

acre
farm & eatery

weddings & events

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welcome

..to acre farm & eatery, where warm hospitality in more natural environments awaits.

acre farm & eatery encompasses sprawling gardens and 2,500 sqm of productive urban agricultural space. Punctuated by a quail coop, worm farms and a hydroponic system, we offer visitors a destination dining experience unlike any other.

Our **farmhouse** features a unique farm food menu showcasing seasonal ingredients grown directly onsite. The hydroponic system set within our large high-intensity **glasshouse** grows 11,000 edible greens ranging from lettuces, soft leaf herbs and micro greens to strawberries and flowers.

Visitors sitting on the **pergola** adjacent to the glasshouse find themselves overlooking our **plaza** and rooftop farm. From there it's a short stroll under the wooden archway through the **olive grove**, or head across the **terrace** towards the **balcony** to catch the sunset over the Dandenong Ranges for a perfect end to the evening.

acre farm & eatery has a space for everyone. From weddings to workshops, birthdays to team building, engagement parties to product launches - you imagine it, we'll create it.



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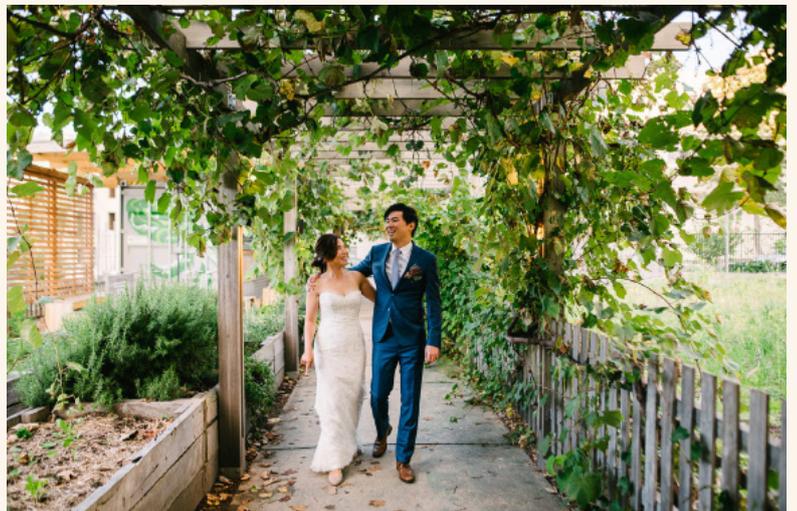
food & beverages

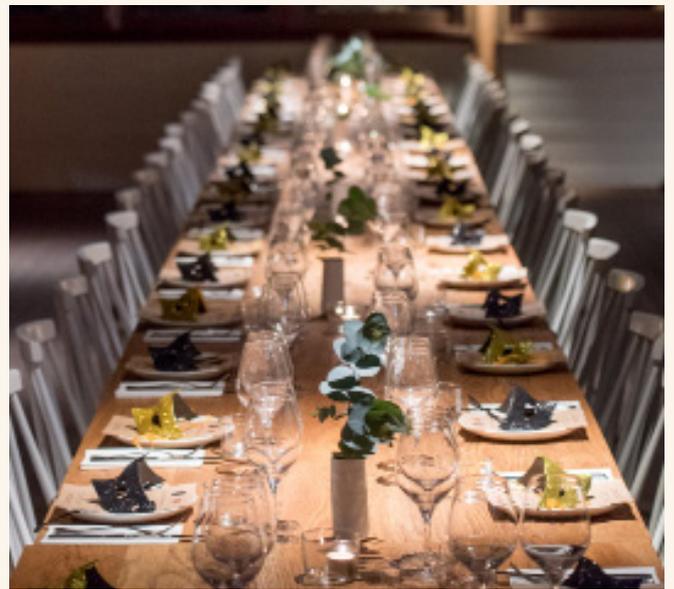
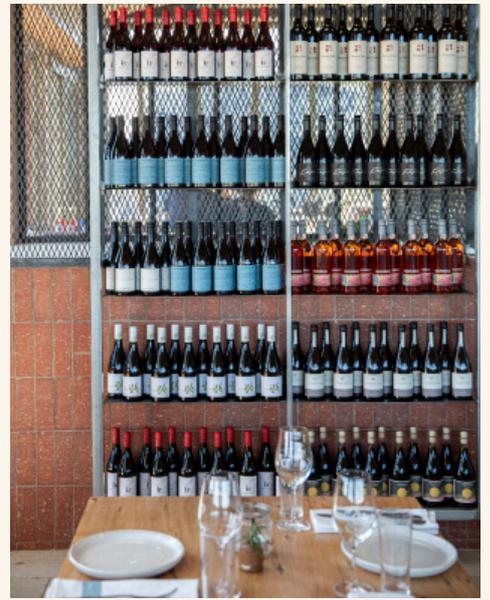
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our spaces





farmhouse

(60 - 180 pax)

