



# STAMFORD PARK

## **STAMFORD PARK HOMESTEAD**

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# HELLO FROM THE HOMESTEAD

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Built by the Row Family in 1882 as their 'country residence', Stamford Park Homestead remains an important part of the Rowville and Lysterfield community.

Stamford Park once again opened in May 2019 after a intensive three year restoration.

Set on six acres of manicured grounds including a 500sq mtr Market Garden.

Stamford Park is the ideal venue for private parties and events with several unique spaces available. Offering inside the Homestead a private brunch, lunch, high tea or dinner events. Whether it be a baby shower, birthday party or wedding dinner, our team will ensure your event will be flawlessly catered for.

Stamford Park can also cater and organise marquee parties and weddings on the grounds from 60 - 500pax these are individually quoted as no party is ever the same!





### PARLOUR

An intimate semi-private room with a showpiece piano overlooking the motor court and grand lawn, perfect for small sized parties.

CAPACITY

UP TO 12 GUESTS SEATED



### THE EMMELINE ROOM

The original Row family grand dining room, this semi-private dining room is perfect for medium sized parties.

CAPACITY

UP TO 30 GUESTS SEATED



### VERANDAH

Our outdoor space is enclosed, light & airy. All yours for a grand affair, garden soiree or any large size party.

CAPACITY

UP TO 50 GUESTS SEATED

### PARLOUR + THE EMMELINE ROOM COMBINED

UP TO 42 GUESTS SEATED, UP TO 80 GUESTS COCKTAIL STYLE

THIS COMBINATION ALSO INCLUDES OUR PRIVATE LIBRARY BAR

### VERANDAH COCKTAIL

UP TO 80 GUESTS COCKTAIL STYLE

TO HIRE OUR WHOLE SPACE, PLEASE CONTACT [FUNCTIONS@STAMFORDPARKHOMESTEAD.COM.AU](mailto:FUNCTIONS@STAMFORDPARKHOMESTEAD.COM.AU)





### **LITTLE SPARROW**

Nestled in amongst the grandeur, let's celebrate and make every meal feel like a special occasion.

CAPACITY  
UP TO 10 GUESTS



### **AURORA**

Come embark on a culinary adventure where it all comes down to good food and great company. Activate the feast mode.

CAPACITY  
UP TO 32 GUESTS



### **WHISTLER**

We recreate an atmosphere of warmth and comfort where laughter is always on the menu. Gather around the table as life is precious and delicious.

CAPACITY  
UP TO 38 GUESTS

## **AURORA + WHISTLER COMBINED**

UP TO 70 GUESTS

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## CONSERVATORY

An enigmatic glass conservatory filled with warm yet modern interiors is the perfect setting for whatever may the occasion be.

### CAPACITY

**UP TO 180 GUESTS SEATED; 300 COCKTAIL**



## LAWNS

Lush manicured lawns lend versatility and are the foils for what you fancy, from Weddings to bridal showers, it caters to your unique requirements.

### CAPACITY

**UP TO 500 GUESTS**

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# SEASONAL CHEFS MENUS

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## SET MENU 2 COURSES

**\*\$ 65 P.P**

## SET MENU 3 COURSES

**\*\$ 75 P.P**

## SHARING MENU

**\*\$45 Mon-Thurs**

## SET MENU 3 COURSE HOMESTEAD PREMIUM

**\*\$ 95 P.P**

### SHARING PLATTER \*(Mon – Thurs) \$45

- Cheese crostini
- Garden salad
- Pasta:
  - Linguini a la fungi con pollo & Penne
  - Napolitano with olives and capsicum
- PLUS
  - Pizza – Select any pizza from traditional selections on our menu

### SHARING PLATTER \*(Fri - Sun) \$65

As above PLUS Petite Desserts

### Junior Shared Menu 3-12yo \$35

- \*All pricing is subject to change
- \*Set Menus: Host chooses 2 options. These are served as alternate drops.
- \*Dietary request must be advised in advance

## STAMFORD SET MENU

### ENTREES

Entrée/Mains or Mains/Dessert or All 3 Courses

Choose two selections from each course

### Baked mussels

Green lip mussels | Turmeric cream cheese sauce | Provençale crumb | Balsamic

### Cheddar chicken - Malai tikka kebab flavors

Pepper remoulade | Spring onions | Mint | Pomegranate | Coriander | Cheddar | Cardamom

### Bruschetta

Garlicky toast | Plum tomatoes | Basil | EVOO | Buffalo mozzarella | Pesto cream

### MAINS

Choose between

### Salmon

We fresh cook our salmon with garlic butter to perfection.

