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1993

SITTELLA

FUNCTION PACK



SITTELLA

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 sit down including the dance floor OR 200 people cocktail-style with the dance floor. **For lunchtime weddings, Sittella also has an exclusive area on the restaurant veranda.**

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. **For meetings and conferences Sittella has a private facility room catering up to 30 delegates.**

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 entrées, 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.

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

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.

Photo courtesy of Nectarine/Loren Ioppolo



FUNCTION INFORMATION

Venue Hire

For the exclusive use of Sittella Restaurant, from 6pm and The Nest, our new pre-dinner space after 5pm.

Fridays (with minimum spend of \$8,000) \$1,050

Saturdays (with minimum spend of \$10,000) \$1,350

Sundays (with minimum spend of \$10,000) \$1,350

NO VENUE HIRE (conditions apply)

1) Weddings or Functions during January and February

2) Winter Weddings or Functions from June until August Weekdays and Weekends.

This includes the Winter Package: \$130.00 per person

- Set 3 Course Menu (for an extra choice in mains - \$5.00 per person supplement)
- Choice of 2 beers (Peroni Legere and Corona or equivalent)
- Wines (The Sittella Sparkling Chenin, The Silk and Tinta Rouge)
- An assortment of soft drinks.
- **This is a 5 hours drinks package**

For wedding ceremonies, Sittella will make available the 'Castlereigh Rotunda' with its garden and lake setting. The price is \$525 when clients also have the reception at Sittella Restaurant. If there is no reception being held at Sittella the price to hire the 'Castlereigh Rotunda' is \$650.00. Includes 20 chairs and use of the grounds.

For those having a ceremony only:

A drinks package of sparkling wines, drinks, and canapés can be provided for 1 hour after the ceremony from \$45.00 per person.

Private Function Room

A private function room is available for approximately 30-35 people. Conditions and room costs apply.

Noise Restriction

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

Menus

The enclosed menu information has been designed for all occasions and allows you to build your own menu to suite 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. Menus can be organised and printed by Sittella for a minimum cost of \$40. A fee of \$1 per menu applies for printing on special stationary.

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, Pemberton and Margaret River Vineyards. Beers can be crafted or mainstream.

***for payment please see our Payment Conditions Page**

Time Schedule

Wedding & Dinner: Ceremony from 4pm and pre-dinner drinks at 5pm, then exclusive use of the venue from 6pm - midnight

Wedding Lunch Reception: Ceremony from 11am and lunch reception till 4pm, use of grounds until 2pm only. Check with function coordinator otherwise.

Food and Beverages

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.

Set Up Fee

Minimum setup fee of \$250 is required such as table decorations, bonbons, place cards and candles. As an extra we supply Fairy Lights for a \$120 installation fee. Everything else is negotiable. Wine Barrels can be hired at \$40 a barrel.



WINTER WEDDINGS & OCCASION FUNCTIONS MENUS

Here are some sample menu suggestions from our Executive Chef.

\$75 p.p. From June till August | \$5.00 Supplement p.p. for extra choice of Main

Menu 1

Complimentary hot and cold canapés will be offered on arrival.

Entrée

Butternut pumpkin soup flavoured with coconut lemongrass & swirl of coriander crème fraîche

Main

Breast of free range chicken, Pumpkin hash, Parma ham, tomato sugo and Gruyere Cheese

Dessert

Sittella strawberry basket, brandy snap basket filled with Cointreau ice-cream, smothered with strawberries & crushed passionfruit

Menu 2

Complimentary hot and cold canapés will be offered on arrival.

Entrée

Dukkha crusted baked chicken on tropical Waldorf salad & cranberry dressing

Main

Pan seared king snapper, topped with seeded mustard crust & citrus butter sauce

Dessert

Sweet and zesty French lemon tart with mixed berries and citrus Granita

Menu 3

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

Black Angus beef porterhouse topped with garlic cream, king prawn and roasted tomato

Dessert

Sticky date pudding, toffee sauce, vanilla ice-cream



WEDDING & OCCASION FUNCTION MENUS

Here are some sample menu suggestions from our Executive Chef.

Menu 1 | \$95.00 p.p.

Complimentary hot and cold canapés will be offered on arrival.

Entrée

Butternut pumpkin soup flavoured with coconut lemongrass & swirl of coriander crème fraîche

Main

Breast of free range chicken, Pumpkin hash, Parma ham, tomato sugo and Gruyere Cheese

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 passionfruit

Menu 2 | \$105.00 p.p.

