

Chateau Wyuna

Thank you for your enquiry regarding holding a function at Chateau Wyuna.

Located at the foothills of the Dandenong Ranges, Chateau Wyuna offers everything you will need for your function. This includes:

- an extensive range of menus and beverages.
- fully inclusive prices with no hidden extras or room hire charges.
- access via straight main roads, thereby offering the feeling of being in the Dandenong Ranges without the associated mountain drive.
- garden outlooks from all rooms – floodlit at night.
- friendly, efficient staff.
- ample car parking spaces on premises.

We have two rooms in which you can hold a function - The Burgundy Room and the Treetop Room. The number of guests that can be catered for sit down meals is as follows. Capacities for cocktail functions are much greater.

	Min. Number Treetop	Max. Number Treetop	Min. Number Burgundy	Max. Number Burgundy
LUNCHEON				
Mon – Sun	40	80	60	150
EVENING				
Mon - Thurs	50	80	70	150
Friday & Sunday	70	80	80	150
Saturday	n/a	80	90	150

This package includes some menu options for your consideration. In relation to beverages, the bar for each room can be open for the purchase of drinks. Alternatively, you may wish to run a tab for a specified range of beverages.

If you would like to book a date for your function, a tentative booking can be made at any time and can be held for a period of two weeks. A \$200 deposit would then be required to confirm the booking. Full balance of payment is normally required at least five working days prior to your function.

We would make an appointment closer to the date of your function to discuss the finer details that will make your time with us at Chateau Wyuna truly memorable. After all, no two functions are the same – and we are known for our attention to detail.

Our office is open between 9.30am and 4.30pm every day of the week, so please do not hesitate to contact us on 9736 2555 if you have any queries or would like to arrange an inspection. That would give us an opportunity to fully understand your requirements and discuss what we can offer.

The Team at Chateau Wyuna



Australian Bridal Industry Academy

- WINNER -

Best Reception Centre in Victoria - 2009

GENERAL FUNCTION INFORMATION

Times Evening sit down functions are 4 hours in duration.
Luncheon sit down functions are 3 hours.
Cocktail functions are 4 hours.

SIT DOWN Menus...

Standard Guests are provided with soup followed by alternating mains & desserts
Weekdays \$30 Weekends \$35

Deluxe First course is a single entree, followed by alternating mains & desserts
Weekdays \$40 Weekends \$45

Buffet Soup is followed by mains and desserts from a buffet
Weekdays \$35 Weekends \$40

Children aged under 12 years are \$25.

COCKTAIL Menus...

Standard Your choice of 6 finger food items from a variety of hot & cold canapés
Weekdays \$25 Weekends \$30 Extra items \$2

Deluxe Your choice of 8 canapés - 6 hot / cold, 1 substantial & 1 dessert item
Weekdays \$34 Weekends \$39 Extra items \$3

Children aged under 12 years are \$19.

OTHER Menus...

School socials \$33.50 including soft drinks

Christmas events A traditional 3 course menu with alternating mains and desserts is \$38.

Our sumptuous 3 course Christmas Buffet is \$45.

Other options Additional menus are available for morning and afternoon teas.

Removing soup from any menu reduces the price by \$2.

BEVERAGES

A tab can be placed on the bar for a specified range of drinks (any unused amount will be refunded).
Alternatively, a cash bar can be open where guests purchase their own drinks.

ADDITIONAL INFORMATION

Savouries At the start of sit down functions you may like to offer your guests a range of savouries / canapés selected from our cocktail menus.

Decorations Table centerpieces are included, although you are welcome to decorate the room yourself (subject to no damage being caused).

Extra time \$120 each ½ hour.

Bonds \$500 for school groups is required in advance and will be refunded in full immediately following the function – on the condition there is no damage to the venue.

Public Holidays & Public holiday eves - a 10% surcharge applies.

STANDARD Sit Down Menu

Guests are provided with soup followed by alternating mains & desserts

Weekdays \$30 Weekends \$35 \$2 reduction for no soup

Soup - Choose One

- Cream of mushroom
- Pumpkin with cumin seed, sour cream and chives
- Potato and leek soup

...with a roll

A single entrée may be added for an additional \$3 per person

- Roast capsicum, herb and parmesan frittata with aioli and a green salad
- Chicken tenderloins on jasmine rice with honey soy dipping sauce
- Thai green chicken curry served on coconut rice
- Baked vegetable lasagne with ricotta and garlic

Main Course - Choose Two

All mains are served with seasonal vegetables or salad.

- Chicken breast stuffed with cream cheese & served with a creamy sauce
- Traditional roast beef with Yorkshire pudding
- Loin of pork with apple sauce & crackling
- Hearty homemade shepherd's pie
- Spinach and ricotta cannelloni
- Market fish with jacket potato and sour cream

Dessert - Choose Two

- Bread and butter pudding with sherry soaked mixed fruit and a crème anglaise
- Apple strudel served a brandy sauce
- Rich chocolate cake with a chocolate ganache and vanilla ice-cream
- Raspberry cheesecake served with cream & chocolate flakes
- Petite chocolate éclairs filled with crème patisserie on apricot puree sprinkled with fresh mint
- Individual pavlova with fresh seasonal fruit

...followed by tea, coffee & chocolates

DELUXE Sit Down Menu

Guests are provided with one entrée followed by alternating mains & desserts

Weekdays \$40 Weekends \$45 \$5 reduction for no entree

Entrée - Choose One

- Thai Asian beef salad with cherry tomatoes and coriander & lime dressing
- House-made sage & brandy chicken liver pate with brie cheese on melba toast
- Greek style lamb skewers marinated in rosemary with yoghurt and a chunky Greek salad
- Jumbo ravioli served with one of the following sauces: wild mushroom & white wine, house made basil pesto, creamed spinach or napolì.
- Salt & pepper crumbed calamari with a rocket salad and house made tartare
- Garlic prawns with sticky rice garnished with fresh spring onions, fried shallots & crisp snow pea tendrils

Main Course - Choose Two

All mains are served with seasonal vegetables or salad.

