



CASUAL

CELEBRATION

PACKAGES



Relaxed Gatherings, Thoughtfully Hosted

Designed for effortless entertaining, our Casual Celebration Packages offer a relaxed and generous way to gather at Rowlee.

Perfect for birthdays, engagement celebrations, recovery events, EOFY gatherings, long lunches, and informal occasions with family, friends or colleagues, these packages combine shared food, award-winning wines, and warm country hospitality in the heart of the vineyard.

Casual Celebration Packages

CASUAL CELEBRATION

\$60 PER PERSON

A relaxed cocktail-style experience featuring:

Shared Antipasto Boards: A selection of artisan cheeses and cured meats, accompanied by pickles, preserves, house-made lavosh and wood-fired flatbread.

Wood-Fired Pizza Selection: A rotating selection of two pizzas from our Italian wood-fired oven, served to share.

CASUAL CELEBRATION PLUS

\$75 PER PERSON

A more substantial offering for guests looking to extend the experience.

Shared Antipasto Boards

A selection of artisan cheeses and cured meats, accompanied by pickles, preserves, house-made lavosh and wood-fired flatbread.

Wood-Fired Pizza Selection

A rotating selection of four pizzas from our Italian wood-fired oven, served to share.

Shared Sides

Choose two: Hot chips with aioli, Leaf salad with house dressing, Seasonal slaw, New season potato salad

Dessert

Choose one: Baked ricotta cheesecake with seasonal fruit, Classic tiramisu, Limoncello syrup cake

INCLUDED IN BOTH PACKAGES

Three-hour use of a designated area of the estate, Casual cocktail-style seating and furniture, water station, side plates, paper dinner napkins

PIZZA SELECTION

SAMPLE MENU ONLY. SUBJECT TO SEASONAL CHANGE

Sicilian — pork, fennel, garlic, Rowlee thyme, capsicum

Diavola — Pino's mortadella, fior di latte, ricotta, chilli flakes, hot honey

Bianco — Rowlee Dutch Cream potatoes, garlic, rosemary, ricotta {VF}

Pepperoni — cured pork, tomato sugo, sage, mozzarella

Margherita — San Marzano tomatoes, Rowlee basil, fior di latte {VF}

Romagna — double-smoked ham, mushrooms, confit garlic, tomato sugo, mozzarella



Suitable Event Spaces

Depending on guest numbers, weather, and availability, these packages are ideally suited to:

THE GARDEN BAR

THE STABLES

THE CELLAR DOOR

Each space offers its own unique atmosphere while maintaining the relaxed vineyard experience that Rowlee is known for.

A RELAXED APPROACH TO ENTERTAINING

Whether you're celebrating a milestone, bringing colleagues together, or simply gathering with friends, the Casual Celebration Package are designed to showcase the best of Rowlee through generous shared food, exceptional wine, and the natural beauty of the estate.

ADDITIONAL INFORMATION:

- Minimum 20 guests
- Minimum pre-paid bar tab of \$500 applies to all bookings
- Additional beverages charged on consumption
- Groups of 100 guests or more require security personnel (additional fees apply)
- Designed as a relaxed cocktail-style event with informal seating
- Formal styling, dressed tables, and seating plans are not included
- Final guest numbers, dietary requirements, and full payment is required 14 days prior to the event date