

MERRICKS GENERAL WINE STORE



WEDDINGS

Thank you for considering our venue for your wedding. **Merricks General Wine Store** dates back to the rural 1920's era, and our building still stands with its two front gable bays and **shady veranda** all built in simple vernacular materials. The store's location is at the foot of the beautiful equestrian trail from Red Hill and looks out over the magnificence of **Westernport Bay**.

There are two large rooms with high ceilings and comfortable wooden floors, each opening onto decks. There are two fireplaces – one inside and outside. There is ample room for a dance floor.

The kitchen is led by **Janine Richmond**. Her menu has a country feel with French inspiration. The regional wines match beautifully with her menu, especially the vineyards represented at MGWS - **Baillieu Vineyard, Elgee Park & Quealy Wines**.

Packages

Please peruse through our entertaining options, and speak directly to our manager, **Mel McLellan**, so that your event is tailored to your needs.

Cellar Door & Bistro open 7 days 9.00 am – 5.00pm

3458-3460 Frankston – Flinders Road, Merricks Victoria 3916

(03) 5989-8088

admin@mgwinestore.com.au

Cocktails & Grazing



\$55 per person

Choice of six cocktails

Cocktails will circulate for 1 ½ hours

Additional cocktails (inc. dessert), \$5 per person

Additional hour to circulate cocktails, \$10 per person

\$75 per person

Six cocktails plus grazing

Cocktails will circulate for 1 ½ hours

Followed by grazing table for 45 min. (choice of 4 items)

Additional cocktails (inc. dessert), \$5 per person



Canapé Selection

Sheep milk feta and **broccoli fritters**

Fish Gougères w caper mayonnaise

House cured ocean **trout gravlax** on corn blinis w chive crème fraîche

Petite leek and gruyere **tartlets**

A filo cigar filled w **salt cod and prawn**

Smoked **trout rilette** on baguette toasts w pickled cucumber

Chicken skewers in a lemon and rosemary marinade

Mushrooms stuffed w ricotta & basil

Homemade pork and veal **sausage rolls**

Savoury **corn pikelets** w chive crème fraiche

Freshly shucked **oysters** w shallot & Pobblebonk dressing

House made **organic chicken** liver parfait on toasties

Finger sandwiches of **spanner crab**, cucumber ribbons & watercress

A demitasse of **corn chowder w crab**, salmon roe & chive

Grazing Selection

Salad of **braised pork belly**, green beans & minted apple coleslaw

Pork & veal meatballs in a rich tomato ragout

Hand cut Root **vegetable chips** w saffron aioli

Mustard dressed **seasonal salad** leaves

Vignerons **charcuterie platter** w toasties

Local & Imported **seasonal cheeses** & house made accompaniments

Pickled turnips, **olives & spiced almonds**

Prosciutto, saffron dressing, pear, roquette & parmesan salad w rosemary grissini

Classic caprese salad of fresh **tomato, buffalo mozzarella** & basil

Pappardelle tossed w a rich braise of **rabbit**, pinot gris and green olive

Leek and **gruyere tart** w little leaf and mustard dressing

Function Dinner Packages

Served alternately or sharing style

\$70 per person

Two courses from our menu selection

Choice of 2 entrées, 2 mains or 2 desserts
Bread and local olive oil, sides for the table
Tea and coffee

\$80 per person

Three courses from our menu selection

Choice of 2 entrees, 2 mains and 2 desserts
Bread and local olive oil, sides for the table
Tea and coffee

\$99 per person

Deluxe package

Choice of 2 hot & 2 cold Cocktails on arrival
Choice of 2 entrées, 2 mains and 2 desserts
Bread and local olive oil, side dishes & petit fours,
Tea and coffee
(no charge for cutting of your cake and box)



Sharing style

A two or three course feast with platters of your selection placed along the centre of the tables, for guests to help themselves

Menu Selection

Entrée

Soup for the season

Chilled salad of **saffron poached mussels**, kipfler potatoes, fennel & watercress

Grilled quail seasoned w smoked paprika on broad bean puree

Giant ear pasta filled w **fresh fish & scallop mousse** in rich seafood bisque

Warmed potted **salt cod brandade** w toasties green bean & almond salad

Ocean trout tartare w mint & radish salad

House preserved **spiced lamb**, pickled turnip & tahini yoghurt

Barossa chicken, roasted garlic & herbed terrine

Main

Pie of braised beef in red wine served w fennel, parsnip puree & dutch carrots

A salad of **confit duck**, hazelnut, apple & cabbage w mustard & chive dressing

Crisp skinned fillet of **ocean trout** on saffron buttered leeks w tomato & pomegranate dressing

