

## Functions at Bianchet Bistro and Winery, YARRA VALLEY.



**Thank you for your enquiry regarding a function at Bianchet Bistro and Winery.**



Bianchet is situated at the gateway to the world renowned Yarra Valley in Lilydale, approximately 45 minutes from the CBD of Melbourne.

Bianchet remains true to its roots as one of the oldest vineyards in the Yarra Valley with a charm and quaintness all of its own. Bianchet can offer a range of options for your special day.



Our experienced team is here to make your time with us both special and memorable. We want you and your guests to sit back and enjoy the Bianchet experience.

A price and sample menu has been included. If you have any further questions or would like to discuss anything further please don't hesitate to contact us.

**- Restaurant / Events Manager**



**Bianchet Winery & Bistro:** 187 Victoria Rd, Lilydale VIC, 3140

**Postal Address:** PO Box 90 COLDSTREAM VIC 3770

Phone: 03 9739 1779 Fax: 03 9739 1277

Email: [bianchetbw@bigpond.com](mailto:bianchetbw@bigpond.com)

Web: <http://www.bianchetwinery.com.au>



### **Cocktail Functions, Based on a 4 hour duration**

#### **Option A Silver \$30.00 per head**

Includes the following Canapés:

Salt & Pepper Squid, Vegetable Spring Rolls, Mini Dim Sims,  
Tempura Chicken, Samosis, Pies and Pasties, Crumbed Prawn Cutlets,  
Fish Dippers, Mini Pizzas, Mini Quiches  
(Wood fired oven pizzas - extra \$7 per head)

#### **Option B Gold \$40.00 per head**

Choice of 10 from the following Canapés:

##### **Cold**

Sushi

Mixed Canapés – selection of dips, boats and croutons, Oysters  
Pork and sage Bruschetta

##### **Warm**

Tarragon Calamari  
Chicken and Spinach Meatballs  
Tempura Garlic Prawns  
Chicken and Sesame Seed Skewers  
Stuffed Mushrooms  
Gourmet Mini Pastries  
Roast Vegetable Frittatas  
Lemon, Lime and Chilli Chicken Pie  
Spinach and Ricotta Rolls  
Yellow Tail Snapper  
King Island Beef Pies  
Moroccan Lamb Pie  
Wood Fired Pizzas

*Fridays and Saturdays: Exclusive booking of entire venue incurs a \$500 charge.*



## Entrées

Individual Taste Plates

**Melon and Prosciutto Platter** - Prosciutto Ham served with Fresh Melon and Coulis

**Bruschetta of fresh tomatoes and basil**

**Prawn and Avocado** - accompanied by a Lemon and Dill Vinaigrette

**Warm Thai Beef or Chicken Salad** - with Cashews

**Herb Crusted Flathead Tails** - on a bed of Mixed Green Salad

**Malaysian Style Chicken or Beef Satay Skewers** - Succulent Chicken Tenderloins smothered in Lightly Spiced Satay Sauce on a bed of Rice

**Tarragon Spiced Crispy Calamari** - Tender pieces of Calamari in a Light Batter, served on a bed of Salad with a Creamy Garlic Mayonnaise

**Carbonara or Neopolitana Gnocchi**

## Mains

**Beef and Guinness Pie** - Tender Chunks of Succulent, Beef topped with a Flaky Pastry Hat and served with Seasonal Vegetables

**Dijon Roasted Beef Loin** - on Wilted Greens with a Wild Mushroom Jus

**Oven Roasted Chicken Breast Fillet** - Filled with Smoked Ham and Camembert Cheese placed on

**Grilled Fish of the Day** - Served with a Citrus & White Wine Sauce with Seasonal Vegetables

## Mains Cont...

Roasted Bone Leg of Lamb with Garlic, Rosemary and Seasonal Vegetables

Pumpkin and Spinach Lasagne, topped with a Light Napoli Sauce & Parmesan Cheese

## Desserts

Lemon Curd Tart with Sticky Wine Syrup and Double Cream

**Pecan Pie**

**Double Mud Cake**

**Cheesecake**

**Sticky Date Pudding**

**Individual Cheese Plates**

**Individual Fruit Plates**

## Optional Extras

**Seafood Platter \$10.00 per head**

With Prawns & Oysters with Thousand Island Dressing & Smoked Salmon with Horseradish Cream on a bed of Crushed Ice, served with a finger bowl

