



# MONICHIINO

W I N E S   O F   V I C T O R I A

## *Wedding Function Pack*



Since 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. Complemented with their passion for traditional Italian food, guests attending any function at Monichino Winery will be sure to enjoy a sumptuous feast filled with all the gourmet trimmings.

Francesca's Fine Foods tempt your taste buds with delicious menu options on the following pages. Francesca Sergi prides her cooking on authentic Italian recipes that have been passed on from generations from the regions of southern Italy. Only fresh, local ingredients are sourced for each dish.

Confirm availability of your proposed wedding date by phoning Francesca on 03-5864 6402. Feel free to visit the winery to talk over in person details regarding your wedding and also to do an inspection of the Barrel Room. Please note that tentative bookings are held for two weeks only and are not considered definite until we receive a non-refundable, non-transferable \$250.00 deposit.

Monichino Winery is known for delicious food, superb wines and warm hospitality. Looking forward to being of service to you and to ensuring that your wedding day is everything you wish it to be.

**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](mailto:info@monichino.com.au)   Web: [www.monichino.com.au](http://www.monichino.com.au)

# Monichino Wines WEDDING RECEPTION INFORMATION

Minimum guest number is 50 people  
Maximum guest number is 130 people

For \$70.00 per person, your wedding reception includes :

- \* Savories on arrival
- \* Choice of two Entrees
- \* Choice of two Main Courses
- \* Choice of two Desserts
- \* Tea & Espresso Coffee and after dinner mints

Must notify with Special Dietary Requirements

Please note that a Sunday reception will incur an extra \$5.00 per person to cover labor costs.

Also includes

- \* Free parking
- \* White linen on tables and bridal table
- \* White napkins (please advise if you have a preferred colour)
- \* Candelabras on tables
- \* Gift table and cake table

Beverages

Beer, Wine, Champagne & soft drink \$35 per person for 5 hours or until midnight and each additional half hour after midnight is \$5 per person

Kids Menu— 12 years and under, \$20.00 per child

Please choose one of the following Main Courses:

- \* Chicken nuggets and chips served with salad
- \* Mini pizzas served with chips and salad
- \* Chicken schnitzel served with chips and salad
- \* Beef schnitzel served with chips and salad

- \* Ice cream and topping for dessert



# Francesca's Fine Foods

## MENU ~ OPTION ONE

\$70.00 per head, incl. GST

A selection of hot and cold savories to be served on arrival.

### ENTRÉE

Minestrone - regional Italian soup made with fresh vegetables & beans

Prawn & Avocado Salad

Antipasto Plate - A selection of homemade antipasto can be served as a shared platter on table

Tortellini - pasta filled with beef in a pumpkin, spinach, mushroom and cream sauce

Fettuccini Carbonara - served with baby spinach, cream, wine, bacon & pumpkin

Francesca's Lasagna - pasta layered with Francesca's sauce & mozzarella cheese

\*\* Please choose TWO of the above Entrees to be served alternately \*\*

### MAIN COURSE

Lamb Cutlets - tender French cutlets with rosemary and wine gravy

Falsemagro - prime scotch fillet of beef, roasted in wine & herbs

Pollo Alla Calabresella Con Sugo Di Vino Bianco - chicken sauteed in white wine, tomato, garlic, thyme & rosemary

Pollo Parmigiana - crumbed chicken breast served with a tomato & cheese topping

Veal Parmigiana - tender fillet of veal, crumbed and served with a tomato & cheese topping

Pollo Ripiena - chicken filled with pancetta & herbs, served with a wine sauce

All mains served with seasonal vegetables

\*\* Please choose TWO of the above Main Courses to be served alternately \*\*

### DESSERT

Panna Cotta - made with white chocolate & served with a passionfruit & wine sauce or fruit in season

Berry Baskets - brandy basket filled with berries and cream

Tiramisu - Italian dessert cake made with mascarpone cheese and Monichino Marsala

Cassata - layered Italian ice-cream made with fresh cream, nuts, chocolate & liqueur

Torta Di Mandola - almond, date & chocolate torte

Gelato Alle Nocciole - chocolate ice-cream made with fresh cream, roasted hazelnuts and liqueur

Baked Cheesecake - made with ricotta and cream cheese and served with a citrus sauce

\*\* Please choose TWO desserts to be served alternately.

MUST Notify with Special Dietary Requirements

### TEA & COFFEE

Espresso coffee or tea to be served after dinner



# Francesca's Fine Foods 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  Visa  Bankcard  Mastercard

Cardholders

Name: \_\_\_\_\_

Card Number:

Expiry Date: \_\_\_/\_\_\_ Amount: \$ \_\_\_\_\_

Signature of Cardholder \_\_\_\_\_

Date: \_\_\_/\_\_\_/\_\_\_



**MONICHINO**  
WINES OF VICTORIA



# MONICHINO

WINES OF VICTORIA

## Francesca's Fine Foods TERMS AND 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 \$250 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 30 days prior to the function. Monichino reserves the right for deposits not to be refunded for cancellations where less than 30 days notice is given.

### NUMBER OF GUESTS

Minimum number of guests is 50 people. Maximum number of guests is 130 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.

### FUNCTION ROOM HIRE - \$250.00

### 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 operated under strict guidelines regarding the Responsible Service of Alcohol, as requirements by law. No minors will be served alcohol and not 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.

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.

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