



Conference & Function Centre 2013



The multi-award winning Big Hill Vineyard prides itself in hosting conferences, seminars, product releases, award nights, birthdays and anniversaries.

Thank you for considering Bendigo's most picturesque venue for your special occasion.

The reception centre is set on a magnificent 100 acre property
13kms south of Bendigo and 1.5 hours drive from Melbourne on the Calder Highway.

The main building overlooks vineyards with the rolling hills of Mt Alexander in the background and the extensive gardens include breathtaking array of roses, green lawns and grand old gum trees.

If you are looking for a great outdoor venue in the warmer months, you can't go past the *Big Shed* which can cater for 300 guests and is just perfect for a BBQ or cocktail party.

Car parking is available free for guests during the length of your stay, e-mail, fax and photocopying services are available at an additional cost and we are happy to arrange recreational activities for conference delegates such as wine tasting, winery tours, underground mine tours, tram tours, golden dragon museum, Bendigo pottery, golf and go-carting.

The sensational views, relaxed atmosphere, modern facilities, privacy, exceptional service and quality meals provide the perfect setting for your next conference or function.

DINING ROOM

The climate-controlled dining room in the main reception building caters for up to 130 guests seated at tables, 200 theatre-style and 50 in U-shaped seating. For your convenience break-away areas can be arranged on the verandah, in the Big Shed, in the cafe or in the garden.



BIG SHED

The huge 28 x 14 metre "rustic" shed is enclosed on 2 sides and provides spectacular views of the vineyard and surrounding hills. It has power, a huge 4 x 2 metre projection screen and is ideal for product launches and cocktail parties. It caters for 300 seated guests and up to 500 non-seated.

Ideal from November to April.



CONFERENCE EQUIPMENT

Room hire is \$200 per day and includes the following equipment at no extra charge.

- Data Projector
- Screen
- Whiteboard
- Microphone
- Wireless Internet.

ACCOMMODATION

The staff at Big Hill Vineyard would be happy to assist with booking accommodation for your conference or function. Listed below are a few motels we recommend:

Bendigo Motor Inn

232 High St, Kangaroo Flat, VIC, 3555
Ph: 03 5447 8555

*7 Kms from Big Hill Vineyard
7 Kms from Bendigo*

Quest Bendigo

489 High Street
Golden Square, VIC 3555
Ph: 03 5447 0822

*10 Kms from Big Hill Vineyard
4 Kms from Bendigo*

Comfort Inn Colonial

483 - 485 High Street
Golden Square 3555
Ph: 03 5447 0122

*10 Kms from Big Hill Vineyard
4 Kms from Bendigo*

CONFIRMATION OF BOOKING

All private functions must be confirmed by completing the *Booking Application Form* accompanied by a \$400 deposit within 14 days of the booking. If confirmation is not received in that time, Big Hill Vineyard reserves the right to cancel your tentative booking. Business seminars and conferences do not require a deposit.

SMOKING

Big Hill Vineyard is a non-smoking venue. We ask that all smoking guests respect this and invite them to walk outside the building prior to lighting up, making use of ashtrays placed in the gardens and on top of the wine barrels on the verandah.

RESPONSIBLE SERVING OF ALCOHOL

Big Hill Vineyard adopts a policy of Responsible Serving of Alcohol in accordance with the Liquor Laws of Victoria. We reserve the right to refuse service to any intoxicated or under-age guests, ensuring our duty of care to all our guests. As the host, you will be the first to be notified if, in our opinion, any guest is intoxicated. In such instances, alcohol service to them will be suspended or they may be asked to leave the premises. We would appreciate your assistance and understanding if such a situation unfortunately arises.

LIABILITY

Our staff will take care of your needs and look after your belongings; however we will not accept any responsibility for damage or loss of articles or gifts left in the reception centre.

DAMAGE

Please note that the patrons are financially responsible for damages incurred to property or equipment during the function or conference.

CONTACT DETAILS

To discuss your function requirements please contact the friendly staff at Big Hill Vineyard.
Corner Calder Hwy & Belvoir Park Rd, Big Hill, Victoria 3453.

