

# THE CUPS ESTATE

*Mornington Peninsula*

## GROUP BOOKINGS

We welcome group bookings at The Cups Estate.  
Below is some information and conditions for Group Bookings of 10 or more.

- All groups of 10 or more must dine with our signature 'Chef's Menu' \$65pp.
- Bookings are required, please call 1300 131 741 or make an online booking from our website.
- All Dietary requirements need to be discussed with staff at least 48hrs prior to the booking. We can provide Vegetarian, Pescatarian & Gluten Free Chef's Menus. Other dietary requirements must be discussed with staff prior.
- All of the menu items listed will be served in the centre of the tables for sharing. The food will be served in the below order, with breaks indicated.....
- We will ensure that there is enough of each dish so that everyone can enjoy each of the dishes listed
- Drinks; including wine and soft drinks can be ordered and paid for on consumption, at an additional cost. We do not have drink packages but can arrange a tab or you can pre-order certain drinks for the table.
- If you wish to bring a cake an additional \$3 per person cakeage fee applies. Alternatively, we will be happy to provide some candles with our Dessert.
- The Cups Estate does not provide spirits and you are not permitted to BYO any drinks or food.
- We do not split bills more than 4 ways. If you can arrange for 1 payment it would be appreciated.
- You will be required to provide a Credit Card to secure your booking. Your Credit Card will not be charged and you will not be required to pay a deposit. Your credit card will be charged \$50pp for any decrease in numbers within 48hrs of the booking. No shows will incur a \$50pp charge.
- Wine Tastings for groups of 10 or more will incur a non-refundable \$5 per head wine tasting fee. Wine Tasting is not compulsory; therefore the \$5 fee will only apply to those people who wish to have a wine tasting.
- The Chef's Menu is subject to change in accordance with seasonal changes to our menu. The price of the Chefs Menu may also change. We will provide at least 1 months' notice of any change to the price.

## CHEFS MENU

(SAMPLE)

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**Calamari Taco-** pickled red cabbage, piquillo salsa, guindilla, coriander, mayo

**Pork Roll-** crispy pork jowl, chicken pate, pickles, chilli, coriander, pork crackle, xo mayo

**Scallops-** pan fried scallops, fennel puree, chorizo, golden raisins, beach succulents  
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**Pork Scotch-** zucchini flower, roast peach, whipped ricotta, pumpkin gel, pork jus, pork crackle

**Rare Beef Eye Fillet-** bone marrow butter, salsa verde, baby king brown mushrooms, garlic shoots

**Caprese Salad-** heirloom tomatoes, fior di latte, basil, raspberry oil, crisp capers  
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