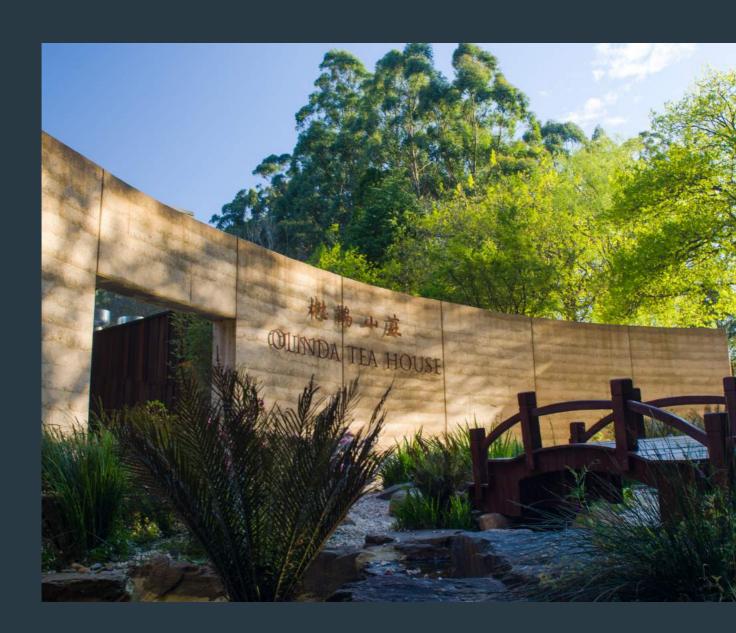
Celebrations at OLINDA TEA HOUSE





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Nestled amongst the tranquil surroundings of Dandenong Ranges, Olinda Tea House will work with you to create a specialised event, making your day unforgettable.







VENUES

Private Gazebo

Surrounded by bush lands, the gazebos of Olinda Tea House are separate from the main restaurant, giving you a private and specialised experience. Suitable for smaller events of 10 to 16 people.



Private Function Room

Suited for events of up to 55 guests, the private function room is surrounded by floor to ceiling windows and bifold doors, which open onto the outside area, creating a seamless flow from your indoor reception to the outside surroundings.



Main Room

For events larger than 55 guests, the main room hire is recommended.



Outdoor Alfresco Area

Overlooking the beautiful gardens and surrounding bush lands of Olinda Tea House, the outdoor alfresco is separate from the main restaurant, ensuring a private and intimate event. Suitable for smaller events of 20-48 guests.



YOUR SPECIALISED MENU

Olinda Tea House prides itself in offering a sensory experience never to forget. Serving a range of unique, high quality dishes, we can cater for any style and dietary requirements. Whether you're interested in our banquets, canape menu or high tea menu, our experienced chefs will work with you to design a tailored degustation menu using only the finest ingredients.



Menu tastings are available for confirmed seated events at a nominal cost.

Important Notice

Celebration Package

This celebration package is **not for** weddings. It is only for special events like birthdays, gatherings, any kind of events that are not weddings. We have a separate package for weddings exceptionally. Please contact us for more details and our wedding manager will contact you and discuss more about the wedding package.





PACKAGE MENU

Banquet	2 Course	3 Course	High Tea Package
Lunch/Dinner	Lunch/Dinner	Lunch/Dinner	
\$49 pp \$69 pp \$85 pp \$115 pp	\$49 pp	\$69 pp	\$66pp weekday \$73pp weekend & public holidays

^{*}High Tea menu can be found on our website, http://www.olindateahouse.com.au/the-menu/

2/3 COURSE LUNCH/DINNER MENU

Entree

(select two for alternative drop)

Chicken San Cha Bao Peking Duck (2) King Prawn Dumpling (3)

Main Course

(select two for alternative drop)

Select 1 Diced Chicken with Oyster Sauce
Stir-Fried Prawn with Snow peas
Stir-Fried Scallops with Snow peas
Stir-Fried Eggplant Potato with Special Soy Sauce

Dessert

Chocolate mousse, Mango pudding

BEVERAGE PACKAGE

At Olinda Tea House, there are many options when it comes to choosing your beverages for your event.

