



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.



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



Photo courtesy of Sandie Bertrand Photography

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SITTELLA

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) \$895

Saturdays (with minimum spend of \$10,000) \$1,095

Sundays (with minimum spend of \$10,000) \$1,095

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: \$110 per person

- Set 3 Course Menu (for an extra choice in mains - \$4 per person supplement)
- Choice of 2 beers (Heineken and Corona or equivalent)
- Wines (The Sittella Sparkling Chenin, The Silk and Tinta Rouge)
- An assortment of softdrinks.
- **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 \$350.00 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 \$495.00. 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 \$35.00 per person.

Private Function Room

A private function room is available for approximately 30-35 people. Conditions apply. See page on The Nest.

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 stationery.

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 10 am and lunch reception till 4pm, use of the grounds until 3 pm 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 \$200 is required such as table decorations, bonbons, place cards and candles. As an extra we supply Fairy Lights for a \$100 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.

\$60 p.p. From June till August | \$4 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

Seared grain fed beef tenderloin, topped with king Prawns, garlic cream & roasted tomato

Dessert

Dark chocolate fondant with gooey chocolate centre, white chocolate parfait and bitter chocolate sauce





WEDDING & OCCASION FUNCTION MENUS

Here are some sample menu suggestions from our Executive Chef.

Menu 1 | \$77.50 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 | \$86.00 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 | \$89.00 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

Dark chocolate fondant with gooey chocolate centre, white chocolate parfait and bitter chocolate sauce



Photo courtesy of Anthea Auld Photography



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 \$16.50 Mains \$46.95

Butternut pumpkin soup flavoured with coconut, lemon grass & swirl of coriander crème fraiche

Cream of leek, potato & watercress soup with goat's cheese crouton

Sittella's Seafood chowder (\$2.50 supplement), shellfish chowder, garlic scented crouton, red capsicum pesto

Entrees \$25.95

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

Handmade potato and ricotta dumplings, roasted Mediterranean vegetables, tomato basil pesto

Sticky sweet & sour pork belly papaya watermelon salad, salt and pepper calamari

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



Photo courtesy of A Woman's Touch Photography

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.

Desserts

\$16.50

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

Dark chocolate fondant with gooey chocolate centre, white chocolate parfait and bitter chocolate sauce

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

Selected Australian cheeses served with figs, lavoche. Crisp feuilleté & Sittella chilli jam (\$2.50 supplement p.p.)

Wedding cake as dessert

\$8.95

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

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

Dessert Table

\$25pp

Delight your guests with Sittella's signature dessert grazing table, a custom selection of tantalizing treats, created by our chefs using the finest and freshest ingredients

Sittella's celebration Cheese Tower (P.O.A.)

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

Additional tea & coffee



CANAPÉ & COCKTAIL BUFFET SELECTION

6 cold canapés & 6 hot canapés (minimum of 3 hours)

\$75.00 p.p.

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)

Peking duck rice paper rolls w/ hoi sin sauce

Bruschetta breads with Roma tomatoes, Spanish onion, feta cheese & fresh basil

Prosciutto crostini blue cheese , pear & basil salsa

Smoked chicken on capsicum & corn frittata

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

Tandoori chicken skewers

Sesame crumbed chicken strips with chilli mayonnaise

Thai fish cakes with chilli & cucumber salsa

Fetta cheese & roasted tomato tart with grilled chorizo

Teriyaki beef tortilla's w/ wasabi mayonnaise

Crumbed vegetarian arancini, stuffed with King Island Blue cheese

Asian style marinated Porterhouse beef skewers, cashew nut sauce

Salt & pepper squid w/ saffron mayonnaise

Thai pork belly w/ grilled pineapple salsa

Extras

Crudités platter with dips \$6.05 p.p.

Antipasto platter \$8.40 p.p.

Fruit platter \$7.10 p.p.

Big Pan options

P.O.A.

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.



