



Stefano Lubiana

W I N E S



ENTRANCE

Private Events & Functions

03 6263 7457

osteria@slw.com.au

60 Rowbottoms Road, Granton, TAS, 7030

Thank you for considering Stefano Lubiana Winery & Osteria for your private event. Stefano Lubiana Winery & Osteria is a unique venue just 25 minutes north of Hobart. We cater for exclusive and bespoke events in a private and peaceful setting. Our ethos is respect for the earth we share.



The Tuscan-inspired Estate takes full advantage of the cascading views down the Derwent River. The Osteria & Cellar Door open up onto white stone gravel footpaths, rustic iron decorative chairs tucked under marble tables tops, while the native garden adds to the depth of textures and colours that pour down onto the lush green lawns.

The traditional Italian Osteria takes pride in serving local, fresh delicacies. Ours is no exception. We base our food on what is in season and ready to harvest from our garden. We are proud to use Tasmanian suppliers who grow their produce organically and raise their animals sustainably and ethically.

All food served in the Osteria is a subtle compliment to our Biodynamic wines.



CAPACITY Maximum 90 seated guests
 SEATING STYLE Long banquet style tables

COST + OPTIONS FOR EXCLUSIVE USE

Lunch & Dinner 50 guests & over

- Lunch: 4 course chef's menu + 3 hour alcohol package - \$155pp (plus venue hire: see next page)
- Dinner: 4 course chef's menu + 3.5 hour alcohol package - \$175pp (plus venue hire: see next page)

COST + OPTIONS FOR NON-EXCLUSIVE USE

Lunch 6 - 29 guests

- 4 course chef's menu + beverages purchased separately on consumption - \$65pp, or
- 4 course chef's menu + matched wines package for 3 hrs - \$155pp, or
- Long lunch on the lawn: 4 course chef's menu + 3 hr alcohol package - \$175pp (Available December, January & February. 12 - 22 guests)

Lunch 30 - 49 guests

- 4 course chef's menu + 3 hr alcohol package - \$155pp

MENU ADDITIONS

- Tasmanian oyster bar \$15pp
- Cheese table (serves 40 guests) \$500
- Charcuterie table (serves 40 guests) \$500

Our menu changes often to reflect the seasonal produce we use. All of our dining options are for share table dining. Chef's Menu includes appetisers, shared entrees, meat protein for main course plus vegetable sides, and choice of dessert or cheese. Menu options will be provided for selection once the reservation is confirmed and deposit paid. An example menu is attached below.

CHILDREN

\$15 pasta dish

There is no charge for infants not requiring catering

DIETARY REQUIREMENTS

We will happily cater for any dietary requirements with prior notice, please advise of all dietary requirements 2 weeks prior to events as well as final numbers.

Please Note: The Cellar Door is open from 11am - 4pm and Osteria food service is provided between noon - 3pm. Please keep this in mind when planning your event.



THE BEVERAGES

Please select one of the following packages for your event:

Premier Cru Package

NV Brut Reserve
Sauvignon Blanc
Primavera Chardonnay
Primavera Pinot Noir
Merlot

Organic soft drink + Moo Brew beer

Grand Cru Package (+ \$35pp)

Grande Vintage Sparkling
Sauvignon Blanc
Estate Chardonnay
Estate Pinot Noir
Merlot

Organic soft drink + Moo Brew beer

Drinks service will be for a maximum of 3 hrs for lunch & 3.5 hrs for dinner. Beverages supplied on consumption of one drink per person at any given time based on package selection. Responsible service of alcohol rules apply. We reserve the right to stop serving any individual or the whole group when visibly intoxicated.

VENUE HIRE FEE

The venue hire fee is for exclusive use of the Osteria and grounds (lunch service noon-3pm); the Cellar Door will remain open between 11am-4pm. Venue hire for exclusive use of the Osteria for groups of 50 guests and over is compulsory. Venue hire for exclusive use of the Osteria for groups of 30 - 49 guests is optional and can be arranged if desired at the discretion of SLW management. The venue hire fee for exclusive use of the Osteria is \$1500.

DECORATIONS:

As the Osteria runs a daily lunch service we are unable to give access prior to your evening event to set up tables and/or decorations. If you wish to add decorations etc. to the venue, these must be provided to our staff the morning of the event so we can set them up for you.

TRANSPORTATION:

We are situated 25 minutes north of Hobart. There is sufficient car parking for your event. If you would like, a bus can be arranged for around \$20pp for a return trip to the Hobart CBD. Please enquire.

