

Centennial VINEYARDS RESTAURANT

Group Bookings and Events

Known for our stunning setting amongst the vines, **Centennial Vineyards Restaurant** offers the perfect destination for lovers of excellent food, service and wine.

Our menus feature an abundance of fresh local produce from the surrounding area and are designed seasonally by owner and chef Robin Murray.

Ask us about our ideal spaces we have available to host your next event.



Centennial Vineyards Restaurant

Established 2004
Owned by Robin & Mandy Murray

Our Venue

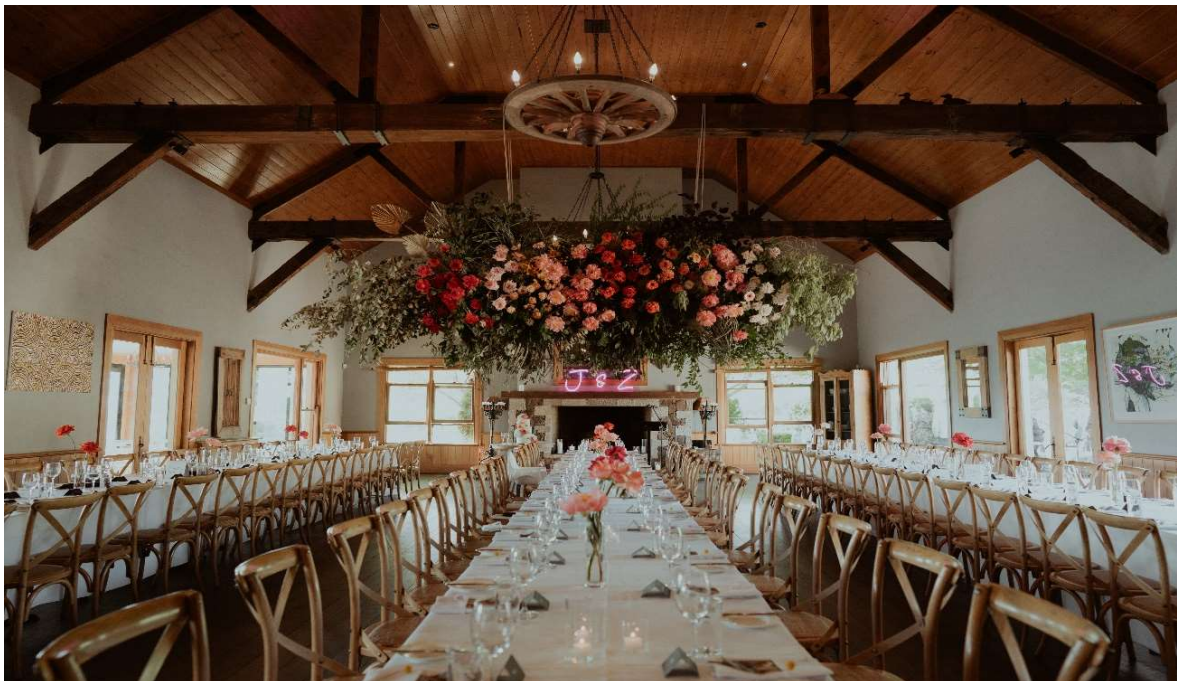
Main Dining Hall

180 seated / 300 cocktail

Our main dining area is a large open space, with six-metre-high ceilings, an open fireplace, exposed beams and hardwood floors.

The space benefits from full length windows, allowing views over the vineyards and our stone paved courtyard.

Exclusive hire available – please enquire for pricing.

