



ENTALLY ESTATE

PRIVATE EVENTS



ENTALLY LODGE



ENTALLY HOUSE

WELCOME TO ENTALLY

Entally Estate encompasses two sites, on both sides of the Meander Valley highway. Entally House is a historic homestead set within a beautiful landscape of manicured gardens, vineyards and outbuildings. Entally Lodge is a contemporary, stylish venue offering several spaces to accommodate almost any event. Entally provides a venue for all seasons, inside or out, small or large, intimate or extravagant.

The Entally Estate Events Pack is designed to showcase our services whilst streamlining the planning of your event. With a range of unique event spaces, we can take a small idea and make it a big reality. Entally can assist you in creating an experience which meets your dreams and delivers fabulous memories whether it's a cocktail party, conference/meeting, product launch, gala dinner, business or social event.



RATES & CAPACITIES

	MONDAY - THURSDAY (4 HOURS)	FRIDAY - SUNDAY (4 HOURS)	ADDITIONAL HOUR
RETRO BAR	\$300	\$400	\$100
ARENA (1400M ²)	Arena room hire fees available upon request		



	THEATRE	BOARDROOM	BANQUET - RECTANGLE	BANQUET - ROUND	COCKTAIL STYLE
RETRO BAR	50	25	45	30	80
ARENA (1400M ²)	Arena room capacities available upon request				

All prices quoted are valid until December 2020.

A 15% surcharge will be applied to your total bill should your event be held on a Sunday or Public Holiday.

A deposit will be required to secure your booking, along with a signed T's & C's contract.

All events must be prepaid in full twenty one (21) days prior to the event date.

A minimum bar spend of \$1,000.00 applies to all events.

Audio-visual equipment is available to hire - please enquire for pricing.

All menus are subject to seasonal changes.

SET MENUS

ALTERNATE DROP

Two Course - \$82.00 per guest

Three Course - \$92.00 per guest

Minimum 20 guests

Maximum 40 guests

COMPLIMENTARY TO START

Warm Sourdough & Butter

ENTRÉE

Select TWO Options:

- Crispy Five Spice Duck with asian herb salad & hoi sin glaze (dg)
- Pan Seared Tasmanian Scallops with smokey parsnip puree & serrano ham chips (ng)
- Mushroom Taleggio Tart with mizuna salad & tomato relish (nv)
- Twice Cooked Scottsdale Pork Belly with braised red cabbage & apple balsamic glaze (ndg)
- Char Grilled Marinated Lamb Cutlets with goat's cheese, prosciutto, micro herb salad, & basil aioli (ng)
- Leek & Onion Tart with rocket, & walnut dressing (v)

MAIN COURSE

Select TWO Options:

- Tasmanian Atlantic Salmon with pistachio & herb crust, saffron potatoes, sweet pea puree, & hollandaise (g)
- Tasmanian Fillet Steak with white truffle, parsnip & potato puree, broccolini, & red wine jus (ng)
- Eight Hour Slow Roasted Pork Belly with bolgare potato, braised red cabbage, & jus (ndg)
- Portuguese BBQ Chicken with chimichurri, polenta, charred corn, & tomato salsa (nd)
- Confit Mushroom Risotto with pecorino, thyme & garlic (nvg)

DESSERT

Select TWO Options:

- Chocolate Tart with berry compote, mascarpone cream, and chocolate shavings (nv)
- Tiramisu with dark chocolate ganache, & praline dust (v)
- Vanilla Bean Pannacotta with milk chocolate ganache, spiced crumb, & coffee syrup (nvg)
- Maple & Pecan Tart with vanilla bean ice cream, & café latte anglais (v)

CAKEAGE

- \$6.50pp - individual plates with cream & coulis
- \$75.00 - self-serve platters

SELF-SERVE TEA & COFFEE Add \$5.00 per guest

SET MENUS

CARVERY MENU

Two Course - \$55.00 per guest

Minimum 20 guests

Maximum 45 guests

COMPLIMENTARY TO START

Warm Sourdough & Butter

MAINS

Select TWO Options:

- Roast Leg of Pork, served with crackle (ndg)
- Texan-Spiced Roasted Beef Sirloin (ndg)
- Baked Lamb Shoulder with rosemary & garlic (ndg)
- Roast Turkey with cranberry glaze

CONDIMENTS

House gravy, mustard, home-made apple sauce, & mint jelly

SIDES

- Panache of Seasonal Vegetables, dressed in lemon-infused olive oil (nvdg)
- Roasted Pumpkin, drizzled with honey & sunflower seeds (vdg)
- Baked Potatoes with fresh herbs (nvg)
- Meander Valley Tossed Salad with red onion & fetta (nv)
- North West Coast Potato Salad with bacon, egg, spring onion, & creamy dressing (ng)
- Penne Pasta Salad, basil pesto, sun-dried tomato, spinach leaves & black olives (v)

