STAMFORD PARK

FUNCTIONS & EVENTS

A heritage setting for memorable occasions



Private dining • Celebrations • Weddings • Corporate events

STAMFORD PARK HOMESTEAD
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www.stamfordparkhomestead.com.au

A distinctive heritage venue set among six acres of gardens.

A PLACE FOR EVERY OCCASION

A beautiful setting for bringing people together.

PRIVATE DINING Enjoy a relaxed gathering with family, friends or colleagues.	CELEBRATIONS Birthdays, anniversaries, engagements and special milestones.
WEDDINGS An intimate celebration or a larger occasion across the Homestead grounds.	CORPORATE EVENTS A welcoming setting for business gatherings, presentations and team occasions.

PLANNING YOUR EVENT IS SIMPLE

YOUR NEXT STEP	WHAT HAPPENS
1 Tell us about your event	Share your preferred date, occasion and approximate guest numbers.
2 Choose your space	Our Functions Team can help identify a suitable room or outdoor area.
3 Select your food and drinks	Explore the menus, High Tea and beverage options in this brochure.
4 Receive your quotation	We will outline availability, inclusions, minimum spends and any additional costs.
5 Confirm your booking	Review your booking agreement and pay the required deposit.

Every event is quoted according to the date, space, guest numbers and selected arrangements.



FUNCTION PACKAGES AT A GLANCE

A quick guide to the food and beverage options in this brochure.

OPTION	PRICE	A QUICK GUIDE
Standard set menu – two courses	$65 per person	Choose Entrée + Main or Main + Dessert.
Standard set menu – three courses	$75 per person	Three-course menu with selections confirmed in advance.
Premium Homestead three-course	$95 per person	Premium menu with elevated entrée and main options.
Sharing menu – weekday	$45 per person	Sharing-style dining.
Sharing menu – weekend	$65 per person	Sharing-style dining, including sweets.
Canapé selection	$55 per person	Select five options.
Canapés and pizza	$65 per person	Choose five canapé options, plus pizzas.
High Tea	$75 per person	Saturday sessions at 11:00 am and 1:30 pm.
Children's menu	$35 per child	Three courses: pizza entrée, nuggets and chips for main, ice cream for dessert, plus a soft drink.

Minimum food and beverage spend applies to exclusive use of rooms.

CANAPÉ SELECTION



Burnt Honey, Pumpkin & Feta Tartlet



Spicy Lamb Filo



Roast Vegetable Filo



Mushroom and Gruyere Tartlet



Portuguese-Style Chorizo and Spinach Tartlet



Chicken Tikka Masala Roll



Lemon Myrtle Chicken Skewer



Kataifi Prawn



Zucchini Flowers



Mac and Cheese Croquettes



Crab Cake



Miso Eggplant Spring Roll

Seasonal changes may apply to all menu items.

OUR FUNCTION SPACES

Choose an intimate room, a private dining space or an outdoor setting.

SPACE	CAPACITY	SETTING
Parlour	12 guests	Intimate, semi-private room overlooking the courtyard and grand lawn.
Emmeline Room	30 guests	Original Row family dining room, suited to private dining and medium-sized gatherings.
Aurora	24 guests	Private function room for smaller celebrations and gatherings.
Whistler	40 guests	Larger private room for family celebrations and group dining.
Glass Conservatory	180 seated / 300 cocktail	Audio-visual facilities included.
Lawns	Up to 500 guests	Open-air setting for weddings and larger celebrations. Individually quoted.
Front Courtyard	100 guests	Outdoor courtyard space.
Side Veranda	50 guests	Outdoor veranda setting.
Little Sparrow	10 guests	Suitable for intimate dinners and corporate meetings.



Combine multiple spaces for larger functions. Maximum capacities are indicative and must be confirmed against your chosen layout.

Minimum food and beverage charges apply for exclusive use of individual spaces.

STANDARD SET MENU SELECTIONS

$65 per person – Two courses | $75 per person – Three courses

Two-course menu: Choose one option per selected course (Entrée + Main, or Main + Dessert).

Three-course menu: Tick TWO entrée options and TWO main options; desserts are pre-selected by the venue.

Selections are served on a 50/50 alternating basis; variations may incur a surcharge.

ENTRÉES – SELECT ONE (2-COURSE) OR TWO (3-COURSE)

☐ **Baked mussels**

Green-lipped mussels | Turmeric cream cheese sauce | Provençale crumb | Balsamic.

