



Jason's Restaurant at Bradford Estate Winery
2 McBride Road Beaconsfield Upper Vic 3808
Ph. 03 5944 4710

Modern International cuisine with a difference - superb A La Carte dining is just the beginning!

Functions

Wedding Packages Seated Dining



- Seated Dining from 40 to 90 guests
- Semi-Set, guests have choice from 4 meal offerings in each Course
- 2-Course and 3-Course packages available
- Seasonal Menu celebrating the produce from Jason's kitchen garden
- Dietary requirements accommodated
- Due to produce availability all menus are subject to change at any time without notice

2-Course Dining - \$75/pp (food)

Fresh homemade bread & starter

Entrée – guests have choice from 4 offerings

Main – guests have choice from 4 offerings

Beverage (Basic Package) - \$50/person – 4 hours

Beer: Furphy on tap

Peroni Leggera Stubbies

Sparkling: NV Paul Louis Brut, France

White: 2016 Bradford Estate Sauvignon Blanc, Yarra Valley Vic

2010 Bradford Estate Louis Sister Chardonnay, Yarra Valley Vic

Red: 2014 Bradford Estate Cabernet Syrah, Yarra Valley Vic

2010 Bradford Estate Shiraz, Heathcote Vic

Soft Drinks, Tea & Coffee

or Beverage on consumption

(all spirits charged on consumption basis)

3-Course Dining - \$90/pp (food)

Fresh homemade bread & starter

Entrée guests have choice from 4 offerings

Main guests have choice from 4 offerings

Dessert guests have choice from 4 offerings

Beverage (Basic Package) - \$50/person – 4 hours

or Beverage on consumption

Ceremony at Bradford Estate

3 Chef's selection Canapes on arrival **\$15/person**

Ceremony conducted at Bradford Estate Winery Gardens is **\$700**

Inclusive of this fee is;

- 40 seated chairs for guests and standing room
- full access of photos on our 3 acre property including vineyard
- PA microphone & lecturn
- Full set up of Wedding

Impress your guests and enjoy your special day!

www.jasonsrestaurant.com.au

Email : jasonsrestaurant@mail.com



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Functions



Wedding Packages Cocktail Party

- Cocktail Party from 40 to 200 guests
- 10 canapes + 2 substantial canapes (Noodle Box options)
- You may choose 4 seafood & 6 non-seafood from the Canapés list
- Savoury and Savoury/Sweet packages available
- Dietary requirements accommodated
- Due to produce availability all menus are subject to change at any time without notice

Cocktail Party - \$75 pp (food) OR Savoury / Sweet - \$75 pp (food)

10 canapes + 2 substantial canapes (Noodle Box options)
You may choose 4 seafood & 6 non-seafood from the
canapes list (attached))

7 canapes + 2 substantial canapes (Noodle Box options)
you may choose 3 seafood & 4 non-seafood from the
canapes list (attached))
Plus 3 dessert canapes (e.g. lemon tart, sticky date etc)

Beverage (Basic Package) - \$55/person – 4 hours OR Beverage on consumption

Beer: Furphy on tap
Peroni Leggera Stubbies
Sparkling: NV Xeminez Sparkling, Adelaide Hills SA
White: 2016 Bradford Estate Sauvignon Blanc, Yarra Valley Vic
2012 Bradford Estate Louis Sister Chardonnay, Yarra Valley Vic
Red: 2016 Bradford Estate Adrianna Pinot Noir, Mornington Peninsula Vic
2014 Bradford Estate Pedro Shiraz, Rutherglen Vic
Soft Drinks, Tea & Coffee

(all spirits charged on consumption basis)

Premium

Cocktail Party- \$90/pp (food)

10 canapes + 2 substantial canapes (Noodle Box options)
(You may choose 4 seafood & 6 non-seafood from the
canapes list (attached))
3 dessert canapes (e.g. lemon tart, sticky date etc)

Beverage (Basic Package) - \$55/person – 4 hours or Beverage on consumption

Ceremony at Bradford Estate

Ceremony conducted at Bradford Estate Winery Gardens is **\$700**

Inclusive of this fee is;

- 40 seated chairs for guests and standing room
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SAMPLE MENU (seated dinner function)

Entrée

Local Calamari

Fresh Calamari flash fried, sided by Thai coleslaw & chilli aioli

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Gippsland Quail

Deboned Quail with tarragon & rolled in prosciutto, compressed apple & saffron butter reduction

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Beef Carpaccio

Thinly sliced rare eye fillet, garden roquette leaves, capers, aioli, Aged balsamic & shaved parmesan

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Roasted Eggplant

White miso, swiss brown, oyster & shitake mushroom ragout & sliced garden chilli

Main

Fish of the Day (our staff will advise)

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Beef Cheek marinated & braised beef cheek on a desiree mash & baby root vegetable ratatouille

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Chinese Duckling, roasted virgin olive oil pulled duckling roll, confit leg, celeriac puree & aged balsamic glaze

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Homemade Potato Gnocchi

Truss tomato, baby spinach, Kalamata olives, garden peas, sweet basil & buffalo mozzarella

Dessert

Strawberry Egg

Strawberry Callebaut chocolate Sabayon, lemon sherbet shards & raspberry couli

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Mango Mousse

Condensed milk Chantille cream & sesame tuli biscuit

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Summer berries served with homemade brandy snap & Vanilla bean ice-cream



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SUBSTANTIAL NOODLE BOX

- Line caught Beer Battered Flathead tails, house made tar tare sauce with fat chips
- Thai Beef Salad, marinated eye fillet steak, charred & marinated in Thai spices served on a rocket & fresh basil salad
- BBQ Pork Belly on Asian salad consisting on beanshoots, Vietnamese mint, coriander & lemongrass
- Mushroom Risotto, Field Mushroom ragout folded through Arborio Rice and drizzled with truffle oil

HOT CANAPES

- Tortellini di patate e fromaggio (pasta filled with potato and fetta)
- Crab risotto in scallop shell
- Tandoori Meatballs with Coriander
- Cozze con caponata (mussels topped with marinated eggplant)
- Spinach & buffalo mozzarella Arancini balls (GF)
- Stuffed Zucchini flowers with Persian Feta
- Venison Bolognese choux pastry puffs
- Vegetarian Frittata Tartlets (VEG)
- Chicken Pignons marinated and oven baked in a master stock (GF)
- Chickpea fritters with seeded aioli
- Pulled Pork Brioche Buns
- Seared Scallops on smashed peas (GF)
- Homemade sausage rolls w/ creole sauce
- Stuffed mushrooms w/ chili mayo
- Mini Gourmet Hamburgers w/ creole sauce
- Stuffed Chat potatoes bacon & cheese
- Tandoori Chicken Skewers (GF)
- Lamb Kofta w/ minted yoghurt dressing (GF)
- BBQ Pork Belly Skewers (GF)
- Vichyssoise shots of potato & leek (GF)

COLD CANAPES

- Bloody Mary Oyster shots
- Torched five spice Atlantic Salmon Nigeri (GF)
- Vegetarian California Rolls
- Chicken Teriyaki Nori Rolls (GF)
- Tomato Fondant En Croute w/ micro basil
- Smoked Salmon Blinis w/ capers
- Peking Duck Crepes w/ hoysin sauce
- Pan seared Beef on crostini w/ sun dried tomatoes, fetta & rocket
- Baby buns of tuna, lime & coriander
- Baby buns of smoked salmon & cream cheese