



NO. 1

CELEBRATIONS

FUNCTION MENU SPRING/SUMMER 2020

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No 1 Events is adhering to all government regulations and requirements for operating a safe COVID hospitality business. Please refer to our separate COVID policy for details.

We note that the environment and restrictions are evolving day by day, so we are doing our best to stay informed about the requirements and stipulations/ restrictions as they apply to hospitality operations.



Set on the picturesque Malvern Valley Golf Course, No. 1 is one of Melbourne's newest and most versatile event space for celebrations. For all kinds of special occasions, No.1's team of dedicated event professionals are here to help you celebrate milestones and magical moments with your nearest and dearest.

Engagement Parties, Christenings, Life Celebrations, Family Reunions, Birthday Parties, Kitchen Teas, Baby Showers, Bridal Showers, Hens Parties and Bucks Parties.



No matter what the occasion or your guest numbers, No.1 Events is the perfect venue choice for your special celebration. No.1 is a contemporary blank canvas space to create your dream event. Purpose built to host all styles, shapes and sizes of events, No.1's fresh and modern design incorporates multiple event spaces. Surrounded by lush greenery, No.1 is flooded with natural light, boasting scenic views and modern design elements.

No.1 Events is a short 20 minutes drive from Melbourne's CBD and easy freeway access plus complimentary onsite parking provides convenience for your party guests.

No.1 is proudly operated by Harvest & Soul -Catering & Events. With over 15 years of experience in catering, events and venue management, we not only know how to deliver to highest quality food – we know how to design and deliver the most memorable events. We do this through our commitment to delivering a personalised service, always with a smile. Our team is made up of catering and event industry experts that are passionate about great food and incredible events. We enjoy working closely with Melbourne's best event industry suppliers from stylists and florists to MC's and entertainers (and everything in between), to ensure stress free event planning.

Let the team at No.1 help you create memories that will last a lifetime.



OUR FOOD

Fresh. Seasonal. Locally sourced.

Our menus are made from the highest quality, freshest ingredients available. Our Commitment to sourcing local produce ensures that our food is not only the highest quality – it is creating a sustainable future for the next generation.

Our team of foodies enjoy staying in touch with the latest trends in food and wine and we adapt our menus regularly to showcase the best seasonal ingredients and modern trends. We enjoy catering to a wide variety of tastes, as well as special dietary requirements of all kinds.

No.1 Events is a fully licensed venue, and we are proud to offer a range of beverage package options to suit your requirements.



DIETARY REQUIREMENTS

We understand the importance of catering to special dietary requirements. We can accommodate many different dietary requirements including vegan and gluten free. Dietary requirements must be provided with 7 days advance notice prior to the event. Due to our kitchen production systems, we are unable to give assurances that our catering is free from allergens – the most common allergens being gluten and nuts.



LICENSED PREMISES

This is a licensed premise therefore no alcohol is to be brought onto the premises by third parties nor can it be removed from the premises. Alcohol is served during selected functions. Our staff practice responsible service of alcohol.

BYO is strictly prohibited. Bottles of spirits are not permitted to be placed on the tables. Our beverage service staff are friendly, efficient and practice Responsible Service of Alcohol.

SECURITY

Security guards are required when alcohol is served. This will be quoted at time of enquiry



LARGE FUNCTION SPACES

The Ledbury room - Perfectly suited to medium to larger sized events and boasts abundant natural light and leafy Golf Course views. The high ceilings gives The Ledbury Room a sense of grandness and its modern, minimalistic design makes it the perfect blank canvas event space.

The Chandler room - Ideal for small to medium sized events. This room can be opened up to join The Ledbury Room or the Gardiner room and boasts floor to ceiling windows creating a light and bright environment.

The Gardiner room - Ideal for small to medium sized meetings or as a breakout room for your conference. This room can be opened up to join The Ledbury and The Chandler room and again, boast picturesque views, natural light and modern design elements.



SMALL FUNCTION SPACES

The Stonnington Room - Overlooking The Courtyard, The Stonnington Room is perfect for welcome drinks and catering breaks with a capacity of 160 guests.