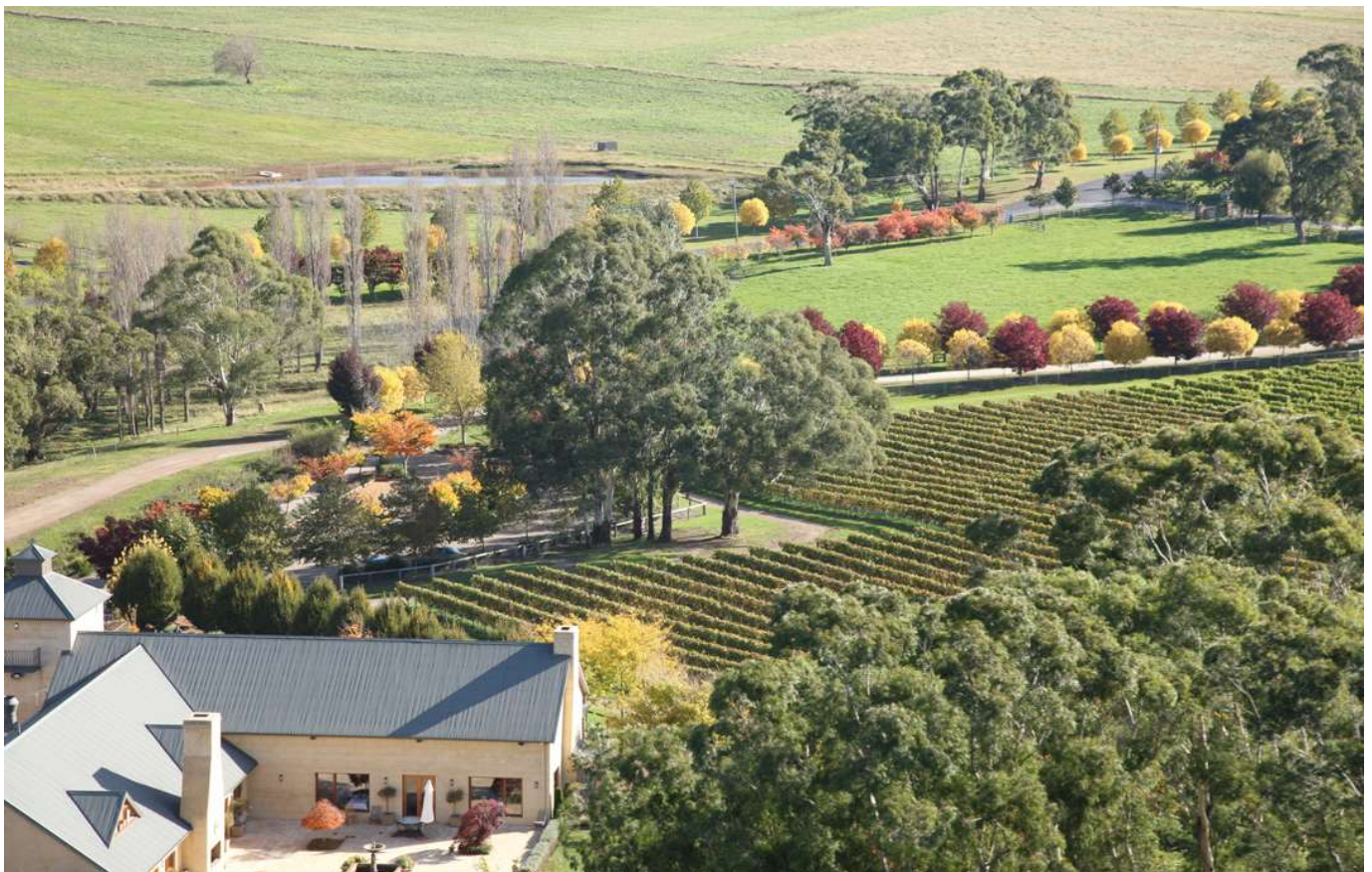


Veranda

60 sit down / 100 cocktail

Our veranda is enclosed, with glass bi-fold doors opening on to an uninterrupted view of the vineyards, the perfect setting for more intimate events.

Exclusive hire available – please enquire for pricing.



Courtyard

160 sit down / 300 cocktail

With creamy white sandstone, a large open fireplace and fountain, our Tuscan style courtyard is the perfect space for alfresco entertaining.

Exclusive hire available – please enquire for pricing.



Our courtyard also allows for marquees.



Vineyard Room

12 – 80 sit down / 130 cocktail

Our private function room can cater for hen's parties, baby showers, intimate weddings, birthdays, and other special events.

The Vineyard Room is perfect for those looking for a private space.

Exclusive hire available – please enquire for pricing.



Group Menu

Our group menu is applicable for bookings of 11 adult guests or more.

2 Course Menu: \$80 per person. 3 Course Menu: \$95 per person.

Includes freshly baked sourdough and freshly brewed tea and coffee.

ENTRÉE

The Centennial Tasting Board

5 daily items

MAIN COURSE

Lamb

Slow cooked lamb & prosciutto,
capsicum & tomato peppernata, salsa verde (GF/DF)

Barramundi

Oven roasted barramundi, sweet potato, yellow coconut curry sauce,
green banana fritters (GF/DF)

Risotto

Pumpkin risotto, zucchini flower, spinach, roasted pumpkin, pepitas
(V+/GF)

Steak (\$10p.p. additional)

Aged fillet of beef (cooked Medium), with seasonal garnish (GF)

DESSERT

Macaron

Crème chiboust, summer berries

Cheesecake

Coconut & lime cheesecake, mango sorbet, rhubarb (V+, GF)

Affogato [For groups of up to 20 guests]

Baileys Affogato

Sides

Pre-ordered only, at additional cost.

Fries, aioli (GF, DF, V) \$12

Green salad, orange Dijon vinaigrette (GF, V+) \$14

Steamed broccolini, lemon dressing, almonds (GF, V+) \$14

GF – Gluten Free

DF – Dairy Free

V – Vegetarian

V+ – Vegan

Beverages

You are welcome to run a bar tab on the day or choose from one of our beverage packages.

