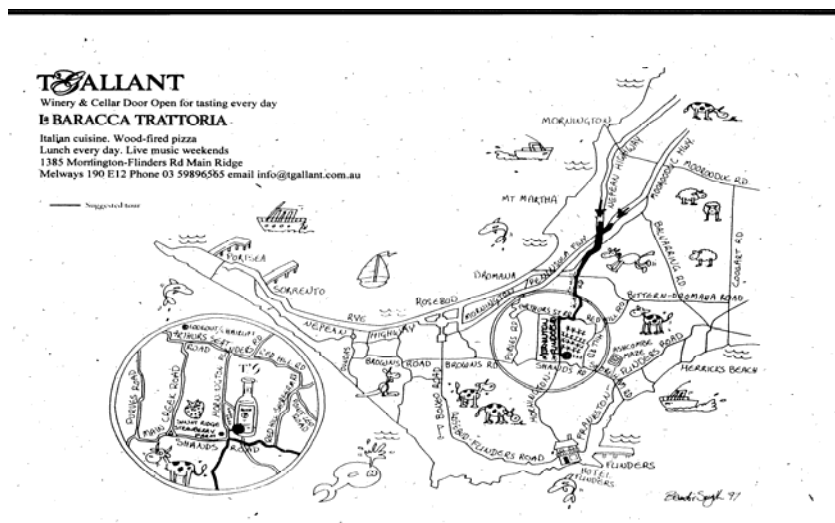


T'GALLANT

Day Delegate Package



La Baracca is an enchanting location for a function. A bistro humming with rustic ambience, settled amongst the vines on the picturesque Mornington Peninsula.

Views of fig trees framing wine barrels of cascading herbs. The silver hues of olive trees and the garden of sculptural artichokes in the distance. Flickering candles reflecting in the windows. **Tuscany on the Mornington Peninsula.**

A menu in rhythm with the seasons... capturing the essence of Italy, with a peppering of France. Simple, classic, elegant food. A diverse menu in harmony with the produce of the Mornington Peninsula. **Maximum flavour with minimal fuss.**

The Cellar Door is a rustic extension of the bistro, where skilfully elegant wine is created to complement the food. The range of T'Gallant wines is diverse... accomplished Pinot Grigio, Pinto Gris, Pinot Noir and other classical varietals. **Something for everyone.**

Weddings, anniversaries, christenings, office parties and official functions become enchanting in the respectful environment created at T'Gallant. The idyllic setting and satisfying menus of La Baracca Trattoria and the Spuntino Bar will ensure that guests are relaxed and fulfilled. **An understanding of the importance of celebration.**

Be tempted. Be surprised. T'Gallant is the coolest address on the Mornington Peninsula.

T'GALLANT

Room Selection ~ Overview

Chamber 1

This area is part of the old apple coolstore and has recently been converted. It opens up into our Spuntino Bar Courtyard and has a sizeable deck area which is ideal for break out areas, morning and afternoon teas etc. Both areas are climate controlled for comfortable use throughout the year. A laptop can be connected to our plasma screen and internet access is available.

Cellar Door

On arrival, guests are embraced by the original upturned apple bins as the L-Shaped bar – the counter tops finished with glass. Two walls are like dynamic murals, shelves laden with all the beautifully packaged wines. A private wine tasting is offered to all our day delegate packages.

Barrel Room

This area is used for larger groups for private wine tastings and also houses our Cooking Demonstrations classes ~ Feast to Forage Tours, etc.

La Baracca Trattoria

Overlooking T'Gallant Vineyard, La Baracca cuisine is primarily Italian influenced, peppered with some French classics. The menu is in rhythm with the seasons, highlighting whenever possible Mornington Peninsula's regional produce. In the kitchen, our philosophy is to aim for simplicity with a maximum of flavour. A successful marriage of the La Baracca kitchen with T'Gallant wines have flourished.

Spuntino Bar

The Spuntino Bar courtyard, perfect for pizza-philes, hums along with pizzazz and passion, Drink up the atmosphere under the shaded canopy of the fig trees, overlooking our intimate vineyard valley and laze away. Spuntino Bar is also available for corporate team bonding exercises – cooking demonstrations at T'Gallant.



