

Rochford.
Captivate the senses.

SPECIAL EVENTS

2024

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www.rochfordwines.com.au



@rochfordwines



A popular destination, Rochford Wines is located in the heart of the famous Yarra Valley

Set on 53 acres of stunning vineyard and located 50km North East of Melbourne's CBD, Rochford Wines offers world class facilities, award winning wine and food and is the third most visited venue in the Yarra Valley.

Rochford Wines has multiple spaces for your use - from the outdoor Terrace, to our upstairs Pinot Gallery, the spacious Isabella's Restaurant or Conservatory. This is the perfect venue for a sit down or stand up function, the list goes on. At Rochford Wines no event is too big or small, catering for intimate parties to large groups, thus providing the ultimate event destination in Victoria. Our team of enthusiastic event planners can assist with any aspect of your event and welcome your enquiry.

Contact us via 5957 3333
or bookings@rochfordwines.com.au
for more information.



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LUNCH PACKAGES



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SHARING PACKAGES

PACKAGE ONE / \$65.00 per person

Sharing Two Course (Main & Dessert)

Choice of 2 main platters from our Special Events menu to share

Sides to share

Individual dessert to finish

One glass of Rochford Wines on arrival

Includes table cloths & menus

PACKAGE TWO / \$65.00 per person

Sharing Two Course (Entree & Main)

Entrée Platters to share

Choice of 2 main platters from our Special Events menu to share

Sides to share

One glass of Rochford Wines on arrival

Includes table cloths & menus

PACKAGE THREE / \$75.00 per person

Sharing Three Course (Entree, Main & Dessert)

Entree Platters to share

Choice of 2 main platters from our Special Events menu to share

Sides to share

Individual dessert to finish

One glass of Rochford Wines on arrival

Includes table cloths & menus



*Please be advised that whilst all care is taken when catering for special requirements, we are not an allergen-free kitchen and although we take precautions to try to eliminate cross-contamination, we cannot guarantee that there will be no traces present.

** Child rate under 12 years - 50% of adult price

*** Max 4 hours for all special events functions

PLATED PACKAGES

PACKAGE ONE / \$60.00 per person

Plated Two Course (Main & Dessert)

Choice of main course from our Special Events Menu

Individual dessert to finish

One glass of Rochford Wines on arrival

Includes table cloths & menus

PACKAGE TWO / \$60.00 per person

Plated Two Course (Entrée & Main)

Shared Antipasto Entrée Platters

Choice of main course from our Special Events menu

One glass of Rochford Wines on arrival

Includes table cloths & menus

PACKAGE THREE / \$70.00 per person

Plated Three Course (Entrée, Main & Dessert)

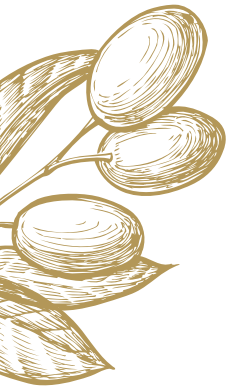
Shared Antipasto Entrée Platters

Choice of main course from our Special events Menu

Individual dessert to finish

One glass of Rochford Wines on arrival

Includes table cloths & menus



*Main course can be served 50 / 50 or as individual orders if advised prior to the booking

**Please be advised that whilst all care is taken when catering for special requirements, we are not an allergen-free kitchen and although we take precautions to try to eliminate cross-contamination, we cannot guarantee that there will be no traces present.

*** Child rate under 12 years - 50% of adult price

**** Max 4 hours for all special events functions



SAMPLE MENU

SHARING MENU

ENTREE

Antipasti platter
Beef pastrami, hot salami, grilled vegetables,
olives, artichokes, pickles and
house made bread
(*NF, DF, GFA*)

MAIN

select 2 dishes to share

Beef oyster blade, braised red cabbage,
dauphinoise potatoes, herb butter (*GF, NF*)

Thyme and porcini marinated chicken maryland,
roasted mushroom, chestnut and mushroom
bisque, fried shallots (*GF, NFA, DFA*)

Pan seared Barramundi, cauliflower purée, red
harissa chickpeas and cauliflower florets, fried
capers (*NF, GF*)

Beetroot risotto, Yarra Valley fetta, asparagus,
fried kale (*NF, GF, DFA, V*)

SIDES

to share

Chips with aioli (*V, DF, NF, EFA, VGA*)

Rocket and pear salad, parmesan and balsamic
dressing (*V, GF, NF, EF, VGA*)

DESSERT

Coconut tapioca, roasted coconut, lime gel,
glazed cherry (*NF, GF, DF, VG, V*)

PLATED MENU

ENTREE

Antipasti platter
Beef pastrami, hot salami, grilled vegetables,
olives, artichokes, pickles and
house made bread
(*NF, DF, GFA*)

MAIN

select 1 dish per person

Beef oyster blade, braised red cabbage,
dauphinoise potatoes, herb butter (*GF, NF*)

