



Events

SHAW ESTATE



Shaw Estate

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SHAW ESTATE

Whether it's a corporate event or a milestone celebration, Shaw Estate offers the ideal backdrop to bring your vision to life and create lasting memories.



Whether you're organising a corporate event, private function, or special celebration, we are proud to offer a versatile and impressive setting to make your occasion truly stand out.

Located in the heart of Murrumbateman's renowned wine region, Shaw Estate provides a picturesque backdrop for all events.

Our venue, designed with a country Mediterranean feel, boasts a perfect combination of natural beauty and sophisticated style, creating a space that is both welcoming and distinctive.

Our dedicated team will work closely with you to customise every detail, ensuring a seamless and memorable experience for you and your guests.



Corporate Events



A new destination for work occasions

Whether you're planning a day conference, a corporate retreat, or an exclusive estate takeover, Shaw Estate is your premier destination to inspire and elevate your team.

Create, collaborate, and celebrate in a destination designed to elevate every work occasion. Shaw Estate offers a refined setting where business and inspiration meet, with versatile event spaces that adapt to your needs.

Seamlessly blending indoor and outdoor areas with views over the Estate grounds, the designated event spaces cater to everything from intimate meetings to large-scale networking events. Each space is thoughtfully designed with custom furniture, state-of-the-art AV technology, high-speed WiFi, and displays, ensuring a seamless and sophisticated experience for your team.

Endless Possibilities

Full and half day delegate packages are available that include bespoke food and beverage offerings that can be curated to perfectly match your event requirements.

Half Day Menus — AM

FEEL GOOD CONTINENTAL BUFFET BREAKFAST

From \$45 Per Guest (minimum 50 Guests)

COLD ITEMS

- Seasonal sliced fruits.
- Individual natural yoghurt with berry compote and gluten-free granola (V, GF).
- Mini fruit muffins (V).
- Mini butter Danish pastries (V) with almond and chocolate fillings.
- Traditional and chocolate croissants, served with local smoked ham and cheddar.
- Selection of bread, Italian ciabatta, and focaccia.
- Assortment of preserves including fig and apricot, honey, and butter.
- Seasonal whole fruits.
- Italian biscotti with almonds.

BEVERAGES

- Freshly brewed coffee and a selection of fine T2 teas, including herbal options.
- Full cream milk, skim milk, and Bonsoy milk.
- Fresh orange juice and cloudy apple juice.
- Coconut water.

STAND-UP NETWORKING BREAKFAST

From \$40 Per Guest (minimum 50 Guests)

Menu available upon request

ESPRESSO CART

\$1,000.00 for 2 hours hire with 100 coffees included

\$6 per extra item

MORNING TEA

From \$25 per guest (minimum 50 Guests)

Please select two items per break, a selection of whole fruit, freshly brewed coffee and T2 teas, still and sparkling water

Additional items from the menu can be added \$6.00 per item, per guest

SWEET

- House baked assorted cookies V
- Assorted croissants V
- Mini Danish selection V
- Assorted selection of friands V GF
- Natural yoghurt & granola, fruit compote V GF
- Mini assorted donuts
- Chocolate mint protein ball V GF

Half Day Menus — PM

PLATED

From \$100 per guest

Additional choice – additional \$10.00 per course, per person

PRE-SET

- Focaccia, Olive Oil, Balsamic

ENTRÉES

- Burrata, Fennel & Orange, Parsley (V)
- Kingfish Crudo, Almond Cream, Apple & Tarragon
- Goats Cheese Fritter, Fig, Rocket, Vincotto (V)
- Baked Salmon, Walnut, Parsley & Lemon
- Poached Veal, Tonnato Sauce, Green Beans, Parmesan
- Mushroom Risotto, Parmesan (V)
- Vegetable Minestrone, Parsley, Lemon Agrumato (Vg)
- Pork Belly, Salsa Verde, Braised Beans, Chorizo

MAINS

- Chicken Roulade, Olives, Cacciatore Sauce
- Slow Roast Lamb, Carrots, Fennel Seed & Rosemary
- Pork Shoulder Braised in Milk, Onion & Apple
- Yellowfin Tuna Steak, Pepperonata, Cauliflower
- Baked Fish Fillets, Puttanesca Sauce, Aioli
- Stuffed Pasta Shells, Spinach & Ricotta and Bechamel (V)
- Eggplant Parmigiana, Napoli Sauce, Basil, Vegan Cheese (Vg)
- Braised Beef Cheek, Celeriac, Gremolata

DESSERTS

- Panna Cotta, Rhubarb, Raspberry
- Tiramisu
- Cannoli, Ricotta, Pistachio
- Lemon Curd Tart, Blueberry
- Chocolate Tart, Chantilly Cream