- Chicken Wyuna – A juicy chicken breast with lemon myrtle filling, lightly crusted with macadamia nuts and served with savoury sauce
- Chicken ballontine stuffed with boconcini, baby spinach and sun dried tomato topped with a basil veloute
- Lemon and parmesan crusted chicken fillet served with aioli and accompanied by balsamic red roasted potatoes
- Porterhouse steak served medium & served with one of the following: *mushroom or green peppercorn sauce, garlic butter or red wine jus*
- Tender eye fillet cooked medium and served on crushed potatoes with one of the following: *mushroom or green peppercorn sauce, garlic butter or red wine jus*
- Pork steak braised in an apple cider accompanied by an apple reduction
- Grilled pork cutlet with a mushroom and onion fricassee served with hassleback potatoes
- Seared & marinated lamb rump on Moroccan spiced chickpea cous cous
- Lamb medallions with a Mediterranean vegetable mille feuille and a rosemary gravy
- Pan-fried market fresh fish on a sweet corn rosti with a chilli capsicum relish & avocado
- Parmesan & almond crusted vegetable tart with pesto rocket salad

Dessert - Choose Two

- Oven baked lemon & lime tart with double cream
- Sour cherry & almond tart with raspberry cream
- French apple flan with cinnamon semi-fredo
- Cold set soufflé with Grand Marnier
- Flourless fig cake with orange syrup and candied lime ice cream
- Sticky date pudding with caramelised orange and vanilla ice-cream
- Cheesecake served in your choice of flavours - chocolate; raspberry; butterscotch; cookies & cream or baileys - all served with chocolate shavings & double cream

...followed by tea, coffee & chocolates

BUFFET Menu

Soup is followed by mains and desserts from a buffet

Weekdays \$35 Weekends \$40 \$2 reduction for no soup

Soup - *Choose One*

- Cream of mushroom
- Pumpkin with cumin seed, sour cream and chives
- Potato and leek soup

...with a crusty bread roll

Main course

Guests can serve themselves from a central Buffet containing...

- Roast beef sirloin
- Slow cooked pork belly with crackling
- Roasted rosemary & garlic potatoes
- Spiced baked pumpkin
- Coleslaw
- Potato salad
- Mixed salad with tomato & parmesan cheese

Dessert

The following items will be available from a centre buffet...

- Raspberry cheesecake
- Rhubarb & apple crumble
- Chocolate brownie slice

...followed by tea, coffee & chocolates

STANDARD Cocktail Menu

Your choice of 6 items from the following variety of cold & hot canapes

Weekdays \$25 Weekends \$30 Extra items are \$2 per person

Cold canapés

- Tomato & cucumber kebabs
- Shrimp bruschetta
- Dip platter with toasted Turkish bread
- Cucumber croute with avocado and semi-dried tomato
- Tomato bruschetta
- Honeyed ham & tomato relish cocktail roll

Hot canapés

- Vegetable spring rolls with sweet chili sauce
- Vegetable samosas
- Satay chicken balls
- Battered calamari
- Mediterranean falafels
- Chargrilled meatballs with hommus
- Pork wonton
- Beef dim sum
- Battered fish cocktails with mayonnaise
- Cocktail party pies with tomato relish
- Cocktail sausage rolls with chilli jam
- Cocktail pizzas
- Spinach & fetta triangles

...with tea & coffee available self-serve.

DELUXE Cocktail Menu

Your choice of 8 items - 6 cold / hot, 1 substantial & 1 dessert canapé

Weekdays \$34 Weekends \$39 Extra items \$3 per person

Cold canapés

- Smoked salmon & caper Crustini
- Trio of dips with toasted Turkish bread
- Caramelized onion tart
- Green Tea Tartlet
- Assorted quiches
- Vietnamese vegetarian rice paper rolls
- Sushi assorted platter
- Semi-dried tomato tartlet
- Chicken liver pate
- Bruschetta of roasted capsicum & feta cheese

Substantial canapés

Choose 1

- Cocktail chicken schnitzel
- Cocktail roast beef rolls
- Chicken skewers with honey & soy marinate
- Grilled mini beef burgers with tomato relish
- Grilled mini chicken burger with avocado

Hot canapés

- Vegetarian spring rolls
- Mediterranean vegetable falafel with Tzatziki
- Spinach & feta Triangle
- Cocktail shepherds pie
- Pork & shitake mushroom spring roll
- Salt & pepper squid
- Tempura fish pieces with house-made tartare
- Leek & thyme quiche
- Prawn & water chestnut wonton
- Chicken, ginger & wasabi wonton
- Lamb & rosemary pie

Dessert canapés

Choose 1

- Petite chocolate eclair
- Petite sweet Danish pastries
- Rich chocolate tart with morello cherries
- Vanilla cheesecake
- Petite lemon meringue pie
-

Deluxe canapés

You can add any of these items for \$4 per person

- Gorgonzola arancini
- Prawn, peanut & coriander spring roll
- Prawns wrapped in potato strands
- Ricotta, walnut & organic honey filo rolls
- Vietnamese Duck & apple rice paper rolls
- Duck & shitake mushroom pie
- Smoked salmon crustini with lemon mascarpone
- Grilled lamb burger with tzatziki
- Fresh Tasmanian oysters with Yarra Valley salmon caviar
- Peking duck pancake

...with tea & coffee available self-serve.