T&GALLANT

Day Delegate Pack

From 4 – 30 Guests ~ \$55.00 per person

Inclusions:

- ~ Venue hire and staff service
- ~ Use of Chamber 1 Meeting Room (Monday – Friday)
- ~ Chilled water and mints

Catering:

- ~ Arrival speciality coffee/tea
- ~ Morning tea with home-made bakery item
- ~ Spuntino Bar lunch
 - Frivolities (seasonal dips with home-made grissini and ciabatta)
 - Wood fired pizza (a selection cut to share)
 - Insalata (garden salad with fresh picked herbs, leaves and honey vinaigrette)
 - Freshly brewed coffee/tea
- ~ Afternoon tea with freshly brewed coffee/tea and biscuits
- ~ La Baracca Trattoria Set Menu lunch available

Additional Options for Tea Break:

- ~ Seasonal fruit platter \$5.00 pp
- ~ Continuous tea/coffee \$5.00 pp
- ~ Chilled fruit juices served with morning or afternoon tea \$3.50 pp

Additional infrastructure and equipment POA

Manual Whiteboard	x	1
Plasma Screen	x	1

Technical equipment and marquee equipment available on hire



T'GALLANT

La BARACCA TRATTORIA

(Lunch Set Menu - 10 persons+)

primi ~

ostriche al forno ~

baked Coffin Bay oysters w horseradish + parmesan, chervil + lemon *g d*

torta di agnello e legume verdi ~

lamb + wild greens free-form pie w spinach, dill, feta + beetroot relish

pizza del giorno ~

our whimsical seasonal vegetable pizza of the day **v**

secondi ~

torta di pollo ~

free-range chicken, gorgonzola + leek pie w broccolini, olive oil + lemon

pesce alla griglia~

pan-seared mullet + saffron braised parsnip w spinach + mustard dill dressing *g d*

gnocchi fritti ~

spinach + ricotta gnocchi w braised duck + mustard fruit

pasta di baracca ~

linguine w basil pesto, potato + green beans **v d**

insalata mista ~

kitchen garden salad w picked herbs, leaves + honey vinaigrette.. to share **v g d**

dolci ~

torta di miele e pinoli ~

honey pine nut tart w T'G moscato scented rhubarb + crème fraiche

cioccolata fondente ~

orange chocolate fondant pudding served warm w honey almond ice cream

formaggi deliziosi ~

Mauri bontazola dolce from Lombardy, Italy

served w sticky figs, quince jelly, walnuts, T'G grissini + crostini

v ~ vegetariani g ~ gluten free d ~ dairy free...but please advise

La Baracca Trattoria @ T'Gallant Winemakers

'tutti a tavola a mangiare'

Cost ~

2 courses @ \$48 per person / 3 courses @ \$58 per person

Wine charged on consumption

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Spuntino Bar

*Spuntino Bar is the offspring of La Baracca Trattoria....
perfect for pizza-philes, it hums along with pizzazz and passion*

frivolities ~ seasonal vegetable patés to dip w grissini

tutti gusti ~ tastes to share incl, Italian cured meat, roasted tomato,
almond paté, pickled cherries + crostini

pizza passionata ~

funghi ~ mushroom, gorgonzola + parsley **v**

salsiccia ~ salami, tomato sugo + pecorino

pizza del giorno ~ our whimsical seasonal vegetable pizza of the day **v**

insalata ~ kitchen garden salad w a honey vinaigrette + pecorino **v**

v *vegetariano*

'Ai, mangia. Va bene. Buon appetito.'



T'GALLANT

Terms and Conditions

Bookings:

To confirm a booking we require a signed copy of the Booking Confirmation along with a 30% deposit to T'Gallant Winemakers. Tentative bookings not confirmed within two weeks will automatically be made available to other clients. You will be notified of this timing beforehand.

Cancellation:

In the event that a confirmed booking is cancelled within 3 days of the event (Monday to Friday booking) a 25% cancellation fee will be charged. Within 7 days of the event (weekend bookings) a 50% cancellation fee will be charged, and 100% of the event cost will be charged if the event is cancelled on the day.

Catering:

Catering to be confirmed 7 days before the event. Final numbers to be confirmed 3 days before event.

Confetti:

Confetti is not permitted within the grounds or buildings. Rose petals accepted outside only.

Cellar Door:

Booking a day function does not provide exclusive use of T'Gallant Cellar Door or grounds.

Times:

All functions are based on a 12.00 pm licence curfew with last drinks served at 11.30 p.m. to allow 30 minutes to vacate the premises. Patrons are kindly requested to exit the property quietly.

Liquor Licence:

It is a condition of our licence that no alcohol is served after 12.00 p.m. Responsible service of alcohol as stated in the Liquor Licensing Act 1997 will be adhered to at all times. No alcohol will be served to minors and management reserves the right to refuse service or remove from the premises customers who are under the influence and in our judgement, pose a threat either to themselves or others without liability.

Conditions:

No alcoholic beverages are permitted to be brought into the facility. All interior areas are non-smoking. Smoking is only permitted outdoors. All beverage packages cover consumption in the licensed areas during the prescribed time only and therefore do not allow guests to remove any beverages during or after this time.

Contact:

Function Manager:	Louise Baldwin
Venue Name:	T'Gallant Winemakers
Address:	1385 Mornington-Flinders Road Main Ridge Victoria 3985
Tel:	(03) 5989 6565
Email:	info@tgallant.com.au