



MONICHIINO

WINES OF VICTORIA

Function Packages



MONICHIINO WINES
Goulburn Valley
Berrys Road, Katunga, VIC 3640

Ph. (03) 5864 6452 Ah: (03) 5864 6402 Fax: (03) 5864 6538
Email: info@monichino.com.au Web: www.monichino.com.au



Function Packages

The vineyard was established in 1962. The Monichino Family have consistently produced award winning wines and gained a reputation as one of the leading wineries in the Goulburn Valley.

Guests attending any function at Monichino Winery will be sure to share our passion for Traditional Italian feasts.

Francesca's Fine Foods will tempt your taste buds with a delicious Slow Food Italian banquet. The menu selection will be Francesca's depending on what fresh local produce is in season.

As one of the celebrated Chefs of the Murray and working with Stefano Di Pieri on several occasions, Francesca has gained a reputation for a very high standard of Italian cuisine.

The following menu will give an idea only of what dishes will be served at your function. Your meal will be served as a banquet style . We follow the Slow Food motto: "Enjoy the shared table experience where wine and conversation flow"

If you wish to book a function please check availability by phoning Francesca on (03) 58646402 and then return the following booking form with your deposit.

Looking forward to being of service to you and ensuring that your function is nothing short of bellissimo!

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Francesca's Fine Food

In the Function Room, traditional Italian banquets are served in the appropriate ambience of the winery amid the towering barrels and the rich nostalgic aroma of past vintages. Francesca, one of the celebrated Chefs of the Murray, presents a very high standard of Italian cuisine. Only fresh locally grown produce are used in every dish. "The Ultimate Slow Food Experience served Banquet style. Enjoy the shared table experience where wine & conversation flow". Francesca prides herself on cooking authentic Italian recipes that have been passed on from generations of family members originally from the regions of Southern Italy.

Francesca will choose the menu selection and it will depend on what regional produce is available.

An Example Only of Some of the Slow Food dishes are as follows

Baked eggplant and Ricotta, Baked Mushrooms, Tomatoes and Ricotta, Biscotto with fresh Tomatoes Salsa, Tuscan Bean Dip, Fresh Pea Dip with Brushetta. Sweet red roasted capsicum, Marinated Mushrooms, Sweet Roasted baby cherry Tomatoes. Fried Crumbed mushrooms and lots more. Continental meat platter all served with Italian crusty bread.

Juicy chicken thighs, Calabrese style served with baked cheesy polenta. Braised rabbit, Tender Roast Beef or where possible some young Veal or Quails or Baby Capretto (Goat).

Or pasta dishes - Lasagne, Pasta with Beans, Penne with our rich Tomato Sauces and Fettuccini with pumpkin, spinach, mushrooms and cream sauce.
Spaghetti with Pesto and potatoes, and Creamy pasta with Broccoli.

Finish with some of our local Cheese and Fruit OR handmade desserts such as Tiramisu using Monichino Marsala, beautiful creamy Panna Cotta with Poached Pears in Rosso Dolce, Handmade Cassata, Handmade Hazelnut Icecream
Date Chocolate and Nut Torte served with raspberries and Fresh Mascarpone

Buon Appetito!

PRICE: \$60 per person, plus an additional \$5 per person for Sunday functions

If you would like matching wines Anna will assist with a wine selection out of the Monichino wine list. We promise you will have a evening to remember, "A little slice of Italy."



