

# Duart HOMESTEAD

FUNCTION ROOMS, CATERING & RESTAURANT

Est. 1883



## Our STORY

Duart, Gippsland's **Catering and Function Centre**, occupies a Victorian homestead, built-in 1883 as the Maffra home of Hon Allan McLean, a local businessman who was to become Premier of Victoria in 1899 and in 1901, Gippsland's first federal representative. The home was named after Duart Castle in Scotland, the seat of the Clan McLean. Today Duart is still the charming homestead of yesteryear, renovated and converted into **reception rooms** which tastefully enhance the Victorian style building.

Duart Homestead has a reputation for **quality food, friendly service** and **attention to detail**. No matter what you have in

mind, our sit-down or stand-up gourmet menu options can be adapted to suit your personal tastes and needs.

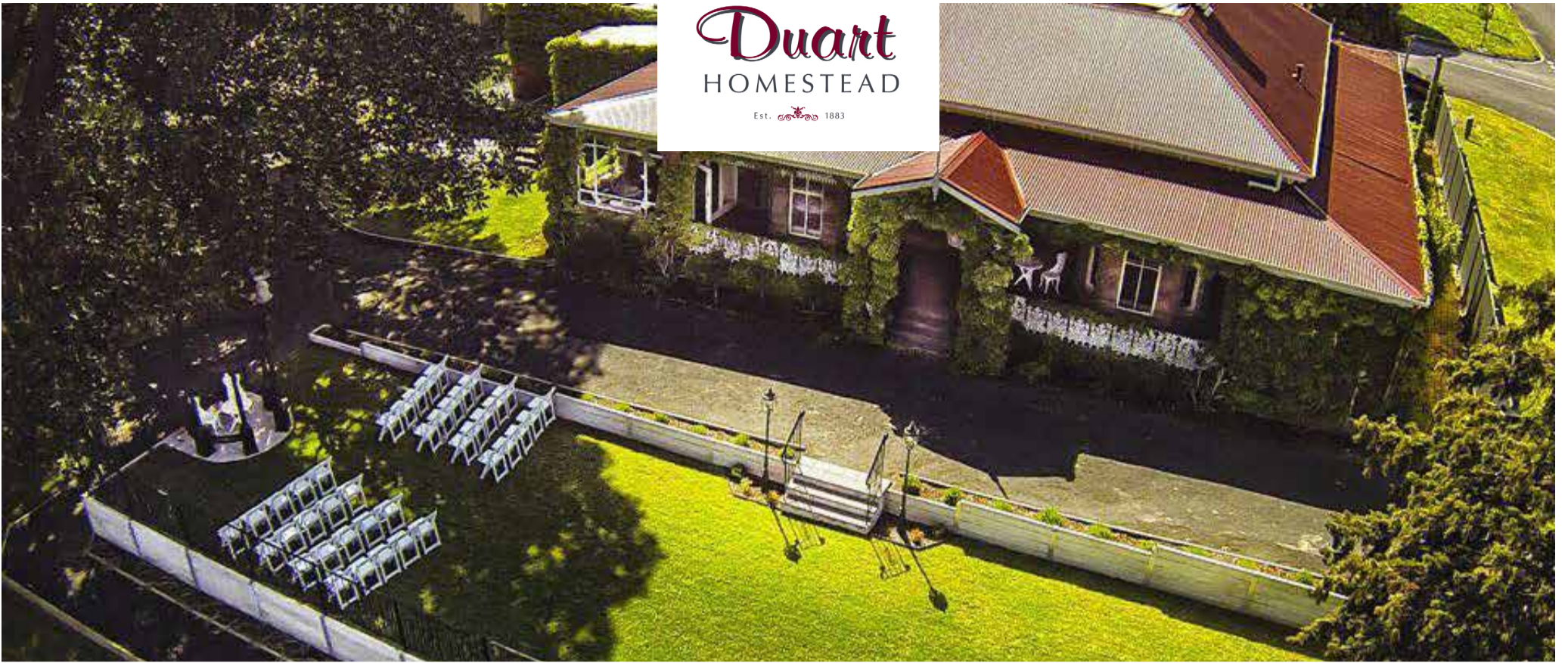
We offer the choice of a larger reception room – the large **ball-room** can seat up to 120 guests, a more intimate **restaurant** – with seating up to 40 guests or **outdoor catering** for wedding receptions, conferences, business meetings and special occasions.

