

# CARAFE WINE



# EVENTS PACKAGE

2024

# WAGS COMES

*Located conveniently on Johnson St in Southport, Carafe Winery offers a unique warehouse-style setting, exuding warm rustic charm.*

*Our venue serves as an ideal backdrop for your special celebration, complemented by sensational rustic menus and unparalleled service, ensuring your event is truly memorable.*

*Carafe Winery is suitable for events of any scale, whether large or intimate. Our dedicated team provides professional and impeccable service, guiding you through every step from planning to the final execution, whether it's during the day or evening.*

*We do also offer our Wine Wagon for your special events offsite*

*Carafe Winery Team*  
xo

ABOUT  
US

WINE

CARAFE

### **CATERING**

*Stand up cocktail style for up to 100 guests.*

*Sit down inside the venue for up to 60 guests.*

*Choose from our large platter style options laid out beautifully for your guests to self-serve or perhaps a trayed canapé service to your guests for the ultimate cocktail party!*

*We can certainly tailor to meet your specific needs & help you to create a memorable event!*

### **BEVERAGE**

*Full bar service offering an extensive selection of beverages.*

*A pre-arranged bar tab can be organised prior to the day or the option for your guests to pay their own way.*

### **VENUE HIRE**

*\$300 for a 3 hour hire.*

*Inclusive of your personalised set up, gift & cake tables, house florals, background music and professional waiter service for your duration.*

*Extra hours can be added subject to availability at an additional \$100 per hour.*

*Live musicians can also be organised for additional fee*

# Platter MENU

## WOOD FIRED PIZZAS

### **THE ARCHIE SPECIAL 25**

Garlic tomato base, Italian pork sausage, truffle & red wine salami, fresh chilli & mozzarella (GFO)

### **PEPPERONI 23**

Pepperoni, onion, spices & mozzarella (GFO)

### **VEGGIE DELIGHT 23**

Tomato, garlic, basil, roasted pumpkin, feta & bocconcini (V,GFO)

### **PRAWN 25**

Prawn, confit garlic, parsley, chilli, mozzarella (GFO)

Sandwich Platter: 20 sandwich points \$50

Chicken, aioli, rocket, Ham, seeded aioli, Swiss cheese, Egg & lettuce

Assortment of Freshly Baked Bread Rolls: \$110 (36)

Ham, Brie & Baby Spinach, Chicken Caesar, Bacon, Lettuce & Tomato

Fruit platter: mix of melons, berries and season fruits \$70

Muffins: Baked fresh, mix of flavours available below (24 muffins) \$70

Raspberry white choc

Blueberry Crumble

Apple & Cinnamon Crumble

Scones: Fresh baked scones w/ strawberry jam & Chantilly cream (20 piece) \$35

Tea Cakes: Carrot or banana or chocolate tea cakes (30 piece) \$100

Petite Danish: Chefs Selection of sweet pastries (20 piece) \$50

Charcuterie Boards: Chefs selection of Cheeses (3) Charcuterie meats, cornichons, pickled balsamic onions, fresh fruit, nuts, lavosh & fresh local honey \$250 (serves 10-20 guests)

Mini quiche: Mix of mini quiche, flavours may vary (30 pieces) \$100

Baked Sausage rolls: With tomato or BBQ sauce (30 piece) \$70

Mini beef pies: With tomato or BBQ sauce (30 pieces) \$70

Sliders: Slow pulled pork w/ crunchy ranch style slaw \$160 (30)

Lamb Kofta: w/ tzatziki dipping sauce \$160 (30)

Chicken Satay Skewers \$85 (30)



# OUR BOARDROOM

CARAFE WINE

Need some space for brain-storming, mind-mapping, team building, or just a day out of the office.

The Carafe Winery boardroom can host up to 14 guests with complete privacy & a birdseye view of the winery

Catering options also available for morning tea, afternoon tea, lunch & dinner

Well equipped with 65" Plasma TV & Av equipment

Pair your corporate pow-wow with a Winery Tour, Rosé Blending Class or Champagne Master Class.

We can also custom curate a private tasting experience sampling artisan wines from across Australia's premium wine region







# FARMERS GRAZING TABLES

\$50/PP  
MINIMUM 30 GUESTS

A SELECTION OF PREMIUM CHEESES,  
CHARCUTERIE, DIPS,  
FRUIT, CRUDITES, BREADS, CRACKERS, SUSHI,  
CHOCOLATES & A BEAUTIFUL OVEN BAKED LEG  
OF HAM W/ MUSTARD SELECTION & FRESH MINI  
ROLLS

CARAFE  WINE

# Wine Wagon



The Carafe Wine Wagon creates its own wine-garden precinct with full service bars, picnic tables and market umbrellas. Perfect for festival organisers and also available for private party and event hire

- The 14m x 7m set up can be customised to fit any outdoor event space.
- Full bar with 6 tap pouring system.
- 2 picnic tables, 6 wine barrels with market umbrellas.
- Solar powered



email us your enquiries to: [events@carafewine.com.au](mailto:events@carafewine.com.au)

# Classes



Rosé Blending  
Class



Champagne  
Masterclass

## **ROSÉ BLENDING CLASS \$50 per person**

Did you know the world's most famous Rosés are blended wines? Learn from our master winemaker how Australian varietals are blended into delicious Rosé. Join our classes at Carafe Winery and receive three 300ml pours of premium wine, work with our CW Wine Blender to craft your own Rosé.

