

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: 15-32 guests
- Cellar Door capacity: 10-14 guests
- Total venue capacity across two rooms (large tables): 46 guests

Availability:

- Thursday to Saturday for lunch and dinner, Sunday dinner only

Function Packages:



Our menus are designed to suit the occasion and include shared plate style dining. Our sample menu follows. Please note menus change seasonally in line with available seasonal produce.

Minimum Spend for restaurant, groups of 15pax plus

- Thursday: \$2,000
- Friday Lunch: \$2,000
- Friday Dinner: \$3,000
- Saturday Lunch/Dinner: \$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 **Gratuuity:**

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

Terms & Conditions

Deposit

A deposit of 25% 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.

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.

For inquiries and reservations, please contact Rowena Henderson.



Phone: 02 40187518 Email: rowena@boydells.com.au Website: boydells.com.au

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

Function/Group Menu - \$100pp - 15-46pax

SMALLER PLATES (choose 3 small plates, to be served in the centre of the table)

Beef tartare, vegetable crisps, horseradish GF

Heirloom cherry tomatoes, feta filled zucchini blossoms, black olive

Prawns, mussels and crab in XO broth DF

Crisp octopus, salt cod brandade, sherry glazed chorizo GF/DF

LARGER PLATES (choose 2 large plates to be served in the centre of the table)

Beetroot & walnut salad, goats cheese bon bons GFo/V

Rainbow trout, kipfler potato, green beans, blood orange, butter almonds GF/DF

Crisp pork belly, pumpkin purée, citrus caramel, Asian herb salad GF/DF

The below are available for an EXTRA \$15pp

5 Spice duck breast, fondant potato, mustard greens, blackberry jus GF

Shiraz braised Pukara lamb, pea puree, lemon & mint salsa GF/DF

Sticky soy glazed beef short ribs, Chinese broccoli DF

SIDES (additional \$5pp per side dish, served in the centre of the table)

Hand cut chips, chilli salt GF/DF

Spring vegetable slaw, pomegranate, seeds GF/DF

Mixed leaf salad GF/DF

Orange glazed baby carrots, pine nut praline GF/DF

TO FINISH (these two will be served alternate drop)

Tipsy blood orange and Campari bavaois, raspberry crush GFo

Bay of Fires cheddar, bacon jam, pickled walnuts, crisp bread GF



To NOTE

10% surcharge on Sundays & 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)
- Canape on arrival - \$20 (30minutes)
- House baked sourdough - \$3pp
- Upgraded menu
- Additional courses
- Take home gift of a bottle or twin pack of wine
- 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)

Beer 10
Tinshed Brewery Mid Strength Lager, Pale Ale or Rustic Ale

House Spirits 15

Wine

Boydell's Sparkling Verdelho 44
Boydell's Verdelho 44
Boydell's Pinot Gris 44
Boydell's Reserve 59
Chardonnay



Boydell's Reserve Pinot Noir	59
Boydell's Orange Merlot	44
Boydell's Shiraz	44
Soft Drinks	5

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

Book now e : rowena@boydells.com.au m : 0418148283

