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*Stefano Lubiana*  
W I N E S



Group + Private Dining Information Booklet  
2018/19

03 6263 7457

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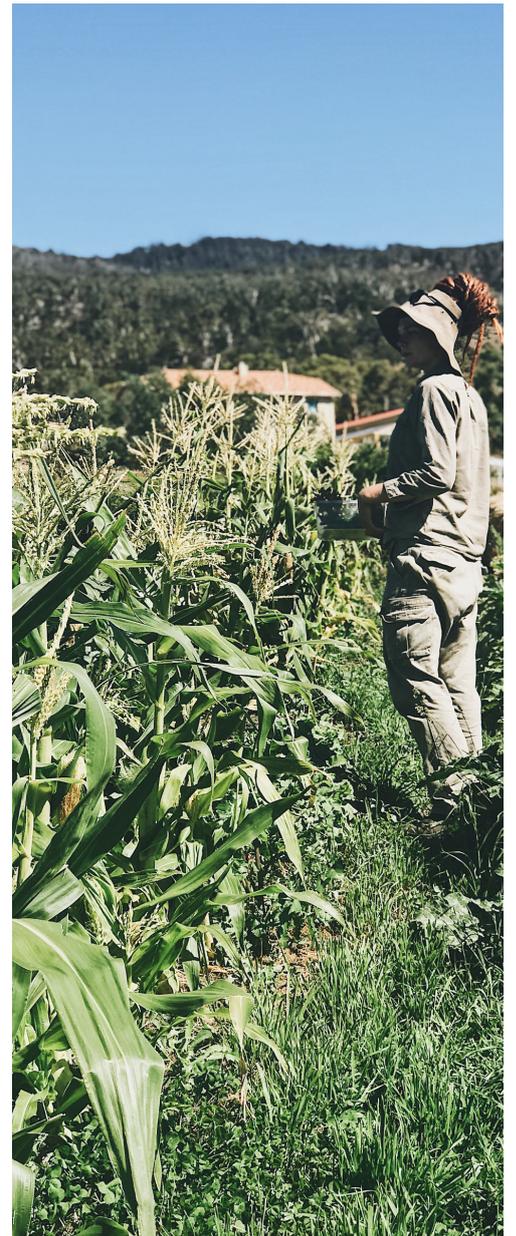
Thank you for considering Stefano Lubiana Winery & Osteria for your private event. Stefano Lubiana Winery & Osteria is a unique venue just 25 minutes north of Hobart. We cater for exclusive and bespoke events in a private and peaceful setting. Our ethos is respect for the earth we share.

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 table 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.

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CAPACITY                      Maximum 80

SEATING STYLE              Long banquet style tables

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### **COST + OPTIONS FOR EXCLUSIVE USE**

*Lunch & Dinner 30 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 )
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### **COST + OPTIONS FOR NON-EXCLUSIVE USE**

*Lunch 8 - 29 guests*

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

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

The menu changes daily to reflect the seasonal produce. All of our dining options are for share table dining. Chef's menu includes appetisers, three shared entree's, 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 4 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.*

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)

NV Brut Reserve  
Gruner Veltliner  
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.*

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THE DETAILS

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Venue hire fee: \$1500

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.

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DECORATIONS:

As the Osteria is in use for lunch every day we are unable to give access to quests 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 \$15pp 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.

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## 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.

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## WINTER

Marinated olives

Imago 'campagne' sourdough, organic 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, sourcream

Wessex Saddleback porchetta, green tomato chutney

*Wood roasted ike jime Yellowtail Kingfish, roast fennel, Pinot Noir sauce\*\**

Balsamic glazed roasted root vegetable and faro salad

Salad from our biodynamic garden, balsamic vinaigrette

Authentic tiramisu 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.*

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## SPRING

Marinated organic olives

Imago 'campagne' sourdough, organic olive oil

'Medium' Cape Grim beef girello, black garlic, egg, parmesan, rocket

Pea & mint gnocchi, Tongolo goat curd, young pea tendrils

Ike jime Yellowfin Tuna tartar, avacado cream, pickled cucumbers, bottarga

Wood roasted '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 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.*

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## SUMMER

Marinated organic Mt Zero olives

Imago 'campagne' sourdough, Mt. Zero organic olive oil

"Caprese Salad", tomatoes, burrata, basil

Lightly cured ike jime Yellowtail Kingfish, pickled cucumber, ponzu sauce

Flinders Island wallaby bresola, parmesan, rocket, black garlic dressing

Wood roasted Cape Grim beef shortrib, red wine jus, freekah

*Chargrilled ike jime Albacore, roasted tomatoes, olive & caper dressing\*\**

Roast zucchini with Tongolo goat curd & preserved lemons

Salad from our biodynamic garden, balsamic vinaigrette

Italian style lemon verbena 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.

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## AUTUMN

Marinated Mt Zero olives

Imago 'campagne' sourdough, Mt. Zero organic olive oil

'Roasted 'Frankham' figs, Tongola goat curd, prosciutto di San Danielle, vincotto

Big River Highland Beef tartar, smoked cream, radicchio, slippery jack mushrooms

Ike jime Yellowfin Tuna carpaccio, smoked sourcream, zucchini, lemon verbena & black tea dressing

Wood roasted Marion Bay chicken, charred greens

*Woodroasted ike jime Yellowtail Kingfish, roast onion & mushroom\*\**

Balsamic glazed woodroasted 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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