Coming soon to Duart Homestead is our new boutique **Stables Bed & Breakfast**.

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[www.duarthomestead.com](http://www.duarthomestead.com)





## *Perfect* WEDDING VENUE

Duart Homestead specialise in wedding receptions, providing the perfect venue for garden ceremonies, featuring a federation style Gazebo with beautiful natural garden setting at its colourful best in spring/summer and the huge 160 year old Moreton Bay Fig tree which reigns supreme over the garden terrace area. The tree is classified by the National Trust and is a beauty to behold. The ivy-clad verandah is a picturesque spot for photos or as the stage for your garden wedding ceremony.

The main function room, which holds up to 120 is air-conditioned, fully licensed, and provides everything you need including a dance floor & stage area for band/DJ.

Duart's has a reputation for quality food and friendly service. No matter what type of food you have in mind, our sit down or stand up gourmet buffet options can be adapted to suit your personal tastes and needs.

- Winner of Bendigo Bank Business Awards 2008 & 2012
- Winner of Gippsland STARTFM TEN Network Peoples Choice Awards for Best Wedding Venue 2012
- Winner in Prime7 Wellington Peoples Choice Awards for Best Function Venue 2014
- Winner Prime 7 Wellington Peoples Choice Awards for Best Function Venue 2017

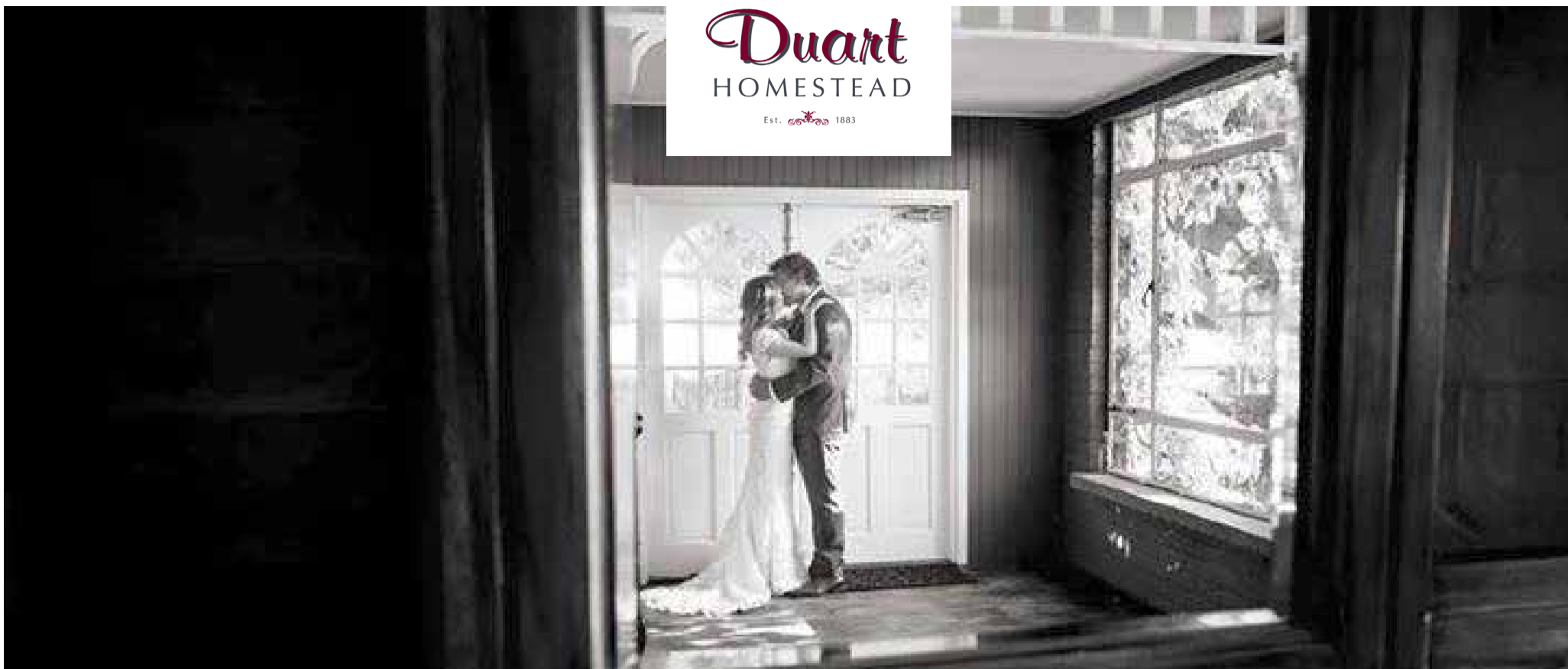
Your hosts, Nathan and Natasha Smith, will be pleased to discuss and advise you on any questions you may have for your special day. For an obligation free quotation please do not hesitate to call on (03) 51471985. Duart Homestead would like to thank you for considering us as your reception venue and wish you all the very best for the future, hope to hear from you soon.