Thyme and porcini marinated chicken maryland,
roasted mushroom, chestnut and mushroom
bisque, fried shallots (*GF, NFA, DFA*)

Pan seared Barramundi, cauliflower purée, red
harissa chickpeas and cauliflower florets, fried
capers (*NF, GF*)

Beetroot risotto, Yarra Valley fetta, asparagus,
fried kale (*NF, GF, DFA, V*)

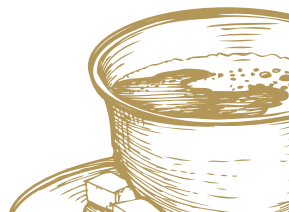
ADD SIDES

to share
\$5.00 per person

DESSERT

Coconut tapioca, roasted coconut, lime gel,
glazed cherry (*NF, GF, DF, VG, V*)

Note: Mains served either 50 / 50 or individual
orders placed the day prior to booking





CAKES

for all occasions





MISSISSIPPI MUDCAKE GF NF

9" \$88 12" \$110

Gluten free chocolate cake filled with rich chocolate buttercream and finished with dark chocolate ganache. Topped with handmade chocolate decoration and dark chocolate rounds.



RED VELVET DELUXE NF

9" \$88 12" \$110

Classic red velvet cake doused with vanilla syrup and filled with cream cheese frosting. Finished in white ganache with a splash of red mirror glaze and our signature handmade raspberry heart.



VEGAN BISCOFF TOFFEE V NF

9" \$88

Lightly spiced cinnamon cake filled with dark ganache, caramel, and cinnamon creme, topped with Biscoff creme and biscuit deco.



BUGSYS CARROT CAKE

9" \$88

Spicy moist carrot cake made with loads of fresh grated carrot and filled with smooth cream cheese frosting. Finished with lashing cream cheese frosting and a crunchy white chocolate toffee crumb.



WHITE RASPBERRY DREAM CAKE

9" \$88

White chocolate mud cake layered with a raspberry buttercream and topped with creamy white ganache and white chocolate deco



Approx. serves per cake
9" - 16 to 20 serves
12" - 22 to 28 serves

Cakeage surcharge applies
\$3.50pp - Cut & Served by you
\$4.50pp Cut & Served by Kitchen

10 days notice required with full payment at time of order
All cakes subject to availability

Plaques Available:
Happy Birthday \$17
Custom \$25

Pictured: Pinot Gallery



OUR SPACES



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PINOT GALLERY
mimimum of 20 guests



RESTAURANT
shared space / 200 guests



THE TERRACE
up to 80 guests



THE CONSERVATORY
minimum of 50 guests
*Sharing and Beverage Packages Only

WHAT CAN I ADD?

Private Group Wine Tasting (AM only)	\$15 per person
Gin Tasting (two gins)	\$17 per person
Cheese Boards to share starting at	\$50 per board
Flowers for the table	\$6 per person
Espresso Coffee	\$6 per person
Extra Glass of Rochford Wine	\$10 per person
Individual cocktail on arrival	\$20 per person

BEVERAGE PACKAGE

Rochford Range - Choose 4 of the below

- Rochford Prosecco
- Rochford Sauvignon Blanc
- Rochford Chardonnay
- Rochford Rosé
- Rochford Cabernet Sauvignon
- Rochford Shiraz
- Heavy Beer & Light Beer
- Cider

Soft Drink and Juice

- 2 HOURS \$30.00 per person Rochford Range Wines
- 3 HOURS \$40.00 per person Rochford Range Wines
- 4 HOURS \$50.00 per person Rochford Range Wines

Estate Range - Choose 4 of the below

- Estate Cuvée
- Estate Sauvignon Blanc
- Estate Chardonnay
- Estate Rosé
- Estate Pinot Noir
- Estate Syrah
- Heavy Beer & Light Beer
- Cider

Soft Drink And Juice

- 2 HOURS \$35.00 per person Estate Range Wines
- 3 HOURS \$45.00 per person Estate Range Wines
- 4 HOURS \$55.00 per person Estate Range Wines





VENUE INFORMATION



@rochfordwines

Terms and Conditions of Business

All prices quoted include GST.

Menus and Wines are subject to seasonal changes.

Please advise of any special dietary requirements at time of bookings.

Cellar Door is available to purchase take away wine.

The wine purchased from Cellar Door cannot be consumed on our premises.

Table set up is at the discretion of the Restaurant Manager.

DEPOSIT

A 25% deposit is required to confirm the booking.

PUBLIC HOLIDAYS

Bookings held on a public holiday will incur a 15% surcharge.

MINIMUM NUMBERS

A minimum number of 11 guests is required for these packages.

CAKEAGE

BYO cakes welcome, cakeage fee applies.

For \$3.50 pp, we will supply side plates or cutlery so that you can cut and serve the cake at the table.

