

MERRICKS STORE

EST. 1922

Let's Celebrate

WEDDING & SPECIAL EVENT GUIDE 2024





Welcome

Situated between rolling hills and rugged coastline Merricks Store is country at its best on the Mornington Peninsula. With beautiful food, fine wine, and warm friendly staff, our store is the perfect destination for a stunning wedding or event in a sophisticated country setting.

Merricks Store began life in 1922 as a post office, general store and local meeting spot for the rural community. Today, the store is a bustling Restaurant, Cellar Door, home of The Traders life-style store and stunning Paul Bangay designed gardens.

Celebrations and 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 and more, are just some of the things that take place in our iconic venue.

For more information, we invite you to schedule an appointment with us to talk about your special event.

Regards,

Kerry Watson

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 an elegant set up on grounds with seating for 24 to create an aisle, two barrels for floral arrangements and a wedding certificate signing table.

Our Paul Bangay designed garden and pergola is a breathtakingly beautiful ceremony location. The established foliage, dramatically changing with every season, creates a striking backdrop.

Post ceremony, guests then enjoy alfresco canapes and drinks from our beloved horse float bar, before moving into the Store to continue the celebrations.

*In the case of inclement weather, in-front of the fireplace within the store will be available for ceremony, drinks and canapes.





Our Space

The Dining Room

At the heart of Merricks Store, the Dining Room is the perfect space for your special event. Used as a standalone room or combined with the enclosed deck to create a larger area for a maximum of 120 people.

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

Enclosed Heated Deck

With direct views overlooking Western Port Bay, the deck at Merricks is the perfect space to increase your numbers for wedding and other events.

White washed walls, wooden floors, bi-fold doors and windows. The open fire place and heaters create the perfect atmosphere in all weather conditions.

Dining Room maximum capacity 70 people

Enclosed Deck maximum capacity 40 people

*maximum venue capacity 110 guests

Food

Our celebrated style of dining is synonymous with life in the country- welcoming, fresh and 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 and surrounding regions.

With a working kitchen garden at Elgee Park, our team of chefs understand and 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 and friends.





Dinner

\$120* 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.

Additional Items

Cheese Platter \$15 pp

Added choice of 4 canapés \$30 pp

Wedding cake as dessert \$10 pp

Shared courses \$10 pp

* excluding public holidays

Dinner Menu

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

Entree

Yellowfin tartare, wasabi, wild rice furikake, shiso & toasted sesame cream
House ricotta, salt-baked beetroot, carrot mousse, toasted hazelnut (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, walnut

Dessert

Bitter chocolate, espresso, hazelnut mousse, cocoa
Milk & Honey panna cotta, shortbread crumb, rhubarb
Strawberry frangipane, white chocolate cream, vanilla ash
Chocolate terrine, vanilla bean icecream, almond praline
Blueberry tart, orange & fennel seed custard, crème fraiche





Beverages

\$90 per person (5 hours)*

We are proudly owned by Elgee Park and Baillieu vineyard, we also stock a selection of wines from local vineyards to offer one of the regions finest collections available for the enjoyment of our guests.

Your curated package includes your selection from our wine list of:

- 1 estate sparkling wine
- 2 white varietals
- 1 rosé
- 2 red varietals

Also included in beverage package:

- 4 local beers and cider
- All non-alcoholic beverages
- tea and coffee

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

Weddings & Receptions

Evening Venue Hire \$2,000

Friday & Saturday Evenings

The minimum spend for an evening function between 6:00pm and 11:00pm at the Merricks Store is \$10,000 excluding evening venue hire and optional charges below.

Monday to Thursday Evenings

The minimum spend for an evening function between 6:00pm and 9:30pm at the Merricks Store is \$6,000 excluding optional charges below. There is no evening venue hire applicable.

