

MERRICKS STORE

EST. 1922

Let's Celebrate

WEDDING & SPECIAL EVENT GUIDE
2024 / 2025





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

blinis, sour cream, salmon roe & chive
drunken chicken skewers, sesame & spring onions
oysters, elgee park cuvee mignonette
pork hock croquettes lemon kosho aioli
pea and parmesan croquettes, chipotle aioli
pumpkin & dukka tart
smoked salmon mousse, dill qukes
crispy kataifi wrapped prawns, chimichurri
duck rillette vol au vent
witlof, creme fraiche, finger lime
o'connor beef en croute, caramelised onion & blue cheese

Entree

poached beetroot & pear, feta espuma puffed rice dukka
yellow fin tuna carpaccio, citrus, nam jim toasted nori
vitello tonnato, caper berries, herb oil
crisp pork hock, toasted rice, birds eye caramel, sour pickles
heirloom tomatoes, burrata & fried bread
san danielle prosciutto, giardiniera, hand rolled grissini
grilled skull island prawns, prawn bisque, enoki mushrooms, chilli oil & salmon roe

Mains

ocean trout, cabbage, walnut, caper slaw
o'connor eye fillet, pomme anna, charred onions, peppercorn jus
porchetta, anis ananas, cavolo nero jus
confit duck leg, carrot puree, radicchio, orange
golabki, black garlic jus, crispy parsnip
wild grain risotto, peas, baby zucchini, meredith feta
osso buco ravioli, roasted tomato sauce
lamb rack, king brown mushrooms, jus, herb oil
humpty doo barramundi, beurre blanc, clams, roe
o'connor beef brisket, apple molasses, jus, jerusalem artichoke
hazeldene chicken breast confit fennel, vadouvan sauce

Sides

kipfler potatoes, green goddess, fried caper, herbs
mix leaf lettuce, buttermilk dressing
charred broccolini & cauliflower, whipped cashew feta, almonds
baby cos, anchovy dressing, fried rye, parmesan
glazed pumpkin, pepita seed dukkah, fine herbs
hand cut chips, aioli
hawks farm potato, spinach gratin
our farm beetroot, radicchio, candy pecan, apple balsamic
heirloom carrots, zhoug, labneh, dukkah

Dessert

brown sugar pavlova, blackberry, sage and pumpkin ice cream
hazelnut, olive oil tort, gingerbread crumb, pear sorbet
lemon curd tart, dark chocolate
chamomile panna cotta, poached nashi, sweet granola
whipped white chocolate cremuex, strawberry and elderflower
baked camembert, Elgee park honey and pickled fig
cheese selection with accompaniments

Sweet Canapés:

whipped chocolate ganache blackberry gel profiteroles
mini lemon curd tarts
bonbons passionfruit and raspberry



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 9:00pm at the Merricks Store is \$6,000 excluding optional charges below. There is no evening venue hire applicable.

Optional Costs

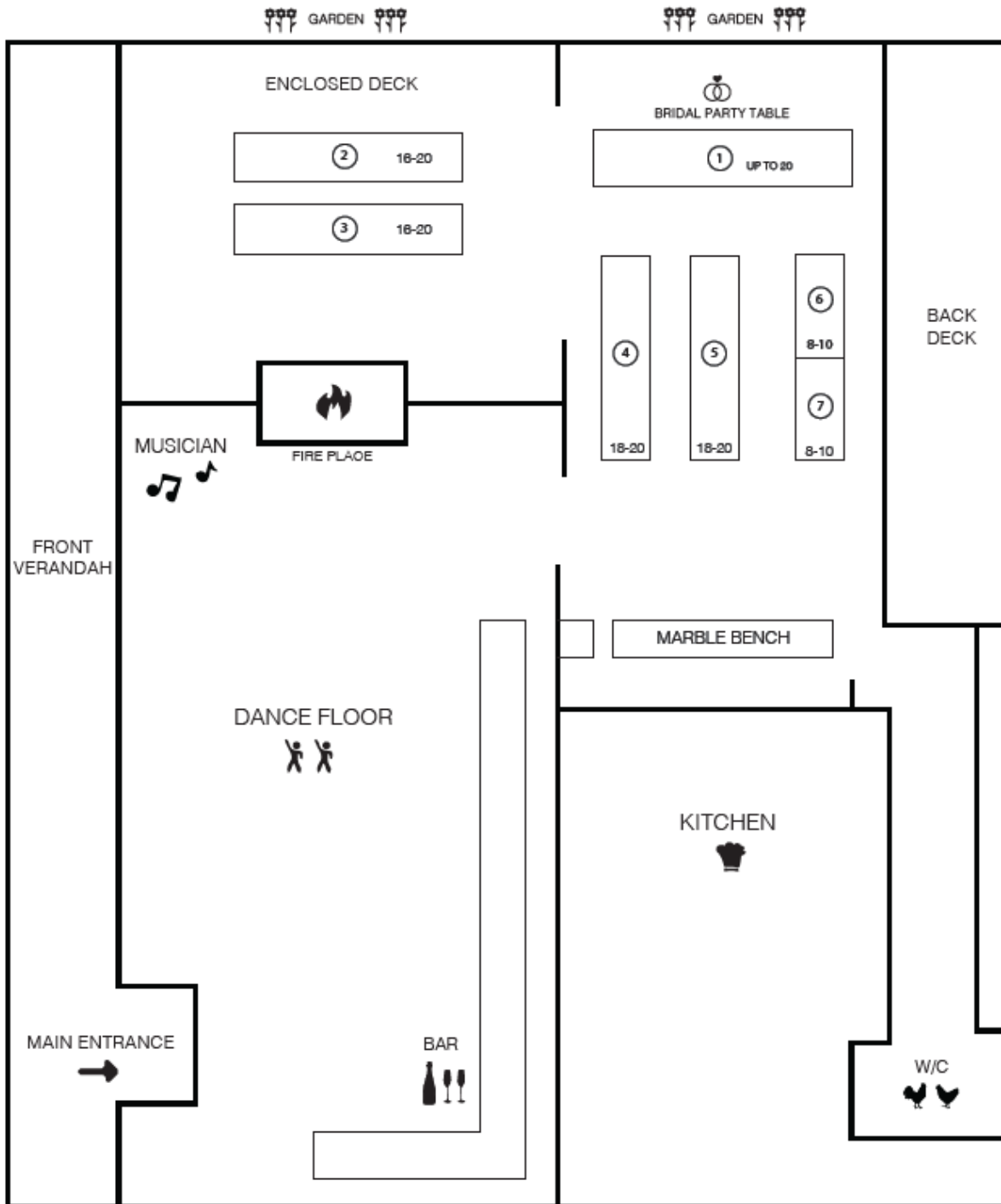
Ceremony Charge inclusive of Garden/Pergola & Horse Float Bar 2hrs \$2,000

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