

Stella's Kitchen

Events 2026



Stella's Kitchen

Celebrate in Style at Stella's Kitchen

Set against the picturesque backdrop of our apple orchard, Stella's Kitchen provides an elegant and refined setting for your next special occasion. Whether you are planning an intimate birthday celebration, a wedding reception, a corporate event, or a relaxed professional gathering, our experienced team is dedicated to delivering a seamless and memorable experience.

Our light-filled venue features floor-to-ceiling orchard views, flexible seating configurations, and a welcoming yet sophisticated atmosphere designed to impress your guests.

We offer a carefully curated selection of food and beverage packages to suit events of all styles and sizes—from refined cocktail receptions and grazing tables to fully seated, multi-course dining experiences with tailored bar service.



Stella's Kitchen

Wedding Dining Experiences

Choose a dining experience designed to elevate your celebration:

Cocktail Canapés

An elegant selection of handcrafted canapés, ideal for a relaxed yet refined cocktail-style reception.

Set Menu Dining

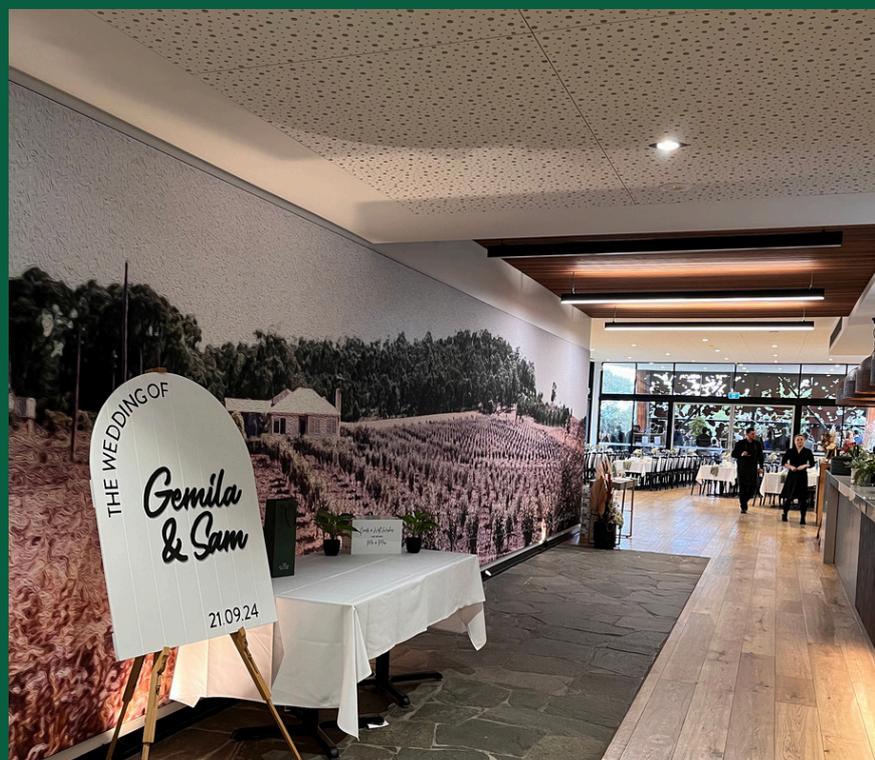
A beautifully curated two, three, or four-course seated menu, showcasing seasonal produce and artfully presented dishes for a memorable dining experience.

Wedding Beverage Packages

Our wedding beverage packages feature a premium selection of beer, wine, cider, sparkling wine, and soft drinks:

- 3-hour package – \$59 per guest
- 4-hour package – \$69 per guest
- 5-hour package – \$79 per guest

Premium beverage upgrades, specialty selections, bar tabs, and personalised options are available upon request.



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CANAPES

Canapé Packages

Create a vibrant and social atmosphere with our beautifully presented selection of hot and cold canapés, crafted using fresh, seasonal ingredients.

Perfect for cocktail-style events and relaxed celebrations.

Choose from the following packages:

- 6 Canapés – \$68 per person
- 8 Canapés – \$78 per person
- 10 Canapés – \$88 per person

Let your guests mingle, graze, and savour every bite.



Stella's Kitchen

HOT CANAPES

Wedding Canapé Selection

An indulgent selection of handcrafted canapés, thoughtfully prepared for a refined cocktail reception.

Sweet potato arancini with black garlic aioli (GF, V)

Roast pumpkin & feta croquettes with tomato sugo (GF, V)

Malibu & coconut prawns with citrus aioli (GF)

Pork belly bao buns with spring onion, pickled carrot & hoisin

Pulled brisket sliders with JAZZ apple TMslaw

Confit duck spring rolls with dipping sauce

Satay chicken skewers with traditional satay sauce (GF)

Korean-style chicken with house-made spicy glaze

Crispy whiting goujons with house-made tartare

Cajun popcorn chicken with black garlic aioli

Crispy deep-fried gnocchi with pumpkin purée (V)

Haloumi chips with tomato sugo (V, GF)

Spiced falafel with Montague plum chutney (VE, GF)

Jalapeño poppers filled with bacon & cheese



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COLD CANAPES

Wedding Canapé Selection

A refined assortment of cold and baked canapés, designed to complement a sophisticated cocktail reception.

