



welcome

Welcome to Sittella Winery and Café.

In its picturesque setting nestled among the vines in the historic Swan Valley just 30 minutes from Perth, Sittella provides the ideal venue for your special event.

Architectural inspiration has combined artistic qualities and practical spaces in a rustic, yet elegant earth-rendered winery with capacity to cater for functions of up to 150 people.

A menu of delights created by our head chef and complemented by our award winning range of wines, all crafted on the premises, will ensure you and your guests have a time to remember.

Enclosed, you will find sample menus collated by our Executive Chef. These menus will work as a guideline and you are also welcome to create your own menu from the selection of entrees, mains and desserts provided. Special requirements outside the options provided can be catered for or if you wish to make changes to certain dishes, our chef will be able to assist you with it.

Also enclosed is a detailed beverage list. Beverages can be purchased at an hourly rate per head, or on consumption.

Our function co-ordinator would be delighted to discuss your requirements and answer any questions.



sittella fine wines & foods

100 barrett street herne hill
western australia 6056
tel 61 8 9296 2600 fax 61 8 9296 0237

info@sittella.com.au
www.sittella.com.au

SUNTREE NOMINEES PTY LTD T/AS SITTELLA
ABN 42 471 944 078





function information

Venue Hire

For the exclusive use of Sittella Restaurant.

\$475.00

For wedding ceremonies, Sittella will make available the 'Castlereigh Rotunda' with its garden and lake setting. Seating 20 chairs and red carpet provided. A beverage package after the ceremony can be provided.

\$195.00

Menus

The enclosed menu information has been designed for all occasions and allows you to build your own menu to suit your specific budget. Special arrangements can be made for any dietary need and for children. Please notify us of these requests when making your menu selection, and don't hesitate to ask our chef for advice.

Beverages

Please see our function drinks pack. We can offer you a packaged price from the standard & executive packages, or charge on a *consumption basis. Our exclusive wines are produced from our Swan Valley and Margaret River Vineyards.

* see Payment Conditions over page

Food and Beverage

No food or beverage may be brought into Sittella for any event without prior approval of Sittella's management. The client and organiser are responsible for ensuring guests do not bring any food or beverages to events.

Time Schedule

Sittella's functions are booked from 6pm to midnight.

Noise restriction

In respect of neighbours, Sittella reserves the right to control noise levels at all times.

Entertainment

Should you require any assistance in booking your entertainment, our function co-ordinator will be more than happy to offer assistance. A compact disk system and microphone are readily available at no extra cost.

Flowers & decorations

We can assist you in providing flowers, bouquets and vases at additional cost.



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conditions

Bookings

Function bookings will be held tentatively for two weeks (14 days) and will be cancelled thereafter unless a deposit of \$500 has been received. This deposit will secure the venue and date for your function.

Final Attendance

Final numbers must be for a minimum of 50 people and confirmed no less than 7 days prior to the event. This will be considered the guaranteed number to be charged for and is not subject to reduction or cancellation.

Surcharge

A 10% surcharge on Sundays/Public Holidays is applicable to the total amount.

Cancellation Fee

If a booking is cancelled a fee of \$250 will apply unless another function can be booked for that day. Cancellations within 30 days of a scheduled event will incur a \$500 fee.

Payment Conditions

Full payment is required seven (7) days prior to your event and can be settled by cash, cheque or credit

card. Please note that a surcharge of 5% applies to Diners and American Express cards. NO surcharge applicable to Mastercard or Visacard.

* If opting for Beverages on Consumption, the estimated consumption total for beverages must be pre-paid seven (7) days prior to your reception. Any outstanding monies not used on the night will be refunded by us by cheque.

Every endeavour is made to maintain prices as stated, but may be subject to increase at any time to meet rising costs.

Smoking

Smoking is not permitted in the venue or adjacent to the verandah. We have provided an area at the front entrance should you wish to smoke.

