



CHRISTMAS AT THE d'ARENBERG CUBE

Complimentary bottle of wine to take home for every guest when you book by October 15.

EXPLORE

Wander the Alternate Realities Museum, a contemporary art gallery full of tactile experiences.

DINE

Three course festive inspired menu showcasing the best seasonal produce.

DALÍ

Complimentary entry to the surrealist world of Salvador Dalí.

\$99PP

Bookable for November and December. This experience is best suited for groups of 14 - 60 people. Transport available on request.



Festive Menu

Cured saltbush, fennel and beetroot salmon, dill & lemon crème fraîche

Mini brioche cocktail prawn buns, iceberg lettuce

Serrano jamón, compressed melon, gazpacho, pickled melon rind, manchego



Please select 1 of the following 2 dishes

Roast porchetta, parsnip purée, green pea
apple cider glaze

OR

Spiced lamb, herb couscous, baba ghanoush

Accompanied by

Cold-smoked turkey, ancient grains, summer herbs
grilled peach, cranberry

Duck fat potatoes

Garden salad



Eton mess, crisp meringue, fresh berries, chantilly cream, mango
and passionfruit coulis



BEVERAGE PACKAGES

ALL PACKAGES INCLUDE BEER AND SOFT DRINKS.
PRICING BASED ON 3 HOURS OF SERVICE.

OPTION 01:
\$55 PER PERSON
CHOOSE 3 WINES

Pollyanna Polly
Sparkling

The Broken Fishplate
Sauvignon Blanc

The Dry Dam
Riesling

The Hermit Crab
Viognier Marsanne

The Olive Grove
Chardonnay

The Footbolt
Shiraz

d'Arrys Original
Grenache Shiraz

The High Trellis
Cabernet Sauvignon

The Custodian
Grenache

OPTION 02:
\$65 PER PERSON
CHOOSE 5 WINES

In addition to the wines in Option 01,
you can also choose from the following:

The Lucky Lizard
Chardonnay

**Stephanie The Gnome with
Rose Coloured Glasses**
Sangiovese Cinsault Sagrantino Rosé

The Derelict Vineyard
Grenache

The Galvo Garage
Cabernet Blend

The Love Grass
Shiraz

OPTION 03:
\$85 PER PERSON
CHOOSE 6 WINES

In addition to the wines in Option 01
& 02, you can also choose from the
following:

ICON WINES

The Dead Arm
Shiraz

The Ironstone Pressings
Grenache Shiraz Mourvèdre

The Coppermine Road
Cabernet Sauvignon

DISTRICT WINES

The Blewitt Sands
Grenache

The McLaren Sand Hills
Grenache

The Beautiful View
Grenache

CURATED WINE LIST*:
PRICING BASED ON
CONSUMPTION

Select up to six wines from the
d'Arenberg portfolio, and two beers
or ciders.

*may not be suitable for all groups



EXPERIENCES

THE BLENDING BENCH



A hands on experience where you play winemaker. Understand wine like never before as you are guided through the blending process to create your own personalised blend of *The Dead Arm* Shiraz. Finally, you will bottle a 750ml sample of your final blend and take home your creation and impress your friends.

CAPACITY	60 PAX
DURATION	90 MINUTES
PRICE	\$120 PP

SETTLERS SPIRITS GIN FLIGHT



From premium dry gin to something slightly more adventurous, Settlers Spirits offers a variety of gins to satisfy any pallet. Settlers Spirits has held a long-standing reputation among Australian distilleries, renowned for their craftsmanship and innovation.

CAPACITY	60 PAX
DURATION	30 MINUTES
PRICE	\$25 PP

TERMS AND CONDITIONS

BOOKINGS

To secure a booking we require a deposit of \$65 per person, and a signed contract. Bookings and space will be tentatively held for 14 days from issue of contract. Any unconfirmed bookings after 14 days will be made available for other customers. The deposit will be applied to the final invoice. The booking includes use of existing furniture, plateware, cutlery and glassware.

PAYMENT / CANCELLATION

In the event that a confirmed booking is cancelled within one (1) month the deposit will be forfeited. Confirmed bookings cancelled with greater than one (1) month notice will be refunded in full.

Confirmation of approximate guest numbers are required one (1) month prior to the event. Upon confirmation of approximate guest numbers and food and beverage selections, an estimate will be provided, at which point pre-payment is required via credit card or bank transfer. The ability to increase numbers after that date will depend on the availability of space and food preparation.

The final confirmed guest numbers are required five (5) business days prior to the event. After that time any cancellations will be charged in full. An increase in numbers will be charged accordingly, any balance due from a variance in approximate numbers and final numbers will be refunded. Any additional services provided or charges based on consumption will be due at the conclusion of the event.

LIABILITY AND DAMAGE

Clients are financially responsible for any damage to the property and/or equipment caused by guests during the function. A cleaning fee of \$300 will be incurred if any part of the property is left in an inappropriate manner. Nothing is to be screwed, stapled or otherwise affixed to any surface. All necessary care will be taken, but d'Arenberg Pty Ltd do not accept responsibility for any loss or damage of goods, or articles prior to, during or after the event.

NOISE

d'Arenberg is situated within a residential area; please respect this when vacating the premises. d'Arenberg Pty Ltd has the right to adjust the noise level. All evening entertainment finishes at 11.00 PM and guests must vacate premises by 11.30PM.

PRICING

Prices are subject to change. All prices include GST.

TIMES

Evening functions are based on a 11.30 PM curfew with last drinks served at 11.00 PM to allow 30 minutes to vacate the

premises. Daytime functions are based on last drinks at 4.30 PM for 5.00 PM vacation of premises.

GROUNDS

Booking a function does not provide exclusive use of the d'Arenberg grounds.

SMOKING

All interiors, including marquees when applicable, are non-smoking and vaping. There is a limited out door smoking area where an ashtray is provided.

MENU

The menu will need to be decided no later than one (1) month prior to the event. Dietary requirements of guests are required five (5) business days prior to the event.

No outside food or beverage is permitted on d'Arenberg property.

Due to the nature of our location, last minute dietary requirement changes may not be able to be accommodated. The menu will be selected from the current menu at the time. Any variations or tailoring of dishes will need to be negotiated and costed accordingly.

LIQUOR LICENSE

Responsible service of alcohol as stated in the Liquor Licensing Act 1997 will be adhered to at all times. No alcohol will be served to minors. Management reserves the right to refuse service or remove from the premise customers who are under the influence and, in our judgment, pose a threat either to themselves or others. Due to licensing laws, no alcoholic beverages are allowed to be brought onto the premises. To ensure responsible service of alcohol, events with a beverage package must include food, with at least 4 canapes per person per hour or equivalent.

MINIMUM AMOUNTS

Private events require a minimum food and beverage spend of \$2,000 for weekday functions, and \$3,000 for all Saturday, Sunday or public holiday functions. If your food and beverage selections leave a discrepancy, this difference will be charged as a venue hire fee. Room rental charges are negotiable based on your total event costs. A private event booking (exclusive use of the space) is required for:

- All evening events
- Lunch events for 30 guests or more in Sensorial Circus
- All bookings in the Chef's Gallery

Lunch bookings in Sensorial Circus for 29 guests or fewer do not require a minimum spend or room hire, as the space will remain open to other guests.