



Let's Celebrate

WEDDING & SPECIAL EVENT GUIDE



Welcome

Between rolling hills and beautiful coastline, you'll find Merricks General Wine Store - a cosy, country escape inspired by the rustic charm of farm life.

Merricks began life in the 1920's as a post office, general store and local meeting spot for the rural community. Today, the store is a converted restaurant, art gallery, produce store and cellar door featuring Elgee Park (the peninsula's oldest vineyard) and Baillieu Wines. Uniquely, the cellar door also stocks a selection of wines from friends and neighbouring vineyards to boast one of the regions finest collections.

Celebrations and special events are a welcome addition to a busy calendar of activity held at the store and on the vineyards each year. Weddings, Christmas parties, corporate lunches, birthday parties, private winery walks, sculpture park tours, concerts and more, are just some of the things that take place in the cottage gardens and beautiful country side of our unique venues.

With warm, friendly country hospitality, Merricks is perfect for your next event and I look forward to discussing your requirements soon.

Best, Kerry Watson Venue Manager



Our Space

Function availability & minimum spend*

The Dining Room

Noon	-	80pax 120pax \$2,800 \$8,000 \$6,800		
The Deck				
Noon		40pax 50pax \$1,400 \$4,000 N/A		
The Terrace				
Noon	-	20pax 30pax \$700 \$2,000 N/A		
The whole v 6.00pr	enue m – 11.00pm	\$6,800		



The Dining Room

The Dining Room is at the heart of Merricks and the preferred space for larger events. Used as a standalone space or combined with The Deck to create a larger room for up to 120 seated, The Dining Room is perfect for weddings, corporate lunches and special events.

Surrounding windows overlook the cottage garden and flood the room in natural light. High ceilings, wooden floors and the natural canvas of the store, create a light and airy atmosphere.

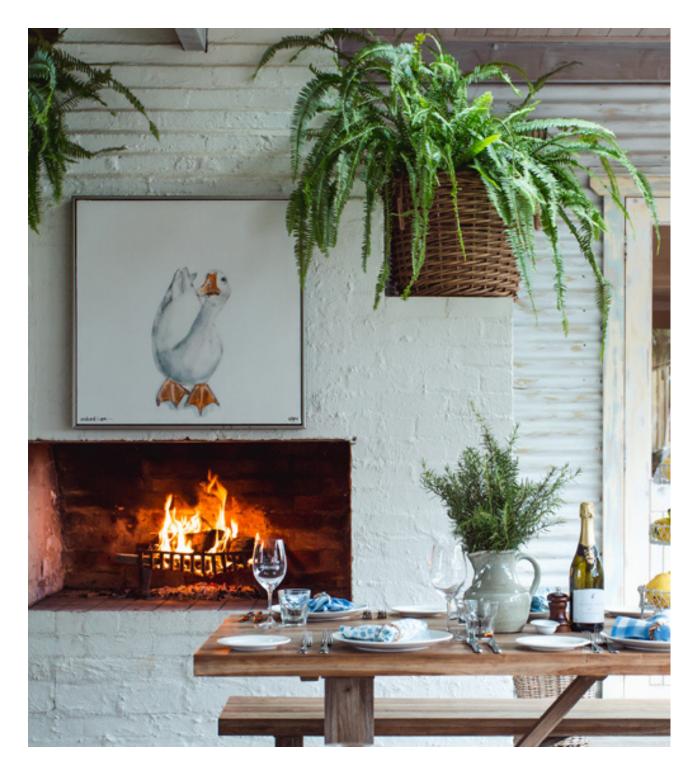
Function availability & minimum spend*

The Dining Room

Seated	80pax
Cocktail	120pax
8.30am – 11.00am	\$2,800
Noon – 4.30pm	\$8,000
6.00pm – 11.00pm	\$6,800

The whole venue

6.00pm - 11.00pm \$6,800



The Deck

With direct views overlooking Western Port Bay, The Deck at Merricks is the perfect space for your small event needs. From brunches to baby showers and long lunches with the family, guests can enjoy the privacy of their own room nestled in front of the open fire place or bathed in sunlight during the warmer months. White washed walls, wooden floors, bi-fold doors and windows create the perfect atmosphere for a sophisticated, yet casual affair.