☐ **Cheddar chicken – Malai tikka kebab flavours**

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

☐ **Bruschetta**

Garlicky toast | Plum tomatoes | Basil | EVOO | Pesto cream.

MAINS – SELECT ONE (2-COURSE) OR TWO (3-COURSE)

☐ **Salmon**

Fresh-cooked salmon | Mashed potato | Chardonnay and herb beurre blanc | Seasonal vegetables | Herb oil.

☐ **Chicken involtini**

Cheese, sage, dried fruit and bread-stuffed chicken breast parcels | Wine and pan juices | Pesto cream | Cheesy mashed potato | Fresh vegetables.

☐ **Braised beef short rib**

Brown garlic, thyme and red wine | Six-hour braised beef short rib | Braising jus | Creamy mash | Poached carrots | Garlic confit.

☐ **Porterhouse steak 300 g**

Romsey Range Black Angus | House wine sauce | Seasonal vegetables | Skillet potato. Eye fillet 250 g upgrade +$6.

☐ **Vegetarian pasta**

Linguine ai funghi or penne (vegetarian pasta selection to be confirmed with the Functions Team).

☐ **Vegetarian risotto**

Creamy mushroom risotto | Local mushroom medley | White wine | Parmigiano | EVOO.

DESSERTS – PRE-SELECTED BY THE VENUE

Tiramisu – Classic tiramisu | Café cream | Cocoa dust.
Lemon tart – Sweet cream | Crumble.

A cakeage fee applies to BYO cakes.

CHILDREN'S MENU - $35

Three courses: pizza entrée, chicken nuggets and chips for main, and ice cream for dessert. Includes a drink.

Some meals can be adjusted to suit dietary needs. Speak to the Functions Team about specific requirements.

Dietary requests must be supplied in advance, 14 days prior to the event.

Nominate your preferred bar tab and beverage selections, and we will keep you, as the host, informed throughout your event.

Seasonal changes may apply to all menu items.

PREMIUM HOMESTEAD THREE-COURSE MENU

$95 per person

Please tick TWO entrée options and TWO main options. Desserts are pre-selected by the venue. Dishes are served on a 50/50 alternating basis; variations may incur a surcharge.

ENTRÉES – SELECT TWO

☐ **Baked mussels**
Green-lipped mussels | Turmeric cream cheese sauce | Provençale crumb | Balsamic.

☐ **Cheddar chicken – Malai tikka kebab flavours**
Pepper remoulade | Spring onions | Mint | Pomegranate | Coriander | Cheddar | Cardamom.

☐ **Bruschetta**
Garlicky toast | Plum tomatoes | Basil | EVOO | Pesto cream.

☐ **Burrata Rocca (GF, V)**
Creamy burrata with pine nut gremolata | Peaches | Roquette | Plum tomatoes | Balsamic | Basil oil.

MAINS – SELECT TWO

☐ **Salmon**
Fresh-cooked salmon | Mashed potato | Chardonnay and herb beurre blanc | Seasonal vegetables | Herb oil.

☐ **Chicken involtini**
Cheese, sage, dried fruit and bread-stuffed chicken breast parcels | Wine and pan juices | Pesto cream | Cheesy mashed potato | Fresh vegetables.

☐ **Braised beef short rib**
Brown garlic, thyme and red wine | Six-hour braised beef short rib | Braising jus | Creamy mash | Poached carrots | Garlic confit.

☐ **Eye fillet 250 g**
Romsey Range Black Angus | House wine sauce | Seasonal vegetables | Skillet potato.

☐ **Fresh linguine**
Grilled half-shell lobster | Bisque-style sauce | Tomato bisque | Basil | EVOO.

☐ **Prawn & crab agnolotti**
Hand-rolled fresh stuffed pasta | Prawn and crab stuffing | Pernod lobster bisque | Basil | Brown butter | EVOO.

☐ **Vegetarian pasta**
Vegetarian pasta selection to be confirmed with the Functions Team.

☐ **Vegetarian risotto**
Creamy mushroom risotto | Local mushroom medley | White wine | Parmigiano | EVOO.

DESSERTS – PRE-SELECTED BY THE VENUE

Lemon tart – Sweet cream | Crumble.
Tiramisu – Classic tiramisu | Café cream | Cocoa dust.

A cakeage fee applies to BYO cakes.

