



# JAYDEN ONG WINERY + CELLAR BAR

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Events & Private Dining



# A Free-Fall into the World of Wine

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Located in the Healesville Makers Quarter, Jayden and Morgan Ong offer a captivating food and wine experience in their custom-built Winery & Cellar Bar.

Filled with industrial charm and embracing its location, the mix of materials – steel, stone and wood - set the foundation for a working winery by day and stylish cellar door and event space on the weekends.

Paying homage to the very best local ingredients cooked simply and over charcoal and a wine list featuring the four ranges of wine made in-house, local legends and compelling internationals, the seasonal menus encapsulate Jayden and Morgan's passion for exceptional produce and genuine service.

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, whether it be an intimate dinner in the Barrel Room, a cocktail soiree in the Cellar Bar, or an entire Winery takeover.

Gourmet Traveller Wine 2022  
Cellar Door with Best Food, Yarra Valley

The Age Good Food Guide - One Hat - 2023, 2024

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JAYDEN ONG WINERY & CELLAR BAR | EVENTS & PRIVATE DINING





JAYDEN ONG  
WINERY + CELLAR  
BAR





# Exclusive Hire

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## Key Details:

The entire venue and the perfect place to party, large!  
Suited for seated & cocktail celebrations of 50 -150 guests  
Available for exclusive use May - February  
Tailored cocktail menus starting from \$95pp  
Tailored seated menus starting from \$145pp  
Minimum spend:  
Mon - Thu, \$6,000 on food & beverage  
Fri - Sun, \$8,000 on food & beverage

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Exclusive use of Winery & Cellar Bar offers an impressive setting for events of all styles. From milestone birthday parties, grand weddings and festive celebrations.

Our team will work with you to create your perfect event, with custom menus, accompanying cocktails and wine from our vast cellar.

Exclusive use of the restaurant can accommodate comfortably from 50 to 100 guests seated and up to 150 guests for a cocktail celebration.

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.

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# The Barrel Room

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## Key Details:

An intimate semi-private dining space

Best suited for seated celebrations of 15 - 30 guests

Available Friday - Sunday from September - February

Tailored menus starting from \$110pp

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Surrounded by wine barrels and the warm glow of candles this intimate space is the perfect place for that special celebration.

When hired exclusively, the Barrel Room has its own dedicated wait staff, ready to create the perfect event for you and your guests.

Our menu philosophy pays homage to the very best ingredients, cooked simply and for seated lunch and dinner events we offer a shared style banquet menu, perfect for creating a relaxed and intimate dining experience.

Enhance your experience with optional menu upgrades, including freshly shucked rock oysters, canapés on arrival or local Yarra Valley cheeses.

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# The Cellar Bar Restaurant

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## Key Details:

Group celebrations in the Cellar Bar Restaurant

Seated or cocktail celebrations best suited for up to 60 guests

Available all year, Friday - Sunday

Seasonal Chef's Menu starting from \$88pp

Non-Exclusive - no minimum spend

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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 space. A fully operational wine making facility by day, creating a gorgeous backdrop for your next group celebration.

Whether it's an intimate group of 10 under the dramatic dried floral installation, or a larger celebration across a number of tables in a relaxed restaurant format, we will ensure your time with us is fun and memorable.

For seated lunches and dinners we offer a shared style menu in the family style of dining and cater to a wide range of dietary requirements.

Reservations are available from 12pm until 8pm on Fridays and Saturdays and from 12pm until 3pm on Sundays, and can be made via the website for groups up to 24 guests.

For groups larger than 24 guests, please contact us for availability - [info@jaydenong.com](mailto:info@jaydenong.com).

For parties larger than 60, Winery & Cellar Bar may be booked exclusively.

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# Seated Event Menus

## Celebration Banquet Menu

For exclusive events

Menu starts from \$145 pp

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Wagyu Bresaola, rocket, Parmesan  
Gin cured trout, horseradish cream, caviar  
Fior di Latte, soft herb oil, house made foccacia  
Roasted beetroot, pear, chard, walnut cream

Wagyu tri tip from the charcoal grill, roast parsnip puree, garlic butter  
Ramarro Farm leaves, house vinaigrette  
Charred Brussel sprouts, brown butter, crispy jambon

Chocolate pavé, macadamia brittle, strawberry, mountain pepperberry  
or  
Salted caramel tart, candied pistachio, strawberry

Chocolate whiskey truffle

## Barrel Room Menu

For semi-private dining

Menu starts from \$110 pp

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Wagyu Bresaola, rocket, Parmesan  
Gin cured trout, horseradish cream, caviar  
Fior di Latte, soft herb oil, house made foccacia  
Roasted beetroot, pear, chard, walnut cream

Confit & Chargrilled Duck Leg, braised du Puy lentils, salmoriglio  
Ramarro Farm leaves, house vinaigrette  
Charred Brussel sprouts, brown butter, crispy jambon

Chocolate pavé, macadamia brittle, strawberry, mountain pepperberry  
or  
Salted caramel tart, candied pistachio, strawberry

Chocolate whiskey truffle

## Cellar Bar Menu

For the Cellar Bar restaurant

Menu starts from \$88 pp

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Pissaladiere, goat's feta, thyme  
Marinated olives & pickles  
Sea salt & rosemary focaccia  
Korean chilli salami, mortadella