Mashed potato | Chardonnay and herb beurre blanc | Buttered broccoli | Herb oil

### Chicken Involtini

Cheese, sage, dry fruit and bread stuffed chicken breast parcels

Wine and pan juices | Pesto cream | Cheesy mashed potato | Fresh veggies

### Braised beef short rib

Flavors of brown garlic, Thyme, and red wine.

6 hour braised short rib of beef | Braising jus | Creamy mash | Poached carrots |

Garlic confit

### Porterhouse steak 300 gm (Eye fillet 250gm Add \$6)

Romsey range Black Angus

House wine sauce | Seasonal veg | Skillet potato

### Risotto a la Fungi e polo (Veg option available)

Creamy mushroom risotto and chicken

Local Mushroom medley | White wine | Parmiggiano | EVOO

### DESSERT

We will automatically alternate these 2 options for you

### Tiramisu

Classic tiramisu | Café cream | Cocoa dust

### Lemon tart

Sweet cream | Crumble

Guests with dietary requirements will be served a suitable plated option. For functions over 30, dishes will be served as alternate drop.

Due to the nature of our kitchen we are unable to guarantee that dishes are allergen & nut free

# PREMIUM SET MENU

## ENTREES

Choose 2 selections from each course

### Baked mussels

Green lip mussels | Turmeric cream cheese sauce | Provençale crumb | Balsamic

### Cheddar chicken - Malai tikka kebab flavors

Pepper remoulade | Spring onions | Mint | Pomegranate | Coriander | Cheddar | Cardamom

### Bruschetta

Garlicky toast | Plum tomatoes | Basil | EVOO | Buffalo mozzarella | Pesto cream

### Burrata Rocca GF, V

Creamy burrata with pine nut gremolata

Peaches | Roquette | Plum tomatoes | Balsamic | Basil oil

## MAINS

Choose between

### Salmon

We fresh cook our salmon with garlic butter to perfection.

Mashed potato | Chardonnay and herb beurre blanc | Buttered broccoli | Herb oil

### Chicken Involtini

Cheese, sage, dry fruit and bread stuffed chicken breast parcels

Wine and pan juices | Pesto cream | Cheesy mashed potato | Fresh veggies

### Braised beef short rib

Flavors of brown garlic, Thyme, and red wine.

6 hour braised short rib of beef | Braising jus | Creamy mash | Poached carrots | Garlic confit

### Eye fillet 250 gm

Romsey range Black Angus

House wine sauce | Seasonal veg | Skillet potato

### Fresh dough linguini

Paired with grilled half shell lobster and bisque style sauce

Fresh grilled and glazed lobster | Tomato bisque sauce | Basil | EVOO

### Agnolotti

Hand rolled fresh stuffed pasta

Prawn & crab stuffing | Pernod lobster bisque | Basil | Brown butter | EVOO

**DESSERT:** Lemon Tart / Tiramisu

## ‘THE HERITAGE’ PACKAGE

**2 HOUR \$55**

### Sparkling

Cloud Street NV

### White Wine

Cloud Street Sauvignon Blanc

Cloud Street Pinot Grigio

### Red Wine

Cloud Street Pinot Noir

Cloud Street Shiraz

**3 HOUR \$65.00**

### Beer

Carlton Draught

Great Northern SC

Heineken Zero

**Soft Drinks (by the glass)**

## ‘THE SOCIETY’ PACKAGE

**2 HOUR \$75**

### Sparkling

Mount Adam

Pinot Chardonnay

High Eden, Vic

### White Wine

Sticks Chardonnay

Yarra Valley, Vic

Te Mata Sauvignon Blanc

Hawke’s Bay N.Z.