Damage/Insurance

Any damage to the property, equipment, fittings or surroundings caused by guests will be the financial responsibility of the organiser and the costs associated with repair or cleaning will be charged on the final account.

Hire Equipment, Goods & Services

There will be a 10% administration fee applicable to all hired equipment, goods and services organised through Sittella.



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These terms and conditions are duly noted and fully accepted:

Name: _____

Signature: _____

Dated: _____

Please return to:
Sittella Winery, Function Co-ordinator
Name Co-ordinator:
100 Barrett Street
Herne Hill WA 6056





sittella

wedding & occasion functions menus

Here are some sample menu suggestions
from our Executive Chef.

Menu 1

\$64.00 p.p.

Complimentary hot and cold
canapés will be offered on arrival.

Entrée

Butternut Pumpkin Soup flavoured
with coconut Lemon grass & swirl of
coriander crème fraiche

Main

Breast of Free range chicken, with
mushroom mousse, wrapped in puff
pastry and baked, with tarragon
cream

or

Pan seared King Snapper, topped
with seeded mustard crust & citrus
butter sauce

Dessert

Sittella Strawberry basket, brandy
snap basket filled with cointreau
ice-cream, smothered with
strawberries & crushed passion fruit

Menu 2

\$74.00 p.p.

Complimentary hot and cold
canapés will be offered on arrival.

Entrée

Dhukka crusted baked chicken on
Tropical Waldorf Salad & Cranberry
Dressing

Main

Pan seared King Snapper, topped
with seeded mustard crust & citrus
butter sauce

or

Marinated Lamb Loin, potato &
Persian fetta flan, honey roasted
parsnip & stewed peppers

Dessert

Dark chocolate & rosemary infused
Tart with white chocolate parfait &
bitter chocolate sauce

Menu 3

\$76.00 p.p.

Complimentary hot and cold
canapés will be offered on arrival.

Entrée

Caramelised red onion & Tarago
River Blue cheese Tart trio of
roasted mushroom, Sittella red
Verjus emulsion

Main

Atlantic Salmon lemon Salted &
seared on Lemon Risotto with king
Prawn, asparagus spear & orange
hollandaise

or

Seared grain fed beef Tenderloin,
topped with King Prawns, Garlic
cream & roasted tomato

Dessert

Berry Pudding, Vanilla Bean
fromage fraise, dried strawberry
crumble



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function menu elements

Create your own menu from the course selections below. Please note all menus are based on one entrée, two main choices and one dessert choice. Where a second choice occurs, all meals will be charged at the higher price quoted.

Complimentary hot and cold canapés will be offered on arrival.

Soups

Butternut Pumpkin Soup flavoured with coconut, lemon grass & swirl of coriander crème fraiche\$15.00

Cream of Leek, Potato & Watercress soup with goat's cheese crouton\$15.00

Roasted Roma Tomato and tarragon soup with cheese Tortellini\$15.00

Cream of Asparagus soup with seared Scallop & snipped chives\$15.50

Entrées

Dhukka crusted baked chicken on Tropical Waldorf Salad & Cranberry Dressing\$22.50

Caramelised red onion & Tarago River Blue cheese Tart, trio of roasted mushroom, Sittella red verjus emulsion\$22.00

Crisp fried Salt & Pepper Calamari on Asian dressed glass noodle salad with chilli coriander & sweet soy dressing\$22.00

King Prawns & Pink Grapefruit segments salad provencale & herb vinaigrette\$23.50

Fresh Linguine pasta tossed with spice rubbed Chicken breast, avocado woodland mushrooms, grape tomatoes & sparkling chardonnay cream.....\$23.10

Prosciutto di Parma, three melon, rocket & pecorino salad drizzled with extra Virgin olive oil\$26.50

Salad of King Prawns, Crab cakes & Gremolata\$27.50

Tian of King Prawns & Smoked Salmon on Crab Salad with rocket leaves & chilli lime dressing\$28.60



see over for our main course and delectable dessert options





function menu elements cont...

