



NO.1

BUSINESS
EVENTS

FUNCTION MENU SUMMER/AUTUMN 2021

TABLE OF CONTENTS

Venue Information	3
Our event rooms/ spaces	5
Key Terms & Conditions	6
Breakfast	7
Meeting & Delegate Packages	8
Tea Break & Working Lunch Menu	9
Grazing Menu	11
Cocktail Menu	12
Food Stations	14
Plated menus	15
Beverage Options	16
Our Suppliers	19



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 Events is one of Melbourne's newest and most versatile event space for a variety of business events including:

- Meetings
- Conferences
- Product launches
- Team building days
- Business celebrations- mid year events, Christmas Parties and more!

No.1 Event's Team of dedicated event professionals are here to ensure your business event is a complete success.



No matter what the occasion or your guest numbers, No.1 Events is the perfect venue choice for your business event.

No.1 Events is a contemporary blank canvas space to create your event. Purpose built to host all styles, shapes and sizes of events, No.1 Event's fresh and modern design incorporates multiple event spaces and break out rooms.

Surrounded by lush greenery, No.1 Events is flooded with natural light, boasting scenic golf course 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 guests.

No.1 Events is proudly operated by Harvest & Soul -Catering & Events. With over 20 years of experience in catering, events and venue management, we not only know how to deliver the 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, guest speakers and entertainers (and everything in between), to ensure stress free event planning.

Let the team at No.1 Events help you your net important business event.



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

No 1 Events 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. 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 may be required when alcohol is served at management discretion. Security is only to be provided by No 1 Events. 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 provide 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 125 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 and are based on your venue access time including set up and pack down time required.

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

No 1 Events is fully licenced therefore no alcohol is to be brought onto the premises by third parties nor can it be removed from the premises. 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 \$55.00 per hour, Sunday \$60.00 per hour, Public Holiday available on request.

Security guards

Monday – Sunday \$66.00 per hour

BREAKFAST

Continental Buffet Breakfast- \$25.50 per person

- Sliced seasonal fruit
- Assorted cereal, varieties served with full cream, skim & soy milk
- Toasted sourdough & fruit toast with preserves, & spreads
- Includes service of
 - Fruit infused iced water
 - Fruit juice varieties,
 - Freshly brewed coffee
- 'Madame Flavour' Tea varieties

Hot Buffet Breakfast- - \$42.00 per person

- Free range creamy scrambled eggs
 - Garlic & thyme potato roesti
 - Smoke bacon
 - Pork and parsley chipolata
- Roasted portobello mushrooms
 - Grilled Roma tomato
 - Toasted sourdough
- Includes service of
 - Fruit infused iced water,
 - Fruit juice varieties,
 - Freshly brewed coffee
- 'Madame Flavour' Tea varieties

Plated Hot & Continental Breakfast- - \$47.00 per person

- Garlic and thyme potato roesti
 - Smoked bacon
 - Wilted spinach
- Butter sautéed Portobello mushrooms
 - Blistered truss cherry tomato
- Free range Creamy scrambled eggs on toasted sourdough
 - Continental platter of fresh fruit,
- Vanilla bean yoghurt with mix berry compote
 - Assorted sweet Danish pastries
- Includes service of
 - Fruit infused iced water,
 - Fruit juice varieties,
 - Freshly brewed coffee
- 'Madame Flavour' Tea varieties

Terms & Conditions (see extended terms attached)

Breakfast buffets are served for a maximum 60-minute duration.

All beverages are served buffet style.

Minimum 20 guests for breakfast catering.

MEETING AND DELEGATE PACKAGES

Tea Break Meeting Package - \$12.50 per person

Fresh fruit selection.

Please select one item from our Tea Break menu

Includes service of iced water, freshly coffee & specialty 'Madame Flavour' Tea varieties

Add additional menu items to your Tea Break Package - \$5.00 per additional item

Half Day Delegate Package - Light & fresh - \$44.50 per person

Arrival Tea & Coffee

Includes service of iced water, freshly brewed coffee & specialty Madame Flavour Tea varieties

Morning Tea or Afternoon Tea

Fresh fruit selection

Please select one item from our Tea Break menu

Includes service of iced water, freshly brewed coffee & specialty Madame Flavour Tea varieties

Lunch - Light & Fresh

Please select one of our Light & Fresh Lunch menus:

- Grazing Sandwich Lunch
- Quiches & Frittata Buffet
- Artisan Breads Wraps & Salad Buffet

Includes service of iced water, soft drink & juice varieties, freshly brewed coffee & specialty Madame Flavour Tea varieties

Full Day Delegate Package - Light & fresh - \$50.00 per person

Morning Tea

Fresh fruit selection.

