



EUREKA 89

Function Packages

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Breakfast

SEATED BREAKFAST

\$55 per person

PLEASE CHOOSE ONE OPTION FROM BELOW

- Cured salmon, potato cake, poached eggs, caper salsa
- Kaiserfleisch, scrambled eggs, braised tomato, fennel
- Bean cassoulet, smoked chorizo chipolata, spinach, baguette
- Caramelised beetroots, poached eggs, herb rosti, asparagus

THE FOLLOWING ITEMS ARE INCLUDED

- Fresh fruit platters to the table
- Nespresso coffee and tea selection
- Moda still & sparkling waters
- Selection of juices

GRAZING BREAKFAST

\$55 per person

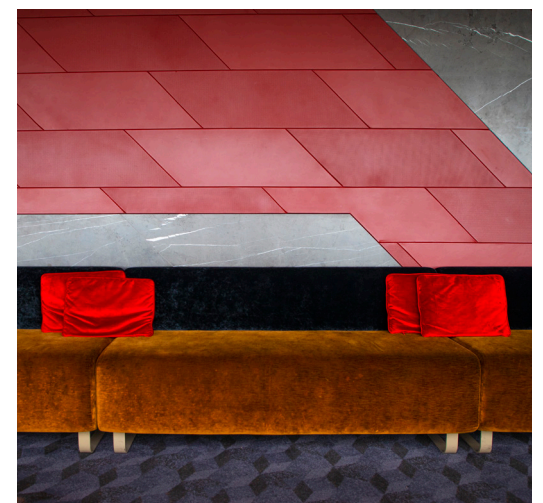
THIS MENU IS DESIGNED FOR A STAND UP, NETWORKING STYLE EVENT AND INCLUDES ALL ITEMS LISTED BELOW, SERVED CANAPÉ STYLE

- Zucchini fritter, goats curd, smashed avocado, mint
- Roasted cauliflower, pinenuts, hemp, poached eggs
- Granola, poached fruits, yoghurt, crumble
- Cured ocean trout, tarragon rosti, crème fraîche, caviar
- Crepes, mushroom ragu, gruyere cream, parsley

THE FOLLOWING ITEMS ARE INCLUDED

- Nespresso coffee and tea selection
- Moda still & sparkling waters
- Selection of juices

MINIMUM OF \$55 OR ROOM HIRE IS APPLICABLE FOR ALL BREAKFAST EVENTS





Conference

CONFERENCE OPTIONS

FROM 8AM – 4PM

SANDWICH LUNCH

\$100 per person

FULL DAY CONFERENCE MENU WITH
SANDWICH LUNCH

BUFFET LUNCH

\$150 per person

FULL DAY CONFERENCE MENU WITH
BUFFET LUNCH

PLEASE ENQUIRE FOR PRICING OPTIONS
FOR A HALF DAY EVENT

MORNING / AFTERNOON TEA

PLEASE SELECT 2 OF THE FOLLOWING

- Leek, Meredith goats cheese tart
- Cheese gougères
- Chocolate fudge
- Citrus madelines
- Mini cupcakes
- Housemade macarons
- Macadamia short breads
- Spiced apple cake, mascarpone
- Churros, chocolate sauce
- Chocolate biscotti
- Seasonal fruit platter

SANDWICH LUNCH MENU

- Assorted sandwiches
- Lebanese lamb fataya
- Seasonal vegetable frittata
- Mini vegetarian pies

BUFFET LUNCH MENU

PLEASE SELECT 3 HOT ITEMS,
AND 3 HOT OR COLD SIDES.