Mains

Atlantic Salmon lemon Salted & seared on Lemon Risotto with king Prawn, asparagus spear & orange hollandaise\$38.50

Breast of Free range chicken, with mushroom mousse, wrapped in puff pastry, baked with tarragon cream\$37.50

Pot Roasted Chicken Breast filled with spinach, sun dried tomato and Ricotta cheese on smokey bacon polenta\$37.50

Roasted WA Rack of Lamb, macadamia nut stuffing, crushed potatoes, roasted garlic & rosemary sauce\$39.50

Marinated Lamb Loin, potato & Persian fetta flan, honey roasted parsnip & stewed peppers\$39.50

Grilled Porterhouse steak on chive mashed potato, roasted field mushrooms crispy fried shallots with savoury chilli mustard butter\$38.50

Roast Loin of beef with mustard crust, woodland mushroom & roasted shallots in Shiraz glaze .\$.38.50

Roasted Red Emperor fillet, Mediterranean vegetable salsa & tomato confit\$39.50

Pan seared King Snapper, topped with seeded mustard crust & citrus butter sauce\$ 37.50

Slow Roasted veal loin, mushroom & onion soubise rich gruyere cheese glaze\$38.50

Seared grain fed beef Tenderloin, topped with King Prawns Garlic cream and roasted tomato\$41.00

Vegetarian options

\$28.50

Warm macadamia nut and goat's cheese souffle with bush tomato chutney

This dish contains dairy, eggs, spices and vegetables

Vegetable laksa with coconut cream and rice noodles

This dish contains vegetables, prawn paste, herbs, spices and chilli

Risotto with asparagus, snow peas, snap peas, spinach, parmesan shavings and pesto

This dish contains vegetables, butter, cheese, olive oil and nuts

Desserts

Sittella Strawberry basket, brandy snap basket filled with cointreau ice-cream, smothered with strawberries & crushed passion fruit\$ 12.60

Warm Apple & Raspberry crumble with prune & armagnac ice-cream\$ 12.60

Dark chocolate & rosemary infused Tart with white chocolate parfait & bitter chocolate sauce ...\$ 12.75

Berry Pudding, Vanilla Bean fromage fraise, dried strawberry crumble\$13.50

Selected Australian Cheeses served with figs, lavoche. Crisp feuilleté & sittella chilli jam\$ 15.95

Complimentary tea and coffee



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canapé & cocktail selection

COLD SELECTION

Smoked Salmon on pumpernickel with capers & horseradish crème fraiche

King Island Brie with strawberry on walnut bread

Traditional & vegetarian Nori rolls

- Prawn , avocado, and cucumber

- Teriyaki chicken and cucumber

King prawn & avocado cocktail (in a china spoon)

Turkish flat breads with roasted capsicum & humus dips

Proscuitto crostini blue cheese , pear & basil salsa

Vietnamese rice paper rolls

Smoked chicken on capsicum & corn fritatta

COCKTAIL SANDWICHES

Smoked Salmon caper & fromage fraise

Herb roasted chicken & pistachio

New York pastrami, cucumber & seeded mustard

Smoked ham, aged cheddar & Sittella's tomato chutney

HOT SELECTION

Chicken Yukitori (Japanese Satay)

Sesame crumbed chicken strips with chilli mayonnaise

Thai Fish Cakes with chilli & cucumber salsa

Fetta cheese & roasted tomato tart with grilled Chorizo

Lamb & coriander meatballs with tzatziki

Indian style vegetable samosa and chilli dipping sauce

Indonesian Beef Satay and peanut sauce

Vietnamese Spring roll with Nuoc Nam , Prawn

4 cold canapés & 4 hot canapés (duration of 2 hrs.)

\$52.00 p.p.

6 cold canapés & 6 hot canapés (duration of 3 hrs.)

\$58.00 p.p.

Extras

Crudités platter with dips \$4.75 p.p.

Antipasto platter \$6.20 p.p.