Please select one item from our Tea Break menu

Includes service of iced water, freshly brewed coffee & specialty Madame Flavour Tea varieties

Lunch - Light & Fresh

Please select one of our Light & Fresh Lunch menus:

- Grazing Sandwich Lunch
- Quiches & Frittata Buffet
- Artisan Breads Wraps & Salad Buffet

Includes service of iced water, soft drink & juice varieties, freshly brewed coffee & specialty Madame Flavour Tea varieties

Afternoon Tea

Please select one item from our Tea Break menu

Includes service of fruit infused iced water, freshly brewed coffee & specialty Madame Flavour Tea varieties

Upgrade to a gourmet working lunch - add \$16.00 per person

Add Arrival Tea & Coffee- \$4.50 per person

Terms & Conditions

Catering is served for a maximum 60-minute duration per break. Minimum 20 guests for catering. Labour fees may apply. Minimum spends apply.

TEA BREAK & WORKING LUNCH MENU

Tea Break Menu Selection

- Yarra Valley Feta and corn fritters
(gf & vegan available upon request)
- Cranberry scones with strawberry conserve & cream
 - Banana & cinnamon tea cakes
(gf & vegan)
 - Blueberry chia pudding (gf & vegan)
 - Assorted deluxe handmade muffins
 - Assorted glazed danish pastries
 - Coconut yoghurt berry & granola cups (gf & vegan)
- Mini zucchini & goats cheese frittata (gf & veg)
- Seasonal fresh fruit salad with coconut yoghurt (gf & vegan)

Quiches, Frittata & Salad Buffet- \$25.50 per person

In-house made variety of quiches, gluten free frittatas & gourmet salads with matching condiments.

Includes service of iced water & fruit juice varieties.

Artisan Breads, Wraps & Salad Buffet- \$21.50 per person

Selection of artisan breads & wraps filled with our chefs' selection of healthy & hearty fillings. Chef selection of gluten free salads.

Includes service of iced water & fruit juice varieties.

Grazing Sandwich & Salad Lunch - \$22.50 per person

Create your own salad or gourmet sandwich with a spread of fresh salad fillings, sliced meat options, artisan breads, matching condiments & salad dressing.

Includes service iced water & fruit juice varieties.

Coffee & Tea - \$4.50 per person

Includes service of iced water, freshly brewed coffee & specialty Madame Flavour Tea varieties.

(Available when served with light fresh working lunches).

Terms & Conditions

Catering is served for a maximum 60-minute duration per break. Minimum 20 guests for catering. Labour fees may apply. Minimum spends apply.

TEA BREAK & WORKING LUNCH MENU

Gourmet Working Lunches - \$37.50 per person

Ploughman's Lunch

Recommended for the delegate who enjoys variety, while celebrating our fresh & fabulous local produce; Our Ploughman's lunch offers a selection of:

Cold cut meats & pickles,
Yarra Valley and Milawa cheeses,
Variety of dips & relishes,
Stone baked artisan breads (gluten free options available).

Includes service of iced water, freshly brewed coffee & specialty Madame Flavour Tea varieties

Tex Mex Lunch Buffet

Chipotle spiced buffalo wings served with ranch dipping sauce
Make your own' taco bar with a slow cooked Gippsland beef,
chili con carne, & condiments to compliment,
Tex Mex slaw with honey mustard dressing
Bean, corn & cucumber salad with a spiced lime dressing
Selection of soft & hard taco shells
Mexican pulled pork sliders with a corn & coriander salsa
(Vegetarian friendly & gluten free available upon request)

Includes service of iced water, freshly brewed coffee & & specialty Madame Flavour Tea varieties.