Beverages

Dry White Wines

	Bottle
Sauvignon Blanc	\$16.00
Pinot Grigio	\$20.00
Chardonnay	\$17.00
Riesling	\$15.00
Brut Cuvee	\$16.00

Red Wines

	Bottle
Merlot	\$18.00
Shiraz	\$18.00
Cabernet Sauvignon	\$18.00
Sangiovese	\$20.00
Barbera	\$20.00

Dessert Wines

	Bottle
Rose Petals	\$16.00
Orange Muscat	\$17.00
Rosso Dolce	\$15.00
Botrytis	\$20.00

Wine

	Glass
Dry Red & Dry White	\$6.00
Botrytis Semillon	\$10.00
Port-Muscat (Sml glass)	\$6.00

Beer

	Bottle
Victoria Bitter	\$5.00
Carlton Draught	\$5.00
Cascade Light	\$5.00
Crown Lager	\$7.00

Spirits

	Glass
Glass with mixer	\$7.00
½ Strength spirit	\$5.00

Non-Alcoholic

Soft drink glass	\$3.00
Soft drink jug	\$7.00
Orange Juice	\$3.00
Orange Juice jug	\$9.00

Beverage Package

Includes only Beer, Wine, Champagne & Soft Drink
\$35 package for 5 hours until 12am/Midnight

STRICKLY NO BYO.



Booking Contract

Contact Details

Contact Name: _____

Address: _____

Suburb: _____ State: _____ Postcode _____

Home Phone: _____ Work phone: _____

Mobile: _____ Fax: _____

Function Details

Function day and Date: _____

Type of Function: _____

Estimated Number of Guests: _____

Commencement Time: _____ Finishing Time: _____

I have read and agree to abide by the Monichino Wines Function Terms and Conditions

Signed: _____ Date: ___ / ___ / ___

Deposit Payment Method

(Please make payment out to Francesca's Fine Foods)

I enclose my cheque for \$ _____

Please charge my (Please Circle) Visa Bankcard Mastercard

Cardholders Name: _____

Card Number:

Expiry Date: ___ / ___ Amount: \$ _____

Signature of Cardholder _____ Date: ___ / ___ / ___



Terms & Conditions

CONFIRMATION OF BOOKING

A tentative booking can be made subject to function room availability. Bookings are only considered confirmed once the Winery has received a deposit of \$200 and confirmation in writing of your event. If a deposit has not been received, Monichino Wines reserves the right to offer the venue to another person.

CANCELLATION

Deposits will be refunded in full for cancellations received in writing 48 hours prior to the function. Monichino reserves the right for deposits not to be refunded for cancellations where less than 48 hours notice is given.

NUMBER OF GUESTS

Minimum number of guests is 50 people. Maximum number of guests is 100 people. An estimated number of guests are to be advised when booking the function and final numbers to be advised one week prior to the function.

CATERING

All functions are to be catered by Francesca's Fine Foods. Clients are not permitted to bring their own food on the premises. Selected menus and dietary requirements are required at least 7 days before the event. For catering and billing purposes, final confirmation of guests attending the function is required 48 hours prior to the event.

PAYMENT AND PRICING

Total payment shall be made prior to the function unless otherwise arranged with Francesca's Fine Foods and Monichino Winery. Although every effort is made to hold prices as printed, all prices are subject to change without notice.

PROVISION OF ALCOHOL

Monichino Winery operates under strict guidelines regarding the Responsible Service of Alcohol, as required by law. No minors will be served alcohol and no external beverages may be brought on to the premises.

LOSS OR DAMAGE OF GOODS

Monichino Winery does not accept any responsibility for loss of materials or goods prior, during or after a function. Organizers of the function are financially responsible for any charges incurred or damages sustained to the fittings, property or equipment of the Winery by client, guests or contractor prior during or after the function.

COMMENCEMENT AND CONCLUSION OF EVENTS

Organizers agree to commence and vacate the Barrel Room at the times agreed with Francesca or Anna. A labour charge of \$150.00 per hour or part thereof is applicable for any function that continues past midnight or the agreed finishing time.

GUEST CONDUCT

Organizers are responsible for the behavior of their guests and will assist Winery staff in dealing with any situations including harassment of staff or other guests. Monichino Winery reserves the right to refuse service, remove guests or close functions where guests are found behaving inappropriately.

HIRE COST FOR MEETINGS AND SEMINARS -ALL DAY HIRE

There will be a hire charge of \$100 for use of the function room. It will be understood that in paying a deposit the client had read and understood the Terms and Conditions and agrees to be bound in full by all statements.