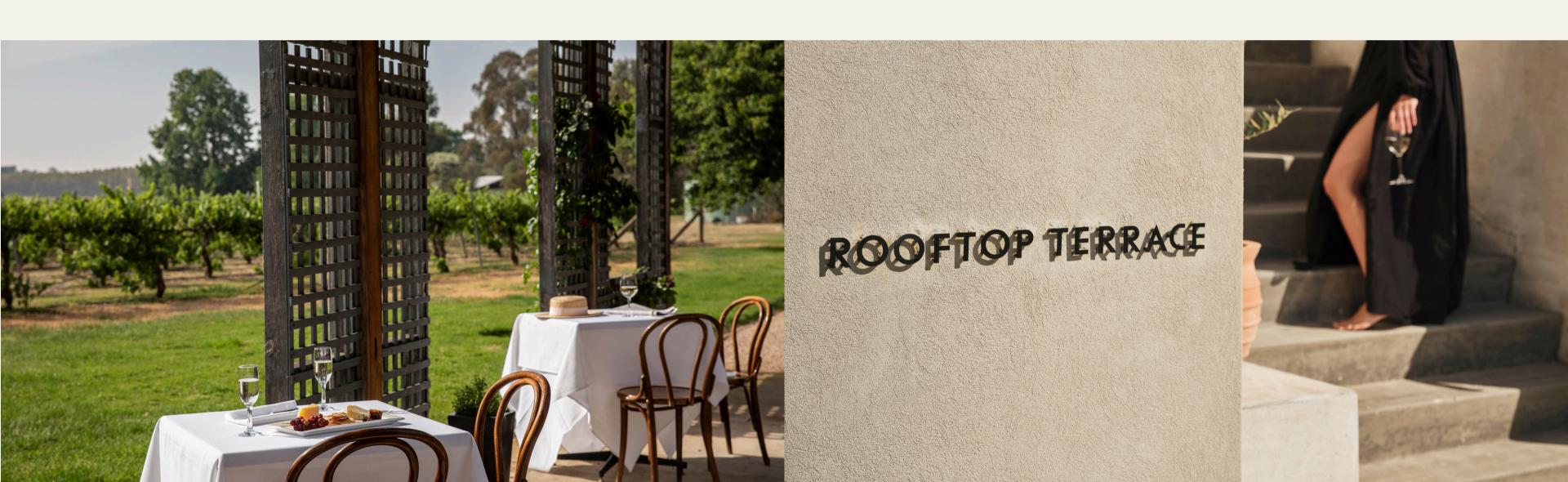
Minimum Spends - Sunday - Thursday \$5,000, Friday and Saturday \$10,000



BUFFALO ROOM OR ROOFTOP TERRACE

Capacity seated 45, cocktail 70

Minimum Spends - Monday - Sunday \$3,500, Venue Hire \$500



THE COURTYARD

Capacity Seated 30, Cocktail, 70

Minimum Spends \$3,500, Venue Hire \$500



GENERAL INFORMATION

PACKAGES INCLUSIONS

Selection of white linen and napery
Individually printed menus
Tables numbers
Standard audio visual
Venue coordinator

