

EVENTS AT MORRISONS OF GLENROWAN

Our spectacular views to the Victorian Alps will create a delightful backdrop for your special event. Specialising in open-air events for up to 60 guests, Morrisons of Glenrowan (Morrisons) also have a dedicated area for private lunches, meetings and workshops for a maximum 25 seated guests.

LOGISTICS

Timing

Morrisons is open to host your event between 10am to 10pm, 7 days a week.

Please note: Morrisons liquor license permits the serving and sale of alcohol to between 10am and 10pm. Morrisons will have limited availability during vintage (grape picking and wine making) which typically takes place in February/ March.

Guest numbers

Morrisons can cater for up to 60 guests for your event outdoors and up to 25 guests indoors.

Please note: Morrisons is a working farm in a bush setting – please ensure children remain away from equipment at all times and that they take care when playing in the bush.

Weather contingency

Morrisons have two options for outdoor events – under cover or with market umbrella cover only. Our indoor space is air conditioned/ heated and can cater for a maximum of 25 guests.

Please note: in the event of rain or extreme heat, we recommend hosting your event in the under-cover area of the winery. Morrisons will provide a gas heater for your event in winter. Morrisons do not have air conditioning available in their outdoor event areas.

INCLUSIONS

Chairs, tables and serving ware

Morrisons has seating available for your event for up to 60 guests. The tables include standard-sized white trestles, a range of lightweight silver tables and chairs. White tables and black chairs can also be supplied, depending on the nature of your event.

Morrisons include all serving ware, plates, cutlery and napkins for your event.

Glassware, water and power

Morrisons will provide one wineglass and one water glass per guest for your event and bottles of rainwater. Morrisons will provide several power outlets for music or other equipment.

Catering

Winemaker and foodie Dianne Morrison will prepare a grazing table for your event that includes an array of delicacies prepared using local produce along with homemade preserves and condiments from her own pantry.

The menu may change based on produce availability and can include sweet and savoury items depending on your requirements. The catering options and menu inclusions can be discussed with you at the time of your enquiry.

Beverages

Morrisons have a range of red, white, fortified and sparkling wines for your guests to enjoy at your event. We also provide beer, soft drinks and orange juice for private events.

Staff

Morrisons will set up tables and chairs in the area you choose to host your event, as well as serving ware and napery. Our staff will be available on the day to help you host your event and to serve your guests at the cellar door.

HIRING COSTS

We've based our hiring costs on events of three hours' duration.

All events

Event set up, break down and cleaning – up to 60 guests	\$175
Cost per hour after three hours (negotiable)	\$70

Minimum alcohol spend*

Up to 25 guests: one case (12 bottles) of Morrisons wine	\$250 est.
25 – 50 guests: two cases (24 bottles) of Morrisons wine	\$450 est.
50 – 60 guests: three cases (36 bottles) of Morrisons wine	\$660 est.

*this is an estimate only as costs will vary depending on the wines selected.

Please note: the wine you purchase as part of the minimum spend requirement can be consumed at your event **or** taken home with you.

Catering

Grazing table homemade delicacies (buffet style)*	\$30 per person
Homemade sweet treats (buffet style)	\$5 per person
Specialty teas and coffee (bags) station – up to 60 guests	\$150 flat rate

*Our grazing table typically includes:

- Handpicked olives, cured and marinated at Morrisons (V)
- Parmesan crisps homemade using a secret recipe (V)
- Beetroot and ricotta dip with crunchy vegetable sticks (V)
- Cheese board including a variety of cheeses (V)
- Sweet potato, fresh oregano, fresh basil and Danish fetta frittata (V)
- Sliced and spiced chicken and charcuterie board of meats (GF)
- Green vegetable salad including fresh herbs with pickled walnuts (V, GF)
- Homemade sausage rolls matched with homemade tomato sauce
- Artisan bread from a local bakehouse (V)

Please note: we can arrange vegan options as part of our grazing table or a range of hot dishes with our preferred catering partners at the King River Café.

Contact

Please email us on info@morrisonswinery.com.au or call Dianne on 5766 2734 or on 0438 662 863 to arrange a site visit and meeting.