

**LANCEMORE**  
**MILAWA**  
**EVENT PACKAGES**





# LANCEMORE MILAWA

---

An idyllic country retreat, Lancemore Milawa is flanked by rolling hills, stretches of vineyards and captures some of the region's most spectacular views.

Situated on 8 acres of manicured gardens and vineyards, Lancemore Milawa is unique to the region, offering an authentic country estate experience whilst still providing all the benefits of a modern hotel.

Located in the heart of North East Victoria's gourmet region, Lancemore Milawa sits at the foothills of the bountiful King Valley and High Country.

# MERLOT RESTAURANT

Capacity Seated 150, cocktail 200

Minimum Spends - Sunday - Thursday \$5,000, Friday and Saturday \$10,000



# BUFFALO ROOM OR ROOFTOP TERRACE

Capacity seated 45, cocktail 70

Minimum Spends – Monday – Sunday \$3,500, Venue Hire \$500

MINIMUM SPENDS



# THE COURTYARD

Capacity Seated 30, Cocktail, 70

Minimum Spends \$3,500, Venue Hire \$500



# GENERAL INFORMATION

## PACKAGES INCLUSIONS

Selection of white linen and napery  
Individually printed menus  
Tables numbers  
Standard audio visual  
Venue coordinator

## PREFERRED SUPPLIERS

Lancemore Milawa Hotel works alongside a group of preferred suppliers to compliment your event. This includes stylists, entertainers, florists, and cake designers. Our coordination team is here to assist in partnering you with our suppliers, alternatively you are welcome to source your own.

## OTHER INFORMATION

- Functions and Events are 4 hours in duration
- A \$2,000 deposit is required to secure your event.
- You will be assigned a venue coordinator once your event is confirmed, we look forward to working with you towards an unforgettable event.





# M E N U S

# DINING OPTIONS



## **Dining Experiences:**

Alternating 3 Course plated dinner - \$98pp

Alternating 2 course plated dinner - \$85pp

Shared Feasting 3 course - \$98pp

Shared Feasting 2 course - \$85pp

Australian Grilled Menu - \$98pp

## **Children ages 2 - 13 years:**

Includes children's menu, with soft drinks, juices and mineral water - \$55 per child

Entrée: Napoli or cheese based pasta

Main: Fish + Chips, Nuggets + chips,

Hamburger + chips, Chicken fillets + chips

Dessert: Ice-cream with chocolate sauce

## **Something a little extra:**

Shared grazing platters - \$95 serves 5-10 people

Chefs selection of canapes - 30 minutes - \$18pp

Chefs selection of canapes - 60 minutes - \$30pp

Side dishes - \$7.50pp

## **Crew Meals:**

Includes main menu, with soft drinks or juices  
\$55pp



# AUSTRALIAN GRILLED MENU SAMPLE

Angus Beef Patties

Grilled Vegetable Skewers

Grilled Lamb Backstrap

Fire Roast Barramundi

BBQ Chicken

Shrimp on the Barbie (BBQ)

Potato Salad

BBQ Corn

Spinach & Avocado Salad

Rocket Salad with Balsamic Dressing and Shaved Parmesan

Caramelised Onions

Individual Classic Aussie Pavlovas

Lemon Tart





# SAMPLE COCKTAIL STYLE ENTRÉE HOT AND COLD

---

## COLD ITEMS

Cherry Tomatoes, Milawa Goats Cheese,  
Drive Olive Tartlets

Roast Duck Breast, Smokey Eggplant, Dip on  
Lavosh

Smoked Salmon Blini and Horse Radish

Crème Friache

Poached Prawn tartlets with Almond Dip

Citrus Cured Ocean Trout with Orange and  
Fennel Salad

Roast on Toast with Fig Jam

## HOT ITEMS

Tempura Chicken with Miso Mayonnaise

Skewered Middle Eastern Spiced Prawns

King River Gold, Pumpkin Arancini, Saffron  
Aioli

Lamb Koftawith Mint Yoghurt

Mini Vegetarian Quiches

Tempura Vegetable with Ginger Mayonnaise

Cocktail Spring Rolls

# SAMPLE PLATED MENU



## STARTERS

Potato gnocchi with beef shin and tomato ragout, parmesan

Potato gnocchi with roasted tomato sugo, pecorino cheese (V)

