



**BIG HILL  
VINEYARD**

**FUNCTION**  
Brochure

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**Big Hill Vineyard**

3 Belvoir Park Rd Ravenswood

Corner of Calder Highway & Belvoir Park Rd  
13 kms south of Bendigo, Victoria





**BIG HILL  
VINEYARD**

**Thank you for considering our venue for your upcoming function.**

**This exclusive picturesque venue is situated on 95 acres with huge majestic gum trees, rolling vineyards and large granite boulders with Mt Alexander as the backdrop.**

**Our talented and creative chef, Jas has created a sumptuous selection of al la carte, buffet and cocktail meals to cater for all occasions, tastes and budgets.**

**We look forward to providing you with a memorable experience at Big Hill Vineyard.**

**Formal function room  
with room for a band and dance floor  
120 seated or 240 standing**

**Café & Veranda  
40 seated or 80 standing**

**The Big Shed  
250 seated or 500 standing**



# Packages

## Classic

**4 hours - \$60 per person**

3 canapes on arrival

Entrée & Main or Main & Dessert  
(2 selections – alternate service)

## Buffet

**4 hours - \$45 per person**

3 canapes on arrival

2 mains, 3 salads and fruit platter

## Cocktail

**4 hours - \$30 per person**

5 light canapes on arrival

3 substantial canapes

Dessert buffet

## Platters

**From \$15 per person**

Selection of hot, cold, seafood  
fruit and dessert

## Beverages

Light and heavy beer  
Red, white and sparkling wine  
Juice and soft drink  
\$35 per person

Juice and soft drink  
\$10 per person

Bar tab or cash bar

## Inclusions

Tea and coffee station

White linen and napkins

Chair covers

Cake table and knife

Gift table

Dance floor

Microphone and PA system

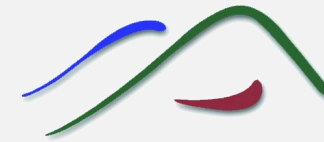
Projector

## Large LOVE Letters

\$150

## Styling Items

A selection of centre pieces  
wishing well and candy bar  
available for hire



**BIG HILL  
VINEYARD**





## CLASSIC PACKAGE



### Entree

- Prawn cocktail, king prawns, wild rocket, cherry tomato, cocktail sauce and filo pastry
- Panko Crumbed calamari, salt & pepper squid with garlic aioli and green leaves
- Orange glazed duck, prosciutto, caramelised pear and arugula with balsamic reduction
- Prosciutto wrapped chicken roulade stuffed with sun-dried tomato and cream cheese served with cauliflower puree and pomegranate reduction
- Smoked salmon and seared scallop with apple salsa and water cress dressing
- Tuna tartare, diced tuna with chilli, ginger, sesame, ciabatta and seaweed salad
- Roasted pumpkin and ginger soup with garlic croutons (V)

### Main

- Grilled chicken breast, mushroom sauce, truffle mash, steamed asparagus & marinated cherry tomatoes
- Pan fried barramundi, roast kipfler potatoes, broccolini, cherry tomatoes with beurre blanc
- Char grilled beef tenderloin, dauphinoise potato, spinach and watercress, vichy baby carrots and red wine jus
- Char sui marinated pork loin, fried rice, buttered bok choy and char sui sauce
- Herb crumbed lamb rump, butternut pumpkin puree, prosciutto wrapped baby beans and red wine jus
- Confit duck, sweet potato mash, honey vichy carrots, red wine glazed baby beetroot and orange sauce
- Grilled salmon, pea & Mushroom risotto, steamed asparagus and bearnaise sauce
- Three cheese ravioli with mushrooms, cherry tomatoes, basil pesto & parmesan cheese shavings (V)
- Mediterranean filo bag, roasted vegetable, pearl couscous, crisp green and capsicum coulis (V)

### Dessert

- Mini pavlova with wild berries compote and dusted cinnamon
- Double chocolate pudding with ganache sauce and cream
- Black forest cake with shaved dark chocolate, cherries and raspberry coulis
- Tiramisu with cinnamon cream and fresh berries
- White chocolate and raspberry cake with chocolate dust
- Mango cheesecake served with double cream and strawberries
- Double chocolate mud cake served with strawberries and cream



