

# Marty

@ OAKDENE 

## 2020 Group Function Package

\*Required for groups of 8 & above dining in the Marty @ Oakdene Restaurant



Thank you for considering Marty @ Oakdene restaurant for your upcoming special event or group booking.

In January 2004 Oakdene Restaurant (now Marty @ Oakdene restaurant) was opened in the original homestead on the property, with views of our eclectic fairy-tale garden. The restaurant is located on the Bellarine Peninsula and is surrounded by the 30-acre vineyard, established in 2001 and has since obtained a Red 5 Star James Halliday rating.

We offer fresh European influenced Australian cuisine, sourcing the finest local and regional ingredients where possible, coupled with an extensive wine list boasting a wonderful selection of Award Winning Oakdene Estate grown wines.

We have a variety of function spaces available including our intimate private dining rooms suitable for small groups or our terrace & garden area suitable for larger parties.

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## Chef's 'Feed Me' Menu

For all groups of 8 and above we offer a Chef's 'Feed Me' menu option. This menu offers guests a chance to sit back, relax & taste it all while our team of chef's prepare a feast. Over a progression of shared courses, guests can enjoy some menu favourites along with a few of new chef creations designed specifically for your menu. Dietary requirements and food allergies can be catered for within this menu when advised upon booking.

**Option 1 – 3 Waves (excluding dessert) \$60 per person**

**Option 2 – 4 Waves (including dessert) \$70 per person**

To give you an idea on what to expect, please see a *sample* menu below;

### **1<sup>st</sup> wave – Charcuterie Platters**

- Chef's charcuterie selection of cured meat, terrine, pate, pickled vegetables, marinated local olives & sourdough

### **2<sup>nd</sup> wave – Small Entrée Plates**

*A selection of shared entrée sized plates*

- Local Heirloom tomato, bocconcini, basil + pangritata
- Freshly Shucked Oysters, mignonette dressing
- Hiramasa kingfish sashimi, soy sesame dressing + cucumber salad
- Truffled Macaroni Croquettes, black garlic aioli

### **3<sup>rd</sup> wave – Larger Main Plates**

*A selection of shared main sized plates*

- Whole slow roasted lamb shoulder
- Miso pineapple glazed chicken
- Crispy whole baby snapper
- Selection of side dishes to complement each dish

### **4<sup>th</sup> wave – Individual Dessert**

*1 x Individual dessert served to each guest*

- House-made citrus tart
- Passionfruit panna cotta
- Dark chocolate marquise

### **Add on extra wave of cheese +\$10 per person**

*Offering a selection of local and imported cheese platters, served with house-made quince paste, muscatels, apple + lavosh crackers*

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## Drinks

Oakdene has a full selection of wine, beer & spirits to choose from. We offer table service for all guests on the night. Drinks can be placed under a drinks package, charged on consumption or individual bar tabs can be arranged. **Please note we do not offer a cash bar\***

### Drinks package \$59 per person

#### Wine

Oakdene N.V Sparkling Brut  
Oakdene Blue Label Sauvignon Blanc  
Oakdene Blue Label Pinot Grigio (if available)  
Oakdene Blue Label Rose (if available)  
Oakdene Blue Label Chardonnay  
Oakdene Blue Label Pinot Noir  
Oakdene Blue Label Shiraz

#### Beer

Crown Lager  
Furphy Refreshing Ale  
Corona  
Boags Light  
Flying Brick Apple Cider

#### Soft Drink / Juice

\*Spirits will only be made available upon request for all events and must be advised prior to the event date. If you would like to add spirits for an event, they will be charged on consumption at bar prices

### Drinks charged on consumption

We recommend pre-selecting beverages for this option and are happy to make recommendations for the event. Drinks will be charged on consumption under a bar tab until the limit is reached. An option to increase the tab will be advised to the guest host, if declined, drinks will then be charged on consumption for the table to finalise at the end of the meal. *Please note we do not split the bill.*

### Individual Bar Tabs

Marty @ Oakdene provides full table service and does not offer a cash bar facility nor split the bill. We can arrange individual bar tabs for guests in which they will be given a ticket for their own bar tab to be paid for at the conclusion of the event. Should any accounts remain open, the guest host will be required to settle any opened accounts.

*\*Marty @ Oakdene does not offer a cash bar facility over a day-to-day trade. However, depending on your event and group size, we may be able to offer one on the day. Please enquire with our Restaurant Manager who can advise if this can be done for you.*

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## Private Dining Options

Looking for something extra, we may be able to offer your guests an exclusive room or area for your event. All private dining areas include your own dedicated waiter/tress and offer a highly personalised dining experience with the option to decorate the area as you wish.

A **room hire charge** applies to booking these areas.

	<b>SEATED</b>	<b>COCKTAIL</b>	<b>HIRE</b>
<b>CLOUD ROOM</b>	8 GUESTS	NOT APPLICABLE	\$100
<b>CHOCOLATE ROOM</b>	18 GUESTS	NOT APPLICABLE	\$200
<b>TERRACE ROOM</b>	45 GUESTS	55 GUESTS	\$400
<b>GARDENS (UNCOVERED)</b>	70 GUESTS	100+ GUESTS	\$500

We are unable to accommodate more guests than the maximum number advised as this is the maximum capacity for each room available.



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## Children

We offer a 2-Course Children's Menu for \$25 for children under the age of 12. The menu includes a choice of steak or chicken, served with potato and vegetables followed by vanilla ice cream. This meal is also accompanied with a soft drink or juice.

## Cakes

If you require a cake for your special occasion, we can arrange these for you through a local supplier in Geelong called Cakesmith.

If you would like to have the cake served as dessert, there is a \$7.50/person cakeage charge.

Due to Health and Safety regulations we require all cakes brought onto the premises to be purchased from a reputable supplier. Unfortunately, if you do bring a homemade cake, you will be unable to consume it at Oakdene.

## Splitting

Please note we do not split the bill at Oakdene and recommend guests to bring cash on the day.

To secure all reservations a \$100 deposit is required. Reservations are not confirmed until a payment has been made. **We require final numbers no later than 48 hours prior to the function date. Any change in numbers after this time or no shows on the day will be charged at full price.**

If you would like to proceed with your booking or have any questions, please contact our Restaurant Manager Sarah Duffield on (03) 5255 1255 or email: [restaurant@oakdene.com.au](mailto:restaurant@oakdene.com.au)