Phone (03) 5435 3366
Fax (03) 5435 3311

Email jo@jlcatering.com.au
Web www.bighillvineyard.com.au



BREAKFAST MENU

“Kick start your day with a well balanced and nutritious breakfast”

Menu 1

Selection of Four Cereals
Toast & Condiments
Fried Eggs and Bacon
Brewed Coffee & Tea
Orange Juice

\$20 pp

Menu 2

*Mix and match by choosing one dish out of each of the following selections,
which will be served with tea and brewed coffee*

Selection 1

Freshly Baked Muffins
Apple Danish
Raisin Toast
Pancake & Maple Syrup

Selection 2

Fresh Fruit
Fruit Compote
Selection of Cereals

Selection 3

Egg & Bacon with Toast
Poached Eggs served on Toasted Muffin
Grilled Tomato with Toast

\$25 pp



MORNING & AFTERNOON TEAS

Selection One

Tea and brewed coffee

\$4.50 pp

Selection Two

Tea and brewed coffee
served with Carrot and Walnut Cake

\$7.50 pp

Selection Three

Tea and brewed coffee
Served with Cream Biscuits (2)

\$6.00 pp

Selection Four

Tea and brewed coffee
served with Freshly Baked Scones, Fresh Cream and Preserves

\$7.50 pp

Selection Five

Tea and brewed coffee
served with a selection of Cream Cakes and Slices

\$8.50 pp

Selection Six

Tea and brewed coffee
served with Fresh Homemade Berry Muffins

\$7.50 pp

Selection Seven

Tea and brewed coffee
served with Australian Cheese & Fruit Platters

\$20 pp



LIGHT LUNCHES

The following menu selections are designed to keep your work conference or function on the move

Menu One

(Platter)

Individual Vol au Vents with your choice of fillings,
beef, pork, salmon or chicken
Complimented with fresh Garden Salad and a dinner roll
Jugs of Orange juice and Soft drinks

\$20 pp

Menu Two

2 varieties of soup will be available for groups 40 or more

Delicious home made Soup with a dinner roll
served with gourmet Sandwiches

\$18 pp

Menu Three

(Platter)

Gourmet Sandwiches and Wraps, made with a variety of fillings,
including salmon & salad, peppered beef with mustard & salad shaved ham,
pesto & Salad (1 ½ per person)
Jugs of Orange juice and Soft drinks

\$17 pp

Menu Four

(Platter)

Gourmet Continental Rolls, filled with a variety of fillings,
including salmon & salad,
Peppered Beef with mustard & salad, shaved ham, pesto and salad
Jugs of Orange juice and Soft drinks

\$17 pp



LIGHT LUNCHESES (Cont'd)

Menu Five

(Platter)

Round of Sandwiches/Wraps

3 Hot Savouries

Half Platter Fruit and Half Platter Assorted Cakes & Slices

Jugs of Orange juice and Soft drinks

\$22 pp

Menu Six

(Buffet Style)

Asian Style Vegetable Soup

Tortellini Neapolitan

Citron Cheesecake

Crusty Rolls

\$25 pp

Menu Seven

(Buffet Style)

Potato & Leek Soup

Nutty Vegetable Stir Fry

Fresh Fruit Salad

Crusty Rolls

\$25 pp

FINGER FOODS

An additional charge may apply for larger bookings.

Menu One

Cold

Assorted nuts and Dried Fruit

Assorted dips with Vegetable Crudités & Corn Chips

Sandwiches/Wraps

Hot

Char-grilled Mini Meatballs with plum & chilli Sauce

Savoury Tartlets

Mini Spring Rolls

Fish Goujouns with Chilli Sauce

\$25 pp



FINGER FOODS (Cont'd)

Menu Two

Cold

Camembert & Relish herb tartlets topped with Sun Dried Tomato

Hot

Mini Seafood & Cheese Puffs

Spiced Pork meat balls served with Chefs own Tomato & Basil Relish

Prawns and bacon delicately spiced

Mini chicken Kebabs with a mango sauce

\$30 pp

Menu Three

Choose eight selections from the following for an excellent cocktail menu:

Tiger Prawns sautéed in Garlic & Chardonnay

Buckwheat Blini with Smoke Salmon

Capsicum Muffins with Tapenade & Mascarpone

Assorted tartlets – Cherry Tomato & Bocconcini (Asian flavoured)

Asparagus & Prosciutto bundles with Hollandaise

Olive & Potato Balls with Pesto

Fetta, Rocket & Mushroom Bruschetta

Rolled Omelet with Ocean Trout Caviar

Vietnamese Rice Paper Rolls

Seafood Cocktail served in an orange Half

Home-made Chicken & Pesto Ravioli with dipping sauce

Individual Caesar Salad

Marinated Char-grilled Calamari with minted yoghurt

Lamb & Vegetables on a stick

Selection of cakes and slices.

