

CELLAR DOOR RESTAURANT
119 MCDONALDS RD
Pokolbin
BEN EAN
Formerly Lindeman's Winery
PHONE 4993 3700
EST SINCE 1886 FUNCTIONS

CORPORATE Packages

2020/2021

The Venue

Ben Ean, formally known as Lindeman's, is one of the most breathtaking and historic sites in the Hunter Wine Country set upon 200 acres.

Whatever the occasion, from a meeting to an elaborate gala dinner, we would be delighted to work with you to create a complete package to suit.

With an outstanding range of wines in combination with our superb menus, we will ensure every aspect of your event is a memorable experience.



Venue Spaces

Whatever style you have in mind Ben Ean has a space to suit, from an intimate Still House event to a larger event in our Heritage Listed Courtyard

Our Venue Hire/ Services include the following:

- Round or Long Banquet Tables
- Tiffany Chairs (Chair Upgrade available)
- White or Black Linen Table cloths*
- White or Black Linen Napkins
- All Cutlery, Crockery & Glassware
- Fairy/ Festoon Lighting*
- Casual Seating Area
- Wine Barrels for Styling
- Barrel Wall*
- Service staff & event supervisor
- In house event Coordinators to help plan & organise

Capacity 10-1000 Guests

*Terms & Conditions Apply



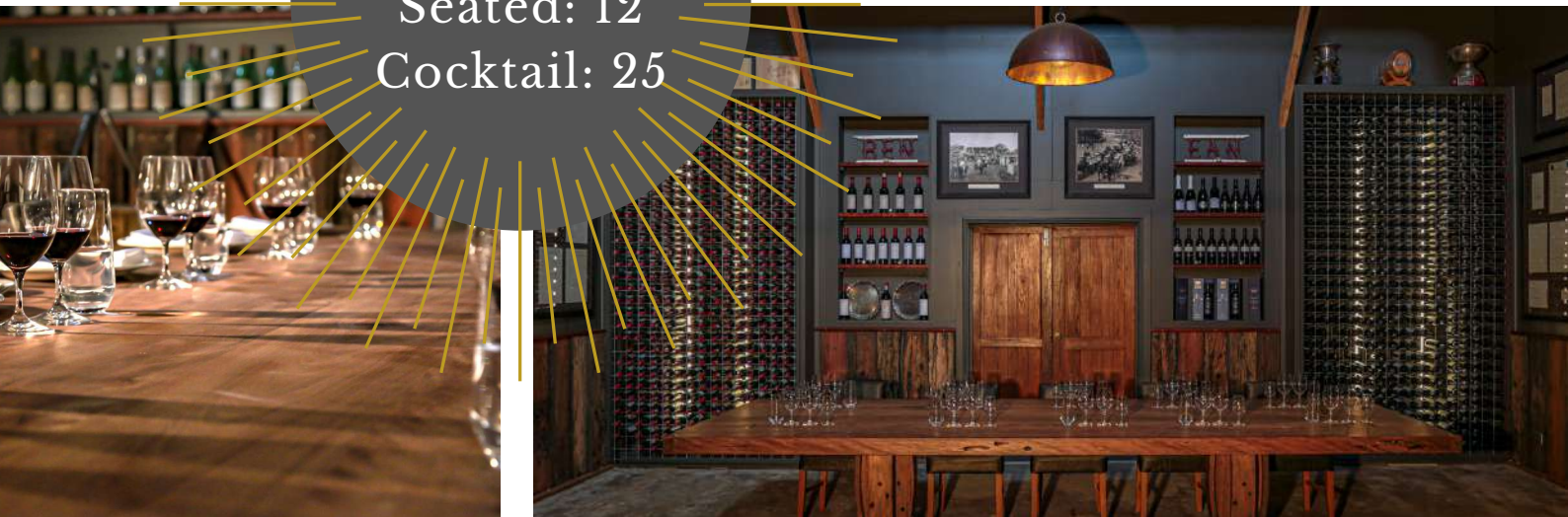
THE Still House

The historic Still house dating back to 1907, has been recently renovated bringing you the perfect space for VIP wine tastings or intimate dinners.

For the ultimate experience enquire about our exclusive Penfold's degustation menu's today



CAPACITY:
Seated: 12
Cocktail: 25



THE Steven's Room

The Steven's room is suitable for smaller private gatherings or as a breakout/ green room.

