



Thank you for your enquiry about holding your event at Five Sons Estate.

Five Sons Estate is a family owned and operated vineyard nestled in the Red Hill foothills of Dromana on Victoria's Mornington Peninsula.

Our cellar door and event space is housed in the historic Passiflora Passionfruit processing factory which we have recently restored.

Appointments include a large event space, multimedia entertainment centre, split system air-conditioning and plenty of room for a dance floor. The ambient old factory opens its doors onto the surrounding deck and large lawn and fifty acre vineyard, a perfect setting for pre-dinner drinks. The property is also a working cattle farm with many picturesque sites such as the waterhole, gum gully, old oak tree and vineyard to accommodate your ceremony.

Five Sons Estate specializes in producing quality cool climate wine which is well complimented by our varying menus. Please select from our different menu alternatives, along with serving options. A rustic and informal way of serving our delicious food encourages guests to share in the celebration.

Five Sons Estate is delighted to offer our magnificent venue for your exclusive use, a number of different food and beverage packages are available.

The following information is provided as a guide only as each event at Five Sons is individually tailored. Please call Trent or Sue at Cellar Door to discuss your unique needs.

Let us look after you.

Five Sons Estate 85 Harrisons Road Dromana 3936
Telephone 03 5987 3137 **Facsimile** 03 5981 0572
www.fivesonsestate.com.au

1 September 2009

Wedding and Event Packages

Weddings and events at Five Sons Estate further information:

Function Space

Exclusive use of function space for five hours.

Table and room set up is very flexible and we will work with you to meet your individual requirements.

Our multimedia entertainment centre includes five stack CD player, large screen television with digital slide show capabilities and cordless microphone.

Hire of additional equipment can be arranged for you at current hire rates.

Ceremony

Ceremonies on-site are charged \$450. This incorporates meetings, set up arrangements, landscaping requirements and other misc items required.

Registry signing table and limited seating will be provided.

A number of areas across the property are available for your use.

In the event of wet weather an alternative inside area will be arranged.

Catering

Arrangements will be made with our food co-ordinator for you to further discuss your personal catering requirements.

All dietary needs catered for such as vegetarian, celiac and lactose intolerance. Please notify us upon confirmation of guest numbers.

Cake cut and bagged/served.

Accommodation

There are a large number of great accommodation options on the Peninsula, please let us know if you'd like some recommendations.

Deposit / Payment

A \$500 booking fee is required to confirm your date, with a 50% deposit due three months prior to your event.

Final guest numbers will need to be confirmed five working days prior to the event and the outstanding balance is due on the night.

Cheques to be made payable to Five Sons Estate.

Breakages

As you would appreciate, we allow for minimal breakages of glassware at functions. However, any excessive breakages will be invoiced accordingly.

Cocktail Party

\$59.00 per person inclusive of GST

Minimum of 70 guests

Canapés

Please select 4 items

Each guest will get approximately 10 pieces

- Shards of pizza with pesto & bocconcini and prosciutto & bocconcini
- blue cheese and caramelized onion bruchetta
- Spanakopita – diamonds of spinach and feta in filo
- Salmon & rocket rice paper rolls with a palm sugar & lemon grass dipping
- Spicy meatballs with tomato relish
- Cheeky Devils on horseback

Something more substantial

Please select 2 items to be served in small white bowls or noodle boxes

- mini steak sandwiches with salsa verde
- grilled lamb cutlets
- Spring vegetable risotto with saffron & fresh garden herbs in small white bowls
- Moroccan chicken skewers with preserved lemon guacamole

Roving dessert platters

Please select 3 items

- Individual pavlova's in traditional dress
- Chocolate mousse on flat bottomed spoons
- Enormous strawberries with chocolate dip *seasonal
- Bite size lemon tarts
- Baklava – diamonds of pastry and nut sweet treat

