

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 group menus reflect the current menu. They are designed to suit the occasion offering an alternate drop three courses of seasonal, local produce (minimum three courses). Our current Summer menu is below, this will change seasonally

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

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

Spiced pumpkin, orange & cashew dip, crispy chickpeas, flat bread GFo/DF/V

Kingfish ceviche, sweet potato, coconut, yuzu gel, finger

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

Wild mushroom parfait, pickled mushrooms V



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

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

Blue-eye cod, wilted greens, citrus salad, burnt butter cream GF

Hunter Valley suckling pig - three ways GFo

The below are available for an EXTRA \$15pp

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

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

SIDES (additional \$5pp per side dish, served in the centre of the table, we'd recommend a selection of 2)

Hand cut chips, chilli salt GF/DF

Roasted cauliflower, almonds, yoghurt GF

Mixed leaf salad GF/DF

Tamarind roasted pumpkin, sunflower seeds GF/DF

TO FINISH (choose two plates)

Lime panna cotta, licorice, dark chocolate mousse, chocolate crisps GFo

A very berry summer pudding, creme anglaise

Mago crème filled coconut meringue bombe, passionfruit tea, kaffir lime GF/DFo

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

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 \$6pp
- Petit Four \$10pp



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

Gratuity:

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

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**Terms & Conditions**

*Deposit*

A deposit of \$25pp is required to confirm your booking.

*Ten (10) 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 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.

#### **To NOTE**

10% surcharge on Sundays & Public Holidays

Dietaries happily catered to with prior notice (due 10 days before your event)

#### **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](mailto:rowena@boydells.com.au) m : 0418 148 283**