Kind regards,

*Nathan & Natasha Smith*







## *Perfect* WEDDING VENUE

### Wedding Reception Information

Included in the price per head for our sit down wedding receptions @ Duart;

- White linen serviettes and table linen
- Bridal table and cake table
- Cake knife
- PA system with mobile microphone, iPod adapter boom box
- Your choice of menu from our wide range of classy simple fresh food
- Round or rectangle tables are available
- Table plans as per your requirements
- Exclusive use of the entire Homestead including verandah, gazebo, gardens and receptions rooms

### Alcohol

The cost of providing alcohol is not included in the reception price per head but will be arranged with us. Duart Homestead is **fully licensed** and as such cannot permit beverages to be brought onto the premises for consumption at Duart. We have **base** and **premium packages** available for a price per head or you can simply put **a tab on the bar** so once you reach your limit we will make you aware of it.

### General Booking Information

Months of July and August receive a **10% discount** on our wedding reception price

- A deposit of \$500 is required on confirmation of booking and is deducted from final account; cancellation will result in loss of deposit.
- A tentative booking will only be held for two weeks
- We are happy to do **pre-tasting of food choices** at the cost of menu chosen
- Full payment is due on the Monday before with confirmation of guests
- Wedding ceremonies held @ Duart have a fee of \$500
- We reserve the right to alter costs & charge for breakages at our own discretion
- We accept credit cards, cash, cheques & bank deposits BSB 063-709 ACC 10183748 and please if transferring funds put your names/date on the description
- The provision of entertainment is not included in our price, but we are happy to assist in recommending DJ's/Bands



DUART'S  
*Wedding*  
MENUS

## SIT DOWN DINNER // \$65 for 2 course // \$70 for 3 course

Traditional “Alternate Drop” service is a popular pick for formal events such as weddings or dinner parties. We always aim to provide premium meals with a premium service. This allows you to sit back with piece of mind that your event is well looked after. This package is inclusive of a fabulous chef, wait staff, porcelain plates and polished stainless steel cutlery. Please **choose 2 items** from the below menus for your reception.

### Entrées...

- Salt and Pepper Squid on Wombok slaw with raspberry chili splash...
- Crisp Risotto Parcels on bush tomato coulis, fresh wild herbs and leaves...
- Royal Tasmanian Smoked Salmon rosettes on basil Blinis with wasabi tartare and crisp capers...
- Confit of Duck Salad with quondong chilli jam...

- BBQ Seafood Salad with char grilled prawn, squid and scallop, palm sugar and lime dressing...
- Local Gippsland Lamb with Cypriot Greek grain salad, honey cumin yoghurt...
- Caesar Salad with crisp prosciutto, free-range egg, garlic croutons, shaved Parmesan and aioli dressing...
- Chicken and Sweet corn Soup...
- House made Raviolo with roasted pumpkin, baby spinach & local goat feta with sage butter...

