



Estelle

EVENT PACK
MAY 2025



Located in the heart of Northcote, Estelle's kitchen, prepares a finely considered, modern Australian with an internationally inspired menu that is sculptured by utilising only the very best seasonal produce and ingredients.

Estelle has two private dining spaces, the Harrison Room and the Matilda Room. Both are located upstairs on the first floor at Estelle and feature a classic bright and modern feel to the space. The rooms can be independent or combined to create one large space.

Ideal for seated lunches and dinners or stand-up cocktail events - both rooms are suited to corporate functions, group dining, birthday parties, engagements, weddings and parties. The space can accommodate parties for a sit down or stand-up event.

Estelle has a private, all seasons, fully enclosed courtyard which acts as an extension of the main dining room of Estelle but can also be booked out for exclusive events. With natural light & lush greenery, the courtyard is perfect for any occasion.

For any event enquiries please contact our events team
events@theestelle.com.au





SEATED CAPACITY

Harrison Room
20 guests

Matilda Room
30 guests

Combined
45 guests

Courtyard
40 guests

COCKTAIL CAPACITY

Harrison Room
35 guests

Matilda Room
45 guests

Combined
70 guests

Courtyard
50 guests



THREE COURSE PLATED MENU

\$90 per person

Choice Menu- available up to 16 guests only

Select two entrees, two mains and two desserts for guests to choose on day

Alternate Drop Menu- required for groups of 16+

Select two entrées, two mains & two desserts served alternatively

Set Menu - all guests receive same menu items

Select one entrée, one main & one dessert

TO START

Bread & whipped butter

ENTREES

Whipped goat's curd, beetroot, orange, horseradish

Cured Snapper, green tomato, salted coconut, rice cracker

Stracciatella, caramellised figs, port, sorrel, house-made focaccia

MAINS

Lamb rump, stuffed pumpkin, miso, mustard greens

King Dory, daikon, smoked dashi broth, rainbow chard

