

Basils Farm

— BELLARINE PENINSULA —

Group Dining Bookings

(10+ people)

This is a shared menu which is served on banquet style platters. This allows you and your guests to enjoy a rustic winery dining experience, from paddock to plate freshness.

This is the required menu for all groups exceeding 9 people.



1 COURSE \$30 PER PERSON

2 COURSE \$40 PER PERSON

Shared Entrée

Banquets of farmhouse charcuterie boards: Victorian cured meats, house-smoked salmon, duck liver, thyme, Basils pinot pate, Apostle Whey brie, olives, homegrown and local pickled veg with a selection of crackers and crisp bread.

Shared Main Course

A selection of 2-3 dishes on our current seasonal menu using our fresh homegrown produce on platters to share with the table:

EXAMPLE ONLY

*Lamb Back Strap with wild rice and mushroom pilaf, whipped ricotta preserved lemon, asparagus and pan jus.
Atlantic Salmon with grilled cos lettuce, sourdough crisp, marbled farmhouse eggs, lardons, garlic mayo and anchovies.*



Optional Extra's

Private Wine Tasting at table
\$5 per person

Selection of house made cakes, tea and coffee
\$10 per person

Children's platter box: Cheese, Ham, Celery, Carrot sticks, grapes, crackers and homemade hummus.
or Children's pasta (1-12 year old)
\$10 per child

Terms and Conditions

CONFIRMATION & PAYMENT

To make a booking, please email info@basilsfarm.com.au to check availability. All group bookings will require a \$10 per person deposit to be made to secure your selected date. Payments can be made by credit card over the phone, or by bank transfer. Details are provided on request. No changes to final numbers are to be made within 5 days of your date. Final payment is due on the day following your booking.

PARKING

Limited parking is available for up to 50 cars on the property. An overflow carpark is available adjacent to the vineyard as marked.

FOOD & CAKES

Due to Victorian Food Safety Laws, Basils Farm requests that cakes and external food is professionally prepared by Licensed Food Retailers or a Registered Food Business. Suggested suppliers can be provided on request. A surcharge of \$20 applies to each group booking.

EVENT STYLISTS

Florists and stylists are requested to finish setting up at least 30 minutes prior to the beginning of your event. Please advise us of the contact details of your chosen stylist. A list of suggested stylists can be provided on request.

CONFETTI, RICE & FLOWERS

We kindly request that your guests refrain from using confetti whilst on the Basils Farm grounds.

BYO

No BYO alcohol, food (non catered) or beverages are to be brought onto the premises.

RESPONSIBLE SERVING OF ALCOHOL

Basils Farm follows the National Alcohol Beverage Industries Council guidelines on the Responsible Service of Alcohol. Staff members are instructed to not serve alcoholic beverages to guests under the age of 18 years, or to guests perceived to be in a state of intoxication.

RESPONSIBILITY

Basils Farm does not accept responsibility for damage or loss of any customer's property left on the premises. Organisers are financially responsible for any damages sustained to Basils Farm property, fittings or equipment.

PRICES

All prices quoted are inclusive of GST. Prices are correct at the time of printing.

REFUNDS

We regret that in the event of a cancellation, deposits paid are non transferable and non refundable. All cancellations of confirmed bookings must be made in writing to Basils Farm.