



NO. 1

CELEBRATIONS

FUNCTION MENU

Autum / Winter 2026

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Set on the picturesque Malvern Valley Golf Course, No. 1 Events is one of Melbourne's newest and most versatile event space for celebrations. For all kinds of special occasions, No.1 Event's Team of dedicated event professionals are here to help you celebrate milestones and magical moments with your nearest and dearest.

Engagement Parties, Christenings, Life Celebrations, Family Reunions, Birthday Parties, Kitchen Teas, Baby Showers, Bridal Showers, Hens Parties and Bucks Parties.



No matter what the occasion or your guest numbers, No.1 Events is the perfect venue choice for your special celebration. No.1 Events is a contemporary blank canvas space to create your dream event. Purpose built to host all styles, shapes and sizes of events, No.1 Event's fresh and modern design incorporates multiple event spaces. Surrounded by lush greenery, No.1 Events is flooded with natural light, boasting scenic golf course views and modern design elements.

No.1 Events is a short 20 minutes' drive from Melbourne's CBD and easy freeway access plus complimentary onsite parking provides convenience for your guests.

No.1 Events is a small family-owned business with catering by Harvest & Soul -Catering & Events. With over 20 years of experience in catering, events and venue management, we not only know how to deliver the highest quality food – we know how to design and deliver the most memorable events. We do this through our commitment to delivering a personalised service, always with a smile. Our Team is made up of catering and event industry experts that are passionate about great food and incredible events. We enjoy working closely with Melbourne's best event industry suppliers from stylists and florists to MC's and entertainers (and everything in between), to ensure stress free event planning.

Let the team at No.1 Events help you create memories that will last a lifetime.



OUR FOOD

Fresh. Seasonal. Locally sourced.

Our menus are made from the highest quality, freshest ingredients available. Our Commitment to sourcing local produce ensures that our food is not only the highest quality – it is creating a sustainable future for the next generation.

Our team of foodies enjoy staying in touch with the latest trends in food and wine and we adapt our menus regularly to showcase the best seasonal ingredients and modern trends. We enjoy catering to a wide variety of tastes, as well as special dietary requirements of all kinds.

No.1 Events is a fully licensed venue, and we are proud to offer a range of beverage options to suit your requirements.



DIETARY REQUIREMENTS

We understand the importance of catering to special dietary requirements. We can accommodate many different dietary requirements including vegan and gluten free. Dietary requirements must be provided with 7 days advance notice prior to the event. Due to our kitchen production systems, we are unable to give assurances that our catering is free from allergens – the most common allergens being gluten and nuts. Surcharges may apply for some dietary menus.



LICENSED PREMISES

No 1 Events is a licensed premise therefore no alcohol is to be brought onto the premises by third parties nor can it be removed from the premises. Our staff practice responsible service of alcohol.

BYO is strictly prohibited. Bottles of spirits are not permitted to be placed on the tables. Our beverage service staff are friendly, efficient and practice Responsible Service of Alcohol.

SECURITY

Security guards may be required when alcohol is served at management discretion. Security is only to be provided by No 1 Events. This will be quoted at time of enquiry.



LARGE FUNCTION SPACES

The Ledbury room - Perfectly suited to medium to larger sized events and boasts abundant natural light and leafy Golf Course views. The high ceilings provide The Ledbury Room a sense of grandness and its modern, minimalistic design makes it the perfect blank canvas event space.

The Chandler room - Ideal for small to medium sized events. This room can be opened up to join The Ledbury Room or the Gardiner room and boasts floor to ceiling windows creating a light and bright environment.

The Gardiner room - Ideal for small to medium sized meetings or as a breakout room for your conference. This room can be opened up to join The Ledbury and The Chandler room and again, boast picturesque views, natural light and modern design elements.



SMALL FUNCTION SPACES

The Stonnington Foyer - Overlooking The Courtyard, The Stonnington Room is perfect for welcome drinks and catering breaks with a capacity of 125 guests.