SIDES (\$7 PER GUEST, SERVED IN THE MIDDLE OF EACH TABLE)

- Baked Parmesan Polenta
- Rocket, Pear and Parmesan
- Caprese Salad
- Rosemary Potatoes
- Green Beans, Pistachio Pesto

SHARED

From \$105 per guest (minimum 50 Guests)

APPETISERS (INCLUDED)

- Foccacia, Olive Oil, Balsamic
- Antipasto- 3 Types of Cured Meat, Olives, Pickled Vegetables, Grissini
- Caprese-Tomato, Basil & Mozzarella Salad

ENTRÉE (CHOOSE 2 TO BE SHARED FOR THE TABLE)

- Burrata, Fennel, Orange & Parsley (V)
- Goats Cheese Fritter, Fig, Rocket, Vincotto (V)
- Kingfish Crudo, Almond Cream, Apple & Tarragon
- Baked Salmon, Walnut, Parsley & Lemon
- Poached Veal, Tonnato Sauce, Green Beans, Parmesan

MAIN (CHOOSE 2 TO BE SHARED FOR THE TABLE)

- Stuffed Pasta Shells, Spinach & Ricotta and Bechamel (V)
- Grilled Snapper, Pepperonata, Cauliflower
- Chicken Roulade, Olives, Cacciatore Sauce
- Pork Shoulder Braised in Milk, Onion & Apple
- Slow Roast Lamb, Carrots, Fennel Seed & Rosemary

SIDES (INCLUDED AND SERVED WITH THE MAIN COURSE)

- Baked Parmesan Polenta
- Rocket, Pear and Parmesan

DESSERT (CHOOSE 3 TO BE SHARED ON THE TABLE)

Panna Cotta, Rhubarb, Raspberry

Tiramisu

Cannoli, Ricotta, Pistachio

Lemon Curd Tart, Blueberry

Chocolate Tart, Chantilly Cream

CANAPÉS

30 MINUTES

Selection of 2 hot, 2 cold canapés – From \$30

1 HOUR

Selection of 3 hot items + 3 cold items – From \$40

2 HOURS

Selection of 4 hot items + 4 cold items + 1 substantial – From \$65

3 HOURS

Selection of 4 hot items + 4 cold items + 1 substantial + 1 live cooking station – From \$85

Additional standard canapés – \$7.00 per item, per guest.

Additional substantial canapés – \$14.00 per item, per guest.

COLD CANAPÉS

- Bruschetta, Heirloom Tomato & Basil (V)
- Tuna Tartare, Lemon & Chive
- Pickled Mussels, N’duja, Crisp Shell
- White Beans, Salsa Verde, Vegan Feta (V)
- Kingfish Crudo, Orange, Fennel & Parsley
- Pepperonata & White Anchovy Toast
- Bocconcini, Cherry Tomato & Basil Skewers (V)
- Rockmelon, Parsley & Prosciutto Skewers
- Sardinian Flatbread, Whipped Ricotta, Lemon, Honey & Thyme (V)
- Beef Tartare Wafer Cone, Mustard Mayonnaise, Capers
- Crostini, Black Olive Tapenade, Goats Cheese (V)
- Smoked Salmon, Dill & Cream Cheese Cocktail Spoon

HOT CANAPÉS

- Spinach & Ricotta Rotolo, Ginger Butter (V)
- Pumpkin Arancini, Black Pepper Aioli (V)
- Sun Dried Tomato & Goats Cheese Arancini (V)
- Fried Feta Stuffed Olives (V)
- Calamari, Lemon Mayo
- Garlic & Herb Prawn Vol au Vent
- Chicken Cacciatore Skewers
- Baked Salmon and Leek, Mornay Tart

- Zucchini Fritter, Basil Pesto, Vegan Aioli (Vg)
- Prawn and Basil Crisp, Saffron Mayonnaise

SUBSTANTIAL

- Foccacia Sandwich, Grilled Vegetables, Mozzarella (V)
- Pizzette, Tomato & Olive (V)
- Meatball Sub, Provolone, Basil
- Crumbed Fish, Tartare Sauce
- Veal, Sage & Prosciutto Saltimbocca

SWEET CANAPÉS

- Panna Cotta, Rhubarb, Raspberry
- Tiramisu
- Cannoli, Ricotta, Pistachio
- Lemon Curd Tart, Blueberry
- Chocolate Tart, Chantilly Cream

LIVE COOKING – FROM \$20 PER GUEST

Prepared and served in front of guests.

