Immerse Function Package

Subject to availability

Enjoy a 3 course lunch with exclusive use of our barrel room space with views of our vines

Minimum 13 total guests
Maximum 40 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, served share style in the middle of your tables

Unlimited Tea & Coffee from private self-operated Nespresso machine

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).

Immerse Lunch Function

Entrées on arrival

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

Mains - served feast share style

Chicken breast, sage, truffle mashed potato, broccolini, honey mustard cream sauce, & herb oil (GF)

Braised Lamb Shoulder, chickpeas, capsicum, cucumber, mint, dill, pita, citrus yoghurt dressing & dukkah (LF, GF)

Thrice-cooked rosemary & garlic potatoes (DF, GF, vegan)

Baked miso & maple cauliflower, gochujang mayo, mixed seeds & shiso (GF, DF, V)

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

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 Frutose | V = vegetarian

Immerse Function Beverage Price list

WINES

SPARKLING WINES

Sparkling Brut Cuvee	$14 | $49
Sparkling Prosecco	$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
Tempranillo	$16 | $59
Non Alcoholic Shiraz	$8

SOFT DRINK & JUICE

$4 PER GLASS

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

COCKTAILS - $18

Espresso Martini | Cosmopolitan | Pornstar Martini | Gin Blossom | Mojito | Aperol Spritz

Unlimited tea and coffee from automatic self-serve Nespresso machine

Espresso machine coffees not available for function packages

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

SPIRITS

STANDARD SPIRITS / LIQUEURS - $12

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

PREMIUM SPIRITS / LIQUEURS - $15

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