



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.

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.

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

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, rocket, cucumber, coriander & lime mayo (gf)

Mushroom & baby spinach risotto, shaved parmesan (gf)

Thai beef salad (gf)

Grilled Chicken Sliders

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.

BEVERAGE PACKAGES

All events at Madeline's can to 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

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 are additional
(subject to dates & requirements)