Curry Buffet

Indonesian style Gippsland pasture fed beef rendang curry
Thai style Hazeldene's free range chicken curry
South Indian style vegetarian curry
Green salad with cucumber and tomato

All curries served with coconut rice, roti paratha, papadum, young mango chutney and cucumber raita

(Vegan friendly & gluten free available upon request)

Includes service of iced water, freshly brewed coffee & & specialty Madame Flavour Tea varieties.

Terms & Conditions

Catering is served for a maximum 60 minute duration per break.

Minimum 20 guests for light working lunches

Minimum 30 guests for gourmet working lunches

Labour fees may apply

GRAZING MENU

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

We can also create a range of custom savoury and sweet grazing
tables and boards.

COCKTAIL MENU

Crowd Favourites

\$3.90 per item

Cold canape

Smoked salmon on brioche soldier with crème fraiche and dill

Vietnamese vegetable rice paper rolls with nam prik sauce

Roasted cherry tomato and bocconcini on crispy sourdough with balsamic glaze and micro garnet

Hickory smoked chicken with walnuts, green apple, micro celery in a crispy wonton

Hot canape

Crispy fried calamari with Asian five spice and lime aioli

Homemade sausage roll with chunky tomato relish

Ricotta and spinach wrapped in filo pastry served with sumac labneh

Petit beef and pepper pies with chunky tomato relish

Premium Canapes

\$4.30 per item

Cold Canape

Gippsland triple brie with Gingered fig jam on lavosh and candied walnuts

Spiced beetroot jam and fetta tart with micro garnet

Vietnamese rice paper roll with Lemongrass Chicken, rice noodles, herbs and Nam prik

Peking duck roll with plum sauce

Hot canape

Porcini mushroom arancini with roasted garlic aioli

Spanish style chorizo and olive croquettes, smoked paprika, salsa Verde

Western Victorian pork belly with Balsamic apple paste and fennel frond

Butternut pumpkin, fetta and sage fritters with crème fraiche and balsamic caramelized onion

No 1 Events Signature Canapes

\$4.95 per item

Coffin bay oysters with yuzu jelly and daikon

Scallop on crispy blue tortillas with smoked guacamole and salsa fresca

Ponzu marinated Wagyu beef tataki, crostini, black sesame kewpie mayo and crispy shallots

Middle eastern spiced lamb cigar with tahini and sumac yoghurt, pomegranate and hazelnut dukkha

Prawn wrapped in betel, crispy Tempura battered served with chilli lime dipping sauce

Pork shoulder pulled taco with pickled red cabbage, guacamole and micro coriander

COCKTAIL MENU

Mini Bowls/ Substantial Items \$7.90 per item

Pulled beef slider, smoked chipotle BBQ sauce, brioche roll and apple coleslaw
Beer battered local flathead, chips and lemon and caper mayonnaise
Korean fried chicken with steamed jasmine rice, kimchi, spicing onion and chilli glaze
Slow cooked lamb ragu orecchiette with roasted peppers and Spanish green olives and
grana Padano
Butter chicken and saffron rice with micro coriander
24hr cooked beef cheek with Paris mash and citrus gremolata
Kale and green peas Indian style khichdi with toasted cumin yoghurt

FOOD STATIONS

Fromagerie Station- *from \$30.00 per person*

Gippsland triple cream brie
Gippsland 18-month aged farm cheddar
Gippsland blue vein
Milawa Chèvre

Seasonal fruit, quince paste, spiced pear chutney, walnuts, lavosh crisps, toasted fig & walnut
sourdough, crackers

Mezze Station- *from \$36.00 per person*

Shaved prosciutto di Parma, beef bresaola, sopressa hot salami & Smoked salmon
Mount Zero marinated olives, cornichons, pickled purple cauliflower, Roasted Baby fennel,
lemon infused extra virgin olive oil, Roasted Cumin seed baby carrot Roasted marinated
eggplant wedges

Artichoke green olive lemon & spinach dip, Muhammara dip with walnuts, Whipped buffalo
ricotta, pea & mint dip

Marinated Persian fetta, Gippsland aged cheddar, Red grapes and strawberries
Chargrilled asparagus with truffle oil and Shaved pecorino