DESSERT

- Chocolate Brownie with ganache (v)
- Vanilla Cheesecake with coulis (v)
- Vanilla Bean Pannacotta (nvg)

CAKEAGE

- \$6.50pp - individual plates with cream & coulis
- \$75.00 - self-serve platters

SELF-SERVE TEA & COFFEE Add \$5.00 per guest

SET MENUS

CHRISTMAS MENU

Two Course - \$55.00 per guest

Minimum 20 guests

Maximum 45 guests

Carvery Style

COMPLIMENTARY TO START

Warm Sourdough & Butter

MAINS

- Clove-Studded Baked Glazed Ham (ndg)
- Roast Leg of Pork, served with crackle (ndg)
- Roast Turkey with cranberry glaze

CONDIMENTS

House gravy, mustard, home-made apple sauce, & cranberry

SIDES

- Panache of Seasonal Vegetables, dressed in lemon-infused olive oil (nvdg)
- Roasted Pumpkin, drizzled with honey & sunflower seeds (vdg)
- Baked Potatoes with fresh herbs (nvg)
- Meander Valley Tossed Salad with red onion & fetta (nv)
- North West Coast Potato Salad with bacon, egg, spring onion, & creamy dressing (ng)
- Penne Pasta Salad, basil pesto, sun-dried tomato, spinach leaves & black olives (v)

DESSERT

- Chocolate Brownie with ganache (v)
- Vanilla Cheesecake with coulis (v)
- Vanilla Bean Pannacotta (nvg)

CAKEAGE

- \$6.50pp - individual plates with cream & coulis
- \$75.00 - self-serve platters

SELF-SERVE TEA & COFFEE Add \$5.00 per guest

PLATTER MENU

EACH PLATTER IS GRAZING FOR APPROXIMATELY EIGHT GUESTS

All include condiments

GOURMET PLATTER

\$99.00 per platter - *minimum three platters*

- Selection of Local Cheese (ng)
- Selection of Shaved Cured Meats (ndg)
- House Pickled Vegetables (nvdg)
- House Smoked Salmon (ndg)
- Sourdough Crostini (nvg)

CLASSIC PLATTER

\$79.00 per platter - *minimum three platters*

- Sausage Rolls (n)
- Gourmet Mini Pies (n)
- Mini Beef Pies (n)
- Meat Balls
- Aranchini (v)

ASIAN PLATTER

\$79.00 per platter - *minimum three platters*

- Prawn Twisters
- Cocktail Spring Rolls (v)
- Cocktail Samosa (v)
- Assorted Mini Dumplings
- Mini Chicken Dim Sims

BEVERAGE PRICING & PACKAGES

STANDARD PACKAGE

42° South Sparkling NV	\$48.00
Holm Oak Pig & d'Pooch Moscato 2019	\$50.00
Derwent Estate Pinot Gris 2019	\$49.00
Storm Bay Sauvignon Blanc 2018	\$39.00
Derwent Estate Vineyard Rose 2019	\$44.00
Entally Estate Reibey Pinot Noir 2018	\$45.00
Storm Bay Cabernet Sauvignon Merlot 2017	\$42.00

PREMIUM PACKAGE

Clover Hill Cuvee NV	\$55.00
Moores Hill Reisling 2018	\$54.00
Ghost Rock Sauvignon Blanc 2018	\$55.00
Derwent Estate Vineyard Rose 2019	\$44.00
Entally Estate Malua Pinot Noir 2018	\$65.00
Two Hands Gnarly Dudes Shiraz 2018	\$55.00

BEER & CIDER

Boags Draught (on tap)	\$5 / \$7 / \$10
Boags Draught	\$7.00
Boags Premium	\$8.50
Boags Premium Light	\$6.00
Boags XXX Ale	\$7.00
Great Northern Ale	\$7.00
XXXX Gold	\$7.00
Corona	\$8.50
Spreyton Apple Cider	\$9.00
Spreyton Pear Cider	\$9.00

SPIRITS & MIXERS

Spirits will be available during the event, with payment per transaction.



ACCOMMODATION

Travelling guests may wish to stay at Entally Lodge which has twenty king studios that deliver a comfortable, modern space. Each with Scandinavian inspired modern decor and their own ensuite bathroom, they are ideally suited for two people but can accommodate a maximum of three guests, including children and infants. The rooms are King Studios with one king bed, which can be split to make two singles on request, plus with the option to add a trundle bed.

Wake up and take advantage of the Entally Bistro & Bar by having breakfast/brunch to set you on your way.

AMENITIES

King Bed (or Two Singles)
40" High Definition Television
Relaxing Sofa
High Quality Linen
Tea & Coffee Making Facilities

Bar Fridge
Desk & Chair
Quality Towels
Hairdryer
Climate Control

Prices on application. Exclusive Use is available, or alternatively, rooms can be booked individually.





ENTALLY ESTATE

Entally House:

782 Meander Valley Road, Hadspen TAS 7290

Entally Lodge:

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