HOT

- Wild mushroom gnocchi, chèvre, parmesan
- Cape Grim strip loin, braised onion, bone marrow jus
- John Dory, braised fennel, salsa verde
- Twice cooked pork belly, apple & cabbage slaw
- Lamb vindaloo, saffron rice, pappadums
- Thai pumpkin & vegetable curry, kaffir lime, jasmine rice

HOT & COLD SIDES

- Classic Greek salad
- Seasonal potatoes, spring onion, mayonnaise
- Grain & feta salad, lentils, almonds, pomegranate
- Roasted beets, meredith goats cheese
- Salted kipfler, rosemary, confit garlic
- Seasonal vegetables, herb and lemon butter



Lunch

MENU OPTIONS

2 Course	\$130 per person
Canapés & 2 Course	\$140 per person
3 Courses	\$150 per person
Canapés & 3 Courses	\$160 per person

SINGLE OR ALTERNATIVE DROP AVAILABLE
WITHIN ABOVE PRICING

EACH OPTION IS INCLUSIVE OF A 3 HOUR
STANDARD BEVERAGE PACKAGE

BEVERAGES

PLEASE SELECT ONE SPARKLING, ONE WHITE
AND ONE RED WINE FROM THE BELOW
SELECTION

- Rob Dolan Blanc de Blancs NV, Yarra Valley VIC
- Cloak & Dagger Prosecco, Central Victoria VIC
- Pizzini Pinot Grigio, King Valley VIC
- Oakdene Chardonnay, Bellarine Peninsula VIC
- Mt McLeod Pinot Noir, Gippsland VIC
- Mt Langi 'Hollows' Shiraz, Grampians VIC

- Furphy Refreshing Ale
- Cricketers Arms Keepers Lager

- Moda still and sparkling waters
- Juices and soft drinks
- Tea and coffee

PLEASE CHOOSE ONE ITEM IN EACH COURSE
FOR A SINGLE DROP OPTION

PLEASE CHOOSE TWO ITEMS IN EACH COURSE
FOR AN ALTERNATIVE DROP OPTION

CANAPÉS

CHEF'S SELECTION, 2 ITEMS PER PERSON
HOUSE MADE BREAD PROVIDED TO TABLES

PLATED ENTRÉES

- Kingfish ceviche, jalapeno, macadamia, tigers milk, trout roe
- Cauliflower risotto, fresh peas, chive oil, parmesan wafer
- Lamb backstrap, smoked yoghurt, baby cucumber, harissa oil
- Seared scallops, pickled fennel, black garlic, romesco, squid ink

PLATED MAIN COURSE

- South Australian snapper, Cloudy Bay clams, peas, shellfish sauce
- Roasted chicken breast, broadbeans, summer squash, zucchini flower
- O'Connor's beef fillet, potato dauphine, dutch carrots, brassica
- Macedon ranges duck breast, caramelised witlof, shallots, freekeh

DESSERT

- Lemon & marscapone choux buns, hazelnut, honeycomb ice cream
- Chocolate delice, caramel wafer, raspberry ice cream, chocolate soil
- Deconstructed banoffee pie: caramelised banana, dulce de leche
- Coconut pannacotta, rum spiked mango, yuzu, sesame wafer

OR

- Dessert platters to the table
(3 items per person, chef's selection)

OR

- Cheese platters to the table

OPTIONAL MAIN SIDE DISHES

\$10 PER DISH PER TABLE

- Baby bean salad, heirloom radish, polonaise sauce
- Roasted zucchini, pinenuts, lemon herb dressing
- Honey roasted pumpkin & herb salad, Meredith feta, red onion
- Steamed new potatoes, celery, chives, sour cream





Cocktail

12 Canapés (select 9 items)
\$70 per person

8 Canapés & 3 Substantial Items
\$80 per person

8 Canapés & 3 Substantial Items & 2 roving desserts
\$90 per person

8 Canapés & 4 Substantial Items & 2 roving desserts
\$100 per person

COCKTAIL PARTY ADDITIONS

\$20 Per Person

CHEESE & CHARCUTERIE STATION

- Seasonal local and international cheese
- Charcuterie items
- House marinated vegetables and pickles
- Assorted bread items

SEAFOOD STATION

- Natural oysters (2 per person)
- Pickled cobia, spiced tomato, horseradish
- Marinated octopus, lemon thyme, garlic

BABY BAO STATION

2 pieces per person

- Barbeque pork belly, pickled Asian vegetables, coriander
- Garlic prawn, salted cucumber, chilli jam