The Terrace - Enjoy the fresh air and Golf Course views on The Terrace. This intimate outdoor space is perfect for welcome drinks, cocktail parties and catering breaks.

Our rooms can all be joined together to make larger rooms.

Venue hire rates will be quoted at time of enquiry.

KEY TERMS & CONDITIONS

Please note the following key terms and conditions.
Our full terms and conditions are available on request
and are sent with the booking contract

Menus

All menus are seasonal and subject to change

Dietary requirements

- All special dietary requirements must be submitted 7 days prior to the event start date
- With last minute dietary requirements (i.e. as advised less than 7 days before the event) the kitchen will do the best they can to provide the required dietary meals, but this cannot be guaranteed. We can provide catering with 7 days notice for the following dietary requirements:
Vegan / Vegetarian, Pescatarian, Gluten Free, Dairy Free, Fodmap
- We cannot necessarily accommodate all guest dietary requirements/ preferences.
- Additional Costs may apply for special menu orders. Examples of these may include:
Special milks, Kosher meals / Halal meat/ Other special ethnic meals,
 - We cannot guarantee that the menu or the kitchen is nut or allergen free.
- Should special dietary requirements make up more than 5% of the estimated total of guests at the event there will be a 5% menu surcharge.

Licensed premises

This is a licensed premise therefore no alcohol is to be brought onto the premises by third parties nor can it be removed from the premises. Alcohol is served during selected functions. Our staff practice responsible service of alcohol. BYO is strictly prohibited. Bottles of spirits are not permitted to be placed on the tables.

Additional charges

Venue hire, security, labour and AV costs will be quoted at the time of booking

Minimum numbers

The minimum numbers are listed on each menu.

Minimum spend

Minimum spends may apply based on the day of the week, duration of the event and time of the year. Your minimum spend will be quoted at the time of enquiry.

Labour

Labour may be required where minimum catering spends are not met or when a consumption bar/ tab arrangement is requested.

Catering service fee: Monday – Friday \$46.00 per hour, Saturday \$52.00 per hour, Sunday \$62.50 per hour, Public Holiday available on request.

Security guards

Monday – Sunday \$56.00 per hour

COCKTAIL MENU

Cocktail package pricing

1 hour - Package 1 (6 canapes) - \$22.00 per person
2 hours - Package 2 (6 canapes plus 1 substantial item) - \$29.00 per person
3 hours - Package 3 (8 canapes plus 2 substantial items) - \$41.00 per person
4 hours - Package 4 (10 canapes plus 2 substantial items) - \$46.00 per person
Additional canapés items - \$3.90 per person
Substantial items - \$7.90 per item

Minimum 30 guests or service charges will apply

Grazing board (serves 10-12 guests) - \$205.00 per platter

Mount Zero marinated olives, dips, warm bread, dukkah

Charcuterie board (serves 10-12 guests) - \$205.00 per platter

Casalingo ham, Serrano prosciutto, Hungarian salami, artisan breads, rolls and grissini sticks

Cheese board (serves 10-12 guests) - \$205.00 per platter

Australian cheese platter including brie, blue and mature cheddar served with quince paste, dried fruit and lavosh

Cocktail Menu Selections

Cold canapés:

Potato Rosti, smoked salmon, dill
chevre
Chicken teriyaki in lettuce cups
Cranberry, brie and prosciutto
crustini
Beetroot and feta tartlets
Vegetable rice paper rolls
chicken and cucumber finger
sandwich
Chorizo and tomato mini frittata
Duck rielliette in brioche with
onion jam
)

Hot canapés:

Hot items

Pumpkin Arancini
Zucchini, mint and fetta fritter
Gourmet mini pies (assorted fillings)
Homemade sausage rolls
Middle Eastern Spiced lamb kofta
with mint yoghurt
Satay Chicken skewer
Caramelized onion and fetta tart
tartin
Portobello and gorgonzola tarts
Cajun Spiced prawns pizzettes with
guacamole
Pulled pork Slider and Asian slaw and
lime aioli

