



FONDATA  
AT WELLERS  
1872

**EVENT PACKAGE**

~ CELEBRATE AT FONDATA ~



LIFE IS ABOUT MOMENTS...  
CREATE THEM WITH A  
CELEBRATION FILLED WITH  
FOOD, WINE & FAMILY

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1872



## WELCOME...

*Fondata is the contemporary revival of the iconic Weller's. Originally established as a Cobb & Co Inn circa 1872, it's a place where city style meets country hospitality. Situated at the gateway to the beautiful Yarra Valley, approximately 45 minutes from the CBD.*

*From cocktail style canapés to formal dinners, corporate functions, birthday gatherings, christenings and all the celebrations in between, Fondata offers a variety of unique spaces providing the perfect backdrop to host your next special occasion.*

*The Wellers room with its old world charm is the original homestead of the property. The Bar room overlooks the vista and lawn or the Terrace room for more intimate occasions.*

*We would love to discuss your event further, please feel free to get in touch.*

## WELLERS ROOM

*The Weller's room oozes old world charm with a mix of rustic, red brick and timber flooring along with two historic fireplaces, this is the perfect intimate space to celebrate your special occasion.*

*The private cottage garden, creates the perfect alfresco space for your guests to mingle & enjoy the rural setting.*

- Seated capacity 60 guests
- Stand up cocktail capacity 70 guests
- Minimum charges apply for exclusive use of the Wellers room







## BAR ROOM

*The bar is a relaxed space that has a warm country feel, with its red brick floors, wooden beams & rustic charm.*

*This space can accommodate larger groups for more relaxed events with easy access to both the bar & the outside garden areas whilst overlooking the terrace & the rolling hills.*

- Seated capacity 45 guests
- Stand up cocktail capacity 55 guests
- Minimum charges apply for exclusive use of the Bar room

## TERRACE ROOM

*The terrace room separates itself from the main dining room by a feature sliding barn door. It is a intimate private dining space with access to the balcony that overlooks the gardens & beautiful views.*

- Seated capacity 16 guests
- Stand up cocktail capacity 20 guests
- Minimum charges apply for exclusive use of the terrace room



## SMALLER CELEBRATIONS

**12-25 GUESTS**

### GUEST CHOICE MENU

**\$65pp** (SAMPLE OPTIONS ONLY)

*This menu is designed with customer experience in mind, giving your guests a personalised menu to select their meal from.*

#### SHARED ENTRÉE

*Antipasti platters*

#### MAIN COURSE (guests choice)

*Ricotta gnocchi, tomato, fresh basil & burrata (v,gf,nf)*

*Pan fried barramundi, pumpkin, pancetta & pearl barley (nf)*

*Slow cooked lamb, chargrilled broccolini & garlic yoghurt (gf,nf)*

*Roast chicken breast, mushroom, rainbow chard & jus gras (gf,nf)*

#### SHARING SIDES

*Seasonal salad & Fries*

#### DESSERT (Guests choice)

*Lemon tart with Hazelnut ice cream (v)*

*Tiramisu della Nonna (v)*

*Panna cotta with rhubarb, apple & salted oat crumble*

*Single serve cheese with pear, quince & biscuits (v)*



## LARGER CELEBRATIONS OVER 25 GUESTS

### TUSCAN SHARED FEAST \$65pp (SAMPLE OPTIONS ONLY)

*This menu is designed to be served in the middle of the table to be shared by your guests*

#### SHARED ENTRÉE

*Antipasti platters*

#### SHARED MAIN COURSE (Pre-select 2)

*Ricotta gnocchi, tomato, fresh basil  
& burrata (v,gf,nf)*

*Pan fried barramundi, pumpkin, pancetta  
& pearl barley (nf)*

*Slow cooked lamb, chargrilled broccolini  
& garlic yoghurt (gf,nf)*

*Roast chicken breast, mushroom, rainbow  
chard & jus gras (gf,nf)*

#### SHARING SIDES

*Seasonal salad & Fries*

#### SHARED DESSERT (Pre-select 2)

*Lemon tart with hazelnut ice cream (v)*

*Tiramisu della Nonna (v)*

*Panna cotta with rhubarb, apple  
& salted oat crumble*

*Single serve cheese with pear, quince & biscuits (v)*



## LARGER CELEBRATIONS OVER 25 GUESTS

### ALTERNATE DROP MENU \$75pp (SAMPLE OPTIONS ONLY)

*This is a traditional style menu where the two chosen dishes are served alternately to your guests*

