



A unique venue located within Jells Park offering a picturesque backdrop to any event whilst Madeline's presents a warm & inviting location for your guests to celebrate together.

Madeline's

Providing seating and standing options to suit your individual requirements.

View overlooking Jells Park Lake, Madeline's offers a variety of seated dinners up to 100 guests & cocktail packages for up to 200 guests. Enjoy the exclusive use of Madeline's during the evenings, 7 days a week from 5pm weekdays & 6:30pm weekends.

The Alexander Room

The Alexander Room is perfect for daytime events of up to 80 guests seated & up to 100 guests for standing events. Suited to Conferences, breakfast, lunch, brunch or afternoon soirees.

In The Park

No matter the size of your event we are able to organise Marquees & Entertainment through our preferred suppliers

Our Team will personally & professionally manage your event from the initial enquiry to the conclusion of your event. We pride ourselves on going above & beyond your expectations & providing a memorable event for all your guests

It doesn't get any better...

- Stunning park views
- Inspirational atmosphere
- Sublime photo opportunities
- Fine contemporary cuisine
- Exceptional service

And that's just the beginning... our highly experienced, welcoming and dedicated staff are at your disposal to ensure your special event goes to plan. For more information, enquiries and bookings please contact our Events Manager via info@jells.com.au

BUFFET MENUS

Our buffet menus are designed to be enjoyed for relaxed styled event served buffet style to your guests

BBQ Buffet

\$45 per adult

\$18 per child

Antipasto served at table

Local & international meats, house dips pickled & marinated vegetables, Persian fetta & mixed olives with fresh bread

On the Buffet

Hot Dishes

Beef sausages with beer onions
Porterhouse steak with red wine jus
Lemon & thyme grilled chicken thigh
Roast potatoes & buttered corn cobs
Bread & Condiments

Add Vegetarian Arancini \$5.90pp

Salad Bar (GF)

Greek salad with Persian fetta
& balsamic vinaigrette
Mixed leaf slaw with lemon & lime dressing

Desserts

Petit pavlovas with vanilla cream(GF)
Cheese platter with pastes & nuts

Self-serve organic & herbal tea & coffee

Maddie's Buffet

\$55 per adult

\$21.50 per child

Antipasto served at table

Local & international meats, house dips pickled & marinated vegetables, Persian fetta & mixed olives with fresh bread

On the Buffet

Hot Dishes

Baked fish, lemon herbs & capers(GF)
Roasted beef with red wine jus(GF)
Vegetarian pasta
Moroccan chicken tagine(GF)
Steamed vegetables with herb butter(GF)
Rosemary crushed potatoes(GF)
Steamed rice(GF)
Bread & Condiments

Salad Bar(GF)

Greek salad with Persian fetta
& balsamic vinaigrette
Mixed leaf slaw with lemon & lime dressing

Desserts

Petit pavlovas with vanilla cream(GF)
Seasonal fruit platter(GF)

Cheese platter

Self-serve organic & herbal tea & coffee

SET COURSE DINNER MENU

MADELNE'S DINNER ONE

\$80 per head

Chefs Selection Canapés

2 x Entrees OR 2 x Desserts Alternating

2 x Main Courses Alternating

Including 5hr Beverage Package

\$120 per head

MADELINE'S DINNER TWO

\$ 95 per head

Chef's Selection Canapes

Sour Dough w. Olive Oil & Dukkah

2 x entrees Alternating

2 x main courses Alternating

2 x desserts Alternating

Including Beverage Package

\$135per head

MENU

Chef's selection of canapes on arrival

Entrée *select two* *served alternatively*

Salt & pepper calamari, lime mayo, cucumber & coriander salad (gf)

Tempura zucchini flowers, beetroot relish & a macadamia nut petit salad

Beetroot & gin cured salmon, pickled beetroot, radish, mustard crème & brioche crumb