Dessert canapés:

Red velvet cupcakes, raspberry cream
Flourless orange cake, chocolate
praline toffee crumb.
Vanilla cream puff, choux pastry,
salted caramel
Black forest cake, berry compote,
cream
Mini choc mousses
Mini donoughts
Mini ice-creams
Mini lemon meringue tarts

Bowl/Substantial Items

Panko crumbed fish and chips with horseradish tartare
Lemongrass chicken with Vietnamese noodle salad
Slow cooked lamb ragu with pappardelle Spanish green olives, roasted red peppers
24-hour cooked beef cheek with Paris mash, roasted shallots, citrus gremolata
Moroccan lamb tagine with fruity cous cous with mint and harissa yoghurt and crispy fried pita
Vegetarian fried rice
Bowl of mix veg pakoras with tamarin chutney
Mushroom ragu penne with grana Padano parmesan

PLATED MENUS

2-Course- \$65.00 per person
3-Course- \$75.00 per person
Special dietary requirements- may include surcharge
Alternating courses- Add \$4.00 per person
Antipasto platters - \$12.50 per person
Sides and salads to the table - \$3.00 per person
Cheese platters - \$12.50 per person

Entrée

Slow cooked and pressed western Victorian lamb shoulder with three quinoa, capers and olives salad and pomegranate dressing
Vodka and lime cured Tasmanian salmon with apple gel, crème fraîche and brioche soldiers
Beetroot and fetta salad with du puy lentils and red sorrel
Pan fried local snapper fillet with freekeh, pepper and shaved broccoli salad and lemon
Porcini mushroom and ricotta ravioli with mushroom velouté, pecorino and arugula.
Twice cooked western plain pork belly with caramelized apple and pear puree, celery and fennel salad and jus

Mains

Pan roasted Tasmanian salmon fillet with miso glazed turnips, edamame puree, and yuzu beurre blanc
Chargrilled great southern eye fillet with du puy lentil ragu, shiraz merchant butter, horseradish mash and red sorrel leaves
Roasted western Victorian Lamb rump with parsnip puree, roasted brussels sprout and rosemary jus
Confit duck leg with roasted kipfler, kale and pancetta and blood orange sauce
Pan seared Humpty doo barramundi with Sicilian style cannellini bean stew and parsnip crisps
Slow cooked tomato ragu risotto with fresh ricotta and confit cherry tomatoes
Hazeldene's Free-range chicken supreme with beetroot puree, potato fondant, wilted spinach and light chicken jus

Desserts

Ginger crème brulee with orange and almond biscotti and mixed berry coulis
Lemongrass panna cotta with mango and passion fruit salad and lemon balm
Double chocolate snicker tart with candied peanut and mascarpone cream and Murray river pink salt
Honey and yoghurt mousse with citrus curd, honey and almond streusel and thyme and lemon gel
White chocolate and crème fraîche baked cheesecake with pistachio crumbs and pomegranate pearls

Terms & Conditions
Minimum 20 guests for seated lunches/dinners

BEVERAGE OPTIONS

No 1 EEvents can provide a range of beverages package and service options depending on the requirements of your event. There are 3 options:
Beverage package / Beverage on consumption / Beverages on a cash basis

Beverage packages (alcoholic and soft drink)

The package price is determined by the products (wines and beers) served and the required duration of service. Beverage packages are inclusive of labour costs.

Beverage on a consumption basis

Beverages are served over a pre-determined period and includes bar service. Beverages are recorded throughout the event. A labour cost is applicable in addition to the beverages and charged @\$4.00 per person per hour.

A minimum of 40 guests is applicable. Should the numbers of guests be less than 40 an hourly labour charge is applicable. This is based on the length of service plus 1 hour either side multiplied by the hourly rate and multiplied by the number of bar attendants (minimum 3 hour shift.)

