



CLYDE PARK
BANNOCKBURN



sharing menus

SPRING / SUMMER 2025-26





Welcome to Clyde Park

THE MENU

French inspired food with an Australian twist.

Clyde Park draws our inspiration from many trips to Paris, great chefs, cooks, cookbooks and extensive research using local Australian ingredients to create a seasonal driven menu.

We have many local suppliers and use traditional craftsmanship in the kitchen to put delicious food forward for you to enjoy.

We focus on house made, wood fired dishes and invite you to enjoy our offer.

ALL OUR GROUP BOOKINGS INCLUDE

Delicious options for lunch and dinner

Beverage options to suit any kind of event

Table decorations with candles and greenery

Dedicated wait staff

Ambient music playing in the background

Access to our experienced Events Team for all your party planning

sharing menu spaces



THE BARREL ROOM

Surrounded by our Clyde Park barrels, fine artwork and bustling atmosphere, we hold many celebrations in our Barrel Room, catering for small tables to larger events.

We hold many celebrations in our Barrel Room, catering for small tables to larger events. It can accommodate up to 200 seated guests and 300 standing guests



THE TERRACE

Alongside the Barrel Room is our Terrace, an outdoor covered area overlooking the gorgeous view of the Moorabool Valley.

This space is weather dependent, and is suitable up to 16-18 guests.



WINE EXPERIENCES

Add a wine tasting experience onto your booking, and give your guests a personalised tasting of our Clyde Park wines.

Available to book online, or call us on 5281 7274 to discuss options.

The Wine Room (Cellar Door) can accommodate up to 30 guests seated and 80 standing. This room is the perfect room for long lunches, corporate or social celebrations.

Let our event specialists help you plan and prepare for your upcoming event. With choices crafted by our innovative Chefs and beverages handpicked by our Wine team, we are experienced in creating your memorable events.

food packages



FEED ME

LUNCH

\$65 PER HEAD

SHARING GRAZING

House made baguette, herbed dipping oil
Butter bean hummus, vegetables, olives
Salumi plate
Fontina cheese tart, leaves
Smoked salmon, crème fraiche, dill
Buffalo Mozzarella, tomato, basil
Clyde Park selection of Woodfired Pizzas
A variety of our fantastic woodfired pizzas, as reflected in our current bistro menu
French Fries
Leaves, peas, lemon maple dressing

GRAZING

LUNCH

\$82 PER HEAD

SHARING GRAZING

House made baguette, herbed dipping oil
Butter bean hummus, vegetables, olives
Salumi plate
Calamari
Buffalo mozzarella, tomato, basil
Salt Kitchen pork & fennel sausage, salsa verde
Clyde Park selection of Woodfired Pizzas
A variety of our fantastic woodfired pizzas, as reflected in our current bistro menu
Roasted potatoes
Leaves, peas, lemon maple dressing

Substantial Meat Platter: (1-17 guests, one choice | 18+ guests, two choices)
Wood fired chicken, jus
Herb roasted lamb shoulder
Braised pork
Smoked salmon platter

SIGNATURE

LUNCH

\$120 PER HEAD

SHARING GRAZING

House made baguette, herbed dipping oil
Butter bean hummus, vegetables, olives
Charcuterie, cheese, pickles
Garlic prawns
Bruschetta Pizza
Saganaki, leaves, lemon
Smoked salmon platter
Duck fat roasted potatoes
Warm carrot salad, fetta
Leaves, greens, maple lemon dressing

Substantial Meat Platter: (1-17 guests, one choice | 18+ guests, two choices)
Roast beef, jus
Herb roasted lamb shoulder
Braised pork
Atlantic salmon
Roasted chicken

Our menus change seasonally. Should you wish to customise your menu, we can have our team work with you to create a bespoke menu.

optional food & drink extras



DRINK ON ARRIVAL

Glass of Clyde Park NV Prosecco | \$10 pp
Great Northern Super Crisp | \$10 pp

DESSERT

\$12 PER PERSON, SHARED TO THE TABLE
SELECT ONE

Chocolate brownie, chocolate sauce, caramel drizzle, cream
Meringue roulade, berry coulis, seasonal fruit