Non Alcoholic Package

A generous amount of non-alcoholic beverages can be provided, including soft drink, tea coffee and juice for \$15 per person

Alcoholic Beverage Package

Choose from our standard or premium beverage package. Prices are quoted per person for a set duration. If guests wish to purchase beverages outside the agreed duration, they are welcome to do so.

Standard Alcoholic Package

Two Red Wine

Merlot, Shiraz, Cabernet Sauvignon

Two White Wines

Sauvignon Blanc, Pinot Gris

Two Beers/Cider

Cascade Premium Light, Crown Lager, Tsingtao Chinese Beer, Heineken, Apple Cider Two Hours \$29 pp

Three Hours \$35 pp

Four Hours \$39 pp

BEVERAGE PACKAGE

Premium Alcoholic Package

Two Red Wine

Pinot Noir, Shiraz or Cabernet Sauvignon

Two White Wines

Chardonnay, Sauvignon Blanc, Pinot Gris, Riesling

One Sparkling

Chandon Brut, Prosecco

Two Beers/Cider

Cascade Premium Light, Crown Lager,
Tsingtao Chinese Beer, Heineken, Apple Cider

Two Hours \$39 pp

Three Hours \$45 pp

Four Hours \$49 pp

Bar Tah

A nominated amount can be set on the bar tab. Once the bar tab has been reached guests are to purchase their own beverages. Alternatively, you are welcome to have an open bar tab to have an open bar tab and a nominated person may pay the balance at the end of the event. A bar tab can be set for non-alcoholic and/or alcoholic beverages. Soft drinks, juice, tea, wines, beers, cider and spirits can be included in the bar tab. Bar is closed half an hour prior to the conclusion of all events.

Terms & Conditions

Cancellation:

For the group of more than 20 people, we do need a 50% deposit to secure the booking, another 50% due two weeks before the event.

The deposit is fully refundable if cancelled more than two weeks prior to the event. We will charge a 50% deposit if the booking is cancelled within two weeks

Reschedule:

For the booking of more than 20 guests, you need to reschedule one week prior, otherwise we will charge 50% deposit, for the booking of 20 guests or under (Exclude private room hire), you can reschedule anytime.

Final numbers:

Your final numbers are required 72hrs in advance; if we are notified of a decrease in numbers up until 24hrs prior to your scheduled arrival time a \$18 per head charge to the variance in numbers will apply (this excludes special event days where full charges will still apply) If notification has not been received of any changes to your confirmed guest numbers 24 hours prior then full payment will be required for any missing guests.

Credit Card Request:

A credit card will be requested at the beginning of the event to cover any extra cost if any (e.g extra time, bar tap, etc). Extra time fees are all shown below. Cleaning fee applies in case of confetti, rice, glitter, rose petals and /or fresh herbs/ flowers thrown outside the venue. The cost would be \$119.



ROOM SELECTION



Maximum capacity: 16 people

Table: one large round table

Session: 3 hours between the times below **Time:** 11:00am – 3:00pm / 5:00pm – 9:00pm

Minimum spends

• Weekdays: \$800

• Weekends/Public holidays: \$1000

• 10th Dec-8th Jan &Special festivals: \$1500

Floral House High Tea \$99 pp



Maximum capacity: 9 people Table: one rectangle table Session: strictly 3 hours

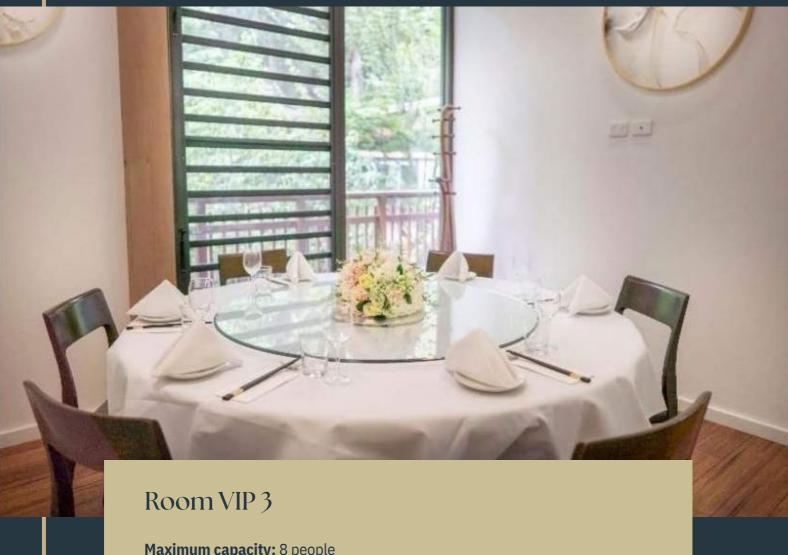
Time: 11:00am – 2:00pm / 2:30pm – 5:30pm

