



Let's Celebrate
WEDDING & SPECIAL EVENT GUIDE





Welcome

Between rolling hills & 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 & local meeting spot for the rural community. Today, the store is a converted restaurant, art gallery, produce store & cellar door featuring Elgee Park (the peninsula's oldest vineyard) & Baillieu Wines. Uniquely, the cellar door also stocks a selection of wines from friends & neighbouring vineyards to boast one of the regions finest collections.

Celebrations & special events are a welcome addition to a busy calendar of activity held at the store each year. Weddings, Christmas parties, corporate lunches, birthday parties, & more, are just some of the things that take place in our unique venue.

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

Best,
Kerry Watson
Venue Manager



Our spaces

The Dining Room

At the heart of Merricks the dining room is 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. this space is perfect for weddings, corporate lunches & special events.

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

Capacity	80pax
8.30am – 11am	\$2,800
noon – 4.30pm	\$8,000
5pm – 11pm	\$7,800*
6pm – 11pm	\$6,800*

*Evening hire of The Dining Room includes exclusive use of entire venue.

* 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. Enjoy the privacy of your 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 & windows create the perfect atmosphere for a sophisticated, yet casual affair.

The Deck

Capacity	40pax
8.30am – 11.00am	\$1,400
Noon – 4.30pm	\$4,000

The Terrace

Hidden under the grapevines, 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, this is the spot.

The Terrace

Capacity	20 pax
8.30am – 11.00am	\$700
Noon – 4.30pm	\$2,000

* A minimum spend is applied for exclusive use.

*In the event of wet weather, your event will be relocated to a space elsewhere in the restaurant.

*The Terrace is unavailable for hire in the evening.



Food

Our celebrated style of dining is synonymous with life in the country- welcoming, fresh & delicious. Our endeavour is to create food that people love to eat.

Chef Guy Stanaway's menu flourishes using the abundance of exceptional quality produce available to us living on the Mornington Peninsula & surrounding regions.

With a working kitchen garden at Elgee Park, Guy & his team understand & demonstrate their passion for honest, flavour forward food throughout the seasons.

Paired with your choice of beverages from our extensive local wine list, we promise that your dining experience at Merricks will be one to remember.

We love to work with you to curate a menu that is perfect for your event, whether it is dishes that are individually plated, or designed to share with family & friends.



Dinner

\$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), sides (2), dessert (2) & cheese.
Courses may be shared or individually plated.

\$75 midweek option* For groups of 40+
3 course set menu from our seasonal menu,
including plated entrée (1 or 2), plated main
(1 or 2), sides (2) & plated dessert / cheese (1 or 2)
for the table.

*Excluding public holidays.

Additional Items
Cheese Platter \$14 pp
Added canapés \$16 pp
Wedding cake as dessert \$8pp

“Laughter is brightest
where food is best.”

Irish proverb

Dinner menu

Entrée

yellowfin tartare, wasabi, wild rice furikake, shiso, toasted sesame cream
house ricotta, salt-baked beetroot, carrot mousse, toasted hazelnut, vincotto (v)
cured kingfish, caper, golden raisin relish, sumac, almond oil
crisp pork hock, toasted rice, birds eye caramel, sour pickles
grilled tiger prawns, almond cream, nduja butter, fried shallot
burrata toasted pecans, radicchio, orange, apple balsamic salad

Mains

cider braised pork belly, young carrots, roast orchard apples, toasted hazelnuts
pumpkin gnocchi, toasted hazelnut, tuscan kale, brown butter (v)
ora king salmon, cauliflower puree, smoked mussels, chive, caper beurre blanc
roasted barramundi, creamed corn, walnut, watercress salad
12 hour beef cheek, smoked potato puree, blackened onions, green pepper corn sauce
grass fed eye fillet, roasted mushroom & pancetta, red wine jus
crusted lamb shoulder, salsa verde, parsnip puree, toasted almonds
hazeldene chicken breast, vadouvan sauce, celeriac remoulade, pickled mustard seeds
confit duck leg, roasted beets, fig relish, braised lentils, pinot noir jus
mixed grain, seed risotto, wilted greens, soured cream, nettle pistou (v)

Sides

brassicas, toasted almonds, sherry vinegar
hand cut chips, chili salt, aioli
selection of green leaves, citrus vinaigrette
seeds, grains, pickled raisins, toasted macadamia, goats curd
roasted hawkes potato, tarragon crème fraiche, chive oil, walnut

Dessert

bitter chocolate, espresso, hazelnut mousse, cocoa
milk & honey panna cotta, shortbread crumb, poached rhubarb
strawberry frangipane, white chocolate cream, vanilla ash
chocolate terrine, vanilla bean icecream, almond praline
blueberry tart, orange, fennel seed custard, crème fraiche



Cocktail

\$65 per person Choice of 6 canapés. Canapés will circulate for 2hrs. Additional or dessert canapés \$16 per person.

\$85 per person 6 canapés & 2 dishes from our bowl food selection. Canapés will circulate for 2hrs followed by roving bowl food.