FOOD EXTRAS

Pinot Gris oysters | \$15 pp
Farm style grazing station | \$12 pp
Cheese grazing stations | \$10 pp
Woodfired garlic prawns | \$10 pp
Salt & pepper calamari | \$10 pp
Seafood platter | \$245
Slow cooked lamb shoulder | \$12 pp
Suckling pig (+20 guests) | \$12 pp
Kid's ice cream | \$8 pp

FOR THE KIDS

LUNCH \$25

MAINS

Served when adults have starters
- Bambino Pizza, Hawaiian or Margarita
- Chicken & chips
- Penne Bolognaise

DESSERT

Served when adults have mains
Vanilla icecream scoop with a chocolate shard

drinks options



OPTION 1 - CASH BAR

Guests pay as they go up at the bar

OPTION 2 - TAB

Beverages are added to a tab, the bill collected at the end of the event.

OPTION 3 - LOCALE BEVERAGE PACKAGE

Clyde Park Locale Pinot Gris
Clyde Park Locale Chardonnay
Clyde Park Locale Pinot Noir
Clyde Park Locale Shiraz
Great Northern Super Crisp
Carlton Draught
Clyde Park Lager
Prickly Moses Light
House Sparkling
Cider
Soft Drinks
Heaps Normal Non-Alcoholic XPA
House made mocktail

\$48 pp 2 hours
\$58 pp 3 hours
\$68 pp 4 hours

OPTION 4 - ESTATE BEVERAGE PACKAGE

Clyde Park NV Prosecco
Clyde Park Estate Pinot Gris
Clyde Park Estate Chardonnay
Clyde Park Estate Pinot Noir
Clyde Park Estate Shiraz
Clyde Park Estate Sauvignon Blanc
Clyde Park Single Block B3 Chardonnay
Clyde Park Single Block B2 Pinot Noir
Great Northern Super Crisp
Carlton Draught
Clyde Park Lager
Asahi
Prickly Moses Light
Cider
Soft Drinks
Heaps Normal Non-Alcoholic XPA
House made mocktail

\$55 pp 2 hours
\$65 pp 3 hours
\$75 pp 4 hours

let them eat cake



There is always room for a celebration cake!

Clyde Park's in house baking team is ready to bake your celebratory cake for your special event. We use quality ingredients: local eggs, Belgium chocolate, Schulz Dairy organic milk & a fabulous buttercream to decorate.

We require 72 hours' notice to arrange your cake. Unfortunately, we cannot accept BYO cakes into the venue.

Mini \$55 – celebratory candle cake

Little Pleasures – Celebratory candle cake - Pick your poison: chocolate or vanilla - the cake that makes wishes come true, to serenade with the birthday anthem.

Small \$100 – serves up to 8 people

Large \$180 – serves up to 19 people

Death by Chocolate – A moist chocolate cake filled with chocolate cremeux, enveloped in delightful chocolate buttercream.

Decadent Sticky Date – A moist date cake with a butterscotch ganache filling, covered in delectable buttercream, and topped with a caramel drizzle.

Dreamy Vanilla - A dreamy vanilla cake filled with raspberry buttercream and covered in vanilla buttercream.

Zesty Blueberry Bliss - Lemon Blueberry Cake, a fresh choice that is egg-free, butter-free, dairy-free, and gluten-free

the fine print



TERMS AND CONDITIONS

Group bookings of 12 or more guests will be exclusively offered our Christmas Set Menus; a la carte bookings are not available

TO MAKE A BOOKING

To secure your booking, a deposit is required. The amount paid is then deducted from your tab on the day.

DEPOSITS

\$250 for up to 40 guests, balance payable on the day

\$500 for over 40 guests, balance due ten days prior

This is non-refundable but is date transferrable in the event of a lockdown or similar community event.

TEN DAYS PRIOR TO YOUR BOOKING

- Final numbers & dietaries are required
- The number of guests confirmed at this time will be the minimum charge.
- Children's meals must be pre-ordered at this time.
- Groups over 30 guests, balance of payment is due

FINAL PAYMENT

The final bill can be collected at the conclusion of your event. Prices include GST. No split bills.

Visa, Mastercard +1.5%

Amex +2%

Cash accepted



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