Heirloom tomato bruschetta, crushed almonds, sage & goats cheese

Mains *select two* *served alternatively*

Frenched chicken supreme, pear & walnut salad, chicken jus

Confit pork belly, butternut puree, Dijon chats, apple sauce

Crispy skin salmon, buttered greens, lemon béarnaise, caviar

Mixed mushroom risotto, truffle oil, blistered tomatoes, goats cheese

Sides *select two* *served to the table*

Garlic & rosemary roast potatoes

Green beans with almonds

Roasted carrots with thyme & orange juice

House salad with Persian fetta

Dessert *select two* *served alternatively*

Lindt chocolate tart, freeze dried fruit, vanilla mascarpone

Lemon curd, Italian meringue, almond praline

Petit pavlova, rosewater cream, seasonal berries (gf)

Coconut milk panna cotta, grilled pineapple, honey crunch (gf)

MADLINE'S CUSTOM

Cost dependent upon selection required.

Customise your ideal wedding reception package to include:

Canapés / Entrée / Main / Dessert / Beverages

Let us know your required package, and we'll provide you with a quotation.

- Seasonal salad or vegetables served with main course \$10 per bowl
- Additional lavish cheese platters \$45 per platter

CAKES

Serving of your cake onto individual plates with cream and berries

Served as a dessert \$10 per head.

CHILDREN/ BAND MEALS

Children's meals (under 12) and Band Meals are available upon request.

Children have the option of kid's pizza or house made chicken tenders and chips.

Teenagers and older children may prefer to have the adult offering.

Charges will not include the drinks package.

SPECIAL DIETARY REQUIREMENTS

Special dietary requirements are effortlessly catered for – please discuss any such requirements with our staff prior to the event. Our Chef will be only too happy to accommodate.

CANAPÉS

Madeline's offers stylish finger food events which feature an abundance of seasonal and locally sourced ingredients.

A selection of 8 x Savoury Canapés served on a rotation platters
Over 2.5 hours \$55per head

1 x More Substantial menu option
Beverages charged on consumption
Or including 5hr Madeline's Beverage Package \$95 per head

ADDITIONAL OPTIONS

Additional More Substantial menu option \$7.50 per head

ADDITIONAL Canape Selection \$3.50 per head

Wedding Cake \$5 per head

Cut and presented your cake on platters with berry coulis & cream

Canape Selection

Chilled

Mini cucumber rings, beetroot cured salmon, whipped goats cheese (gf)

Mini tomato, rocket, pine nut bruschetta

Assorted sushi, soy sauce (gf)

A selection of finger sandwiches

Hot

Pumpkin, feta & herb tartlets

Lemon, garlic & herb prawn skewers (gf)

House made mini sausage rolls, tomato chutney

Steamed vegetable gyozas with sweet soy

Tandoori chicken skewers, mint yoghurt (gf)

Assorted yum cha basket, sweet chilli sauce

Pumpkin & spinach arancini balls (gf)

Lamb kofta, garlic yoghurt (gf)

Falafel, baba ghanoush & lentils

Something Sweet

White chocolate & salted caramel tartlets

Raspberry & coconut cheese cake

Fruit skewers with passion fruit glaze (gf)

Mini scones, jam & cream

Mini pavlovas with vanilla cream (gf)

Chocolate fudge brownie bites (gf)

More Substantial

Crumbed baby barramundi fish & chips (gf)

Salt & pepper calamari, roquette, cucumber, coriander & lime mayo (gf)

Mushroom & baby spinach risotto, shaved parmesan (gf)

Thai beef salad (gf)

Grilled Chicken Sliders

BEVERAGE PACKAGES

All events at Madeline's can be catered for with alcoholic & non-alcoholic beverages.

