

LAMONT'S



LAMONT'S - SWAN VALLEY *Wedding and Function Package*

WELCOME TO LAMONTS

At Lamont's Winery in the Swan Valley we focus on casual informal dining in a relaxed atmosphere. We want our guests to feel relaxed and at home while enjoying our premium wines and delectable fare.

Our set menu is designed to suit all special occasions and corporate events. Please ask for an appointment to discuss your event in more detail.

CAPACITY

CELLAR DOOR

Sit Down Event up to 60-80 persons (80 including decking)
Cocktail Event up to 80 persons

PAVILION

Sit Down Event up to 80 persons
Cocktail Event up to 100 persons

BOTTLING HALL

Sit Down Event up to 80 persons

Swan Valley Wedding Menu Options

\$150 per person

Canapés (Choice of 3)

- Pumpkin and goats' cheese tartlets (v)
- Crushed pea and pecorini, crostini, lemon oil (v)
- Zucchini and caramelized onion frittata, raisin tapenade (v)
- Freshly shucked oysters, kaffir lime, crisp bacon, evoo
- Smoked salmon with caper and dill crème fraiche blinis
- Thai chicken cakes, chili and lime dipping sauce
- Duck and cognac parfait on baguette, orange syrup
- Shark Bay Tempura Whiting, fresh lime
- Shaved Jamon, herbed goats curd, fresh baguette
- Salt and pepper squid, lime aioli
- Petit chicken and sprout sandwiches
- Lamb and rosemary polpette, honey yoghurt sauce
- Duck, mushroom and sage arancini

Entrée (Choice of 2)

- Roasted pumpkin and goats cheese tart, balsamic reduction, pine nut and herb salad (v)
- Ripe romas, marinated feta, raspberry vinaigrette, crisp basil (v)
- Fried polenta and parmesan cake, avocado salsa (v)
- Poached chicken and baby spinach salad, marinated feta, roasted baby romas
- Organic soba noodles, Exmouth prawns, avocado, fried capers
- Flaked salmon, toasted brioche, horseradish cream, shallots
- Shredded chermoula chicken breast, coriander, pappadums
- Shaved bresola, truffled artichoke, fresh baguette
- Shredded duck, Thai salad, toasted hazelnuts, sweet chili dressing, coriander
- Smoked salmon, avocado, baby cos, buttermilk dressing
- Lamb kofta, white bean dip, spicy yoghurt sauce, mint

Main (Choice of 2)

- Persian feta tart with garlic roasted field mushrooms and baby spinach salad (v)
- Roast pumpkin and pecorino risotto cake, rocket and salsa verde (v)
- Pasta with fresh tomato, black olive and caper sauce, shaved parmesan (v)
- Prosciutto and sage wrapped chicken breast, confit chats, grilled artichoke, tapenade
- Confit duck leg, feta, walnut and rocket salad, apple balsamic
- Black Angus eye fillet on garlic mash with green beans, caramelized onions and jus
- Crispy skinned barramundi, preserved lemon potato gratin and hollandaise sauce
- Atlantic salmon fillet, coriander cashew nut pesto, bean shoot salad
- Baked prawns on couscous, with currants, fresh herbs and marinated feta
- Green peppercorn chicken curry with jasmine rice, pappadums
- Spiced spatchcock, garlicky coleslaw

Swan Valley Wedding Menu Options...*continued* \$150 per person

Sides available from \$10 per person per dish

Baby cos, avocado, toasted pine nuts, buttermilk dressing
Straight cut chips, sweet paprika salt

Dessert (Choice of 2)

Petit meringues, fresh strawberry sauce, rich cream, almond praline
Rich chocolate sour cream fudge cake, ganache, Navera cream
Classic crème caramel
Baby pavlova's, mixed poached berries, passionfruit and rich cream
Macerated raisin tart, cream
Bread and butter pudding, crème anglaise
Macadamia and prune sour cream cake, crumble topping
Triple cream brie, roast pear, drizzled honey, crostini
Gippsland blue, fresh cut apple, baguette
Cocktail menu available upon request

Costs

\$150 per person including wine

(3 hour period, then billed on consumption)

Glass of Sparkling on arrival

Choice of 2 White Wines

Choice of 2 Red Wines

Navera to finish

Glass of Sparkling for toasts \$10 per person

Terms and Conditions

Confirmation of bookings

Lamont's will tentatively hold a booking for a period of fourteen days. Confirmation of the booking is verified when Lamont's receives a \$500.00 non-refundable booking fee and the signed contract issued upon written confirmation of booking from the client. Weddings will require a \$1000.00 non-refundable booking fee and the same terms as above. Booking fee will secure Clients selected event date and exclusive use of venue.

Guaranteed numbers

A minimum guaranteed number of guests will be required seven working days prior to the function. This number is the minimum number billed. Final numbers may increase up to one day prior.

Event Set Ups

All events that are required to be set up by Lamont's staff will incur a minimum fee of \$500.00.

Venue Hire

No venue hire fee. Venue hire is inclusive of laid tables with cutlery, crockery, glassware, printed menus and wait staff. All table and room decorations are to be organised by the client and can be set up for a fee (please discuss with the Functions Liaison Manager- Louise Mladineo). The Wedding Packages are inclusive of Venue Hire.

Cancellation

Please provide Lamont's with written notice of cancellation. Nb. all booking fees are non-refundable

Children

Please be responsible for all persons under the age of 18 attending your function.

Service Times

Afternoon & evening events can be held after 12pm daily and conclude of the agreed times with the client. All beverage packages and consumption beverages will be served maximum 5 hours and must include substantial food. Alcohol service concludes at 11.30 pm and the venue must be vacated by midnight. Failure to vacate the venue at the allocated times may result in an additional charge.

All Pricing and menus

At the time of print, the prices quoted on our brochure are correct. All prices and menus are subject to change and may be changed without notice. Prices quoted and agreed upon will not alter once the booking is confirmed.

Damage to property

Lamont's does not accept the responsibility for the damage or loss to any client's property left on the premises prior to, during or after an event. Organisers are financially responsible for the damage to fittings, property or equipment by guests or outside contractors. Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface of the building unless approved by the manager. Any damage will be billed accordingly.

Lamont's may require Credit Card details to be provided prior to the event. Lamont's will not transact without discussion with client.

Laws and regulations

At no time will the client commit any act or permit its employees, agents or invitees to commit and act that is illegal, noise some or offensive or is in breach of any statutes, by laws, regulations, or any other provisions having the force of law, included but not limited to the Liquor Licence and Fire Regulations.

Corporate & Private Events Payments

Invoices will be issued once final attendee numbers are confirmed. The invoice is to be paid prior to arrival and all beverages on consumption are to be paid on the night of the event or are to be invoiced to client on the next working day.

Noise

Any events held at Lamont's must abide by the Environmental Protection (noise) regulation 1996. Noise levels must not exceed 65 dba between 7am – 7pm, Monday to Saturday and 60 dba on Sundays and public holidays and between 7 pm – 7 am Monday to Saturday. Music must cease at 11.45pm. Any outside contractors required to remove fittings must do so at an agreed time with the manager.