**Canapés** for guests prior to reception can be discussed to suit menu choices; we offer a selection of 5 items chosen by us for **\$10 per guest**.





## DUART'S *Wedding* MENUS



### Mains

- Aged grain & grass fed Eye fillet of beef baked with roasted garlic mash, local greens, sweet potato crisps & red wine jus...
- Local grass fed Scotch fillet grilled with Swiss brown mushroom, roasted rosemary chats, caramelized onion & port jus...
- Gippsland Beef cheek; 10 hour braised in red wine & rosemary, served with Duart mash, greens & parsnip crisps...
- Char grilled vegetable wonton lasagna stack with tomato coulis...
- Chicken Saltimbocca; chicken breast wrapped in prosciutto pocketed with brie, verjuice & crispy rosemary potatoes...
- Chicken breast stuffed with Maffra garlic cheddar, semidried tomato & basil, wild herb crust & garlic butter with wilted spinach & mash...
- Crispy skin Salmon on potato wedges, avocado salsa & lime aioli...
- Barramundi fillet oven baked with citrus butter and crisp potato cake...
- Lamb Wellington, lamb loin basted in cashew nut pesto, wrapped in puff pastry and served with a minted jus...
- Crispy skinned double roasted duck w/ roasted chats, greens & orange blossom jus...

- Pork Fillet wrapped in prosciutto with apple hazelnut salad & apple balsamic...
- Crunchy Pork belly on sweet potato mash, wilted baby spinach & pineapple mojo...

### Desserts

- Fresh Fruit and mango cheek mousse in brandy snap cigar & Passionfruit...
- Wild Lime and passion curd tart with raspberry coulis and vanilla ice-cream...
- Strawberry shortbread with double cream and fresh strawberries stacked...
- Profiteroles filled with jaffa custard and hot chocolate sauce...
- Banana and Baileys Pudding with caramel sauce...
- Duarts Sticky Fig Pudding with butterscotch sauce and vanilla ice-cream...
- White chocolate pannacotta with balsamic strawberries...
- Kahlua Crème Brulee with hazelnut cookies...
- Maffra cheese plate - a hard one, a soft one and a blue one...
- Orange and almond syrup cake
- Your choice...







DUART'S  
*Wedding*  
MENUS

## GOURMET FINGERFOOD // \$45 per Person

This menu can be used to incorporate standup options, its simplistic approach helps people to eat in an informal manner allowing guests to mingle and eat what they choose. It lends itself well to garden ceremonies for lunch or afternoon wed dings. For ALL of the items listed below, including wait staff the cost per head is \$45.00

### Hot and Cold Selections...

- Vine ripened tomato & basil Bruschetta
- Crisp Chorizo sausage with roasted garlic aioli
- Thai Green Prawn tails grilled with caramel chilli lime
- Chicken tikka bits wrapped in kaitafi pastry
- Baby Arrancini with romesco & basil
- Avocado sushi rolls
- Vietnamese vegetable kaffir rice paper rolls
- Crispy Pork belly cubes with pineapple mojo
- Gippsland lamb sliders with red onion relish & Persian feta
- Crisp Potato nests with smoked salmon, rocket and Jindi Brie
- Gippsland Wagyu beef pies with tomato basil dipper

- Homestead sausage rolls with tomato basil dipper
- Panko crumbed Flathead & curly fry buckets with lime aioli
- Greek Lamb cutlets grilled with rosemary & preserved lemon, served with Tzatziki

**Canapés** for guests prior to reception can be discussed to suit menu choices; we offer a selection of 5 items chosen by us for **\$10 per guest**.

### Dessert finger foods

can also be incorporated for a cost of \$10 per person.

- Mini Lime curd tart
- Mini assorted cheesecakes
- Mini flourless fudge cake pieces
- Chocolate dipped strawberries
- Mini assorted macarons
- Mini yo yo's
- Fresh seasonal fruit platters
- Regional cheese board: Gippsland shadows of blue, Gippsland brie, Maffra cheddar, crackers & cashews.







