

AVANI

# Functions & Events



Tucked into the quiet Mornington Peninsula countryside, our mid-century modern cellar door and restaurant offers a charming and peaceful escape — the perfect canvas for unforgettable celebrations.

Whether it's a wedding, milestone or corporate gathering, our thoughtful hospitality paired with a relaxed, elegant atmosphere make every celebration feel personal and memorable.

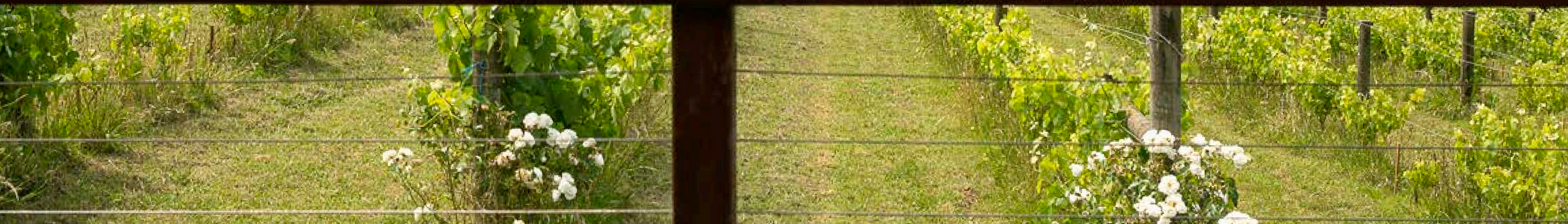
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*Featured in Gourmet Traveller's  
'2022 Best Small Cellar Door in Mornington'*





# Our Space







## Dining Room

Overlooking our beautiful estate vineyard through floor-to-ceiling windows, the space exudes a warm, homely charm with its provincial design and welcoming atmosphere.

The main dining room can seat up to 80 guests for a sit-down celebration or accommodate 110 for a cocktail-style event, with a range of layout options to suit your vision — from intimate long tables to more relaxed, social arrangements.