The Terrace - Enjoy the fresh air and Golf Course views on The Terrace. This intimate outdoor space is perfect for welcome drinks, cocktail parties and catering breaks.

Our rooms can all be joined together to make larger rooms.

Venue hire rates will be quoted at time of enquiry and are based on your venue access time including set up and pack down time required.

KEY TERMS & CONDITIONS

Please note the following key terms and conditions.
Our full terms and conditions are available on request and are sent with the booking agreement.

Menus / Pricing

All menus are seasonal and subject to change.

Due to the current inflationary pressures and the rises in food prices menu pricing is subject to change. We will advise you of any increases in prices.

Dietary requirements

- All special dietary requirements must be submitted 7 days prior to the event start date
- With last minute dietary requirements (i.e., as advised less than 7 days before the event) the kitchen will do the best they can to provide the required dietary meals, but this cannot be guaranteed.

We can provide catering with 7 days' notice for the following dietary requirements:
Vegan (VG) / Vegetarian (V), Pescatarian (P), Gluten Free (GF), Dairy Free (DF), Fodmap (F)

- We cannot necessarily accommodate all guest dietary requirements/ preferences.
- Additional costs may apply for special menu/ dietary orders. Examples of these may include:
special milks, Kosher meals / Halal meat/ Other special ethnic meals,
 - We cannot guarantee that the menu or the kitchen is nut or allergen free.
- Should special dietary requirements make up more than 5% of the estimated total of guests at the event there will be a 5% menu surcharge.

Licensed premises

No. 1 Events is fully licenced therefore no alcohol is to be brought onto the premises by third parties nor can it be removed from the premises. Our staff practice responsible service of alcohol. BYO is strictly prohibited. Bottles of spirits are not permitted to be placed on the tables.

Additional charges

Catering costs exclude venue hire fees, security, labour and audio-visual equipment hire and these will be quoted at the time of booking.

Sunday's- there is 10% surcharge on Sundays to cover the higher personnel penalty rates

Minimum numbers

The minimum numbers are listed on each menu. All food items must be ordered for the total number of guests.

Catering minimum spend

Minimum spends may apply based on the day of the week, duration of the event and time of the year. Your minimum spend will be quoted at the time of enquiry.

Labour

Labour may be required where minimum catering spends are not met or when a consumption bar/ tab arrangement is requested.

Catering service fee: Monday – Friday \$55.00 per hour, Saturday \$66.00 per hour,
Sunday \$77.00 per hour. Public Holiday available on request.

CONFERENCES AND MEETINGS

MEETING AND DELEGATE PACKAGES

Venue Hire Fees additional. For guest numbers under 50 guests labour fees apply.

Short Meeting- Tea Break Meeting Package -**\$15.00 per person**

Please select one item from our Tea Break menu

Includes service of iced water, filter coffee & assorted herbal teas

Add additional menu items to your Tea Break Package –*from* \$6.00 per additional item

Half Day Delegate Package -**\$59.00 per person**

Guest arrival

Coffee and Tea

Includes service of iced water, filter coffee & assorted herbal teas

Morning Tea or Afternoon Tea

Fresh whole fruit selection

Please select one item from our Tea Break menu

Includes service of iced water, filter coffee & assorted herbal teas

Lunch

Chef's selection of gourmet sandwiches and wraps

one salad or soup and one hot item

Includes service of iced water, filter coffee & assorted herbal teas

Full Day Delegate Package -**Light & fresh - \$79.00 per person**

Morning Tea

Fresh whole fruit selection

Please select one item from our Tea Break menu

Includes service of iced water, filter coffee & assorted herbal teas

Lunch

Chef's selection of gourmet sandwiches and wraps

one salad or soup and one hot item

Includes service of iced water, filter coffee & assorted herbal teas

Afternoon Tea

Please select one item from our Tea Break menu

Includes service of iced water, filter coffee & assorted herbal teas

Additional Options

Arrival filter coffee and tea station- \$4.40 per person

All day filter coffee/ tea station- Add \$7.00 per person

Terms & Conditions

Catering is served for a maximum 60-minute duration per break.