Only available in conjunction with a canapé service. (available on request)

- Antipasto – Cured meats sliced to order with olives, grilled vegetables & accompaniments
- Pasta – 1 pasta item cooked in front of guests
- Porchetta Station – Bread Roll, Pickled Cabbage, Salsa Verde

COLD WORKING LUNCH

From \$45 per guest (minimum 50 Guests)

Selection of two sandwiches, one mini quiche or pie, two salads, one dessert and seasonal fruit platter, freshly brewed coffee, T2 teas, juice and still/sparkling iced water

HOT WORKING LUNCH

From \$60 per guest (minimum 50 Guests)

Selection of two hot dishes, one side, two salads, one dessert, seasonal fruit platter, freshly brewed coffee, T2 teas, juice and still/sparkling iced water

SANDWICHES

- Grilled Vegetable wrap, Mozzarella, baba ghanoush, salad leaves (V)
- Double smoked ham sandwich, Swiss cheese, Dijon mayonnaise, chutney

AFTERNOON TEA

From \$25 per guest (minimum 50 Guests)

Please select two items per break, a selection of whole fruit, freshly brewed coffee and T2 teas, still and sparkling water

Additional items from the menu can be added \$6.00 per item, per guest

SWEET

- House baked assorted cookies V
- Assorted croissants V
- Mini Danish selection V
- Assorted selection of friands V GF
- Natural yoghurt & granola, fruit compote V GF
- Mini assorted donuts
- Chocolate mint protein ball V GF

Full Day Menu

DAY DELEGATE PACKAGE

From \$90 per guest (minimum 50 Guests)

ARRIVAL TEA AND COFFEE

MORNING TEA AND COFFEE

one sweet and one savoury option served with whole fruit and freshly brewed tea and coffee

WORKING STYLE LUNCH

your selection of two sandwiches or wraps, one quiche or pie, two salads, one dessert, seasonal fruit platter, juice, freshly brewed tea and coffee

AFTERNOON TEA AND COFFEE

one sweet and one savoury option, served with whole fruit and freshly brewed tea and coffee

WiFi

Discounted Venue Hire

Use Estate Restaurant for any part of your event (based on availability).

- Smoked salmon bagel, dill cream cheese, baby spinach, pickled red onion
- Prosciutto baguette, provolone, pesto, rocket leaf, sundried tomato
- Chicken Caesar wrap, bacon, shaved parmesan, baby cos
- Roast beef baguettes, cheddar, onion jam, seeded mustard mayonnaise, lettuce

PIES/QUICHES

- Pumpkin & fetta quiche V
- Beef sausage rolls, tomato chutney
- Roasted vegetable frittata V GF
- Baked Salmon & Leek Mornay Tart

SALADS

- Rocket, Pear and Parmesan V GF
- Caprese Salad V GF
- Potato salad, bacon, egg and cornichons GF
- Roasted Tuscan vegetables, goats cheese, baby spinach, walnuts V GF

HOT SELECTION

- Stuffed Pasta Shells, Spinach & Ricotta and Bechamel (V)
- Grilled Snapper, Pepperonata, Cauliflower
- Chicken Roulade, Olives, Cacciatore Sauce
- Braised Beef Cheek, Celeriac, Gremolata
- Eggplant Parmigiana, Napoli Sauce, Basil, Vegan Cheese (Vg)

SIDES

- Baked Parmesan Polenta
- Rosemary Potatoes
- Green Beans, Pistachio Pesto

DESSERT

- House baked assorted cookies V
- Vanilla custard cheesecake
- Mini assorted donuts
- Assorted macarons V GF
- Mini Tiramisu slice V
- Chocolate brownie GF

Add on hot item to any working lunch for \$15 per dish, per guest



Professional events for all businesses

Team Development & Culture

Strengthen your team's collaboration and leadership at Shaw Estate, offering an inspiring environment for team-building and cultural growth.

Day Conferences & Meetings

Escape to Shaw Estate for a tranquil setting to host your next day conference or meeting events.

Strategy & Planning Days

Host your next board meeting, leadership day, or strategic planning day in the unique atmosphere of Shaw Estate.

Elevate your team experience



PIZZA MAKING EXPERIENCE

This hands-on class kicks off with a live demo on making the perfect pizza dough. Guests will then create their own pizzas with fresh toppings, before enjoying a fresh and hot pizza lunch.



BASIC COCKTAIL CLASS

Learn the fundamentals of bartending and how to mix classic cocktails (alcoholic or non-alcoholic), then create and enjoy your own in a fun, social setting.



PASTA MAKING MASTERCLASS

Step into the heart of Italian cuisine with a hands-on pasta-making experience! Learn to make fresh pasta dough, shape and fill it, then enjoy a chef-prepared lunch using your creations.



WINE TASTING

Enjoy a vinous journey through our award winning selection of wines hosted by our knowledgeable staff. The tasting will include samples of 6 wines (30ml) and commentary from our team.



WELLNESS PACKAGE

Add a specially designed wellness upgrade with a tailored morning yoga and breath-work session, followed by an optional healthy continental breakfast.