Complimentary hot and cold canapés will be offered on arrival.

Entrée

Dukkha 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 rack, potato & Persian fetta flan, honey roasted parsnip & stewed peppers

Dessert

Sweet and zesty French lemon tart with mixed berries and citrus Granita

Menu 3 | \$110.00 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

Chocolate and raspberry cremeux, raspberry sorbet, coffee and caramel



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. Inclusive of freshly baked bread rolls and crisp garden vegetables.

Complimentary hot and cold canapés will be offered on arrival.

Soups

\$20.00

- Butternut pumpkin soup flavoured with coconut, lemon grass & swirl of coriander crème fraîche
- Cream of leek, potato & watercress soup with goat's cheese crouton

Entrees

\$32.00

- Dukkha crusted baked chicken on tropical Waldorf salad & cranberry dressing
- Caramelised red onion & Tarago River Blue cheese tart, trio of roasted mushroom, Sittella red verjus emulsion
- Seared king scallops, spiced cauliflower puree, crisp chorizo, sweet potato and raisin vinaigrette
- King prawns & pink grapefruit segments, avocado salad Provençale, citrus vinaigrette
- Home made potato gnocchi, Mediterranean vegetables, roasted tomato basil pesto
- Sticky sweet & sour pork belly papaya watermelon salad, salt and pepper calamari

Mains

\$55.00

- Atlantic salmon lemon salted & seared on lemon risotto with king prawn, asparagus spear & orange hollandaise
- Roasted red emperor fillet, topped with smoked salmon, dill and caper crumble Chardonnay butter
- Pan seared king snapper fillet, topped with seeded mustard crust & citrus butter sauce
- Pot-roasted chicken breast, gruyere cheese, Parma ham on pumpkin hash, tomato sugo piquant sauce
- Roast Harvey beef loin with mustard crust, woodland mushroom & roasted shallots in Shiraz glaze
- Grilled porterhouse steak on chive mashed potato, roasted field mushrooms crispy fried shallots with savoury chilli mustard butter
- Roasted WA rack of lamb, macadamia nut stuffing, crushed potatoes, roasted garlic & rosemary sauce
- Marinated lamb rack, potato & Persian fetta flan, honey roasted parsnip & stewed peppers
- Seared grain fed beef tenderloin, topped with king prawns garlic cream and roasted tomato (\$5 supplement p.p.)

Vegetarian options

- Warm macadamia nut and goat's cheese soufflé with bush tomato chutney
This dish contains dairy, eggs, spices and vegetables
- Mushroom chickpea & spinach tort with roasted vegetables & confit potatoes
This dish contains dairy, eggs, spices and vegetables
- Risotto with asparagus, snow peas, snap peas, spinach, parmesan shavings and pesto
This dish contains vegetables, butter, cheese, olive oil and nuts



Desserts

\$19.90

- Sittella strawberry basket, brandy snap basket filled with cointreau ice-cream, smothered with strawberries & crushed passion fruit
- Banana crème brulee with candied pineapple, caramel & macadamia ice cream
- Chocolate raspberry cremeux, raspberry sorbet, coffee & caramel
- Sweet and zesty French lemon tart with mixed berries and citrus Granita
- Sticky date pudding, toffee sauce, vanilla ice-cream
- Selected Australian cheeses served with figs, lavoche. Crisp feuilleté & sittella chilli jam (\$2.50 supplement p.p.)

Wedding cake as dessert

\$10.00

- Portioned and garnished with fresh fruit, served with vanilla bean ice cream and thickened cream

Alternatively try our bespoke cheese towers (P.O.A.)

Sittella's Celebration Cheese Tower POA

You choose the cheese, we'll make the tower.

Doughnut Tower

POA

Additional Tea & Coffee



CANAPÉ & COCKTAIL BUFFET SELECTION

4 Cold and 4 Hot choices

\$89.00 p.p.