Hand rolled cavatelli, cavolo nero, ricotta, kale

Crumbed pork cutlet, spiced butter, kohlrabi remoulade

Braised beef cheek, Jerusalem artichokes, shimeji mushrooms, pickled onion

Substitute Main Course option add +\$10pp

Wagyu rostbiff, Jerusalem artichokes, shimeji mushrooms, pickled onion

SIDES TO SHARE - 2 additional \$10pp

Kipfler potatoes, sour cream, nduja

Dutch carrots, mandarin, carrot top pesto

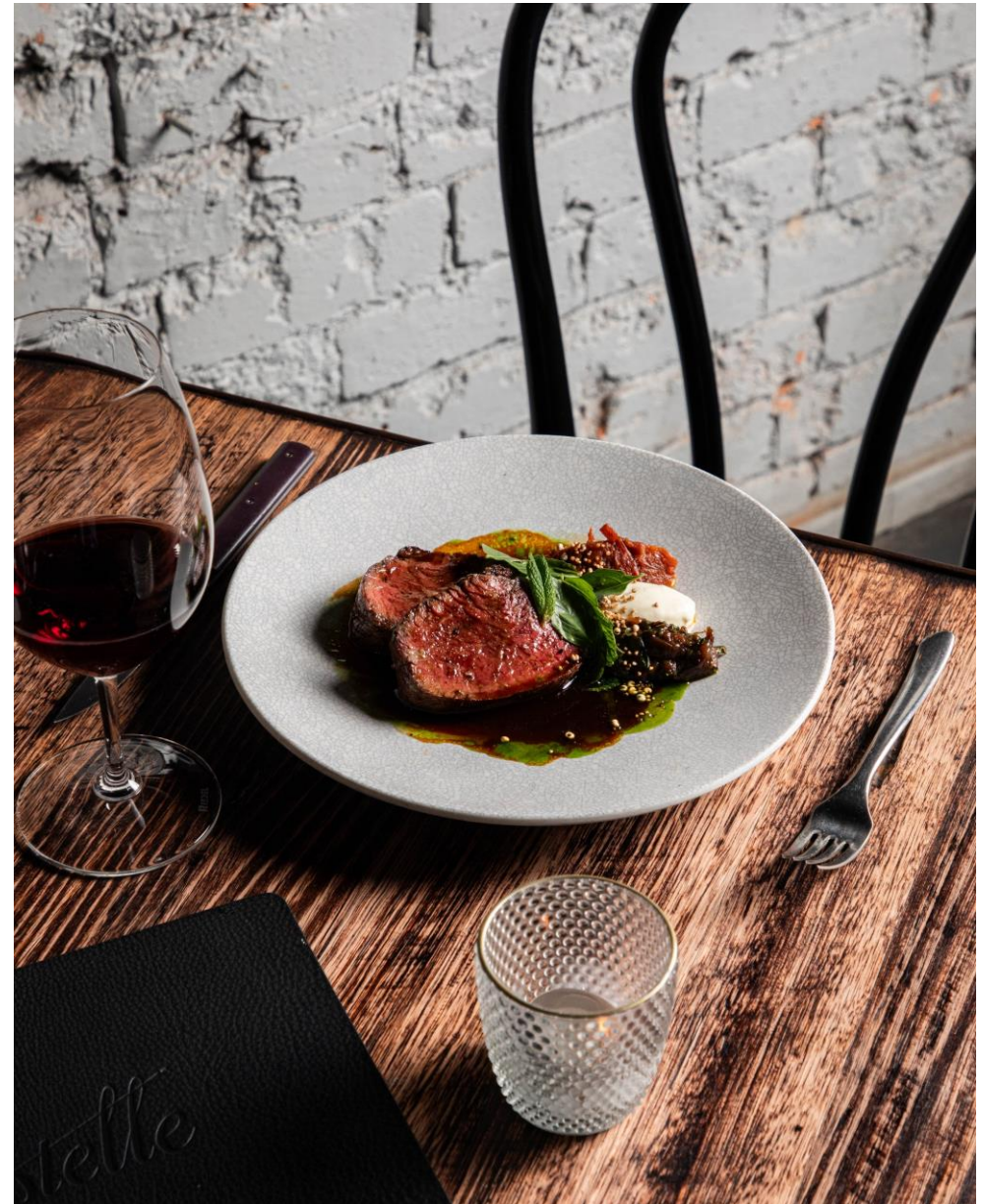
DESSERTS

Coconut custard, poached rhubarb, lemon myrtle

Date & tamarind cake, earl grey, persimmon

Mascarpone mousse, dulce de leche, banana, coffee

Please note these are sample menus & are subject to change





SHARING STYLE MENU

\$100 per person

This menu has been designed to share, with entrées, mains and sides served in the middle of the table and alternating desserts

TO START

Bread & whipped butter

ENTREES

Whipped goat's curd, beetroot, orange, horseradish
Cured Snapper, green tomato, salted coconut, rice cracker
Stracciatella, caramellised figs, port, sorrel, house-made focaccia

MAINS

King Dory, daikon, smoked dashi broth, rainbow chard
Crumbed pork cutlet, spiced butter, kohlrabi remoulade
Hand rolled cavatelli, cavolo nero, ricotta, kale

Substitute Main Course option add \$10pp

Wagyu rostbiff, Jerusalem artichokes, shimeji mushrooms, pickled onion

SIDES

Kipfler potatoes, sour cream, nduja
Dutch carrots, mandarin, carrot top pesto

DESSERTS - SERVED ALTERNATELY, PLEASE SELECT TWO

Coconut custard, poached rhubarb, lemon myrtle
Date & tamarind cake, earl grey, persimmon
Mascarpone mousse, dulce de leche, banana, coffee

Please note these are sample menus & are subject to change

CHEF'S TASTING - FIVE COURSE MENU

\$125 per person

*Our chef's tasting menus are dishes chosen by the Chef
& served degustation style*

Optional additions to start -

SA pacific oyster, pink lady apple, elderflower OR natural
\$60 dozen

Begin with

Sourdough bread and butter
Scone, cod's roe, cucumber
Tapioca, beetroot, Davidson plum
Puffed beef tendon, faux bacon

