



Cedar Creek Estate Vineyard & Winery



FUNCTIONS & EVENTS



Menu

Welcome to Cedar Creek Estate Vineyard & Winery

When considering a visit to a winery, you just cannot miss out on a visit to Cedar Creek Estate Vineyard & Winery.

Creek Estate Vineyard & Winery has the total experience and the expertise to cater for all your visitors' needs and more.

We specialise in wine tasting, guided tours through our rainforest park to the Glow Worm Caves, catering for various corporate events & functions, social group gatherings and intimate casual dining.

However large or small the group, you can be assured of Cedar Creek Estate's uncompromising quality, personal attention and friendly courteous service.

With 'Wild Duck Lake', Glow Worm Caves and Rainforest Park and Vineyard, Cedar Creek Estate can only be described as breathtaking. Our goal is to leave memorable experience for all our visitors and to provide a variety of facilities with hours of enjoyment and relaxation.

To assist you with your planning, we have provided a sample of our menu options, however if there is something that is not in this package, please do not hesitate to contact us to discuss, or design a function that suits your needs. You may also wish to visit our website on www.cedarcreekestate.com.au for more photos of the Estate.

We look forward to making your customer's day the most memorable event possible.

Yours Sincerely,

Management

More than just Wine, it's a Total Experience!



Menu

FAST FACTS

Company Name:	Cedar Creek Estate Vineyard & Winery
Address:	104-144 Hartley Road North Tamborine, QLD 4272
Phone:	07-5545 1666 1300 CEDAR CREEK
Facsimile:	07-5545 4762
Email:	info@cedarcreekestate.com.au
Website:	www.cedarcreekestate.com.au
Trading Hours:	10:00am to 4:00pm Monday – Friday 10:00am to 4:30pm Saturday & Sunday
Dates Closed:	Good Friday & Christmas Day
Attractions:	Glow-Worm Caves Wild Duck Lake Rain Forest Vineyard Winery Cellar Door Tasting Room Private Tasting Room Restaurant / Café
Facilities:	Restaurant / Café, Weddings & Functions Centre, Bus Parking and Customer Parking, Restrooms, Disabled Facilities.
Wine Tasting	\$3.00 per person
Glow Worm Cave Tour	Open 7 days/week \$11 per adult \$5.5 per Child (4-12 years inclusive) Tours are from: 10.00am – 4.00pm Monday - Friday every 30 minutes. 10.00am – 4.30pm Saturday & Sunday every 30 minutes. Limited numbers apply to each Glow Worm Cave Tour.



Menu

CORPORATE MEETINGS | MORNING & AFTERNOON TEA

MONDAY TO FRIDAY Only

All Served with Freshly Brewed Tea & Coffee

price per person

BISCUIT SELECTION

4.5

- Melting moments
- Traditional Anzac
- Triple choc

BAKERY SELECTION

6.6

- Blueberry Muffin
- Double chocolate Muffin
- Hot oven Baked Scones with Cream and Jam

PATISSERIE SELECTION (MIN. 25 people)

9.9

Choose 3 below

- Lemon Meringue Tart (individual)
- Jaffa Slice (Gluten Free)
- Hazelnut and Chocolate Tea Cake (Gluten Free)
- Tiramisu (individual)
- Chocolate & Vanilla Cheesecake slice (Gluten Free)
- Carrot Cake Slice



Menu

CORPORATE MEETINGS | LIGHT LUNCH

WORKING LUNCH | served on platters
MONDAY TO FRIDAY ONLY (MIN. 10 people)

price per person

POINT SANDWICHES – Six Points

9.5

- Champagne ham, tasty cheddar & roma tomato
- Corn beef, mustard pickles and Swiss cheese
- Free range egg, creamy mayo & chives
- Roast beef, tomato relish & rocket
- Mortadella, Swiss cheese, cucumber & seeded mustard
- Turkey breast with cranberry sauce & organic avocado

SAVOURY CROISSANTS - 2 portions per serve

11

- Champagne ham, asparagus, Dijon mustard and rocket
- Smoked Tasmanian salmon, aioli, capers and baby spinach
- Hungarian salami, grilled Mediterranean vegetables and boccocini

BAGUETTES – 3 portions per serve

9.5

- Breast chicken, crispy bacon, egg, grana padano and Caesar dressing
- Marinated antipasto vegetables with Persian fetta and Rocket Pesto
- Steak Tenderloin, onion jam, Mesculan lettuce and Tomato relish
- Champagne ham, Swiss cheese, Mesculan lettuce and roma tomato