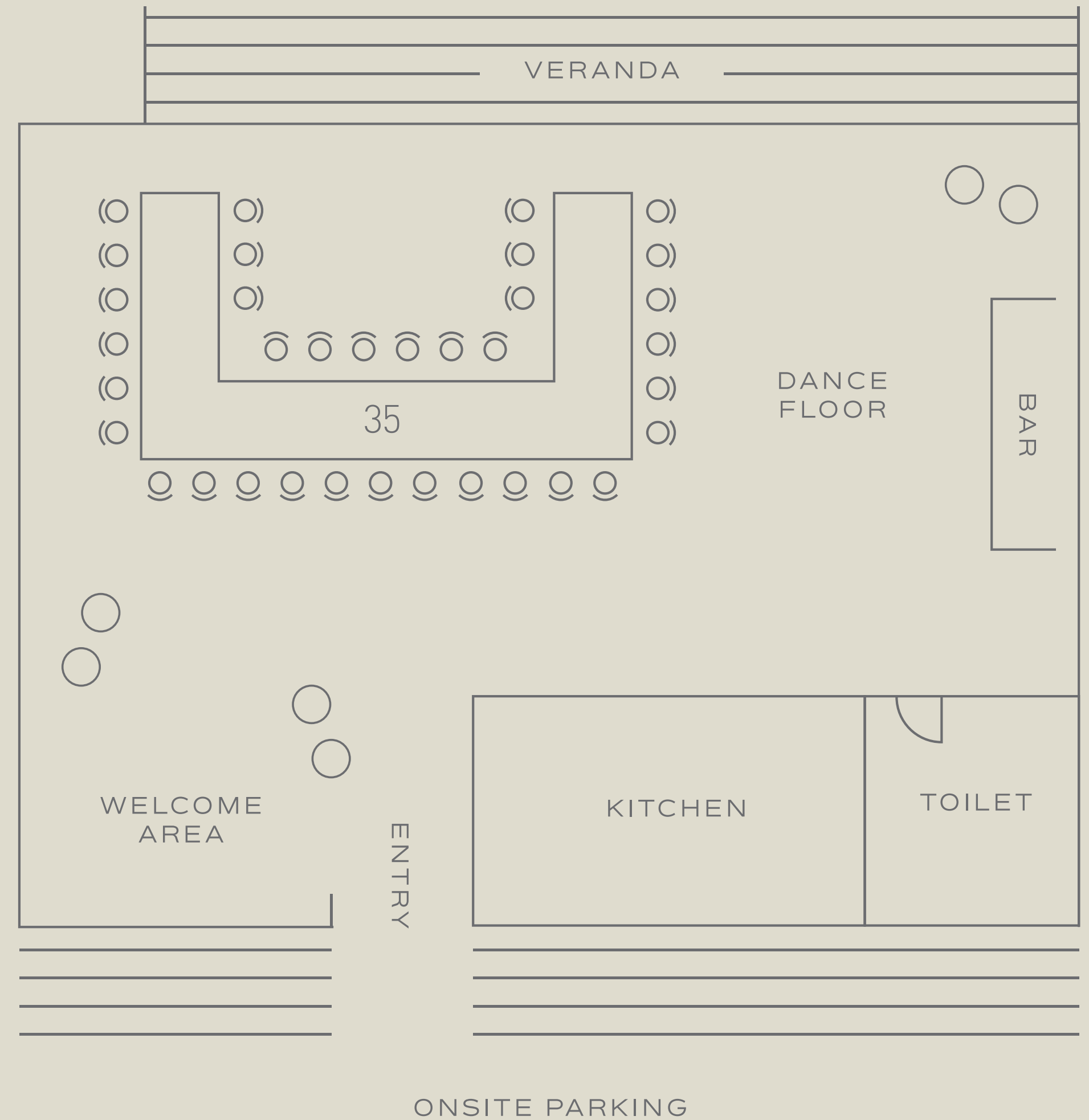


# Seating options

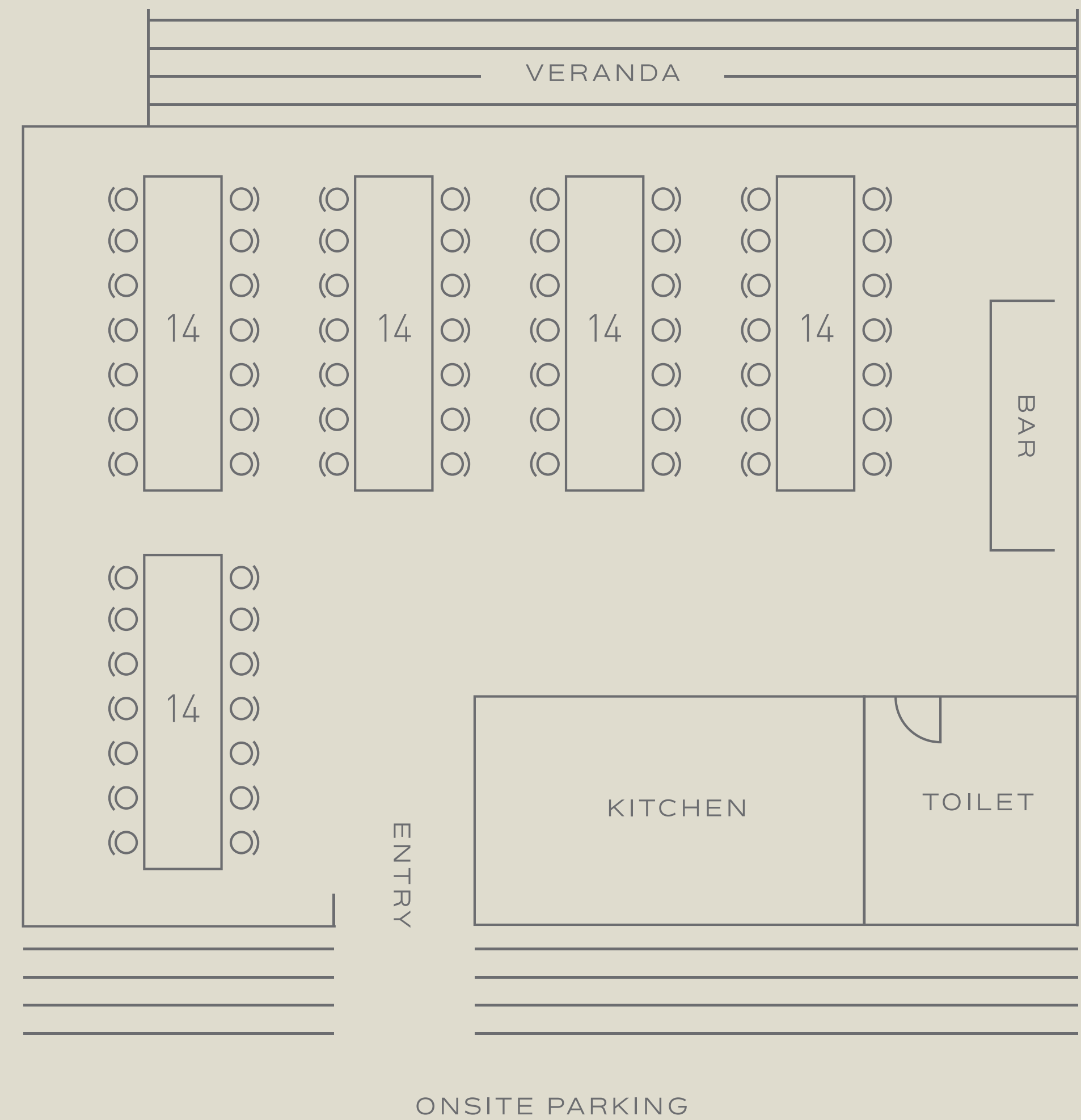
We’ve featured a selection of sample floor plans to help you visualise how the dining room can be arranged for different event styles.