Tasting Menu

Stracciatella, caramelised figs, port, sorrel, house-made focaccia

Cured Snapper, green tomato, salted coconut, rice cracker

King dory, daikon, rainbow chard, smoked dashi

Braised beef, Jerusalem artichoke, shimeji mushroom

Coconut custard, poached rhubarb, lemon myrtle

Please note these are sample menus & are subject to change





CANAPE MENU

Arrival canapés only

2 for \$15pp, or 3 for \$20pp

CANAPÉS

Crumpet, honey, pear stilton

Pork sausage roll, plum chutney

Goat's cheese churro, truffle honey

Lamb croquettes, harissa mayonnaise

Shiitake cracker, sesame, green tomato

Chickpea panisse, confit garlic

Scone, whipped cod's roe, pickled cucumber

Tapioca cracker, beetroot, Davidson plum

SA pacific oysters, pink lady apple, elderflower vinegar

SUBSTANTIAL

Hand rolled gnocchi, zucchini, parmesan

Chicken, harissa, beans

Braised beef cheek, radish salad, gremolata

SWEET

Custard profiterole

Chocolate mousse cake

Please note these are sample menus & are subject to change

CANAPÉ PACKAGES

\$70 per person

5 items from our canape menu, 1 from our substantial items

\$80 per person

5 items from our canape menu, 2 from our substantial items

\$85 per person

*5 items from our canape menu, 2 from our substantial items,
1 sweet item*

BEVERAGE PACKAGES

Available for groups of 14+ guests only

CLASSIC BEVERAGE PACKAGE

\$65pp - 2 hour package

\$15pp for each additional hour

NV Alexander Hill Brut Sparkling, *South Eastern Australia*

2023 Alexander Hill Chardonnay, *South Eastern Australia*

2023 Alexander Hill Shiraz, *South Eastern Australia*

Bodriggy Lager, *Abbotsford, Vic*

Soft beverages

Additional unlimited sparkling water package \$5pp

PREMIUM BEVERAGE PACKAGE

\$85pp - 2 hour package

\$20pp for each additional hour

2023 Howard Vineyard Sparkling, *Adelaide Hills, SA*

2023 Wood Park 'Whitlands' Pinot Gris, *King Valley, Vic*

2019 Sunshine Creek Chardonnay, *Yarra Valley, Vic*

2022 Pickett X Rob Dolan Pinot Noir, *Yarra Valley, Vic*

2023 Paul Osicka 'Selection' Shiraz *Heathcote, Vic*

Bodriggy Lager, *Abbotsford, Vic*

Mornington Peninsula Brewery,

Soft beverages

Sparkling water

Please note these are sample menus & are subject to change





BEVERAGES ON CONSUMPTION

Beverage on consumption is available with beverages to be selected prior to your event. We recommend selecting one sparkling, two white and two red wines, but of course the choice is yours.

Cocktails can be pre-ordered & served as a round at the time of your choosing.

An unlimited sparkling water package is available for \$6pp

Please ask your event manager for a current beverage list & let us know if you would like us to provide you with suggestions in line with your preferences & budget.



BOOKING & DEPOSIT

Tentative bookings are held for 2 days upon request. If another enquiry is made for the same date, we will contact you to check your intention prior to releasing the date. Function bookings are only confirmed upon receipt of a signed booking form and a deposit of \$500 paid in full. This deposit can be made via credit card or EFT.

In the case your event is booked within 7 days of said date, you will be required to pay the full minimum spend at time of booking to secure the space. All funds will be non-fundable nor transferable in the event of cancellation/change of date.

MINIMUM SPEND

The minimum spend required to hire a space as stated by your event manager, must be met across food and beverages only. In the case that the total food and beverage bill does not equal the same as that of the minimum spend or higher, a room hire fee will be charged to make up the difference. Additional costs such as AV, decorations or anything outside of food and beverages do not count towards the minimum spend.

PRICES AND GST

- 3a. All prices are inclusive of GST
- 3b. Prices are subject to change
- 3c. All credit card deposits and prepayments incur a 2.95% processing fee
- 3d. All final credit card payments at the venue, incur a 1.5% processing fee
- 3e. Events held on a Sunday will incur a 10% Surcharge on all food and beverage items
- 3f. Events held on a public holiday will incur a 15% surcharge on all food and beverage items

SERVICE CHARGE

A 10% service charge will be applied to the total bill for your event unless advised otherwise. Please let your events manager know prior to your event if you would prefer to opt out from this charge. For Full Venue Buy-outs, there is an automatic 5% Service Charge.

FINAL PAYMENT

The remaining balance of your event cost (less the deposit) is to be paid in full on the day of the event via credit card or cash unless organised prior to the event with your event manager. If you wish to pay the balance by EFT, funds need to be cleared into our bank account at least 48 hours prior to the event with the remittance sent to your event manager.

CANCELLATIONS

If an event is cancelled, the following terms are applicable depending on when the cancellation is made. All cancellations must be provided in writing to Estelle.

- 4a. Cancellations made within 21 to 28 days of the event date, will forfeit your deposit.
- 4b. Cancellations made within 14 to 21 days of the event date will incur a fee of 50% of the minimum spend.
- 4c. Cancellations made within 7 to 14 days of the event date will incur the full cost of the minimum spend.
- 4d. Cancellations made within 7 days of the event spend date will incur the total cost of the estimated event spend.