\$40 pp



FINGER FOODS (Cont'd)

Menu Four

Prawns wrapped in bacon served with Chefs
won tangy zesty dipping sauce

Ciabatta Fingers served with our unique coriander pesto dip

Basil and Tomato Meatballs with an Illawarra Plum Sauce

Bruschetta brushed with Garlic and Olive Oil, topped with Champagne Ham and
semi dried tomatoes and roasted capsicum

Macerated Roast Beef with Basil and Avocado

Chicken Breast with Parmesan and Olives

Antipasto Platters

\$38 pp

Menu Five

Assorted Gourmet Pies

Assortment Mini Dim Sims, Wantons, Fish Gujons and Vegetable Samosas

Assortment Gourmet Sandwiches

Assortment Mini Quiche, Salmon, Spinach, Quiche Lorraine, Tomato and Basil,
Chicken and Mushroom

Marinated Chicken Drumettes

Assorted Cakes and Slices

Fruit Platters

\$30 pp



BUFFET LUNCH / DINNER

All tables are formally set for the following menus unless other arrangements are made.

Menu One

Cold

Continental cold meat platters

Hot

Marinated chicken Drumettes
Seasoned Roast Beef & Demi Glaze
Served with a selection of seasonal vegetables

Salads

Coleslaw, Tossed Garden & Potato
Served with Fresh wholemeal and white Baps
Tea and brewed coffee and Mints

\$35 pp

Menu Two

Lamb cutlets with a herb crust served with a honey & mustard demi glaze
flash fried Chicken curry with Rizz Pilaf
Traditional Lasagna
Vegetable stir fry served with Asian Noodles

Salads

Garden greens with cheese croutons
Potato salad with fresh herbs

Desserts

Fresh Fruit Salad & Cream or Citron Cheese Cake
Served with a selection of crusty rolls
Tea and brewed coffee and Mints

\$40 pp



BUFFET LUNCH / DINNER (Cont'd)

Menu Three

Cold

Antipasto Platter of Continental meats

Hot

Honey and soy Chicken

Beef and black bean Flash fry

Both served with vegetables and Hokkien noodles

Salads

Tossed Green Salad with Chefs own Italian Dressing

Waldorf Salad

Desserts

Pecan Pie with Cream

Lumberjack Cake

Served with a selection of Fresh Rolls

Tea, brewed coffee and Mints

\$40 pp

Menu Four

Roast Beef Forester; Sirloin of Beef with a mushroom sauce

Swiss Chicken; Chicken fillet poached in white wine

Salads

Waldorf, Caesar and Fresh Green Garden Salad

Desserts

Rich chocolate mud cake served with whipped cream

Raspberry Danish and cream Chantilly

Served with a selection of fresh rolls

Tea, brewed coffee and Mints

\$40 pp



BUFFET LUNCH / DINNER (Cont'd)

Menu Five

Selection of seasoned Beef, Lamb, Pork basted with selected marinades served with baked potatoes topped with cheese & chive sour cream

Salads

Caesar Salad and Rizz Pilaf au Bert

Desserts

Fresh Fruit Platter

Tiramisu Su served with cream Chantilly

Served with Fresh wholemeal and white Baps
Tea, brewed coffee and Mints

\$40 pp

Menu Six

Cold

Platters of cold meat selection including, Roast Turkey, Ham
Continental meats and cheeses

Hot

Classic beef Stroganoff served on Rizz Pilaf
Chicken Tandoori served with Yoghurt Dressing and condiments

Salads

Coleslaw, Potato, Italian & Mushroom and Noodle

Desserts

Apple and nut strudel with brandy custard
Citron Cheese Cake and Wild Berry sauce
Tea, brewed coffee and Mints

\$42 pp



BBQ

Served with assorted breads and condiments, tea, brewed coffee and mints

Menu 1

Trimmed Lamb Cutlets with a honey and mustard crust
Home-made basil burgers
Lemon Peppered Chicken Steaks

Salads

Garden Fresh Tossed Salad with a Balsamic Dressing
Penne Pasta with Pesto and Rocket

Desserts

Lemon Citron Cheese Cake
Fresh Fruit Salad

\$35 pp

Menu 2

Sirloin or Porterhouse Steaks
Full Chicken Breast Fillet
Basil Burgers
BBQ Sausages
Kebabs