Blinis topped with smoked salmon & avocado salsa

Moroccan-cured lamb backstrap with salsa verde on sourdough
crisps

Mushroom, thyme & asparagus frittata (V, GF)

Goat cheese vol au vent with crushed candied walnuts (V)

Smoked labneh tart with roasted beets & balsamic glaze (V)

Mini quiches with roasted pumpkin, sage & feta (V, GFO)

Bocconcini, Roma cherry tomato & basil skewers with balsamic
glaze (V, GF)

Cream cheese & chive puffs (V)

Prosciutto, brie & sun-dried tomato bites (GF)

Roasted beetroot & garlic mushrooms on sourdough crisps (VE)

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SET MENU

Set Menu Options

Choose from a two, three, or four-course dining experience, tailored to suit your event style. Each course offers a choice of two dishes for your guests to enjoy.

Select from:

- Starter
- Entrée
- Main
- Dessert

All menus are thoughtfully curated using fresh, seasonal ingredients to create a memorable and elegant dining experience.

2 courses - \$95 pp

3 courses - \$130 pp

4 courses - \$165 pp



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STARTERS

Served across the table to share
Select 1 option only

Grazing tower 1

\$14 pp extra

San Daniella Prosciutto, Calabrese
Salami, Bresaola, Triple Smoked
Ham

Pickled Vegetables, Grilled
Zucchini, Roasted Peppers, Sicilian
Olives, Dolmades
Stone Baked Sourdough Rolls

Grazing tower 2

\$18 pp extra

Grilled Calamari, Sauteed Green
Cutlet Prawns & Char-grilled
Octopus

Pickled Vegetables, Grilled
Zucchini, Roasted Peppers, Sicilian
Olives, Dolmades
Stone Baked Sourdough Rolls



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ENTRÉE

Select two for alternating 50/50 drop

Select from two options with alternating drop.

- Pumpkin, rosemary, and feta croquettes with tomato sugo (V, GF)
- Spinach and ricotta cannelloni with tomato sugo and Parmigiano Reggiano (V)
- Roast vegetable bruschetta with zucchini, eggplant, capsicum, and Meredith goats cheese on sourdough (V, GFO, VEO)
- Wagyu beef carpaccio salad, wild rocket, blistered cherry tomatoes, Parmigiano Reggiano and Montague plum vinaigrette (GF)
- Free-range Korean style chicken served with JAZZ apple slaw (GF)
- Confit duck spring rolls with Asian dipping sauce
- Fresh San Remo creamy garlic prawns with wild rice (GF)
- Individual charcuterie plate including marinated olives and sourdough crisps



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MAIN

Select two for alternating 50/50 drop

- Pan-seared fish of the day with butternut pumpkin purée and freeze-dried Montague plums (GF)
- Crispy skin confit duck breast with a preserved lemon glaze
- Free-range poached chicken breast stuffed with spinach, sundried tomatoes, and brie cheese with a creamy seeded mustard sauce (GF)
- 14-hour Texas-style South Gippsland beef brisket with smokey BBQ jus (GF)
- Slow-cooked, South Gippsland lamb shoulder in a rich tomato sauce
- Free-range pork stuffed with smoked garlic mushrooms, pine nuts, and fennel topped with JAZZ™ apple sauce (GF)
- Roasted, hot smoked jerk chicken rubbed in aromatic spices topped with chimichurri (GF, DF)



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DESSERT

Select two for alternating 50/50 drop

- JAZZTM apple crumble with hazelnut anglaise and freeze-dried rhubarb (GF)
 - Decadent sticky date pudding with warm butterscotch sauce
- Fruits of the orchard- a selection of fresh and poached fruits with gingerbread crisps and vanilla, cinnamon mascarpone
- Spiced chai crème brûlée with house-made almond biscotti
- Duo of white and dark chocolate mousse with vanilla berry compote and Mornington honeycomb
- envyTM apple filled with apple and pear from the orchard with cinnamon custard (GF)
- Blueberry and raspberry meringues with fresh orchard fruits and passionfruit coulis (GF)
 - JAZZTM apple and currant strudel with cinnamon and vanilla custard (GF)



Stella's Kitchen

T'S & C'S

Venue & Ceremony Information

Ceremony Locations

Grassed Area – \$650

Deck Area – \$500

Venue Hire

Function Room Hire – \$850

Bridal Suite – \$300

Booking & Payment Terms

A non-refundable deposit of \$1,500 is required to secure your booking.

Friday and Saturday evening events are subject to a minimum spend requirement, combining food and beverage.

Full payment is due no later than 14 days prior to the event date.

Final guest numbers must be confirmed at least 14 days prior to your event.

Vendor meals are available at \$50 per person.

Additional Services

Our team can assist in organising a range of entertainment and styling options, including:

Live band or DJ

Photobooth hire

Invitations and stationery

Floral arrangements

Venue styling and décor

All additional services are quoted separately.

Venue Policies

Confetti and glitter are not permitted anywhere on the premises.

Stella's Kitchen is a fully smoke-free venue, including all indoor and outdoor areas.

Photography in the orchard is permitted between 4:00pm and 6:00pm only (additional fees apply).

Stella's Kitchen reserves the right to refuse alcohol service in accordance with Responsible Service of Alcohol (RSA) regulations.

