



## GROUP LUNCH EXPERIENCES at BROWN BROTHERS



### PATRICIA'S TABLE RESTAURANT

We call it fine dining, but it's the relaxed and inviting atmosphere of our restaurant, always slightly abuzz, that makes Patricia's Table really feel like home.

Head Chef Bodee Price is passionate about shaking things up in the kitchen to create an exciting and innovative dining experience. He proudly uses fresh, seasonal ingredients from local producers that celebrate our region and shine a spotlight on modern Australian cuisine.

#### 12 – 20 GUESTS LIMITED MENU

Chef designed limited menu (choice of three items per course) all matched with a glass of Brown Brothers wine.

Two courses with matched wines \$71pp  
Three courses with matched wines \$93pp

#### 20 – 120 GUESTS ALTERNATE MENU

Chef selected two dishes served alternatively per course, all matched with a glass of Brown Brothers wine.

Two courses with matched wines \$67.50pp  
Three courses with matched wines \$88pp

#### ADDITIONAL OPTIONS

A glass of sparkling on arrival \$8pp

Espresso coffee or tea \$4pp

Beer and additional wine available and is charged on consumption at bar prices

Side dishes are available as per menu prices

**TO BOOK** call 03 5720 5540 and complete booking form

### CELEBRATE WITH A CAKE? (Patricia's Table Restaurant & Wine Bar)

**Design a CUSTOM-MADE CAKE** in consultation with our Pastry Chef with custom decorations including drip, sharps, semi-naked style etc. Cut and served with cream and berries.

**Flavours:** chocolate or caramel mud, white chocolate, red velvet, carrot cake, orange & almond.

Other flavours and decoration styles on request (additional fees may apply).

**Dietary requirements:** Entire cakes can be made gluten free on request.

Other dietary requirements can be catered for with individual cupcakes.

**\$15 per person | Minimum 6 guests | Minimum 10 days notice**

**BYO CAKE** will be cut in our kitchen and served with cream and berries. **\$10 per person**

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## THE WINE BAR

Grab some delicious bites, enjoy a coffee or sip on a glass of wine in the Wine Bar. Our menu is designed to be shared for a relaxed and casual dining experience. The menu includes a selection of cold antipasto and cheese platters, salads, hot items as well as seasonal and daily specials.

### GROUPS in the WINE BAR

10 to 50 guests | \$25 per person | Food served at 12 noon sharp

Enjoy a delicious lunch featuring our Chef selected share platters, with dishes taken from our Wine Bar menu, situated inside the Wine Bar or outside in the grounds or gardens.

All drinks are at bar prices. Order from the Bar as needed.

*\* Table location can be changed at the discretion of the venue depending on group numbers, weather and other bookings. \* Food served at 12 noon sharp.*

**TO BOOK** call 03 5720 5434 and complete booking form

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## THE PROSECCO LOUNGE

Enjoy a private lunch in the exclusive Prosecco Lounge, a beautifully styled indoor-outdoor space with relaxing furniture for you to enjoy our manicured gardens. With heating in winter and misting fans in summer, this is the perfect private space for small groups.

### LUNCH in the PROSECCO LOUNGE

2 to 12 guests | \$90 per person

11.45am to 3.30pm (food served at 12 noon sharp)

Enjoy exclusive use of our beautiful Prosecco Lounge while you enjoy a delicious lunch featuring our Chef selected share platters, with dishes taken from our wine bar menu.

**INCLUDES beverage package:** Capi flavoured mineral water, Coopers beer, Alpine Cider, table water and a selection of 3 wines to be served throughout from the following:

SPARKLING	WHITE DRY	FRUITY	RED
NV Prosecco	1889 Pinot Grigio	Moscato	1889 Tempranillo
Prosecco Spritz	1889 Sauvignon Blanc	Moscato Rosé	1889 Shiraz
Sparkling Moscato	1889 Chardonnay	Moscato & Sauvignon Blanc	1889 Cabernet Sauvignon
Sparkling Moscato Rosé	1889 Dry Rosé	Moscato & Chardonnay	
		Cienna	

[Book online](#) or call 03 5720 5434

*\* Beverage package is applicable for all guests. Non-drinkers receive non-alcoholic beverages/tea/coffee. \* Food served at 12 noon sharp.*

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## OTHER OPTIONS for GROUPS

### DAY GLAMPING

12 to 40 guests

From \$68pp | 11.45am-4pm

Food served at 12 noon

[Book online](#)

**Private space:**

Glamping tent in gardens

### PROSECCO BRUNCH

2 to 12 guests

\$60pp | 9am-11am

[Book online](#)

**Private space:**

Prosecco Lounge

### SPARKLING HENS

10 to 50 guests

From \$30pp to \$75pp

**Wine Bar:** Food served at 12 noon

**Restaurant:** Bookings 12pm-2.30pm

[More information](#)

**Shared space:**

Wine Bar or Restaurant

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## GROUP LUNCH EXPERIENCE | BOOKING FORM

All bookings are subject to availability. To confirm your booking, a credit card must be provided with your completed booking form and written confirmation received from Brown Brothers.

<b>CONTACT DETAILS</b>	Name:	
	Phone:	
	Email:	
<b>Function date</b>		
<b>Venue / Package selected</b>	Restaurant Group: 2 courses   3 courses Wine Bar Group Lunch in the Prosecco Lounge ( <i>online bookings don't require booking form</i> )	
<b>Number of guests</b>	Adults:	Children:
<b>Additional option(s) selected:</b>		
<b>Signature:</b>	<i>I accept the terms and conditions stated below</i>	
<b>HOLDING CREDIT CARD</b> ( <i>only charged in case of cancellation, unless otherwise instructed</i> )		
<b>Card number:</b>		
<b>Expiry date:</b>		
<b>CCV:</b>		

### GROUP TERMS & CONDITIONS

Last sitting in Patricia's Table at 2.30pm. Wine Bar closes at 4pm. Cellar Door and Grounds close at 5:00 pm.

All bookings are subject to availability and are not confirmed until confirmation is received from Brown Brothers.

Pricing subject to change. All prices are inclusive of GST.

Final numbers must be notified 14 days prior to the function. These numbers will be used for billing purposes.

Balance must be paid in one transaction.

All dietary requirements **MUST** be advised with final numbers.

Minimum spend of \$5,000 required for exclusive or private use of Patricia's Table Restaurant during business hours.

### **CANCELLATION;**

**Cancellation within 7 days** of booking will incur a \$10 per person cancellation fee.

**Cancellation within 48 hours** of booking will result in client being charged the full value of the function including any food and beverage costs.

### **RESPONSIBLE SERVICE OF ALCOHOL**

Brown Brothers practices Responsible Service of Alcohol. Your function is strictly **NO BYO**.

If any member of your group is intoxicated, abusive, offensive or disruptive, we reserve the right to refuse further service and request you leave our premises. If deemed intoxicated, alcohol service will cease no matter package inclusions or times.

### GUEST CODE OF CONDUCT:

Brown Brothers is a family venue, therefore we respectfully request that groups conduct themselves with consideration for our other visitors, which include children.

- No offensive behaviour or language
- Any lewd decorations / costumes / games are kept to a minimum - we are a family venue

### **Noise levels: Patricia's Table Restaurant & wet weather location change**

When your group is in a shared space, either Patricia's Table Restaurant or when adverse weather requires us to move your group function indoors, in addition to our Guest Code of Conduct, we ask that

- Noise levels are kept low in order to not disturb our other guests in this shared space