




willow & ivie

PRIVATE FUNCTION PACKAGES

Alternating dishes

(2 course \$55+pp, 3 course \$65+pp, \$5+pp cakeage)

Entrée

Chilli, garlic, lemon, parsley squid, iceberg, garlic aioli

Chorizo, goats cheese arancini, leeks, salt bush relish

Roast pork belly, apple and fennel salad, chimichurri sauce

Chorizo & Prawn risotto

Roasted pumpkin, goats cheese, toasted almond, pipita seeds, broad beans, pea shoots, spiced dukkah and local honey comb

Rare beef medallions, watercress, rocket salad, chimichurri, parmesan croutons

Slow roasted beetroot, onion jam, goats cheese tart, rocket and herb salad

Confit duck ravioli, wild mushroom, pancetta, butter sauce

House gnocchi, oxtail ragu, parmesan (vegetarian available)

Main

Prosciutto, sage and bocconcini stuffed chicken or chicken supreme with risotto

Char grilled porterhouse, duck fat potatoes, dutch carrots, brown chicken jus

Confit duck leg*, pearl barley, beetroot, roasted beetroot salad

Pan fried snapper*, sautéed leek, crushed peas, clam & butter sauce

Slow cooked lamb shanks, dutch carrots, buttermilk mash, gremolata beans

Twice cooked char sui pork belly, sautéed Asian greens, house dukkah

Pan seared duck breast*, duck mince kremeski, heirloom beetroot, duck jus

Char grilled lamb back strap*, pea puree, roasted kipfler potatoes, chorizo & crumb, brown jus

Dessert

Lemon meringue and double cream

Textures of chocolate, baileys ice-cream

Strawberries and champagne

Burnt orange eton mess, yogurt ice-cream

White chocolate panna cotta, crisp meringue, almond praline, rhubarb gel

Sticky Date, salted caramel, caramel popcorn, chantilly cream

Chocolate pudding

Crème brulee, nutmeg ice-cream maple jelly, rum raisons, wonton crisp

Walnut financiers, crisp filo pastry, raspberries & ice-cream

*Any advised dietary requirements will be catered for accordingly

*Menus can be adjusted and changed to suit budgets and personal tastes

*Some protein items may increase the price slightly depending on market value at the time

Canapé Samples

(Guide \$35pp+ for 7 items \$45pp+ for 10 items - minimum numbers apply)

Prawn and Garlic risotto
Goats Cheese and Chorizo Frittata
Mac and Cheese Croquets and Garlic Aioli
Brown Chicken Jus Kromeski
Crispy Quail Soy Caramel
Mini House Made Burgers (Beef or KFC chicken)
Crispy Pork Belly with Nahm Jim
Pulled Pork Sliders with Apple Slaw
Beef Tartare House Chips
Pulled Duck and Cucumber Boa Buns with Hoisin Sauce
Chilli Garlic Calamari
Sundried Tomatoes, Goats cheese, Chorizo crumb
Mini Fish and Chip Cones
Thai Chicken Skewers
Grilled Haloumi Salsa Verdi
Tempura Battered Chicken with Chimichurri
Lamb Kofta with Red Wine Jus
Tempura Battered Prawn Cutlets with Chili, Parsley & Lemon Aioli
Pulled Lamb Mini-Souvlaki with Hummus, Tzatziki, Tabouli & Pomegranate

Chicken Caesar San Choy Bow with White Anchovies & Croutons
Golden Crumbed Parmesan Chicken with Garlic Aioli
Housemade Gnocchi Ragu or Vegetarian
Satay Chicken Skewers with Coriander and Lime
Prawn Cocktail with Avocado Salsa
Risotto Bowls
Roasted Asparagus, Haloumi & Prosciutto with Parsley & lemon
Traditional Paella
Arancini Balls
Gorgonzola, Pumpkin, Spinach and Caramelized Onion Tartlets
Zucchini Fritter with Chili Jam
Parmesan Crumbed Mushrooms with Aioli
House Spiced Potato Rusti

Grazing Tables – From \$35pp+

An impressive display of an assortment of charcuterie, fruit, cheese, condiments and desserts

Buffet Samples- tailored to suit budget if required

\$55pp+

Medley Dips & Toasted Breads,
Arancini Balls, Salt & Pepper Squid

Spiced Chicken with White Wine Cream Sauce
Chargrilled Porterhouse Medallion with Red Wine Jus

Roasted Duck Fat Potatoes
Buttered Greens with Toasted Almonds, Olive Oil, Garlic + Lemon

Garden Salad

\$85pp+

Charcuterie, Arancini, Chili, Garlic, Lemon, Parsley Squid
Select 3

Crispy Chicken, Sage, Prosciutto, Bocconcini, Smoked Butter
Chargrilled Porterhouse Medallions with Red Wine Jus

Crispy Skinned Pork Belly, Apple, Cider, Celery
Vegetarian Risotto

Salmon, Cress, Radish, Horseradish

Crispy Quail, Soy Caramel, Fennel, Herb Salad

Select 4

Duck Fat Potatoes, Rosemary & Smoked Salt

Green Beans, Asparagus, Broccoli Beans, Goats Cheese, Almonds

Roasted Dutch Carrots, Beetroot Fritze Lettuce Salad

Creamed Leeks, Crispy Kale

Greek salad

Thai Salad

Dessert & Cake Served and Complimented

*Please note all prices are plus GST





CLIENT INFORMATION

Name:

Email:

Event:

Phone:

INFORMATION

Date:

Venue:

Number of Adults:

Children:

Start Time:

End Time:

CREDIT CARD

Type: Visa / Mastercard

Card Number: ____ / ____ / ____ / ____

Name on card:

Expiry Date: __/__

Signature:

BOOKING CONFIRMATION

A non-refundable deposit of 30% of the overall quote is required to secure your event date, accompanied by a signed copy of our booking agreement. Please note your booking is not confirmed until payment of the deposit is received and receipted by Willow & Ivie.

