

# Cocktail Party Package

- Your choice of a Cocktail on arrival from the following options:  
Espresso Martini / Negroni / Gin + Tonic with a twist
- Private and exclusive event space
- Selection of warm and cold roaming canapes per person
- Vineyard beverage package including sparkling, red & white wine and imported beers
- Venue table centrepieces
- Background music
- Dance floor & stage\*
- Security

Relax and unwind with our cocktail package in your preferred Doltone House venue. We will help you create a vibe for an unforgettable night of fun and revelry



**DRINK UP!**  
Vineyard beverage package included

**COMPLIMENTARY DJ**  
for parties over 250 guests



\*Terms & Conditions Apply.

# Gin Masterclass or Experience

- Gin + Tonic cocktail on arrival
- 60-90 minute masterclass co-hosted by an experienced educator and gin expert
- Taste 5 Gin samples
- Create a Botanica Gin cocktail
- Take home printed tasting notes
- Nibbles and starters on the table
- Private and exclusive event space
- Background music
- Security\*

## OPTIONAL

- Extend your event with a Gin Experience, including canape and drinks package from 30 minutes onwards
  - Vineyard beverage package including sparkling, red & white wine & imported beers
  - Selection of gin related warm and cold roaming canapes per person including dessert canape to finish

Explore the diversity of gin, embark on a gin-tastic tasting journey in search of your all-time favourite tippie and then let your creative juices flow.

Take on this session run by an experienced educator and create your very own bespoke gin. During the hands on class, you will discover the techniques and exotic botanicals used in gin production and will be guided through the process of blending up your own gin recipe.



YEARS  
50

CELEBRATING  
50 GOLDEN YEARS  
EST. 1969

\*Terms & Conditions Apply.

# Scotch Masterclass or Experience

- Scotch & mixer (of choice) on arrival
- 60-90 minute masterclass co-hosted by an experienced educator and scotch expert
- Sample 4 artisan cheeses and 4 scotches
- Nibbles and starters on the table
- Private and exclusive event space
- Background music
- Security\*



**TASTE!**  
4 single malt  
scotches

## OPTIONAL

- Extend your event with a Scotch Experience, including canape and drinks package from 30 minutes onwards
  - Vineyard beverage package including sparkling, red & white wine & imported beers
  - Selection of warm and cold roaming canapes per person including dessert canape to finish

This masterclass is co-presented by Cheese Expert Claudia Bowman and Australia's top scotch expert David Ligoff who will enthrall you in their showcase of an impressive and independent selection of single malts ranging in style, origin and age statements that will be accompanied by spectacular international and local artisan cheeses.

Our experts' passion for their respective crafts – cheeses and scotches, will inspire and delight you!



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# Cheese & Wine Package

- Prosecco on arrival
- Private and exclusive event space
- 4 gourmet cheeses (local, Australian and/or international)
- 4 premium cellarman wines to find your perfect match
- 45-60 minute session led by an experienced educator
- Wine tasting placemats per person

## OPTIONAL

- Vineyard beverage package including sparkling, red & white wine & imported beers
- Selection of warm and cold roaming canapes per person

### CAPACITY

SMALL INTIMATE TO LARGE GROUPS (UP TO 300 GUESTS)

Take an exhilarating journey through the world of cheese & wine in this Masterclass, presented by an experienced educator. Energising session or an entertainment break between meetings, suitable for intimate group of delegates/VIPs to large conference groups of several hundred people.

Ask us about our popular Sharing Platters



FREE WI-FI



# Pizza or Pasta Cooking Classes Package

- Italian Prosecco on arrival
- Signorelli Gastronomia provides a warm and rustic setting with interactive theatre kitchen facilities
- Private and exclusive event space
- Choice of Pizza or Pasta cooking class led by an instructor
- Take home your creation
- Certificate of participation per person
- Recipe notes per person

## OPTIONAL

- Vineyard beverage package including sparkling, red & white wine & imported beers, to be served after your cooking class during your lunch / dinner
- **Lunch or Dinner:** Ciabatta rolls with olive oil and balsamic, 2 chef selections of pasta / sauces and 2 chef selections of salad platters
- Signorelli Gastronomia's infamous antipasto

## CAPACITY

PASTA: 12-36 GUESTS | PIZZA: 15-60 GUESTS

Eat and drink while you sharpen your skills in Italian cooking. Bring your team together over a fun and hands on Pizza or Pasta cooking class to be enjoyed by all at the end of the class.



**SWEET TREAT**  
Add Tiramisu  
for dessert



FREE WI-FI



50  
YEARS

# Risotto and Arancini Cooking Class Package

- Aperol spritz cocktail on arrival
- 2 hour class led by an instructor
- Private and exclusive event space
- Signorelli Gastronomia provides a warm and rustic setting with interactive theatre kitchen facilities
- Vineyard beverage package including sparkling, red & white wine & imported beers
- Take home your arancini creation
- Certificate of participation per person
- Recipe notes per person



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## CAPACITY

15 - 60 GUESTS

Bring your team together over an Arancini and Risotto cooking class.

Risotto is a challenge for many people; Well no longer! Chef Marco Raineri unlocks the secrets of making truly beautiful risotto. Marco will take you through the different types of rice and what they are best suited for, the importance of your stock and how to make a beautiful risotto using the freshest seasonal produce, then shape rice into light and delicious arancini which chef will fry up and serve for you to enjoy.



**DRINK UP!**  
Vineyard beverage  
package included



FREE WI-FI