## **BUFFET PACKAGE**

### **Salads**

German Potato Salad - crispy bacon, shallots, parsley, dill, pickled cucumber tossed with sour cream and mayonnaise

Coleslaw – a crispy combination of red and green cabbage, carrots and red onion with whole egg mayonnaise

Mediterranean Salad – delicious combination of roasted vegetables tossed with penne pasta and pesto aioli

Greek Salad – iceberg lettuce, kalamata olives, cucumber, capsicum, tomatoes and feta cheese dressed with white wine vinaigrette

Caesar Salad – iceberg lettuce, anchovies, soft boiled egg, parmesan, Crispy bacon with Caesar dressing

Pumpkin and Quinoa Salad – Arugula, Spanish onion, cherry tomatoes, Bulgarian feta cheese, roasted butternut pumpkin with roasted pine nuts and seeded mustard dressing

Nicoise salad – baby cos lettuce, chat potatoes, baby beans, tuna, grape tomatoes, black olives, hard boiled eggs, anchovies, tossed with nicoise dressing



### **Mains**

Char sui marinated barbeque pork belly ribs garnished with coriander served with bok choy

Dijon mustard roast beef served with election of roast vegetables and red wine jus

Barramundi fillet lightly grilled served with beurre blanc sauce and jasmine rice

Orange glazed roast pork served with gravy, apple sauce and crackling

Stir fried chicken, black beans, green and red pepper, coriander served with fried rice

Herb and garlic marinated chicken thigh fillet with gremolata dressing served with garlic roasted kipfler potatoes

Slow cooked lamb shoulder marinated with garlic and rosemary served with root vegetables, mint jelly and red wine jus

Creamy butter chicken curry served with basmati rice, pappadums and mango chutney

Beef and wild mushroom stroganoff served with creamy potato mash

Lamb Rogan Josh served with basmati rice and homemade naan



## COCKTAIL PACKAGE

### Cold Selection

Cherry tomatoes, bocconcini cheese  
and basil skewers

Vietnamese rice paper rolls  
with soy dipping sauce

Cream cheese, caramelised onion  
and micro herb tart

Smoked salmon  
and cream cheese cucumber bites

Anti-pesto skewers, prosciutto, bocconcini  
and sun-dried tomatoes

Tomato and basil bruschetta  
with balsamic reduction

Mini chicken Caesar salad in wonton cups

Rare beef tartare with salsa verde,  
truffled mayo on crostini

Turkey slider with brie and cranberry jam

Tuna ceviche on crostini with micro herbs

### Hot Selection

Fried cauliflower florets  
with spiced tomato chutney

Spinach, ricotta and filo triangle with aioli

Mini pizzetta of pumpkin, mushroom and feta

Asian spring rolls with soy dressing

Chicken satay skewers

Roast pumpkin and goat cheese arancini

Prawn twister with coriander and sweet chilli

Vegetable curry puffs with curried tomato sauce

Cocktail lamb cigar with mint & coriander sauce

Moroccan chickpea cakes



### Sweet Selection

Lemon meringue tart

Jam donuts with whipped cream

Chocolate mousse shooter

Dark chocolate brownies

Assorted flavoured macaroons

Assorted mini cakes with whipped cream

### Substantial Options

Additional \$10 per person, per item

Fish bites with tartar sauce

Pulled pork sliders with coleslaw

Mini chicken & bacon wraps

Char sui pork tenderloin

Salmon tataki with miso mayo

Pork belly with braised red cabbage  
and balsamic glaze

Haloumi slider, grilled pumpkin & tomato relish

Mushroom and pea risotto mini cups



## PLATTERS

### Charcuterie Board

\$80

Cured cold meat salami, sliced ham, chorizo, prosciutto, ciabatta bread and assorted dips

### Anti Pesto

\$50

Chargrilled anti pesto vegetables, feta cheese and toaster croutons

### Seafood

\$100

King prawns, oysters, mussels, smoked salmon with cocktail sauce and fresh lemons