For \$4.50 pp, we will arrange for the kitchen to cut and place the cake on a platter and provide plates and cutlery.

ROOM HIRE

A room hire fee may apply if numbers fall below specified requirements for each space.

CONSERVATORY

Please note only sharing packages and beverage packages are available in The Conservatory.

SETTLEMENT

Final settlement of all functions must be made 7 business days prior to the booking. Payment can be made over the phone or direct deposit.

CONFIRMATION

Once numbers have been confirmed in writing, the client will be charged at the agreed rate per head for the minimum numbers quoted.

Any increase in numbers should be made apparent to Rochford staff as soon as possible.

CANCELLATION & REFUND

All cancellations must be received in writing, a minimum of 8 days prior to the booking date in order to receive a full refund.

Less than the minimum advance notice will result in forfeiting the deposit. Alternatively, we will endeavour to reschedule your booking.

COVID-19 TERMS & CONDITIONS

All bookings are subject to applicable conditions as directed by the Victorian State Government in response to COVID-19, these can be found on the following pages.

Alternatively, for more information, please refer to our website

www.rochfordwines.com.au/COVID-19.

Covid Cancellation

If the event needs to be cancelled by Rochford Wines due to any Government direction of not be able to provide a service, in the first instant we will discuss alternating options such as change dates, provide a virtual experience etc. If the client wishes to cancel completely a refund will be provided less an administration fee. If Rochford Wines is able to proceed with delivery of the event in some shape or form and clients still wishes to cancel, client will forgo the deposit paid.

Confirmation of Booking

To secure a function booking, a deposit of \$1,000 or 25% of the total function cost must be paid within 5 days of the enquiry date. Once the deposit has been received, a confirmation receipt will be forwarded. The deposit will be deducted from the final payment.

Final Payment

Payment must be received 7 business days prior to the function. Payment can be made over the phone by credit card or bank deposit. All consumption costs, as well as any additional fees and charges, must be settled on the day by cash or credit card.

Confirmation of Final Attendance

An updated attendance number is expected 7 days prior to the date of the function booking - any reduction after this date will be charged at the full per person price. All billing will be based on this figure - whether or not full attendance is received. If final numbers confirmed to Rochford Wines are 10% less than the numbers advised on the initial confirmation booking form, an additional fee may occur. Any increase in numbers must be made apparent to the Functions Coordinator as soon as possible, and acceptance is at the discretion of Rochford Wines.

Minimum Numbers

Minimum numbers apply to weekend bookings in peak season or as specified. All minimum numbers stated will be adhered to for final invoicing (children are additional to this minimum number). If you are booking a private function space for exclusive use, minimum numbers will also apply. Check with your Function Coordinator if this applies to your booking.

Pricing

Advertised pricing may be subject to alteration at the discretion of Rochford Wines. Prices are inclusive of GST.

Menu Availability

Rochford Wines reserves the right to change menus/beverage lists if necessary, according to seasonal availability and vintage changes.

Exclusivity

Exclusive use of the Rochford Wines facilities is at the discretion of management. Any access to specific areas of the winery is at the discretion of Rochford Wines.

Duration

All packaged functions at Rochford Wines run for a maximum of 5 hours for evening functions and 4 hours for daytime functions. Any extension past this allocated time will incur an extra venue hire charge of \$200 for daytime functions and \$350 per hour for evening functions, plus the cost of any beverages consumed at standard restaurant prices.

Damages

Financial responsibility for any damages caused to the property of Rochford Wines lies solely with the client, who will also be liable for any further charges incurred for cleaning services.

Consumption of Alcohol / Behaviour

Rochford Wines practices Responsible Service of Alcohol to ensure a pleasant and healthy environment for all guests and staff. Liquor service will conclude 30 minutes prior to the end of every function and will cease without notice at 12.00am. Rochford Wines does not hold a BYO licence, and hence prohibits any BYO beverages on its site. If deemed necessary, Rochford Wines reserves the right to remove any guest from the premises. Rochford Wines staff will be treated with respect at all times. If a situation arises, the function may be closed down until it is resolved.

Children

The client is responsible for all persons under the age of 18 attending a function. Children are to be supervised at all times within the Rochford Wines premises by responsible adults. Rochford Wines will not be held responsible or liable for any damage or injury suffered to, by or in connection with children.

Working Winery and Concert Venue

Please be aware that Rochford Wines is both a working winery and a concert venue, and as such, no guarantee can be made that nets or other equipment and/or concert infrastructure will not be in use at the time of the client's function. Rochford Wines will make every effort to keep the client informed of such, though cancellation or transferral of a function cannot be made on the grounds of nets, other equipment and/or concert infrastructure being present on the day of the function.

I have read, understood and agreed to the above Terms and Conditions of Business.

Signature of Client _____

Full Name of Client _____

Signature of Witness _____

Full Name of Witness _____

Function Date ____/____/____