DUART'S  
*Wedding*  
MENUS

## FEASTING PLATTER // \$70 per Person

“Feasting” is our version of grazing platters served to the table for guests to share amongst themselves. This is a celebration of food and a generous degustation of your chosen menu, allowing guests to enjoy a variety of options. Our feasting platters are served per table banquet style incorporating 2 entrée & 2 main selections plus a few additions so guests can help themselves. (Centrepieces on tables would require being minimal, as food will be the centrepiece with wines etc.)

### Menu items for Feasting platters

- Warm local ciabatta
- Gippsland lamb fillet with lemon garlic & rosemary
- Queensland King prawns with lime aioli
- Roasted Chicken breast rubbed in Mediterranean flavours with local goat fetta & basil
- Arrancini

- Chargrilled & roasted vegetable salad
- Rocket & shaved parmesan salad
- Bowls of warm kalamata olives/crispy roasted potatoes.

### Desserts (could be grazing plates as well)

- Mini desserts including mini cheesecake
- Lemon tartlets
- Mini yoyos
- Choc flourless fudge
- Strawberries dipped in choc
- Local cheese platter: Gippsland shadows of blue, Gippsland brie, Maffra cheddar, crackers & cashews.





## DUART'S *Wedding* MENUS



### **BUFFET STYLE // \$55 per Person**

Our buffets are a great casual way to entertain whilst you mingle with friends/guests. Our buffets are presented in beautiful polished stainless steel bain-maries'. Your chosen selection of sides are then complimented aside the main buffet with bread rolls, butter, sauces and condiments alike. It's great entertainment, great food and an event to remember.

#### **A choice of two roasted meats:**

- Herb crusted Beef fillet
- Seasoned Chicken breast & Maryland
- Crispy Crackling Pork
- Rosemary Lamb Leg
- Breast of Turkey

#### **Cold meat platters featuring:**

- Ham off the bone
- Salami
- Seasoned Chicken pieces
- Silverside

**Vegetarian option** includes a sweet potato & chickpea Korma Curry & spiced quinoa with tzatziki & puppodums

#### **Selection of Sides:**

Our Buffet menu includes Traditional Roasted Vegetables with crispy roasted root vegetables including potatoes, pumpkin, carrots, onion & baby beetroot. Cauliflower & Broccoli Mornay, condiments, Duart Caesar Salad and crusty breads.

#### **A choice of three desserts:**

- Fresh fruit Salad
- House made Cheesecake
- Apple and Rhubarb Pie
- Chocolate Mousse
- Mini Pavlova with drunken berries
- Black Forrest Choc-ripple cake
- Profiteroles with hot chocolate sauce
- Tea and coffee with homestead chocolate fountain





DUART'S  
*Wedding*  
MENUS



**GOURMET BBQ // \$30 per Person or \$40 per Person with seafood options**

**On the BBQ**

- BBQ Scotch fillet steak ...
- Chicken Kebabs...
- Beef Sausages...
- BBQ Chorizo Sausage...
- Vegetable haloumi kebabs...
- Caramelised onions...
- Potato Salad...
- Caesar Salad...
- Wombok Slaw with cashews...
- BBQ King Prawns... (optional)
- Fresh Pacific Oysters... (optional)
- Snapper in foil...(optional)

**Dessert**

Desserts can also be incorporated into your relaxed BBQ. The following can be done for an extra **\$10 per person**.

- Fruit & Local Cheese platter
- Bite size cheesecakes
- Mini Lemon Tartlets
- Fudge cake pieces
- Mini yo yos

Fresh Bread, smoked bush tomato basil chutney, service personnel, plates, cutlery, & serviettes.





## DUART'S *Wedding* MENUS



### GRAZING PLATTERS

Gourmet Platters are a great addition to any menu. They allow guests to graze at their leisure, pre-dinner, during or after your event. All presented on rustic wooden boards, served with fresh breads and garnishes.