Optional Costs

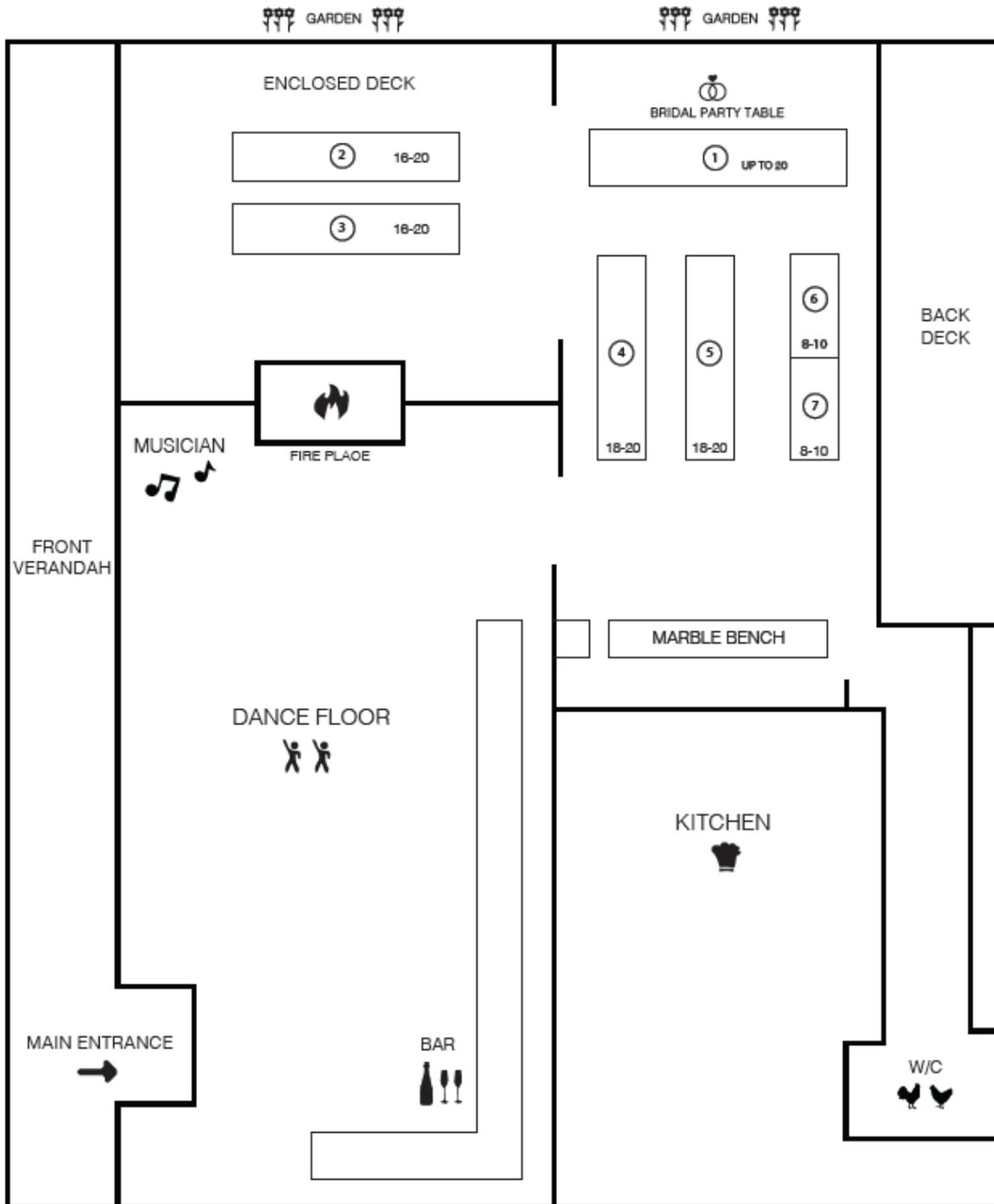
Ceremony Charge inclusive of Garden/Pergola & Horse Float Bar 2hrs \$2,000

Garden/Pergola & Horse Float Bar 1.5hrs \$1,000

Optional Early start from 5:30pm \$1,000

Optional Early start from 5pm \$2,000





Terms & Conditions

Booking your function at Merricks Store we anticipate there may 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 where possible.

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.

The final number of guests 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.

Beverage service and music must conclude at 11pm Friday & Saturday and 9pm Monday to Thursday due to our licensing restrictions.

Damage to store:
Event host will be liable for any damage to our property that is incurred during the event by either guests or vendors.

Banking details for event payment are:
Merricks Management Company
BSB 633-000 Account 137 711 388

*Please note that Credit Card payments will incur a 1% surcharge