Labour fees may apply for guests with under 50 guests. Minimum spends apply.

CONFERENCES AND MEETINGS

Breakfast Menu

(please note three items or more need to be selected per day)

3 item per person - \$26.00 per person

4 items per person - \$33.00 per person

- Bircher muesli
- Fresh fruit salad with coconut yogurt (V)
- Chia puddings (V)
- Vanilla bean yogurt with berry compote and granola (V)
- Mixed Danishes (V)
- Croissants filled with ham and bechamel sauce or tomato and bechamel sauce,
 - Egg, bacon and caramelised onion toast tarts
 - Savoury Breakfast muffins
 - DIY smoked salmon and cream cheese bagels
 - DIY bagels with jams, honey and whipped butter
 - Egg, bacon and tomato chutney breakfast burgers
 - Egg, roast tomato and mushroom breakfast burgers
 - Egg and bacon pies
 - Spinach, pea and leek frittata
 - Croque monsieur's
- Potato roesti – either vegetarian or ham, cheese and onion

Morning and afternoon Tea Menu

1 item per person- \$6.00 per person

- Individual Mini loaves - Banana bread OR GF carrot cakes OR Choc zucchini
 - Homemade sausage rolls with tomato chutney
 - Homemade vegetarian rolls with tomato chutney (V)
 - Mixed Macarons (V)
 - Triple chocolate and raspberry brownie
 - Mixed sweet slices
 - Mini mixed quiches
- Cranberry scones, jam and vanilla cream (available for afternoon teas only)
 - Fresh fruit skewers
 - Fresh fruit salad with coconut yogurt
- House made muffins – orange and poppyseed, raspberry and white chocolate, triple choc or apple and cinnamon
 - Mini cottage pies
 - Mixed Danishes
 - Arancini balls (GF and veg)
 - Mini spanakopita

CONFERENCES AND MEETINGS

Lunch Menu

*Includes Chef's selection of gourmet sandwiches and wraps,
one salad or soup and one hot item*

Select one

- Caesar salad - cos lettuce, bacon, egg, homemade croutons and our delicious Caesar dressing
 - Green salad - Lettuce, cherry tomatoes, cucumber with balsamic dressing
- Thai style beef salad with tender thinly sliced beef layer of a fresh salad with lots of Asian herbs, a hint of chilli, topped with nuts and the tastiest dressing for you to add before service.
 - Roast vegetable salad with sesame dressing
- Potato and roast chicken salad with a homemade tartare sauce
 - Caprese salad
- Green goddess salad with spinach, avocado, cucumber, snow peas and asparagus with delicious green goddess dressing
 - Pesto pasta salad with Mediterranean vegetables
- Parsnip and cauliflower soup with blue cheese and crusty bread
 - Pumpkin soup with crusty bread

Additional item- \$14.00 per person

Select one

- Herb and parmesan crumbed chicken
- Porcini mushroom or pumpkin arancini balls with aioli
 - Satay Chicken skewers
 - Vegetarian fried rice
 - Mixed quiches
- Frittata – Pumpkin, caramelized onion and feta – bacon, tomato and cheese, salmon and brie
- Focaccia topped with tomato, feta, basil and olives or mushroom, smoked eggplant and spinach and feta
 - Mini sausage rolls with tomato chutney
 - Mini cottage pies
 - Vegetarian moussaka
 - Meatballs with tomato sugo
 - Butter chicken with basmati rice

Additional hot item- \$4.95

GRAZING MENU

Vegetarian Grazing board (serves 10-12 guests) - \$245.00 per platter

Australian cheeses, marinated olives, dips, warm bread, marinated vegetables, crackers served with quince paste and dried fruit

Grazing and Charcuterie board (serves 10-12 guests) - \$265.00 per platter

Australian cheeses, mixed meats, marinated vegetables, artisan breads and crackers served with quince paste and dried fruit

Sweet Grazing Board (serves 10-12 guests) - \$225.00 per platter

A delicious selection of sweet treats including slices, mini cakes, macaroons and more! Have a favourite sweet treat- please let us know!

