



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

Seated	80pax
Cocktail	120pax
8.30am – 11.00am	\$2,800
Noon – 4.30pm	\$8,000
5.00pm – 11.00pm	\$7,800
6.00pm – 11.00pm	\$6,800

The Deck

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

The Terrace

Seated	20pax
Cocktail	30pax
8.30am – 11.00am	\$700
Noon – 4.30pm	\$2,000
6.00pm – 11.00pm	N/A

The whole venue

5.00pm – 11.00pm	\$7,800
6.00pm – 11.00pm	\$6,800

* A minimum spend is applied for exclusive use of the space only.



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
5.00pm – 11.00pm	\$7,800
6.00pm – 11.00pm	\$6,800

The whole venue

5.00pm – 11.00pm	\$7,800
6.00pm – 11.00pm	\$6,800

* A minimum spend is applied for exclusive use



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

5.00pm – 11.00pm	\$7,800
6.00pm – 11.00pm	\$6,800

* A minimum spend is applied for exclusive use



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

Seated	20pax
8.30am – 11.00am	\$700
Noon – 4.30pm	\$2,000
6.00pm – 11.00pm	N/A

* A minimum spend is applied for exclusive use



Ceremony

Holding both the ceremony and reception at the same venue is an appealing option for many couples.

We offer a simple set up on the lawn under the Lilly Pilly tree with bench seating to create an aisle, 2 barrels for floral arrangements and a wedding certificate signing table.

In the case of inclement weather, Merricks House Art Gallery* and/or in-front of the fireplace within the store will be made available.

Cost \$350

*due to licensing restrictions we are not permitted to serve alcohol on the lawn area.

*the calendar of exhibitions will determine whether Merricks House Art Gallery is available to use as a wet weather alternative for the ceremony.



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

**\$75 per person
(5 hours)**

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 seasonally

Soft drinks

Fruit juice

Sparkling water

Tea & coffee



Menu Packages

Breakfast / Brunch

\$35 per person For groups of 20+
Merricks muesli and 2 dishes from our seasonal menu.
No choice, shared or alternate.
Beverage on consumption

To Start

Merricks muesli w seasonal fruit & vanilla yoghurt

Main

Share platters of scrambled eggs, spinach, mushrooms, tomato, bacon toast & merricks jam.



Menu Packages

Lunch

2 course menu \$49 pp– shared entrée & plated main
shared entrée - a selection of delicacies to share, including charcuterie, seafood, and the chef's seasonal specialties.

2 course menu \$55 pp - plated main & plated dessert or plated entrée & plated main.

3 courses for \$65 pp - shared entrée, plated main & plated dessert.

3 courses for \$70 pp - plated entrée, plated main & plated dessert

Example of plated dishes*

Entrée –

niçoise salad w fresh marinated sardine fillet
radicchio, fennel, artichoke & goats curd salad
prosciutto san danielle & accompaniments

Mains -

duck confit w grilled polenta, broad beans &
rosemary infused glaze
fish of the day w kipfler potato, zucchini & rouille
grilled o'connor natural grass fed scotch fillet steak w café de
paris butter, fries & salad*

Deserts -

classic vanilla crème brûlée
fresh local strawberry salad w vanilla meringue & raspberry coulis
trio of sorbets

Sides to share can be added for \$5 per person – please
choose 2 of the following options.

fries, 1 cos lettuce w pear, blue cheese & walnut dressing,
sautéed broccolini, 1 kipfler potatoes w rosemary & sour
cream, 1 grilled carrots w dukkah, currants & labneh*



Menu Packages

Dinner options

\$75 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.

\$90 per person For groups of 40+
3 courses from our menu selection. Choice of any 3 courses from canapés (4pp), entrée (2), mains (2) dessert (2) & cheese. Bread & local olive oil, sides for the table.

Additional Items

Cheese Platter \$14 pp

Added canapés \$14 pp

Wedding cake as dessert \$8pp



Menu Packages

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



Menu Packages

\$65 per person Choice of 6 canapés
Canapés will circulate for 2hrs
Additional or dessert canapés \$14 per person

\$85 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% surcharge