Canapé

oysters, our tabasco / blanc de blanc mignonette
potato crisp, smoked salmon roe, horseradish cream
marinated lamb & rosemary skewers, yoghurt, toasted cumin
fraser Island spanner crab, toasted coconut, tamarind
truffled mac & cheese
local olives, panko, taleggio, black garlic aioli (v)
vine smoked wagyu beef en croute, celeriac remoulade
negroni cured ocean trout, rye, soured cream
prawn, cashew, lime, toasted sesame
walnut muhammara, pomegranate tart (v)
pea, parmesan croquettes, chipotle aioli

Sweet canapé

matcha, white chocolate, choux
black sesame ice cream, peanut toffee, waffle cone
doughnuts, dark chocolate & hazelnut cream

Cheese

a selection of local cheeses, accompaniments

Bowl food

soba noodle salad, miso grilled salmon, pickled ginger, wakame
fried rice, sweet soy, crisp shallot, drunken chicken, toasted cashew
roasted duck coleslaw, peanuts, chilli, lime dressing
o'connor grass-fed cheese burger, shoe string fries
battered local whiting, chips, house made tartare
ricotta gnocchi, roasted pumpkin, sage, reggiano
soft shell crab slider, miso mayo, papaya slaw
pastrami bagel, horseradish cream, celery seed sauerkraut





Beverages

\$75 per person (5 hours)*

Your curated selection from our wine list including your choice of sparkling, white, rose or red wine variety.

Also included in beverage package:
our full range of local beer & cider, soft drinks, fruit juice, sparkling water, tea & coffee.

*additional time on beverage package will be charged pro rata.

ELGEE PARK

Established in 1972 by Baillieu (Bails) Myer & family, Elgee Park is the oldest vineyard on the Mornington Peninsula. The old vines, combined with passionate viticulture & fine wine making produce wine of great finesse, depth & balance.

BAILLIEU VINEYARD

Baillieu vineyard is located in the cool climate region of the Mornington Peninsula. Hand harvested & estate grown, the rich loamy soil combined with precise viticulture & experienced winemaking yields wines of exceptional quality & great character.

FRIENDS & NEIGHBOURS

The Mornington Peninsula is made up of wonderful wineries, large & small. We are a close knit, friendly grape growing & wine making community. The concept was to bring together some great boutique producers from the Peninsula to perfectly complement our range of Baillieu & Elgee Park wines. As such, our Friends & Neighbours collection was born.

Lunch for groups of more than 12

\$55pp - olives / plated main & two market dishes to share **or**

\$70pp - olives / plated main & two market dishes to share / plated dessert or cheese

Set menu

To start

marinated olives
fresh bread, olive oil

Market to share

honey glazed pumpkin, pinenuts cream, pomegranate, pistachio dukkah
charred brassicas, hazelnuts & green goddess

Main

baked ocean trout, jerusalem artichoke, almonds, currants & brown butter
12 hour braised beef cheek, parsnip puree, toasted walnut, parsley salad
crusted hazeldene chicken breast, vadouvan sauce, celeriac
remoulade, pickled mustard seeds

Add mixed lead salad & fries w aioli for the table \$5pp

Add two extra seasonal market dishes for the table \$7pp

Dessert

bitter chocolate terrine, crème fraiche, almond praline
walnut tart, crème fraiche
tempest (buffalo / sheep), seasonal preserve, lavosh

Cheese platters to share can be added for \$7 per person

selection of 3 cheese, seasonal preserves, lavosh

- Bookings less than 25 select dishes on day.
- Alternate dishes for bookings of 25 or more.

Premium share menu \$95 per person

To start

potato bread, salumi selection, marinated olives

Main event

seeds, grains, pickled raisins, toasted macadamia, main ridge goat curd
radicchio, saffron fennel, local figs, bitter orange, toasted pecan
hawkes' potatoes, toasted pine nut tarator, tarragon oil, capers
bbq ora king salmon, vadouvan, harissa, pickled cucumber, radish
braised lamb shoulder, date molasses, pomegranate, whipped almond

To follow

cheese, locally sourced soft, hard and blue cheeses with accompaniments
petit fours

Canapés can be added prior to sitting down if desired.

Add a cake for \$85 25cm – (we will cut, plate & serve w cream)

chocolate torte, chocolate ganache* (GF)
baked white chocolate, raspberry cheesecake
orange, poppyseed cake, cream cheese icing* (GF)
pistachio, lemon drizzle cake* (GF)

- Beverages are served on consumption.
- Guests invited to a complimentary wine tasting in our Cellar Door.

- Dietary requirements can be catered for with prior notice.
- Minimum spend applicable for private dining spaces.

*please note that all dishes are examples & subject to change due to seasonal availability



Breakfast / Brunch

Whether you are looking for a wedding recovery, business meeting or the first stop on a day out with friends & family, breakfast at Merricks is certain to hit the spot.

Our breakfast menu is all about fresh, hearty & country. The menu has something for everyone, accompanied with coffee from our local roaster 'little rebel', juice from Emma & Tom's & of course, sparkling wine, should it befit the occasion!

Bookings of 20 & under order from our a la carte menu on tables no larger than 10 per table.

Below is an indicative menu which is subject to change without notice.

To Start

freshly baked croissant with butter, mgws berry jam or mgws muesli with yoghurt, seasonal fruit

Plated

scrambled eggs, hashbrown, tomato, bacon, toast

Beverages

All beverages are served on consumption

\$35 per person for groups of 20+

*Please note that we offer seated restaurant service & do not have the capacity for guests within the same group to order /pay individually.



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 & 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



photo credit
Eliza Tate

Ceremony

Holding both the ceremony & reception at the same destination is an appealing option for many couples.

We offer a simple set up within our grounds consisting of bench seating to create an aisle, 2 barrels for floral arrangements & a wedding certificate signing table.

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

Cost	\$350
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*The calendar of exhibitions will determine whether Merricks House Art Gallery is available to use as a wet weather alternative for the ceremony.

*Due to licensing restrictions we are not permitted to serve alcohol in outdoor areas.



Terms & Conditions

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 & may be subject to change. Menu & dietary requirements must be confirmed 14 days prior to the event.

Beverages

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

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 & 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