Private Events



Celebrate life's special moments

With sunset views over the private Estate, our event spaces offer the perfect setting for an intimate, tailor-made experience.

Celebrate life's special moments at Shaw Estate, where every detail is designed to create lasting memories. Shaw Estate's stunning new private venues provide the perfect setting for intimate celebrations, from milestone birthdays to christenings and family gatherings. Nestled in the heart of Murrumbateman's wine country, our elegant spaces offer a warm and inviting atmosphere, complemented by stunning views and exceptional hospitality.

Bespoke experiences tailored to your needs

Whether you're planning a relaxed long lunch or an elegant evening affair, our team will curate a bespoke experience tailored to your needs.

Indulge in fine wines and thoughtfully crafted menus, all within a beautifully designed space that captures the charm of the countryside with a Mediterranean-inspired touch.





Events for every occasion

Milestone Celebrations

Celebrate engagements, birthdays, and special gatherings at Shaw Estate for a truly unforgettable occasion.

Bridal Showers

For a memorable gathering, celebrate the bride-to-be at Shaw Estate with elegant surrounds, fine wine, and a relaxed, scenic atmosphere.

Baby Showers

Celebrate this special milestone with a beautiful baby shower at Shaw Estate, where warm hospitality meets stunning vineyard views.

Family & Religious Gatherings

Bring loved ones together for christenings and family events in the warm, elegant atmosphere of Shaw Estate.

Seasonal Events



A stunning backdrop in every season

Whether you're celebrating under golden autumn vines, embracing the warmth of a summer soirée, or indulging in cozy winter gatherings by the fire, our estate provides the perfect setting for every occasion.

From festive holiday celebrations to bespoke seasonal experiences, Shaw Estate is the perfect place to bring people together throughout the year. Let us create a beautifully curated event that reflects the best of the season and leaves lasting memories.

Events for every occasion

Spring Garden Parties

Welcome the season of renewal with elegant high teas, floral workshops, or long lunches.

Summer Soirées & Sunset Dinners

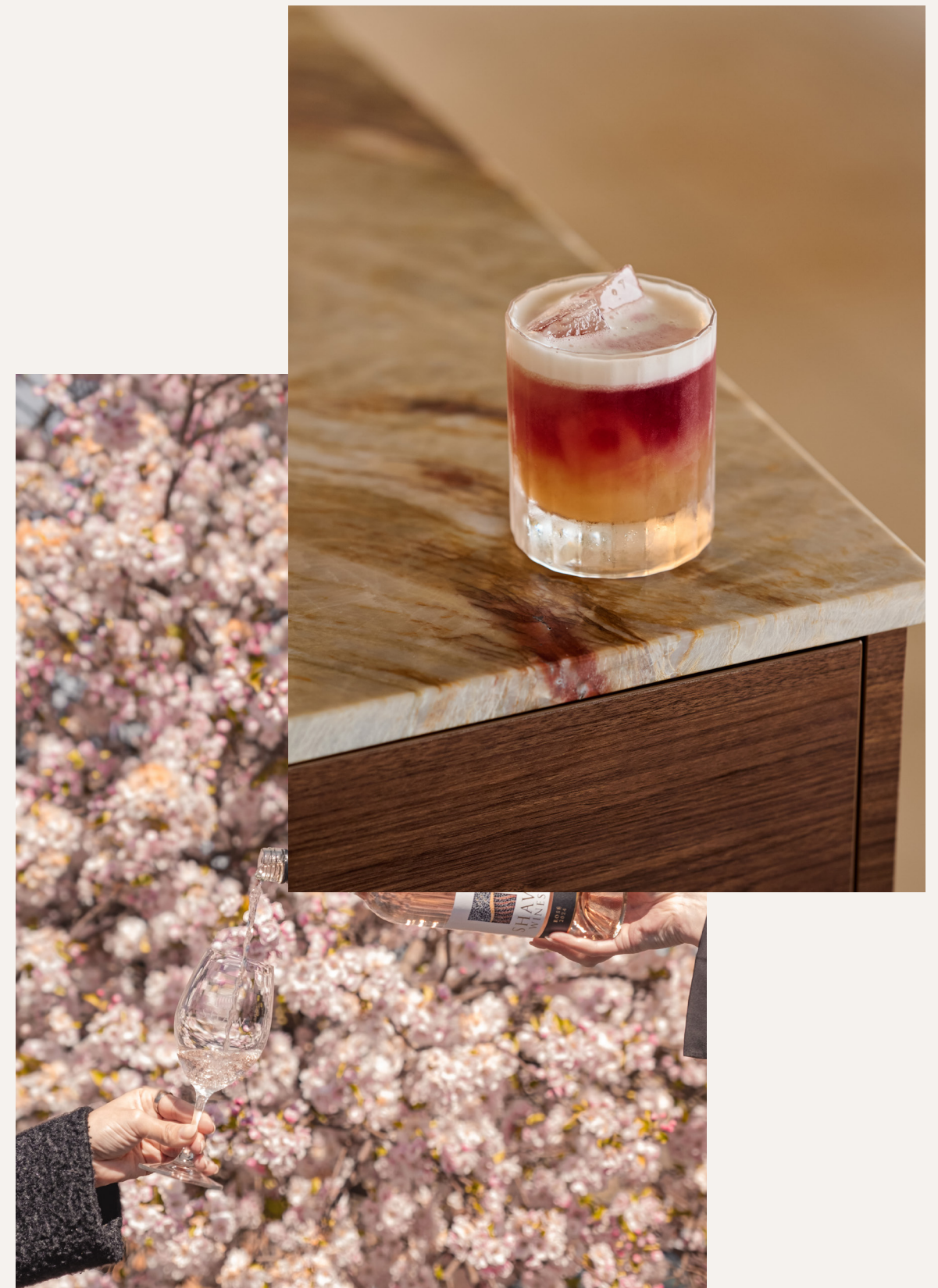
Celebrate balmy evenings with dining, wine-paired degustations, and live music on our picturesque terrace.