PAYMENT

Your food, beverage package, final guest numbers and any dietary requirements must be confirmed and paid for no later than three weeks prior to your event date. No refunds will be for made for any guest reductions after this date. Additional guests can be added at a later date and will be charged accordingly. Credit card payments will incur surcharges of 1%.

MINIMUM SPEND

Private functions incur a minimum spend of \$2,000+ for meal package. If a private function is desired and falls under minimum spend the difference will be a venue hire charge. (Funerals & Conferences exempt). Minimum spend of \$15,000+ for Saturday dates in March, April, October, November. If the desired date is available 6 months prior to the date, \$2000+ minimum spend is required.

Public holidays incur a 15% surcharge.

BOND

A valid credit card will be held as security on all bookings. Deductions from the credit card will occur in the case of any damaged or missing items, or cleaning costs incurred such as dry cleaning. Willow & Ivie reserves the right to recover all costs associated with replacement or repair. Crowd control and/or security guard costs may be passed on to the client depending on the nature of the event.

CANCELLATION

In the unfortunate event of a cancellation, Willow & Ivie must receive written notification from the client. Deposits are non-refundable. Refunds will not be given under any circumstances. Willow & Ivie considers a postponement of an event as a cancellation. To secure another date, a new booking agreement must be completed and returned with the required deposit, deposits can be transferred to another date if used within 12 months.

If any part of the event is cancelled, abandoned or postponed, in whole or in part, for any reason whatsoever that is beyond Willow & Ivie's control, including, without limitation, due to adverse weather conditions, epidemic or pandemic, there is no right to refund and no obligation is assumed by Willow & Ivie for the arrangement of a substitute event. Under no circumstances

will Willow & Ivie be liable to the client if Willow & Ivie is unable to perform its obligations to the client due to any event, frustrated or cause of force majeure being any event or act beyond the control of Willow & Ivie.

The client accepts this agreement, once the deposit is paid.

SMOKING

Smoking can only be undertaken in the designated smoking areas.

OUTSIDE FOOD

No outside food may be brought into the venue. External products are not permitted will be confiscated and disposed of upon entry to the venue. The only exceptions are a celebration cake, bonbonniere and favours where prior arrangements have been made and approved by Willow & Ivie. Please note additional cakeage of \$5pp+ will be charged. Biscuits can be arranged through Willow & Ivie however if brought on the premises \$2pp+ will be charged.

FARMING

Please note that the vines surrounding Willow & Ivie are a privately owned working vineyard and at certain times of the year these vines are covered. Disruptions from the farm are very unlikely, however Willow & Ivie accepts no responsibility.

TRANSPORT

As part of Mildura Rural City Council regulations, it is a requirement that relevant transportation is arranged to transport guests from Willow & Ivie at the conclusion of your event for bookings with guest attendance of 100 persons or more (Funerals and Conferences exempt). Please let your event coordinator know if assistance is required in making these booking arrangements. If the client fails to make these arrangements a \$440 booking fee will be charged to the nominated credit card to cover a one-way bus booking from Willow & Ivie into Mildura CBD at the conclusion of your event.

SECURITY

Depending on the nature of your event security may be required. For example, large guest numbers are present or 18th/21st birthday celebrations. Security will be charged at \$75+gst per hour minimum of 4 hours. Please discuss this with your event coordinator.

FUNCTION DURATION

Luncheon functions are 4 hours duration.

Evening functions are 5 hours duration – All music and bar must cease at 11.00pm

Extra venue hire charge will be applied if guests are still on the premises 30 minutes after your function finishing time.

Funerals and Conferences exempt.

INVITATIONS & ADVERTISING MATERIAL

Willow & Ivie must approve all invitations and material. Your Willow & Ivie coordinator **must** approve a proof. A map can also be provided for your guests.

WILLOW

A minimum of 80 adults is required for the use of Willow for without extra charge. An extra \$5+pp venue hire will be charged if you wish to use Willow for guest numbers under 80.

LIQUOR LICENCE

Willow & Ivie is a fully licensed venue until 11.00pm. The bar and all music must cease at 11.00pm sharp. Guests must have vacated the premises by 11.30pm without charge. No BYO is permitted.

MUSIC

Willow & Ivie staff reserve the right to control music levels.

RESPONSIBILITY OF GUESTS AND CONDUCT

The person who has signed the booking agreement is responsible for the behavior of guests. That person will be liable for the cost of any damaged or missing equipment and damages incurred to the venue or in the grounds during the function.

ACCEPTANCE OF AGREEMENT

NAME

DATE

SIGNATURE