We can also create a range of custom savoury and sweet grazing tables and boards.

Let us know your favourite foods and we can design a bespoke menu to your desires!

COCKTAIL MENU

Canape Packages

Please note minimums apply. Each item must be ordered for the total number of guests. Pricing based on stand-up event.

Choice of 5 hot or cold canapés - \$30.50

Choice of 7 hot or cold canapés - \$39.50

Choice of 9 hot or cold canapés - \$45.00

Choice of 11 hot or cold canapés - \$54.00

Custom menu of items not listed below – price on application

Canapes selection

Hot

Our *signature* house-made Sausage roll with tomato chutney

Herb crumbed fried chicken, garlic aioli (GF)

Assorted mini pies, tomato relish

(Lamb and rosemary mini pies served with relish, Cauliflower and cheese mini pies (V)

Mini spanakopita (V)

Crumbed fish with tartare

Cauliflower bites (VG)

Pumpkin arancini served with garlic aioli (other varieties – mushroom / tomato and mozzarella. GF and VG options on request)

Pan fried gyoza, soy dipping sauce

Mini house made assorted quiche

Cheese filo cigars (V)

Mild vegetable curry filo (V)

Satay chicken skewers with a peanut dipping sauce (GF)

Mini margarita pizzas (V)

Potato spun prawn with Nuoc Mam Sauce

Cold

Herbed chicken and mayonnaise finger sandwiches

Smoked salmon, crème fraiche and chives on potato roesti

Grilled sourdough, blistered tomatoes, parmesan, basil (V)

Shaved prosciutto, melon, extra virgin olive oil

Rare eye fillet, horseradish cream on toasted sourdough

Roasted mushroom and gruyere tarts (V)

Roasted balsamic beetroot and whipped feta tart (V)

Citrus oyster shooters (\$2.50 additional supplement)

Sweet canapes

Triple chocolate and raspberry brownie bites (GF)

Lemon slice with lemon cheesecake icing

Mixed Macarons

Mini chocolate / Mini lemon tarts

Mixed Petite fours

COCKTAIL MENU

Mini Bowls/ Substantial Items

\$9.90 per item

(each item must be ordered for the total number of guests. Pricing based on stand-up event)

BBQ pulled pork soft tacos with cucumber pickle

Chipotle pulled beef slider, brioche bun, apple slaw

Cheeseburgers – double cheese, pickles, tomato relish

Slow cooked beef cheeks, horseradish mash (GF)

Teriyaki chicken and rice (GF, DF)

Butter chicken, coconut basmati rice (GF)

Coconut vegan curry with rice (V, GF, DF)

Fresh pasta with creamy porcini mushroom sauce (V)

Spinach and ricotta ravioli, mushroom emulsion, parmesan (V)

Gnocchi with a tomato and basil sauce topped with Grana Padano (V)

Carbonara – Orecchiette pasta, pancetta, parmesan, egg yolk

Potato and roast chicken salad in our yummy house made tartare

BUFFET LUNCH/ DINNER

\$77.00 per person

Includes 3 main course selections and 3 sides

Package served with freshly baked bread, house made butter and tea/ coffee.