DESSERT STATION

3 pieces per person

- Housemade macarons
- Cake/truffle toppers
- Chefs choice items of the day

COLD CANAPÉS

- Salmon rillettes, savoury choux bun, avruga, wasabi leaf
- Miso eggplant, seasoned rice cake, kewpie, furikake *v, gf*
- Lamb backstrap, chickpea, cherry tomato, rosemary biscotti
- Star anise cured tuna tartare, lemon curd, prawn cracker *gf*
- Sydney rock oyster, shallot, finger lime, ponzu sauce *gf*
- Vegetarian rice paper roll, nam jim sauce *v*
- Soy chicken, pickled vegetables, peanut sauce *gf*
- Goats cheese, caramelised onion, hazelnut praline, oats crisp *v*
- Ham hock terrine, candied beetroot, picalilli, pork puff *gf*
- Seared scallop, apple, asian herbs, nouc nam *gf*

HOT CANAPÉS

- Butter chicken tartlette, red onion relish, micro coriander
- Cauliflower arancini, gruyere cheese, garlic mayo, enoki crisp *v, gf*
- Spanish braised osso bucco pie, jalapeno, apple jam
- Fried prawn wonton, sweet chilli sauce
- Shallot marmalade & pickled pear tartlette, tallegio crumb *v*
- Cod, leek & gruyere croquette, lemon dill aioli *gf*
- Duck, lemongrass & lime steamed bun, sesame oil
- Roasted quail, lemon thyme & verjuice pie, fruit relish
- Seared beef, fried kipfler, chimichurri, soused shallots *gf*
- Steamed pork, garlic chives, ginger, vinegar sauce

SUBSTANTIAL ITEMS

- Zucchini flower tempura, chevre, semi dried tomato pesto *v*
- Vietnamese chicken salad, granny smith, cucumber, nouc nam *gf*
- Bbq pulled lamb slider, capsicum relish, brioche bun
- Pea, ricotta & parmesan tortellini, pea crisp, sage butter *v*
- Beer battered rockling & chips, tartare sauce, lemon
- Crispy duck baby bao, asian slaw, chilli jam, sesame sauce

DESSERT CANAPÉS

- Raspberry cheesecake, vanilla cream, freeze dried raspberry
- Michel Cluizel chocolate tartlette, orange gel, hazelnut
- Choux bun, lemon cream
- Seasonal fruit tartlette
- Vanilla pannacotta, lemon textures, praline *gf*
- Apricot mini doughnut

gf GLUTEN FREE *v* VEGETARIAN

*ANY OF OUR ITEMS CAN BE ADJUSTED TO DIETARY REQUIREMENTS SUCH AS VEGAN, HALAL ETC.

Dinner

MENU OPTIONS

4 Course

\$140 per person

Canapés, entrée, main course and dessert
OR cheese

5 Course

\$150 per person

Canapés, entrée, main course, dessert
and cheese platter to finish

SINGLE OR ALTERNATIVE DROP AVAILABLE
WITHIN ABOVE PRICING

PLEASE CHOOSE ONE ITEM IN EACH COURSE
FOR A SINGLE DROP OPTION

PLEASE CHOOSE TWO ITEMS IN EACH COURSE
FOR AN ALTERNATIVE DROP OPTION

CANAPÉS

CHEF'S SELECTION, 2 ITEMS PER PERSON

HOUSE MADE BREAD PROVIDED TO TABLES

PLATED ENTRÉES

- Cauliflower risotto, fresh peas, chive oil, parmesan wafer
- Seared scallops, pickled fennel, black garlic, romesco, squid ink
- Lamb backstrap, smoked yoghurt, baby cucumber, harissa oil
- Pan seared pumpkin gnocchi, soured pumpkin, braised pepitas
- Rannoch quail, cauliflower, pea tendrils, kohlrabi
- Kingfish ceviche, jalapeno, macadamia, tigers milk, trout roe

PLATED MAIN COURSE

- South Australian snapper, Cloudy Bay clams, peas, shellfish sauce
- Roasted chicken breast, broadbeans, summer squash, zucchini flower
- O'Connor's beef fillet, potato dauphine, dutch carrots, brassica
- Macedon ranges duck breast, caramelised witlof, shallots, freekeh
- Atlantic salmon, white miso, capsicum piperade, grilled baby leeks
- Flinders island lamb, roasted cauliflower, fried chickpeas, confit kipfler