PLATTERS – Serves up to 10 people

- Trio of Dips served with warm Turkish Bread 45
- Seasonal fruit – e.g. Melon, Strawberries, Oranges, Kiwi fruit, Grapes etc 65
- Cold meats – Champagne Ham, Roasted Chicken, Salami etc 75
- Australian Cheese with fruit, nuts and crackers 95



Menu

EARLY BIRD MORNING TEA

MORNING TEA & GLOW WORM CAVE TOUR

Hot scones with Jam & Fresh Cream
Tea & Coffee

Followed by a Guided Glow-Worm Tour through our unique Glow-Worm Caves

\$15 per person

Minimum 10 people

Available Monday – Friday Only

Available to all groups booked for Tours Prior to 11.00am

DOUBLE-UP DEAL

WINE TASTING & GLOW WORM CAVE TOUR

Additional Children

(Glow Worm Tour Only)

\$12 per adult

\$5 per child when booked on this offer

Minimum 10 people

This deal is only available to pre-booked groups



Menu

FARMERS MENU - MIDWEEK PACKAGE | PLATED

PACKAGE INCLUDES: WINE TASTING & GLOW WORM CAVE TOUR
(MONDAY – FRIDAY ONLY)

price per person
30

Crusty Bread Rolls

MAIN COURSE

Gourmet Steak Panini

Panini Bread filled with a leafy green Mediterranean Salad, topped with sautéed medallions of Eye Fillet Steak and Red Onion Jam served with Spicy Tomato Relish

Chicken and Asparagus Pasta

Chicken breast fillet sautéed with fresh spinach, chive and Asparagus spears and finished in light creamy garlic sauce.

**Optional extra - Vegetarian*

Chargrilled Vegetable Stack on Potato Rosti with Bocconcini & Rocket Salad

TO FOLLOW

Freshly Brewed Tea & Coffee

CHILDREN

Battered Whiting Fillets or Chicken Nuggets with Fries
(Fruit Juice for Children)





Menu

CEDAR MENU – MIDWEEK PACKAGE | PLATED

**PACKAGE INCLUDES: WINE TASTING & GLOW WORM CAVE TOUR
MINIMUM 30 ADULTS (MONDAY – FRIDAY ONLY)**

price per person
33

Crusty bread rolls w/ chilled butter

Main Course

Roast meat of the day served with seasonal vegetables and jus

Dessert

Fresh Pavlova served with seasonal fruit and fresh lashings of cream

To Follow

Freshly Brewed Coffee & Tea



Menu

TAMBORINE MENU | PLATED

PACKAGE INCLUDES: WINE TASTING

Plus you can select either an Entree or Dessert or both to compliment your main course

Entree **price per person**
Select one **9**

- Potato, Bacon and Leek Soup
- Creamy Butternut Pumpkin Soup
- Chicken Cedar Caesar | Parmesan Cheese Cos Lettuce Bacon Anchovies Egg and crouton
- Warm caramelized ginger pork salad | pan-seared Pork Medallions, grilled apple, rocket, blood orange, Walnuts & crispy prosciutto, finished with a creamy yoghurt apple dressing

Crusty bread rolls w/ chilled butter

Main Course **price per person**
Select two for alternate drop **29**

- Steak Diane - medallions of Eye Fillet Steak, brandy garlic cream sauce and served with Gratin Dauphinoise
- Garlic King Prawns sautéed and finished in a creamy white wine sauce and served with jasmine rice
- Chicken Papadelli - Chicken breast fillet sautéed with fresh spinach, chive and asparagus spears and finished in light creamy garlic sauce.
- Beer Battered Barramundi served with a leafy green Mediterranean Salad and served with fries and homemade tartare sauce
- Vegetarian - Char-grilled Vegetable Stack on Jarlsberg Cheese & Potato Rosti with Rocket Pesto

Dessert **price per person**
Select two for alternate drop **9**

- Apple Strudel served warm crème anglaise
- French Crème` Brulee served with fresh cream and strawberries
- Pavlova served with Tropical Queensland Fruit and lashings of fresh cream
- Traditional Sticky Date Pudding drenched in Butterscotch Sauce and King Island Cream

To Follow **Complimentary**
Freshly Brewed Tea and Coffee



Menu

HAMBLIN MENU - PREMIER PACKAGE | PLATED

PACKAGE INCLUDES: WINE TASTING

Plus you can select either an Entree or Dessert or both to compliment your main course.