Includes table waiter service

Special dietary requirements- may include surcharge

Additional Main choice- add \$19.00 per person

Additional side choice – add \$9.90 per person)

*** Minimum 30 guests**

Mains

Crispy skinned roast chicken, parsnip and potato mash, green beans, blistered tomatoes

Slow roasted lamb shoulder, labne, lemon potatoes, pickled onion

Harissa chicken, grilled kale, goats' cheese, confit fennel

Slow cooked beef cheek, olive oil mash, steamed broccolini, red wine jus

Pan seared barramundi, cauliflower puree, grilled cauliflower, almonds and capers

Eggplant parmigiana, ricotta, basil, garlic and parsley breadcrumbs (V)

Sliced eye fillet layered on parsnip mash with red wine reduction (GF) (\$8 pp additional supplement)

Stuffed butternut pumpkin with savory quinoa (GF, VG)

Further vegetarian options available on request

Most menu options can be made gluten free on request- additional charge may apply

Sides

Potatoes lyonnaise – Fried desiree potatoes, caramelized onion, parsley

Grilled carrots, honey, cumin, mint

Garden salad, cucumber, pickled red onion, red wine vinaigrette

Wok fried greens in sesame oil with garlic and soy

Currant and almond rice pilaf

Mixed grains with cumin roasted cauliflower, feta, herbs, pepitas and cherry tomatoes

Creamy mash potato and parsnip

BUFFET LUNCH/ DINNER

Dessert

Creme brulee

Warm sticky date pudding, vanilla ice cream, butterscotch

Chocolate mousse, candied orange, Chantilly cream

Tiramisu cheesecake

Pavlova - seasonal fruit, Chantilly cream, lemon curd

Citrus tart, Chantilly cream

Fruit salad with fresh mint and vanilla bean ice cream

SOUPS

(Add one variety of soup to your buffet for \$9.90 pp)

PLATED MENUS

2-Course- \$77.00 per person/ 3-Course- \$99.00 per person

Package includes:

- Freshly baked bread and butter
- Filter coffee/ assorted tea selection (served from buffet station)
- Table waiter service

Special dietary requirements- may include surcharge

Alternating courses- Add \$5.50 per course or \$8.80 for two courses

Antipasto platters - \$12.50 per person

Sides and salads to the table - \$4.00 per person

Cheese platters - \$15.00 per person

* Minimum 30 guests

Entrée

Asian glazed baked barramundi with broccolini and seasoned rice (GF, GF)

Chicken and vegetable pot pie

Fresh fettuccini in a cream mushroom sauce, with pecorino and spinach

Twice cooked pork belly with caramelized apple and pear puree, celery and fennel salad (GF)

Pumpkin arancini served on a tomato sugo with a rocket and parmesan salad (GF)

Slow cooked pressed lamb shoulder with roast rosemary potatoes (GF)

Hot honey glazed haloumi on mixed grain salad (V) (GF)

Barbecued tofu and eggplant sticks in a sticky miso glaze with Asian slaw (V)

Mains

Grilled chicken breast on a green pea puree with crispy pancetta and potatoes (GF)

Grilled lamb backstrap with parsnip mash and seasonal greens (GF)

Baked barramundi topped with herb breadcrumb, roasted cauliflower and beurre Blanc

Baked Salmon with creamy lemon orzo

Beef tenderloin with a creamy mushroom sauce and crispy roast baby potatoes and wilted spinach (GF)

Char grilled Eye fillet with a shiraz butter on a horseradish mash with greens (\$6.00 supplement) (GF)

Eggplant parma, rich soft eggplant covered in a tomato and basil sauce, pan fried (V)

Desserts

Sticky date pudding

Apple tart tartin

Chocolate fondant pudding

Apple crumble

Raspberry Opera cake

Chocolate praline tart

Cheese board - Priced per person

Terms & Conditions

Minimum 30 guests for seated lunches/ dinners

BEVERAGE OPTIONS

No 1 Events can provide a range of beverage service options depending on the requirements of your event.

There are 3 options:

Beverage package / Beverage on consumption / Beverages on a cash basis

Beverage packages (alcoholic and soft drink)

The package price is determined by the products (wines and beers) served and the required duration of service. Beverage packages are inclusive of labour costs.

