



Let's Celebrate

WEDDING & SPECIAL EVENT GUIDE
2022 / 2023





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

Regards,
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 – 11.00am	\$3,000
Noon – 4.30pm	\$9,000
6.00pm – 11.00pm	\$7,800

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

- * A minimum spend is applied for exclusive use
- * An early closure fee of \$1200 for use from 5pm applies



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	\$1,500
Noon – 4.30pm	\$4,500

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	\$800
Noon – 4.30pm	\$2,200

* 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.

Our 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, our team of chefs 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

\$110* per person

3 courses from our menu selection. Choice of any 3 courses from canapés (4pp), entrée, main, dessert / cheese. Bread, local olive oil & two sides to accompany main course are included.

\$95* Monday - Thursday

3 course set menu from our seasonal menu, including plated entrée, main & dessert / cheese. Bread, local olive oil & two sides to accompany main course are included.

Additional Items

Cheese Platter \$15 pp

Added canapés \$20 pp (4)

Wedding cake as dessert \$10 pp

Shared or alternately plated \$10 pp

* excluding public holidays

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 peppercorn 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

\$70 per person Choice of 6 canapés. Canapés will circulate for 2hrs. Additional or dessert canapés \$20 per person

\$90 per person 6 canapés & supper. Canapés will circulate for 2hrs followed by individual supper dishes.

Canapé

Oysters, our tabasco / blanc de blanc mignonette

Potato crisp, smoked salmon roe & horseradish cream

Marinated lamb & rosemary skewers with 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 with 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 with accompaniments

Bowl food / Supper

Soba noodle salad w miso grilled salmon, pickled ginger & wakame

Fried rice with sweet soy, crisp shallot, drunken chicken & toasted cashew

Roasted duck coleslaw, peanuts, chilli & lime dressing

O'Conner's grass-fed cheese burger, shoe string fries

Battered local whiting, chips, house made tartare

Ricotta gnudi, roasted pumpkin, sage & Reggiano

Soft shell crab slider, miso mayo, papaya slaw

Pastrami bagel, horseradish cream, celery seed sauerkraut





Beverages

\$85 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 and cider, soft drinks, fruit juice, sparkling water, tea and 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.



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



Ceremony

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

We offer a simple set up on grounds 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	\$1,000
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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 \$2,000 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.

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 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