Classes every Thursday 6pm; Friday 6pm Saturday 1pm, 3pm, 5pm. Sunday 1pm & 3pm. Max 12 persons

## **CHAMPAGNE MASTERCLASS \$100 per person**

Learn all there is to know about the world of Champagne. You are invited to sip and linger upon four premium champagnes. Evolve your knowledge and history of the most iconic Champagne houses immersing in their story of development and elegance. Receive 4 x 110ml Flutes of delicious French Champagne

Both of these wine education classes are available in house at the winery & offsite at your special event. Gift Vouchers also available

EMAIL: [events@carafewine.com.au](mailto:events@carafewine.com.au)



C A R A F E W I N E

# Contacts



(07) 5532 3295



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[www.carafewine.com.au](http://www.carafewine.com.au)



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Southport QLD



# TERMS & CONDITIONS



- A \$200 deposit is required to confirm all event bookings at Carafe Wines, once this is received your reservation will be confirmed. Valid credit card details will also be required to be held on file until after the completion of the event. Any damages to the venue or any outstanding monies will be charged to this card on the next consecutive business day following your event if they are not settled at the completion of your event.
- A Venue hire fee will be applicable for all guests occupying a function area. Along with a minimum catering and beverage requirement. Please discuss this in more detail with the events team upon booking.
- We can cater for most allergies, however, we cannot guarantee 100% against cross-contamination in the kitchen.
- Cakes are welcome to be brought in from outside the venue. A cakeage fee of \$3pp applies if you would like your cake cut and served by our team. Alternatively you are welcome to cut the cake yourself for \$15 fee.
- A 15% surcharge applies on Public Holidays. Credit Card Surcharges of 1.5% on all cards will apply to all payments.
- No decorations are to be attached to the interior of the venue, no confetti style decorations are allowed
- All events must commence at the scheduled time and all guests must vacate the premises at the designated time no later than 10pm. Extension of liquor license can be applied for if your event requires a 12am finish time. This will be at a cost to the customer not the venue.
- The client will assume full responsibility for the conduct of their guests. The client and their guests must conduct themselves in an orderly manner, in full compliance with applicable laws. The client must ensure no disturbances or nuisances will be caused. Any damages caused by the client, their guests or any contractors engaged by the client for the event will be charged directly to the client via credit card details provided at the time of booking. The client must obtain consent from Carafe Wines before engaging any contractors for their event. All contractors must have professional and public liability insurance, before commencing contract work of any kind on Carafe Wines premises.
- The client must ensure that no guest in attendance at the event will bring any food or beverage of any kind onto Carafe Wines for the purpose of consumption during the event. The violation or breach of this policy & Liquor Licensing Law will be dealt with accordingly by Carafe Wines Management.
- Please note that all Food and Beverage prices are subject to change, and certain menu options may be changed due to availability of product.
- Smoking is Prohibited in the venue however there is a designated smoking area for guests at the front of the venue outside
- Carafe Wines promote Responsible Service of Alcohol (RSA) practices in particular:
  1. Not permitting and controlling underage drinking
  2. Unduly intoxicated patrons will be refused service and will be asked to leave the property.
- Management reserve the right and have sole discretion with these matters. The client understands and agrees to abide by this policy and to uphold the laws of the state.
- Carafe Wines is licensed until 10pm all alcohol service and consumption must cease at this point with no exceptions. All guests must be vacated from the venue no later than 10:15pm unless a pre organised Liquor license extension has been approved.
- **MINIMUM SPEND** The agreed minimum spend is applicable. Please note that should your minimum spend not be met, the remaining balance will be charged as room hire.
- **FINAL DETAILS** Final numbers, menus, beverage selection and dietary requirements must be confirmed in writing 7 days prior to the event. Carafe Wines does not refund for guests who cancel after this time.
- **CANCELLATIONS** Carafe Wines must be notified of all cancellations in writing. The \$200 deposit will be fully refunded if cancelled within a 4 weeks notice.

# BOOKING FORM



## CONTACT DETAILS

Name(s) \_\_\_\_\_

Address \_\_\_\_\_

Phone (Home) \_\_\_\_\_ (Mobile) \_\_\_\_\_

Email Address \_\_\_\_\_

## FUNCTION DETAILS

Date \_\_\_\_\_

Function area \_\_\_\_\_

No. Guests \_\_\_\_\_

Menu \_\_\_\_\_

Bar Tab \_\_\_\_\_

**Deposit & Security \$200 (payable by visa & Mastercard only, 1.5% charge on all cards)**

C/C No. \_\_\_\_\_ Expiry date \_\_\_\_/\_\_\_\_/\_\_\_\_ CVV \_\_\_\_\_

Cardholder's Signature \_\_\_\_\_

**I have read and agree to abide by the conditions as outlined in the Carafe Wines terms and conditions.**

Signed \_\_\_\_\_ Date \_\_\_\_/\_\_\_\_/\_\_\_\_

**\* Please see terms and conditions, credit card details must be provided and will be held until the completion of the event.**

**Please complete & return to [info@carafewine.com.au](mailto:info@carafewine.com.au)**