



IMMERSE FUNCTION PACKAGE

Subject to availability

Enjoy a 3 course lunch in our restaurant

Minimum 13 total guests
Maximum 20 total guests

\$70 PER ADULT
\$15 PER CHILD

50% deposit required upon booking, with final guest numbers
and final payment to be made 48 hours prior

INCLUSIONS:

3 course lunch (menu seen below) served 'feast' style in the
middle of your tables

Unlimited tea & coffee from self-operated tea & coffee urns

BEVERAGES:

TAB

Drinks on consumption, to be paid in one transaction at functions end.

Estate Beverage Package - \$55pp

Unlimited beverages (from list below) for up to 2 hours 45 minutes

Wines: Sparkling Brut, Chardonnay & Shiraz

Beers: YVBC Pale Ale & Cascade Premium Light

Range of non alcoholic beverages

Wine Tasting - \$10pp

Enjoy a private wine tasting of our full range (times available on request).



FUNCTION MENU

ENTREES ON ARRIVAL

Immerse baked bread platter with chef's choice of dip, olives, parmesan oil and salt (V)

MAINS - SERVED FEAST SHARE STYLE

Roast chicken breast served with truffle mashed potatoes, prosciutto, sage and red wine jus (GF, LF)

Braised Middle Eastern spiced lamb shoulder, quinoa, eggplant, capsicum, zucchini, raisins, pomegranate, pistachio, tahini dressing (DF, GF, NUTS)

Rosemary and garlic potatoes. (GF, Vegan)

Raw beetroot and carrot salad, golden raisins, fresh herbs, Moroccan dressing, seeds (Vegan, GF)

DESSERTS

Chef selection share platters of mini desserts (Nuts)

BYO cakes are certainly welcomed, however Immerse is unable to cut/plate.
Refrigeration, serving utensils and crockery will be provided for you.

DIETARIES

All guest dietaries catered to, chef's selection

In order to cater to these dietaries please inform us of any dietaries in your group when confirming final guest numbers with our admin team.

Please note that any unnoted dietaries that appear on the day may not be able to be catered to by our Kitchen Team.

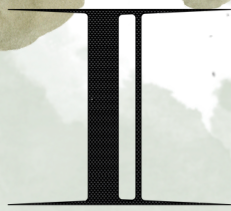
KIDS MEALS

To be served with mains, please choose one of the following options that will apply to all children:

Fish and chips
Chicken nuggets and chips
Spaghetti Bolognese
Chicken schnitzel and chips

Vanilla ice-cream included, to be served with desserts

GF = Gluten Free | DF = Dairy Free | LF = Low Fructose | NUTS = contains nuts



BEVERAGE PRICE LIST

WINES

SPARKLING WINES

Sparkling Brut Cuvee	\$14 \$49
Sparkling Rose	\$14 \$49
Sparkling Shiraz	\$15 \$55
Non Alcoholic Sparkling Cuvee	\$8

WHITE / PINK WINES

Moscato	\$14 \$49
Pinot Gris	\$15 \$55
Sauvignon Blanc	\$14 \$49
Chardonnay	\$16 \$59
Non Alcoholic Sauvignon Blanc	\$8

RED WINES

Pinot Noir	\$17 \$65
Shiraz	\$16 \$59
Cabernet Sauvignon	\$18 \$69
Non Alcoholic Shiraz	\$8

SPIRITS

STANDARD SPIRITS / LIQUEURS - \$12

Smirnoff Vodka	Baileys	Wild Turkey
Bombay Sapphire Gin	Kahlua	Jack Daniels
Bacardi Rum	Midori	Jim Beam
Southern Comfort	Pimm's	Canadian Club
Captain Morgan's Rum	Aperol	Johnny Walker Red Label
Bundaberg Rum	Frangelico	Jameson Irish Whiskey

PREMIUM SPIRITS / LIQUEURS - \$15

Grey Goose Vodka	Chivas Regal Scotch Whiskey	Glenfiddich 12 Year old
Four Pillars Gin	Kraken Spiced Rum	Kellybrook Apple Brandy
Suntory Japanese Whiskey	Hennessy vs Cognac	Makers Mark 46 Kentucky Bourbon
Glenlivet 12 Year Old		

BEERS

YVBC BEERS & CIDER ON TAP

YVBC Pale Ale	\$10
YVBC Lager	\$10
YVBC Apple Cider	\$10

BOTTLED BEER

Carlton Draught	\$10
Corona	\$10
Great Northern Mid Strength	\$10
Cascade Premium Light	\$8
Carlton Zero	\$6

COCKTAILS

\$18 EACH

Espresso Martini	Gin Blossom
Cosmopolitan	Mojito
Pornstar Martini	Aperol Spritz

SOFT DRINK & JUICE

\$4 PER GLASS

Cola	Tonic Water
Cola Zero Sugar	Sparkling Mineral Water
Lemonade	Soda Water
Lemon Squash	Orange Juice
Lemon, Lime & Bitters	Apple Juice
Dry Ginger Ale	Cranberry Juice

TEA & COFFEE

UNLIMITED TEA & COFFEE FROM SELF-SERVE TEA & COFFEE URNS

Espresso machine coffees not available for function packages