ROWLEE



EVENTS
AT ROWLEE

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WELCOME

Celebrate special moments at Rowlee

A mix of new and old, Rowlee is an idyllic event destination in the heart of the Orange region of New South Wales. Wine and dine guests in the relaxed, elegant environs of Rowlee Dining & Bar or head over to The Stables for some rustic rural charm.

You can stay inside, spill out onto the verandah, catch some sunshine on the lawns and taste some of our awarding winning wines surrounded by vines.

Whatever the event, we have a range of spaces to suit, from corporate retreats to private celebrations, unique experiences, and intimate gatherings.

- **To make an enquiry, or to find out more please email info@rowleewines.com.au or call our team on 02 6365 3047**



Our location

Rowlee is in Nashdale, at the heart of New South Wales, in the cool climate wine region of Orange. Just three and half hours' drive west of Sydney or a 50-minute plane ride, Orange is home to more than 40 wineries and cellar doors, a thriving local food scene, picturesque landscapes, and luxury accommodation.


ROWLEE
DINING
& BAR



Rowlee Dining & Bar

Designed by Benn and Penna Architects this unique venue opened in May 2024. Embracing its natural setting with floor to ceiling windows, recycled wine cork floors and bespoke joinery, Rowlee Dining & Bar is a breathtaking setting for any event.

Looking out over the estate gardens it is a place to celebrate community and friends through the experience of food and wine. After sunset, the textural features of the space create a timeless warmth and sophistication.

Exclusive and non exclusive use options are available. Please contact our Venue Manager for details.

CAPACITY

Maximum sit down: 50

Maximum standing: 80

TIMINGS

Lunch 12pm – 4pm

Dinner 6pm – 10pm

Additional hours and timing outside the above are available on request.



ROWLEE EVENT SPACES



The Stables

The Stables is an historic farm building that has been sensitively repurposed to retain its rural charm. Perfect for a range of events it offers a welcoming and rustic space with an adjoining courtyard garden overlooking Rowlee's pastures and paddocks.

The Stables provides a neutral backdrop to work from when creating those important details for your event.

MINIMUM SPEND

We do not charge a venue hire fee, however the following minimum spend applies.

May - September
Minimum spend $6,000 on all events that occur on a Saturday, Sunday and Public Holiday.

October – April
Minimum spend $8,000 on all events that occur on a Saturday, Sunday and Public Holiday.

CAPACITY

Maximum sit down 120

Maximum standing 150

TIMINGS

Lunch 12pm – 4pm

Dinner 6pm – 10pm

Additional hours and timing outside the above are available on request.



The Cellar Door

Architects James de Soyres & Associates have designed a bright space that is contemporary, sophisticated and welcoming. The space is fully accessible with abundant natural light, sweeping ceilings and a large deck overlooking the vines. The Cellar Door is the ideal choice for small events and gatherings.

MINIMUM SPEND

We do not charge a venue hire fee, however the following minimum spend applies.

May - September
Minimum spend $6,000 on all events that occur on a Saturday, Sunday and Public Holiday.

October – April
Minimum spend $8,000 on all events that occur on a Saturday, Sunday and Public Holiday.

CAPACITY

Maximum sit down 20

Maximum standing 50

TIMINGS

Lunch 12pm – 4pm

Dinner 6pm – 10pm

Additional hours and timing outside the above are available on request.

FOOD AND DRINKS





Food & Drinks

Orange has always been a food basket, with its fertile, volcanic soils making it the ideal location to grow a range of delicious produce. Rowlee Head Chef, Simon Furley, draws from local, sustainable producers in our region and wider NSW to create seasonal dishes designed for sharing.



The Menu

- **PREMIUM SHARED STYLE DINING**
  $110 PER PERSON

Canapés – select three small

Shared mains – select two

Shared sides – select two

Dessert – select one

- **COCKTAIL STYLE EVENTS**
  $110 PER PERSON

Small canapés - select four

Large canapés - select four

- **DELUXE SHARED STYLE DINING**
  $130 PER PERSON

Canapés – select three small

Shared entrée – select two

Shared mains – select two

Shared sides – select two

Dessert – select one

- **MAKE IT YOUR OWN**

Rowlee has a range of bespoke menu upgrades for you to showcase your unique sense of style.



