



NO. 1

CELEBRATIONS

FUNCTIONION MENU

AUTUMN/ WINTER 2023

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No 1 Events is adhering to all government regulations and requirements for operating a safe COVID hospitality business. Please refer to our separate COVID policy for details.



Set on the picturesque Malvern Valley Golf Course, No. 1 Events is one of Melbourne's newest and most versatile event space for celebrations. For all kinds of special occasions, No.1 Event's Team of dedicated event professionals are here to help you celebrate milestones and magical moments with your nearest and dearest.

Engagement Parties, Christenings, Life Celebrations, Family Reunions, Birthday Parties, Kitchen Teas, Baby Showers, Bridal Showers, Hens Parties and Bucks Parties.



No matter what the occasion or your guest numbers, No.1 Events is the perfect venue choice for your special celebration. No.1 Events is a contemporary blank canvas space to create your dream event. Purpose built to host all styles, shapes and sizes of events, No.1 Event's fresh and modern design incorporates multiple event spaces. Surrounded by lush greenery, No.1 Events is flooded with natural light, boasting scenic golf course views and modern design elements.

No.1 Events is a short 20 minutes drive from Melbourne's CBD and easy freeway access plus complimentary onsite parking provides convenience for your guests.

No.1 Events is proudly operated by Harvest & Soul -Catering & Events. With over 20 years of experience in catering, events and venue management, we not only know how to deliver the highest quality food – we know how to design and deliver the most memorable events. We do this through our commitment to delivering a personalised service, always with a smile. Our Team is made up of catering and event industry experts that are passionate about great food and incredible events. We enjoy working closely with Melbourne's best event industry suppliers from stylists and florists to MC's and entertainers (and everything in between), to ensure stress free event planning.

Let the team at No.1 Events help you create memories that will last a lifetime.



OUR FOOD

Fresh. Seasonal. Locally sourced.

Our menus are made from the highest quality, freshest ingredients available. Our Commitment to sourcing local produce ensures that our food is not only the highest quality – it is creating a sustainable future for the next generation.

Our team of foodies enjoy staying in touch with the latest trends in food and wine and we adapt our menus regularly to showcase the best seasonal ingredients and modern trends. We enjoy catering to a wide variety of tastes, as well as special dietary requirements of all kinds.

No.1 Events is a fully licensed venue, and we are proud to offer a range of beverage package options to suit your requirements.



DIETARY REQUIREMENTS

We understand the importance of catering to special dietary requirements. We can accommodate many different dietary requirements including vegan and gluten free. Dietary requirements must be provided with 7 days advance notice prior to the event. Due to our kitchen production systems, we are unable to give assurances that our catering is free from allergens – the most common allergens being gluten and nuts.



LICENSED PREMISES

No 1 Events is a licensed premise therefore no alcohol is to be brought onto the premises by third parties nor can it be removed from the premises. Our staff practice responsible service of alcohol.

BYO is strictly prohibited. Bottles of spirits are not permitted to be placed on the tables. Our beverage service staff are friendly, efficient and practice Responsible Service of Alcohol.

SECURITY

Security guards may be required when alcohol is served at management discretion. Security is only to be provided by No. 1 Events. This will be quoted at time of enquiry.



LARGE FUNCTION SPACES

The Ledbury room - Perfectly suited to medium to larger sized events and boasts abundant natural light and leafy Golf Course views. The high ceilings provide The Ledbury Room a sense of grandness and its modern, minimalistic design makes it the perfect blank canvas event space.

The Chandler room - Ideal for small to medium sized events. This room can be opened up to join The Ledbury Room or the Gardiner room and boasts floor to ceiling windows creating a light and bright environment.

The Gardiner room - Ideal for small to medium sized meetings or as a breakout room for your conference. This room can be opened up to join The Ledbury and The Chandler room and again, boast picturesque views, natural light and modern design elements.



SMALL FUNCTION SPACES

The Stonnington Foyer - Overlooking The Courtyard, The Stonnington Room is perfect for welcome drinks and catering breaks with a capacity of 125 guests.

The Terrace - Enjoy the fresh air and Golf Course views on The Terrace. This intimate outdoor space is perfect for welcome drinks, cocktail parties and catering breaks. We can set this space with white outdoor furniture including market umbrellas, tables and wooden chairs (weather permitting).

Our rooms can all be joined together to make larger rooms.

Venue hire rates will be quoted at time of enquiry and are based on your venue access time including set up and pack down time required.

KEY TERMS & CONDITIONS

Please note the following key terms and conditions.
Our full terms and conditions are available on request
and are sent with the booking contract

Menus / Pricing

All menus are seasonal and subject to change. Due to the current inflationary pressures and the rises in food prices menu pricing is subject to change.