Set against the backdrop of the Dandenong Ranges, the farmhouse is our largest indoor space at acre and perfect for celebrations all year round.



glasshouse (25 - 150 pax)

Let the sun stream through or festoon lights illuminate your evening. Enjoy a spritz under hanging baskets and have a boogie next to the greens in the hydroponics. Celebrate a unique experience in the glasshouse.

our outdoor spaces

olive grove (100 standing) / long table (80) / pergola (60) / plaza (200) / balcony (40) / terrace (60)



food & beverages



spit roast

WHOLE ROAST MEATS COOKED ALL DAY,
PRESENTED TO YOUR GUESTS BY OUR CHEFS

ACRE SPIT ROAST

Whole Western Plains suckling pig (serves up to 30 guests)

Free range Flinders Select lamb (serves up to 40 guests)

Free range whole rolled & herb-stuffed Western Plains pig
(serves up to 70 guests)

Served with sourdough rolls and sauces, a selection of seasonal
salads and chargrilled corn

CONDIMENTS

New season baby potato salad, spiced tofu, chilli, pickles DFR VGR

Warm garden vegies - peas, beans, broccoli, cauliflower, corn VG

Roasted pumpkin, candied walnuts, feta DFR NFR VGR

Charred zucchini, whipped goat's curd, dukkah NFR VGR

Thick cut chips VGR

Polenta chips

PRICING

Whole Western Plains suckling pig 1288

Free range Flinders Select lamb 1355

Free range rolled & stuffed Western Plains pig 2288

Additional covers (max 20) 28pp

Condiments - 3pp

We recommend 2+ serves per person.

All condiments are vegetarian (V) and gluten free (GF)

VG vegan

DFR dairy free on request

NFR nut free on request

VGR vegan on request

Seasonal products are subject to change.

Items noted on this menu may be different to the items at your event.

farmer's table

THE ULTIMATE SHOWCASE OF ACRE'S FRESHEST,
LOCALLY SOURCED PRODUCE

LONG BUFFET STYLE TABLE

Olives, capers and pickles VG
Spiced vegetable pastie, organic yoghurt VGR
A selection of 3 seasonal salads V NFR VGR
Hot smoked salmon fillets, blini, horseradish
Hummus & smoked fish plates, housemade lavosh GFR
Crispy river school prawns
Polenta chips V
Sourdough breads & artisan rolls GFR NFR
Sliced smoked hams, local salami, house pickles
Sauces & condiments V VGR
Seasonal local fruit platters VG
Cheese boards with seasonal condiments, fruit bread V GFR
A selection of bite size housemade cakes, brownies & pavlovas

PRICING

All table items are gluten free (GF) or can be GF on request (GFR).

We are able to cater for vegetarian, vegan, gluten free, lactose free and nut free diets.

If guests have specific dietary requests please let us know when enquiring.

Minimum 30 guests

30 - 40pax	2495	101 - 120pax	5288
41 - 60pax	3300	120 - 150pax	6300
61 - 80pax	4088	150 - 180pax	7388
81 - 100pax	4600		

platters & canapés

PACKAGES	SELECT 30pp Please select 2 cold + 3 hot + 1 essential canapé LEAVE IT TO ACRE 45pp Chef selection of 3 cold + 3 hot + 2 essential + 1 sweet canapé PREMIUM 60pp Your choice of 4 cold + 4 hot + 2 essential + 2 sweet canapés
COLD	Stracciatella mozzarella and smoked tomato tart GFR Smashed peas & mint on rye, whipped goats curd VG GFR Blackbean & corn tostada VG GFR Smoked trout & caper rillette, rice wafer Yarra Valley caviar blini, horseradish cream Duck liver parfait on toast GFR NFR
HOT	Crumbed button mushrooms, ranch (2 pieces) V GFR Garlic & herb focaccia V Polenta chips V GF Fried calamari, tartare sauce Southern fried chicken ribs GF acre sausage roll
ESSENTIAL	Spiced vegetable pastie, organic yoghurt GF VGR Crispy beer battered fish, tartare GFR Fried chicken milk bun, spiced mayo Crispy pork milk bun, apple sauce Cumin-spiced lamb on flatbread with labne GFR
SWEET	Passionfruit icy pole VG GF Mini honey panna cotta, rhubarb, orange VG GF Salted caramel iced pops GF White chocolate blondie, freeze dried raspberries GF Dark chocolate pot, berries GF
PLATTERS	Vegetable crudités, hummus, eggplant relish VG GF Local salami, baby veg, pickles, breads GFR Vegan cheese, licorice fig, fruit bread, lavosh VG GFR Cheese, licorice fig, fruit bread, lavosh GFR 20 serves / platter Salami / cheese platters 68

set menus

FARMHOUSE SET MENU 45pp

Focaccia | local olive oil
House made ricotta | charred zucchini, asparagus, almonds
Local Snapper crudo | watermelon 3 ways
Bacon, goats cheese & farm greens croquettes | lemon aioli

