

at the well





EVENTS PACKAGES AT THE WELL

Whether it's an end of year celebration, wedding, product launch, fundraiser or a family event, the team at At The Well can help to make it one to remember. We have three distinct spaces that we can offer to host your next event.

PRIVATE DINING ROOM - PAX 16

Our private dining room gives you the intimacy that is required for an important business conference or a special celebration. The room comfortably sits 16 people. We can design a menu specifically suited for your occasion or choose from one of the packages outlined in this information pack. Also, we are happy to provide complimentary AV and Wi-Fi for your use during your event.

OUTDOOR TERRACE - PAX 50

We can arrange canapés and drinks on the lawns of At The Well or perhaps you want to dine alfresco, this space will cater to your needs. This versatile space can create a point of difference for your event.



RESTAURANT

The restaurant area is a versatile event space and we can configure the room to cater to your needs. Be it a cocktail party or a sit down extravaganza, we would love to create your dream event with you.

Cocktail Party: Maximum of 200
Seated Event: Maximum of 120

Our Platters can also be purchased individually, ranging in price from \$65 to \$140 per platter - we are more than happy to discuss this option with you.

CANAPÉ PACKAGES

\$35 Per Person

Any 3 from our Hot or Cold Canapés
1 Slider Option
1 Sweet Option

\$45 Per Person

Any 4 from our Hot or Cold Canapés
1 Slider Option
1 Pizza Option
1 Savory Platter
1 Sweet Option

\$55 Per Person

Any 5 from our Hot or Cold Canapés
1 Slider Option
1 Pizza Option
1 Savory Platter
2 Sweet Options

\$65 Per Person

Any 6 from our Hot or Cold Canapés
2 Slider Options
2 Pizza Options
1 Savory Platter
3 Sweet Options

\$75 Per Person

Any 7 from our Hot or Cold Canapés
2 Slider Options
2 Pizza Options
2 Savory Platters
3 Sweet Options



CANAPÉ MENU

Hot Canapé

Arancini (Pumpkin, Spinach and Bocconcini) or
(Tomato Sugo, Wild Mushroom, Pecorino)

Lemon Pepper Calamari, Wild Rocket Salad

Pork and Veal Meatballs, Tomato Sugo

House Made Gnocchi w/ 3 Cheese Sauce and
Sage

Lamb Cutlets w/ Parmesan Crust and
Chimichurri Sauce

Chicken Drumettes w/ Nuoc Cham

San Choy Boi of Sticky Chicken

Slow Cooked Pork Ribs in a Sticky Bourbon Glaze

Empanadas filled with Beef Mince, Egg, Golden
Sultanas and Olives, Tomato Relish

Cold Canapé

Freshly Shucked Oysters, Watermelon Granita

Assorted Sushi

Coconut Prawns w/ Mango and Pineapple Salsa

Duck Pate, Cognac Jelly, Herb Crostini

Seasonal Melon, San Danielle Prosciutto

Tuna Tartare, Radish, Ginger, Cucumber,
Cumquat

Zucchini, Preserved Lemon and Olive Frittata

House Pizza

Cherry Tomato, Bocconcini, Basil

BBQ Chicken

Salami and Pesto

Turkish Pizza

Sliders

Beef Brisket, Smoked Cheddar, Baby Spinach,
Bourbon BBQ Sauce

Soft Shell Crab, Asian Slaw

Peri Peri Chicken, Baby Spinach, Lime Aioli

Savory Platter

House Focaccia, Olives, E.V.O.O and Balsamic

House Cured Meats, Focaccia, Olives

Sweet

Panna Cotta, Raspberry Coulis, Fresh Berries

Chocolate Mousse

Spanish Churros, Strawberry Sorbet

Trio of Sorbet

Coconut and White Chocolate Parfait

Tiramisu



SEATED PACKAGES

Standard Package

Choice of two courses (if you require an alternating meal it will be an additional charge of \$5 per person).

\$45 per person

Deluxe Package

Inclusive of plated entrée, main course and dessert

(if you require an alternating meal it will be an additional charge of \$5 per person)

\$60 per person

Premium Package

Inclusive of three canapés, entrée, main course, dessert, coffee + petit fours – please select two items from each course for your guests to choose for the event.