Function availability & minimum spend*

The Deck

Seated	40pax
Cocktail	50pax
8.30am – 11.00am	\$1,400
Noon – 4.30pm	\$4,000
6.00pm – 11.00pm	N/A

The whole venue 6.00pm – 11.00pm \$6,800



The Terrace

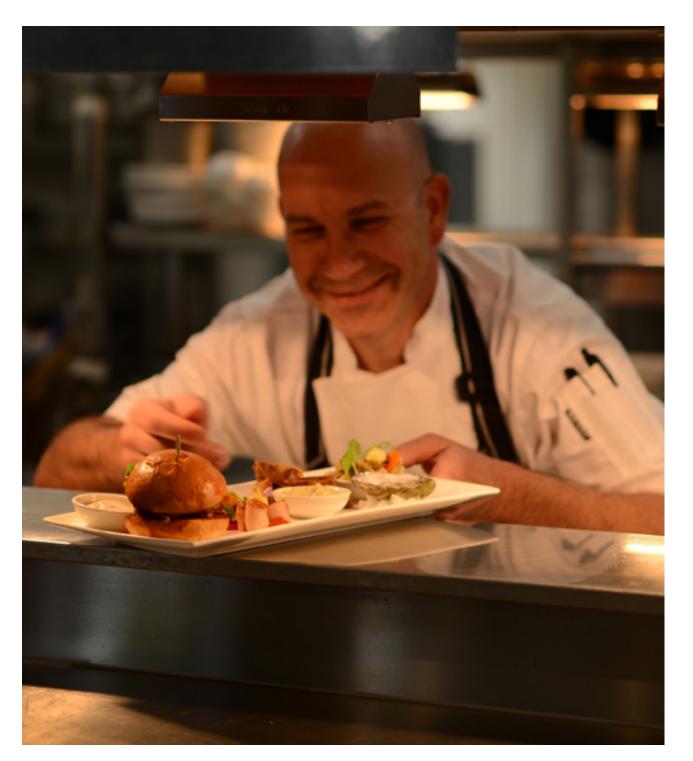
Hidden under the grapevine, you'll find the charming Terrace at Merricks. Alfresco dining at its best, private use of our terrace is perfect for a casual event in the summer. Whether it's a meeting after a long bike ride or a hike on the nearby Red Hill Trail with friends... the terrace is perfect for brunch, morning and afternoon tea or simply lunch.

*The Terrace is closed during the evening and in the event of wet weather, your event will be relocated to a space elsewhere in the restaurant.

Function availability & minimum spend*

The Terrace

20pax
30pax
\$700
\$2,000
N/A



Food & Wine

Chef Patrice Repellin's seasonal French menu flourishes featuring the Mornington Peninsula's finest produce and local ingredients. With a passion for serving great food and great wine, our menu can be designed to share or served alternately to suit your event. We're also happy to work together to tailor a menu to your needs.

Additionally, alcohol may be paired from our cellar door. Select from our very own Elgee Park and Baillieu wines or a boutique collection of wines from friends and neighbours. A beverage package is recommended for larger groups and evening events or alternatively an open tab can be set up and settled at the end of your event for smaller groups and lunch time events.



Beverage Package

\$70 per person

Wine A selection of bottles from our wine list: Sparkling: 1 variety White: 2 varieties Red: 2 varieties

Beer & Cider James Boags Premium Coopers Pale Ale Red Hill Brewery Golden Ale or Scotch Ale Mock Red Hill Sweet & Dry Cider Mornington Peninsula Brewery Pale Ale or Lager Cascade Premium Light

*Beer selection may change seasonslly

Soft drinks Fruit juice Sparkling water Tea & coffee



Breakfast / Brunch

\$35 per person For groups of 20+ Merricks muesli and 2 dishes from our seasonal menu. No choice, shared or alternate. Juice, tea & espresso coffee.