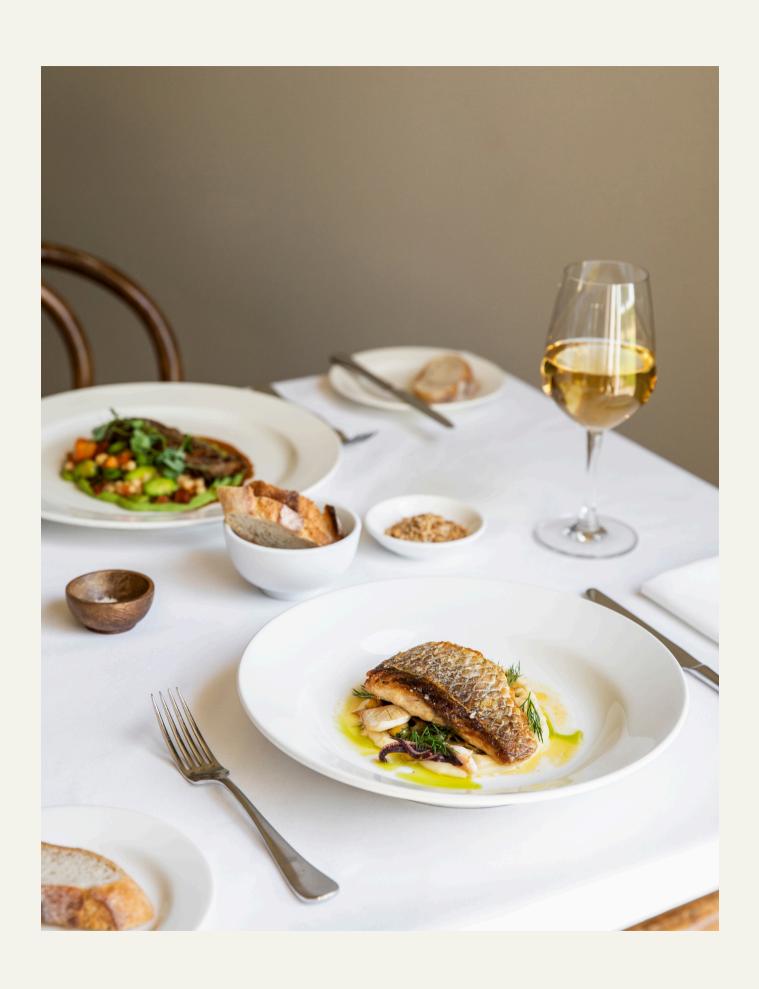
PREFERRED SUPPLIERS

Lancemore Milawa Hotel works alongside a group of preferred suppliers to compliment your event. This includes stylists, entertainers, florists, and cake designers. Our coordination team is here to assist in partnering you with our suppliers, alternatively you are welcome to source your own.

OTHER INFORMATION

- Functions and Events are 4 hours in duration
- A \$2,000 deposit is required to secure your event.
- You will be assigned a venue coordinator once your event is confirmed, we look forward to working with you towards an unforgettable event.





MENUS

DINING OPTIONS



Dining Experiences:

Alternating 3 Course plated dinner - \$98pp

Alternating 2 course plated dinner - \$85pp

Shared Feasting 3 course -\$98pp

Shared Feasting 2 course - \$85pp

Australian Grilled Menu - \$98pp

Children ages 2 – 13 years:

Includes children's menu, with soft drinks,

juices and mineral water - \$55 per child

Entrée: Napoli or cheese based pasta

Main: Fish + Chips, Nuggets + chips,

Hamburger + chips, Chicken fillets + chips

Dessert: Ice-cream with chocolate sauce

Something a little extra:

Shared grazing platters - \$95 serves 5-10 people

Chefs selection of canapes – 30 minutes - \$18pp

Chefs selection of canapes - 60 minutes - \$30pp

Side dishes - \$7.50pp

Crew Meals:

Includes main menu, with soft drinks or juices \$55pp



AUSTRALIAN GRILLED MENU SAMPLE

Angus Beef Patties

Grilled Vegetable Skewers

Grilled Lamb Backstrap

Fire Roast Barramundi

BBQ Chicken

Shrimp on the Barbie (BBQ)

Potato Salad

BBQ Corn

Spinach & Avocado Salad

Rocket Salad with Balsamic Dressing and Shaved Parmesan

Caramelised Onions

Individual Classic Aussie Pavlovas

Lemon Tart



SAMPLE COCKTAIL STYLE ENTRÉE HOT AND COLD

COLD ITEMS

Cherry Tomatoes, Milawa Goats Cheese,

Drive Olive Tartlets

Roast Duck Breast, Smokey Eggplant, Dip on

Lavosh

Smoked Salmon Blini and Horse Radish

Crème Friache

Poached Prawn tartlets with Almond Dip

Citrus Cured Ocean Trout with Orange and

Fennel Salad

Roast on Toast with Fig Jam

HOT ITEMS

Tempura Chicken with Miso Mayonnaise

Skewered Middle Eastern Spiced Prawns

King River Gold, Pumpkin Arancini, Saffron

Aioli

Lamb Koftawith Mint Yoghurt

Mini Vegetarian Quiches

Tempura Vegetable with Ginger Mayonnaise

Cocktail Spring Rolls

SAMPLE PLATED MENU



STARTERS

Potato gnocchi with beef shin and tomato ragout, parmesan Potato gnocchi with roasted tomato sugo, pecorino cheese (V) Spiced duck breast, cracked wheat and hazel nut salad, preserved lime yogurt Cooked king prawns on a potato and avocado salad and dill mayo Pork knuckle and prosciutto terrine with piccalilli, Lavosh, rocket and radish salad House cured ocean trout with pickled vegetable salad, horse radish cream Sumac crusted Carpaccio of beef with rocket, radish, Milawa Tommeand pomegranate dressing

MAINS

Roasted chicken breast served on braised red capsicum and tomato, Crushed chat potatoes and chicken jus Grilled salmon on leek and potatoes, green beans and tomato, caper salsa Barramundi, kipfler potatoes, confit cherry tomatoes, served with a split olive sauce Slow roasted lamb shoulder with green wheat, sweet potato and crispy eggplant Eye fillet of beef with dauphinoise potatoes, roasted broccolini and red wine jus Twice cooked pork belly with cauliflower puree, roasted baby vegetables and apple cider jus