An estimate of beverages is charged pre-event and all/ part there-of will be refunded post event depending on the beverage consumption

Beverages on a cash basis

A bar can be set up in your function room/ foyer for guests to come up to the bar and purchase their own beverages. Beverages are available on a cash / credit card basis at the time of purchase. A minimum of 40 guests is applicable. A labour cost is applicable and is determined by the length of service. The price is inclusive of the bar set up and pack down with a minimum of 2 staff at all times.

Beverage Pricing (by hours and days)

Monday - Friday:	Saturday:	Monday - Friday:
1 hour - \$264.00	1 hour - \$312.00	1 hour - \$372.00
2 hours - \$352.00	2 hours - \$416.00	2 hours - \$496.00
3 hours - \$440.00	3 hours - \$520.00	3 hours - \$620.00

Additional service times and Public Holiday rates available on request

BEVERAGE OPTIONS (cont.)

No 1 - Silver package

Sunnycliff Brut Chardonnay Pinot Noir
Sunnycliff Sauvignon Blanc
Sunnycliff Cabernet Sauvignon
Carlton Draught, Cascade Premium light
Orange juice, soft drink, sparkling and still water

1 hour - \$21.50
2 hours - \$24.50
3 hours - \$31.50
4 hours - \$38.50
5 hours - \$45.50

No 1 - Gold package

Azahara Brut Sparkling Chardonnay
Katnook Founders Block Chardonnay
Sunnycliff Sauvignon Blanc
Azahara Shiraz
Sunnycliff Cabernet Sauvignon
Carlton Draught, Hawthorn Brewing Golden Ale
Mount Macedon Pale Ale, Cascade Premium light
Orange juice, soft drink, sparkling and still water

1 hour - \$24.50
2 hours - \$30.50
3 hours - \$37.50
4 hours - \$44.50
5 hours - \$51.50

Non-alcoholic

Orange juice, soft drink, sparkling and still water

1 hour - \$10.50
2 hours - \$12.50
3 hours - \$14.50
4 hours - \$16.50
5 hours - \$18.50

*Asahi and Crown Lager can be substituted in the gold package
Wines will be substituted if not available with equivalent wines*

BEVERAGE LIST

Sparkling wines

Sunnycliff Brut Chardonnay Pinot Noir
Azahara Brut Chardonnay Pinot Noir
Katnook Founders Block Sparkling Shiraz

per glass

\$7.50
\$8.50

per bottle

\$34.00
\$38.00
\$45.00

White wines

Sunnycliff Sauvignon Blanc / Chardonnay
Katnook Founders Block Sauvignon Blanc
La La Land Pinot Gris

per glass

\$7.50
\$8.50

per bottle

\$34.00
\$38.00
\$45.00

Red wines

Sunnycliff Cabernet Sauvignon / Cabernet Shiraz
Katnook Founders Block Cabernet Sauvignon
Azahara Shiraz

per glass

\$7.50
\$8.50

per bottle

\$34.00
\$38.00
\$45.00

Local heavy beer

Carlton Draught / Victoria Bitter

per bottle

\$8.50

Premium heavy beers

Hawthorn brewing Pilsener / Hawthorn brewing
Golden Ale / Mount Macedon Pale Ale / Crown lager /
Corona / Heineken / Asahi / Cider

per bottle

\$9.50

Light beer

Cascade premium light

per bottle

\$7.50

Light beer

Cascade premium light

per bottle

\$7.50

Non-alcoholic beverage

Soft drinks / Still and sparkling 600ml
Lemon, lime and bitters

per bottle

\$4.00
\$5.00

Spirits

Basic spirits including mixers

per glass

\$9.00

*Other wines and beers available on request
Labour charges apply for beverages on consumption basis*

OUR SUPPLIERS



LA LA LAND WINERY

La La Land wines aim to add a breath of fresh air to the sometimes-stuffy world of wine. A collection of new generation Victorian wines from family owned vineyards near Mildura, La La Land wines are crafted from lesser known grape varieties, which thrive in the warm climate of north west Victoria. La La Land wines are flavoursome, generous and vegan friendly - made with flair and a touch of creativity to challenge 'traditional' wine conventions. - Aidan Menzies, La La Land Winemaker.