Beetroot and goat cheese **gnocchi**, asparagus, broad beans and basil (v)

Spiced chicken on kipfler potatoes w green bean & almond salad

House made Italian style **porchetta** w roasted baby onions

250g premium **eye fillet** w green beans wrapped in prosciutto, Café de Paris butter & red wine jus

(v) Vegetarian

Dessert

Individual **tiramisu** w coffee syrup & cherries

Summer tart of raspberries, mulberries & ginger cream

Caramelised **apple & prune pithivier** w vanilla crème anglaise

Torta caprese – flourless **chocolate & almond torte** w vanilla bean ice cream

Peninsula **Olive oil & Belgian chocolate mousse**
w chocolate wafers & berries



Beverage Packages

\$45 per person

Selection of Soft drinks, fruit juices

Beer: James Boag's Premium, Coopers pale ale, Cascade Premium Light Beer

Sparkling: McWilliams Sparkling

White Wine: (1 Selection) Baillieu Viognier, Elgee Park Riesling, Quealy Friulano, Quealy Pinot Grigio, Elgee Park Pinot Gris, Baillieu Chardonnay

Red Wine: (1 Selection) Elgee Park Cabernet Merlot, Baillieu Shiraz, Quealy Rageous, MGWS pressing Shiraz Pinot Noir

\$65 per person

Selection of Soft drinks, San Pellegrino mineral water & fruit juices

Beer & Cider: James Boag's Premium, Coopers Pale Ale, Red Hill Brewery Golden Ale/ Scotch Ale, Mock Red Hill Cider, Mornington Peninsula Brewery Pale Ale/ Witbier and Cascade Premium Light

Sparkling: Elgee Park Cuvee Brut & Baillieu Vineyard Rose

White Wine: (2 Selections) Elgee Park Family Reserve Viognier, Elgee Park Riesling, Quealy Pinot Grigio, Quealy Musk Creek Pinot Gris, Elgee Park Family Reserve Pinot Gris, Elgee Park Family Reserve Chardonnay

Red Wine: (2 Selections) Elgee Park Cabernet Merlot, Baillieu Shiraz, Quealy Rageous, Baillieu Pinot Noir, Quealy Musk Creek Pinot Noir

Dessert: Quealy East



Brunch Recovery package
\$35 per person

After your special night either with us or somewhere else
Why not bring the festivities back with a glorious brunch event
Start with a glass of late harvest spritzer
And let us help you remember all the festivities
With platters of seasonal breakfast and brunch goodness
On our beautiful deck overlooking Westernport bay

Scrambled **Free Range eggs**
Crispy **bacon**
Sautéed **spinach**
Sautéed **mushrooms and talegio**
Grilled **Flinders tomato's**
House made **muesli** w vanilla yoghurt
Fresh seasonal **fruit**
Vegetable **frittata**
Little pork **sausages**
Fruit toast w honey sweetened ricotta

Fresh juice
Teas and espresso coffee

This is an example menu with respect to the seasons
and can be tailored to suit your needs

Terms & Conditions

Your Wedding cake

We are happy to cut and bag or box your wedding at an additional cost of \$3 per person (except deluxe package)

Beverages

Wine, beer, soft drinks are charged on consumption or choose from our beverage packages.

Hosts have the option of how drinks will be served; either from a bar or our wait staff circulating amongst your guests

Soft drinks and fruit juice served in glasses

Our wine list will please all price points; naturally there is a focus on our local vignerons. If you have any particular request we can assist. Our wine list is posted on our website.

Our beverage packages run from 6pm – 11pm.

Booking you wedding at Merricks General Store

Make an appointment to discuss the finer points and lock in your desired wedding date.

A 10% deposit is required to secure all bookings; the deposit is refundable within 30 days of the function date.

Quotes are valid for 7 days.

Menu is a seasonal representation and subject to change.

Menu and dietary requirements must be confirmed 14 days prior to the event.

The final number of guests attending must be confirmed 7 days prior to the event, charges will be based on this number.

Guests must be departed by 12 Midnight.