



GROUP BOOKINGS

WELLINGTON POINT FARMHOUSE

Please note that groups of 10+ adults are required to dine from our group menus



LAWN BOOKINGS
1 - 40 GUESTS
FROM \$450 MIN SPEND*

01

CHOOSE YOUR SPACE

The Restaurant can accommodate group bookings up to 30 guests. All group bookings of 12+ guests are required to dine from one of our group booking menus.

The Lawn can accommodate groups up to 40 guests, please note that this is not exclusive use of the lawn and there is a minimum spend of \$450 per picnic table which seats up to 10 guests per table. There is no minimum spend for casual menu selections with BYO picnic rugs. (No tables reserved with this option).

03

MAKE YOUR BOOKING

Contact the bookings team directly to make a booking. Please note that a credit card pre-authorisation is required to secure your booking.

02

CHOOSE YOUR MENU

We have a variety of menus to suit your celebration or event. From casual group grazing to sit-down feasting created as an interactive share style dining experience for guests to connect and chat.

- Farmhouse Breakfast Feast
- Farmhouse Lunch Feast
- High Tea
- Group Grazing
- Platters & Picnic Hampers

04

ENJOY THE EXPERIENCE

In the lead up to your event or celebration, our bookings manager will keep in touch to answer any questions that you may have and help create the perfect experience.



07 3822 9476
www.wellingtonpointfarmhouse.com.au
bookings@wellingtonpointfarmhouse.com.au

THE RESTAURANT
4 - 30 GUESTS
GROUP BOOKING MENU

FARMHOUSE FEAST

BREAKFAST

\$50pp, \$25pp under 12
minimum four guests

SOMETHING TO SHARE

Designed for the joy of shared dining, our signature Farmhouse Feast, served shared-style, invites guests to come together and experience a selection of Farmhouse favourites, handpicked by our chefs from our a la carte menu.

Selection of seasonal fruits, vintage cheddar cheese & freshly shaved leg ham

Scrambles eggs, bacon, grilled mushrooms, blistered tomatoes, hash browns toasted sourdough, cultured butter and Wellington Point Farmhouse strawberry jam

Fresh orange juice and a hot beverage choice of freshly brewed tea or coffee.

FARMHOUSE FEAST

LUNCH

\$55pp, \$25pp under 12
minimum four guests

SOMETHING TO SHARE

Designed for the joy of shared dining, our signature Farmhouse Feast, served shared-style, invites guests to come together and experience a selection of seasonal favourites, handpicked by our chefs from our a la carte menu.

Main

Gold Band Snapper and Free-Range Pork Belly

Sides

Sauteed Duck Fat Potatoes and Roasted Zucchini

Beverage

Choice of house wine, draught beer or soft drink

Dessert

Optional dessert of the day, individually plated \$10 pp

HIGH TEA AT THE FARMHOUSE

\$45pp, \$25pp under 12
minimum four guests
*pre-order only

TO SHARE

Served to share on Farmhouse High Tea stands

Sweet

Mini Chocolate Eclair

Lemon Meringue Tart

Scones with Farmhouse Jam and Cream

Savoury

Selection of Mini Quiches

Ribbon Sandwiches with

- Ham, Cheese and Dijon Mustard
- Egg & Cress

Beverage

Choice of a freshly brewed tea or coffee

Optional Extras. Selection of Seasonal Fruit \$5pp, Sweet Bites \$5pp, Savoury Bites \$5pp, Fruit Punch \$16 per jug

Bubbles. We have a range of options by the glass or by the bottle. Please speak with our team for additional beverage selections including optional bubbles on arrival

FARMHOUSE GROUP GRAZING

\$45pp, \$25pp under 12
minimum four guests

FARMHOUSE GROUP GRAZING

Served to share across wooden Farmhouse boards

Selection of Sliced Charcuterie Meats

Selection of Soft and Hard Cheeses

Farmhouse Made Tomato Chutney

Smoked Ham Hock Terrine

Farmhouse Crisp Bark Bread

Freshly Baked Baguette

Marinated Olives

Selection Seasonal Fruit

Beverage

Fruit Punch to share

Optional Extras. Sweet Bites \$5pp, Savoury Bites \$5pp, Fruit Punch \$16 per jug

Bubbles. We have a range of options by the glass or by the bottle. Please speak with our team for additional beverage selections including optional bubbles on arrival

FARMHOUSE PLATTERS

Platters and Hampers, individually costed

Minimum 72 hours notice

PLATTERS AND PICNIC HAMPERS

Served in grazing boxes

BREAKFAST HAMPER \$80 | SERVES 2-4 PEOPLE

Freshly Baked Pastries, Croissants, Selection of Seasonal Fruits, Freshly Squeezed Orange Juice, Farmhouse Made Strawberry Jam and Yoghurt & Farmhouse Made Muesli