SUNNYCLIFF ESTATE

Sunnycliff Estate wines are named after ancient red cliffs that line the mighty Murray River. Grapes are all harvested from estate vineyards in north-west Victoria, Australia, where warm and sunny conditions are ideal for producing rich, ripe fruit. Sunnycliff Estate wines exhibit the warm and generous flavours for which Australian wines are renowned. Perfect with friends and food. - Frank Newman, Winemaker.



KATNOOK ESTATE

Rich in history and heritage, Katnook is the oldest existing winery in Coonawarra and renowned for producing world class wines. Named in honour of the original land holding of John Riddoch, Katnook Founder's Block is styled with generous fruit flavour, great structure, pure regional character and made to drink with a wide range of foods. - Tim Heath, Katnook Senior Winemaker.



HOLGATE BREWERY

Since start-up in 1999 Holgate Brewhouse has been producing genuine craft beer from the village of Woodend in Victoria. Brewed, bottled and kegged in Woodend, our beers come straight to you from our family-owned brewery, installed in our historic 19th century red-brick Hotel. No preservatives. No chemicals. No pasteurisation. Just years of brewing lore and an uncompromising approach.



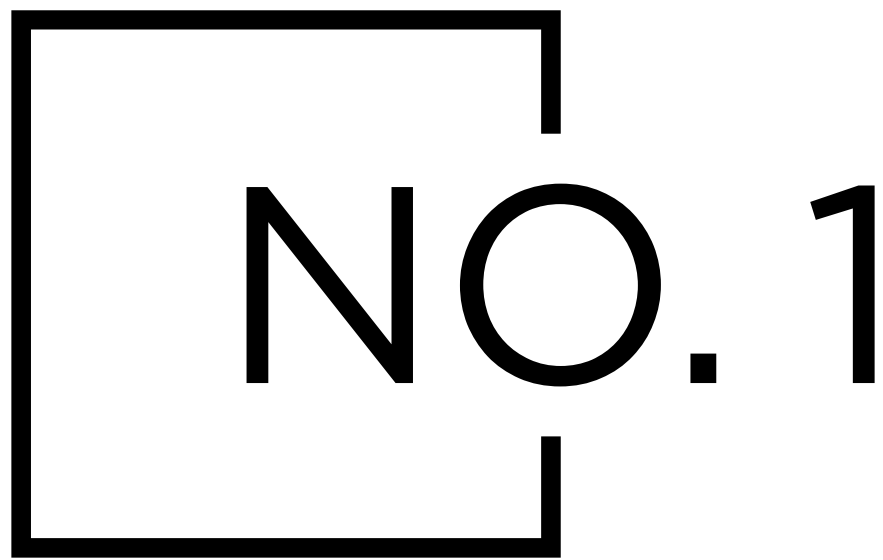
SCICLUNA'S REAL FOOD MERCHANTS

Established in 1963, Scicluna's is the trusted choice for the highest quality fresh produce for both wholesale and retail customers. Working closely with growers and local suppliers, our approach has always been to carefully select the best quality produce and ensure it is delivered fresh to our customers at very competitive prices. Backed by an experienced team, strong relationships with local growers, and a proud family heritage, our reputation is based on our commitment to real food, real quality, real value, and real service.



BRASSERIE BREAD

Brasserie Bread was originally established in 1995 with the aim to serve authentic, delicious sourdough. For the past 23 years, they have built their business by incorporating the world's best thinking and honouring the values of artisan baking. It didn't take long for the chewy crust and distinctive flavour sourdough to develop a following amongst other chefs. The artisan bakery is renowned for its award-winning quality sourdough bread and pastries. Each of their products are baked fresh daily with skill and care, using grains grown specifically for them. As word began to spread, the bakery expanded their operations to Melbourne and Queensland. Nowadays, they bake and deliver artisan products 365 days a year to a range of cafes, hotels, restaurants, farmers' markets and commercial customers including Qantas.



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