Beverage Option 1

Sparkling Mineral water
Soft drink
Australian Heavy & light beer
Bong Bong Sparkling wine
Bong Bong White
Bong Bong Red

2 hours @ \$40 per person

3 hours @ \$56 per person

Beverage Option 2

Sparkling Mineral water
Soft drink
Australian Heavy & light beer
Bong Bong Sparkling wine
Selected Centennial "Woodside"
wines

Choice of 2 White and 2 Red wines

2 hours @ \$46 per person

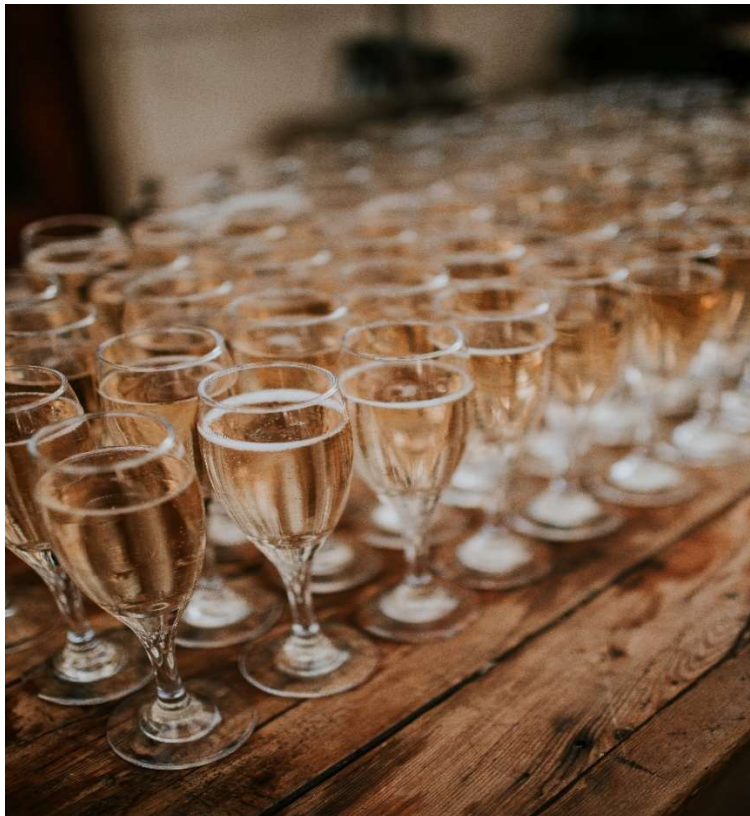
3 hours @ \$60 per person

Beverage Option 3

Sparkling Mineral water
Soft drink
Australian Heavy & light beer
Methode Champenoise
Selected Centennial Reserve wines
Choice of 2 White and 2 Red wines

2 hours @ \$52 per person

3 hours @ \$72 per person



Additional Information

Venue Hire

Venue hire fees apply for exclusive use of spaces for your event. Please contact us for current rates.

Menu Changes

Our menu is seasonal and subject to change.
We will inform you if there are any changes that effect your event.

Cakeage Fee

You are welcome to bring your own cake, from a certified bakery. Cakeage Fees apply.

Self-serve: We will supply items for you to cut and serve your cake. **\$2.50 per person.**

Cut and serve: We will cut and serve your cake from our kitchen. **\$4.00 per person.**

Cut and serve with garnish: We will cut and serve your cake, garnished with freshly piped cream and seasonal berry compote. **\$9.00 per person.**

Access to exclusive spaces

Please contact us if you wish to have access to your space prior to your event.

Decorations

All decorations must be pre-approved by events manager.
Glitter, scatters, and confetti are not permitted in any area of the venue.
All decorations must be taken with you at the conclusion of your event.
We do not have waste facilities available to guests.

Dietary requirements

A minimum of 72 hours' notice is required.
Dietary requirements cannot be catered for on the day of the event, without prior notice.

Food prepared in our restaurant may contain the following ingredients:
milk, egg, wheat, peanuts and tree nuts.

Whilst we take all care to prepare meals, we cannot guarantee they do not contain traces of these allergens.

Final Numbers

Final numbers must be given at least 14 days prior to your event.
If guest numbers change in the lead up to your event, a minimum of 72 hours is required.
If required notice is not given, full payment for the current number of guests booked is required.

Payment

A **deposit** is required to secure your booking.
Final payment must be made and cleared into our account 7 days prior to your event by EFT or credit card. No refunds or credits are applicable after final payment is received.

Service Fee

An additional 5% administration and service fee is applicable to all group bookings.
This will be applied to all final payments.

Arrival

Please ensure your guests arrive 15 minutes prior to your event booking time.

Contact Details

For group bookings and events:

Email: events@cvrestaurant.com.au

Phone: 02 4861 8701

Website: www.centennialvineyardsrestaurant.com.au

Address: 252 Centennial Road Bowral NSW 2576

Facebook and Instagram: @cvrestaurant