Please note that all menu costs exclude GST. Please add 10% GST to all menu prices

Dietary requirements

- All special dietary requirements must be submitted 7 days prior to the event start date
- With last minute dietary requirements (i.e., as advised less than 7 days before the event) the kitchen will do the best they can to provide the required dietary meals, but this cannot be guaranteed. We can provide catering with 7 days notice for the following dietary requirements:

Vegan / Vegetarian, Pescatarian, Gluten Free, Dairy Free, Fodmap

- We cannot necessarily accommodate all guest dietary requirements/ preferences.
- Additional costs may apply for special menu orders. Examples of these may include: special milks, Kosher meals / Halal meat/ Other special ethnic meals,
 - We cannot guarantee that the menu or the kitchen is nut or allergen free.
- Should special dietary requirements make up more than 5% of the estimated total of guests at the event there will be a 5% menu surcharge.

Licensed premises

No 1 Events is fully licenced therefore no alcohol is to be brought onto the premises by third parties nor can it be removed from the premises. Our staff practice responsible service of alcohol. BYO is strictly prohibited. Bottles of spirits are not permitted to be placed on the tables.

Additional charges

Venue hire, security, labour and AV costs will be quoted at the time of booking

Minimum numbers

The minimum numbers are listed on each menu.

Minimum spend

Minimum spends may apply based on the day of the week, duration of the event and time of the year. Your minimum spend will be quoted at the time of enquiry.

Labour

Labour may be required where minimum catering spends are not met or when a consumption bar/tab arrangement is requested.

Catering service fee: Monday – Friday \$49.50 per hour, Saturday \$57.00 per hour, Sunday \$66.00 per hour, Public Holiday available on request.

GRAZING MENU

Farmers grazing board (serves 10-12 guests) - \$225.00 per platter

Marinated olives, antipasto, mixed dips, warm bread and biscuits

Charcuterie board (serves 10-12 guests) - \$245.00 per platter

Casalingo ham, Serrano prosciutto, Hungarian salami, artisan breads, rolls and grissini sticks

Cheese board (serves 10-12 guests) - \$225.00 per platter

Australian cheese platter including brie, blue and mature cheddar served with quince paste, dried fruit and lavosh

We can also create a range of custom savoury and sweet grazing tables and boards.

COCKTAIL MENU

Crowd Favourites \$4.50 per item

Cold canape

Smoked salmon on blini with crème fraiche and dill

Vietnamese vegetable rice paper rolls with nam prik sauce (vg, v, gf)

Roasted cherry tomato and bocconcini tarts with balsamic glaze (v)

Assorted sushi (veg available)

Roasted beetroot and whipped feta tart (v)

Hot canape

Our signature sausage rolls with chunky tomato relish (2 per person)

Ricotta and spinach wrapped in filo pastry served with sumac labneh (v)

Assorted gourmet mini pies served with relish

Vegetable net spring rolls with soy (gf, vegan)

Satay chicken skewers with a spicy dipping sauce

Pumpkin arancini with pesto mayonnaise (v, gf on request)

Prawn twist with sweet chilli sauce

Mini margarita pizzas with fresh basil (v)

Rustic quiches with roasted pumpkin, pinenuts and feta

House crumb herb and parmesan chicken tenders with pesto aioli

Pulled pork bao with pickled vegetable, crispy shallot and coriander (\$1.00 surcharge)

Peking duck roll with char sui sauce (\$1.00 surcharge)

Sweet canape

Triple chocolate and raspberry brownie (GF)

Lemon curd with dehydrated strawberries tarts

Mixed Macarons

Mini apple and cinnamon tarts

Chocolate custard mini cannoli

COCKTAIL MENU

Mini Bowls/ Substantial Items
\$8.80 per item

Thai style beef salad

Chipotle BBQ Pulled beef slider, brioche bun, apple slaw

Beer battered flathead, fries, homemade caper and gherkin tartare sauce

Slow cooked beef cheeks, horseradish mash, and gremolata

Butter chicken and saffron rice, minted yoghurt

Coconut vegetarian curry with scented rice and cumin yoghurt (v)

Mushroom ravioli with creamy porcini mushroom sauce (v)

Coq au vin with creamy mash

Gnocchi with a tomato and basil sauce topped with Grana Padano

FOOD STATIONS

Please note- the food station must be chosen for all guests. We are unable to split food stations. Minimum 40 guests.

