

Function package

2 Green St, Morpeth NSW

Looking for a venue that feels a little different?

Boydell's heritage restaurant sits in the heart of Morpeth and is made for long lunches, intimate dinners, wedding receptions, milestone celebrations and corporate events. We are a wine label and a restaurant, not a function centre. You get our seasonal food, our wines and our service, relaxed, polished and run properly from start to finish.

How we do functions

Your event runs on our menu, in our dining room, with our team. That is why people book with us, and we don't change it to suit an event.

YOU CHOOSE	WE KEEP FIXED
• Your date and session • Your set menu, from the seasonal options we offer for each course • Alternate drop or share-style service • Your beverage package and canapés • Your seating plan, within our standard layouts	• Our menu style and service • Our floor plan and furniture, which we don't move or remove • Our wine list and beverage packages • Our suppliers, so no BYO alcohol, outside caterers or external bars • Our session times, which we don't extend

Small touches are welcome. Place cards, a cake, small florals and a playlist on our sound system are all fine with 14 days' notice. Requests that change our menu, layout or service aren't something we can do.

Ceremonies. A short ceremony can be held in the restaurant as it's set, before your meal. Ceremony time is part of your four hour session, and we don't re-arrange the room for it.

The venue

Exclusive hire of the whole restaurant for up to 50 seated guests. Each session runs for four hours.

SESSION	TIMES
Lunch	11:30am to 3:30pm

Dinner

6:00pm to 10:00pm

Availability: Thursday to Saturday, lunch and dinner. Sunday, lunch only.

Minimum spend

The minimum spend covers food, beverages and canapés. There is no separate venue hire fee. It applies to every exclusive hire, whatever your guest numbers.

SESSION	MINIMUM SPEND
Thursday lunch and dinner, Friday lunch	\$8,500.00
Friday dinner, Saturday lunch and dinner, Sunday lunch	\$10,000.00

A 10% surcharge applies on Sundays and public holidays, on the full account including the minimum spend.

The food

Set three-course menu: \$135.00 per person

- Choose alternate drop or share-style service
- You choose from the seasonal options we offer for each course
- We cater for allergies and dietary requirements. We don't rewrite dishes or substitute for preference

Canapés on arrival: \$8.00 per canapé, per person

Beverage packages

A beverage package is included for every adult guest and runs for your four hour session.

PACKAGE	PER PERSON	INCLUDES
Regional	\$55.00	Boydell's Regional Range wines and local beer
Reserve	\$75.00	Boydell's Reserve wines and local beer

Anything outside the package is charged on consumption.

Booking and payment

- **Confirming your booking.** A signed function agreement and a deposit of 25% of your minimum spend (\$2,125.00 or \$2,500.00). The deposit is non-refundable and counts towards your account.

- **30 days before.** 50% of your estimated account is due.
 - **14 days before.** Final numbers, menu selections and dietary requirements are due, along with the balance. Numbers can't be reduced after this date.
 - **Cancellations.** The deposit is non-refundable. If you cancel within 30 days of your event, the full minimum spend is payable.
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House rules

- Nothing is fixed to walls, ceilings, windows or furniture, and there is no confetti, glitter or sparklers.
 - Amplified music, DJs and live bands aren't available.
 - Sessions finish at the stated time and can't be extended.
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Booking and enquiries

Send us your preferred date, session and guest numbers. We'll reply with one proposal. Once you accept, we'll hold one planning call and send you a final run sheet.

Contact Tabatha

restaurant@boydells.com.au | 02 4018 7518

Sustainably made, exceptionally enjoyed