DESSERT

- Lemon curd and mascarpone choux buns, hazelnut, honeycomb ice cream
- Crème caramel, candied lime, compressed honeydew, almond tuille
- Chocolate delice, chocolate wafer, raspberry ice cream, chocolate soil
- Deconstructed banoffee pie, caramelised banana, dulce de leche
- Passionfruit parfait, freeze dried mandarin, coconut flakes, candied fennel
- Coconut pannacotta, rum spiked mango, yuzu, sesame crisps

OR

- Dessert platters to the table
(3 items per person, chef's selection)

OR

- Cheese platters to the table

OPTIONAL MAIN SIDE DISHES

\$10 PER DISH PER TABLE

- Baby bean salad, heirloom radish, polonaise sauce
- Roasted zucchini, pinenuts, lemon herb dressing
- Honey roasted pumpkin & herb salad, Meredith feta, red onion
- Steamed new potatoes, celery, chives, sour cream





Degustation

Food Only
With Wines

\$175 per person
\$290 per person

UP TO 4HR EVENT DURATION

MENU AND WINE VINTAGES SUBJECT TO
SEASONAL CHANGES

CANAPÉS ON ARRIVAL

Eureka 89 Signature Cocktail

HIRAMASA KINGFISH

sweet ginger, apple, fennel pollen
Chandon Blanc de Blancs NV, Yarra Valley VIC

TIGER PRAWN

tamarind, miso, lovage
Wittmann Riesling Trocken 2017, Rheinhessen GER

DUTCH CREAM POTATO

cauliflower, yeast, smoked egg yolk
Voyager Estate Chenin Blanc 2018, Margaret River WA

RANNOCH QUAIL

carrots, mead, muntari berries
Ben Haines Pinot Noir 2019, Yarra Valley VIC

SOUTHERN RANGES BEEF

confit shallots, pea cream, beef dashi
*Ministry of Clouds Tempranillo, Grenache 2018,
McLaren Vale SA*

DRISCOLL BERRIES

meringue, honeycomb, lemon myrtle
Sommelier selection

CHEESE

Chef's selection
Sommelier selection

Tea, coffee, mineral waters



Beverage Packages

STANDARD PACKAGE

2 hours	\$46 per person
3 hours	\$54 per person
4 hours	\$62 per person
5 hours	\$70 per person

PLEASE NOTE THAT VINTAGES MAY CHANGE
WITHOUT NOTICE ACCORDING TO AVAILABILITY

INCLUSIONS

PLEASE CHOOSE ONE SPARKLING, ONE WHITE
AND ONE RED WINE FROM OUR SELECTION

BEER SELECTION

- Furphy Refreshing Ale
- Cricketers Arms Keepers Lager

OTHER

- Eureka 89 signature mocktails
- Moda still and sparkling waters
- Juices and soft drinks
- Nespresso coffee and tea selection

WINE SELECTION

ROB DOLAN BLANC DE BLANCS NV, Yarra Valley VIC

Beautiful local Yarra Valley sparkling wine. Grapefruit, citrus and white peach aromas. A hint of sweetness from the fruit, with focus on creamy and toasty notes. A great way to start any occasion.

CLOAK & DAGGER PROSECCO, Central Victoria VIC

Vibrant aromatics on the nose are punctuated by crisp apples and pears, zingy citrus and top notes of orange blossom. The palate is crisp and clean. This sparkling is bright, satisfying and refreshing.

PIZZINI PINOT GRIGIO, King Valley VIC

Aromas of ripe pears and red delicious apples jump out of the glass, with notes of lemon zest & lime. These carry through to the palate, where they are enhanced by lovely texture with crisp, zippy acidity very true to the grigio style. This wine has great length, depth and lingering flavours.

OAKDENE CHARDONNAY, Bellarine Peninsula VIC

A lovely Bellarine chardonnay with a complex bouquet of stone fruit, pear and citrus notes. Subtle barrel ferment characters, assisting mouthfeel and texture leading to refreshing acidity, and flavour driving through to the finish.

MT MACLEOD PINOT NOIR, Gippsland VIC

Representing Gippsland, this is a Pinot Noir of great clarity. Classic mix of red fruit, spice and forest floor savouriness. There are the hallmarks of raspberry and plum, with subtle oak and lingering flavours supported by fine tannins.