Spiced duck breast, cracked wheat and hazel nut salad, preserved lime yogurt

Cooked king prawns on a potato and avocado salad and dill mayo

Pork knuckle and prosciutto terrine with piccalilli, Lavosh, rocket and radish salad

House cured ocean trout with pickled vegetable salad, horse radish cream

Sumac crusted Carpaccio of beef with rocket, radish, Milawa Tommeand pomegranate dressing

## MAINS

Pumpkin, kale and ricotta filo pies with a chickpea tagine (V)

Roasted chicken breast served on braised red capsicum and tomato,

Crushed chat potatoes and chicken jus

Grilled salmon on leek and potatoes, green beans and tomato, caper salsa

Barramundi, kipfler potatoes, confit cherry tomatoes, served with a split olive sauce

Slow roasted lamb shoulder with green wheat, sweet potato and crispy eggplant

Eye fillet of beef with dauphinoise potatoes, roasted broccolini and red wine jus

Twice cooked pork belly with cauliflower puree, roasted baby vegetables and apple cider jus

## DESSERTS

Caramelised lemon tart, meringue wafers, served with whipped mascarpone

Turkish Chocolate tart served with coffee ice cream

Honey Panna cotta served with berries, strawberry marshmallow and walnut baklava

Walnut semi-freddo, chocolate crumb and salted caramel

Strawberry and Passion fruit Eton mess

Almond and orange pudding, rum and raisin ice cream, almond brandy snap

# SHARED PLATTERS



## **Grazing Antipasto Platter**

Artisan Cured Meats & Falafel  
Roasted Vegetables  
Mixed Olives, Onions & Pickles  
Marinated Artichoke Heart, Red Peppers, Sundried Tomatoes & Feta  
Pate, Quince & Dip  
Dried Fruit & Nuts  
Grilled Breads & Lavosh

## **Grazing Seafood Platter**

Scallops & Mussels  
Fried Whitebait  
Poached Prawns  
Cured Salmon  
Kingfish Ceviche  
Smoked Trout Pate  
Sauces, Vinaigrette & Lemon

## **Grazing Cheese Platter**

Selection of Milawa cheeses,  
Artisan Cured Meats  
Seasonal Fresh Fruit,  
Vegetable Sticks  
Mixed Olives, Onions & Pickles  
Pate, Quiche & Dips  
Dried Fruit & Nuts  
Breads & Lavosh

## **Grazing Dessert Platter**

Marshmallows  
Assorted Macarons  
Selection of Fresh Fruit  
Seasonal Berries  
Chocolate Ganache  
Chef Selection of Petit Slices & Cakes  
Sweets & Treats



# BEVERAGES

## MILAWA BEVERAGE PACKAGE

Counterpoint Sparkling Brut

Counterpoint Sauvignon Blanc

Counterpoint Pinot Grigio

Counterpoint Chardonnay

Counterpoint Rose

Counterpoint Shiraz

Counterpoint Cabernet Merlot

Furphy, Peroni & Peroni Leggera

Mineral Water, Soft Drinks & Juice

2 hours - \$48 per person

3 hours - \$54 per person

4 hours - \$63 per person

5 hours - \$72 per person

## LOCALS BEVERAGE PACKAGE

Cavedon King Valley Prosecco

Cavedon King Valley Pinot Grigio

Alpine Road Chardonnay

Polintini Shiraz

Dal Zotto Cabernet Merlot

2 hours - \$68 per person

3 hours - \$74 per person

4 hours - \$83 per person

5 hours - \$92 per person





# BEVERAGES COCKTAILS & BUBBLES

Cocktails on Arrival - \$19 per person

French Champagne Upgrade - \$15.00 per person

Boutique Beer

**Selection of two \$15 per person**

Asahi

Corona

White Rabbit Dark Ale

Mountain Goat Pale Ale

Stone and Wood Pacific Ale

Bright Alpine Lager

Beechworth Pale Ale