Quarter roast chicken | charred corn, salsa verde
5.5m salad | hydro leaves, veg ribbons, walnuts
Crispy potatoes

UPGRADE YOUR CHOOK

Crispy skin Whiting fillet | brown butter, capers 15pp
Braised lamb neck | summer greens salsa 10pp

CELEBRATION 78pp

Lockdown pickles
Focaccia | local olive oil
Sweet potato hummus | rooftop root veg
Fried cheese | backyard honey, thyme
Local Snapper crudo | watermelon 3 ways

Whole John Dory | brown butter, capers
Whole roast chicken | charred corn, salsa verde
1kg Cape Grim Tomahawk steak

Heirloom tomatoes | peppery herbs
Charred summer veg
Crispy potatoes

Giant Pav | seasonal fruit

TREAT YOUR GUESTS

+ Welcome bubbles 10pp

+ Just shucked oysters | house dressing 3pp

+ Bass Strait scallops 6pp

+ Passion fruit crème brûlée 10pp

+ Choc tart | candied nuts, whiskey cream 10pp

+ Affogato | vanilla ice cream, espresso, macadamia liqueur 12pp

+ Cheese to finish 10pp

Please note that dishes are subject to availability & seasonality.

beverage packages

BASIC

28pp / 2 HOURS

+8pp / EXTRA HOUR

Tap beer

Prosecco | Dalfarras, Victoria

Sauvignon Blanc | Sibling Rivalry, Central Victoria

Shiraz | Tellurian, Heathcote

FAVORITES

45pp / 3 HOURS

+12pp / EXTRA HOUR

Tap beer

Prosecco | Dalfarras, Victoria

Riesling | A. T. Richardson, Grampians

Chardonnay | Tahbilk, Nagambie Lakes

Sauvignon Blanc | Sibling Rivalry, Central Victoria

Rosatto Sangiovese | Dalfarras, Victoria

Pinot Noir | Ingram Road, Yarra Valley

Shiraz | Tellurian, Heathcote

Cabernet Sauvignon | The Grazer, Victoria

CELEBRATION

60pp / 3 HOURS

+15pp / EXTRA HOUR

Sparkling water

Tap beer

Prosecco | Dalfarras, Victoria

Pinot Gris | Portsea Estate, Mornington Peninsula

Riesling | A. T. Richardson, Grampians

Chardonnay | Tahbilk, Nagambie Lakes

Sauvignon Blanc | Medhurst, Yarra Valley

Rosatto Sangiovese | Dalfarras, Victoria

Pinot Noir | Ingram Road, Yarra Valley

Dolcetto | Ish, King Valley

Shiraz | Sanguine Estate, Heathcote

Cabernet Sauvignon | The Grazer, Victoria

Juices & Sodas

TREAT YOUR GUESTS

Sparkling upgrade | Brut +10pp / Vintage cuvée +45pp

Welcome cocktail +10pp

Sparkling water +3pp

Friendly beverages +6pp

Tap cocktails +13pp

After Dinner Espresso Martini +15pp

After Dinner White Russian +15pp

Tea & Coffee +5pp

cakes

ACRE CAKES

acre pavlova 70

lemon verbena 60

victoria sponge 130 three-tier / 85 two-tier

chocolate & salted caramel devil's food 60

Our single-tier cakes serve 10-12 guests.



acre farm & eatery

	Monday - Friday	Saturday - Sunday
Glasshouse seats up to 110 guests (across 2 spaces)		
8am - 5pm	\$8000	\$12000
from 5pm	\$5000	\$8000
Hydroponics area seats up to 54 guests		
8am - 5pm	\$1000	\$1500
from 5pm	\$3000	\$4000

Farmhouse seats up to 130 guests	Monday - Thursday	Friday	Saturday	Sunday
12pm - 4pm	\$5000	\$8000	\$12000	\$15000
6pm - 10pm	\$8000	\$12000	\$15000	\$12000
Full day	\$12000	\$18000	\$25000	\$25000

- areas are reserved for a maximum of 4 hours, minimum spend will increase if the space is required for longer

- groups of 30+ are required to go on a pre-selected beverage package

- 50% deposit required to secure the reservation

- full payment must be made 7 days prior

- If you wish to cancel your event more than 30 days before the event, the deposit will be refunded in full.

- If you wish to cancel less than 30 days but more than 14 days before the event, 90% of the deposit will be refunded.

- If you will to cancel less than 14 days before the event, we are unable to refund the deposit.

leave it to acre

Need help?
We've got you covered.
Leave it to our competent events team to organise...

FLORISTRY

PHOTOGRAPHY / VIDEOGRAPHY

DJ / BAND

WEDDING CAKE / BONBONNIÈRE / CROQUEMBOUCHE

We can't wait to hear from you!

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