

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' \$60pp.
- 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 month's notice of any change to the price.

CHEF'S MENU

\$60PP

(SAMPLE)

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Calamari Taco- guindilla, pickled red cabbage, coriander, black sesame

Pork Bao- crispy pork jowl, bbq glaze, pickled kohlrabi, chilli, coriander

Scallops- fennel, chorizo, golden raisins

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Pumpkin- roasted & pickled pumpkin, whipped main ridge feta, pecorino crumble, pepita dukkah

Pork Scotch- grilled fennel & witlof, blood orange, pork crackle crumb, jus, blood orange gel

Beef Eye Fillet- gippsland grass fed eye fillet, mushroom, kalettes, bone marrow butter, salsa verde

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