



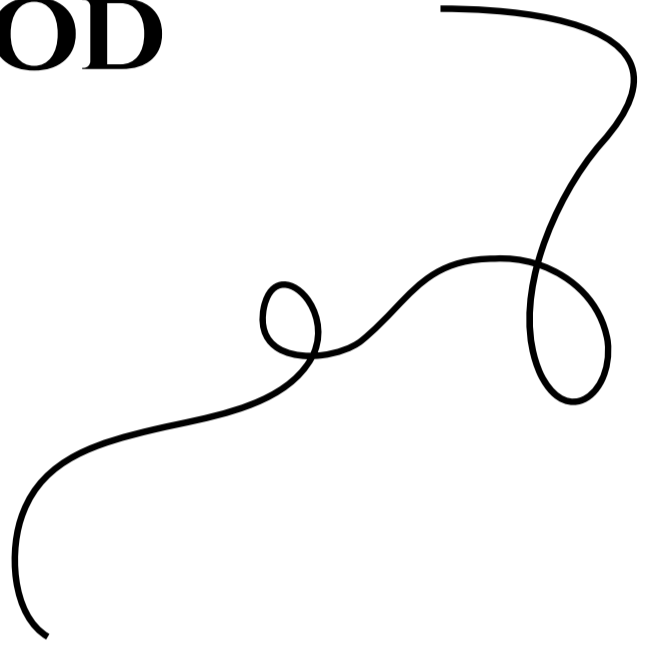
# EVENTS & MILESTONES



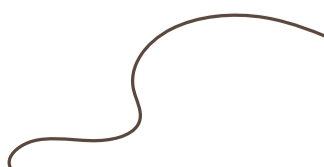


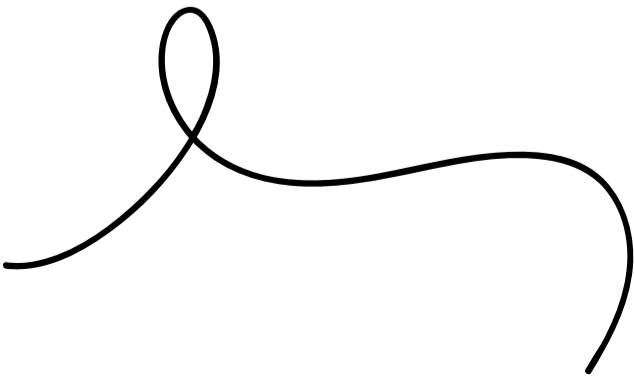


# A HIDDEN GEM OF WINE, FOOD & CHARM



*Arundel Farm Estate is more than just an Italian restaurant — it's a destination. Set across 300 acres of picturesque countryside, the estate is home to a boutique winery thoughtfully built from the ground up. With its rustic elegance and serene surroundings, Arundel brings a distinctive charm to the Keilor region, offering a unique blend of authentic Italian cuisine and rural sophistication.*







# RUSTIC SPACES, REFINED CELEBRATIONS

From the rustic warmth of the  
<sup>6</sup> Rotunda, to the character-filled  
Stables, and our one-of-a-kind  
Marquee, each of our unique spaces  
offers the perfect backdrop for your  
next milestone celebration —  
thoughtfully tailored to reflect your  
personal style.





# ESTATE RISTORANTE

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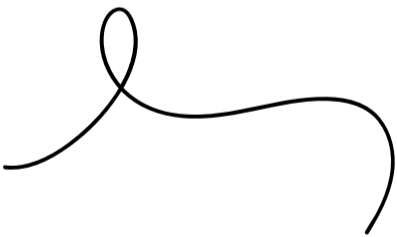
*The restaurant is one of our most beloved spaces, offering a refined yet rustic setting for special occasions. With natural hardwood tables, classic bentwood chairs, and ambient festoon lighting, it blends countryside charm with understated elegance—creating an inviting atmosphere for memorable gatherings.*