Taco Table Interactive station- *from* \$33.00 per person

Sticky, slow braised, shredded beef brisket,
Smokey, spiced chicken topped with cilantro and lime wedges
Warm slow cooked pulled pork with barbeque sauce
Spanish rice

Soft flour tortillas, Crisp corn taco shells, baskets of organic corn chips, blue corn tostadas

Accompaniments

Tomato salsa, Mexican bean salad, tangy slaw
Guacamole, sour cream, grated cheese, jalapenos, fresh red chillies
Selection of hot sauces - Tabasco, habanero, El Yucateco green chilli sauce

A Taste of South-East Asia- *from* \$33.00 per person

Vietnamese rice paper rolls

Teriyaki chicken, Rice stick noodles, fragrant herbs, bean shoots, nuoc nam dipping sauce

Rice stick noodle, julienne vegetables, Vietnamese mint, chilli & lime dipping sauce (v)

Selection of steamed dumplings served in bamboo steaming baskets

Chicken & shiitake dumplings

Pork, prawn & water chestnut dumpling

Steamed cha sui pork buns

Vegetarian Fried rice

Lo Mein Noodles

Italian station – *from* \$29.50 per person

Salmon pasta in a creamy garlic sauce

Potato gnocchi with Napoli with fresh basil

Porcini mushroom arancini

Garlic focaccia

Gelato with waffle cones (three flavors)

PLATED MENUS

2-Course- \$69.00 per person

3-Course- \$85.00 per person

Package served with freshly baked bread, butter and tea/ coffee.

Includes table waiter service

Special dietary requirements- may include surcharge

Alternating courses- Add \$5.00 per course or \$8.00 for two courses

Antipasto platters - \$12.50 per person

Sides and salads to the table - \$3.50 per person

Cheese platters - \$12.50 per person

All costs plus GST

Entrée

Slow cooked and pressed western Victorian lamb shoulder with three quinoa, capers and olives salad and pomegranate dressing (*\$3.00 surcharge*)

Vodka and lime cured Tasmanian salmon with apple gel, crème fraiche and brioche croutons

Pan fried local snapper fillet with freekeh, pepper and shaved broccoli salad and lemon

Porcini mushroom and ricotta ravioli with mushroom velouté, pecorino and arugula (v)

Twice cooked western plain pork belly with caramelized apple and pear puree, celery and fennel salad and jus

Mains

Seared Tasmanian salmon fillet with pomme puree, garden peas and yuzu beurre blanc

Chargrilled great southern eye fillet steak, shiraz merchant butter, horseradish and chive mash and red sorrel leaves (*\$8.00 surcharge*)

Pan seared Humpty doo barramundi with Sicilian style cannellini bean stew and parsnip crisps (*\$4.00 surcharge*)

Roasted western Victorian Lamb rump with pomme fondant, parsnip puree, roasted brussels sprout and rosemary jus (*\$6.00 surcharge*)

Slow cooked tomato ragu risotto with fresh ricotta and confit cherry tomatoes

Hazeldene's Free-range chicken supreme with roasted beetroot, pomme dauphinoise, creamed spinach, light chicken jus

Desserts

Ginger crème brulee with orange and almond biscotti and mixed berry coulis

Lemongrass panna cotta with toasted macadamia praline, mango and passion fruit salad and lemon balm

Double chocolate snicker tart with candied peanut and mascarpone cream and Murray river pink salt

Honey and yoghurt mousse with citrus curd, honey and almond streusel and thyme and lemon gel

Terms & Conditions

Minimum 30 guests for seated lunches/dinners

BEVERAGE OPTIONS

No. 1 Events can provide a range of beverages package and service options depending on the requirements of your event. There are 3 options:
Beverage package / Beverage on consumption / Beverages on a cash basis

Beverage packages (alcoholic and soft drink)

The package price is determined by the products (wines and beers) served and the required duration of service. Beverage packages are inclusive of labour costs.

Beverages included under this package are unlimited
(subject to responsible service of alcohol regulations)

Beverage on a consumption basis

Beverages are served over a pre-determined period and includes bar service.
Beverages are recorded throughout the event.

Wine is charged as full bottles only (not by the glass)

Bar staff labour is charged at the applicable hourly rates for the duration of the event plus 2 hours for set up and pack down time.

Beverages on a cash basis

A bar can be set up in your function room/ foyer for guests to come up to the bar and purchase their own beverages. Beverages are available for payment via credit/debit card only (tap-and-go service available).

Bar staff labour is charged at the applicable hourly rates for the duration of the event plus 2 hours for set up and pack down time.

Bar service labour rates

Monday – Friday- \$49.50 per hour

Saturday- \$59.00 per hour

Sunday- \$66.00 per hour

(Minimum 3-hour shift time applies for all labour)

Additional service times and Public Holiday rates available on request

BEVERAGE OPTIONS (cont.)

