



Special Events

‘World class facilities‘

A popular tourist destination,
Rochford Wines is 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 Terrace, to our upstairs Pinot Gallery and the large recently renovated Restaurant. 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 as we can cater for intimate parties to large groups, thus providing the ultimate event destination in Victoria. Our team of enthusiastic event planners can assist with any area of your event and welcome your enquiry.

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



878-880 Maroondah Hwy (Cnr Hill Road)
Coldstream Victoria 3770 Australia
T +61 3 5957 3333
functions@rochfordwines.com.au
www.rochfordwines.com.au



Lunch Packages

Sharing Packages

PACKAGE ONE \$52.00 per person

Sharing Two Course (Main & Dessert)

Choice of 2 main platters from our
Special Events menu - served as sharing
Sides to share
Chef's selection of dessert boards
Filtered coffee and tea
Includes table cloth & menus

PACKAGE TWO \$52.00 per person

Sharing Two Course (Entree & Main)

Entrée Platters to share
Choice of 2 main platters from our
Special Events menu - served as sharing
Sides to share
Filtered coffee and tea
Includes table cloth & menus

PACKAGE THREE \$60.00 per person

Sharing Three Course (Entree, Main & Dessert)

Entree Platters to share
Choice of 2 main platters from our
Special Events menu - served as sharing
Sides to share
Chef's selection of dessert boards
Filtered coffee and tea
Includes table cloth & menus

Plated Packages

PACKAGE ONE \$47.00 per person

Plated Two Course (Main & Dessert)

*Choice of main course from our
Special Events Menu
Chef's selection of desserts
Filtered coffee and tea
Includes table cloth & menus

PACKAGE TWO \$47.00 per person

Plated Two Course (Entree & Main)

Entrée Platters to share
*Choice of main course from our
Special Events menu
Filtered coffee and tea
Includes table cloth & menus

PACKAGE THREE \$55.00 per person

Plated Three Course (Entree, Main & Dessert)

Entree Platters to share
*Choice of main course from our
Special events Menu
Chef's selection of desserts
Filtered coffee and tea
Includes table cloth & menus

*main course can be served 50 / 50 drop
or individual orders the day prior to the booking

*All care is taken when catering for special requirements however we are a commercial kitchen and we cannot guarantee that cross contamination of ingredients will not occur during food preparation

p.p. – per person GF – gluten free V- vegetarian



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Menu Sample only

Special Event Sharing Menu

Entree

Anti pasto platters to share

Main - select 2 dishes to share

Oven roasted chicken shawarma
preserved capsicum, toasted walnut, wild
rice & orange marmalade - GF

Pan seared fillet of salmon
cous cous, peas, mint labne, shaved
fennel & soft herbs - GF

16 hour oyster blade of beef
almond cream, heirloom carrots
& harissa - GF

Barley & pumpkin risotto
zucchini flower, buffalo milk risotto &
smoked almond gremolata - V

Sides to share:
Fries
Green leaf salad

Dessert

Chef's selection of desserts
served on sharing boards
with filtered tea & coffee

Special Event Plated Menu

Entree

Anti pasto platters to share

Main - pre-ordered individually plated

Oven roasted chicken shawarma
preserved capsicum, toasted walnut, wild
rice & orange marmalade - GF

Pan seared fillet of salmon
cous cous, peas, mint labne, shaved
fennel & soft herbs - GF

16 hour oyster blade of beef
almond cream, heirloom carrots
& harissa - GF

Barley & pumpkin risotto
zucchini flower, buffalo milk risotto &
smoked almond gremolata - V

Dessert

Chef's selection of desserts
individually plated with filtered tea & coffee

Sides to share extra \$5.00 per person

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

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p.p. – per person

GF – gluten free
V – vegetarian

Cakes for all occasions

Chocolate decadence cake

Sizes available:

\$35 - 5", \$68 - 9", \$100 - 12"



Mixed berry cheese cake GF

Sizes available:

\$72 - 9", \$100 - 12"



Raspberry white chocolate decadence

Sizes available:

\$35 - 5", \$68 - 9", \$100 - 12"



Orange clementine cake GF

Sizes available:

\$72 - 9", \$100 - 12"



Happy Birthday' Plaque \$10

Custom Plaque \$16

Cut & served on platters to share

10 days notice required with full payment

Approx. serves per cake:

5" - 4-6 pieces

9" - 12-14 pieces

12" - 16-20 pieces

Our Spaces



Pinot Gallery
up to 50 guests



Restaurant
sharing space



The Terrace
up to 80 guests





What can I add?