**Menu options** | Shared or Cocktail

**Seated Capacity** | 120

**Standing Capacity** | 200



\*Please note: Capacities include, Teens, children, infants & suppliers





# THE MARQUEE

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*Our most intimate private dining space is perfectly positioned beside our resident horses, making it an ideal setting for smaller functions or family-friendly gatherings.*

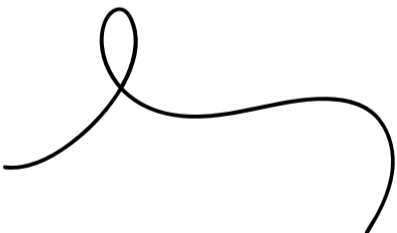
*Designed for comfort in every season. Its serene outlook and charming ambiance offer a beautifully relaxed atmosphere for any special occasion.*



**Menu options** | Shared or Cocktail

**Seated Capacity** | 50

**Standing Capacity** | 80



*\*Please note: Capacities include, Teens, children, infants & suppliers*





# THE STABLES

*Loved for its relaxed ambiance and rustic appeal, this outdoor space is tucked between our heritage stables—offering a warm, informal setting ideal for casual celebrations.*

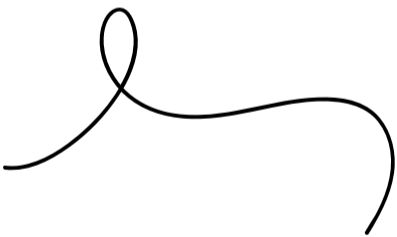
*Festoon lighting adds a touch of charm overhead to make any occasion magical*



**Menu options** | Shared or Cocktail

**Seated Capacity** | 60

**Standing Capacity** | 100



\*Please note: Capacities include, Teens, children, infants & suppliers





# RUSTIC ROTUNDA

*Set within our private estate, this country-inspired space captures the timeless charm of rural Australia. Complete with its own dedicated facilities, it's perfectly suited for intimate gatherings and private functions.*

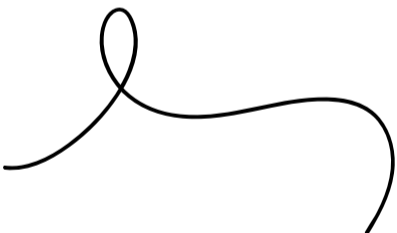
*Designed for comfort in every season, retractable blinds offer warmth during cooler months and invite in the gentle summer breeze. Surrounded by natural beauty and steeped in rustic elegance, it provides a serene and memorable setting for any occasion.*



**Menu options** | Shared or Cocktail

**Seated Capacity** | 75 with a Dancefloor

**Standing Capacity** | 150



*\*Please note: Capacities include, Teens, children, infants & suppliers*





# OFFERS & INCLUSIONS

- Flexible seating layouts
- Dedicated Event Coordinator
- Glassware, cutlery, and crockery
- Table numbers
- Customised Packages
- Designated Event Supervisors and event waitstaff
- Abundance of photo opportunities
- Chairs and tables
- Simple Styling available ask our staff for pricing

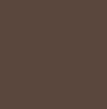




# PACKAGES & PRICES

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*Savour the essence of  
Arundel Farm Estate with  
our Italian-inspired menu,  
featuring ingredients  
grown right here on the  
estate.*





# FEASTING PACKAGES

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**Platinum Package** \$110pp

4 chef selection canapes, Shared Entree, Main & Roaming Dessert Canape

Including Cake cutting served on platters

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**Gold Package** \$89pp

Shared Entree, Main & Roaming Dessert Canape

Including Cake cutting served on platters

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**Silver Package** \$79pp

Shared Entree, Main

Including Cake cutting served on platters

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\*Minimum spends & venue hire apply.