CHILDREN'S MENU - $35

Three courses: pizza entrée, chicken nuggets and chips for main, and ice cream for dessert. Includes a drink.

Some meals can be adjusted to suit dietary needs. Speak to the Functions Team about specific requirements.

Dietary requests must be supplied in advance, 14 days prior to the event.

Nominate your preferred bar tab and beverage selections, and we will keep you, as the host, informed throughout your event.

Seasonal changes may apply to all menu items.

MORE WAYS TO CELEBRATE

Flexible food options for family celebrations, private dining and special occasions.

SHARING MENUS

OPTION	PRICE PER PERSON	DETAILS
Weekday sharing menu	$45	Sharing-style dining.
Weekend sharing menu	$65	Includes sweets.
Cheesy garlic focaccia		
Garden salad		
Penne with Napolitano sauce		
Gnocchi with creamy pollo		
Pizza – Select any traditional pizza from our menu		
Petite sweets on shared platters		

FOOD & PLATTERS

SELECTION	PRICE
Three seasonal canapé platters	$18 per person
Antipasto platters (chef's choice)	$90
Salad or entrée sharing towers	$25 per person

SHARING TOWERS - $25 PER PERSON

Choose ONE shared salad and TWO shared entrées.

Salads: Prosciutto and pear salad | Pumpkin salad | Garden salad

Shared entrées: Bruschetta | Calamari | Arancini | Crab cakes | Scallops
Prawn and apple beignets | Baked mussels

Very popular with our two-course menus.

CANAPÉ PACKAGES

PACKAGE	PRICE PER PERSON	INCLUDES
Canapé Selection	$55	Select five options.
Canapés and Pizzas		Choose five canapé options, plus pizzas.

A little idea: Gather the girls for a summer cocktail and canapé hour on the veranda. Ask our Functions Team about a tailored Girls' Day Out package.

CELEBRATION OF LIFE

A thoughtful, private gathering to honour and remember someone special. Honour your loved one in one of our private rooms or in the Glass Conservatory, with full audio-visual presentation. Light Menu or Canapé Packages from $45 per person.

Nominate your preferred bar tab and beverage selections, and we will keep you, as the host, informed throughout your event.

Seasonal changes may apply to all menu items.

HIGH TEA

A special occasion experience at Stamford Park Homestead.

PRICE	SESSIONS
$75 per person	Saturdays at 11:00 am and 1:30 pm

Smoked salmon tart	Cream cheese and cucumber tart.
Blue cheese tart	Whipped blue cheese, prosciutto and caramelised fig.
Egg sandwich	Egg and Japanese Kewpie mayo sandwich.
Chicken slider	Poached chicken, aioli, celery, apple and herb slider.
Sun-dried tomato & feta	Muffin with sun-dried tomato and feta.
Red velvet layered cake	Red velvet sponge cake with layers of chocolate crème and raspberry jelly.
Lemon meringue taco	Lemon sponge cake and lemon curd sandwiched in two vanilla shortbread biscuits, topped with Italian meringue.
Chocolate mousse dome	Vanilla crème brûlée on chocolate shortbread, piped with caramel whipped ganache.
Pistachio and raspberry dome	Pistachio mousse filled with raspberry jelly, vanilla shortbread and white chocolate whipped ganache.
Scones	Served with whipped cream and jam.

A glass of sparkling wine on arrival, or your choice of coffee or tea.

BOOKING TERMS

- Saturday sessions at 11:00 am and 1:30 pm.
- For advance bookings of 10 or more, High Tea can also be arranged on other days. Please contact our Functions Team.
- Advance bookings are essential; full payment is required at booking.
- Junior High Tea is the same menu as adult High Tea.
- Dietary requirements cannot be accommodated with this curated menu.
- Available until sold out.



Seasonal changes may apply to all menu items.

WEDDINGS AT THE HOMESTEAD

Intimate weddings are our specialty. Our heritage Homestead is the ideal setting for a private celebration, full of charm and timeless elegance.



WEDDING PACKAGES FOR 40 GUESTS

$3,000 | Includes a three-course menu

Limited-time offer. Valid during off-peak periods and subject to room availability.

CEREMONY & RECEPTION
Ask us about available spaces and arrangements for your celebration.

MAKE IT YOUR OWN
Discuss your preferred date, guest numbers, menu and beverage arrangements with our team.







BOOKINGS, DEPOSITS & VENUE GUIDELINES

Full terms and conditions will be disclosed with your booking contract.