Autumn Harvest Feasts

Enjoy rustic feasts featuring seasonal produce, intimate wine tastings, and local region tours as the vines turn to gold.

Winter Fireside Gatherings

Indulge in cozy dinners, mulled wine nights, and private cellar experiences by the warmth of an open fire.



Private Dining



An elegant & intimate setting

Perfect for celebrating special occasions or enjoying a refined gathering with family, friends, or colleagues.

Nestled in the heart of Murrumbateman wine country, our beautifully designed spaces provide a warm and inviting atmosphere, complemented by exceptional service and world-class wines.

Our Spaces

Our Spaces



TASTING ROOM

Host an intimate dining experience in our Tasting Room, where you and your guests can indulge in a curated menu paired perfectly with our finest Shaw Estate wines.



THE CELLAR

For a unique and intimate dining experience, host your event in our Private Cellar. Surrounded by fine Shaw Estate wines, this space offers the perfect atmosphere for an unforgettable meal.



THE ESTATE ROOM

Create the ideal setting for any occasion in our adaptable Event Venue. Whether it's a celebratory event or a corporate gathering, we provide a memorable experience tailored to your need.



PRIVATE DINING

Shaw Estate's new dining space has been thoughtfully designed to evoke warmth and sophistication, this elegant space offers the perfect setting for long lunches, intimate celebrations, or shared dinners that stretch into the evening.

