



JAYDEN ONG
WINERY + CELLAR
BAR

Weddings & Private Events

www.jaydenong.com

Story

One of the Yarra Valleys hidden gems, located in the burgeoning west-end food and drinks precinct of Healesville, Jayden Ong Winery & Cellar Bar is an impressive event space.

The 600-square-metre venue is a fully operational wine making facility by day, which creates a gorgeous backdrop for your next special event. A flexible space, adapted to consider your needs.

Winery & Cellar Bar will deliver an event unlike any other, whether it's an intimate group of 20 in our Cellar Bar or an entire winery takeover. For corporate events, showcases, weddings or parties, we will ensure your event is memorable and stress free from start to finish.

With years of hospitality experience, including co-founding one of Melbourne's contemporary culinary icons, Cumulus Inc., the service at Jayden Ong Winery & Cellar Bar surpasses expectation.

Winery & Cellar Bar is available to be booked exclusively every evening May - February for up to 150 guests.

"One of the coolest places in the Yarra Valley to enjoy a glass of wine is surprisingly in the centre of Healesville's industrial estate. Jayden Ong's Winery and Cellar Bar - with its barrel-lined walls and hanging floral installations - manages to feel intensely artisanal and considered despite the lack of valley views. Ong's decades in hospitality shine through in the warm, insightful service and the concise but informed range of local and international wines on offer..."
Christina Kaigg, **Gourmet Traveller Wine**



Food

A meal at Winery & Cellar Bar is an event in itself.

Our philosophy pays homage to the very best ingredients, cooked simply.

Sample life's uncomplicated luxuries: fresh sustainably fished seafood, pasture raised meat from local farmers, the first peas of spring pulled from the garden that morning. From the service to the produce, the magic is in the detail.

For cocktail events, select from a range of delicious canapés and plated dishes in the style of our Cellar Bar menu.

For seated lunches and dinners we offer a shared-feast menu in the family style of dining, perfect for creating a relaxed and intimate dining experience.

Build your menu from the following options, then elevate your guests experience by including impressive menu enhancements.

GOURMET TRAVELLER WINE - Cellar Door with Best Food Yarra Valley 2022

AGE GOOD FOOD GUIDE - One Hat 2023



Seated Events

House Banquet Menu 130 per person

Entree

Wagyu bresaola, rocket, Parmesan
Local Heirloom tomatoes, capers, basil
Fior di Latte, soft herb oil, house made focaccia
To share

Main course

Rotisserie pasture-raised chicken, honey
seeded mustard
Potato and celeriac gratin
Seasonal farm leaves, house vinaigrette
To share

Dessert

Yarra Valley berries, meringue, Chantilly cream
Individually plated

Please note, these are sample menus and are subject to seasonal change and variation without notice. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. All prices are valid until 30 June, 2024.

Premium Banquet Menu 145 per per person

Includes House Banquet Menu +
Two canapés on arrival and truffle to finish

Canapés

Tomato & goat's curd tartlet
Wagyu bresaola, horseradish, potato crisp

Sweet

Chocolate whiskey truffle

Luxe Banquet Menu 170 per person

Includes Premium Banquet Menu +
Additional main and cheese course

Additional main

Wood-fired Wagyu bavette, Cafe de Paris
butter, condiments

Cheese service

Stone & Crow 'Nightwalker', washed rind cow's
milk cheese, Lake Peddar's Nectar honey
Ford Farm Cheddar, firm cow's milk cheese,
mini grissini & lavosh

Menu Enhancements On arrival

Freshly shucked rock oyster, mignonette
6.5 each
Gilda - anchovy, olive, guindilla
9 each

Polanco caviar, brioche, chilled Belvedere
vodka
45 per person minimum number req*

Grilled shisito peppers, sherry vinegar
7 per person
Mussel Escabesche, nduja mayo, crouton
Lamb arrosticcini, rosemary salt
10 each

Additional sides

Grilled cabbage, anchovy & Parmesan
Marinated zucchini, mozzarella & herbs
Grilled asparagus, lemon & herb aioli
8 per person

Sweet

Chocolate whiskey truffle
7 each

Cocktail Events

Canapé Menu One

2 hour event - 75 per person

Pickled cucumber, macadamia
Tomato & goat's curd tartlet
Smoked trout rillettes, crouton
Chicken arrosticini, thyme salt
Wagyu bresaola, horseradish, potato crisp
Roasted eggplant, mint, tahini, crouton
Duck meatballs, mandarin oil
Raspberry, vanilla tartlet

Canapé Menu Two

3 hour event - 95 per person

Includes Canapé Menu One
+ Seared kingfish, panzanella salad

Canapé Menu Three

4 hour event - 118 per person

Includes Canapé Menu Two
+ Slow roast lamb shoulder, chickpeas, roasted peppers, spiced yoghurt
+ Whiskey truffle

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Menu Enhancements

Luxurious savouries table - A spectacular, two metres of high quality starters to accompany your cocktail and glass of wine. Includes hand-made cured meats, local and imported cheeses, organic fruits, fruit pastes, marinated olives, breads, lavash, grissini and condiments. A beautiful way to start your event. *1,500/ two metres*

On arrival

Freshly shucked rock oyster, mignonette
6.5 each

Gilda - anchovy, olive, guindilla
9 each

Polanco caviar, brioche, chilled Belvedere vodka*
45 per person

Carpaccio butchers block - reggiano & rocket *
20 per person

**minimum number req*

Additional canapés

Anchovy, Café de Paris, crouton

Chicken liver parfait on toast

Classic steak tartare on toast

10 each

Additional plated dish

Rotisserie of the day, accompaniments

*25 per person *min order req*

Late night supper

MeatSmith frankfurter, sauerkraut, Martins potato roll - *18 per person*



Wine

Focusing on the best examples of style and region, Winery & Cellar Bar offers an extensive range of wine.

