



DOMINIQUE PORTET



Function Packages

2022

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A warm WELCOME

Situated in the beautifully picturesque Yarra Valley, surrounded by the stunning rolling hills of the Dandenong Ranges you will find our architecturally designed estate, with nods to our French heritage. Steeped with 10 generations of French winemaking, this is the perfect location for your next celebration.

Located 1hr from Melbourne, we are ideally located to welcome your friends, family or colleagues from far and wide, with plenty of onsite parking for everyone.

From a small gathering of 10, through to a group of 50, we have an array of offers that will suit your needs.

Our menus are curated using fresh, seasonal, locally sourced produce. This not only ensures your food is of premium quality, our approach also supports local growers and producers, while at the same time, minimising our environmental footprint.



Creating the perfect balance is key.

GROUP DINING

For group dining, we offer our 2 or 3 course, French inspired Sharing Menu.

Menu Includes:

- 3 entrée dishes + warm baguette, served share-style to the table
- 2 main dishes, served share-style to the table
- 2 side dishes, served share-style to the table
- individual dessert

2 Courses \$75pp

3 Courses \$95pp



SAMPLE MENU

Shared Entrée

- house made curd, roasted heirloom beetroot, hazelnuts, rosé vinaigrette
- cheddar, leek and shiraz arancini, walnut aioli
- chicken liver parfait, pickled prunes, pepperberry lavosh
- warm baguette, cultured butter

Shared Mains

- pan fried cod, french sorrel, paris mash
- wood roasted wagyu rump, sauce choron

Sides:

- pomme frites, ranch dressing
- baby leaf salad, café de paris dressing

Dessert (individual serve)

- classic vanilla bean crème caramel

CANAPÉ & GRAZING

Packages

Offering a more relaxed feel to your event, we have curated a Canapé & Grazing offer to match our award-winning wines.

Consisting of roaming canapés and grazing tables, your guests will be spoilt for choice.

\$135pp

SAMPLE MENU

Roaming Canapes:

- yarra valley goats cheese gougers
- line caught tuna tartare, pickled watermelon
- freshly shucked pacific oysters, rose mignonette
- pomme boulangerie croquettes, aioli
- duck confit tats, black truffle, xeres dressing

Grazing Boards/Table

- local and international cheese, date chutney, candied walnuts, fresh quince paste
- assiette de charcuterie, wagyu bresaola, truffle sopressa, jambon de pays, house pickles, mixed olives
- smoked alpine trout, hot smoked barramundi, mussels a la grecque, sauce verte, dill pickles
- freshly baked bread, baguette, house made lavosh
- local strawberries, elderflower custard, meringue
- rum canelé, cinnamon sugar, dark chocolate profiteroles, sour cream caramel
- buche de noel



Optional ADDITIONS

To increase the WOW factor, we have a selection of dishes that can be added to your event.



1 Seafood Ice Bar

A selection of freshly shucked oysters from Tasmania and NSW, cooked whole prawns, half shell scallop ceviche, mussels a la grecque, all served with rose mignonette, cumquat ponzu, and fresh lemon. All presented in a half wine barrel full of ice.

\$65pp, minimum 10 people



2 Roaming Canapés

Choose four canapés from our selection to be served upon arrival, prior to your guests sitting down for lunch.

\$35pp, minimum 20 people



3 L'Apero Greatest Hits

A selection of local and international cheeses, wagyu bresaola, jambon de pays, chicken liver parfait, arancini, olives, smoked almond dip, house made pickles, date chutney, candied walnuts, quince paste, bread, house made lavosh.

\$18pp, minimum 10 people



4 Gifting Options

If you're looking for a gift for that special someone, or to reward your staff for their amazing work, we can create a range of gifting options. From a single bottle, to a bespoke selection of our wines, anything is possible.

Drinks PACKAGES

Any event at Dominique Portet wouldn't be complete without you and your guests enjoying our range of award winning wines.

Package 1 – Fontaine Package

\$65 pp*

- NV Brut Rosé
- 2021 Fontaine Chardonnay
- 2021 Fontaine Rosé
- 2021 Fontaine Pinot Noir
- 2020 Fontaine Cabernet Sauvignon
- beer, soft drinks and juices



Package 2 – Single Vineyard Package

\$75 pp*

- NV Brut Rose
- 2016 Blanc de Blancs
- 2020 Single Vineyard Chardonnay
- 2021 Single Vineyard Rosé
- 2020 Single Vineyard Pinot Noir
- 2021 Single Vineyard Shiraz
- 2018 Dominique Portet Cabernet Sauvignon
- beer, soft drinks and juices

santé

*Wines subject to change based on availability

Drink packages are 3hrs in duration.

Dominique Portet practices RSA and abides by all Liquor Licencing requirements



Confirmation of booking and payments

- Final payment is required 2 weeks prior to your event along with confirmed numbers and dietary requirements. Any dietary requirements communicated within 2 weeks of your reservation may not be able to be catered for.
- All bookings require a non-refundable deposit of 20% to secure and confirm your reservation. Only once this payment is received is your event booking confirmed.
- Deposits can be made via EFT, cash, or Credit card.



Cancellation Policy

In the event of cancellation more than 2 weeks prior to your event, you will receive a full refund of any monies paid, excluding the non-refundable deposit. If you cancel your event between 14 and 7 days prior to your booking, you will receive a refund of 50% of monies paid, excluding the non-fundable deposit. Any cancellations within 7 days of your event, will result in no refund being made.



Final Numbers

Final numbers are required 2 weeks prior to your event. After this date, numbers cannot be reduced, however they may be increased, dependant on venue capacity. If numbers do decrease within this 2 week period, you will still be charged for the communicated final number of guests.

Pricing

Prices are subject to change at the discretion of Dominique Portet Winemakers.

CONTACT

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