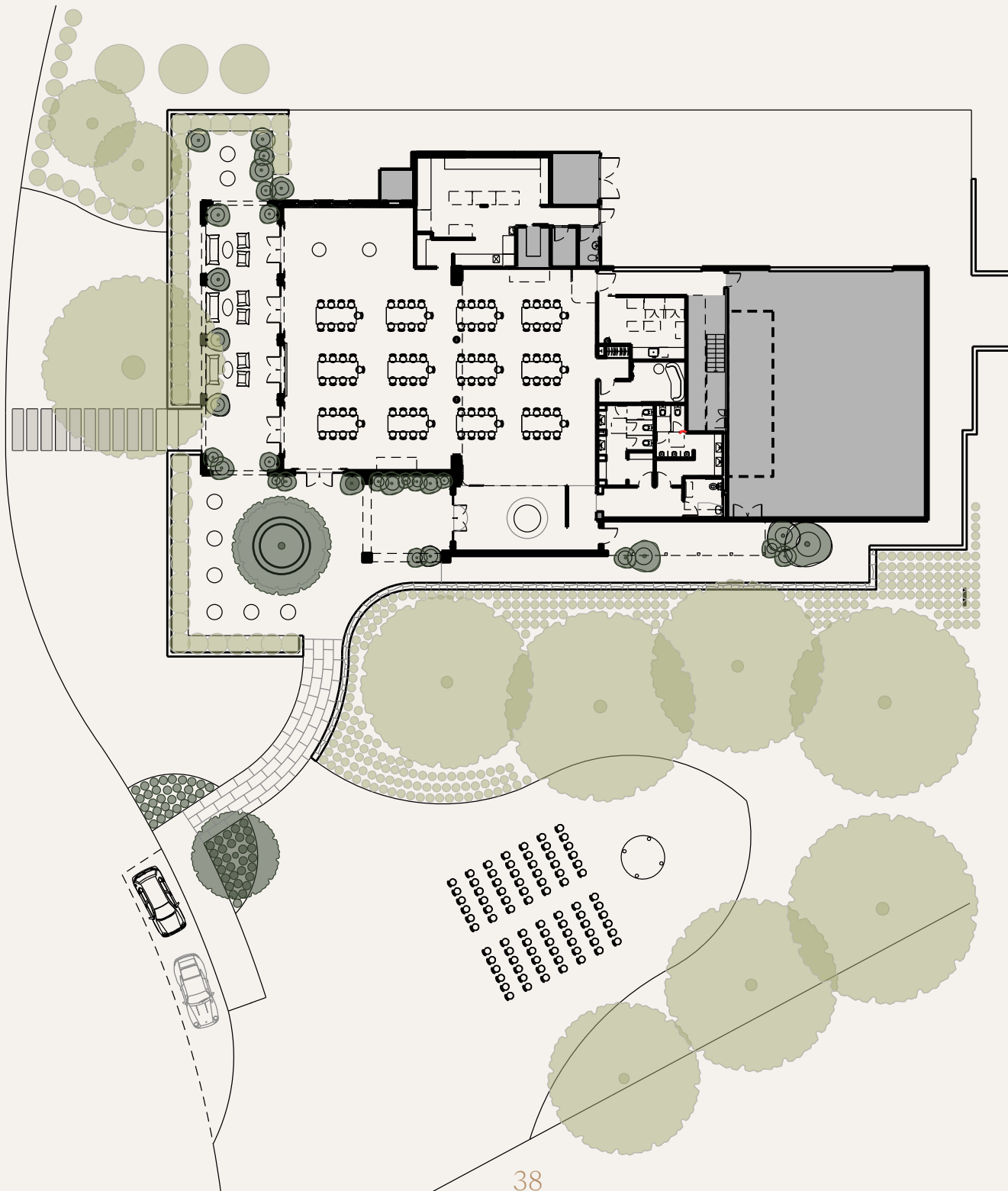


CEREMONY SPACE

Set against the stunning backdrop of Murrumbateman's rolling vineyards, the Ceremony Space offers a picturesque and versatile outdoor setting for unforgettable events and celebrations.