To Start

Merricks muesli w seasonal fruit & vanilla yoghurt

Main

Sweet corn fritters w bacon, tomato & rocket Toasted banana bread w berries & maple mascarpone Juice, tea & espresso coffee

Lunch

\$49 per person For groups of 25+ Shared entrée and 2 courses from our seasonal menu. Shared or served alternately.

To Share

Merricks general platter of house made kitchen charcuterie served w toasties*

Main (choice of 2 mains served alternately) Market fish of the day*

Grilled natural grass fed O'Connor scotch fillet, served medium w Café de Paris butter and fries* Roasted pork belly w parsnip puree, baby vegetables & rosemary jus*

*gluten free or vegetarian on request. main selection changes seasonally

Sides, dessert, cheese & beverages may be added

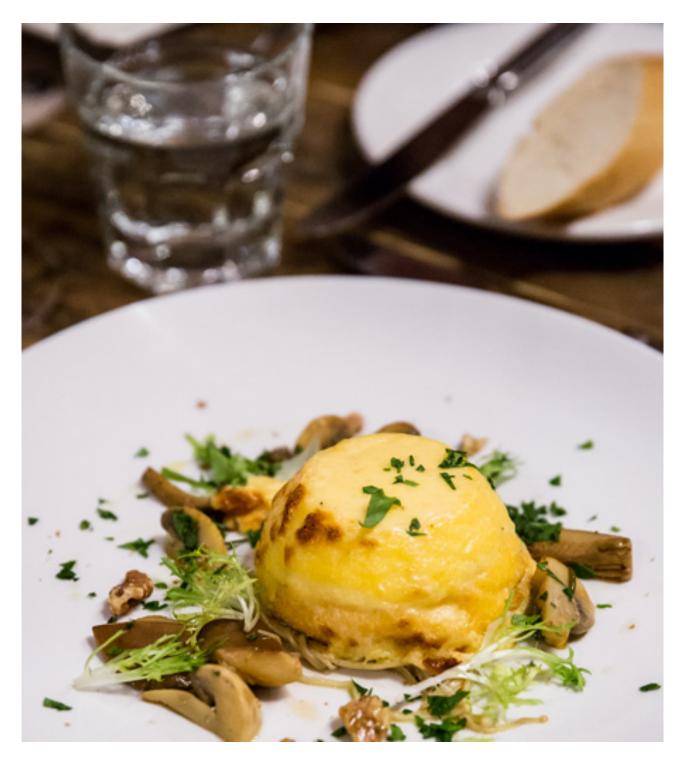


Dinner options

\$70 per person For groups of 40+
3 courses from our seasonal menu including entrée, main & dessert. No choice, sharing or individual.
Available upon request.
*Mid-week only & excluding public holidays.

\$85 per person For groups of 40+ 3 courses from our menu selection. Choice of 2 entrées, 2 mains & 2 desserts. Bread & local olive oil, sides for the table.

Additional Items Cheese Platter \$12 pp Added canapes \$12 pp Wedding cake as dessert \$8pp



Dinner menu

Entrée

Charcuterie platter to share Share platters of chargrilled and marinated seafood and vegetables Petuna Ocean Trout Gravalax w celeriac remoulade Roasted vegetable salad w whole freekah, pomegranate, goats cheese Mountain cheese twice baked soufflé w baby cos, walnut and pear

Mains

O'Connor scotch fillet w seasonal roasted vegetables and café de Paris butter

Seared market fish w braised ratatouille nicoise and saffron aioli

Slow cooked lamb shoulder w warm brown rice salad Roasted duck leg confit w potato Lyonnaise, rosemary jus Grilled chicken breast w organic green lentils, spinach, spiced goats curd and sauce vierge

Baked salmon w Asian vegetables, soy and ginger dressing

Dessert

Vanilla crème brulee

Chocolate delice

Lime and lemongrass panna cotta and passionfruit jelly Apple frangipani tarte and salted caramel ice cream

A selection of French and Australian cheese w lavosh & fruit









\$60 per person Choice of 6 canapés Canapés will circulate for 2hrs Additional or dessert canapés \$12 per person

\$80 per person 6 canapés & supper Canapés will circulate for 3hrs followed by individual supper dishes or grazing table