### Red Wine

Sticks Pinot Noir

Yarra Valley, Vic

Tar & Roses

Heathcote, Vic

**3 HOUR \$90**

### Beer

Carlton Draught

Great Northern SC

Heineken Zero

Corona

Stone & Wood Pacific Ale

### Basic Spirits

Bombay Sapphire Gin

Bacardi White Rum

Jim Beam Bourbon

Jack Daniels Bourbon

Scotch Whiskey Johnny Walker Black

**Soft Drinks (by the glass)**

**\*5 HOUR PACKAGES ON REQUEST**

**\*BEVERAGE TABS BY CONSUMPTION  
MAY ALSO BE ARRANGED**



## MINIMUM SPEND

Minimum spend requirements outlined in this document must be met to reserve a function space.

## RESERVATIONS PRE-PAYMENT

Stamford Park function reservations are not confirmed until a deposit has been made.

## CANCELLATIONS

Your event space is reserved in your name, in anticipation of your event plans. As such, we do not allocate this space to enquiring parties. Please view your Terms of Contract provided by our functions team.

## PAYMENT

Full payment of any balance remaining is to be made at the conclusion of the event. Please note a surcharge will apply for all credit card payments.

A 15% surcharge applies on all public holidays. These charges apply to all Stamford Park reservations. Please note that we are only able to issue one bill per event and we do not split bills under any circumstances.

## EVENT TIMING

Please ensure your guests arrive in a timely manner to avoid any potential delays of service, or restrictions to service time. Should there be speeches, or the like – please inform your events coordinator in advance so they may coordinate this with our kitchen.

## FINAL NUMBER OF GUESTS

A final number of guests for all bookings is required at least 3 weeks before arrival. Please note that the capacity of each table as stated in the events package is the absolute maximum and cannot be exceeded. Wherever able, we will accommodate additional numbers, however due to spacing restrictions this may not be possible.

## FOOD & BEVERAGE

Your beverage package and additions must be confirmed 21 working days in advance of your reservation. While we will endeavour to cater for the dietary requirements of our guests, we need to be informed in advance of your booking. All food is subject to change due to seasonal availability. Event menus and pricing are subject to change and events will be subject to the updated events package at the time of the event. Wine is subject to availability, we will ensure a suitable replacement should a product be unavailable. Stamford Park does not accept BYO beverages of any kind.

## CAKES

Cakeage fees apply to all BYO cakes brought in to the venue.

## NOISE

Any noise level deemed excessive by Stamford Park – which may be of a disturbance to customers or surrounding residents must be ceased immediately.

## PROPERTY

Stamford Park is not liable to you or your guests in respect of any loss or damage (including consequential loss or damage) which may arise directly in respect of the venue hire. Similarly, it does not accept responsibility for damage or loss of any guest's property before, during or after an event. Any gifts or personal belongings for which you are responsible, must be removed from Stamford Park at the conclusion of your event. Function hosts are financially responsible for any damage caused to the property of Stamford Park caused by any member of their party. This includes cleaning of bathrooms and alike.

## DECORATIONS & FLOWERS

No items are to be screwed, nailed, stapled or adhered to any of the building's surfaces or fixtures.

ALL décor must be approved in writing and no large backdrops or balloon arches may be delivered to any shared spaces.

Any damages caused to Stamford Park due to decorations will be charged in addition to your final bill, based on the costs incurred to the business for repairs.

- Exit and access points must not be blocked off.

## CONFETTI & EXCESS GARBAGE

We do not allow confetti to be used on the grounds of Stamford Park Homestead. All personal decorations must be disposed of. A \$500 cleaning fee will be charged for any excess garbage, or cleaning

## EQUIPMENT HIRE & ENTERTAINMENT

Stamford Park does not supply any audio-visual equipment without applicable fees. Guests may not broadcast their own music.

## RESPONSIBILITY & DUTY OF CARE - RSA

Stamford Park has a duty of care to all patrons and as such reserves the right to refuse the service of alcohol to any person they deem to be intoxicated. Any person providing alcohol to the said guest will also be denied service and both (or all) guests will be asked to leave the premises immediately. Stamford Park also reserves the right to refuse continued alcohol service to any party on an alcoholic beverage package and no discounts will be issued.

All beverages must be consumed onsite and guests may not leave with alcoholic beverages.

## RESPECTING OUR TEAM

We do not tolerate abusive, insulting, bullying or intimidating behaviour under any circumstances. Management will evict these patrons without hesitation.

## BYO BEVERAGES

Your event host will automatically be charged a \$500 fee for any guests who are found to be consuming beverages on the property.

*Images do not necessarily represent the layout of your event. Linen and décor not included.*