MT LANGI HOLLOWS SHIRAZ, Grampians VIC

On the nose: blueberry, black cherry and mulberry with lifted pepper and spice. On the palate: core of plush black and red fruits melding with hints of coco and black pepper. On the texture: silky and luscious, an approachable and generous wine with balance and length.

PREMIUM PACKAGE

2 hours	\$55 per person
3 hours	\$65 per person
4 hours	\$75 per person
5 hours	\$85 per person

PLEASE NOTE THAT VINTAGES MAY CHANGE
WITHOUT NOTICE ACCORDING TO AVAILABILITY

INCLUSIONS

PLEASE CHOOSE ONE SPARKLING, TWO WHITE
AND TWO RED WINES FROM OUR SELECTION

BEER SELECTION

- Asahi Super Dry
- Peroni Red
- Corona Extra

OTHER

- Eureka 89 signature mocktails
- Moda still and sparkling waters
- Juices and soft drinks
- Nespresso coffee and tea selection

WINE SELECTION

CHANDON BLANC DE BLANC, Yarra Valley VIC

From this well known house, we have a wine with fine bubbles, persistant mousse, soft acidity and a delightfully lingering finish. A great addition to any event.

CANELLA PROSECCO, Veneto ITA

Canella's vintage Prosecco is made from 100% Prosecco (Glera) from the prized, hilly DOCG area of Valdobbiadene. A perfect aperitivo yet complex enough to match with a range of food styles.

VAVASOUR SAUVIGNON BLANC, Marlborough NZ

From a classic Sauvignon Blanc growing region comes this wine of intensity and concentration. Passionfruit and white peach aromas, minerals and brightness.

PEWSEY VALE RIESLING, Eden Valley SA

The Pewsey Vale has aromas reminiscent of fine dried herbs, white flowers, lemons and limes. It shows great length and depth on the palate with grapefruit and limes, fresh rosemary, white pepper and a hint of tropical fruit. Typical zesty traits, showing further complexity with apple and honeysuckle.

RED CLAW PINOT GRIS, Mornington Peninsula VIC

Floral with spice and citrus flavours, a light to medium weight and soft acid to close. Lovely freshness, lifted floral aromas and clean, fresh fruit flavours.

FROGMORE CREEK CHARDONNAY, Coal River Valley TAS

From our southern neighbours, we have a chardonnay with balanced flavours, well integrated oak and refreshing minerality. The palate is beautifully structured with tight natural acidity. A very complex, yet subtle style.

ATHLETES OF WINES ROSE, Woodend VIC

Light and zippy using mostly Cabernet Sauvignon, with a small amount of saignée Dolcetto and Nebbiolo providing an array of berry fruit and refreshing acidity. All components aged in old oak on lees, with partial malolactic fermentation.

STONIER PINOT NOIR, Mornington Peninsula VIC

Attractive plum and cherry flavours are enhanced by some gamey undertones and smoky oak influence. Abundance of red fruits, with sweet and bright juicy flavours. Beneath this there is an alluring brooding fruit profile more savoury in nature, framed nicely by some formidable tannins so typical of the vintage.

JERICO TEMPRANILLO Adelaide Hills SA

This Tempranillo is fresh, fruity, juicy and delicious. It has strong and striking aromatic floral fruits characters which is persistent through to the palate and taste. Aged in old French oak for only four months, it has preserved the soft and aromatic flavours, giving the wine a fresh, juicy and vibrant palate with soft tannins.

SC PANNELL SHIRAZ, McLaren Vale SA

A wonderfully approachable and smart wine, with lovely aromatics, superb colour and endless flavour.

FIGHTING GULLY ROAD CABERNET SAUVIGNON, Beechworth VIC

Fighting Gully Road espouse minimal interventionist winemaking. They use premium fruit, and site specific vineyards with distinct soil types and terroir and we certainly enjoy this cabernet, with its currant and crushed-berry character, and hints of tar and plum stone. A medium to full bodied wine.