Beverages included under this package are unlimited

(subject to responsible service of alcohol regulations)

(note that some events such as sports club events may not be permitted to have beverage packages)

Beverage on a consumption basis

Beverages are served over a pre-determined period and includes bar service.

Beverages are recorded throughout the event.

Wine is charged as full bottles only (not by the glass)

Bar staff labour is charged at the applicable hourly rates for the duration of the event plus 2 hours for set up and pack down time.

Beverages on a cash basis

A bar can be set up in your function room/ foyer for guests to come up to the bar and purchase their own beverages. Beverages are available for payment via credit/ debit card only (tap-and-go service available).

Bar staff labour is charged at the applicable hourly rates for the duration of the event plus 2 hours for set up and pack down time.

Bar service labour rates

Monday – Friday- \$55.00 per hour

Saturday- \$66.00 per hour

Sunday- \$77.00 per hour

(Minimum 3-hour shift time applies for all labour)

Additional service times and Public Holiday rates available on request

BEVERAGE OPTIONS (cont.)

No 1 - Silver package

Vivo NV Chardonnay Pinot Noir Brut Cuvee
Or Da Ruca Prosecco (Italy) *Or* Grand Burge Prosecco
Vivo Sauvignon Blanc or Vivo Chardonnay
Or Grant Burge Pinot Grigio
Vivo Cabernet Sauvignon or Vivo Shiraz
Carlton Draught beer / Great Northern
Cascade Premium light beer
Orange juice, soft drink, sparkling and still water

1 hour - \$33.00
2 hours - \$39.00
3 hours - \$44.50
4 hours - \$53.00
5 hours - \$56.50

No 1 - Gold package

Lorimer NV Chardonnay Pinot Noir
Lorimer Semillon Sauvignon Blanc
Lorimer Chardonnay
Lorimer Shiraz
Lorimer Cabernet Merlot
Carlton Draught / Great Northern
Assorted range of International Beers- i.e. Corona, Peroni, Stella, Asahi
Cascade Premium light
Orange juice, soft drink, sparkling and still water

1 hour - \$39.00
2 hours - \$44.00
3 hours - \$49.50
4 hours - \$58.50
5 hours - \$62.00

Non-alcoholic

Orange juice, soft drink, sparkling and still water

1 hour - \$12.50
2 hours - \$14.50
3 hours - \$16.50
4 hours - \$18.50
5 hours - \$20.50

Please note due to stock availability some beverage varieties may be substituted for equivalent or better products

BEVERAGE LIST- UPDATES PENDING

Sparkling wines	per glass	per bottle
Brut Chardonnay Pinot Noir	\$9.00	\$39.00
Lorimer NC Chardonnay Pinot Noir	\$11.00	\$42.00
Chandon NV		\$70.00
White wines	per glass	per bottle
Vivo Sauvignon Blanc / Chardonnay	\$9.00	\$39.00
Vivo Moscato	\$9.00	\$39.00
Lorimer Semillon Sauvignon Blanc	\$11.00	\$42.00
Lorimer Chardonnay	\$11.00	\$42.00
Red wines	per glass	per bottle
Vivo Cabernet Sauvignon / Shiraz	\$9.00	\$39.00
Lorimer Cabernet Merlot	\$11.00	\$42.00
Local heavy beer		per bottle
Carlton Draught / Victoria Bitter/ Cascade Light		\$9.00
Premium/ International heavy beers		per bottle
Crown lager / Corona / Heineken / Asahi / Cider		\$11.00
Light beer		per bottle
Cascade premium light		\$8.00
Non-alcoholic beverage		per glass
Soft drinks / Still and sparkling water		\$4.00
Lemon, lime and bitters		\$5.00
Spirits		per glass
Basic spirits including mixers		\$12.00
Cocktails		From \$16.00
available on request for pre-order for a set number of guests		

Other wines and beers available on request
Labour charges apply for beverages on consumption/ tab basis

OUR SUPPLIERS



The De Bortoli family story is one of determination and triumph that started 90 years ago in war-torn Europe and is now told, generations later, across Australia. Our heritage encompasses the universal story of immigrants making good in an adopted land, the rise and rise of the Australian wine industry and the tale of a hardworking and innovative family who considers good wine, good food and good friends to be among the true pleasures in life.