Beverages

As one of Orange's leading wineries we offer a wide range of wines across our Estates range, the Single Vineyard range and our exceptional reserve wines from the R Series.

Beverage packages start from $60 per person inclusive of sparkling wines, white wine, red wine, selected beers and non-alcoholic beverages.

PREMIUM PACKAGE

Rowlee Estate wine, beer selection, soft drinks, sparkling water

3 hours $60 per person

4 hours $75 per person

DELUXE PACKAGE

Rowlee Single Vineyard wines, beer selection, soft drinks, sparkling water

3 hours $75 per person

4 hours $90 per person

BESPOKE

Work with our specialist beverage team to design a package to suit your needs. Mix and match from our vintages, add a cocktail to create a package tailored to individual tastes. Please enquire for pricing.

Seated Dining

ENTRÉES - CHOICE OF 2

Seared scallops with cauliflower purée and pancetta crumb

Grilled prawns with garlic butter and herb salad **GF**

Mushroom risotto, roasted hazelnuts, parmesan, herb oil **GF**

Beetroot terrine with whipped Danish fetta and radicchio salad **GF, VG**

Cured ocean trout with cucumber, compressed apple and fennel salad **GF, DF**

Beef carpaccio with heirloom tomatoes, frisée lettuce and aged balsamic **GF, DF**

Roasted quail with shitake mushrooms, ricotta, grapes and balsamic glaze **GF**

MAINS - CHOICE OF 2

Chicken galantine with caramelised onion cream sauce **GF**

Roasted lamb rump with salsa verde **GF, DF**

Oven-baked salmon stuffed with artichoke, sourdough and pancetta **DF**

Free-range porchetta with romesco sauce **GF, DF**

Baked rainbow trout with ponzu glaze and celeriac remoulade **GF, DF**

Grilled Angus sirloin with peppercorn sauce **GF, DF**

Compressed pork belly with apple jam and honey glaze **GF, DF**

(VEGETABLE-FOCUSED)

Miso-glazed butternut pumpkin with quinoa pilaf and celeriac purée **GF, VG**

Zucchini and leek risotto with roasted hazelnuts **GF, VG**

Roasted cauliflower with tahini, pomegranate and dukkha **GF, DF, VG**

Eggplant parmigiana with mozzarella and pomodoro sauce **GF, VG**

Mushroom gnocchi with chestnuts and parmesan cream sauce **VG**

SIDES - CHOICE OF 2

Orange and fennel slaw **GF, DF, VG**

Tomato and peach caprese salad **GF** *Summer only

Ancient grain salad with pomegranate dressing **GF, DF, VG**

Heirloom carrot salad with pepita crumb **GF, DF, VG**

Roasted beetroot with goat cheese and candied walnuts **GF**

Steamed seasonal greens with lemon and olive oil **GF, DF, VG**

Potato gratin with crème fraiche and shallots **GF**

Roasted pumpkin with burnt butter sauce and labneh **GF**

DESSERT - CHOICE OF 1

Apple tarte tatin with house-made gelato

Basque cheesecake with blueberry compote **GF**

Chocolate pavé with honeycomb and orange mascarpone

Lemon tart with Chantilly cream

Honey and Greek yoghurt pannacotta **GF**

Pear and almond frangipane with vanilla cream

MENU ADDITIONS

Local bread, house whipped butter, smoked salt $7 per person

Cheese, preserves, lavosh $10 per person

{GF} gluten free | **{DF}** dairy free
{VG} vegetarian | **{V}** vegan |
*altered on request

Canapés

SMALL CANAPÉS

Steak & chip (HOT) **GF, DF**

Corn blini's with prawns (HOT)

Twice-cooked pork belly skewers with plum sauce (HOT) **GF, DF**

Watermelon tartare (COLD) **GF, VG, DF**

Goat cheese & fig crostini (COLD)

Antipasto skewers (COLD) **GF**

Spiced squid with garlic aioli (HOT) **DF**

Stuffed mushrooms with sourdough crumb (COLD) **DF**

Sweet pea & tomato arancini (HOT) **DF**

Lamb meatballs with house pickles (HOT) **DF**

SUBSTANTIAL

House-made sausage rolls with tomato relish (HOT)

Cheeseburger sliders (HOT)

Pork san choy bow (HOT) **GF, DF**

Singapore noodles (HOT) **VG, GF, DF**

Fish & chips with tartare sauce (HOT) **DF**

Crispy-fried chicken with garlic mayo and lemon (HOT)

PLEASE NOTE

Menu items are subject to change according to seasonality. Per person pricing varies by menu - please enquire for a detailed quote or contact Rowlee's Venue Manager to confirm your quoted pricing.