No. 1 - Silver package

Vivo NV Chardonnay Pinto Noir Brut Cuvee
Vivo Sauvignon Blanc or Vivo Chardonnay
Vivo Cabernet Sauvignon or Vivo Shiraz
Carlton Draught beer
Cascade Premium light beer
Orange juice, soft drink, sparkling and still water

1 hour - \$25.50
2 hours - \$30.00
3 hours - \$35.50
4 hours - \$41.50
5 hours - \$49.50

No. 1 - Gold package

Lorimer NV Chardonnay Pinot Noir
Lorimer Semillon Sauvignon Blanc
Lorimer Chardonnay
Lorimer Shiraz
Lorimer Cabernet Merlot
Carlton Draught, Hawthorn Brewing Golden Ale
Mount Macedon Pale Ale, Cascade Premium light
Orange juice, soft drink, sparkling and still water

1 hour - \$29.50
2 hours - \$35.50
3 hours - \$42.50
4 hours - \$49.50
5 hours - \$57.00

Non-alcoholic

Orange juice, soft drink, sparkling and still water

1 hour - \$12.50
2 hours - \$14.50
3 hours - \$16.50
4 hours - \$18.50
5 hours - \$20.50

*Asahi and Crown Lager can be substituted in the gold package
Wines will be substituted if not available with equivalent wines*

BEVERAGE LIST

Sparkling wines

Vivo Brut Chardonnay Pinot Noir
Lorimer NC Chardonnay Pinot Noir

per glass

\$8.00
\$9.50

per bottle

\$36.00
\$40.00

White wines

Vivo Sauvignon Blanc / Chardonnay
Vivo Moscato
Lorimer Semillon Sauvignon Blanc
Lorimer Chardonnay

per glass

\$8.00
\$8.00
\$9.50
\$9.50

per bottle

\$36.00
\$36.00
\$40.00
\$40.00

Red wines

Vivo Cabernet Sauvignon / Shiraz
Lorimer Cabernet Merlot

per glass

\$8.00
\$9.50

per bottle

\$36.00
\$40.00

Local heavy beer

Carlton Draught / Victoria Bitter

per bottle

\$9.00

Premium heavy beers

Hawthorn brewing Pilsener / Hawthorn brewing
Golden Ale / Mount Macedon Pale Ale / Crown lager /
Corona / Heineken / Asahi / Cider

per bottle

\$10.00

Light beer

Cascade premium light

per bottle

\$8.00

Non-alcoholic beverage

Soft drinks / Still and sparkling water
Lemon, lime and bitters

per glass

\$4.00
\$5.00

Spirits

Basic spirits including mixers

per glass

\$10.00

*Other wines and beers available on request
Labour charges apply for beverages on consumption basis*

OUR SUPPLIERS



The De Bortoli family story is one of determination and triumph that started 90 years ago in war-torn Europe and is now told, generations later, across Australia. Our heritage encompasses the universal story of immigrants making good in an adopted land, the rise and rise of the Australian wine industry and the tale of a hardworking and innovative family who considers good wine, good food and good friends to be among the true pleasures in life.

VIVO WINES

The fresh, lively friend for your weekend session. VIVO - wine for the livin'. The Vivo range is available in Australia

First planted in 1971, the vineyard is now planted to over 170 hectares of predominantly Chardonnay, Pinot Gris, Pinot Noir, Syrah and Cabernet Sauvignon. In recent years, this has been joined by plantings of Pinot Gris, Pinot Blanc, Nebbiolo and Gamay Noir.

The vineyard is managed by Rob Sutherland and the winemaking is run by Steve Webber, Sarah Fagan, Jono Thompson and recently by fourth genner, Kate Webber, all with the help of their dedicated staff.



HOLGATE BREWERY

Since start-up in 1999 Holgate Brewhouse has been producing genuine craft beer from the village of Woodend in Victoria. Brewed, bottled and kegged in Woodend, our beers come straight to you from our family-owned brewery, installed in our historic 19th century red-brick Hotel. No preservatives. No chemicals. No pasteurisation. Just years of brewing lore and an uncompromising approach.

SCICLUNA'S REAL FOOD MERCHANTS

Established in 1963, Scicluna's is the trusted choice for the highest quality fresh produce for both wholesale and retail customers. Working closely with growers and local suppliers, our approach has always been to carefully select the best quality produce and ensure it is delivered fresh to our customers at very competitive prices. Backed by an experienced team, strong relationships with local growers, and a proud family heritage, our reputation is based on our commitment to real food, real quality, real value, and real service.



BRASSERIE BREAD

Brasserie Bread was originally established in 1995 with the aim to serve authentic, delicious sourdough. For the past 23 years, they have built their business by incorporating the world's best thinking and honouring the values of artisan baking. It didn't take long for the chewy crust and distinctive flavour sourdough to develop a following amongst other chefs. The artisan bakery is renowned for its award-winning quality sourdough bread and pastries. Each of their products are baked fresh daily with skill and care, using grains grown specifically for them. As word began to spread, the bakery expanded their operations to Melbourne and Queensland. Nowadays, they bake and deliver artisan products 365 days a year to a range of cafes, hotels, restaurants, farmers' markets and commercial customers including Qantas.



NO. 1



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