### Hot Food

\$80

Petit sausage rolls, petit beef pies, cocktail spring rolls, salt and pepper squid with tomato sauce

### Cheese Board

\$75

Three Australian cheeses, quince paste, assorted crackers and dried fruit

### Fruit Bowl

\$50

Fresh seasonal fruit slices

### Assorted Mini Cake Slices

\$50





## **GENERAL INFORMATION**

### **PRICING**

All prices are inclusive of GST  
and valid until 31<sup>st</sup> of December 2022.  
15% surcharge applies on public holidays.

### **MINIMUM NUMBERS**

The minimum number for a Saturday evening is 60 adults.  
Bookings of less than 60 will depend on availability.

### **CHILDREN – aged 5 to 13**

Meals are available for \$25 per child.

### **CONFIRMATION OF BOOKING**

All functions must be confirmed by completing the  
*Booking Application Form* together with a \$500 deposit  
within 14 days of making the booking.

### **TRANSFERRING FUNCTION DATE**

If the date is changed within 3 months of your function  
your original date must first be resold.

If the original date is not resold your deposit of \$500 is forfeited  
and another \$500 is required to confirm the new date.

### **PAYMENT**

Balance of the function cost will need to be paid  
within 14 days prior to the function at which time final numbers  
and menu selection will need to be submitted.

Additional charges such as bar tab and any extras are to be paid  
prior to the conclusion of your function.

Payment options include cash, EFT and credit card.

1.5% fee will apply for credit card payments.

### **CANCELLATION**

The \$500 function deposit will only be refunded  
if we can resell the venue for the same date.

If cancellation occurs within 14 days of the function date,  
you will be invoiced for the full amount.

### **COVID19**

If your booking is impacted by COVID19 and needs to be  
changed, an alternate date will be provided at no extra cost.





## **GENERAL INFORMATION (cont'd)**

### **SMOKING**

Big Hill Vineyard is a non-smoking venue and we ask that all smoking guests respect this and invite them to only smoke in the carpark.

### **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 underage guests, ensuring our duty of care to all.

As the host, you will be the first to be notified, if in our opinion, any guest is intoxicated, alcohol service to them will be suspended or they may be asked to leave the premise.

We would appreciate your assistance and understanding if such a situation were to unfortunately arise.

### **CONTRACTORS - Musicians, Photographers, etc**

Contractors will be provided with water and soft drinks.

Contractors will not be provided with meals or alcohol. The main meal can be provided for \$35 per person.



### **TRANSPORT**

Please ensure that serious consideration is given to how to get guests home. Taxi and/or Uber should be pre-booked or you may want to consider booking a bus.

We do have ample onsite secure parking. Vehicles can be left overnight and picked up the following day after 10am.

### **DAMAGES**

Any damage to the property during your function will be the responsibility of the bride and groom.

