

# BOYDELL'S

— boutique wines —

## *Functions*

Boydell's Restaurant offers a unique and historic setting for corporate or private events. Located in the charming village of Morpeth, our restaurant is the perfect place to host your next function. Our kitchen team will personalise a menu featuring seasonal, locally sourced produce, and our floor team will ensure a memorable dining experience for you and your guests.

### *Venue Details:*

The venue offers two adjoined spaces.

- Restaurant capacity: 34 guests
- Cellar Door capacity: 12 guests
- Total venue capacity across two rooms (large tables): 46 guests

### *Availability:*

- Thursday to Sunday, for lunch and dinner



### *Function Packages:*

Our menus are designed to suit the occasion, include 3-5 courses, and start at \$125 per person for food only. Sample menu follows. Please note menus change seasonally in line with available seasonal produce.

### *Minimum Spend for restaurant:*

- Thursday: \$2,500
- Friday Lunch: \$2,500
- Friday Dinner: \$3,000
- Saturday: \$4,500
- Sunday: \$3,500

### *Function Time Frames:*

- Maximum duration for functions: 4 hours

*Where extra hours are required, please ask our team for availability & rates*

- Dinner functions available from 6pm
- Lunch functions available from 11.30am

### *Gratuity:*

An 8% gratuity will be added to the total bill for your function.



**Menu:**

Your menu reflects the season & is crafted from locally sourced, seasonal produce. Choose two from each section to be served alternatively. Your selections are due 3 weeks prior to your booking. They will be *served alternate drop*

*Canapé on arrival*

Chefs' selection of mixed starters

**E (please select 2)**

Stilton & broccoli tart, poached pear compote

Gin cured salmon, baby beetroot, cucumber, tonic gel

Pea & ham soup, crisp ham hock, fresh peas, crackle

Venison & haggis scotch egg, blackberry vinegar

**M (please select 2)**

Locally grown European mushrooms, risotto of exotic grains, pencil leeks

Poached ocean trout, smoked potato puree, black pudding, leek, Pernod butter

Oxtail pithiver, bone marrow dumplings, celeriac puree

Vadouvan spiced lamb shoulder, Bombay potatoes, mango chutney

**Sides:** additional \$15 each – for two

Salt & vinegar dry roasted potatoes

Roasted brussel sprouts, pancetta, flaked almonds

Maple glazed baby carrots, pepitas

**D (please select two)**

Spiced rum & raisin pudding, toffee apple

Licorice parfait, chocolate mousse, citrus fruits, chocolate crisps

King Island ash brie, quince & orange terrine, pumpernickel

10% surcharge on Sundays & Public Holidays

3 Course \$125

4 Course \$145

*10% surcharge applies on Sunday & public holidays*

Dietaries happily catered to with prior notice (due 7 days before your event)

*Extras (prices on application)*

- *Sparkling Verdelho on arrival (per person cost)*



- *Upgraded menu*
- *Additional courses*
- *Coffee/tea*
- *Petit Four*

## *Drinks:*

Boydell's Drinks menu includes a range of beers, spirits, cocktails, and our range of Boydell's Wines.

Our team will work with you to create a limited drinks menu for your event, including wines tailored to your menu. Sample Drinks Menu follows.

### *Sample Limited Drinks Menu to pair with sample menu (on consumption)*

<i>Beer</i>	10
Tinshed Brewery Mid Strength Lager, Pale Ale or Rustic Ale	
<i>House Spirits</i>	15
<b>Wine</b>	
Boydell's Sparkling Verdelho	44
Boydell's Verdelho	44
Boydell's Pinot Gris	44
Boydell's Reserve Chardonnay	59
Boydell's Reserve Pinot Noir	59
Boydell's Orange Merlot	44
Boydell's Shiraz	44
<i>Soft Drinks</i>	5

*Wine Dinners & hosting are available for an additional fee, please enquire.*

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## *Terms & Conditions*

### *Deposit*

A deposit of 20% of the minimum spend is due to confirm your booking.

### *Seven (7) days before your event*

- Minimum guest numbers are due (this will be the minimum number of guests payable)
- Dietaries are due
- Payment of minimum spend (less deposit) is payable, with outstanding additional costs due at the conclusion of the event.



*Responsible Service of Alcohol*

Responsible service of alcohol will be followed at all times.

*Cancellations*

Cancellation up to 21 days prior to your event will attract a full refund. Should cancellation occur after this the full deposit will be kept.

*Decorations*

Boydell's is a heritage building and as such no decorations are permitted. BYO

The ability to BYO drinks &/or food are not available.

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At Boydell's Restaurant, we take pride in creating memorable experiences for our guests. Please don't hesitate to reach out if you have any specific requests or questions. We look forward to hosting your special event and providing a truly unique dining experience in our historic slab hut.

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For inquiries and reservations, please contact Rowena Henderson.

Phone: 02 4933 5862 Email: [rowena@boydells.com.au](mailto:rowena@boydells.com.au) Website: [boydells.com.au](http://boydells.com.au)

Note: Prices and availability are subject to change. Please contact us directly for the most up-to-date information.

