

# WILD DOG



WINERY • RESTAURANT • VINEYARD

## Function Packages

Situated just 3km's from Warragul (100km east of Melbourne) on Warragul Korumburra Rd, the Wild Dog Restaurant incorporates modern design with exquisite views of the surrounding vineyard and picturesque Gippsland landscapes. The restaurant features an "open air feel" that incorporates the spectacular vineyard views all year round, as well as views of the fully functioning winery.



[WWW.WILDDOGWINERY.COM](http://WWW.WILDDOGWINERY.COM)

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## Business Lunches Inc Morning & Afternoon Tea

### ***Morning Tea***

Selection of slices or a selection of Cookies

### ***Lunch***

Selection of sandwiches (1 1/2 rounds per person)  
Including a fruit platter

### ***Afternoon Tea***

Selection of slices or a selection of Cookies

*Includes continuous tea and coffee, juice and room hire \$35.00 Per Person*

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## Fork Buffet

\$49.90 per person  
(Min 30 People)

Select 3 Fork Dishes

- ∞ ***Vegetarian Ratatouille***
- ∞ ***Moroccan Chicken***
- ∞ ***Beef or Chicken Stroganoff***
- ∞ ***Thai Green Chicken Curry***
- ∞ ***Lamb Tika Marsala***
- ∞ ***Tandoori Chicken***
- ∞ ***Butter Chicken***
- ∞ ***Ricotta Ravioli with Tomato Alfredo Sauce***
- ∞ ***Beef or Vegetarian Lasagne***
- ∞ ***Beef Rogan Josh***
- ∞ ***Tortellini Carbonara***
- ∞ ***Roast Lamb***
- ∞ ***Roast Pork Loin***
- ∞ ***Roast Chicken***

Served With

- ∞ ***Fresh Salad Selection***
- ∞ ***Steamed Rice***
- ∞ ***Warm Dinner Rolls***

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## A La Carte Menu

2 Course \$59.90 pp

3 Course \$69.90 pp

(Min 50 people – Max 120 people)

### Entrée

#### ***Leek Tart***

Dutch cream potato, leek, fetta tart with tomato vanilla sauce and micro herb salad. V

#### ***King George Whiting***

Tempura King George Whiting with house smoked salmon and tartare

#### ***Insalata Caprise***

With semi dried tomato, buffalo mozzarella, shallots, semi dried olives, slice bresol, balsamic and extra virgin olive oil

#### ***Roast Chicken and Pumpkin Rissotto***

Sweet pumpkin, roast chicken and ricotta risotto finished with parmesan and a drizzle of estate olive oil. GF

### Mains

#### ***Chicken and Prawn***

***(Prawns can be substituted with mushroom and mozzarella)***

Chicken breast filled with garlic prawns, pan sealed then roasted. Served on a roast vegetable mash finished with a red pepper cream sauce. GF

#### ***Atlantic Salmon***

House smoked Atlantic salmon with grilled Koo Wee Rup asparagus, pickled shallots, blood orange hollandaise, watercress. GF

#### ***Lamb Rump***

Garlic and rosemary marinated lamb rump atop fresh pea mash, smoked beetroot puree, caramel onion jus. GF

#### ***Wagyu Ox Cheek***

Slow braised Wagyu Ox Cheek, spiced shiraz, garlic roasted mash, smoked beetroot. GF

### Dessert

∞ Petit Four platters (not served alternate drop)

∞ Chocolate Tasting Plate



∞ Trio of Pannacotta

Pick two items from entrée, mains and dessert

Served alternate drop

Includes Dinner Rolls

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## Cocktail Menu

Package 1) \$17.90 pp

Package 2) \$24.90 pp

Package 3) \$32.90 pp

*(Min 50 people – Max 250 people)*

## Chef's Selection

### Cold

- ∞ Assorted Sushi **VO - GF**
- ∞ House smoked salmon on potato rosti **GF**
- ∞ Zucchini and haloumi cheese fritters **V**
- ∞ Rare Gippsland natural with local watercress on toasted Hope Farm sourdough with relish
- ∞ Prawn and melon skewers **VO - GF**
- ∞ Honey and soy chicken tulips **GF**