With four ranges of wine made in-house by Winemaker Jayden Ong ranging from avant-garde to ultra-premium, plus a bejewelled list of hard-to-find iconic internationals, there is something to suit everyone's palate.

Pre-select a shortlist of wines in advance or select from one of our curated beverage packages.

Your party. Your cellar. Our warm hospitality.



Beverage Packages

All beverage packages include Peroni Red Lager, Watts River 'Nipper' Light, plus Capi soft drinks and sparkling water.

Beverage Package One

Range Life 'Prosecco', King Valley
Monte Tondo Garganega, Soave
Moonmilk Pinot Noir, Port Phillip

2 hours 50 per person
3 hours 55 per person
4 hours 60 per person

Premium Beverage Package Two

Mount Majura NV Sparkling Cuveé, Canberra
Moonlit Forest Sauvignon Blanc
Moonlit Forest LCR 'Carter'
Moonmilk Pinot Noir, Port Phillip

2 hours 65 per person
3 hours 72 per person
4 hours 79 per person

Grand Beverage Package Three

Delamere NV Sparkling Cuvée, Pipers Brook
Moonlit Forest Fiano 'Daydreamer'
One Block Chardonnay 'Gembrook'
Moonlit Forest Pinot Gris 'SC'
One Block Syrah 'Yellingbo'
La Maison de Ong Syrah 'Hermit'

2 hours 80 per person
3 hours 90 per person
4 hours 100 per person

Coffee Package

Unlimited Single Origin filter coffee
5 per person

*Please note, our beverage packages are subject to seasonal change and variation without notice.
All prices are valid until 30 June, 2024*



Beverage on Consumption and Enhancements

House Wines

White wine

Moonlit Forest Sauvignon Blanc 'Storm Bird' - 55
Moonlit Forest Fiano 'Daydreamer' - 48
One Block Sauvignon Blanc - 58
One Block Pinot Gris - 58
One Block Chardonnay - 68

Pink & skin contact

Moonlit Forest Pinot Gris 'SC' - 48
Moonlit Forest Light Chilled Red 'Carter' - 48

Red wine

Moonlit Forest Syrah 'Artist Label' - 48
One Block Pinot Noir - 68
La Maison de Ong Syrah 'The Hermit' - 75
La Maison de Ong Cabernet 'Pagan' - 75

Cocktails

In addition to wine, you can offer guests a Cocktail to start the celebrations.
For two different styles - + 1pp

Juicy Americano - Summerbird Vermouth, Campari, blood orange juice - 20pp

Aperol Spritz - Aperol, sparkling wine, soda - 22pp

Bellini - Sparkling wine, white peach juice & puree & raspberry - 18pp

House Negroni - Gin, Summerbird Vermouth, Ruby Bitter - 21pp

Gin & Tonic - Four Pillars Modern Australian Gin - 15pp

Sparkling water package

Unlimited sparkling and still water
5 per person

Large Format Champagne/ Ultra Fine Wine/ Personalised Wine Solution

Allow our talented wine team to tailor a personalised selection of beverages specifically designed with your taste and menu selections in mind. Whether you are searching for hard-to-find cult wines, a collection of wines exclusively sourced from your favourite region, select vintages from your all-time favourite producer, or a theatrical selection of large format bottles, allow us to create the dream package for you.

Price on request

A large range of beers and non alcoholic options are also available

*Please note, our wine list is subject to seasonal change and variation without notice.
All prices are valid until 30 June 2024*



Space and Capacity

With exclusive use of both the Cellar bar and it's outdoor spacious courtyard, Winery & Cellar Bar can accomodate from 20 - 150 guests for a cocktail event.

For seated lunches and dinners, we can seat up to 70 guests comfortably in a relaxed restaurant format on a mix of low and high tables. By sourcing additional furniture we can accommodate up to 100 guests for a seated event.

Preferred Suppliers

With a dedicated events team, Winery & Cellar bar will guide you through the event planning process every step of the way.

We work with a select group of trusted, local suppliers and can provide advice and assistance in sourcing the right external service providers and enhancements for your event.

From dramatic floral installations and personalised menus, to photographers, DJ's and transport companies.

The list of preferred suppliers can be shared upon confirmation of your booking.



Minimum Spends and Deposit

For exclusive use of Winery & Cellar Bar the following food and beverage minimum spends apply;

May - September

Monday - Thursday: 7,500 min spend

Friday - Sunday: 10,000 min spend

Public Holiday and PH Eve: 11,000 min spend

October - February

Monday - Thursday: 7,500 min spend

Friday - Sunday: 15,000 min spend

Public Holiday and PH Eve: 16,500 min spend

March - April - No events at this time due to harvest

Daytime events 12pm - 4pm

Evening events 5:30pm - 9:30pm

The minimum spends above apply for each service

An initial deposit of 2,000 is required to secure your booking date, accompanied by a signed copy of our T&C's.

Please note, all CC payments incur a 1.37% surcharge, a 10% Sunday surcharge applies and 15% on Public Holidays



Thank you for your enquiry

We would love to bring your dream event to life.

For further information or to discuss availability, please reach out to us.

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