**Antipasto Platter \$8.00 per head**

A Selection of Cured Meats, Marinated Roasted Vegetables, served with Turkish Bread

**Greek Salad \$5.00 per head**

Mixed Lettuces, Olives, Greek Feta, Tomato and Continental Cucumber, tossed with Lemon Juice and Virgin Olive Oil

**Mixed Salad \$5.00 per Head** Mixed Lettuces, Spanish Onion, Tomato, Avocado, Tossed with a Balsamic Vinegar



## **Food Packages**

### **Option 1 – Two Course**

Main course: 2 choices served 50/50  
Dessert or Entrée: 2 choices served 50/50  
\$45.00 per head

### **Option 2 – Three Course**

Entrée: 2 choices served 50/50  
Main course: 2 choices served 50/50  
Dessert: 2 choices served 50/50  
\$50.00 per head

### **Option 3 – Three Course with Canapes**

½ hour Canapés on arrival  
Entrée: 2 choices served 50/50  
Main course: 2 choices served 50/50  
Dessert: 2 choices served 50/50  
\$60 per head

### **Option 4 – Cocktail Function**

Based on a 4 hour duration  
\$30.00 per head Silver  
\$40.00 per head Gold

Children's 2 years to 12 years of age are half price

13 years and above will be charged at adult prices

Cheese platters can be served at \$28.00 each

Wood fired oven pizzas - extra \$7 per head

## **Beverage Packages**

### **Option 1**

Sparkling Wine  
Choice of 1 x Bianchet white wine  
Choice of 1 x Bianchet red wine  
Victoria Bitter, Cascade Premium Light,  
Carlton Draught, Soft drinks, Tea & Coffee  
\$45.00 per head

### **Option 2**

Choice of drinks.  
Tab on the bar to be paid by the client.

Spirits are only available at an additional cost to the client or their guests

Children aged 2 years to 12 years of age soft drinks are included in food package 13 years and above will be charged at \$15.00 per head for soft drinks

\*\*We are happy to provide a quote on specific requirements\*\*



## Terms and Conditions

### Money Particulars

\$10.00 per head deposit confirms date of function

Balance is payable 14 days prior to function

### Cancellation Charges

If cancelled 1 month from function date 50% of initial confirmation deposit will be refunded

If cancelled 7 days of function date the full deposit is forfeited

All function details confirmed 14 days prior to function date.

Once number of guest is confirmed if that number drops after 14 days prior to function date, they will still be charged to the client.

Additional guests and charges to be paid on the day of the function.

Any outstanding balance of function due the day of function (e.g. tab on bar etc)

### Hours and Duration of Functions

Cocktail function 4 hours

Sit down function 5 hours

Extra hours charged at \$120.00 per hour, plus cost of drinks

Our license is till 11pm

Lunch function concluded by 5pm

Dinner function concluded by 11pm

Premises must be vacated ½ an hour after function has concluded.

To exclusively book venue on a Friday night, a minimum of 50 people is required or a \$500 surcharge applies .

To exclusively book venue on a Saturday night, a minimum of 60 people is required or a \$500 surcharge applies.

### Other

As Bianchet is a working vineyard, access and use of all areas in and around the property is subject to approval by the manager. Photographic requests must be discussed prior to the function.

Wedding and other ceremonies may be held on the grounds by arrangement

Confetti is not permitted (Rose petals are a lovely alternative).

Smoking is permitted on patio area

Bianchet management reserves the right to pass onto the client any costs associated with cleaning or repairing damage to the property as a result of inappropriate guest behaviour.

The musician's award stipulates that all entertainers (if applicable) must be provided with a meal.

We can provide this at a charge of \$25.00 per musician to the client.

All prices are correct at the time of printing.

Three months out from the time of your function final prices and menu will be confirmed based upon then current menu and produce availability.



\* Bookings of 30 or more for dinner Thursday to Sunday by arrangement.

**Trading Hours**

Sunday	Breakfast & Lunch
Monday	Lunch
Tuesday	Lunch
Wednesday	Lunch
Thursday	Lunch
Friday	Lunch and Dinner
Saturday	Breakfast, Lunch & Dinner

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**Client Signature:**

Date:     /     /

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