#### SHARED ENTRÉE

*Antipasti platters*

*Fried Calamari, rocket lemon & aioli*

#### MAIN COURSE (Pre-select 2)

*Ricotta gnocchi, tomato, fresh basil  
& burrata (v,gf,nf)*

*Pan fried barramundi, pumpkin, pancetta  
& pearl barley (nf)*

*Slow cooked lamb, chargrilled broccolini  
& garlic yoghurt (gf,nf)*

*Roast chicken breast, mushroom, rainbow chard  
& jus gras (gf,nf)*

#### SHARING SIDES

*Seasonal salad & Fries*

#### DESSERT (Pre-select 2)

*Lemon tart with hazelnut ice cream (v)*

*Tiramisu della Nonna (v)*

*Panna cotta with rhubarb, apple & salted  
oat crumble*

*Single serve cheese with pear, quince & biscuits (v)*

## COCKTAIL EVENTS

*(SAMPLE OPTIONS ONLY)*

### *CANAPÉS (served cold)*

*Smoked salmon with horseradish & crème fraiche*

*Natural oysters with lemon*

*Spinach & fetta tart*

*Snapper ceviche with lime, chilli & basil*

*Bruschetta with tomato, basil & mozzarella*

*Bruschetta with pickled figs, feta & mint*

### *CANAPÉS (served hot)*

*Fried calamari with aioli*

*Tempura zucchini chips with salsa verde*

*House made arancini*

*Crumbed stuffed olives*

### *GRAZING DISHES (served hot)*

*House made ricotta gnocchi, napoli sauce, mozzarella & basil*

*Slow braised lamb with penne*

*Risotto with peas, pancetta, basil & parmesan*

### *DESSERTS*

*Mini chocolate mousse tarts*

*Mini berry & almond slice*

*Mini lemon tarts*

**OPTION 1 - \$40pp:** 4 savory canapes + 1 grazing dish

**OPTION 2 - \$56pp:** 5 savory canapes + 1 grazing dish + 1 dessert

**OPTION 3 - \$75pp:** 6 savory canapes + 2 grazing dishes + 2 desserts

*A minimum of 2 cold canapes must be chosen*



## ADDITIONAL MENU ITEMS

### *GRAZING BOARDS*

*\$85 – Cheese board – serves 8-10 guests*

*\$85 – Antipasto board – serves 8-10 guests*

*\$85 – Seasonal fruit board – serves 8-10 guests*

### *GRAZING STATIONS*

*\$250 – Cheese station – serves 25-30 guests*

*\$250 – Antipasto station – serves 25-30 guests*

*\$250 – Seasonal fruit station – serves 25-30 guests*





## CHILDREN AT FONDATA

**3 Course - \$30**

**Main only - \$15**

**Ice-cream - \$5**

*Supervised children are very welcome at Fondata. We have a specialised menu & high chairs available on request.*

### CHILDREN'S MENU

#### ENTRÉE

*Shared antipasto platters*

#### MAIN

*Penne with tomato sugo & parmesan (v)*

*Chicken with french fries (gf,df)*

*Steak with french fries & tomato sauce (gf,df)*

#### DESSERT

*Chocolate or vanilla ice cream*

## BEVERAGE OPTIONS

*Preselect wine, beer & soft drink to be served at your event.*

*We have specially selected beverage options to suit your occasion.*

*Alternatively we can tailor a beverage selection from our extensive wine list.*



## MINIMUM SPENDS

### ROOM EXCLUSIVE

*THE WELLERS ROOM*

*\$4500 – Saturday dinner & Sunday Lunch*

*\$4000 – All other times (excluding December)*

*THE BAR ROOM*

*\$4000 – Saturday dinner & Sunday lunch*

*\$3500 – All other times (excluding December)*

*THE TERRACE ROOM*

*\$1600 – All times (excluding December)*

### VENUE EXCLUSIVE *(based on 100 guests)*

*\$10,000 – Wednesday, Thursday lunch & dinner*

*Friday lunch*

*\$13,000 – Friday dinner, Saturday lunch,*

*Sunday dinner*

*\$18,000 – Saturday dinner. Sunday lunch*

*December pricing on request*

*Closed Public Holidays*

*Minimum spends do not apply for non room exclusive bookings*

*For bookings of 30 guests or more, exclusive use of the room will apply*

*Fondata reserves the right to relocate a non exclusive booking should an exclusive room booking arise*

*Conditions apply*



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