Whether you’re planning a seated celebration or a relaxed cocktail-style gathering, the layout is flexible and can be tailored to suit your vision.

FLOORPLAN OPTION 1.



FLOORPLAN OPTION 2.



Venue details

CAPACITY

80 pax - seated  
110 pax - cocktail

MINIMUM SPEND

Saturday & Sunday:  
\$7,000 (*whole venue*)  
  
Monday to Friday:  
\$6,000 (*whole venue*)

FEATURES

disabled access  
disabled toilet  
onsite parking (*bus & car*)  
free wifi access  
outdoor decking area  
music system / PA  
open kitchen view  
high chairs on request  
fireplace





# Food & Drink





## Our menu options

We offer three thoughtfully curated packages to suit any style of event—Our menus are Indian-inspired and designed to be shared, creating a warm, communal dining experience that brings people together around the table.

Each package reflects a different style of service, whether you're after roaming canapés with wine, a more structured multi-course meal, or a celebratory feast where vibrant shared dishes flow down long tables. We're here to help shape a celebration that reflects you.

As always additional menu options, including dietary customisations, are available upon request.



## COCKTAIL - 119 P.P

6 CANAPÉS - 1 MAIN - 2 DESSERT

paneer tikka tostada

chicken tikka meatball

dahi poori

amritsari fried fish paos

crisp Malabari spice calamari

spiced watermelon w. goats cheese

—

chicken makhan wala w. tempered rice

—

elaichi & malai kulfi

srikhand & gajar halwa tart







THREE COURSE - 119 P.P  
2 ENTRÉES - 2 MAINS - 1 DESSERT

burrata chaat  
semolina crusted crispy fish

—

Hydrabadi tender lamb shoulder  
buffalo paneer w. creamy spinach gravy

nigella seed kulcha

pulao

—

gajar halwa verrine, panjeeri crumble

ALTERNATIVE MENU OPTIONS AVAILABLE



FEASTING SPREAD - 169 P.P

3 CANAPÉS - 2 ENTRÉES - 2 MAINS - SIDES - 2 DESSERTS

paneer tikka tostada

smoked lamb kebab

Malabari spiced crispy calamari

—

salmon tikka

dry-roasted chicken ghee slider

—

kashmiri lamb shank curry

baked portobello mushroom w. paneer

—

green leaf & baby vegetable salad

gunpowder chat potatoes

cheese filled truffle & ghee kulcha

peas pulao

—

masala chai crème brûlée

dark chocolate tart w. mousse and pistachio

ALTERNATIVE MENU OPTIONS AVAILABLE







## Our drink packages

At Avani, we specialise in premium cool-climate wines grown and produced in Gippsland and the Mornington Peninsula. Deeply connected to the land and crafted just steps from where they're poured, our wines offer an immersive experience that brings authenticity and a true sense of place to every glass.

We warmly invite you to choose from our two optional beverage packages, or simply have drinks charged on consumption. Select either our vibrant, expressive Amrit wine range or the elegant, structured, and sophisticated Avani range — each offering a distinct expression of our cool-climate winemaking.



## AMRIT PACKAGE

3 HRS: 80 P.P / 4 HRS: 110 P.P

Amrit Bubbles

Amrit Sauvignon Blanc

Amrit Pinot Gris Skin-Contact

Amrit Pinot Noir

lager beer

homemade lemonade







## AVANI PACKAGE

3 HRS: 120 P.P / 4 HRS: 140 P.P

Amrit Bubbles

Avani 'Issan Vineyard' Chardonnay

Avani 'Issan Vineyard' Pinot Noir

Avani Syrah

lager beer

homemade lemonade



# AVANI

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[www.avanisyras.com.au](http://www.avanisyras.com.au)

**Terms & Conditions:** We offer a 4 hour duration for events from 12pm to 4pm. Event duration may be extended with an additional fee. 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 credit card payments incur up to 1.5% surcharge, a 10% surcharge applies on Sundays, and a 15% surcharge applies on Public Holidays.