

# Chateau

## W Y U N A

Thank you for your enquiry regarding holding a function at Chateau Wyuna.

Located at the foothills of the Dandenong Ranges, Chateau Wyuna offers everything you will need for your function. This includes:

- an extensive range of menus and beverages.
- fully inclusive prices with no hidden extras or room hire charges.
- access via straight main roads, thereby offering the feeling of being in the Dandenong Ranges without the associated mountain drive.
- garden outlooks from all rooms – floodlit at night.
- friendly, efficient staff.
- ample car parking spaces on premises.

We have 2 rooms for you to choose from to host your function - the Burgundy Room and the Treetop Room. The number of guests that can be catered for sit down meals is as follows. Capacities for cocktail functions are much greater.

	Min. Number Treetop	Max. Number Treetop	Min. Number Burgundy	Max. Number Burgundy
LUNCHEON				
Mon – Sun	40	80	60	150
EVENING				
Mon - Thurs	50	80	70	150
Friday & Sunday	70	80	80	150
Saturday	Not Available	80	90	150

This package includes our current menu selections. In relation to beverages, there are 2 options for you - guests are welcome to purchase their own drinks, or the organisers of the function can specify an amount for the bar tab which can be settled at the end of the function.

If you would like to book a date for your function, a tentative booking can be made at any time and can be held for a period of two weeks. A \$500 deposit is then required to confirm your booking. Full balance of payment is required at least 5 working days prior to your function.

We make an appointment closer to the date of your function to discuss the finer details that will make your time with us at Chateau Wyuna truly memorable. After all, no two functions are the same – and we are known for our attention to detail.

Our office is open between 9.30am and 4.30pm every day of the week except Tuesdays and Wednesdays, so please do not hesitate to contact us on 9736 2555, or via email on [cwyuna@bigpond.com.au](mailto:cwyuna@bigpond.com.au) if you have any queries or would like to arrange an inspection. That would give us an opportunity to fully understand your requirements and discuss what we can offer.

**The Team at Chateau Wyuna**

## GENERAL FUNCTION INFORMATION

**Times** Evening sit down functions are 4 hours in duration.  
Luncheon sit down functions are 3 hours.

### FUNCTION Menus...

**Standard** Guests are provided with soup followed by alternating mains & desserts  
Weekdays \$50 Weekends \$60

**Deluxe** First course is a single entree, followed by alternating mains & desserts  
Weekdays \$55 Weekends \$65

Children aged under 12 years are \$25.

### OTHER Menus...

**School socials** \$40 for a two course meal (served alternating) including soft drinks

**Christmas events** A traditional 3 course set menu is \$45.

**Other options** Additional menus are available for morning & afternoon teas.

*Removing soup from any menu reduces the price by \$2.  
Removing the entrée from the Deluxe Menu reduces the price by \$5.*

### BEVERAGES

A tab can be placed on the bar for a specified range of drinks (any unused amount will be refunded).  
Alternatively, a cash bar can be open where guests purchase their own drinks.

### ADDITIONAL INFORMATION

**Canapés** At the start of sit down functions you may like to offer your guests a range of canapés selected from our cocktail menus.

**Decorations** Candle centerpieces are included in the price, although you are most welcome to decorate the room yourself (subject to no damage being caused).

**Extra time** \$120 per ½ hour.

**Bonds** \$500 for school groups is required in advance and will be refunded in full immediately following the function – on the condition there is no damage to the venue.

**Public Holidays - a 10% surcharge applies.**

# STANDARD Sit Down Menu

Guests are provided with soup followed by alternating mains & desserts

**Weekdays \$50**

**Weekends \$60**

**\$2 reduction for no soup**

## **Soup** - *please select 1*

- Cream of mushroom (v #)
- Pumpkin with cumin seed, sour cream & chives (v #)
- Potato & leek soup (v #)

## **If you would like to offer a single entrée instead of soup, it is an additional \$3 per person**

- House-made caramelised beetroot, rocket & feta bruschetta, served on sourdough (v \*)
- Crumbed lemon & parmesan chicken tenderloins, served with salad
- Thai green chicken curry served on jasmine rice
- Baked vegetable lasagne with ricotta & garlic

## **Main Course** - *please select 2*

*All mains are served with seasonal vegetables or salad.*

- Chicken breast stuffed with cream cheese & served with a savoury sauce (#)
- Traditional roast beef with Yorkshire pudding
- Loin of pork with apple sauce & crackling (#)
- House-made Shepherd's pie
- Spinach & ricotta cannelloni
- Market fish with a jacket potato & sour cream (#)

## **Dessert** - *please select 2*

- Bread & butter pudding, served with sherry-soaked mixed fruit & crème anglaise
- House-made apple strudel, served a brandy sauce
- Rich chocolate ganache cake, served with vanilla ice-cream
- Lemon cheesecake, served with cream & chocolate flakes
- Petite chocolate éclairs filled with crème patisserie, served on apricot puree
- Individual pavlova, served with cream & fresh seasonal fruit

*...followed by tea & coffee*

# DELUXE Sit Down Menu

Guests are provided with one entrée followed by alternating mains & desserts

**Weekdays \$55**

**Weekends \$65**

**\$5 reduction for no entree**

## Entrée - *please select 1*

- Thai Asian beef salad with cherry tomatoes and coriander & lime dressing (#)
- House-made sage & brandy chicken liver pate with brie cheese on melba toast
- Greek-style lamb skewers, marinated in rosemary, served with yoghurt & a chunky Greek salad (#)
- Spinach & potato gnocchi, served with one of the following sauces;  
*wild mushroom & white wine (#), house made basil pesto (v #), creamed spinach (#) or napolli (v#)*
- Salt & pepper crumbed calamari, served with a roquette salad & house-made tartare (#)
- Garlic prawns, served with sticky rice, fresh spring onions, fried shallots & snow pea tendrils (#)

## Main Course - *please select 2*

*All mains are served with seasonal vegetables or salad.*

- Chicken Wyuna – A juicy chicken breast with lemon myrtle filling, lightly crusted with macadamia nuts & served with a savoury sauce
- Chicken breast, stuffed with boconcini, baby spinach & sun-dried tomato, topped with a basil veloute (#)
- Lemon & parmesan crusted chicken breast, served with roasted potatoes & aioli
- Tender eye fillet, cooked medium
- Scotch fillet, cooked medium  
*All steaks are served with your choice of one of the following sauces;  
Mushroom (\*), green peppercorn (\*), garlic butter (#) or red wine jus (\*)*
- Pork steak, slow braised in an apple cider & accompanied by an apple reduction (#)
- Grilled pork cutlet, served with a mushroom & onion fricassee & hasselback potatoes (#)
- Seared & marinated lamb rump, served on Moroccan spiced chickpea cous cous
- Lamb medallions with Tuscan vegetable mille feuille & rosemary gravy
- Pan-fried market fresh fish on a sweet corn rosti with a chilli capsicum relish & fresh avocado

## Dessert - *please select 2*

- Lemon & lime tart, served with double cream
- Sour cherry & frangipane tartlet, served with Chantilly cream
- French apple tartlet, served with caramelised apple & crème patissiere
- Flourless fig cake with orange syrup and candied lime ice cream
- Sticky date pudding, served with butterscotch sauce & vanilla ice-cream
- Cheesecake served with chocolate shavings & double cream (please select 1 flavour)  
Lemon, butterscotch, cookies & cream or Bailey's

*...followed by tea & coffee*