

Group Bookings

Outside of Business Hours

taste
@ cassegrain

Group Bookings Outside of Business Hours

Wednesday, Thursday, and Sunday: 5:00pm - 10:00pm

Menu

10-20 people: Group Booking Menu, each individual chooses a dish for themselves

21-60 people: Alternate drop

Surcharges

41-60 people: 10% surcharge

Process

Invoicing

Invoice will be issued at the beginning of the month of your booking, or two weeks prior to the booking, whichever comes first.

Allergies, Dietary, Dish Selection, and Guests

2 weeks prior to the date of your booking, email all allergies and dietary requirements, dish selection, and final number of guests to taste@cassegainwines.com.au

Locations

Chef's Table

Up to 12 people (12 Seater Dining Table)

Salle de Vin Room

Up to 20 people (2x 10 Seater Dining Tables)

Restaurant

Up to 60 people (Flexible Configuration)

Group Bookings Outside of Business Hours

Wednesday, Thursday, and Sunday: 6:00pm - 10:00pm

1 Course

Main

A beverage on arrival

Sparkling, Seasons, or White Label Wine, Beer, Soft Drink, Coffee, or Tea

\$60 per person

Minimum spend \$2,500

2 Courses

Main and Dessert

A beverage on arrival

Sparkling, Seasons, or White Label Wine, Beer, Soft Drink, Coffee, or Tea

\$80 per person

Minimum spend \$2,500

2 Courses

Entree and Main

A beverage on arrival

Sparkling, Seasons, or White Label Wine, Beer, Soft Drink, Coffee, or Tea

\$80 per person

Minimum spend \$2,500

3 Courses

Entree, Main, and Dessert

A beverage on arrival

Sparkling, Seasons, or White Label Wine, Beer, Soft Drink, Coffee, or Tea

\$100 per person

Minimum spend \$2,500

Add-Ons

Oysters

6 Natural

\$30 per person

Grazing Platters

3 Cheeses and Crackers

With Beetroot Relish, Olives, Pate, Pickles, Prosciutto, Seasonal Fruits

\$27 per person

Wine Tasting

Up to 8 wines

Selected by you, can be catered to suit your groups demographics, and/or our most popular wines.

\$15 per person

Tour

Approximately 30-45 minutes

Learn about our methodology and philosophy of making grapes into wine, and see the machinery and tools behind a full-production winery.

\$15 per person

Winemaker Blending Session

Approximately 60 minutes

Taste some of our unreleased wines, create your own wine blend, and have your questions answered by Alex Cassegrain.

\$25 per person

Minimum spend \$600

Food

Entree

Grilled Prawns (GF)

With Sparkling Rosé Sauce, Charred Apricots, Strawberry Salsa, and Rocket

Baked Camembert (GFO)

With Roasted Grapes, Rosemary, Candied Walnuts, Honey, and Sliced Baguette

Duo Beetroot and Avocado Cashew Mousse (GF, V, VG)

With Onion Beetroot Relish

Main

Chicken Breast (GFO)

With Lemon Myrtle Beurre Blanc, Leafy Greens, and Potato

Pepperberry Pork Cutlets (GFO)

With Apple Puree, Grilled Leeks, Potato, and Greens

Spinach and Ricotta Malfetti (V)

On Napoli with Parmesan Shards

Dessert

Affogato (GF)

Vanilla Ice Cream, Espresso, and Frangelico

Chocolate Mousse (GF)

With Vanilla Cream, Mixed Nuts, and Mixed Berries

Raspberry Coeur à la Crème (GF)

Wine



2025 White Label Verdelho (VG)

Hunter Valley | Lemon, melon, spice. Crisp, balanced acidity.



2025 Seasons Summer Pinot Gris

Central Ranges | White peach, pear, honeydew. Crisp acidity.



2025 White Label Chardonnay

Hunter Valley | Tropical melon, peach, fig, touch of lemon. Balanced French oak.



2025 Seasons Spring Rosé

Hilltops | Strawberry, cherry blossom. Crisp, savoury palate.



2024 Seasons Autumn Sangiovese Syrah

Hilltops, Central Ranges | Pepper, blackberry, red cherry, mocha. Subtle oak, soft tannins.



2024 White Label Shiraz

Central Ranges | Pepper, dried herbs, mocha chocolate. Delicate tannins, toasty oak.



2024 White Label Cabernet Sauvignon Merlot

Central Ranges | Capsicum, blackcurrant, subtle French oak. Savoury tannins.



2023 Seasons Winter Cabernet Sauvignon

Central Ranges, Hilltops | Blackcurrant, spice. Sweet fruits.



White Wine



Rosé



Red Wine



Grape Juice

GF - Gluten Free | GFO - Gluten Free Option | V - Vegetarian | VG - Vegan

Beer

Beer on Tap	ABV%
Bucket Lager Bucket Brewery, Kempsey Pilsner malt aroma and flavour. Full-bodied.	4.7
Summer Swallow Mid Strength Ale Black Duck Brewery, Port Macquarie Passionfruit and citrus, tart finish. Light-bodied.	3.5
Beer by the Can	ABV%
Bucket Black Bucket Brewery, Kempsey Moderate malt, roasted malt finish, creamy head.	4.9
Great Northern Zero Great Northern, Yatala Fruity aroma and flavour. Clean and crisp.	0.0

Non-Alcoholic

Cold Drinks

Mineral Water

Sparkling or Still.

Bundaberg Soft Drink

Ginger Beer, Lemonade, or Lemon Lime Bitters.

Coca-Cola Soft Drink

Coca-Cola or Coca-Cola Zero Sugar.

Sparkling Grape Juice

Tastes like Watermelon, Strawberry, with a hint of Lime.

Still Juice

Apple or Orange.

Hot Drinks

Coffee

Cappuccino, Espresso, Flat White, Latte, Chai Latte, Long Black, Macchiato, or Piccolo

Hot Chocolate

Babyccino

Pot of Tea

Australian Rainforest - Black tea, medium-body, malty base, earthy aroma, smooth

French Earl Grey - Black tea, bergamot, rose, hibiscus, smooth, bold

Lemongrass and Ginger - Herbal infusion, fresh, zesty, invigorating

Green Sencha - Green tea, fresh, energetic, clean, smooth