TENTATIVE BOOKINGS - EXCLUSIVE USE

Bookings will be held tentatively for 14 days if more than 6 months out from the event. If the date of the event is within 6 months, tentative bookings will only be held for 48 hours.

SOLE USE OF THE VENUE

Bookings require a non-refundable deposit of \$500 and a signed booking agreement to secure the date. The remaining agreed balance is due 7 days out from the event. All payments must be made by cash, credit card (VISA or Mastercard), or EFT. Cheques not accepted.

CANCELLATIONS

If the cancellation is made within 28 days of event date, the initial deposit is forfeited, but can be transferred to another date (subject to availability).

VENUE CANCELLATIONS

Should your event be canceled due to SLW being unable to perform its part under this agreement, for reasons beyond the control of SLW, including and without limitations to the following: Strikes, labour disputes, extreme weather conditions, power failure, accidents, governments requisitions, acts of war and acts of nature, then SLW may terminate this agreement, and all monies received will be refunded in full.

PRICING

All pricing in this document is subject to change at the discretion of SLW and without notice. However, once a booking is paid & booking agreement signed the food price will remain as quoted.

WINTER

Marinated organic olives
House-made focaccia, olive oil

Wood roasted carrot salad, garlic cream, carrot top pesto
Roast & pickled beetroot salad, burrata, quinoa, black garlic
Ike jime Yellowtail Kingfish tartar, yuzu vinaigrette, sour cream

Wessex Saddleback porchetta, green tomato chutney
*Wood roasted ike jime Yellowtail Kingfish, roast fennel, Pinot Noir sauce***

Balsamic glazed roast root vegetable and faro salad
Salad from our biodynamic garden, balsamic vinaigrette

Authentic tiramisu *or* cheese platters

*** Meat protein and sides for main course. Extra \$10pp for addition of fish to main course. Extra \$15pp for cheese in addition to dessert.*

SPRING

Marinated organic olives
House-made focaccia, olive oil

'Medium 'Cape Grim' beef girello, black garlic, egg, parmesan, rocket
Pea & mint gnocchi, 'Tongola' goat curd, young pea tendrils
Ike jime Yellowfin Tuna tartare, avocado cream, pickled cucumbers, bottarga

Wood roasted 'Wild Clover' lamb shoulder, rosemary & lemon dressing, faro
Steamed ike jime Snapper, broad beans. lemon butter sauce

Chargrilled asparagus, parmesan cream
Salad from our biodynamic garden, balsamic vinaigrette

Lemon & almond cake, caramelised white chocolate mousse *or* cheese platters

*** Meat protein and sides for main course. Extra \$10pp for addition of fish to main course. Extra \$15pp for cheese in addition to dessert.*

SUMMER

Marinated organic olives
House-made focaccia, olive oil

Caprese salad, tomatoes, burrata, basil
Lightly cured ike jime Yellowtail Kingfish, pickled cucumber, ponzu sauce
'Flinders Island' wallaby bresaola, parmesan, rocket, black garlic dressing

Wood roasted 'Cape Grim' beef shortrib, red wine jus, freekeh
*Chargrilled ike jime Albacore, roasted tomatoes, olive & caper dressing***

Roast zucchini with 'Tongola' goat curd & preserved lemons
Salad from our biodynamic garden, balsamic vinaigrette

Italian-style lemon verbena pannacotta, 'Littlewood' strawberries, elderflower syrup or cheese platters

** Meat protein and sides for main course. Extra \$10pp for addition of fish to main course. Extra \$15pp for cheese in addition to dessert.

AUTUMN

Marinated organic olives
House-made focaccia, olive oil

'Roasted 'Frankham' figs, 'Tongola' goat curd, prosciutto di San Daniele, vincotto
'Big River' highland beef tartare, smoked cream, radicchio, slippery jack mushrooms
Ike jime Yellowfin Tuna carpaccio, smoked sour cream, zucchini, lemon verbena & black tea dressing

Wood roasted 'Marion Bay' chicken, charred greens
*Wood roasted ike jime Yellowtail Kingfish, roast onion & mushroom***

Balsamic glazed wood roasted beetroot, 'Milliwa' sheep curd, preserved lemon
Salad from our biodynamic garden, balsamic vinaigrette

Italian-style fig leaf pannacotta, 'Littlewood' strawberries, elderflower syrup or cheese boards

** Meat protein and sides for main course. Extra \$10pp for addition of fish to main course. Extra \$15pp for cheese in addition to dessert.



Each of our events are organised individually as we want your time with us to be relaxed and memorable. If you have any ideas or requests for your event, please don't hesitate to ask!

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