Fruit platter \$5.45 p.p.



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canapé & cocktail selection cont...

ADDITIONAL COCKTAIL ITEMS (priced per serve)

- Fresh oysters in the half shell- \$4.00
lime & lemon wedges
Gaspachio shooters
Mango , cucumber & coriander salsa
- Peking duck & asian vegetable rice paper roll with
ginger soy dipping sauce \$ 4.00
- Thai style crispy chicken salad with peanut & lime
dressing (in a china spoon) \$ 4.00
- Cured Salmon & avocado tartar
(in a china spoon) \$ 4.50

HOT SELECTION

- Kangaroo loin crostini, chilli jam & lemon
aioli \$ 4.50
- Sri lankan spiced lamb cutlets \$ 4.50
- Mint & garlic lamb crostini, red onion marmalade &
roasted garlic aioli \$ 4.50
- Duck & shiitake spring roll with plum &
hoisin \$ 4.50
- Moroccan spiced chicken skewers & red pepper
relish \$ 3.50
- Massaman chicken in wonton cup with jasmine
rice \$ 4.00
- Crumbed Snapper & fries sauce gribiche \$ 4.50
- Seared Scallops with pineapple salsa & plum sauce
(in a china spoon) \$ 4.00

Baked Barramundi in filo with orange
hollandaise \$ 4.00

Hot smoked Salmon frittata dill & crème
fraiche \$ 4.00

Baby Creole chicken burger, tatsoi, cucumber &
yoghurt dressing \$ 6.50

HOT FROM THE WOK (noodle boxes)

Pad Thai -noodle stirfry with prawns & asian
greens \$ 8.50

Chicken noodle stir fry - Egg noodle Asian vegetables
& cashew nuts \$ 8.50



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drinks menu

Standard package

SITTELLA SILK SWAN VALLEY

A blend of Verdelho, Chardonnay, Chenin and a small portion of Margaret River Semillon. A very distinctive wine. The aroma is of passionfruit, banana and pineapple. The flavour is full with concentrated tropical fruit, balanced by a clean finish.

SITTELLA SATIN

This wine is a delightful blend of Swan Valley fruit – Cabernet Sauvignon, Merlot and Shiraz.

NV SPARKLING CHENIN SWAN VALLEY

Chenin from the Swan Valley fermented in the bottle. Displays fruit salad characters, with a crisp finish.

ASSORTED SOFT DRINKS & ORANGE JUICE

Beers

Tooheys Extra Dry & Hahn Premium Light

\$10.30 per person/per hour for the first three hours. \$7.70 per person/per hour thereafter

Executive package

MARGARET RIVER CHARDONNAY

The wine was barrel fermented in new and one year old French oak for six months prior to bottling in January 2007. It displays a blend of melon and fig flavours from the fruit, with limey characters from the oak.

VERDELHO SWAN VALLEY

Our flagship white displays wonderful ripe passionfruit and melon characters to produce a full flavoured wine with a crisp acid finish.

CHENIN BLANC SWAN VALLEY

Displays tropical fruit salad characters made from 20 year old Swan valley vines.

SHIRAZ SWAN VALLEY

A wine from an excellent year with a cool summer, allowing a long ripening period. A fruit-driven Shiraz with plum and mulberry flavours, balanced by subtle oak-tannins.

CABERNET SAUVIGNON MARGARET RIVER

Displays all the winning characters of the Margaret River Region. Herbaceous nose with complex ripe berry flavours, subtle French oak, tannins and acid.

NV SPARKLING CHENIN SWAN VALLEY

Chenin from the Swan Valley fermented in the bottle. Displays fruit salad characters, with a crisp finish.

ASSORTED SOFT DRINKS & ORANGE JUICE

After dessert

A glass of Swan Valley NV Tawny Port

Traditional Swan Valley Port, great to finish with.

