

A photograph of an outdoor cafe at dusk. The scene is filled with people, some holding drinks, under large white umbrellas. The cafe is surrounded by lush greenery and potted plants. The lighting is warm, with string lights visible in the background. The overall atmosphere is relaxed and social.

THE FARM CAFE

**FUNCTION
PACKAGE**

WWW.FARMCAFE.COM.AU

THE VENUE

The Collingwood Children's Farm
18 St Heliers St, Abbotsford

Select from three unique locations at this heritage listed venue..



THE CAFE

Seated: Min - 30 Max - 60 Cocktail: 80

Venue fee Included in the package

- + Venue hire from 6pm - late
- + An events planner to co-ordinate and style your event
- + Fully furnished with steel frame chairs and timber top tables
- + Festoon bulb lighting
- + Open wood heater for cooler nights & heating over seated area
- + Stage area for 3 piece band or DJ
- + 150 parking spaces at the Abbotsford Convent (hourly rates apply)



THE BARN

Seated: Min - 60 Max - 120 Cocktail: 160

Saturday: \$3,960 Friday/Sunday: \$3,250 Mon - Thurs: \$2,500

- + Venue Hire from 5:30pm - late
- + An events planner to co-ordinate and style your event
- + Additional outdoor seating with stunning views of the Farm and river
- + Festoon bulbs hanging in the barn
- + Large fireplace for cooler nights
- + Barn dance floor spacious enough for a 5 piece band & 100 guests
- + Beautiful roaming peacocks (not shy for photographs!)



THE STABLES PADDOCK

No limit

All days: \$3,960

- + Venue hire from 5:30pm - late
- + An events planner to co-ordinate and style your event
- + Stunning Yarra river and bushland backdrop
- + Large open area to use, perfect for a marquee or tipi event
- + 3000sqm of private area to create and make your own
- + Farm venue manager onsite 4.30pm - 11.00pm
- + 150 parking spaces at the Abbotsford Convent (hourly rates apply)

THE MENU

The Farm Cafe
18 St Heliers St, Abbotsford

PARTY PACKAGE

\$45.00 Per Head

Harvest Graze On Arrival

A bountiful selection of produce across a shared graze. A selection of four organic and locally sourced cheeses, cured meats, house made dips and pickles, Mt ZERO olives, quince paste, and a selection of artisan bread VEO GFO

Something Savoury

Select **four** of the following to be served as roaming dishes throughout the evening.

Buttery crust mini beef and guinness pie with smashed peas
Roast pumpkin, haloumi and sage tarts V
Smoked salmon with dill & whipped feta on a mini bagel
Truffled mac & cheese croquette
House-made Warialda beef sausage rolls with tomato relish
Buttermilk fried Milawa free-range chicken with spring onion mayo
Caprese skewer with baby bocconcini, wood roasted peppers, olives and basil pesto GF V

Something Sweet

Ice Cream Bar

Serving from our vintage ice cream bar your choice of two delicious Gelato MESSINA flavours in cones or cups

Salted Caramel and white chocolate, apple pie, chocolate fondant, pistachio praline, mango sorbet, lemon sorbet, strawberry sorbet

BAR MENU

\$40.00 Per Head

4.5 Hour Package

Sparkling

Devil's Corner, Sparkling Cuvee, Tasmania

Wine (Select 3)

Pepperjack Shiraz, Barossa Valley
Ninth Island Pinot Noir, Tasmania
Mitolo Jester Sangiovese Rose, McLaren Vale
Red Hill Estate Pinot Grigio, Mornington Peninsula
Scotchmans Hill Sauvignon Blanc, Geelong
Swan Bay Chardonnay, Victoria

Beer

Furphy Refreshing Ale
James Boag's Premium Light

Non-Alcoholic

Sparkling Mineral Water
Blood Orange Capi
Elderberry Mocktai



THE EXTRAS

The Farm Cafe
18 St Heliers St, Abbotsford

PREMIUM PACKAGE

\$55.00 per head

Upgrade to our premium beverage package.

Sparkling

Chandon Brut Sparkling

Red (Select 2)

Penfolds Max's Shiraz
Coldstream Hills Cabernet Sauvignon
Dominique Portet Fontaine Rose
Kooyong Massale Pinot Noir

White (Select 2)

Shaw & Smith Sauvignon Blanc, Adelaide Hills
Hardys HRB Chardonnay, South Australia
Howard Park Riesling, Great Southern
Eddystone Point Pinot Gris, Tasmania

Beer (Select 2)

Furphy Refreshing Ale
Mountain Goat Steam Ale
Moon Dog Mack Daddy Dark Ale
Two Birds Golden Ale
Bridge Road Brewers Little Bling IPA

Non-Alcoholic

Sparkling Mineral Water
Blood Orange Capi
Lemon Capi
Elderberry Mocktail

STYLING PACKAGE

\$500.00

Want to get those good ol' farm vibes? We can offer you a unique styling package that compliments the barn or cafes rustic feel.. and look incredible for photos! You may choose how your items will be displayed with your events planner.

Includes oak barrels, festoon lights, vintage crates and tables, hay bales with covers and vintage lawn games

COCKTAILS

\$150 per 9L dispenser (serves 50)

Classic Pimms

A chilled punch cocktail of pimms and lemonade with freshly slices orange, cucumber, mint and lemon

Lime and Lemongrass Mojito

Bacardi white rum and Campari stirred in with freshly squeezed lime juice served with fresh sprigs of lemongrass

Blood Orange Aperol Spritz

If you're after a refreshing cocktail, an Aperol Spritz is probably the perfect tippie. Bright orange in colour and with a combination of sweet liqueur and white wine or fizzy Prosecco, it's refreshing with a bitter-sweet after taste

Raspberry and Rose G&T

Tanquray Gin stirred in with rosewater essence, elderflower and fresh raspberry puree garnished topped with rose petals



THE FARM CAFE

CONTACT

GET IN TOUCH TODAY
LAUREN.D@FARMCAFE.COM.AU
03 9415 6581