Salads

Tossed Salad
Coleslaw
Potato Salad
Pasta

Desserts

Lemon Citron Cheese Cake
Fresh Fruit Salad

\$40 pp



General Information and Conditions of Booking

1. Booking: We ensure that the date is pencil marked for a 7 day period from the date we receive your (verbal) tentative booking.
2. To confirm your booking a deposit of \$400 will be required, unless it is a conference. The deposit is non-refundable and non-transferable.
3. **Final numbers, menu selection and a table plan with seating arrangement are required 14 days prior to the event.**
4. Patron agrees to begin the function and vacate the designated function space at the scheduled times agreed upon.
5. The management will not accept responsibility for damage or loss of merchandise left on the premises during or after a function. We advise you to arrange own insurance and/or security if you consider this necessary.
6. Patron or patron's guests, invitees or other persons attending the function are financially responsible for any damage sustained to the building and any area of the compound resulting from vandalism or other acts attributable to guests.
7. The patrons will conduct their function in an orderly manner and in full compliance with the management and all applicable laws. We reserve the right to exclude or eject any objectionable persons from the function without liability.
8. Without prior agreement of the management, no food or beverage of any kind will be permitted to be brought into the building for consumption at the function by the patron or any of the patron's guests or invitees.
9. Settlement is required 2 weeks prior to function unless other arrangements are previously made.
10. **No fireworks, sparklers or candles without permission from Big Hill Vineyard management**
11. Our venue is smoke free – ashtrays are available outside on the decks.
12. *Organise designated drivers, hire a mini-bus or book the double-decker bus to ensure your guests return home safely.*

Some of the above information is not applicable to conference bookings.



A3 BOOKING APPLICATION FORM

FAMILY/ORGANISATION NAME _____

CONTACT PERSON _____

ADDRESS _____

HOME PHONE No. _____ **WORK PHONE No.** _____

DATE OF PROPOSED FUNCTION _____

TYPE OF FUNCTION _____

TIMES REQUIRED _____

No. PEOPLE ATTENDING _____

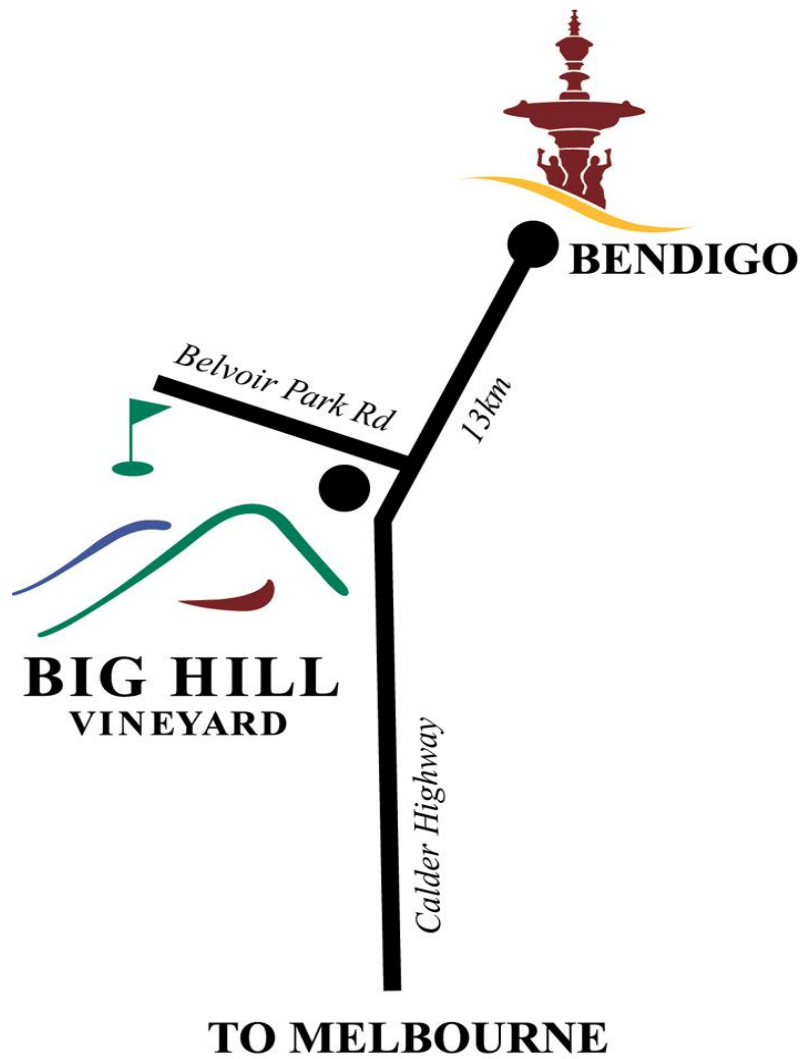
Deposit of \$400 should accompany this form with cheque being made payable to J&L Catering Pty Ltd.

I acknowledge that I have received and read the “General Information and Conditions of Booking”.

I will comply with all aspects of these conditions on acceptance of this application.

SIGNED _____

DATE _____



Phone (03) 5435 3366 Fax (03) 5435 3311
Corner Calder Highway and Belvoir Park Rd, Big Hill, Bendigo VIC 3453

jo@jlcatering.com.au
www.bighillvineyard.com.au