Or

A glass of Muscat Alexandria Swan Valley

Highly perfumed. Luscious, with intense flavours and natural sweetness. A light style with only 12% alcohol. Ideal as a dessert wine, with cheese or as an aperitif.

Beer

Carlton Crown & Hahn Premium Light

\$12.90 per person/per hour for the first three hours. \$10.10 per person/per hour thereafter.



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drinks menu cont...

On Consumption

Sparkling Wines

NV SPARKLING CHENIN SWAN VALLEY \$34.00
Chenin from the Swan Valley fermented in the bottle. Displays fruit salad characters, with a slight sweetness.

White Wines

MARGARET RIVER CHARDONNAY \$33.50
The wine was barrel fermented in new and one year old French oak for six months prior to bottling. The wine displays a blend of melon and fig flavours from the fruit with limey characters from the oak.

UNWOODED CHARDONNAY SWAN VALLEY \$27.00
Made from fruit from our Swan Valley vineyard, this wine was fermented dry. It has fig and melon flavours, with considerable body and balanced by attractive acidity.

SAUVIGNON BLANC SEMILLON MARGARET RIVER \$33.00
This wine displays herbaceous aromas with citrus fruit flavours dominating the palate. Further complexity has been derived by lees contact and a small percentage of oak maturation. The finish is crisp and dry.

VERDELHO SWAN VALLEY \$29.50
This wine displays wonderful ripe passionfruit, guava and melon characters to produce a full flavoured wine with a crisp acid finish.

SITTELLA SILK SWAN VALLEY \$27.00
A blend of Verdelho, Chardonnay, Chenin and a small portion of Margaret River Semillon and Sauvignon Blanc. A very distinctive wine. The aroma is of passionfruit, banana and pineapple. The flavour is full with concentrated tropical fruit, balanced by a clean finish.

CHENIN SWAN VALLEY \$27.00
Similar to our previous Chenin. Displays tropical fruit salad characters. Made from 20 year old Swan Valley vines.

MUSCAT ALEXANDRIA \$29.00
Rose petal and orange blossom characters are balanced with tight acidity to produce a luscious, sweet dessert wine.

Red Wines

SITTELLA SATIN \$27.00
This wine is a delightful blend of Margaret River and Swan Valley fruit – Cabernet Sauvignon, Merlot and Shiraz.

SHIRAZ SWAN VALLEY \$29.50
A wine from an excellent year with a cool summer, allowing a long ripening period. A fruit-driven Shiraz with plum and mulberry flavours, balanced by subtle oak-tannins.

CABERNET MERLOT MARGARET RIVER \$35.00
Our first release Cabernet/Merlot blend. 60% Cabernet Sauvignon and 40% Merlot, this wine is full of ripe, blackberry plum and chocolate characters with herbaceous notes. 5+ years cellaring.

BERNS RESERVE \$50.00
Our flagship red wine. This 100% Margaret River Cabernet Sauvignon displays richness and intensity of fantastic 2007 growing season. The use of 100% French oak leads to a powerful, complex and balanced wine. Gold Medal Qantas Mt Barker Wine Show.

Port

SWAN VALLEY TAWNY PORT 500ml \$31.00
Traditional Swan Valley Port, great to finish with.

NV SHOW RESERVE LIQUEUR VERDEHLO \$52.00
A youthful liqueur with intense creamed honey, passionfruit and marmalade over tones. It's incredibly rich and luscious. A must in any collection.

Beers

Corona, Carlton Crown, Heineken, Stella Artois \$9.00
Tooheys Extra Dry \$8.50
Hahn Premium Light \$8.20
Other Beers on request

Assorted Soft Drinks \$4.40

Coke, Diet Coke, Sprite, Lift, Fanta and Fresh Orange juice
MARGARET RIVER BEVERAGES per bottle \$4.90
Grapefruit (fresh grapefruit taste)
Ginger Beer (apple juice, half the sugar)
Wild Berry (grape, apple, black/rasp/strawberry)
Citron Press (lemon, lime and bitters)