Cold Selection (Choose 4)

- Mini cone - Vietnamese chicken salad, crispy shallot
- Teriyaki cured salmon, beetroot & cabbage slaw, rye crispbread
- Dukkha crusted chicken, tropical waldorf salad
- Traditional & vegetarian nori rolls
- King prawn and avocado cocktail
- Prosciutto, prawn & celeriac remoulade, toasted brazil nuts
- Smoked salmon, horseradish creme fraiche
- Tartar of yellow fin tuna, avocado, Asian flavours

Hot Selection (Choose 4)

- Twice cooked pork belly, chilli plum glaze, pineapple salsa
- Homemade savoury tart selection:
Quiche Lorraine/smoked salmon & dill/heritage beetroot, spinach & goats cheese
- Seared scallop, pea puree & shaved chorizo
- Mediterranean vegetable arancini filled with King Island blue
- Moroccan spiced lamb, harissa vegetable salsa
- Teriyaki marinated porterhouse beef skewers
- Tandoori spiced chicken skewers, cashew sambal
- Our gourmet mini pie selection:
beef burgundy/chicken & leek/vegetable korma
- Pulled pork slider, Asian slaw, brioche bun

More Substantial (Choose 2)

- Thai style chicken curry with pandan rice
- Classic fish & chips, lemon, cornichon & caper mayo
- Confit lamb shank, minted peas
- Mac'n Cheese, gruyere, mozzarella, reggiano, pancetta & almond crumb
- Barbecued brisket soft taco, coleslaw, chipotle sauce

Extras

- Antipasto platter \$10.00 p.p.
- Fruit platter \$8.50 p.p.

Big Pan options

POA

- We have a selection of BIG pans and although our speciality is our range of Paellas, we can cook anything that can be cooked in a pan.

Sharing Platters

\$38.00 p.p.

- Rocket & parmesan salad with creamy balsamic vinaigrette - marinated mushroom - prosciutto - Italian salami - smoked ocean trout - sliced melon - roasted capsicum - zucchini & spinach frittata - basil baby bocconcini - marinated olives
- Chicken & cranberry terrine - apple & cranberry chutney - Spanish chorizo - fetta - olives - kangaroo, shiraz & mushroom pie - pickled giardiniera - compressed watermelon, tomato & basil - smoked salmon quiche - crisp pork belly

Desserts

\$19.90

Wedding cake as dessert

\$10.00

Cheese Tower

POA

Doughnut Tower

POA



DRINKS MENU

Children's package

Under 18 years available

Standard package (subject to availability)

Sittella Silk Swan Valley

A blend of Chardonnay, Verdelho, Chenin and Pinot Gris. 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.

Tinta Rouge

A unique blend of Shiraz, Grenache and Tempranillo. This wine captures the richness of the Swan Valley while retaining fruit sweetness and depth from early bottling and minimal oak, resulting in a medium bodied wine.

NV Sparkling Chenin Swan Valley

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

Beers

Corona and Rogers
Peroni Legere
Bertie Cider

**Craft Beer supplement \$3.50 per person extra*

Assorted Soft Drinks & Orange Juice

Spirits available on request

\$15.25 per person/per hour for the first three hours.

\$11.50 per person for the next hour and \$6.50 per person/per hour thereafter



Executive package (subject to availability)

Cuvee Blanc NV Brut

This wine represents the first of the future of Sittella's signature sparkling house style. This wine has been seven years in the making but portrays long term family vision of a true but uniquely Australian and importantly Western Australian Non-Vintage sparkling wine consisting of a blend of Chardonnay and Pinot Noir from several vintages crafted in tank, bottle and barrel. Vibrant aromas of fresh citrus, red apples and subtle roasted almond nuances complement this wine's long fine and effervescent finish.

Cuvee Rose NV Brut

This Sparkling wine is made from premium Chardonnay and Pinot Noir from the Pemberton Region, and produced in the French traditional method. Both varieties are hand picked and whole bunch pressed, tank fermented for purity and freshness, but yet a complex and serious style of Rose.

Avant Garde Chenin Blanc

Chenin blanc's spiritual home in Australia is the Swan Valley. This Chenin blanc has been specifically crafted and meticulously handled by us to provide optimal aging potential of this iconic Swan Valley variety.

Swan Valley Reserve Shiraz

A fruit-driven Shiraz with plum and mulberry flavours, balanced by subtle oak-tannins.

Margaret River Reserve Cabernet Malbec

Intense Cabernet Sauvignon varietal characters are accompanied by depth, and concentration of rich opulence that is typical from this vintage while the Malbec adds depth, richness, ripe plums, blue berries and lift the nose and carry you away to the fresh maritime air of Margaret River. This wine will benefit from long cellaring and was made with the upmost care and dedication to excellence.

Beers

Corona and Rogers
Peroni Legere
Selection of Craft Beer
Bertie Cider

Assorted Soft Drinks & Orange Juice

Spirits available on request

AFTER DESSERT:

A glass of Swan Valley NV Tawny Port
Traditional Swan Valley Port, great to finish with (subject to availability).