Features are wooden floors, vaulted wooden ceilings, fully air conditioned and located adjacent to the Laraghy room.



CAPACITY:
Seated: 40
Cocktail: 60



THE Laraghy Room

The Laraghy room is perfect for medium sized events, its unique vaulted wooden ceiling's and wooden floors throughout are a great feature, complete with air conditioning and a private balcony overlooking our garden terrace.

Combine both the Steven's & Laraghy rooms for larger events.

CAPACITY:
Seated: 200
Cocktail: 300



Garden Terrace

Our Garden Terrace is the ideal space, positioned to take advantage of the beautiful outlook of the vineyard and its surroundings.

Nature has provided all your styling needs to enjoy Pre-Dinner Drinks, Grazing Table/Canapes & our Lawn Games.

Also a perfect location for any outdoor event.

CAPACITY:
Seated: 150
Cocktail: 250+



Baume

Our award winning Baume restaurant is open for lunch daily 11am - 4pm and dinner Thursday to Monday 6pm -9pm.

The food style is Mediterranean inspired, with the emphasis on bringing people together with shared meals .

Group Bookings for 10 - 30 guests are welcome, private events are available by arrangement only.




CAPACITY:
Seated: 150
Cocktail: 250+



THE HERITAGE LISTED Courtyard

Our fully enclosed Courtyard is perfect if you are looking for a larger space with a rustic vibe to match the surrounding Hunter Valley area.

With its timber walls, wooden beams, barrel wall & unique sky view opening roof top, the only styling you may wish to add is a touch of greenery to create that real vineyard feel indoors.



CAPACITY:
Seated: 500
Cocktail: 600+



Packages

Cocktail

\$110pp

Canapes (4)
Roving Entree's (2) &
Dessert Bar
4 Hour Beverage Package

Buffet

From \$125pp

Grazing Table
Buffet Main
Dessert Bar
4 Hour Beverage Package

Shared Platter

From \$140pp

Shared Platter
Entree
Main
Dessert
4 Hour Beverage Package

Alternate Drop

\$135pp

Classic 3 Course
Entree
Main
Dessert
4 Hour Beverage Package

Children's Package (2-12) - \$25

Teenagers Package (13-17) - \$75

All of our packages include venue hire/ services and can
be fully customised to suit

Cocktail

Sample Menu

Canapes

- Blue swimmer crab salad on cucumber w/ salmon roe
- New season asparagus wrapped in prosciutto w/ capsicum aioli
 - Lamb kofta skewers w/ spiced yoghurt
- Roast tomato, basil & mozzarella arancini w/ basil aioli

Roving Entree's

- Chicken skewers marinated in garlic paprika & orange w/ spanish style rice salad & chimi churri
 - House made risotto
- w/ truffled porcini mushrooms, thyme & shaved Parmesan

Dessert Bar

An Assortment of Chef Choice Desserts. e.g:

- Italian style tiramisu w/ chocolate, coffee, savoiardi & mascarpone
 - Rich valrohna chocolate marquis
- Vanilla bean panna cotta w/ pistachio, mint & passionfruit
- A selection of local cheese w/ quince, dried fruit, nuts & lavoush



Add a
Grazing Table
\$5pp



Add our
Paella
Live cooking
station

\$15pp



Buffet

Sample Menu

Grazing Table

Chef's selection
of cold meats, local cheeses, pâté's, fruits, nuts & crackers

Mains

- Slow cooked marinated lamb shoulder w/ cabernet & rosemary jus
 - Chicken saltimbocca w/ sage, prosciutto, bocconcini & lemon butter sauce
 - Spinach & ricotta ravioli w/ olives, roast capsicum, basil pesto & grana padano

Sides

- Roasted kipfler potatoes w/ sea salt & rosemary
- Honey roasted pumpkin, green beans & toasted almonds
- Chef's choice salads

Dessert

- An Assortment of Chef Choice Desserts. e.g:
- Italian style tiramisu w/ chocolate, coffee, savoiardi & mascarpone
 - Rich valrohna chocolate marquis
 - Vanilla bean panna cotta w/ pistachio, mint & passionfruit &
 - A selection of local cheese w/ quince, dried fruit, nuts & lavoush



