



EVENT PACKAGE

~ CELEBRATE AT FONDATA ~

LIFE IS ABOUT MOMENTS...
CREATE THEM WITH A
CELEBRATION FILLED WITH
FOOD, WINE & FAMILY



WELCOME...

Fondata is the contemporary revival of the iconic Weller's. Originally established as a Cobb & Co Inn circa 1872, it's a place where city style meets country hospitality. Situated at the gateway to the beautiful Yarra Valley, approximately 45 minutes from the CBD.

From cocktail style canapés to formal dinners, corporate functions, birthday gatherings, christenings and all the celebrations in between, Fondata offers a variety of unique spaces providing the perfect backdrop to host your next special occasion.

The Wellers room with its old world charm is the original homestead of the property. The Bar room overlooks the vista and lawn or the Terrace room for more intimate occasions.

We would love to discuss your event further, please feel free to get in touch.

WELLERS ROOM

The Weller's room oozes old world charm with a mix of rustic, red brick and timber flooring along with two historic fireplaces, this is the perfect intimate space to celebrate your special occasion. Separate from the main dining area, it also allows you to enjoy your own entertainment or live music.

The private cottage garden, creates the perfect alfresco space for your guests to mingle & enjoy the rural setting.

- Seated capacity 60 guests | Cocktail capacity 70 guests
- Minimum charges apply for exclusive use





TERRACE ROOM

The Private Terrace Room is separated from the main dining area by a feature sliding barn door.

This intimate space offers a private dining experience with direct access to the balcony, overlooking the gardens and beautiful Yarra Valley views.

- Seated capacity 18 guests
- Minimum charges apply for exclusive bookings



BAR ROOM

With its rich red brick floors, exposed wooden beams and stunning Yarra Valley views, the Bar Room exudes laid-back charm and warm hospitality, making it an ideal space for casual yet stylish events.

The Bar room is a perfect space for larger groups. It is suited for celebrations including; birthdays, corporate functions or social gatherings whilst offering full access to the bar and outdoor garden areas.

Whether you're hosting a relaxed cocktail-style or a seated event, the Bar Room provides a welcoming atmosphere for a memorable celebration

- Capacity 60 guests – seated or cocktail style
- Minimum charges apply for exclusive use





OUTDOOR TERRACE

Overlooking the rolling hills of the Yarra Valley, the Outdoor Terrace blends the charm of alfresco dining with a full restaurant experience.

Featuring heating and custom clear blinds, the Outdoor Terrace ensures your guests stay comfortable in every season, without sacrificing the stunning views.

Whether basking in golden afternoon light or sipping wine under the stars, your guests will be immersed in the natural beauty of the area.

- Capacity 30 guests – seated or cocktail style
- Minimum charges apply for exclusive use



BAR + OUTDOOR TERRACE

Bar + Outdoor Terrace flow together to create one beautifully cohesive space ideal for relaxed, memorable events.

This unique indoor-outdoor setting offers the best of both worlds: the sweeping views across the Yarra Valley, an exclusive bar and access to the garden areas, your guests can move freely between spaces in comfort no matter the season. Whether it's a casual gathering or a special celebration, these connected spaces provide the perfect backdrop for effortless entertaining.

- Seated capacity 60 guests | Cocktail capacity 75 guests
- Minimum charges apply for exclusive use





SMALLER CELEBRATIONS

10-40 GUESTS

GUEST CHOICE MENU

\$87.50pp (SAMPLE OPTIONS ONLY)

This menu provides your guests with a choice of main course & dessert. Dietary requirements can be catered for on request.



SHARED ENTRÉE

*Antipasti platters, with house baked bread
Fried calamari, rocket, lemon & aioli
House made arancini*

MAIN COURSE (guests choice)

*Pan fried ricotta gnocchi with pumpkin, sage, walnuts & parmesan
Barramundi, pumpkin, pancetta & pearl barley
Slow cooked lamb shoulder, green pea puree, kipfler potato, salsa verde & lamb jus
House made orecchiette, roasted cauliflower, fior di latte, capers, pangrattato, garlic & rocket
O'Connor grass fed porterhouse with spiced roast pumpkin, braised shallots & red wine jus *additional charge*

SHARING SIDES

Seasonal salad & Fries

DESSERT (Guests choice)

*Selection of Gelati
Tiramisu della Nonna
Panna cotta with strawberries*



LARGER CELEBRATIONS OVER 40 GUESTS

TUSCAN SHARED FEAST

\$87.50pp (SAMPLE OPTIONS ONLY)

This menu is designed to be served in the middle of the table to be shared by your guests

SHARED ENTRÉE

Antipasti platters, with house baked bread

Fried calamari, rocket, lemon & aioli

House made arancini

SHARED MAIN COURSE (Pre-select 2)