BOOKING & DEPOSITS

BOOKING TYPE	DEPOSIT & PAYMENT
High Tea	100% payment at time of booking
All other bookings	25% deposit; payment due 14 days prior

FINAL DETAILS & PAYMENT

• Final guest numbers, menu selections, dietary requirements, seating plans and beverage arrangements must be supplied no later than 14 days before the event.
• The confirmed guest count is charged 14 days before the event.
• Paid meals will be provided regardless of guest no-shows.
• Outstanding balances and payment arrangements will be confirmed in your booking agreement.
• Events cannot proceed until the agreed payment requirements have been met.
• One bill is issued per event; split bills are not available.
• We offer a 5% discount for cash settlements.

CANCELLATIONS

Cancellations more than 7 days before the event: refunds will incur an administration fee.
Within 7 days of the event, bookings may be rescheduled only, subject to availability.

EVENT ACCESS & TIMING

Any request for earlier access to the function space must be approved by management. Please advise the Functions Team in advance if speeches or formalities are planned so service can be coordinated.

VENUE GUIDELINES

We ask all hosts and guests to respect our heritage-listed homestead, gardens, team and other patrons.

DECORATIONS

• Table decorations are welcome in approved spaces. All décor must be approved in writing by management.
• Confetti, scattered foils, sparklers and open flames are not permitted.
• Large freestanding decorations and balloon installations require prior approval and may not be suitable for shared spaces.
• No items may be screwed, nailed, stapled or adhered to building surfaces or fixtures. Helium balloons are not permitted outside.
• Damage caused by decorations will be charged at the cost of repairs.

PROPERTY, ACCESS & CLEANING

• Exit and access points must remain clear. Guests' belongings and decorations must be removed at the conclusion of the event.
• Function hosts are responsible for damage caused by their guests. Excess cleaning or rubbish removal may incur additional charges.
• Children must be supervised at all times.

RESPONSIBLE SERVICE OF ALCOHOL

Stamford Park Homestead follows Victorian Responsible Service of Alcohol requirements. We reserve the right to refuse service to any person who is intoxicated or behaving in a manner that presents a risk to others. Alcohol service may be discontinued where necessary, and guests may be asked to leave the premises.

RESPECTING OUR TEAM & OTHER PATRONS

Abusive, insulting, bullying or intimidating behaviour is not tolerated. Management reserves the right to remove patrons whose behaviour is unacceptable. Noise considered excessive or disruptive must cease when requested.

FUNCTION PLANNING CHECKLIST

EVENT DETAILS	
Event date	
Number of guests invited	
Dietary requests	
Final details due to the venue (14 days before your event)	

14 DAYS BEFORE YOUR EVENT

- Confirm your final guest numbers with the Functions Team.
- Provide details of all guest allergies, intolerances and dietary requirements.
- Confirm whether children and babies are attending, and the number of children's meals needed.
- Confirm menu choices and any agreed dietary alternatives.
- Advise the venue of accessibility or mobility needs, high chairs or prams.
- Confirm guest arrival, food service and finish times; advise if guests may arrive late.
- Confirm whether drinks will be available on arrival.
- Confirm your room layout and whether you need a gift table or cake table.
- Ask the venue about bringing decorations before you book or purchase them.

DRINKS & EVENT DETAILS

- Tell the venue which beverages you will offer guests and which you will not offer.
- Confirm your drinks arrangement: beverage package, bar tab or guests purchasing their own drinks.
- Advise the venue of any speeches, presentations or special moments.

BEFORE YOU INVITE YOUR GUESTS

- Share the venue address, event arrival time and parking information.
- Explain that guest parking is across the road and guests need to cross to reach the venue.
- Remind guests to bring an umbrella in wet weather.
- Advise guests needing accessible drop-off that they can be dropped at the rear of the venue.
- Let families know accessible bathroom facilities and a baby change table are available.

FINAL CHECK

- Send all final details and special requests to the Functions Team at least 14 days before your event.
- Have you prepaid your final balance by the due date in your booking agreement?
- Arrange for someone to collect gifts, decorations and personal belongings after the event.

LET'S MAKE IT MEMORABLE

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SCAN TO MAKE A FUNCTION ENQUIRY

All prices and inclusions are subject to confirmation at the time of booking. Menus may change due to seasonal availability. The final quotation and signed booking agreement govern each event.