Dukkha Pita crisp, Homemade garlic and rosemary focaccia and grissini

Paella Pan Live station- *from \$35.00 per person*

Spanish style paella, cooked in traditional large paella pan in front of guests
Classic paella with chorizo sausage, chicken, Crystal bay prawns, calamari, black olives,
marinated peppers, basil & lemon [gf df]

Vegetarian paella, chickpeas, roasted yellow peppers, eggplant, tomato, green olives, saffron
& smoked paprika broth

Taco Table Interactive station- *from \$33.00 per person*

Sticky, slow braised, shredded Beef brisket, chipotle
Smokey, spiced chicken topped, cilantro, lime wedges
Warm Slow cooked pulled pork with barbeque sauce

Soft flour tortillas, Crisp corn taco shells, baskets of organic corn chips, blue corn tostadas

Accompaniments - all gluten free

Pico de gallo salsa
Peruvian cilantro & jalapeno sauce
Black turtle bean, cherry tomato, red capsicum salsa
Guacamole, sour cream, grated cheese, jalapenos, fresh red chilies
Selection of hot sauces - Tabasco, habanero, El Yucateco green chilli sauce

A Taste of South East Asia- *from \$33.00 per person*

Vietnamese rice paper rolls
Teriyaki chicken, Rice stick noodles, fragrant herbs, bean shoots, nuoc nam dipping sauce
Rice stick noodle, julienne vegetables, Vietnamese mint, chilli & lime dipping sauce

Selection of steamed dumplings served in bamboo steaming baskets

Chicken & shiitake dumplings
Pork, prawn & water chestnut dumpling
Steamed cha sui pork buns

Salad- *from \$19.00 per person*

Vietnamese slaw – marinated, char-grilled chicken, julienne vegetables, shaved purple
cabbage, chilli, coriander & mint

Pomelo salad - rice noodles, green mango, green papaya, wombok, bean shoots,
Vietnamese mint

PLATED MENUS

2-Course- \$65.00 per person

3-Course- \$75.00 per person

Special dietary requirements- may include surcharge

Alternating courses- Add \$5.00 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 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.

Bar staff labour is charged at the applicable hourly rates for the duration of the event plus 2 hours for set up and pack down time.

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 for payment via credit/debit card only (tap-and-go service available).

Bar staff labour is charged at the applicable hourly rates for the duration of the event plus 2 hours for set up and pack down time.

Bar service labour rates

Monday – Friday- \$46.00 per hour

Saturday- \$55.00 per hour

Sunday- \$60.00 per hour

(Minimum 3 hour shift time applies for all labour)

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.



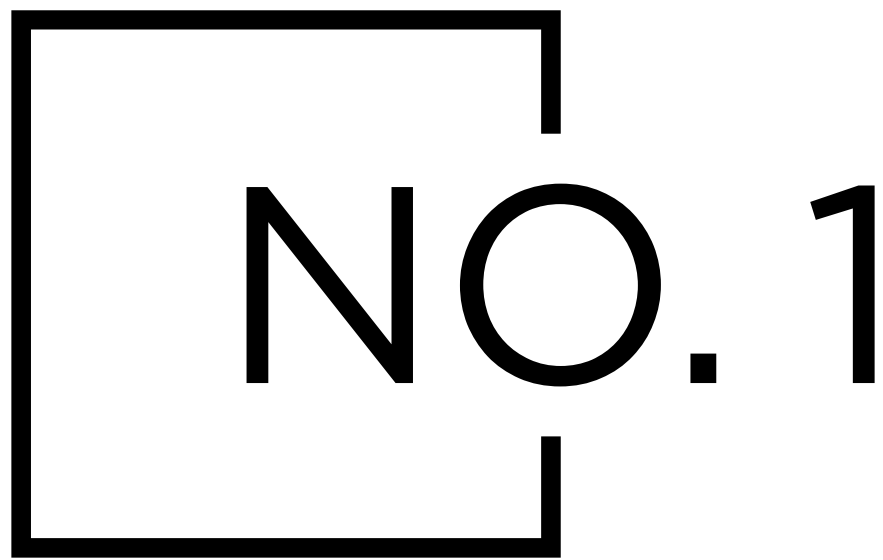
SCICLUNA'S REAL FOOD MERCHANTS

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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