Maddie's Package:

Yarra Burn	2 hour package	\$ 24.00pp
Yarra Valley	3 hour package	\$ 31.00pp
Upside Down Sauvignon Blanc	4 hour package	\$ 35.00pp
Marlborough	Maximum package 5 hours	\$ 40.00pp
Tomich Grace & Glory Shiraz		
McLaren Vale		

Crown Lager
Boags Premium Light

Soft Drinks & Juice

Premium Package:

Yarra Burn - Yarra Valley	2 hour package	\$ 29.00pp
Hand Picked Prosecco -Italy	3 hour package	\$ 36.00pp
	4 hour package	\$ 40.00pp
Upside Down Sauvignon Blanc - Marlborough	Maximum package 5 hours	\$ 45.00pp
Kellybrook Chardonnay - Yarra Valley		

Calulu Park Pinot Noir - Yarra Valley
Tomich Grace & Glory Shiraz - McLaren Vale

Crown Lager
Boags Premium Light
Asahi
Dirty Granny Cider
Soft Drinks & Juice

UPGRADES

SPIRITS

House Vodka, Bourdon, Gin
Additional per person \$ 6.00 per hour

COCKTAILS

On Arrival \$ 9.00 per cocktail

COFFEE

Café Latte, long Back and Tea \$ 4.00 per person

NON – ALCOHOLIC PACKAGE

Soft drinks, Juices, Self Serves Tea & Coffee \$16.50 per person

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Terms & Conditions

Confirmation:

Confirmation of the tentative reservation is made upon receipt of the booking form & deposit. Paying of the deposit acknowledges the terms & conditions of booking. If the deposit is not received within the allocated time the Management reserves the right to cancel the tentative booking.

Deposit:

Deposit can be made by using Major Credit Cards, Company Cheque, Cash or Direct Deposit.
Surcharge applies to credit card payments

Cancellation:

Clients are permitted one postponement of their booking with the deposit being transferred to the revised date.
A postponement made within 21 days of the function date will incur a \$100 admin fee.
A postponement made within 14 days of the function date will incur a \$150 admin fee.
A postponement made within 7 days of the function date will incur a \$200 admin fee.
If you are required to cancel your booking the deposit will be refunded upon re-booking of the date & time of your booking.

Final Numbers:

Guaranteed minimum final numbers will be required seven (10) days prior to the function. If this day is a weekend, then the previous weekday is the requirement. This minimum final number will form the basis of the charging.

Final Payment:

Final Payment based on guaranteed minimum numbers will be required (7) working days prior to the function date. Any charges incurred on the day of the function must be paid at the conclusion on the day of the function. Final payment will not be refunded if function is cancelled before the function is held or if number of attendees falls below the confirmed number of guests. Please note surcharge applies to all credit card payments.

Prices

Please note that prices may change without notice. Please check the current pricing & terms & conditions of your event before confirmation. Menu items may be substituted where required without notice

BYO

BYO food & drink is not permitted for events

Damages/Cleaning:

Clients are financially responsible for any damages sustained to the venue, its contents, property, prior to, during & after the event by the client, guests or contractors engaged by the client. Clients are responsible for costs incurred due to excessive cleaning required of the venue caused by the client, guests or contractors engaged by the client.

Bond:

It may be determined by the venue a bond is applicable to your event.
The refunding of the bond is at the sole discretion of the venue.
Factors considered for non-return of Bond; Excessive cleaning required after event including room, toilets & gardens. Cleaning or damage caused by decorations not removed or while being removed. Failure of guests to follow venue BYO policy. Damage caused by guests to venue or property.
All 18th & 21st Birthday Parties will incur a bond of \$500.

Public Liability:

The client needs to provide its public liability responsibilities for activities undertaken by the client, guests or contractors engaged by the client. The venue will not be held liable for activities undertaken by the client, guests or contractors.

BYO FOOD OR DRINK IS NOT PERMITTED UNDER ANY CIRCUMSTANCES

Agreement: Paying of the deposit is acknowledges these conditions.

Minimum Spend Requirements

Day time - \$1200 on catering Evening - \$3500 on catering – beverages additional
(subject to dates & requirements)