

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 Autumn menu is below, this will change seasonally.

Function/Group Menu - \$110pp - 15-46pax

SMALLER PLATES (choose 2 small plates to be served alternate drop)

Spiced burrata, snow pea & mint salad, vincotto, tomato gel, sumac GF

Lemon verbena crumbed sardines, zesty lemon purée, pickled radish, fried capers DF

Orange cured salmon gravlax, beetroot, Kipfler potato, citrus, quail egg GF

Wattleseed kangaroo carpaccio, pepperberry emulsion, black garlic, sesame crack GFo



The below is available for an EXTRA \$3pp

Prosciutto wrapped quail breast, crisp quail leg, semolina gnocchi, sage burnt butter

LARGER PLATES (choose 2 large plates to be served alternate drop)

Pan-seared John Dory fillet, shallot & saffron braised onions, black pudding, heirloom tomato, black olive, Kipfler potato DF/GFo

Soft parmesan polenta, roasted mushrooms, fioretto, chestnut praline, cured egg yolk GF

Roasted pork belly, smoked potato, blackberry gel, candied apple, cider jus GF/DF

The below are available for an EXTRA \$5pp

Truffle stuffed spatchcock breast on eschallot tarte tatin, confit leg, corn risotto, chicken glaze

Steak of the Day.

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

Potato fondant, rosemary & pistachio praline GF

Seasonal greens

Chips, gin & vinegar salt GF/DF

Cos lettuce, caper mayonnaise, pangrattato, crispy pancetta GFo/DFo

TO FINISH (choose two desserts to be served alternate drop)

Tarte au Citron, passionfruit crumb, crème anglaise, meringue, citrus salad

Espresso martini cheesecake, biscuit crumb, blood orange syrup, coffee gel GFo

Spiced rum chocolate delice, chocolate dirt, caramelised banana, peanut brittle

For an extra \$10pp

A selection of local & international Cheeses (served to share in the middle of the table).



Extras (prices on application)

- Sparkling Verdelho on arrival (per person cost)
- Canape on arrival - \$20 (30minutes)
- House baked sourdough, EVO, shiraz reduction - \$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.

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 option to BYO drinks &/or food is 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	11
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 Chardonnay	63
Boydell's Reserve Pinot Noir	63
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 : 0418 148 283