Entree **price per person**
Select one **9**

- Potato, Bacon and Leek Soup
- Creamy Butternut Pumpkin Soup
- Chicken Cedar Caesar | Parmesan Cheese Cos Lettuce Bacon Anchovies Egg and crouton
- Warm caramelized ginger pork salad | pan-seared Pork Medallions, grilled apple, rocket, blood orange, Walnuts & crispy prosciutto, finished with a creamy yoghurt apple dressing

Crusty bread rolls w/ chilled butter

Main Course **price per person**
Select two for alternate drop **37**

- King Prawn and Mango Salad - pan seared prawns finished in a Thai lime & coriander and served with a salad of capsicum, cucumber & red onion, basil and mint and with mango slithers and lychees
- Vegetarian - Char-grilled Vegetable Stack on Jarlsberg Cheese & Potato Rosti with Rocket Pesto
- Atlantic Salmon - Pan-seared Fillet of Salmon resting on vegetable linguini, Capers, asparagus and dressed with a Lemon Beurre Blanc Sauce and Salmon Pearl
- Chicken Mignon seasoned with Spinach & Onion wrapped in Bacon served on Potato Mash, Broccolini accompanied by a Creamy Mushroom & White Wine Sauce
- Eye Fillet resting on potato rosti served with wild mushroom & Cabernet Sauvignon fume and fresh Spinach
- Barramundi with red claw & crab champagne sauce with cress and linguini vegetables
- Double baked Duck breast, linguini vegetables with Asian greens, caramelized tangelo & Grande Marnier syrup.

Dessert **price per person**
Select two for alternate drop **9**

- Apple Strudel served warm crème anglaise
- French Crème Brulee served with fresh cream and strawberries
- Pavlova served with Tropical Queensland Fruit and lashings of fresh cream
- Traditional Sticky Date Pudding drenched in Butterscotch Sauce and King Island Cream

To Follow **Complimentary**
Freshly Brewed Tea and Coffee



Menu

GOURMET BBQ

MINIMUM 60 ADULTS

price per person

49

Crusty bread rolls w/ chilled butter

BBQ MEAT & SEAFOOD

- Premium 190gm eye fillet steak
- Malaysian curry chicken pieces
- Skewed garlic king prawns
- Gourmet pork sausage

SALAD SELECTION - (Select Three)

- Broccolini, green bean, prosciutto, walnuts and parmesan with garlic & lemon dressing
- Roast tomato, zucchini, eggplant and bocconcini with candied balsamic dressing and crispy noodles with soy & ginger dressing
- Potato, dill and chorizo sausage with creamy seeded mustard mayo
- Mediterranean salad with Persian fetta, trussed tomatoes, roast olives and basil
- Beetroot, pumpkin, pecans and parmesan with honey mustard
- Mesculan Cress Lettuce
- Niscoise Salad

VEGETABLES

- Oven Roasted Potatoes
- Seasonal vegetables

All served with a selection of condiments

TO FOLLOW

Freshly Brewed Tea and Coffee





Menu

CARVERY BUFFET

MINIMUM 60 ADULTS

price per person

69

Crusty bread rolls w/ chilled butter & appropriate condiments

SOUP SELECTION – SELECT ONE

- Potato, Bacon and Leek
- Butternut Pumpkin

CARVERY - SELECT TWO MEATS

- Herbed Sirloin Beef
- Rosemary Scented Leg of Lamb
- Oven Baked German Smoked Kassler Pork
- Seasoned Chicken

ACCOMPANIED BY:

- Vegetarian Pasta
- Oven Roasted Potatoes & Seasonal vegetables

SALADS SELECTION – (Select Four Salads)

- Broccoli, green bean, prosciutto, Walnuts and parmesan with garlic & lemon dressing
- Roast tomato, zucchini, eggplant and bocconcini with candied balsamic dressing
- Wombok, shallot, almonds and crispy noodles with soy & ginger dressing
- Potato, dill and chorizo sausage with creamy seeded mustard mayo
- Mediterranean salad with Persian fetta, trussed tomatoes, roast olives and basil
- Roasted winter vegetables with pecans and parmesan with honey mustard
- Niscoise Salad
- Mesclun Cress Lettuce Mediterranean Platters