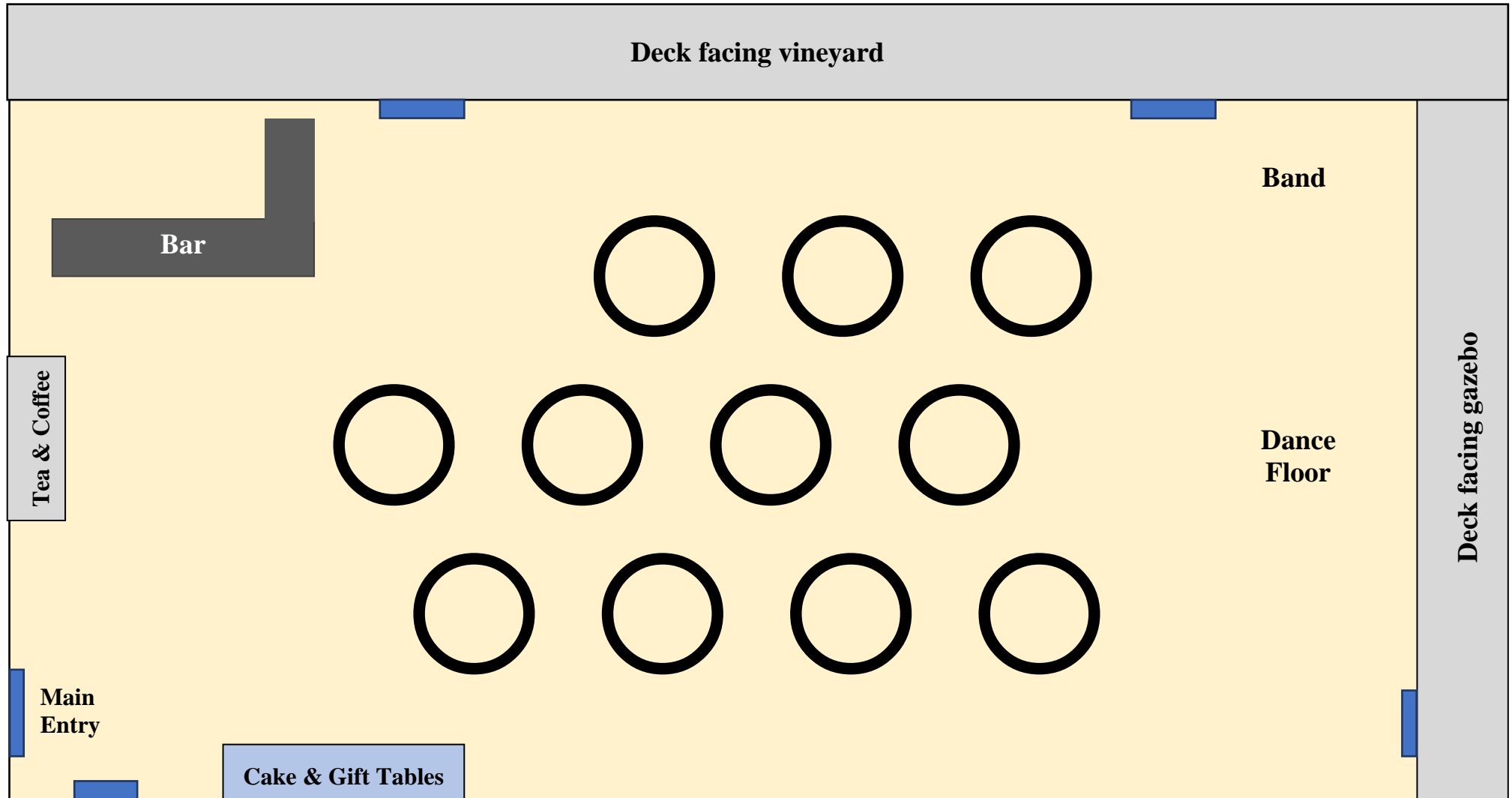
### **LIABILITY**

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.

# SAMPLE TABLE MAP



This is a sample table plan for 120 guests in the formal function room.



# Booking Form



**Function Date** \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_ **Start Time** \_\_\_\_\_

**Type of Function** \_\_\_\_\_

**Classic** [  ] **or Buffet** [  ] **or Cocktail** [  ] **or Platters** [  ]

**Beverages Full** [  ] **or Non-Alcohol** [  ] **or Bar Tab** [  ] **or Cash Bar** [  ]

**No Guests** **Adults** [  ] **Children** [  ] (under 13) **Formal Room** [  ] **or Big Shed** [  ]

**Large LOVE Letters** [  ] **Styling Items** [  ]

Deposit of \$500 to accompany this form to confirm the function date.

Cash, Credit Card or EFT Payment – Bank: CBA Name: Big Hill Vineyard BSB: 063 506 A/C: 10809747.

We acknowledge that we have received and read the “General Information” and accept the conditions.

## Contact

**Name** \_\_\_\_\_

**Phone** \_\_\_\_\_

**Email** \_\_\_\_\_

**Signature** \_\_\_\_\_

**Date** \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_

Office use only:

**Deposit Paid** \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_

**Payment Method** Cash / Credit Card / EFT