#### **Cheese Platter for 10 people // \$129**

Gippsland shadows of blue, Tarago Brie, Maffra aged washed rind cheddar, Falwasser wafers, plum paste, quince paste, pistachio, cashews, dried fruit salad & figs with Hope farm fruit bread

#### **Antipasto Platter for 10 people // \$129**

Mixed Olives; green stuffed & kalamata, Local Goat Fetta, vegetable arrancini, chorizo sausage, semidried tomatoes, marinated mushrooms, roasted capsicum and chargrilled garlic bruschetta

#### **Seafood Platter for 10 people // \$165**

Marinated baby squid, Peeled Queensland King Prawns, Fresh SA Oysters, Tasmanian Smoked Salmon with lime wedges, aioli.

#### **Entertainer platter for 10 people // \$129**

Vietnamese rice paper rolls, Sushi rolls, Red Thai beef cucumber cups, Crisp potato nests with salmon & brie, Mini Caesar tartlets

#### **Sandwich Platter for 10 people // \$111**

Mixed gourmet sandwiches including traditional fillings and modern variations

#### **Cold Meat Platter for 10 people // \$129**

Sliced ham off the bone, Seasoned chicken pieces, Silverside, Salami & Prosciutto

#### **Bread, Dip & Crudité Platter for 10 people // \$111**

Sourdough, grissini, bruschetta toasts, Tzatziki, Hommus & Romesco (Semidried tomato/basil/cashew), carrot, celery & capsicum sticks

#### **Dessert Platter for 10 people // \$133**

Assorted mini macarons, bite size cheesecakes, Mini Maffra lemon & lime tarts, Flourless Fudge cake pieces, Strawberries dipped in chocolate and Mini yo yo's

#### **Fruit platter for 10 people // \$99**

Watermelon, honeydew, rockmelon, pineapple, oranges, kiwifruit, berries & grapes





# DUART'S *Wedding* MENUS



## STREETFOOD MENU

If you like to add that trendy, stylish WOW vibe to your wedding then we can certainly set up our FOODCUBE or our retro "Bertha" Volkswagon van at any location you have in mind.

### Menue

#### Brat Dogs // \$10

(Bratwurst hot dog) with caramelised onion relish, slaw, fries & chipotle mayo

**BBQ Heritage Pork Vietnamese Bao Buns // 2 for \$10**  
with apple slaw

**Lakes Entrance Prawn Gyoza Dumplings // 5 for \$10**  
with fresh chilli, coriander & soy

**Big Ball Arrancini // \$10**  
with roasted pumpkin, Maffra feta & rocket salad

**Charcoal sliders // \$10**  
with popcorn chicken & fries with sriracha mayo



LIFE IS TOO SHORT  
TO EAT S#!T FOOD





DUART'S  
*Wedding*  
MENUS



## BEVERAGE PACKAGES // Basic Package \$40 per Person for 4 hours\*

Included in our packages are the following beverages:

- Carlton DRY
- Great Northern
- Ciders
- Soft Drink
- Juice
- Mineral waters
- Red Wine - House wines
- White Wine - House wines
- Sparkling - House wines

Alternatively you can put a **Tab on the bar** and we will certainly let you know when you are nearing your set amount. Normally allow **\$30-\$50 per person** for your alcohol account, most people put **\$2000-\$3000** and see how they go on the night.

Duart Homestead is fully licensed and as such cannot permit beverages to be brought onto the premises for consumption at Duart. We have base and premium packages available for a price per head or you can simply put a tab on the bar so once you reach your limit we will make you aware of it.

\*\$5 per person for every hour after





# Duart

## HOMESTEAD

FUNCTION ROOMS, CATERING & RESTAURANT

Est. 1883



*Our*

## CONTACT DETAILS

Your hosts, Nathan and Natasha Smith will be pleased to discuss your special day with you and advise you on any questions you may have. For an obligation free quotation, please do not hesitate to contact us.

Kind regards,

*Nathan & Natasha Smith*

### **Duart Homestead**

Function & Rooms | Catering | Restaurant  
McLean Street  
Maffra - Victoria 3860

Phone: 03 5147 1985

Email: [duart@maffra.net.au](mailto:duart@maffra.net.au)

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