DESSERT (Select Three)

- Pavlova served with lashings of fresh cream and fresh fruit
- Strawberry Kisses Gateaux
- Apple Strudel with Brandy Crème Anglaise
- Sticky Date Pudding served warm with traditional butterscotch sauce

TO FOLLOW

Freshly Brewed Tea and Coffee



Menu

BEVERAGE LIST – CASH BAR

price per serve

WHITE WINES

Glass Bottle

Semillon Sauvignon Blanc – crisp dry 12.5% ALC	8	26
Verdelho – fruity dry 12.8% ALC	7	24
Unwooded Chardonnay –12.6% ALC	7	24
Chardonnay Semillon – fruity 11.5% ALC	7	24

RED WINES

Glass Bottle

Seduction – sweet 5.7% ALC	7	24
Revelation Red – sweet 9.5% ALC	7	24
In the Pink Rose – fruity sweet 12% ALC	7	24
Claret Ash – Cabernet Merlot –dry 13% ALC	7	24
Chambourcin Merlot Shiraz – dry 13% ALC	7	24
Shiraz – dry 15.1% ALC	9	28

DESSERT WINES & FORTIFIED

Glass Bottle

A Splash of Pink – fruity sweet 8% ALC	7	24
3 Entwined (Dessert Wine) 375ml – 12% ALC	7	24
Cedar Starboard - 17.5% ALC	7	24
Cedar Gold White Muscat - 17% ALC	7	24
Cedar Crème – “Bailey’s” Style – 16.5% ALC	8	28

SPIRITS

Glass

Bundaberg Rum Jack Daniels Bourbon Scotch Vodka	8
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Please note that some vintages & wine are subject to change without notice due to supply. Wine is served to a standard of 160mls and spirits to a standard of 30ml.

BEER

price per serve

Beer – Basic (Hahn Light, XXXX Gold, Tooheys New)	6
Premium Beer (Crown)	7
Imported Beer (Corona)	8

NON ALCOHOLIC

Coke, Diet Coke & Lemonade	3.8
Lemon Lime & Bitters	3.8
Soda Water	3.8
Orange Juice	3.5



Menu

TERMS AND CONDITIONS

CONFIRMATION AND DEPOSIT

Lunch Booking - Confirmation and a \$100 non refundable deposit is required to secure your date.
Dinner Booking - Confirmation and a \$300 non refundable deposit is required to secure your date.

PAYMENT

All Functions are required to provide payment using Credit Card or Direct Deposit (Internet Banking – EFT). If send a Cheque, we must receive this at least 7 working days prior to event in order for funds to be cleared before arrival.

POST - CHEQUE

CEDAR CREEK CELLARS PTY LTD
104-144 Hartley Road, North Tamborine, QLD 4272

INTERNET – DIRECT DEPOSIT

ACCOUNT NAME:	CEDAR CREEK CELLARS PTY LTD
BANK:	Westpac Beaudesert
BSB:	034 630
Account No.:	181 737
Email:	accounts@cedarcreekestate.com.au

FAX / EMAIL - CREDIT CARD

Fax No.:	+61 7 5545 4762
Email:	accounts@cedarcreekestate.com.au

All event charges & costs must be paid in full prior to the start of your event. 2% Surcharge for AMEX & DINERS.

CANCELLATION POLICY

If cancellation occurs within 24 hours of event, charges will be incurred where Food is a component of the booking. The guaranteed number of guests is finalised 24 hours prior to the event and cannot be decreased after 24 hours.

ROOM HIRE

Functions held within business hours and where the number of paying guest is greater than 50 paying adults, no charge is required for room hire; otherwise room hire is priced on application.

LIQUOR LICENSE

As a licensed premise, NO BYO is permitted and underage drinking laws are strictly adhered to.
It is a legal offense to serve alcohol to a person under the age of 18 years of age. *Liquor Act 1992*
In accordance with the Liquor Licensing Act, Management reserves the right to refuse service to intoxicated persons.

PROPERTY

Adequate supervision of children must be provided at all times. Any damage caused to property, fittings or equipment by a Client, guest or outside contractor prior to, during or after the event is the financial responsibility of the organisers.

GENERAL

The Cedar Creek Estate Vineyard and Winery reserves the right to alter menu items and to change according to current market availability.

PARKING FOR GUESTS

Ample parking is available for guests with provision for 80 cars, plus a Bus Bay for Coaches, plus Disabled parking