\$17.00 per person/per hour for the first three hours.

\$13.00 per person for the next hour

\$8.40 per person/per hour thereafter.

For further enquiries about other beverages, please contact our function co-ordinator.

DRINKS MENU CONT.

On Consumption (subject to availability)

Sparkling Wine

NV Sparkling Chenin Swan Valley..... \$49.00
Chenin from the Swan Valley fermented in the bottle.
Displays fruit salad characters, with a slight sweetness.

White Wines

Swan Valley Chenin Blanc \$42.00
This wine displays wonderful ripe passionfruit, guava and melon characters to produce a full flavoured wine with a crisp acid finish.

Swan Valley Sittella Silk \$41.00
A blend of Chardonnay, Verdehlo, Chenin and Pinot Gris. 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.

Beer

Little Creatures, Corona and Rogers \$11.00 p/b
Peroni Legere..... \$11.00 p/b
Bertie Cider \$11.00 p/b
Selection of Craft Beer available on request
Spirits available on request

Red Wines

Tinta Rouge: Shiraz, Grenache Tempranillo \$43.00
A unique blend of Shiraz, Grenache and Tempranillo.
This wine captures the richness of the Swan Valley while retaining fruit sweetness and depth from early bottling and minimal oak, resulting in a medium bodied wine.

Swan Valley Reserve Shiraz..... \$45.00
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.

Margaret River Reserve Cabernet Malbec..... \$53.00
Intense Cabernet Sauvignon varietal characters are accompanied by depth, and concentration of rich opulence that is typical from this vintage while the Malbec adds depth, richness, ripe plums, blue berries and lift the nose and carry you away to the fresh maritime air of Margaret River. This wine will benefit from long cellaring and was made with the upmost care and dedication to excellence.

Berns Reserve \$71.00
Our flagship red wine. This 100% Margaret River Cabernet Sauvignon displays richness and intensity of a fantastic growing season. The use of 100% French oak leads to a powerful, complex and balanced wine.

Swan Valley Tawny (Port) 500ml \$45.00
Traditional Swan Valley Port, great to finish with.

Assorted Soft Drinks

Coke, Coke Zero, Sprite \$5.70
Orange and Apple juice..... \$6.60
Margaret River Beverages (per bottle) \$6.60
Ginger Beer and Lemon, lime & bitters

**For further enquiries about other beverages,
please contact our function co-ordinator.**



CONDITIONS

Bookings

Function bookings will be held tentatively for two weeks (14 days) and will be cancelled thereafter unless a deposit of \$900 has been received. This deposit will secure the venue and date for your function.

Final Attendance

Final numbers must be confirmed no less than 14 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 15% surcharge on Public Holidays is applicable to the total amount, and minimum numbers are required.

Cancellation or Change of Date

A minimum of 12 months notice is required for any cancellation or change of date. Administrative cost of \$50 will apply. Cancellation/postponement within 12 months, will result in the forfeiture of the deposit.

Postponement to another date will be considered as a new booking with a new deposit required, subject to the same terms stated above

Smoking

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

Payment Conditions

Full payment is required fourteen (14) days prior to your event and can be settled by cash, cheque or credit card. Preferred payment is EFT. All Credit Card Payments will have a surcharge. (VISA, Mastercard and American Express 1.75%).

* If opting for Beverages on Consumption, the estimated consumption total for beverages must be pre-paid fourteen (14) 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.

1. 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. **A \$500 Security Bond is required and refundable 1 week after the wedding.**

2. Deliveries and Damage

Sittella Winery provides utmost care when looking after people and their belongings, however accepts no responsibility for any damage or loss of merchandise left on our premises, prior to, during or after a function.

Drop off items being delivered on your behalf must be arranged with your Wedding Coordinator.

Although all care is taken, no responsibility is taken for lost or damaged goods

All items have to be collected at the conclusion of the function. Any items left on site will be disposed of after 7 days unless prior arrangements has been made.

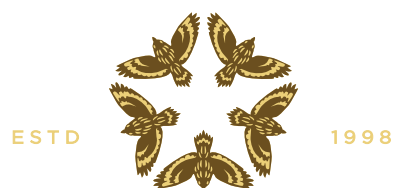
These terms and conditions are duly noted and fully accepted

Name: _____

Signature _____

Dated: _____

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



SITTELLA



100 barret street herne hill
western australia 6056
tel 61 8 9296 2600

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

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

sb 
SANDIE BERTRAND
photography