CHANGE OF DATE

If you wish to change the date of your event after the deposit has been paid, Estelle will accommodate the change in the below conditions:

- (1) The change is notified to Estelle no less than 30 days prior to the function date.
- (2) The venue is available for the new proposed date.
- (3) The new date is no more than six months from the original date.
- (4) The date may only change once.
- (5) Minimum spends are still met (may vary from originally agreed minimum spend)

FUNCTION SPACES

Estelle has a private, all seasons, enclosed Courtyard downstairs, as well as two private dining rooms upstairs, separated by a curtain.

The upstairs spaces can either be booked individually for smaller groups or joined together for larger groups. If you do book one space only, the other space is available to be booked by other guests either a la carte or another function. Your event manager will endeavor to let you know in advance if this is the case, however this cannot be guaranteed. If both spaces are booked by separate parties, all parties must be mindful of the group/s in the adjoining space. This is in particular reference to speeches, music, noise levels etc. Please note that the upstairs event spaces are accessible via staircase only and are not wheelchair accessible. The courtyard is a more suitable space if wheelchair access is required, or if there are some accessibility difficulties for any members of your party. If this is the case, please discuss this with your event manager so we can arrange the best option for your event.

FUNCTION DETAILS

Your menu selection, beverages, dietary requirements and any other requests and requirements are to be finalised no later than 14 days prior to the event. Failure to do so means your food and beverage selections may not be guaranteed and specific requests may not be able to be met.

GUEST NUMBERS

Upon booking an event, you must give an accurate as possible number of guests attending the event and keep your event manager updated of any changes in the lead up to your event date. Final numbers of guests cannot vary by more than (+/-) 10% than the confirmed number as per the booking form within 14 days of the event. In the case that numbers do drop by ore than 10% within these two weeks, you will be charged for 90% of the last confirmed guest numbers. Final numbers must be confirmed with your events manager at least 3 business day prior to the booking. Any number changes made within 3 business days of your event will incur 100% of the last confirmed number. Should final numbers not be received in writing by this time, the number of guests as indicted on the booking form will be taken as the confirmed number and you will be charged accordingly. Estelle will do it's best to accommodate any last minute guest additions, but it cannot be guaranteed. Furthermore, we will not issue any refunds for any guests that do not attend the event after they have been confirmed.

FULL VENUE BUY-OUT SPECIAL TERMS

Full Venue Buy-Out Special Terms:

- (1) \$500 Deposit & Signed Booking Form required to secure the venue.
- (2) 50% of Minimum Spend due 30 days out from event.
- (3) Additional 25% of Minimum Spend due 14 days out from event.
- (4) Final Payment due prior or at the conclusion of the event. We do not offer debtor accounts.
- (5) 10% Compulsory Service Charge for all Buy-outs.
- (6) Cancellations:
 - (6.1) All cancellation or postponement must be received in writing to your Event Sales Coordinator
 - (6.2) Cancellation made prior to 30 days out will recieve full refund.
 - (6.3) Cancellations made within 30 days of the event will forfeit all deposits.
 - (6.4) Cancellations made within 7 days will be required to pay estimated cost of full event.

MENU AND BEVERAGES

16 guests or less, you can order from the Three-Course Choice Menu. 17+ guests, you will have the option of a set, alternate drop or sharing menu. All Chef Five Course Menus are set menus. Due to seasonal availability and other circumstances beyond our control, menu options and beverage varieties may not always be available. In such cases, Estelle reserves the right to present and/ or select an appropriate alternative. We will endeavour to provide 7 days notice, however in some cases it may be less. We can offer a simplified children’s menu for children aged 12 years and under. Please enquiry about options with you events manager. You are welcome to have your beverages charged on a consumption basis (Bar Tab). Please be aware we do not split bills. For groups of 12 or more guests, a pre-selection of wine is required 14 days prior to ensure there is adequate stock on hand. If you wish to order cocktails, these must be pre-ordered with a minimum of 72 hours prior. The cocktails can be served as a round, either at arrival or at a chosen time.