\$80 per person

Entrée

Trio of Sliders:

- Soft Shell Crab, Asian Slaw, and Coriander Aioli
- Pulled Wagyu Beef Brisket, Swiss Cheese, Bourbon BBQ Sauce
- Peri Peri Chicken, Wild Rocket and Lime Aioli

Pork Belly, Apple Puree, Watercress Salad, Crackle Salt

Lemon Pepper Calamari - On a Bed of Wild Rocket, Shaved Parmesan, Pine Nuts, Sun Dried Tomato, Spanish Onion and Grilled Lime Aioli

San Choy Bow of Sticky Chicken

Mains

Porterhouse, Sicilian Caponata, Crushed Chili and Herb Chat Potato, w/ Balsamic Glaze

Fish of The Day - Mash, Char grilled Asparagus, Cherry Tomato and Salsa Verde

Pan Fried Chicken Breast, Caramelized Sweet Potato, Broccolini, Amaretto Cream

Fettuccine Carbonara - Crispy Bacon, White Wine and Cream Sauce, Poached Egg and Parmesan

Spicy Lamb and Chickpea Tagine, Lemon, Yoghurt, Harissa Herb Salad

Chermoula Lamb Cutlets served w/ Eggplant Puree and Fattoush Salad

Blue Eye, Roast Beetroot, Confit Potato, Jacqueline Sauce, and Wild Rocket

Traditional Spanish Paella

Desserts

Spanish Doughnuts, Chocolate Ganache, Raspberry Sorbet

White Chocolate and Coconut Parfait, Seasonal Berries and Pistachio Soil

Lemon Tart, Candied Orange w/ Vanilla Bean Ice Cream

Trio of Sorbet w/ Raspberry Coulis



BEVERAGE PACKAGES

Standard Beverage Package

\$60 per person for five hours

2 hour duration \$45 per person

3 hour duration \$50 per person

4 hour duration \$55 per person

Sparkling Wine

Mitchelton NV Cuvee

add Moet et Chandon Imperial

+ \$30pp (2 hours)

White Wine (please select one)

Mitchelton The Bend Sauvignon

Blanc

Mitchelton The Bend Chardonnay

Red Wine (please select one)

Mitchelton The Bend Cabernet

Merlot

Mitchelton The Bend Shiraz

Premium Beverage Package

\$70 per person for five hours

2 hour duration \$55 per person

3 hour duration \$60 per person

4 hour duration \$65 per person

Sparkling Wine

Mitchelton NV Cuvee

add Moet et Chandon Imperial

+ \$30pp (2 hours)

White Wine (please select 2)

Mitchelton Estate Chardonnay

Mitchelton Blackwood Park Riesling

Mitchelton "Airstrip" Marsanne

Roussanne Viognier

Red Wine (please select 2)

Dead Duck Pinot Noir

Mitchelton Estate Shiraz

Mitchelton Estate Cabernet

Sauvignon

Mitchelton 'Crescent' Shiraz,

Grenache Mourvedre

DAY DELEGATE PACKAGES

Corporate Catering Package A

(Minimum 10 Guests)

\$35 per person

Morning Tea

House Made Treats

Seasonal Fruit

Mineral Water, Tea and Coffee

Lunch

Selection of Sliders and Pizzas

Mineral Water, Tea and Coffee

Afternoon Tea

House Made Treats

House Made Ice Cream

Mineral Water, Tea and Coffee

Corporate Catering Package B

(Minimum 6 Guests)

\$45 per person

Morning Tea

House Made Treats

Seasonal Fruit

Mineral Water, Tea and Coffee

Lunch

Choose from the À La Carte Menu

- Limited items only

Afternoon Tea

House Made Treats

Cheese Platter

Mineral Water, Tea and Coffee

Please note both packages include James Boags, James Boags Light, Mineral Water and soft drinks. Corkage offered please discuss with your events manager. You can also choose by consumption.



Confirmation and payment

To secure your reservation we require a 30% non-refundable deposit of the minimum spend and a signed booking agreement. Final food and beverage selections are required 10 days prior to your event. Final numbers are required 7 days prior and pre-payment of the final account 72 hours prior.

We thank-you for considering At The Well as a potential venue to host your next event. Due to the boutique nature of the venue we can work with you to adapt the space to cater for your individual needs.

Please contact us to further
discuss your event

12 Jayco Drive
Lyndhurst VIC 3975

03 9768 2520
info@foodatthewell.com.au
www.foodatthewell.com.au