Minimum spends

• Weekdays: \$500

• Weekends/Public holidays: \$600

• 10th Dec - 8th Jan & Special festivals: \$700



Maximum capacity: 8 people

Table: one round table

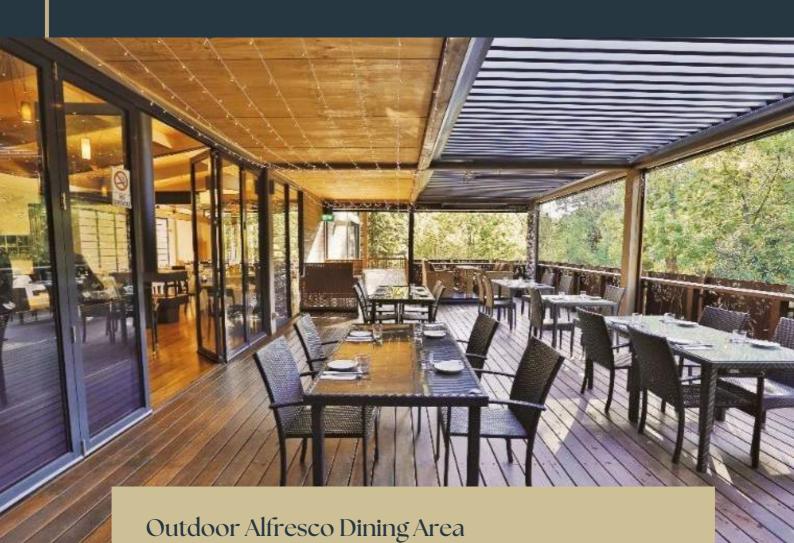
Session: 3 hours between the times below **During:** 11:00am – 3:00pm / 5:00pm – 9:00pm

Minimum spends

• Weekdays: \$400

• Weekends/Public holidays: \$500

• 10th Dec-8th Jan & Special festivals: \$600



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Maximum capacity: 48 people Table: Long tables WEEKEND Lunch session for high tea booking only*

Session: strictly 3 hours

Lunch 11:00am – 2:00pm or 12:00pm - 3:00pm **Dinner** 5:00pm – 8:00pm or 6:00pm - 9:00pm

Extra Hour Fee: \$300 extra 30mins; \$500 extra one hour

Minimum spend

14th June - 31st Sep

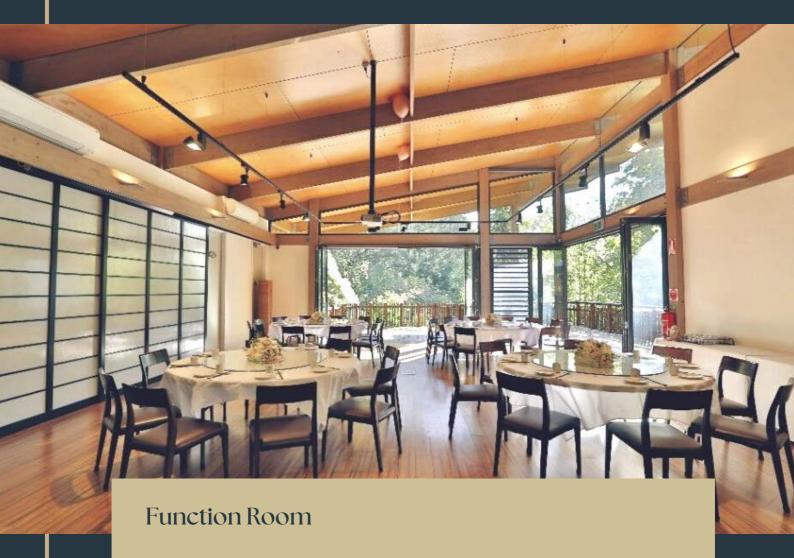
- Weekdays: \$1600 (Lunch) \$1000 (Dinner) \$1500 (Friday Dinner)
- Weekends/ Public holidays: \$3500 (Lunch or High tea)/ \$1800 (Dinner)
- School holidays: \$2000 (Lunch) / \$1600 (Dinner)