DIETARY REQUIREMENTS

While Estelle will endeavour to accommodate requests for meals for guests who have food allergies or intolerances; we cannot guarantee completely allergy free meals due to the potential of trace allergens in the working environment and supplied ingredients. Estelle caters for vegetarians, vegans, gluten free, lactose free as well as other allergies & intolerances. We do not cater to personal preferences. Replacement dishes in line with any given dietaries are provided on a chef’s selection basis, and requirements need to be received in writing by your events manager at least one (1) week prior to the event. Complex and/or last minute dietary requirements may incur an additional cost. In the case that the sharing menu is ordered: (a.) Any guest that cannot eat at least 2 dishes from each course due to dietary restrictions will be given a separate plated meal (b.) If 20% or more guests have one specific dietary requirement, the sharing menu must be altered to reflect this for all guests.

FUNCTION DURATION

The duration of your event is outlined in this event contract. Lunch time events can run anywhere between 12:00pm and 4:00pm, and dinner events any time from 6:00pm until 11:00pm. If you wish to hold an event any time outside of these hours, additional minimum spends may apply. Guests are required to vacate the venue at the event end time. If you wish to stay on after the event end time, this is at the discretion of the venue manager.

ENTERTAINMENT / MUSIC

If both event spaces upstairs are booked by separate parties, Estelle will take control of the music in the event space, and parties will not be permitted to organise their own entertainment. If you have booked both spaces, or the other space is not being used, or you are booked in the Courtyard, then you may play your own music through our system, upon approval by our event manager. If you wish to organise any additional entertainment, requests must be submitted to your event manager for approval prior to the event.

AUDIO VISUAL

Estelle has a preferred audio visual supplier and will be happy to obtain a quote for any of your audio visual needs. If you wish to bring in your own AV equipment, please provide detailed information to your events manager for review and approval.

DECORATIONS

If you wish to organise decorations for your event, we will be happy to obtain a quote from our preferred florist, or you can organise your own theming and decorations. The request for any additional theming or decorations must be submitted in writing to your events manager for approval at least 7 days prior to the event. Please note we do not allow use of glitter or confetti in any of our spaces at Estelle.

BYO

No food or beverage of any kind is to be brought into the venue to be consumed during any event. If you wish to apply for an exemption to this clause, you may do so in writing to your events manager.

CAKE

A celebration cake may be brought in for your event. If you wish to have the cake plated and served to all guests as an additional course, we will charge a \$5 per person cakeage fee.

ADDITIONAL SERVICES

Any additional services organised by Estelle will incur a 10% service fee.

CLEANING FEE

An additional cleaning charge will apply should the space require extra or professional cleaning following your event. This is at the discretion of management and will be added to your final bill if deemed necessary. You may be billed up to 5 business days post event.

BUMP IN AND OUT / ACCESS

Client or supplier access to the Estelle event space can be available one hour before and after the event start/end time & must be prearranged. Earlier access may be available depending on other bookings and must be requested in writing to your events manager at least 7 days prior to the event, but may not be approved up until 48 hours prior to the event. Should an earlier access time be approved, additional fees may apply.

DELIVERIES

All deliveries to Estelle must be agreed with your event manager prior to delivery and must be delivered to the venue during agreed upon times. Deliveries must be clearly labelled with the name and date of the event. Deliveries should be made on the day of your event either between 11am and 12pm, or 3pm and 5pm, unless otherwise organised with your event manager.

LEFT OVER ITEMS

Any items brought in for an event must be removed at the completion of the event. If approved by your events manager, items may be stored at Estelle for up to 24 hours after the event. If they are not collected within this time, Estelle reserves the right to remove & dispose of the items.

LOST PROPERTY

Estelle aims to provide a safe environment for all guests and whilst we take care with your property, Estelle accepts no liability for damages or loss of items before, during or after an event.

DAMAGES

You are responsible for any costs associated with any damage or loss whatsoever incurred, to any part of the premises or any property or equipment in the venue which is caused by you or any of your guests or third parties engaged by you. This includes any damage caused to the building, furniture or property including the cost of repair or replacement. You may be billed up to 5 business days post event.

RESPONSIBILTY / RSA

By law, all staff at Estelle possess a Liquor Licensing accredited RSA and may refuse alcohol to a person or persons whom they believe to be intoxicated. Estelle reserves the right to ask anyone behaving in an irresponsible or reckless manner to leave the premises.

At no time will the client commit any act or permit its employees, agents or invitees to commit any act that is illegal or offensive or is in breach of the venue’s rules. Nor can any such act breach any statutes, by laws, orders, regulations or other provisions having the force of the law including but not limited to the venue’s liquor license and fire obligations. Due to licensing laws, all persons under the age of 18 must be accompanied by a responsible parent or guardian for the duration of the function.



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