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DRINKS MENU

Children's package

Under 18 years available

Standard package (subject to availability)

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.

Tinta Rouge Shiraz Grenache Tempranillo

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.

Sparkling Chenin Blanc NV Brut

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

Beers

Corona and Rogers
Heineken 3 Light
Somersby Cider

*Craft Beer supplement \$3 per person extra

Assorted Soft Drinks & Orange Juice

Spirits available on request

\$12.50 per person/per hour for the first three hours.

\$9,00 per person for the next hour and \$5.35 per person/per hour thereafter

Executive package (subject to availability)

Vintage Sparkling Pinot Chardonnay

Our premium sparkling wine is made from a blend of Pinot Noir and Chardonnay grown in the Pemberton Region. This wine has been fermented on its lees for 5 years in the French tradition.

Margaret River Sauvignon Blanc

This wine displays herbaceous aromas with citrus fruit flavours dominating the palate. Further complexity has been driven by lees contact and a small percentage of oak maturation. The finish is crisp and dry.

Swan Valley Verdelho

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

Swan Valley Shiraz

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

Margaret River Cabernet Sauvignon

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

Beers

Corona and Rogers
Heineken 3 Light
Selection of Craft Beer
Somersby 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).

\$14.10 per person/per hour for the first three hours.

\$11.30 per person for the next hour

\$6.15 per person/per hour thereafter.

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



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DRINKS MENU CONT.

On Consumption (subject to availability)

Sparkling Wines

Sparkling Chenin Blanc NV Brut \$43.00
Chenin from the Swan Valley fermented in the bottle.
Displays fruit salad characters, with a slight sweetness.

Vintage Sparkling Pinot Chardonnay \$48.00
Our premium sparkling wine is made from a blend of Pinot Noir and Chardonnay grown in the Pemberton Region. This wine has been fermented on its yeast lees for 5 years in the French Tradition.

White Wines

Margaret River Sauvignon Blanc \$41.00
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.

Swan Valley Verdelho \$38.00
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 \$35.00
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.

Beer

Corona and Rogers \$9.50 p/b
Heineken 3 Light \$8.60 p/b
Somersby Apple Cider \$9.50 p/b
Selection of Craft Beer available on request
Spirits available on request

Red Wines

Tinta Rouge Shiraz , Grenache Tempranillo \$37.00
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 Shiraz \$39.00
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 Cabernet Sauvignon \$44.00
Displays all the winning characters of the Margaret River Region. Herbaceous nose with complex ripe berry flavours, subtle French oak, tannins and acid.

Berns Reserve \$64.00
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.

Port

Swan Valley Tawny (Port) 500MI \$39.00
Traditional Swan Valley Port, great to finish with.

NV Show Reserve Liqueur Verdelho \$61.00
A youthful liqueur with intense creamed honey overtones, rich and luscious.

Assorted Soft Drinks

Coke, Diet Coke, Sprite, Lift, Fanta \$4.85
Fresh Orange, Apple and Pineapple juice \$5.50
Margaret River Beverages (per bottle) \$5.50
Ginger Beer, Berry fusion and Lemon, lime and bitters

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





Something Private - The Nest Food and Wine Bar

The Nest is Sittella's latest addition since early 2016. It is a food and wine bar that offers an all day food and wine experience on Saturdays and Sundays from 9am - 4pm.

You can start with BREAKFAST or choose some of the tantalizing SHARING DISHES, try a glass from our SITTELLA WINE SELECTION and other beverages.

On weekdays and selected weekends The Nest is also available for private lunches, meetings and seminars.

View the menu and beverage list on our website - restaurant page - thenest

With gorgeous views over the picturesque Sittella Vineyard, this lovely new addition is perfect for a small bite, a glass of something and just enjoy...

For more enquiries ask our
restaurant manager
ph: 08 9296 2600 or
e: restaurant@sittella.com.au
www.sittella.com.au



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SITTELLA

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 \$100 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 1.75%, and American Express 3%).

* 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



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