### Hot

- ∞ Tempura Warragul zucchini flower filled with Tarago Cheve, mint and thyme **V**
  - ∞ Curry seared scallops with frittata
  - ∞ Gourmet mini pies **VO**
- ∞ Fried wonton local prawns with house sweet chilli
  - ∞ Lemon garlic prawn skewers **GF**
  - ∞ Tandoori chicken skewers with yoghurt **GF**
- ∞ Mini waygu burger with tomato and onion relish
- ∞ Gypsy Pig twice cooked pork belly with sweet soy jus and sesame seeds **GF**
  - ∞ Mini pizza (many varieties) **VO**
  - ∞ Char Sui pork dumplings **VO**

The above are just examples

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## Wild Dog Venue Hire

∞ <i>Exclusive Hire</i>	<i>\$900</i>
∞ <i>Dining Room Hire</i>	<i>\$600</i>
∞ <i>Cellar Door Hire</i>	<i>\$400</i>

*Venue hire rates subject to function requirements*

*Please Note: Cellar Door operates to the public 10am – 5pm Daily*

## Beverage Packages

Minimum 50 people

Wine / Beer / Soft drinks	3 Hours	\$35 per person
	4 Hours	\$40 per person
	5 Hours	\$50 per person
Wine / Beer / Soft drinks / Spirits	3 Hours	\$45 per person
	4 Hours	\$50 per person
	5 Hours	\$60 per person

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## Function Terms and Conditions

**1) TENTATIVE BOOKINGS / BOOKING FEE:** A tentative booking will be held for seven (7) days only. A booking fee of \$200 is required within fourteen (14) days together with a signed Function Agreement to confirm your booking. This amount will be credited to your account.

**2) CONFIRMATION:** On receipt of the booking fee your event will be confirmed.

**3) CANCELLATIONS OF FUNCTIONS:** One (1) month prior to the date of the function, where the notification is provided in writing, are entitled to the booking fee refunded in full.

Cancellations made less than one (1) month prior **NON REFUNDABLE**.

**4) GUARANTEED FINAL NUMBERS:** Of guests attending the function is required with five (5) working days prior to the commencement of the event. With catering of meals, the number that is confirmed will be the minimum charge.

**5) LOSS OR DAMAGE:** to the winery property, carpet, fixtures, or fittings caused by the client, guest, agent or contractors before, during or after the function will be the Financial responsibility of the organizer.

**6) ENTERTAINMENT:** The winery reserves the right to control the quality, style and volume of any entertainment booked.

**7) ALCOHOL & CATERING:** No alcohol or private catering is permitted to be brought into the winery. Wedding cakes being the exception.

**8) CONDUCT OF GUESTS:** The winery reserves the right to remove any guest from the premises if they behave in an unreasonable manner.  
This winery adheres to the Responsible Service of Alcohol Act.

**9) AGREEMENT:** The winery will take all reasonable steps to ensure that the conditions of this agreement are observed, however the winery will not be responsible if it is unable to carry out the terms of the agreement, due to circumstances beyond our control, ie, industrial action, government intervention, natural disaster, etc, A signed copy of this agreement is required on confirmation of booking.

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**Function Booking Form**

*Please complete and sign the form below after reading the terms and conditions and return to Wild Dog Winery Restaurant with your deposit*

**Contact Details**

☐ Mr      ☐ Mrs      ☐ Miss      ☐ Ms

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

Address: \_\_\_\_\_

Town: \_\_\_\_\_ State: \_\_\_\_\_ Postcode: \_\_\_\_\_

Phone Number: \_\_\_\_\_ Mobile: \_\_\_\_\_

Email Address: \_\_\_\_\_

☐ I have read and accepted the terms and conditions      Signature: \_\_\_\_\_  
Date: \_\_\_\_\_

**Function Details**

Event Date: \_\_\_\_\_ Event Time: \_\_\_\_\_ Number Attending: \_\_\_\_\_

What is the Event: eg Birthday, Corporate: \_\_\_\_\_

Function Specifics: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**Payment Details:**

☐ Deposit Via Cash      ☐ Enclosed Cheque or Money Order

☐ Credit Card 1) Please advise if this card is to be used for your deposit \_\_\_\_\_

Type of Card:      ☐ Visa      ☐ Mastercard      ☐ Bankcard

Card Number: \_\_\_\_\_

Expiry Date: \_\_\_\_\_

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

Declaration: **I am over the age of 18**      Cardholder Signature: \_\_\_\_\_