1st Oct - 13st June (10th Dec - 8th Jan excluded)

- Weekday: \$1800 (Lunch) \$1600 (Dinner) \$1800 (Friday Dinner)
- Weekend/ Public holiday: \$3500 (Lunch or High tea)/ \$2000 (Dinner)
- School holidays: \$2800(Lunch)/ \$1800 (Dinner)

10th Dec - 8th Jan

- Weekday: \$2800 (Lunch) \$2200 (Dinner)
- Weekend/ Public holiday: \$3500 (Lunch or High tea)/ \$3000 (Dinner)



Maximum capacity: 55 people

Table: 5 round tables or set up upon request **Session:** 3 hours between the times below

Lunch 11:00am – 3:00pm **Dinner** 5:00pm – 9:00pm **Extra Hour Fee:** \$300 extra 30mins; \$500 extra one hour

Minimum spend

14th June – 31st Sep

- Weekdays: \$1300 (Lunch) \$1300 (Dinner) \$1600 (Friday Dinner)
- Weekends/ Public holidays: \$2600 (Lunch or High tea)/ \$2200 (Dinner)
- School holidays: \$2000 (Lunch) / \$1500 (Dinner)

1st Oct - 13st June (10th Dec - 8th Jan excluded)

- Weekday: \$2000 (Lunch) \$1800 (Dinner) \$2300 (Friday Dinner)
- Weekend/ Public holidays: \$3500 (Lunch or High tea) / \$2600 (Dinner)
- School holidays: \$2600 (Lunch)/ \$1800 (Dinner)

10th Dec - 8th Jan

- Weekday: \$3000 (Lunch) \$2600 (Dinner) \$2900 (Friday Dinner)
- Weekend/ Public holiday: \$4500 (Lunch or High tea)/ \$4500 (Dinner)



Main Room

Maximum capacity: 120 people

Table: 6-12 Round tables OR set up upon request

Session: 4 hours

Lunch 11:00am – 3:00pm **Dinner** 5:00pm – 9:00pm

Extra Hour Fee: \$500 extra 30mins; \$800 extra one hour

Minimum Spend

(this price quoted below is a guide only, may varies for some days)

14th June – 31st Sep

- Weekdays: \$6900 (Lunch)/ \$4900 (Dinner) /\$6900 (Friday Dinner)
- Weekends/Public holidays: \$10900 (Lunch)/ \$8900 (Saturday Dinner) / \$7900 (Sunday Dinner)
- School holidays: \$7900 (Lunch) / \$5900 (Dinner)

1st Oct – 13st June (10th Dec – 8th Jan excluded)

- Weekday: \$7900 (Lunch)/ \$5900 (Dinner) / \$7900 (Friday Dinner)
- Weekend/Public holiday: \$11900 (Lunch)/ \$ 9900 (Saturday Dinner) / \$8900 (Sunday Dinner)
- School holidays: \$9900 (Lunch) / \$7900 (Dinner)

10th. Dec - 8th. Jan

- Weekday: \$10900 (Lunch)/\$8900 (Dinner) / \$10900 (Friday Dinner)
- Weekend/Public holiday: \$13900 (Lunch)/ \$ 10900 (Saturday Dinner) / \$10900 (Sunday Dinner)



Maximum capacity: 120-150 persons

Table: 6-15 Round tables OR set up upon request

Session: 4 hours

Lunch 11:00am – 3:00pm **Dinner** 5:00pm – 9:00pm

Extra Hour Fee: \$600 extra 30mins; \$1000 extra one hour

Minimum spends

(this price is a guide only, may varies for some days)

14th June - 31st Sep

- Weekdays: \$8900 (Lunch)/ \$6900 (Dinner) / \$8900 (Friday Dinner)
- Weekends/ Public holidays: \$14900 (Lunch) / \$10900 (Saturday Dinner) / \$8900 (Sunday Dinner)
- School holidays: \$8900 (Lunch) / \$7900 (Dinner)