Pan fried ricotta gnocchi with pumpkin, sage, walnuts & parmesan

Barramundi, pumpkin, pancetta & pearl barley

Slow cooked lamb shoulder, green pea puree, kipfler potato, salsa verde & lamb jus

House made orecchiette, roasted cauliflower, fior di latte, capers, pangrattato, garlic & rocket

SHARING SIDES

Seasonal salad & Fries

SHARED DESSERT (Pre-select 2)

Tiramisu della Nonna

Panna cotta with stawberries

Selection of Gelati

** Ask us about upgrading your menu*



LARGER CELEBRATIONS OVER 40 GUESTS

ALTERNATE DROP MENU

\$87.50pp (SAMPLE OPTIONS ONLY)

This is a traditional style menu where the two chosen dishes are served alternately to your guests

ENTRÉE

Lemon pepper calamari with wild rocket & aioli

Housemade arancini

Tuna tartare with baby capers, fermented chilli, citrus, chives and cracker

Sticky lamb ribs with carrot, radish & herb salad

MAIN COURSE (Pre-select 2)

Pan fried ricotta gnocchi with pumpkin, sage, walnuts & parmesan

Barramundi, pumpkin, pancetta & pearl barley

Slow cooked lamb shoulder, green pea puree, kipfler potato, salsa verde & lamb jus

House made orecchiette, roasted cauliflower, fior di latte, capers, pangrattato, garlic & rocket

SHARING SIDES

Seasonal salad & Fries

DESSERT (Pre-select 2)

Tiramisu della Nonna

Panna cotta with stawberries

Selection of Gelati

COCKTAIL EVENTS

(SAMPLE OPTIONS ONLY)

CANAPÉS (served cold)

Rock oysters with fennel & chilli vinaigrette

Spiced pumpkin, edamame & coconut tart

Smoked salmon with creme fraiche, chives & crouton

Heirloom tomato, basil & burrata bruschetta

CANAPÉS (served hot)

Lemon pepper calamari with aioli

Wagyu meatballs, napoli & rocket

House made arancini

Prosciutto croquettes with herb aioli

Crispy pork belly with homemade bbq sauce

GRAZING DISHES (served hot)

Slow cooked brisket with with sweet potato puree, green beans, pesto & lamb jus

Black truffle risotto with wild mushroom, crispy kale & creme fraiche

Homemade pasta with prawns, cherry tomato, white wine, chilli, anchovies, garlic & basil

DESSERTS

Dark chocolate & hazelnut tarts

Orange, pistachio & ricotta cannoli

Passionfruit & blueberry tart

OPTION 1 - \$72.50pp: 5 savory canapes + 1 grazing dish + 1 dessert

OPTION 2 - \$87.50pp: 6 savory canapes + 2 grazing dishes + 2 desserts

A minimum of 2 cold canapes must be chosen



TO START

CANAPÉS

\$7.50 per piece, minimum 2 canapes per person

OYSTER STATION

POA – Rock oysters with fennel & chilli vinaigrette

ADDITIONAL MENU ITEMS

GRAZING STATIONS (25 guests)

\$300 – Cheese station

\$300 – Antipasto station

\$300 – Seasonal fruit station

\$300 – Cheese/Antipasto/Seasonal Fruit station

WELCOME APEROL SPRITZ

\$19 per drink – Aperol, prosecco, soda & fresh orange

** Ask about upgrading your menu*

CHILDREN AT FONDATA

Supervised children are very welcome at Fondata. We have a Children's menu & high chairs available on request.

BEVERAGE OPTIONS

ON CONSUMPTION

Preselect beverages to be served to your on consumption from our extensive wine list.

BEVERAGE PACKAGE

The beverage package includes;

- Sparkling wine
- White wine (selection of 2 white wines)
- Red wine (selection of 2 red wines)
- Craft tap beer
- A selection of tea, coffee, soft drink & juices

3 hrs – \$60pp | 4 hrs – \$70pp | 5 hrs – \$80pp



MINIMUM SPENDS

ROOM EXCLUSIVE

THE WELLERS ROOM

MINIMUM SPEND

Saturday dinner & Sunday Lunch

\$4500

All other times (excluding December)

\$4000

THE BAR ROOM

Saturday dinner & Sunday Lunch

\$4000

All other times (excluding December)

\$3500

THE TERRACE ROOM

All times (excluding December)

\$1600

OUTDOOR TERRACE

All times (excluding December)

\$2500

For venue exclusive prices, please contact us directly.

December pricing on request. Closed Public Holidays

Minimum spends do not apply for non exclusive room bookings

For bookings of 30 guests or more, exclusive use of the room will apply

Fondata reserves the right to relocate a non exclusive booking should an exclusive room booking arise





Get in touch:



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