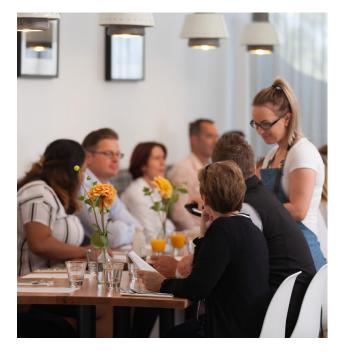
at the well











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

S35 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

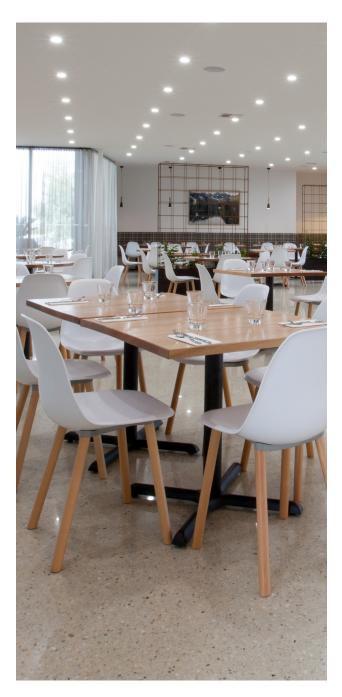
Beef Brisket, Smoked Cheddar, Baby Spinach, Bourbon BBQ Sauce Soft Shell Crab, Asian Slaw Peri Peri Chicken, Baby Spinach, Lime Aioli

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 quests 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



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	Premium Beverage Package	Corporate Catering Package A
\$60 per person for five hours	\$70 per person for five hours	(Minimum 10 Guests)
		\$35 per person
2 hour duration \$45 per person	2 hour duration \$55 per person	
3 hour duration \$50 per person	3 hour duration \$60 per person	Morning Tea
4 hour duration \$55 per person	4 hour duration \$65 per person	House Made Treats
		Seasonal Fruit
Sparkling Wine	Sparkling Wine	Mineral Water, Tea and Coffee
Mitchelton NV Cuvee	Mitchelton NV Cuvee	
add Moet et Chandon Imperial	add Moet et Chandon Imperial	Lunch
+ \$30pp (2 hours)	+ \$30pp (2 hours)	Selection of Sliders and Pizzas
		Mineral Water, Tea and Coffee
White Wine (please select one)	White Wine (please select 2)	
Mitchelton The Bend Sauvignon	Mitchelton Estate Chardonnay	Afternoon Tea
Blanc	Mitchelton Blackwood Park Riesling	House Made Treats
Mitchelton The Bend Chardonnay	Mitchelton "Airstrip" Marsanne	House Made Ice Cream
	Roussanne Viognier	Mineral Water, Tea and Coffee
Red Wine (please select one)		
Mitchelton The Bend Cabernet	Red Wine (please select 2)	
Merlot	Dead Duck Pinot Noir	
Mitchelton The Bend Shiraz	Mitchelton Estate Shiraz	
	Mitchelton Estate Cabernet	
	Sauvignon	
	Mitchelton 'Crescent' Shiraz,	
	Grenache Mourvedre	

DAY DELEGATE PACKAGES

Corporate Catering Package A	Corporate Catering Package B
(Minimum 10 Guests)	(Minimum 6 Guests)
\$35 per person	\$45 per person
Morning Tea	Morning Tea
House Made Treats	House Made Treats
Seasonal Fruit	Seasonal Fruit
Mineral Water, Tea and Coffee	Mineral Water, Tea and Coffee
Lunch	Lunch
Selection of Sliders and Pizzas	Choose from the À La Carte Menu
Mineral Water, Tea and Coffee	- Limited items only
Afternoon Tea	Afternoon Tea
House Made Treats	House Made Treats
House Made Ice Cream	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

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