

# GLEDSWOOD

HOMESTEAD+WINERY

2024 GALA EVENT PACKAGE



## Menus



All menu options available for your event:

- Birthdays
- Engagements
- Corporate dinners
- Gala events
- Christenings

A great range of options:

- Plated menus
- Buffets
- Canape style
- Food stations

# GLEDSWOOD

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### Package inclusions



Hosting your Gala/Charity event at Gledswood is the obvious choice when you plan to WOW your guests with style! A stunning country style venue with relaxed vibe partnered with a professional & modern approach to hospitality.

#### Gala Event Package includes:

- Five hour event in chosen function room
- Guest tables set with crisp white linen, cutlery, crockery, and glassware
- Chef selection of canapes on arrival with glass of sparkling wine or beer
- Three course meal, served alternate serve
- Gala event beverage package of house wines, beer and soft drinks for duration
- Use of in-house cordless microphone for event formalities
- Professional Event staff to coordinate and execute your event to perfection

*\$135pp\**

Our team is on to offer recommendations of event stylists, entertainment, musicians, illustrators and a whole range of other ideas to make your next event stand out.

#### Function rooms and capacities:

- Cask Room - minimum of 50 adult guests to maximum of 90 adult guests
- Country Room - minimum of 90 adult guests to maximum of 130 adult guests
- Shearing Shed - minimum of 50 adult guests to maximum of 90 adult guests
- Gledswood Room - minimum of 130 adult guests to maximum of 400 adult guests

#### Terms and conditions:

- Venue booking fee (non-refundable) of \$1,000 is required to confirm your event date
- Payment agreement will be drawn up once event confirmed, with progress payment dates and final balance due
- Event menu to be confirmed four weeks prior to event date
- Guest numbers to be confirmed four weeks prior to event date
- Dietary requirements to be confirmed four weeks prior to event date
- Guest seating plan to be confirmed two weeks prior to event date

\* Price based on minimum of 120 adult guests. For events of 50 - 119 guests, price is \$148.00 per person

## Plated meals

## Entree

**Lamb tenderloin** with goats cheese, semi dried tomato mille-feuille, pea puree, olive crumb & light jus

**Beetroot & gin cured salmon** with creme fraiche, kiwi, zucchini ribbon & dill

**Smoked chicken salad** with quinoa tabouli, hummus & pomegranate

**Grilled West Australian octopus**, smoked chickpea & eggplant cream, green olives and muhammar

**Hoi sin glazed pork belly**, julienne vegetable, mango & sesame

**Ricotta gnocchi** with cherry tomatoes, green olive & basil

## Main

**Tomato & onion braised osso bucco**, creamy parmesan, herbed polenta & broccolini

**Corn fed chicken breast** with warm tomato & bocconcini salad, potato fondant, crispy pancetta & basil

**Oven roasted barramundi** with shaved fennel, dill & pomegranate salad, Hollondaise sauce & grilled lemon

**Confit pork belly** with swede puree, tomato & corn salsa, braised leek, king prawn and light jus

**Rosemary & garlic braised lamb shoulder**, celeriac puree, buttered sprouts & lardons, pumpkin spaetzle & olive crumb

**Eggplant & spinach involtini** with sweet potato, lemon thyme rosti, tomato fondue & salsa verde

## Dessert

**Warm apple & frangipane flan** with cinnamon maple & vanilla bean ice cream

**Banoffee trifle**, caramelised banana, dulce de leche, whipped cream, chocolate soil, ginger crumble and fresh berries

**French lemon curd tart** with meringue and berry compote

**Flourless chocolate cake** with raspberry coulis, chantilly cream & fresh berries

**Caramelised pineapple pavlova**, whipped coconut, mango sorbet, wild rice and cashews