CORPORATE AND CONFERENCING





Corporate and conferencing

Rowlee can tailor a corporate event or conference at Rowlee Dining and Bar for up to 30 guests. The space is available from 9am to 4pm for meetings.

We can help arrange accommodation, transport, screens, projectors, smart TV, and multi-day/event needs. Please speak with Rowlee's Venue Manager to arrange.

We offer two package types:

Half Day Package: $160 per person per day inclusive of morning tea or afternoon tea only. Can add a lunch option if required.

Full Day Package: $200 per person per day inclusive of morning tea, a two course lunch and afternoon tea.

Preferential pricing will be applied to any wine orders placed on the day.



Bespoke wine experiences

Allow our expert team to guide you through our wines. We offer a range of wine experiences to enhance your event or conference. To discuss a customised wine experience for your event or conference please speak to Rowlee's Venue Manager.



Details

To secure your event booking we require a signed event agreement, a 30% deposit and credit card details. Payment in full is required seven days prior to your event.

For all events, dietary requirements can be catered for with seven days prior notice in writing.

We do not accommodate Hens or Bucks parties, 18th or 21st birthday parties.

Place cards and personalised menus can be supplied upon request. Any additional items must be approved prior by our Venue Manager.

The Fine Print

Below are the Terms and Conditions for any event held at Rowlee.

EVENT DAYS

Rowlee is available any day of the week, Monday - Sunday. For public holidays, an additional surcharge of 15% will apply.

EVENT DAY AND TIMES

All events have a conclusion time of 11.30pm, except for Sundays which must conclude by 10pm. Please note public holiday times vary.

MANDATORY FEES

For any event held at Rowlee, there is a price per person for food and beverage to make up the minimum spend.

DEPOSIT, PAYMENT TERMS, SECURITY AND AGREEMENT FORM

To confirm your booking, we require an initial deposit of 30% credited towards the final account. The deposit is required within seven days of receiving your confirmation, once paid this reflects your recognition and agreement with the Terms and Conditions outlined in this package.

Rowlee holds the right to cancel any bookings not held with a deposit security.

All payments made are non-refundable.

FINAL NUMBERS AND MENU SELECTION

The guaranteed number of guests attending is required at least seven days prior to your event for catering and teaming needs. Once final numbers are given this will be taken as confirmed.

The final invoice will be issued to you 14 days prior to your event. Catering will be provided for this number, and this will be the amount charged irrespective of last-minute cancellations.

Guest cancellations cannot be credited towards other elements of your event including additional styling. All food is subject to seasonal change however notification will be given for this.

ADDITIONAL (SUPPLIER) MEALS

Meals for entertainers, photographers and videographers may incur an additional fee. This will include a main sit-down meal in their break and non alcoholic drinks throughout. It does not include canapés or dessert.

ALCOHOL AND DECORUM

Rowlee is a fully licensed venue. No BYO beverages are permitted. It is your responsibility to ensure the orderly conduct of your guests. All beverages are subject to seasonal change however notification will be given for this.

BUMP IN AND BUMP OUT

Access for set up is two hours prior to your event unless stated otherwise by Rowlee's Venue Manager. Bump out is to be completed by 11am the day after any event. Rowlee takes no responsibility for the loss or damage of any items left at the venue.

DECOR AND STYLING

All major furniture items, fixtures and fittings must remain as styled and positioned by Rowlee. The Rowlee team are happy to offer complimentary placement of your place cards, etc. Anything additional must be discussed and approved by the Venue Manager prior to your event.

DECORATIONS

Nothing is to be nailed, screwed, blue-tacked or adhered in any way to any wall, door or other part of Rowlee. If any items are attached to our walls or common areas fees apply for any damage occurred. All decorations must be approved by the Venue Manager prior to the Event.

HANGING ITEMS FROM THE CEILING

You are welcome to hang items from the existing hooks on the walls and ceilings at Rowlee. We can hang the items / goods for you at an additional cost, please ask us for a quote. Alternatively, if you decide to hang the goods yourself, Rowlee is not liable for any falls or injuries that might occur to any person or damage of any items / goods. All hanging items must be approved by the Venue Manager prior.