DESSERTS

Caramelised lemon tart, meringue wafers, served with whipped mascarpone Turkish Chocolate tart served with coffee ice cream Honey Panna cotta served with berries, strawberry marshmallow and walnut baklava Walnut semi-freddo, chocolate crumb and salted caramel Strawberry and Passion fruit Eton mess

SHARED PLATTERS



Grazing Antipasto Platter

Artisan Cured Meats & Falafel

Roasted Vegetables

Mixed Olives, Onions & Pickles

Marinated Artichoke Heart, Red

Peppers, Sundried Tomatoes &

Feta

Pate, Quince & Dip

Dried Fruit & Nuts

Grilled Breads & Lavosh

Grazing Seafood Platter

Scallops & Mussels

Fried Whitebait

Poached Prawns

Cured Salmon

Kingfish Ceviche

Smoked Trout Pate

Sauces, Vinaigrette & Lemon

Grazing Cheese Platter

Selection of Milawa cheeses,

Artisan Cured Meats

Seasonal Fresh Fruit,

Vegetable Sticks

Mixed Olives, Onions & Pickles

Pate, Quiche & Dips

Dried Fruit & Nuts

Breads & Lavosh

Grazing Dessert Platter

Marshmallows

Assorted Macarons

Selection of Fresh Fruit

Seasonal Berries

Chocolate Ganache

Chef Selection of Petit Slices &

Cakes

Sweets & Treats



BEVERAGES

MILAWA BEVERAGE PACKAGE

Counterpoint Sparkling Brut

Counterpoint Sauvignon Blanc

Counterpoint Pinot Grigio

Counterpoint Chardonnay

Counterpoint Rose

Counterpoint Shiraz

Counterpoint Cabernet Merlot

Furphy, Peroni & Peroni Leggera

Mineral Water, Soft Drinks & Juice

2 hours - \$48 per person

3 hours - \$54 per person

4 hours - \$63 per person

5 hours - \$72 per person

LOCALS BEVERAGE PACKAGE

Cavedon King Valley Prosecco

Cavedon King Valley Pinot Grigio

Alpine Road Chardonnay

Polintini Shiraz

Dal Zotto Cabernet Merlot

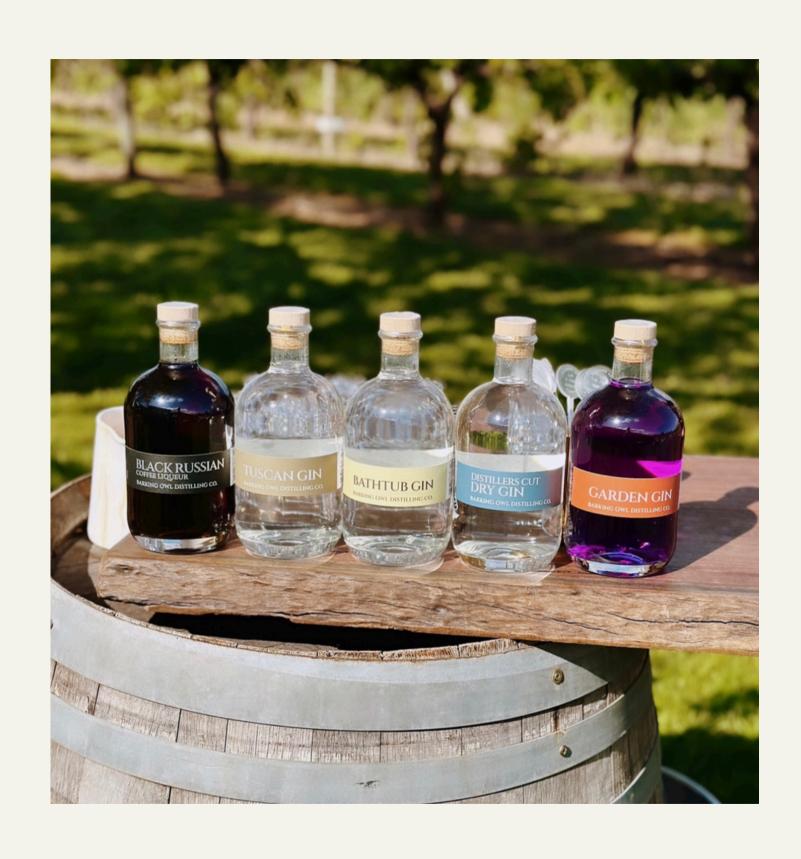
2 hours - \$68 per person

3 hours - \$74 per person

4 hours - \$83 per person

5 hours - \$92 per person





BEVERAGES COCKTAILS & BUBBLES

Cocktails on Arrival - \$19 per person French Champagne Upgrade - \$15.00 per person Boutique Beer

Selection of two \$15 per person

Asahi

Corona

White Rabbit Dark Ale

Mountain Goat Pale Ale

Stone and Wood Pacific Ale

Bright Alpine Lager

Beechworth Pale Ale