

HAY SHED HILL

MARGARET RIVER

FUNCTION PACKAGE



Hay Shed Hill is a stunningly beautiful vineyard in the heart of the Willyabrup valley, the premier vineyard locality in the Margaret River Wine Region. From some of the region's oldest vines, winemaker Michael Kerrigan creates wines which showcase the fruit - bright, elegant and varietally expressive.

Red Five Star Winery Rating – James Halliday 2012.

Hay Shed Hill has recently undergone a major upgrade of its facilities with a full renovation of the cellar door and the conversion of the old winery to a modern café.

The contemporary Hay Shed Deli Café offers exceptional cuisine in a casual, relaxed atmosphere and overlooks the 37 year-old vineyard - making it a beautiful setting for your function.



DINNER MENU PACKAGES

OPTION 1

\$95 PER PERSON

Choice 2 entrées
Choice 2 mains
Choice 2 desserts
Coffee & tea

OPTION 2

\$85 PER PERSON

Choice 3 hot & 3 cold canapés
Choice 2 mains
Set dessert
Coffee & tea

OPTION 3

\$75 PER PERSON

Choice of 3 hot & 3 cold canapés
Choice of 2 foods to share
Set dessert
Coffee & tea

OPTION 4

\$75 PER PERSON

Choice of 6 hot & 6 cold canapés
3 dessert canapés
Coffee & tea



MENUS

CANAPES SELECTION

COLD

Smoked salmon crostini, spiced avocado mayonnaise

Tuna mayonnaise & avocado sushi rolls

Smokey eggplant, chili jam, coriander spoons

Tuna/salmon ceviche bruschetta, crispy shallots & coriander

Basil, tomato & pecorino bruschetta

Spiced gazpacho shooters with prawn

HOT

Three cheese risotto balls

Tomato, mozzarella & basil tarts

Chermoula chicken skewers

Thai prawn skewers

Prosciutto, rocket & Taleggio piadina

Potato, ham & gruyere croquettes

White bean & pancetta shooters, truffle oil

Polenta, blue cheese, candied walnut



ENTRÉE SELECTION

Slow roasted field mushrooms, raclette, herbs,
Hay Shed Hill EVOO

Grilled prawns, smoked paprika aioli, almond, lemon & garlic crumbs

Cured Margaret River venison, beetroot, goats curd, apple balsamic

Venison tataki, sushi rice, pickled seaweed salad, miso dressing

Falafel, smokey eggplant puree, tomato relish, pita bread

W.A. grilled octopus, roasted capsicum & almond puree, prosciutto

Sumac dusted goats cheese, spiced carrot dressing, crostini



MAIN SELECTION

Cabernet-braised beef with pancetta & mushrooms, parsley chat potatoes

Slow roasted lamb shoulder, oven-dried tomato, zucchini, fresh herbs, pistachios, tahini yoghurt dressing

Free-range chicken breast, Royal Blue potatoes, pancetta, green beans, salsa verde

Slow-roasted pork belly, confit potato, white gazpacho, watercress salad

Roast eye fillet, goats cheese mashed potato, green beans, braised shallots, red wine jus

Grilled salmon, polenta, roast tomato & saffron dressing, shaved fennel salad

DESSERT SELECTION

Vanilla bean pannacotta, rhubarb compote, biscotti

White chocolate & macadamia cheesecake, berry coulis, berries (seasonal)

Flourless orange cake, candied orange, saffron lassi

Callebaut chocolate tart, espresso mascarpone, praline

Chocolate & cinnamon pannacotta, chilli caramel

EXTRAS

Bread & olives \$5 per person

Side salad \$9 per person

Cake cutting, dressed with a sauce & served to guests individually \$6.50 per person

International cheese platters are available

All menus are subject to change



WINE LIST

HAY SHED HILL BLOCK SERIES

Block 1 Semillon Sauvignon Blanc	\$30
Block 6 Chardonnay	\$35
Block 8 Cabernet Franc	\$35
Block 2 Cabernet Sauvignon	\$50

HAY SHED HILL WORLD SERIES

World Series Tempranillo	\$30
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HAY SHED HILL

Hay Shed Hill Sauvignon Blanc Semillon	\$20
Hay Shed Hill Chardonnay	\$25
Hay Shed Hill Cabernet Merlot	\$20
Hay Shed Hill Cabernet Sauvignon	\$25
Hay Shed Hill Shiraz Tempranillo	\$20
Hay Shed Hill Botrytis Riesling	\$28
Hay Shed Hill Muscat	\$38

PITCHFORK

Pitchfork Semillon Sauvignon Blanc	\$17
Pitchfork Chardonnay	\$17
Pitchfork Pink Cabernet	\$17
Pitchfork Late Harvest	\$17
Pitchfork Cabernet Merlot	\$17
Pitchfork Shiraz	\$17

SPARKLING

Hay Shed Hill Sparkling coming soon

All wines are subject to vintage change and availability

TERMS & CONDITIONS

VENUE HIRE & DEPOSIT

For exclusive use of the venue outside of normal trading hours a venue fee of \$750.00 will apply. Tentative bookings will be held for 14 days. To secure your booking, please sign & return this form to the Deli Café together with your \$750.00 deposit. The deli café reserves the right to allocate the venue to another client without notice if payment is not received within the 14 day period.

PAYMENT & CANCELLATION

Final numbers and food payment is required 14 days prior to the event - this number is the minimum number invoiced. Final numbers may increase up to 48 hours prior to the event. The beverage balance and any further costs incurred require payment no later than 11am the morning after the event. Cancellation within 30 days requires full payment of food and venue hire and forfeit of the deposit.

RESPONSIBILITIES

Guests and attendees are to conduct themselves in an orderly manner and in full compliance with the directions of the Deli Café's management policy and the liquor licensing laws. The Deli Café assumes no responsibility for loss or damage to the property, during or after the event. Organisers of the event will be held financially responsible for any damage to the property during the event.

BEVERAGES & MENUS

Hay Shed Hill's range of wine is available exclusively for events. Beer can be sourced from alternative suppliers and will incur a corkage fee of \$2.50 per stubbie. All food and beverage options will need to be confirmed 14 days before the event. Food and beverage items are subject to change due to season and availability. Should you require tailored menus to suit dietary requirements, our chef is happy to discuss your needs and cater for individual requirements, but this must be discussed 21 days prior to the event.

EXTRAS

A Public Holiday surcharge of 15% will be charged for events held on Public Holidays.

All decorations and extra function requirements are to be supplied by the organiser and delivered between the hours of 4pm and 6pm the day of the event unless management approves otherwise.

Please sign the following statement:

I have read and understood the terms and conditions of Hay Shed Hill Deli Café.

Name: _____ Signature: _____

Name: _____ Signature: _____

Date of Event: _____

Contact Details (Address): _____

Mobile Number: _____ Email: _____

Function Deposit \$750.00

Please circle your method of payment Cash Credit Card* Direct Deposit ^

Credit Card Payment

Credit Card number: _____ Expiry Date: _____

Type of Card: _____ Cardholder Name: _____

Cardholder Signature: _____

* Diners and Amex card surcharge of 4% applies

^ Direct Deposit details: BSB: 066-125 A/C: 10259239 Name: Hay Shed Hill