



FUNCTION MENU

CHRISTMAS 2019

NO. 1



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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.

Corporate meetings and events, Cocktail parties, Christmas functions, School formals, Weddings, Engagements, Life celebrations and High teas.

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

No.1 is Melbourne's newest premium event space for amazing events. Purpose built to host all styles, shapes and sizes of events, No.1's fresh and modern design incorporates multiple event spaces and stunning ceremony locations.

Surrounded by lush greenery, No.1 is flooded with natural light and boasts scenic views and modern design elements. Pillarless space and operable walls provides superior flexibility for event planners and our free onsite parking provides the ultimate convenience for your guests. Located only twenty minutes' drive from Melbourne's CBD, No.1 is brand new and has been built with both beauty and comfort in mind.

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 highly personalised service offering.

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 your experience is stress free. Please ask your event coordinator for recommendations from our preferred suppliers list.



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 is a fully licensed venue and we are proud to offer a range of stunning beverage package options to suit your style.



DIETARY REQUIREMENTS

We understand the importance of catering. We can also accommodate many different dietary requirements including vegan and gluten free dietary requirements 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. It's high ceilings gives The Ledbury Room a sense of grandness and it's 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 Green Room - A small private space perfectly suited as a business centre, media room, green room for business events or as a private staff area.

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.

The Courtyard - Provides the perfect outdoor break out space to refresh and recharge your conference delegates.

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 spend on catering is \$100.00 per hour of the event. If this is not achieved then an hourly catering service fee is applicable. Service fees are quoted when the booking is finalised

Catering service fee: Monday – Friday \$44.00 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 - \$4.00 per person
- Substantial items - \$8.00 per piece

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:

Smoked salmon, fresh ricotta, wasabi
roe, ponzu jelly (gf)
Nashi pear wrapped with prosciutto,
blue cheese (gf)
Coconut poached chicken, mango,
sesame dressing (df.gf)
Spanner crab, slice grapes, blinis.
Thyme shortbread,
blue cheese foam
Rice paper rolls, dipping sauce (v)

Hot canapés:

Pork dumpling, Asian sauce
Mac'n cheese cubes, truffle sauce
Satay chicken skewers, peanut sauce
Wagyu beef pies, mushroom salsa
Sundried tomato, fetta, pesto arancini (v)

Substantial items:

Popcorn chicken, saffron aioli
Chicken liver pate, sour dough
Angus beef sliders, swiss cheese, ice berg,
mayonnaise
Petit pizza, pulled pork, herb salsa

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



COCKTAIL MENU ITEMS

Cold canapés: \$3.50

Ham hock terrine, orange jel,
Cranberry & brie crisp.
Shredded Vegetable Rice paper rolls, thai dressing
Chicken & Avocado Chumaki rolls, soy sauce
Smoked salmon pate, buckwheat blinis, sourcream

Hot canapés: \$3.50

Cod goujons, lemon & black pepper dust, aioli
Minted pea Arancini, pesto.
Mac N Cheese bites, Black garlic
Lamb & rosemary Pies, pea whip.
Chicken & macadamia meatballs, coriander, mint & ginger dressing

Substantial items: \$7

Steak & blue cheese bruschetta, Onion- roasted tomato jam
Satay chicken, basmati rice, peanut satay sauce
Gulf prawns, potato crisp, Asian style slaw
Gourmet Cocktail burgers, Angus Beef Pattie, swiss cheese, iceberg lettuce, ketchup

Dessert canapés: \$3.50

Black forest cake
Minced Fruit pudding
Eggnog bread custard, cranberry compote
White chocolate, cherry tart
Flourless chocolate torte



PLATED MENUS

Canapes on arrival (2 per person) - \$8.00 per person

2 course - \$60.50 per person

3 course - \$68.00 per person

Canapés, 2 course and alternate main course - \$72.50 per person

Canapés, 3 course and alternate main course - \$80.00 per person

Alternate placement per course - \$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

Minimum 40 guests or service charges will apply

To Start:

Freshly baked assorted sourdough rolls

Entrée:

Hot smoked salmon, fresh ricotta, wasabi roe, ponzu gel (gf)

Poached free range chicken, heirloom tomatoes, chicory, maple-grape dressing (gf)

White onion and pecorino tart, pecorino custard, bitter greens (v)

Soy-pork loin, Asian slaw, black sesame seed, petit herb salad

Gulf prawns, citrus segments, sweet pepper gazpacho, snow pea tendrils (gf)

Main courses:

Loin of Lamb, potato- black pudding terrine, aubergine puree, pan jus

Twice cooked pork belly, Asian slaw, cabbage, rice noodles, coriander, cashew,
honey soy dressing (gf/df)

Lemon thyme chicken, herb de province, eggplant stew, jus (gf)

Pork scotch fillet, farro puree, braised leeks, jus

Beef tenderloin, beetroot jus, pepper berries, potato and thyme.