\*Pricing is reflective of 2025 pricing & subject to change\*





# COCKTAIL PACKAGES

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**Platinum Package** \$110pp

Selection of 4 Hot, 4 Cold, 2 Substantial & 2 Dessert Canapés

Including Cake cutting served on platters

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**Gold Package** \$89pp

Selection of 3 Hot, 3 Cold, 1 Substantial & 1 Dessert Canapés

Including Cake cutting served on platters

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**Silver Package** \$79pp

Selection of 2 Hot, 2 Cold, & 2 Substantial Canapés

Including Cake cutting served on platters

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\*Minimum spends & venue hire apply.

\*Pricing is reflective of 2025 pricing & subject to change\*





# CHILDREN’S PACKAGES

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<b>3 Course</b>	\$45pc
Entree, Main, Dessert	

Includes unlimited soft drink & juice

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<b>2 Course</b>	\$35pc
Main & Dessert	

Includes unlimited soft drink & juice

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# A&E UPGRADES

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<b>Canape Enhancement</b>	
x4 Chef Choice Canapes	\$23pp
Hot or Cold Canape	\$6 each
Substantial Canape	\$9 each

<b>Additional Sides</b>	\$7pp / \$8pp
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<b>Supplier Meal</b>	\$60pp
Main Meal & non alcoholic beverages	

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<b>1 Hour Extension</b>	\$18pp
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\*Pricing is reflective of 2025 pricing & subject to change\*



# BEVERAGE PACKAGES

	3HR	4HR	5HR
<b>Signature Beverage Selection</b>	\$55pp	\$69pp	\$75pp
Arundel Estate Sparkling Prosecco			
Arundel Estate Shiraz 2018			
Arundel Estate Viognier 2021			
Peroni Red			
Corona			
Cascade Light			
Cider			
Still. & Sparkling Water, Soft drink, Juice, Tea + Coffee			

	3HR	4HR	5HR
<b>Premium Beverage Selection</b>	\$65pp	\$75pp	\$83pp
Arundel Estate Sparkling Prosecco			
Arundel Estate Shiraz 2018			
Arundel Estate Novello Russo 2023			
Arundel Estate Viognier 2021			
Arundel Estate Pinot Grigio 2024			
Peroni Red			
Corona			
Carlton Draught			
Cascade Light			
Cider			
Still. & Sparkling Water, Soft drink, Juice, Tea + Coffee			

## Bar Tabs

Arundel Farm Estate offers the flexibility to run a bar tab for the duration of their event.

**Please note:**

- All bar tabs must be settled in full before leaving the premises.
- Bar tab service requires an additional staff member behind the bar, incurring a \$250 staff hire fee.

\*Pricing is reflective of 2025 pricing & subject to change\*



# Chef's Feasting Menu



\$79 SILVER PACKAGE

## UPON ARRIVAL

**Fresh baked bread**

## STARTER

*A selection of cured meats, cheese,  
pickles and olives*

**Choice of 2 of the following:**

- Calamari, homemade tartare sauce
- Mushroom arancini, mozzarella, truffle aioli
- Beef & pork meatballs, sugo di pomodoro, Parmigiano-Reggiano

## PASTA

**Selection of 1 of the following:**

**Gnocchi alla Sorrentina**

classic baked gnocchi, sugo, mozzarella & fresh basil

**Cannelloni**

spinach and ricotta filled pasta tubes

## SIDES

**Triple Cooked Potatoes**

herb and confit

**Salad Leaves**

mustard vinaigrette

## MAINS

**Selection of 2 of the following**

**Porchetta ala Romana**

Zio Giacomo's secret recipe

**12 Hour Slow Cooked Lamb shoulder**

wine makers sauce

**48 Hour Slow Cooked Beef Cheek**

novelle rosso jus

**Involtino Di Pollo**

seasonal filled chicken roulade

## ADDITIONAL OPTIONS

### OYSTERS

*Served sharing style down the center of the table*

**Freshly Shucked +\$MP**

served with accompaniments

### CHEF'S CANAPÉS

*(Private Hire Only)*

*Chef's favourite which is served Roaming Style*

**Seasonal Canapés +\$21pp**

### PIZZA

*Served sharing style down the center of the table*

**Wood Fired Pizza Menu**

select from our wood fired pizza menu

### DESSERT

**Served Roaming or Seated +\$10pp**

Chef's selection of seasonal dessert

***Vegetarian (V) Gluten Free (GF)***

***Dietary requirements can be accommodated prior to your function.***

***We endeavor to accommodate dietaries, however we cannot guarantee that any products served will be free of allergens.***