Premium Cocktail Party

\$79.00 per person inclusive of GST

Minimum of 70 guests

Canapés

Please select 5 items

Each guest will get approximately 12 pieces

- Shards of pizza with pesto & bocconcini and minced lamb
- Oysters with tomato & pomegranate dressing or Thai vinaigrette
- Bruchetta with caramelized onions & blue cheese or mushrooms ragu & feta
- Szechwan pepper prawns on big white platters
- Herbed mussel tarts
- Zucchini & haloumi fritters
- Moroccan chicken skewers with preserved lemon guacamole
- Spanakopita – spinach and feta in filo
- Vietnamese rice paper rolls
- Grilled Pumpkin skewers with hazelnut pesto
- Homemade mini burgers with tomato chutney
- Thai chicken cakes with chilli jam

Something more substantial

Please select 3 items to be served in small white bowls or on platters

- cardamom crusted lamb cutlets with green olive aioli
- mini steak sandwiches with salsa Verde
- beef rendang on jasmine rice topped with crunchy Asian salad
- Salad Nicoise with home cured Atlantic salmon in small white bowls
- Spring vegetable risotto with saffron & fresh garden herbs
- Seafood pot pies in small white bowls with golden pastry tops

Roving dessert platters

Please select 3 items

- Individual pavlova's in traditional dress
- one bite banana tart tartin's
- Chocolate mousse on flat bottomed spoons
- Enormous strawberries with chocolate dip * seasonal
- Bite size lemon tarts
- Mini chocolate & raspberry flourless pudding cakes with ganache

Platters to the table function

Or

Grazing Table

\$79 per person inclusive of GST

Minimum of 60 guests

Dips

- A selection of house made dips, served with crisp baked pita wedges.

Entree Platters

Please select 1 type of platter for entree

- Marinated olives and feta, cherry tomatoes, dolmades- stuffed vine & spicy meatballs
- Corn fritters topped with chilli jam & Vietnamese rice paper rolls & grilled lemon marinated chicken skewers
- A selection of pizza's shards pesto & bocconcini, semi dried tomatoes & smoked chicken, , kalamata olives & caramelized onions

Main Platters

Please select 2 dishes

- Succulent Fish tagine with roasted peppers & tomato
- Cardomon crumbed Butterflied legs of lamb
- Whole roasted Sirloin of beef with pepper & herb crust
- Pork loin, marinated with cumin and roasted with a pistachio stuffing
- Portuguese style grilled free range chicken breasts
- Spanakopita – diamonds of spinach, feta & filo pie
- Polypikilo – a layered vegetable potpourri from Cyprus

Side dishes

Please select 3 dishes

- Rocket salad with shaved parmesan and garlic croutons
- Harrisa Potato salad – reach and creamy with a little bite!
- Lemon & olive oil roasted potatoes
- Afelia – Cypriot potatoes in red wine with coriander
- Spring vegetable paella
- Moroccan spiced carrots with Persian feta
- Seven vegetable cous cous salad
- Lentil Tabbouleh
- Platters of grilled asparagus served with lemon wedges (seasonal)
- Crunchy traditional garden salad

Desserts

Please select 2 desserts

- Locally grown poached pears with a ginger anglaise. *seasonal
- Decadent chocolate & raspberry flourless pudding cake with pouring cream
- Meringues with strawberries and cream
- Fresh fruit and cheese platters
- Mini pecan and macadamia nut pies

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BEVERAGE OPTIONS

We are happy to charge your selection of wine, beer and non alcoholic drinks on consumption or you may choose from one of the following beverage options.

Each package allows for five hours beverage service.
Our liquor license allows alcohol to be served until 11.00pm.

“The Boyz Package” \$32.00 per guest (Beer up-grade add \$3 pp)

The Girlz Sparkling

“The Boyz” Range

- Chardonnay, Rose, Pinot Noir, Cabernet / Shiraz

Victoria Bitter / Carlton Draught

Cascade Light

Non alcoholic beverages

“Five Sons Estate Package” \$38.00 per guest

The Girlz Sparkling

Five Sons Estate Range

- Chardonnay, Pinot Noir & Shiraz (Rose also available)

Crown Lager

Cascade Light

Non alcoholic beverages