White fish, sweet potato, pickled fennel, wild rocket

Dessert:

Orange and polenta cake, berry sorbet, walnut praline

Apple, blackberry and vanilla crumble with macadamia nut

Chocolate, brandy tart, coco shortbread, glass biscuit

Peppermint mousse, chocolate cake, mint syrup, vanilla cream

Manuka honey yogurt panna cotta, blue berry gel, Persian fairy floss, petit sorrel leaves

To Finish:

Freshly brewed Specialty coffee by Capulus coffee and a selection of Tea Blossoms Tea



PLATED SET MENU

3 course set menu \$70.00 per person

2 course set menu \$62.00 per person

Entrée:

Prosciutto, avocado, heirloom beets, petite greens, olive gel.
smoked ocean trout, sweet corn, potato, yuzu mayonnaise, dill
Portobello mushroom, grilled tofu, Yarra Valley feta, balsamic pearls (v, g)
Scallops, confit of carrot, prosciutto crumb

Main courses:

Turkey, sage and chestnut stuffing, honey glazed ham, roasted vegetables, cranberry jus
White fish, sweet potato, asparagus, sorrel, pea veloute (g)
Skirt steak, garlic, basil, gratine thyme- potatoes, Balsamic jus
Eggplant agnolotti, charred pear tomatoes, asparagus spears, Tomato bisque
Grilled peach, parma ham, buffalo mozzarella, snow pea tendril, (v)

Dessert:

Traditional Christmas pudding with brandy sauce and vanilla bean ice cream (v)
cumin meringue, poached strawberries, strawberry consommé (v)
Eggnog custard, cranberry compote
White chocolate, cherry tart
Flourless chocolate torte (g)



BUFFET MENU

\$65.00 per person

Cold items:

Apple, pecan, bitter greens, smoked turkey, cranberries.
Creamy Pancetta brioche salad, Roquefort dressing
Parmesan, pomegranate, toasted almonds, sprouts salad.

Protein items:

Pork tenderloin, cranberry-apple chutney
Spiced honey Glazed Ham, pan jus
Turkey Breast, stuffing, jus gras

Side dishes:

Rocket, shaved parmesan, pear, toasted pecans
Roasted Rosemary garlic chat potatoes
Honey, balsamic glazed Brussels sprouts
Brown butter Carrots

To finish:

Black forest cake
Minced Fruit pudding
Eggnog bread custard, cranberry compote
White chocolate, cherry tart
Flourless chocolate torte



BUFFET & MENU SELECTIONS

Buffet 1 (Select 1 hot item, 1 vegetarian item, 2 sides) - \$60.50 per person

Buffet 2 (Select 2 hot item, 1 vegetarian item, 3 sides) - \$68.00 per person

(Buffet 2 includes sliced fruit platters and mini desserts to finish)

Minimum 40 guests or service charges will apply

Hot items:

Slow roasted Gippsland beef sirloin, Mount Macedon shiraz jus
Cajun spiced chicken breast, with mushroom cream sauce
24 hour slow cooked braised beef cheeks, rich red wine jus
Malaysian chicken curry, steamed Jasmine rice, roti
Crispy pork belly, plum sauce
Oven baked salmon, dill and lemon beurre blanc

Vegetarian items:

Spinach, ricotta cannelloni, tomato herb sauce
Mushroom risotto
Roasted cauliflower lasagna
Chickpea, vegetable, coconut curry, steamed rice

Side dishes:

Rocket, shaved parmesan, pear, toasted pecans
Garden crisp with cucumber, tomato, Spanish onion, fetta balsamic dressing
Oven roasted herb garlic chat potatoes
Steamed buttered vegetables
Maple roasted pumpkin
Almond toasted broccoli

To finish:

Freshly ground Specialty coffee by Capulus coffee and Tea Blossoms Teas



BEVERAGE OPTIONS

Harvest & Soul- Catering & Events 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:

1 hour - \$264.00

2 hours - \$352.00

3 hours - \$440.00

Saturday:

1 hour - \$312.00

2 hours - \$416.00

3 hours - \$520.00

Monday - Friday:

1 hour - \$372.00

2 hours - \$496.00

3 hours - \$620.00

Additional service times and Public Holiday rates available on request



BEVERAGE OPTIONS (CONT.)

Harvest & Soul – 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

Harvest & Soul – 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 Harvest & Soul – Gold package
Wines will be substituted if not available with equivalent wines*

BEVERAGE LIST

Sparkling wines

Sunnycliff Brut Chardonnay Pinot Noir

per glass

\$7.50

per bottle

\$34.00

Azahara Brut Chardonnay Pinot Noir

\$8.50

\$38.00

Katnook Founders Block Sparkling Shiraz

\$45.00

White wines

Sunnycliff Sauvignon Blanc / Chardonnay

per glass

\$7.50

per bottle

\$34.00

Katnook Founders Block Sauvignon Blanc

\$8.50

\$38.00

La La Land Pinot Gris

\$45.00

Red wines

Sunnycliff Cabernet Sauvignon / Cabernet Shiraz

per glass

\$7.50

per bottle

\$34.00

Katnook Founders Block Cabernet Sauvignon

\$8.50

\$38.00

Azahara Shiraz

\$45.00

Local heavy beer

Carlton Draught / Victoria Bitter

per bottle

\$8.50

Premium heavy beers

Hawthorn brewing Pilsener / Hawthorn brewing

per bottle

\$9.50

Golden Ale / Mount Macedon Pale Ale / Crown lager /

Corona / Heineken / Asahi / Cider

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

per glass

\$4.00

Lemon, lime and bitters

\$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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