***Menu subject to change.***



# Chef's Feasting Menu



\$89 GOLD PACKAGE

## UPON ARRIVAL

**Fresh baked bread**

## STARTER

*A selection of cured meats, cheese,  
pickles and olives*

**Choice of 2 of the following:**

Calamari, homemade tartare sauce  
Mushroom arancini, mozzarella, truffle  
aioli

Beef & pork meatballs, sugo di  
pomodoro, Parmigiano-Reggiano

## PASTA

**Selection of 1 of the following:**

**Gnocchi alla Sorrentina**

classic baked gnocchi, sugo,  
mozzarella & fresh basil

**Cannelloni**

spinach and ricotta filled pasta tubes

## SIDES

**Triple Cooked Potatoes**

herb and confit

**Salad Leaves**

mustard vinaigrette

## MAINS

**Selection of 2 of the following**

**Porchetta ala Romana**

Zio Giacomo's secret recipe

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wine makers sauce

**48 Hour Slow Cooked Beef Cheek**

novelle rosso jus

**Involtino Di Pollo**

seasonal filled chicken roulade

## DESSERT

**Served Roaming or Seated**

Chef's selection of seasonal dessert

## ADDITIONAL OPTIONS

**Ask Our  
Coordinator**

*Speak to our friendly staff regarding  
additional items to enhance your  
dining experience with us*

***Vegetarian (V) Gluten Free (GF)***

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# Chef's Feasting Menu



\$110 PLATINUM PACKAGE

## CHEF’S CANAPÉS

*(Private Hire Only)*

*Chef's favourite which is served Roaming Style*

**Seasonal Canapés +\$15pp**

## STARTER

*A selection of cured meats, cheese,  
pickles and olives*

**Choice of 2 of the following:**

Calamari, homemade tartare sauce  
Mushroom arancini, mozzarella, truffle  
aioli

Beef & pork meatballs, sugo di  
pomodoro, Parmigiano-Reggiano

## PASTA

**Selection of 1 of the following:**

**Gnocchi alla Sorrentina**

classic baked gnocchi, sugo,  
mozzarella & fresh basil

**Cannelloni**

spinach and ricotta filled pasta tubes

## SIDES

**Triple Cooked Potatoes**

herb and confit

**Salad Leaves**

mustard vinaigrette

## MAINS

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## DESSERT

**Served Roaming or Seated**

Chef's selection of seasonal dessert

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# Canape Selections



## COLD CANAPE

- Mini Bruschetta
- Salmon Blinis with Zesty Lemon
- Caprese Skewers
- Potato & Onion Frittata

## HOT CANAPE

- Porcini Arancini
- Olive Ascolane
- AFE Karaage Chicken
- Crisp-fried Prawns
- Mixed Meatballs

## SUBSTANTIAL CANAPE

- Mini Pork Sliders
- Mini Beef Burger Sliders
- Mini Veggie Sliders
- Chef's Pasta Boat
- AFE Karaage Chicken Bao Buns

## DESSERT CANAPE

- Mini Cheese Cake
- Mini Panna Cotta
- Mini mixed Cannoli
- Mini Chocolate Brownie

***Vegetarian (V) Gluten Free (GF)***  
***Dietary requirements can be accommodated prior to your function.***  
***We endeavor to accommodate dietaries, however we cannot guarantee that***  
***any products served will be free of allergens.***  
***Menu subject to change.***



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