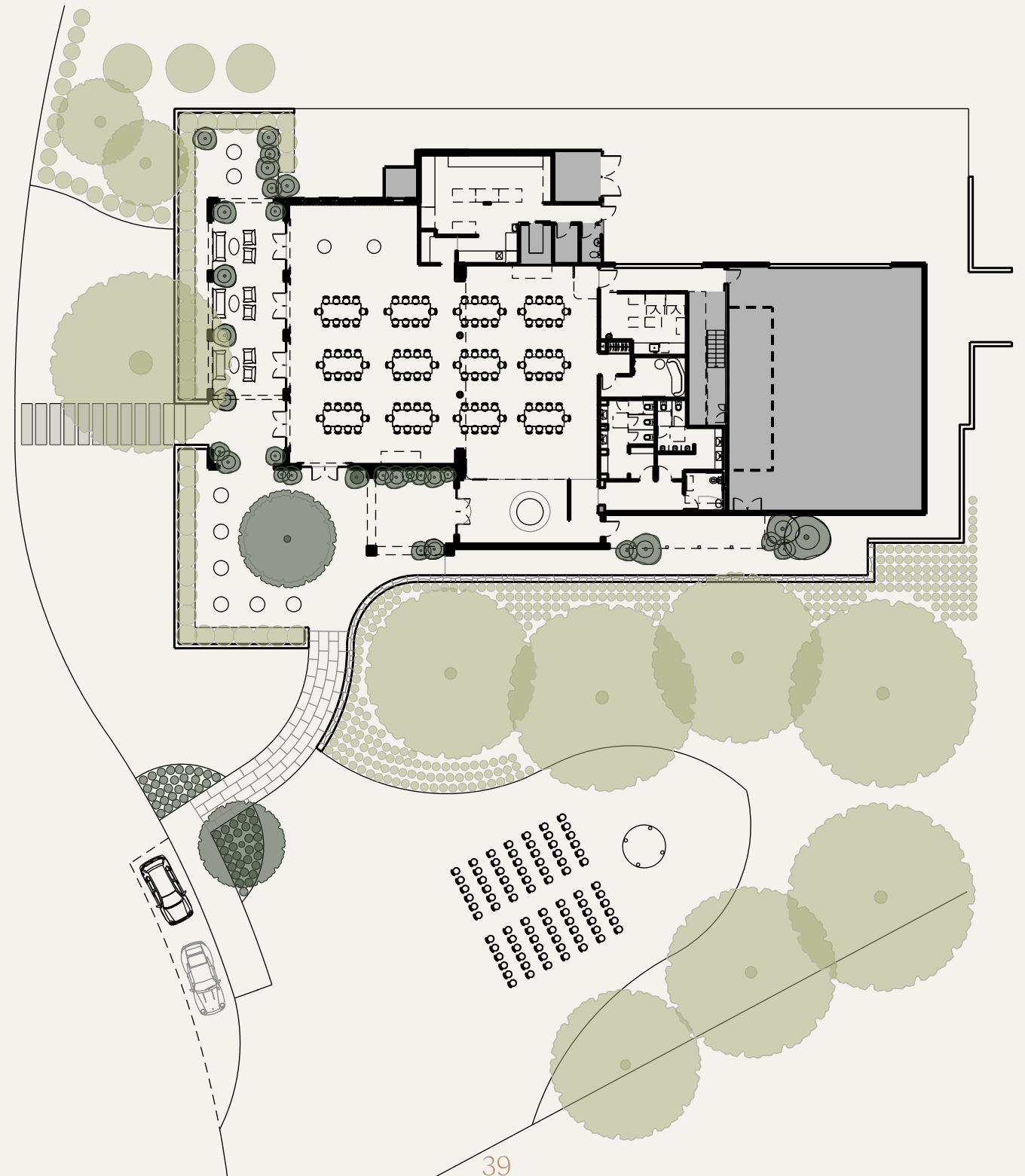
Cabaret Layout

UP TO 108 GUESTS



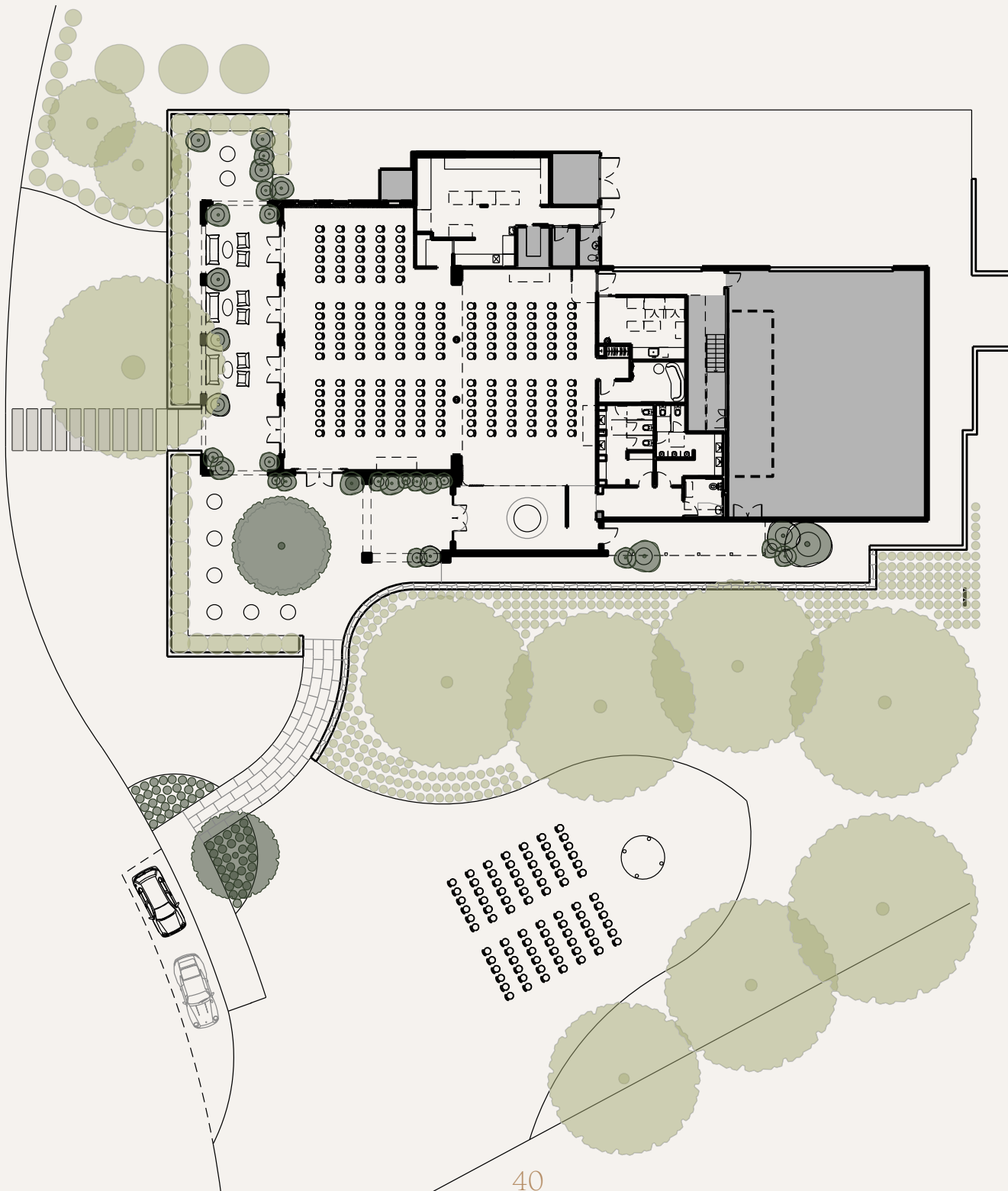
Banquet Layout

UP TO 120 GUESTS



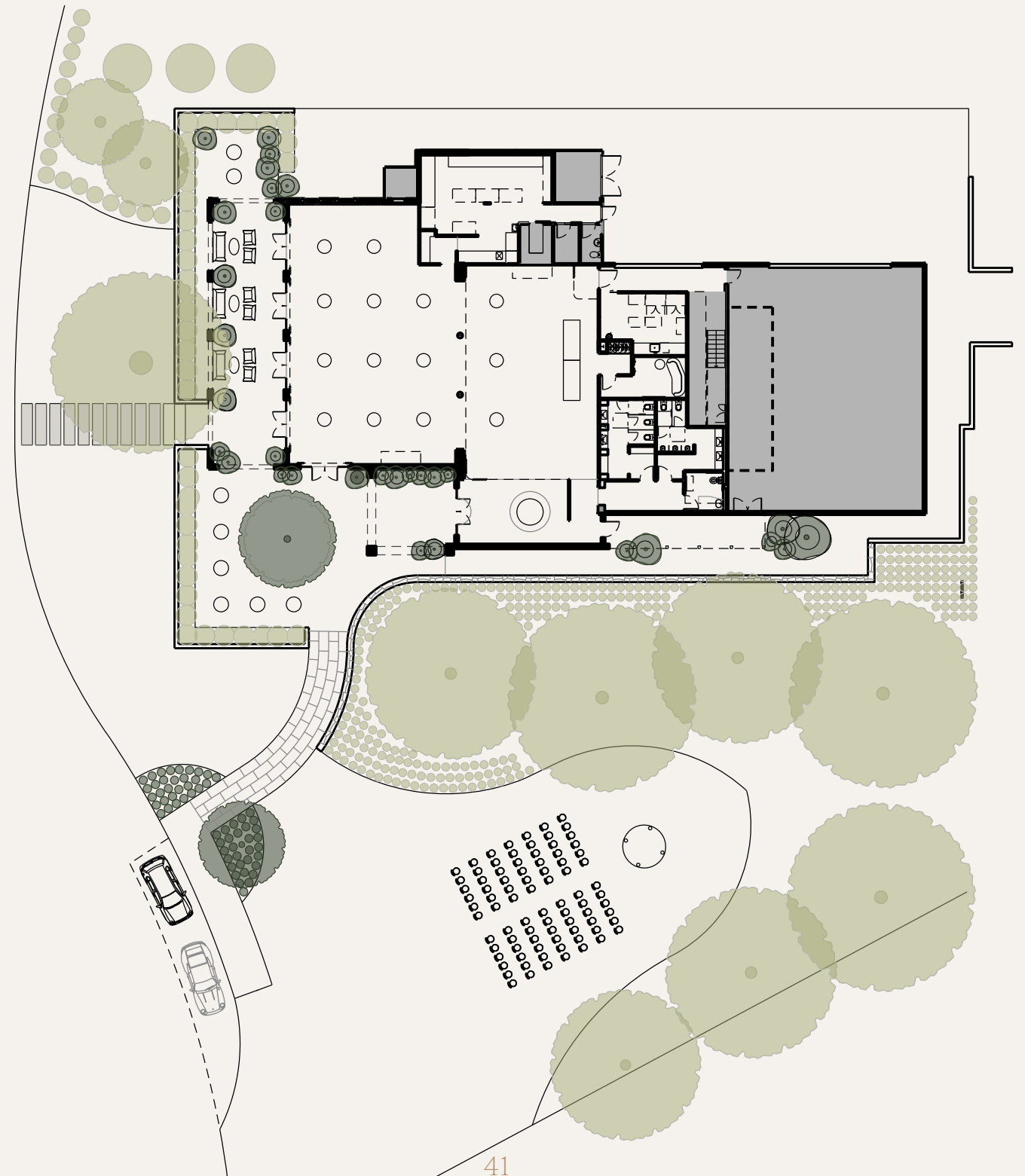
Theatre Layout

UP TO 120 GUESTS



Cocktail Layout

UP TO 120 GUESTS



Shaw Estate.

The perfect setting.

Whether it's a corporate event or a milestone celebration, Shaw Estate offers the ideal backdrop to bring your vision to life and create lasting memories. Make an enquiry about your event today.



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