1st Oct - 13st June (10th Dec - 8th Jan excluded)

- Weekday: \$9900 (Lunch)/ \$7900 (Dinner) / \$8900 (Friday Dinner)
- Weekend/ Public holiday: \$15900 (Lunch)/ \$10900 (Saturday Dinner)/ \$9900 (Sunday Dinner)
- School holidays: \$10900 (Lunch) / \$8900 (Dinner)

10th Dec - 8th Jan

- Weekday: \$13900 (Lunch)/\$9900 (Dinner)
- Weekend/Public holiday: \$15900 (Lunch)/ \$ 12900 (Saturday Dinner)/ \$11900 (Sunday Dinner)



BANQUET MENU

Menu A

\$49 PP (minimum 8 adults) half price for kids aged 3-12 years

Entree

Vegetarian Spring Rolls

Mains to share

Kung Pao Chicken

Salt & Pepper Calamari

Stir Fried Seasonal Greens

Stir Fried Beef with Black Bean Sauce

Steamed Egg with Fresh Shrimps and Flying Fish Roes

OTH's Famous Braised Pork Belly Cube with Sweet Soy Sauce

Stir Fried Eggplant with Potato, Capsicum and Sweet Soy Sauce

Steamed Jasmine Rice

Dessert

Olinda Tea House's Signature Dessert Stand (one petit dessert per person)



Menu B

\$69 PP (minimum 8 adults) half price for kids aged 3-12 years

Entree

Pork San Choi Bao

Soup

Chicken Corn Soup

Mains to share

Salt & Pepper Calamari

Steamed Egg with Fresh Shrimps and Flying Fish Roes

Steamed Scallops and Vermicelli with Minced Garlic

Kung Pao Chicken

OTH's Famous Braised Pork Belly Cube with Sweet Soy Sauce

Pan Fried Honey Soy Eye Fillet Cube with Oyster Mushroom & Asparagus

Stir Fried Seasonal Greens

Stir Fried Eggplant with Potato, Capsicum and Sweet Soy Sauce

OTH Fried Rice & Steamed Jasmine Rice

Dessert

Olinda Tea House's Signature Dessert Stand (two petit desserts per person)



Menu C

\$85 PP (minimum 8 adults) half price for kids aged 3-12 years

Entree

Pork San Choi Bao

Soup

Chicken Corn Soup

Mains to share

Salt & Pepper Calamari
Steamed Egg with Fresh Shrimps and Flying Fish Roes
Steamed Scallops and Vermicelli with Minced Garlic
Steamed Murray Cod with Soy Sauce (contains bone)
Stir Fried Prawns with Snow Peas
Kung Pao Chicken
OTH's Famous Braised Pork Belly Cube with Sweet Soy Sauce

Pan Fried Honey Soy Eye Fillet Cube with oyster Mushroom & Asparagus
Stir Fried Seasonal Greens
Stir Fried Eggplant with Potato, Capsicum and Sweet Soy Sauce
OTH Seafood Black Truffle Fried Rice
Steamed Jasmine Rice

Dessert

Olinda Tea House's Signature Dessert Stand (two petit desserts per person)



Menu D

\$115 PP (minimum 10 adults) half price for kids aged 3-12 years

includes premium green tea

Entree

Pork San Choi Bao

Soup

Chicken Corn Soup

Mains to share

Ginger and Spring Onion Lobster with Noodle Base
Salt & Pepper Calamari or Steamed Murray Cod with Soy Sauce
Sea Salt Baked Tiger Prawns
Steamed Scallops and Vermicelli with Minced Garlic
Steamed Egg with Fresh Shrimps and Flying Fish Roes
XO Scallops with Snow Peas
Kung Pao Chicken
OTH's Famous Braised Pork Belly Cube with Sweet Soy Sauce
Pan Fried Honey Soy Eye Fillet Cube with Oyster Mushroom & Asparagus
Stir Fried Seasonal Greens

Stir Fried Eggplant with Potato, Capsicum and Sweet Soy Sauce OTH Seafood Black Truffle Fried Rice Steamed Jasmine Rice

Dessert

Olinda Tea House's Signature Dessert Stand (two petit desserts per person)

Fruit Platter





CONTACT

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