Beverage Package Additions

THE BELOW OPTIONS ARE AVAILABLE IN ADDITION TO ANY BEVERAGE PACKAGE

FRENCH CHAMPAGNE

BOLLINGER SPECIAL CUVÉE NV, Ay, France

2 hours	\$30 per person
3 hours	\$35 per person
4 hours	\$40 per person
5 hours	\$45 per person

STANDARD SPIRITS

2 hours	\$15 per person
3 hours	\$20 per person
4 hours	\$25 per person
5 hours	\$30 per person

INCLUSIVE OF:

- 42 Below Vodka
- Bombay Sapphire Gin
- Old Forester Bourbon
- Dewars 12yr old
- Bacardi Ocho Rum

PREMIUM SPIRITS

2 hours	\$30 per person
3 hours	\$35 per person
4 hours	\$40 per person
5 hours	\$45 per person

INCLUSIVE OF:

- Grey Goose Vodka
- Hendricks Gin
- Dewars 15yr old
- Woodford Bourbon
- Ron Zacapa Rum

EVENT COCKTAIL ON ARRIVAL

\$15 each

- Eureka 89 Bellini
- Aperol Spritz

SIGNATURE COCKTAIL ON ARRIVAL

\$20 each

Cocktail list available upon request

INTERNATIONAL BEER

2 hours	\$2 per person
3 hours	\$3 per person
4 hours	\$4 per person
5 hours	\$5 per person

PLEASE CHOOSE 2 OPTIONS FROM BELOW:

- Asahi Super Dry
- Corona
- Peroni Red

LOCAL CRAFT BEER

2 hours	\$2 per person
3 hours	\$3 per person
4 hours	\$4 per person
5 hours	\$5 per person

PLEASE CHOOSE 2 OPTIONS FROM BELOW:

- Fury & Sons Pilsner
- Mountain Goat Steam Ale
- Coburg Lager

WHISKY TASTING / DIGESTIF EXPERIENCE

Bespoke tailored menu available, POA





Audio Visual

NORTHERN POINT ROOM

Lectern and Microphone	\$150
Stage Riser (1m x 1m - up to 3 pieces available)	\$50
2 x 60" Sharp LCD Screens* \$250 (HDMI laptop input with audio)	\$250
Portable 55" Samsung LCD Screen (HDMI laptop input with audio)	\$250
Audio Technica Handheld Microphones (maximum 3 available)	\$50ea
Audio Technica Lapel Microphone (maximum 1 available)	\$50ea

SOUTHERN POINT ROOM

Lectern and Microphone	\$150
Stage Riser (1.0m x 1.0m)	\$50
Portable 55" Samsung LCD Screen (HDMI laptop input with audio)	\$250
Sennheiser Handheld Microphones (maximum 2 available)	\$50ea

OTHER

Flip Chart/Whiteboard (including flip chart paper and markers)	\$100ea
Electronic Whiteboard	\$150
Page Advancer Remote	\$50

REQUIREMENTS AND GUIDELINES

LCD Screen Presentations

It is important to note the visual settings for the screens if you wish to construct any visual presentations to be shown during your function.

A 16:9 (widescreen) ratio is required to optimize the quality of your presentation.

Presentations/Slideshows

It is suggested that if there is a presentation to be screened for your event, that it has an opening and closing slide that displays either the company logo or a holding slide for the event. Any slideshow should be set to loop.

Wireless Internet

Eureka 89 offers high speed wireless internet for your event if required (up to 50Mbps download speed and 50Mbps upload speed). It is advised that you also prepare an "offline" version of your website/presentation.

LAPTOP PRESENTATIONS

Most laptops are able to have an external monitor attached via HDMI (Type A) and we can provide cabling to do so. We also have Apple Mac approved connectors. Eureka 89 has a laptop that can be used for your event, with the following software installed:

Documents

PowerPoint 2013
Adobe Reader 10.1
Microsoft Office 2013

Audio and Video

iTunes
Windows Media Player
VLC Media Player

Internet Browsing

Firefox
Internet Explorer
Google Chrome

It is strongly advised that all equipment and presentations be tested at least 1 day prior to the event by a representative of the event and/or a Eureka 89 consultant. Compatability to Eureka 89 inhouse

JOURNEY BEYOND

EUREKA 89

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