Add
Our Gelato
Cart
\$5pp



Shared Platter

Sample Menu

Entree

- Pumpkin, goats cheese & pecan tart w/ rocket & sticky balsamic dressing
- Grilled chicken w/ a salad of tomatoes, basil, bocconcini & truffle dressing

Mains

- Marjoram & citrus marinated chicken supreme w/ mustard cream sauce
- Black angus beef fillet w/ shiraz jus

Sides

- Cumin spiced sweet potato w/ broccolini
- Roasted kipfler potatoes w/ olives & rosemary
- Fresh peach, pomegranate, marinated feta, macadamia & spinach salad w/ truffled dressing

Dessert

An assortment of individual desserts
&

A selection of Local Cheese w/ Quince, Dried Fruit, Nuts & Lavoush



Add an
extra option
to each course
\$15pp

Alternate Drop

Sample Menu

Entree

- Pork belly w/ a nashi pear, blue cheese & rocket salad with a white balsamic dressing
- King prawns w/ orange, fennel & rocket salad w/ balsamic dressing

Main

- Confit local duck leg w/ carrots, broccolini & honey, thyme and orange jus
- Tasmanian salmon fillet w/ pine nut risotto & tomato salsa

Dessert

- Meringue nests filled w/ raspberry sorbet, blueberries & mint
- Citrus tart w/ lemon sorbet & toffee



Add shared
platter sides to
mains
\$5pp

Head Chef - Adam Bartley



Beverages

Our beverage packages include the following:

Wine & Bubbles

Savannah Estate Sparkling Moscato
Savannah Estate Sparkling Brut
Peterson's Semillon Chardonnay
Savannah Estate Verdelho
Peterson's Shiraz Cabernet
Peterson's Cabernet Merlot

Beer & Cider

Peroni
Carlton Dry
James Squire 150 Lashes Pale Ale
Great Northern Super Crisp
Pokolbin House Cider

Soft Drink, Juice, Tea & Coffee

* Beverage Packages are \$10 per person per hour minimum beverage package duration is 3 hours.

Cash Bar or On Consumption also available.



All Beers & Wines are subject to change depending on vintage/availability

Wine Experiences

Our onsite Cellar Door offers a range of add on's to compliment your event and create an unforgettable experience showcasing our Hunter Valley wine country

Vineyard Walk 'n' Talk

\$10pp

A 30 minute guided tour of the vineyards surrounding our historic winery dating back to the 1870's

Wine Options Game

\$10pp

Hosted by on our onsite wine expert, this fun and entertaining game will test your guests knowledge

Price includes a prize for the winner

Cheese & Wine Affair

\$25pp

A hosted tasting with a selection of some fabulous wines from our cellar door, paired together with Cheese from Hunter Belle

Wine Tasting

\$20pp

Wine tasting with a range from our premium wine portfolio, hosted by our resident sommelier

Please enquire about our exclusive VIP tastings

Extras

Menu Add On's

Grazing Table
Canapes
Cheese Platters
Fresh Fruit Platters
Live Cooking Stations
Seafood Buffet
Gelato Cart
Lolly Buffet
Dessert Bar

Beverage Add On's

Wine List upgrade
Local Craft Tap Beer
Cocktail's on Arrival
Slushy Machine

Styling/ Misc

Hedge Wall
Lawn Games
Table Centrepieces &
Room Styling*
Vintage Furniture*
Chair Upgrade*
Light up Letters*

Guest Favours

Personalised:
Handmade Chocolates
Jam/ Honey
Olive Oil/ Caramelised
Balsamic Vinegar
Sparkling/ Red & White
Wine Piccolo's

**Subject to availability*



Team Ben Ean

With over 65+ years experience with Corporate Events and Functions in the Hunter Valley.

Our Events team will ensure the success of your event.

What our clients have to say

*"A quick thank you from me today for everything last week on our Event.
As expected the venue was fabulous, team super, food amazing and the service was exceptional.
Everything went to plan, client beyond happy and we are so thrilled that we had such a great night.
Please pass on our thanks for everything to the team."
October 2019*

*"I just wanted to thank you in writing for hosting such a wonderful event last Wednesday for the Gala/ Awards Dinner.

We had wonderful feedback from the delegates and it was a pleasure working with you and the Ben Ean team"
October 2019*



Contact Us

To tailor a package to suit your event requirements,
or to book in a site inspection please contact our
events team.

(02) 49933700 - events@benean.com.au - benean.com.au

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