FARMHOUSE HAMPER \$110 | SERVES 4-6 PEOPLE

Selection of Sliced Charcuterie Meats, Soft and Hard Cheeses, Farmhouse Made Tomato Chutney, Farmhouse Crisp Bark Bread, Freshly Baked Baguette, Marinated Olives, Selection Seasonal Fruit and Farmhouse Lemon Meringue Tarts

ALL ABOUT THE CHEESE \$70 | SERVES 2-4 PEOPLE

Selection of Soft and Hard Cheeses, Farmhouse Made Tomato Chutney, Farmhouse Crisp Bark Bread, Freshly Baked Baguette and Marinated Olives

ALL ABOUT THE MEAT \$70 | SERVES 2-4 PEOPLE

Selection of Sliced Charcuterie Meats, Farmhouse Made Tomato Chutney, Farmhouse Crisp Bark Bread, Freshly Baked Baguette and Marinated Olives

THE VEGGIE BOX \$45 SERVES 2-4 PEOPLE | \$70 SERVES 6-8 PEOPLE

Selection of seasonal veggies and house made dips with crackers

SWEET TREATS HAMPER \$85 | SERVES 6-8 PEOPLE

Lemon Meringue Tarts, Farmhouse Made Dark Chocolate Brownie, Fresh Seasonal Fruit Tarts, Paris Brest and Carrot Cakes

CELEBRATION CAKES

(20cm) Serves 6-8 people \$60

(27cm) Serves 12-14 people \$90

(30cm) Serves 16-18 people \$120

72 HOURS NOTICE REQUIRED

Served as whole cake for presentation, then cut and plated

Black Forest Cake

Chocolate Sponge Cake, Chocolate Ganache, Fresh Cream & Maraschino Cherries

Fraisier Cake

A French layered cake, with vanilla sponge, diplomat cream and fresh raspberries topped with Italian meringue

Trio Chocolate Layered Mousse Cake

Dark Chocolate, White Chocolate & Milk Chocolate Mousse

Royalty Cake

Chocolate Layered Cake with White Chocolate Praline
Mixed with Crepe Biscuit Crumb.

Farmhouse Pavlova

Fresh Vanilla Cream, Mango, Passion Fruit, Charred Pineapple & Kiwi Fruit

Chocolate Mud Cake

Filled with Chocolate Ganache & Raspberries

Paris Brest

Ring of Choux Pastry Filled with Hazelnut Praline & Topped with Toasted Almonds.

Baked Vanilla Cheesecake

Topped with Fresh Seasonal Fruits

Gâteau St. Honoré

A French Cake, Layers of Puff Pastry, Pastry Cream & Choux Pastry Balls

Lemon Meringue Tart

House Made Lemon Curd Filled Pastry Shell & Topped with Meringue

Lemon and Blueberry Cake (GF DF)

Lemon, Olive Oil & Blueberry Cake
(one size only)

WELLINGTON POINT FARMHOUSE

PÂTISSERIE MENU

Monday to Sunday
Seven days a week

"We pride ourselves at the Farmhouse for making most of our own Cakes, Jams and Chutneys. The Majority of the foods you enjoy here at the Farmhouse and all of our pastries are freshly baked in house. Any other items are sourced locally."

Orange & Almond Cake (GF,DF,N,E) \$8	Vegan Mud Cake (VG) \$9
Carrot Cake (N,E) \$9	Blueberry & Lemon Cake (GF,DF,E) \$9
Warm Apple Crumble Muffin (GF,E) \$7	Warm Pear Tart (N,E) \$9
Warm Blueberry & Lemon Muffin (GF,E) \$7	Caramel Mini Doughnuts (2) (E) \$3
Sticky Date Sponge (E) \$7	Gluten Free Chocolate Cake (GF,N,E) \$8
Lemon Meringue Pie (E) \$9	Warm Banana Bread (E) \$8
Warm Chocolate Brownie (E) \$7	Baked Cheesecake w/Fresh Fruit (E) \$8
Fresh Fruit Tart (N,E) \$9	Pecan & White Chocolate Cookie (E,N) \$5
Paris-Brest (E,N) \$6	Double Chocolate Cookie (GF,E) \$5
Chocolate Éclair (E) \$6	Chocolate Cookie (E) \$5
	Warm Scone w/ Farmhouse Strawberry Jam & Cream \$7

Add a Scoop of Vanilla Ice Cream or Cream for \$2

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS E: CONTAINS EGGS