EQUIPMENT HIRE

Rowlee has established relationships with professional hire companies and has recommended suppliers to meet all your equipment needs and services. Please contact us for further information or advice.

EXTERNAL CONTRACTORS

All external contractors and hire must be advised to Rowlee 21 days prior to your Event and are subject to approval by management. Rowlee can apply limits or time restrictions on the contractors.

ENTERTAINMENT / MUSIC

Rowlee's Venue Manager can provide suggestions for your entertainment and music. All equipment must be supplied by your DJ or band, as Rowlee does not provide this.

Whilst we understand that you are wanting music at your Event, Rowlee reserves the right to monitor the sound levels as needed, in accordance with NSW Legislation and "Protection of the Environment Operations (Noise Control) Regulations 2017". Due to Residential Time-of-day Noise Restrictions, no subwoofers are to be used in or outside the venue at any time and all music must cease at 11pm.

PUBLIC LIABILITY INSURANCE

Rowlee does hold Public Liability Insurance however all external suppliers will be required to have their own Public Liability Insurance. Rowlee Public Liability Insurance is very specific to our venue and fit out. No harm or damage to guests caused by any external supplier equipment, styling decor, furniture or goods are covered by Rowlee.

DUE CARE

Whilst our team will take care, no responsibility will be taken for damage or loss of goods, equipment or merchandise left on the premises prior to, during or after the event. The following items are not permitted at your event: wax candles (that are not in a glass vase), confetti, rice, streamer poppers, flower petals, or sequin-type scatters e.g., stars, hearts unless approved in advance of the event.

DIETARY REQUIREMENTS

Rowlee's culinary team are happy to accommodate dietary requirements. Information on dietary requirements is to be provided to the team at least seven days prior, any dietary requirements we are made aware of within seven days or on the day we will try to accommodate however this cannot be guaranteed.

If more than 20% of guests have the same dietary requirement, this may result in a selected menu item being replaced for all guests.

For any cultural requirements, please check with Rowlee's Venue Manager.

FOOD ALLERGIES

Please advise details of guests with food allergies when confirming final numbers. Whilst the culinary team will do their utmost to ensure the said allergen is not in the meals prepared, we cannot guarantee it as the kitchen does use a wide variety of ingredients daily.

PRICES

Rowlee makes every effort to maintain prices, however they may be subject to alteration prior to your event due to food, beverage or supplier price increases. However, we will guarantee that any increase will not exceed 10% of your chosen package. All prices are inclusive of GST.

SMOKING

In accordance with the NSW Health and Hygiene laws, smoking is prohibited within Rowlee buildings, the gardens and surrounding areas. Guests will be directed to a designated smoking area outside if required.

INDEMNITY

Rowlee's culinary team guarantees the use of the freshest ingredients and ensures that food is prepared under the most hygienic conditions. However, no liability is taken by Rowlee for any latent defect in any product used.

PARKING

Limited guest parking is available at Rowlee. We recommend guests arrive and depart on chartered buses. Please discuss your requirements with our Venue Manager prior to your event.

SURPRISES

Rowlee cannot be held responsible for the outcome of any surprises to be held and organised prior to, on or after your Event that has been organised by the party host, friend or family member known to the hosts.

FIREWORKS

Rowlee does not allow fireworks within its venue or around the surrounding areas. Rowlee will charge a $2,000 fee for breach of this. Fireworks organised without council knowledge will hold a much heavier penalty.

SECURITY

Organisers/hosts are financially liable for any damage sustained, or loss incurred to Rowlee property, fixtures or fittings, through their own actions, those of their guests, subcontractors and contractors.

Credit card details are required at the time of your booking to cover any damages that may occur. The Booking Form will be supplied to you on the day of your booking to fill out and return to the Venue Manager. Credit card details are the only form of security accepted.

CLEANING FEE

A cleaning fee will be charged at the discretion of management should our venue be left in an unacceptable state.

CANCELLATION POLICY

All payments made are non-refundable. All cancellations or change of date made incur a loss of any monies paid. No credits will be given for change of date or for general trade. Cancellations must be confirmed to Rowlee in writing.

PHOTOGRAPHY CREDITS

Ona Janzen, Tom Ferguson, Monique Lovick.