



## ABOUT MELTON ESTATE

Welcome to Melton Estate. We thoroughly enjoy hosting Christmas events for your staff, club or customers. Our own customer service expectations are high, and this has been recognised via a Qualmark Gold rating.

We pride ourselves on using fresh, quality produce sourced from local suppliers, including of course the beautiful boutique wine made from the vines surrounding the winery. We are happy to accommodate any dietary requirements as all of our dishes are prepared on-site by our own culinary team. Please let our staff know of your dietary requirements.



All of our wines are available to “take home” at Cellar Door prices -a great gift idea for your staff or customers. Full cases are at special prices. Gift vouchers are also available.

We are looking forward to seeing you at Melton Estate...

*Tracy Caunter*  
*Owner and Restaurant Host*





# CHRISTMAS BANQUET MENU 1

## Three Course Table Service Menu Lunch or Dinner \$68pp (min of 20 guests)

### Entrée

**Caramelised Balsamic Onion & Feta Tart** – with spicy beet jam, salad greens

### Main Course *All mains served with seasonal vegetables*

**Chicken Breast** – with goat Cherve, baby spinach. Served with a sauce soubise

**Whole Roasted Sirloin** – served medium rare with Café de Paris butter and a rich red wine jus

### Dessert

**Dessert Tasting Plate** - with a selection of treats from the kitchen

Inclusive in this menu we will offer a vegetarian dish and cater for any special dietary requirements. Please advise prior to your event.

### Pre-dinner Options

**Wine Tasting** - 3 boutique wines for \$9pp or 5 boutique wines for \$15pp

**Pre-dinner Shared Platters** – \$9.50pp (based on a shared antipasto Melton Platter)

**Pre-dinner Finger Food** - 3 items for \$13.5pp or 5 items for \$22.5pp (served to guests)



## CHRISTMAS BANQUET MENU 2

### Three Course Table Service Menu Lunch or Dinner \$72pp (min of 20 guests)

#### Entrée

**Caramelised Balsamic Onion & Feta Tart** – with spicy beet jam, salad greens

**Venison Tartare** – with ponzu sauce, pickled carrots, and baby beet

#### Main Course *All mains served with seasonal vegetables*

**Chicken Breast** – with goat Cherve, baby spinach. Served with a sauce soubise

**Whole Roasted Sirloin** – served medium rare with Café de Paris butter and a rich red wine jus

#### Dessert

**Dessert Tasting Plate** - with a selection of treats from the kitchen

Inclusive in this menu we will offer a vegetarian dish and cater for any special dietary requirements. Please advise prior to your event.

#### Pre-dinner Options

**Wine Tasting** - 3 boutique wines for \$9pp or 5 boutique wines for \$15pp

**Pre-dinner Shared Platters** – \$9.50pp (based on a shared antipasto Melton Platter)

**Pre-dinner Finger Food** - 3 items for \$13.5pp or 5 items for \$22.5pp (served to guests)



## CHRISTMAS BANQUET MENU 3

### Three Course Table Service Menu Lunch or Dinner \$79pp (min of 20 guests)

#### Entrée

**Prawn Cutlets** – served on a black garlic aioli

**Caramelised Balsamic Onion & Feta Tart** – with spicy beet jam, salad greens

**Venison Tartare** – with ponzu sauce, pickled carrots, and baby beet

#### Main Course *All mains served with seasonal vegetables*

**Chicken Breast** – with goat Cherve, baby spinach. Served with a sauce soubise

**Akaroa Salmon** – served with pineapple salsa and fermented honey

**Local Venison Rump** – with a red wine jus

#### Dessert

**Dessert Tasting Plate** – with a selection of treats from the kitchen

Inclusive in this menu we will offer a vegetarian dish and cater for any special dietary requirements. Please advise prior to your event.

#### Pre-dinner Options

**Wine Tasting** - 3 boutique wines for \$9pp or 5 boutique wines for \$15pp

**Pre-dinner Shared Platters** – \$9.50pp (based on a shared antipasto Melton Platter)

**Pre-dinner Finger Food** - 3 items for \$13.5pp or 5 items for \$22.5pp (served to guests)



# CHRISTMAS BUFFET MENU

## Buffet Menu

**Lunch or Dinner \$63 (min of 30 guests)**

### Main Course Buffet

Selection of Breads

Roasted Herbed Infused Potatoes

Steamed Seasonal Vegetables

Mediterranean Orzo Pasta Salad

Beetroot, Feta, Red Onion, Balsamic and Baby Spinach Salad

Garden Green Salad served with a herb vinaigrette

Ham off the Bone served with cranberry sauce

Chicken with Neapolitan tomato sauce

Roasted Beef served with mustard and rich jus

### Dessert

Dessert Tasting Plate - with a selection of treats from the kitchen

Inclusive in this menu we will offer a vegetarian dish and cater for any special dietary requirements. Please advise prior to your event.

