



## WOLF BLASS GALLERY & MUSEUM FUNCTION PACKAGES

### THE VENUE

The Wolf Blass Gallery & Museum is a brand-new space completed in August 2018. Our venue is vibrant and contemporary utilising the heritage of the 1912 State Bank building as the entrance, we have also enclosed the iconic 1854 school building within the overall design.

As a function venue we can offer a variety of options

#### **\*The Museum Room**

Housed in the iconic 1912 State Bank building this space caters for stand-up events for up to 80 guests. This space can also incorporate the popular booth as well as the front porch (weather permitting)

#### **\*The Library Room**

Adjacent to our magnificent bar this space can cater for 50 sit down guests or up to 80 people for a stand up cocktail party.

#### **\*The Coopage Room**

Adjacent to the iconic 1854 school building this is a central space that can cater for up to 50 sit down dinner guests or 70 for a stand up cocktail party. This space can also add the beautiful deck area with adjacent lawns for larger numbers.

#### **\*The Board Room**

With seating for up to 18 people the Board Room caters for degustation dinners and corporate team building days. Folding doors open out to our lawns creating a beautiful relaxed setting

#### **\*The Deck**

Located at the back of the building this space incorporates an under-cover area for up to 50 guests for dinner or up to 70 people for stand-up events. Your space also includes our beautiful lawns which can be used for sit down or stand up events. Extra costs apply for Marquee hire for lawn events

## **SPACE HIRE**

### **Weekend Rates (Friday 5pm – Sunday midnight)**

Individual spaces can be hired for five hours for \$700. This room hire fee is waived for agreed spend of over \$3,000. Extra costs apply for functions that continue past midnight.

### **Weekday Rates (Monday 8am – Friday 5pm)**

Individual spaces can be hired for five hours for \$500. This room hire fee is waived for an agreed spend of over \$2,000. Extra fees apply for functions that continue past midnight

## **DRINKS PACKAGES**

### **Standard**

Three Hours - \$45 per person

Four Hours - \$55 per person

Five Hours - \$65 per person

This offer includes the following:

Museum Selection wines - Chardonnay, Sauvignon Blanc, Rose, Shiraz Cabernet and Malbec

Wolf Blass Sparkling Pinot Chardonnay

Crown Lager, Coopers Pale Ale & Light Option

Soft Drinks

### **Premium**

Three Hours - \$55 per person

Four Hours - \$65 per person

Five Hours - \$75 per person

This offer includes the following:

Museum Selection wines – Chardonnay, Sauvignon Blanc, Riesling, Rose, Shiraz Cabernet, Malbec, Shiraz

Crown Lager, Coopers Pale Ale, Session Ale & Light Option

Craft beers – Lobethal Bierhaus Pale Ale, Prancing Pony Amber Ale

The Hills Cider Company Apple Cider

## **MENU OPTIONS**

### **OPTION 1 - \$55 per Head**

#### **Entree:**

Duck liver pate crostini (veg option)

Crab gruyere crème tartlet

Smoked salmon spoon with caper cream and dill

#### **Main:**

Boeuf Bourguignon

Coq au vin

Vegetarian Cassoulet (pre ordered for Vegetarians)

Rosemary and garlic roast baby potatoes.

French garden salad

#### **Dessert:**

Blue berry crème brulee

### **OPTION 2 - \$60 per head**

#### **Entrée:**

Kingfish carpaccio

Roast pumpkin arancini

Thai pork dumpling with Thai dipping sauce

#### **Main:**

Deboned chicken Maryland filled with udder delights brie, roquette and sautéed chorizo

Served with Ngeringa greens salad cucumber ribbon and maple dressing.

#### **Dessert:**

Sticky date pudding with whipped amaretto custard and slivered almond

### **OPTION THREE - \$85 per Head**

#### **Entrée:**

Sashimi scallops with seasonal petals and sake dressing

Quail and pancetta roulade lollypops filled with brie and roquette

Quail egg and White anchovy Cesar salad spoons

#### **Main:**

Roasted duck breast, maple glazed rainbow beats with white balsamic misted edible flower and pea tendril salad

Other main options:

Twice cooked duck legs with creamy celeriac velvet puree and plum jus. Served with mustard greens

Roast porterhouse with glazed root vegetable medley and sea salt rosemary potatoes served with a shiraz reduction and Dijon mustard

#### **Dessert:**

Pistachio crème anglaise toffee cornetto encrusted with toasted pistachio praline