Confit & Chargrilled Duck Leg, braised du Puy lentils, salmoriglio  
Ramarro Farm leaves, house vinaigrette

Almond cake, crème diplomat, grilled plum, raspberry



# Event Menus

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## Chef's Canapé Menu for cocktail occasions

Menus start from \$95 per person

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Pickled cucumber, macadamia cream, espelette  
Prosciutto-wrapped figs, hot honey  
Cherry tomato & goat's curd tartlet

Gin cured trout blini, crème fraîche, chives  
Chicken arrosticini from the charcoal grill, wild thyme salt, lemon  
Housemade roast pumpkin arancini

Lemon meringue tartlet

### Substantial

Roasted beetroot, pear, chard, walnut cream  
Braised lamb slider, yogurt, cucumber

Grazing table  
\$1,500/ 2 metres

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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, lavosh, grissini and condiments. A beautiful way to start your event.

## Recovery Brunch Menu Continue the celebrations! Menus from \$45 per person

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Single Origin black coffee with cream  
A selection of bagels, salmon, cream cheese, chives, capers, condiments  
Hand cut ham off the bone, pickles  
Sliced baguette  
Stone & Crow 'Joe Crow' semi hard Cow's milk cheese  
Sliced watermelon & fresh fruit  
Tomato, spinach and mozzarella frittata

\*minimum catering for 50 guests, either indoor space or outdoor courtyard may be reserved.  
Menu will be served banquet style for self service.

A full selection of drinks will be available for guests to purchase over the bar.

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 2025





# Additional and enhancements

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## Canapés (per person)

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Oysters shucked to order, mignonette, lemon

Prosciutto-wrapped figs, hot honey  
Cherry tomato & goat's curd tartlet  
Gin cured trout blini, crème fraîche, chives  
Potato & taleggio focaccia

Chicken arrosticini, wild thyme salt, lemon  
Housemade roast pumpkin arancini  
Lamb neck croquettes, yogurt & mint

Lemon meringue tartlet  
Chocolate whiskey truffle

## Substantial dishes

Grilled halloumi, pickled grapes, pomegranate molasses  
Mussels & octopus, pickled & marinated, apple  
Moreton bay bug roll

## Seated Menu Enhancements

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Sydney rock oysters shucked to order served with mignonette & lemon

Gin cured trout, horseradish crème, dill, Yarra Valley caviar  
Mooloolaba King prawn, cocktail sauce, baby gem (pp)  
Scallop in the half shell, nduja butter, lemon & herb pangrattato (pp)  
Chargrilled Moreton bay bugs  
Mussels & octopus, pickled & marinated, apple

Noix de jambon, grilled figs, goat's feta, hot honey  
Joe Crow - semi hard cow's milk cheese, apple, fig paste

## Sides

Roast pumpkin, honey, toasted seeds  
Broccolini, almond cream  
Salted fries  
Potato & celeriac gratin (pp)  
Chargrilled Sugarloaf cabbage, salsa verde

## Main course supplements

Wagyu tri tip from the charcoal grill, roast parsnip puree, garlic butter  
Confit & Chargrilled Duck Leg, braised du Puy lentils, salmoriglio





# Wine + Beverage

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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 to be served on a consumption basis, or select from one of our curated beverage packages.

Your party. Your cellar. Our warm hospitality.

All beverage packages include Peroni Red Lager, Better Beer (mid-strength) sparkling water and House-Made Lemonade.

## Celebrate Beverage Package

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Moonlit Forest 'Prosecco'  
Moonlit Forest Sauvignon  
Blanc 'Storm Bird'  
Moonlit Forest Pinot Gris 'SC'  
Moonmilk Pinot Noir

3 hours \$60 per person  
4 hours \$70 per person

Welcome cocktail:  
additional \$18 per person

## Luxe Beverage Package

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Moonlit Forest 'Prosecco'  
One Block Sauvignon Blanc  
'Woori Yallock'  
Moonlit Forest Chardonnay  
'Madeleine'  
Moonlit Forest Pinot Gris 'SC'  
Moonmilk Pinot Noir  
One Block Syrah 'Yellingbo'

3 hours \$80 per person  
4 hours \$90 per person

## Large Format Champagne/ Ultra Fine Wine/ Personalised Wine Solution

Allow our talented wine team to tailor a personalised selection of wines specifically designed with your taste and menu selections in mind. Hard-to-find cult wines, local Yarra Valley legends, or large format bottles, allow us to create the dream package for you.  
Price on request.





# Preferred Suppliers

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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.

# The Finer Details

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We offer a 4 hour duration for exclusive events.

Daytime events run from 12pm - 4pm, evening events 5:30pm - 9:30pm.

\*Evening events can be extended until 10.30pm with a fee.

The minimum spends noted 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.

Vendor bump in can occur 1.5 hours prior to event start time.

Please note, all CC payments incur a 1.37% surcharge, a 10%

Sunday surcharge applies and 15% on Public Holidays

Please see our T&C for our detailed event cancellation policy.

For restaurant bookings above 12 a 7 day notice period is required





# Thank You

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for considering Jayden Ong  
Winery & Cellar Bar for your special celebration.  
We would love to bring your dream event to life.

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

[info@jaydenong.com](mailto:info@jaydenong.com)  
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