### Pre-dinner Options

Wine Tasting - 3 boutique wines for \$9pp or 5 boutique wines for \$15pp

Pre-dinner Shared Platters – \$9.50pp (based on a shared antipasto Melton Platter)

Pre-dinner Finger Food - 3 items for \$13.5pp or 5 items for \$22.5pp (served to guests)

## BEVERAGE LIST

### Beers

Speights Gold	9
Corona	9.5
Heineken	9.5
Speights Old Dark	9.5
Zero Alcohol Beer	9.5
State of Play Zero IPA	10
Craft Beer on tap	12

**Spirits** (doubles served) 10  
(Gin, Vodka, Bourbon, Rum, Whisky)

**Craft Cider** 10

### Soft Drinks

Orange Juice / Apple Juice	5
Lemonade, Coke, Coke Zero	5
Soda and Lime	4
Raspberry with Lemonade/Coke	5.5
Bundaberg Ginger Beer	5.5
Lemon, Lime and Bitters	5.5





## MELTON ESTATE WINE LIST

<i>Our Beautiful Boutique Wines</i>	<b>Glass</b>	<b>Bottle</b>
<p><b>Summer Love® Sparkling</b>  <i>Ripe Riesling provides crisp fruit flavours and a touch of Pinot Noir adds the distinctive pink colour. Summer Love has an exciting spritz.</i></p>	12	46  (375ml) 23
<p><b>Sauvignon Blanc</b>  <i>Aromas of tropical passionfruit and pineapple on the nose. Herbaceous characters of nettle and fresh cut grass. Fresh juicy acidity on the palate.</i></p>	12	46
<p><b>Pinot Gris</b>  <i>Tastes of pear drops, nectarine and citrus with hint of honey on the nose. The palate has white peach, ginger and fine citrus with a lively texture.</i></p>	11	45
<p><b>Pinot Rosé</b>  <i>Aromatics of strawberries on the nose. A fresh palate and fruit-driven intensity. The ideal summer sipping wine.</i></p>	12	46
<p><b>Riesling</b>  <i>A dry aromatic style which displays hints of lime and honey. A crisp clean wine with length and elegance. Classic Canterbury Riesling.</i></p>	11	45
<p><b>Chardonnay</b>  <i>Lightly oaked in barrel to allow the fruit to fully express its appeal. Butterscotch notes over golden fruit tones will appeal.</i></p>	13	47
<p><b>Syrah</b>  <i>Select parcel of Syrah from Waipara. Barrel aged for 18 months. Flavours of plum and savoury black pepper. Limited release.</i></p>	14	50
<p><b>Pinot Noir</b>  <i>Aged in French oak for 12 months. Cherry, red currents, strawberries with a touch of spice, smoke and a hint of violets. Fresh and vibrant.</i></p>	14	50



## BOOKING INFORMATION

- Booking well in advance is essential. We will do our very best to accommodate your party on your preferred day.
- Christmas Lunch bookings are available from 10am to 4.30pm. Christmas Dinner bookings can start from 6pm to 11pm. Minimum numbers apply to dinner bookings. During the Christmas season we are happy to host your event on any day of the week.
- A **Venue Hire fee is payable for all evening** Christmas Events based upon the following:
  1. *30-50 guests: \$250 venue hire*
  2. *50-100+ guests: \$500 venue hire*
  3. *Exclusive use of two or more rooms, including The Pavilion: \$750 venue hire*
- A small booking fee will apply to secure your event date.
- An indication of the number of guests is required at the time of booking.
- Please inform us of any dietary requirements prior to the event.
- All beverages and wine vintages are subject to availability.
- Confirmation of your menu choice, pre-dinner options and number of guests is required within 14 days of your event. Thereafter we require payment for meals 5 days prior to your event. Payment by direct credit is preferred. Credit card facilities are also available (a 2% merchant fee applies).
- The balance of your account (drinks and any other incidental items) must be paid at the completion of your event. An itemised invoice and GST receipt will be provided on request.
- Please let us know of any special theming arrangements you would to include.
- Taxis will also collect guests from Melton Estate. Our staff will provide assistance to arrange this.
- We encourage the responsible enjoyment of alcoholic beverages. In accordance with liquor licensing laws persons under 18 years of age will not be served. Our bar is required to close at 1am.
- All amounts shown are inclusive of GST.