Private group wine tasting (AM only)	\$5 pp
Cheese boards	\$10 pp
Flowers	Starting at \$30
Tea lights	\$2 each
Espresso coffee	\$4 pp

Beverage Packages

Club Package

Rochford Club Sauvignon Blanc
 Rochford Club Chardonnay
 Rochford Club Pinot Noir
 Rochford Club Syrah
 Heavy Beer & Light Beer
 Cider
 Soft Drink and Juice

2 hour \$35.00 pp

3 hour \$45.00 pp

4 hour \$55.00 pp

Estate Package

Estate Sauvignon Blanc
 Estate Chardonnay
 Estate Pinot Noir
 Estate 'la Droite'
 Heavy Beer & Light Beer
 Cider
 Soft Drink and Juice

2 hour \$40.00 pp

3 hour \$50.00 pp

4 hour \$60.00 pp





Venue Details:

Restaurant	200	Guests
Terrace	80	Guests
Pinot Gallery	50	Guests

Deposit:

A 25% deposit is required to confirm bookings.

Cakeage:

You are more than welcome to bring your own cake and serve at the table yourselves at no cost. If you would like the cake to be cut and plated by the kitchen, there is an additional fee of \$4pp.

Confirmation:

Once numbers have been confirmed in writing, the client will be charged 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.

Room Hire:

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

Cancellation & Refund:

All cancellations must be in writing before the set confirmation date, as stated on the booking confirmation sheet issued by Rochford Wines.

A minimum of 7 days notice is required to cancel the booking and refund full payment made on that booking.

Unless there has been a prior agreement, less than 6 days notice of cancellation will result in the forfeiting of the deposit. Alternatively, we will endeavour to find you an alternative date.

Minimum Numbers:

A minimum number of 10 guests is required for these packages.

Settlement:

Final settlement of all functions must be made one week prior to the booking.

Payment can be made with cash, or credit card.

Invoices will not be issued unless by prior arrangement with management.

High Tea @ Rochford Wines



Spend your afternoon relaxing in the Yarra Valley over high tea at Rochford Wines.

Package includes:

An assortment of hot & cold savoury delights & sweet treats,
followed by filtered coffee & tea

Price per person	\$45
Children under 10yrs	\$22.50

Bookings from 2:30pm - 5:00pm 7 days a week (T's & C's apply)

Call 5957 3333 to book or visit www.rochfordwines.com.au

Extra inclusions and upgrades available

Add espresso coffee to your package \$4 per person

Add a glass of bubbles to your package \$9 per glass

Celebrating something special?

Whether it's a birthday, baby shower or a hen's day, we've got the perfect additions to give your visit that extra touch!

What can I add?

Celebration cakes - from \$35

Flowers - from \$30

Upgrade to private room *T's & C's apply

Just ask our function team about these options if you have any questions.



Sample Menu

High Tea Menu

Sandwich & Savoury

Egg salad, endive, lemon & dill aioli

Smoked salmon, horseradish crème fraiche & beetroot relish

Roast beef, grain mustard & caramelised onion chutney

Slow roasted chicken, celery & pickled apple

Zatar crumbed scotched egg

Field mushroom & brie pithivier

Zucchini, feta & mint frittata

Sweet

White chocolate truffle, raspberry, toasted coconut

Dark chocolate torte, salted caramel

Sticky rhubarb & strawberry tartlet, vanilla mascarpone

Panna cotta, passionfruit & macaroon

Warm scones with housemade jams & cream

Please note: Items may vary due to seasonal availability



Minimum Numbers:

A minimum number of 10 guests is required for these packages.

Dietary requirements:

Dietary requirements will incur an extra charge of \$6 per person.

Room Hire:

A minimum of 30 guests is required to hire a private function room, subject to availability.

Deposit:

A 25% deposit is required to secure bookings. Payment in full will be required prior to the date of your booking.

Confirmation:

Once numbers have been confirmed in writing, the client will be charged per head for the minimum numbers quoted. Any increase in numbers should be made apparent to Rochford staff as soon as possible.

Cancellation:

All cancellations must be in writing before the set confirmation date, as stated on the booking confirmation sheet issued by Rochford Wines.

Settlement:

Final settlement of all functions must be made one week prior to the booking.

Payment can be made with cash, or credit card.

Invoices will not be issued unless by prior arrangement with management.