



Family Functions at the Collingwood Children's Farm

Thank you for your enquiry regarding functions at the Collingwood Children's Farm.

The following pages include a taste of the service we offer and also some helpful ideas to help make your function a great experience to create and attend.

Hay Events operates the onsite cafe - The Farm Cafe - and is the preferred caterer for functions at the Collingwood Children's Farm.

If you have any questions or would like to arrange for a site inspection or further information please contact us.

We are always happy to help.

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The Stables Paddock

One of Melbourne's most picturesque open spaces. A natural amphitheatre surrounded on 2 sides with the Yarra River and natural bush as a backdrop - the perfect setting for your event.

The site fee includes entry fees for all your guests for the day and they can participate in all the usual farm activities including milking the cow at 10am and 4pm.

Capacity - up to 1000 people

Fee - \$2200 (exclusive use, out of hours) or \$13.20 per head (non exclusive, daytime only)





Catering

We offer two styles of catering suited to a variety of different groups.

For groups of less than 30 people we recommend platters

For groups larger than 30 people we recommend a BBQ pack

Platters

Given the nature of the Farm's picnic style seating, platters are a great way to share and enjoy the food and the environment

Sausage rolls

Everyone loves these little winners. They are beef and vegetable wrapped in golden puff pastry 20 little pieces piled up with tomato sauce \$25 or with tomato chutney \$27.50. (Dairy free)

Mini quiches

These are not your regular quiches, these rustic golden puffs range from ham and cheddar, tomato + parsley types for kids or more sophisticated smoked salmon and dill, roasted capsicum and fetta types for big kids. \$33 / \$40 for 20

Kids Triangle Sandwiches

These easy pleasers have kid friendly fillings such as chicken + mayo, ham + cheese, vegemite + cheese etc. There are 30 little triangles per platter for \$33

Sourdough sandwiches

For more mature taste buds we have upgraded the regular party triangle to hearty sourdough sandwiches. This delicious bread is complemented by fillings such as: ham, caramelised onion, tomato + rocket - poached chicken, aioli + avocado - rocket, cheddar, carrot, tomato, cucumber + egg mayonnaise - free range egg, mayo + parsley. 15 large pieces for \$66

Good morning and afternoon

A selection of goodies for when it's just too hard to choose one. Freshly baked scones with jam + cream, fruit muffins + chocolate fudge brownies. \$44 for 20 pieces.

Fresh Fruit

A good fruit platter is hard to beat We use fresh seasonal fruit and pile it high for a healthy treat. Small (12 people) platters \$33; big (25 people) platters \$44



Sweets

Cupcakes - These aren't your average cupcakes. Choose from either chocolate w chocolate fudge icing and little silver cachous or classic vanilla with a soft cream cheese icing and pretty flower. We even think they make a great birthday cake all piled up on top of each other – fun and super easy – no knife, no plate no fuss! \$3.5 each

Gingerbread bears – boys and girls with white + orange royal icing \$2.5 each

Lamingtons - Add an Australian classic to your party! Filled with organic berry jam and rolled in toasted coconut, they are delectable \$4.5 each

Fruit muffins - freshly baked daily, full of love and fruit raspberry is a favourite, closely followed by boiled orange + poppy seed \$3.5 each

Cakes

All have around 16 serves depending on whose cutting the cake!

Chocolate sponge - chocolate fluff heaven topped with chocolate ganache, fun options are: fill with raspberry jam and cream or sprinkled with hundreds and thousands (can be a dairy free option too) \$55

Icecream cake - there is always the right time and place for an icecream cake for us its all the time! Cookies and cream vanilla icecream, juicy raspberries topped with chewy chocolate ganache. Crowd pleasing fun. \$55

Vanilla butter cake - simple is good. Free range egg yellow butter cake, your choice of coloured icing – a little birthday message or just plain hundreds and thousands \$44

Lemon + buttermilk tart - yellow curd in a delectable shortcrust serves \$55



Barbeque Packages

If you are looking for a hearty and delicious option and your group is larger than 50 people then we recommend a freshly prepared BBQ. Prices include all the food, staffing and equipment required by the chefs. If you wish to arrange for extra tables, umbrellas or marquees then let us know. We can arrange these on your behalf. All packs includes cutlery, crockery, serving utensils and napkins.

BBQ Pack 1 - \$27.50 per head (Children under 12 \$17.50)

a selection of chicken and beef sausages

home-made hearty beef burgers

marinated vegetable and tofu skewers with red pepper relish

salad of fresh greens and summer vegetables with a balsamic and olive oil dressing

salad of new potatoes with mayonnaise and herbs

assorted breads and condiments

soft drinks and juices

BBQ Pack 2 - \$38.50 per head (Children under 12 \$25)

bbq prawn skewers with lime mayonnaise

organic chipolatas with tomato relish

chicken skewers with sumac and sesame

marinated vegetable and tofu skewers with red pepper relish

salad of new potatoes with mayonnaise and herbs

rocket, pear & feta salad with toasted walnuts

couscous salad with pine nuts, red pepper and baby spinach

assorted breads and condiments

soft drinks and juices



Terms + conditions

- To confirm your booking, we will require written confirmation together with the deposit of 25% of total event cost. Dates are not held or confirmed until the receipt of the deposit. Hay Events reserves the right to cancel the reservation if the deposit has not been received within 14 days of receipt of quote. Hay Events' receipt of the initial deposit indicates acceptance of the Terms and Conditions.
- A final number of guests and menu selection must be confirmed seven working days prior to the function - this will form the basis for your account.
- Full payment is required fourteen (14) working days prior to the event. There are many different ways to pay, please see your invoice for more information.
- Any additional costs associated with modifying agreed function e.g. additional staffing, decoration, beverages etc, are payable on completion of the function.
- Deposits are non-refundable.
- In the event of breakages and/or damage to property, a fee will be incurred to cover costs.
- Lost property- contractor equipment, decorations, signage and guest belongings are the responsibility of the function organiser. Hay Events accepts no responsibility for loss or theft of any non Hay Events items.
- The hirer is required to inform all relevant persons involved in organising the function of these Terms and Conditions.
- All prices quoted by Hay Events are subject to change without notice.
- The CCF does not allow alcohol on its premises before 5:30pm.
- Hay Events is not liable for the unfortunate event of wet weather, however we can help you prepare well for this in advance.
- Failure to adhere to these Terms and Conditions will result in additional charges.