Canapé

Cold

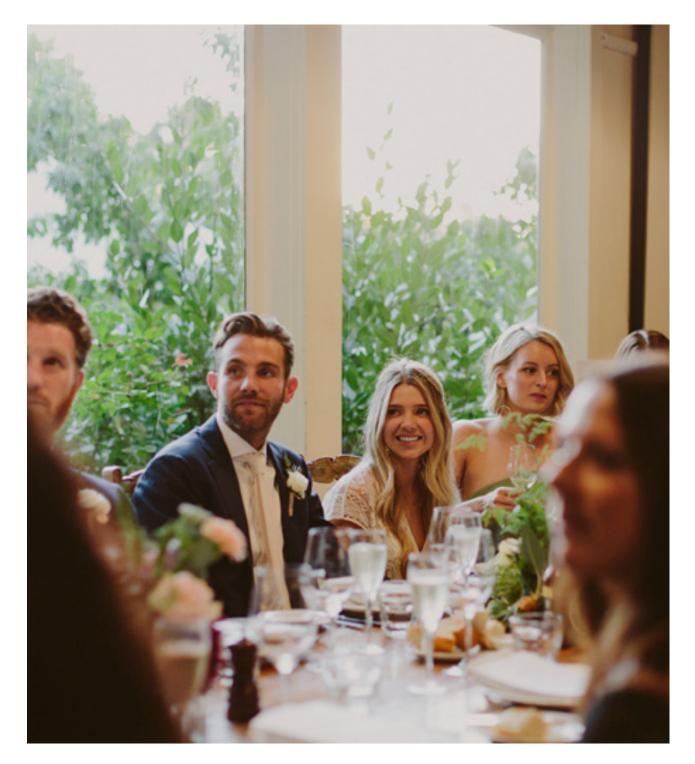
Freshly shucked oysters w soy and wakame dressing Smoked salmon blinis and dill cream Tartlet of whipped goats cheese and smoked tomatoes Spanish gazpacho shooters Poached chicken and vegetable rice paper roll w chilli and lime dipping sauce Duck liver parfait on crouton w red onion jam

King fish ceviche w lime and cucumber dressing

Hot

Caramelised onion and olive pissaladiere Mini grain fed beef burger Marinated and grilled Spanish lamb skewers Leek and gruyere croquettes Pulled pork slider w Asian slaw Grilled prawn skewers w tomatoe and harissa dressing Gougere – warm gruyere and rosemary béchamel choux pastry

Supper Selection Mushroom & parmesan risotto Seafood curry with steamed rice Beef bourguignon w pomme puree Lamb tagine w couscous



Weddings & Receptions

For a chic, country affair, Merricks is the perfect venue for your special day. Exclusive access to the restaurant, an intimate ceremony in the garden or simply brunch on the verandah with family and friends the next day, are all possibilities when considering hosting your wedding at Merricks. For more information, we invite you to schedule an appointment with us to talk about your big day.

Keep in Touch

Kerry Watson Venue Manager

Merricks General Wine Store 3460 Frankston - Flinders Road Merricks VIC 3916

Opening Hours: 8.30am – 5pm daily Phone: (03) 5989 8088 Email: admin@mgwinestore.com.au



Terms & Conditions

Beverages

Wine, beer, soft drinks are charged on consumption or choose from our beverage packages.

Booking your function at Merricks General Store We anticipate there will be details that you wish for your function that are not listed. We are happy to tailor your event package to accommodate your individual requirements.

After our initial meeting we will hold your booking date open for 7 days upon which a \$1,000 deposit is required to secure your booking. This deposit is not refundable.

The menu is a seasonal representation and may be subject to change. Menu and dietary requirements must be confirmed 14 days prior to the event.

The final number of guests attending must be confirmed 7 days prior to the event, charges will be based on this number. Balance of payment is due on confirmation of the final numbers.

For evening events

The bar and music will finish at 11pm and guests must be departed by midnight due to our licensing restrictions.

Banking details for event payment are: Merricks Management Company BSB 633-000 Account 137711388

*Please note that Credit Card payments will incur a 1.5% surcharge