VIVO WINES

The fresh, lively friend for your weekend session. VIVO - wine for the livin'. The Vivo range is available in Australia

First planted in 1971, the vineyard is now planted to over 170 hectares of predominantly Chardonnay, Pinot Gris, Pinot Noir, Syrah and Cabernet Sauvignon. In recent years, this has been joined by plantings of Pinot Gris, Pinot Blanc, Nebbiolo and Gamay Noir.

The vineyard is managed by Rob Sutherland and the winemaking is run by Steve Webber, Sarah Fagan, Jono Thompson and recently by fourth genner, Kate Webber, all with the help of their dedicated staff.



HOLGATE BREWERY

Since start-up in 1999 Holgate Brewhouse has been producing genuine craft beer from the village of Woodend in Victoria. Brewed, bottled and kegged in Woodend, our beers come straight to you from our family-owned brewery, installed in our historic 19th century red-brick Hotel. No preservatives. No chemicals. No pasteurisation. Just years of brewing lore and an uncompromising approach.



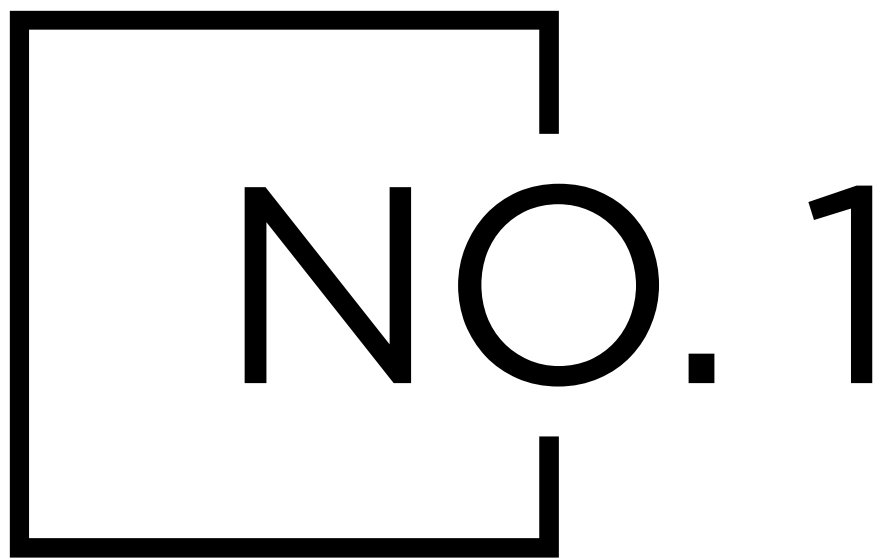
SCICLUNA'S REAL FOOD MERCHANTS

Established in 1963, Scicluna's is the trusted choice for the highest quality fresh produce for both wholesale and retail customers. Working closely with growers and local suppliers, our approach has always been to carefully select the best quality produce and ensure it is delivered fresh to our customers at very competitive prices. Backed by an experienced team, strong relationships with local growers, and a proud family heritage, our reputation is based on our commitment to real food, real quality, real value, and real service.



BRASSERIE BREAD

Brasserie Bread was originally established in 1995 with the aim to serve authentic, delicious sourdough. For the past 23 years, they have built their business by incorporating the world's best thinking and honouring the values of artisan baking. It didn't take long for the chewy crust and distinctive flavour sourdough to develop a following amongst other chefs. The artisan bakery is renowned for its award-winning quality sourdough bread and pastries. Each of their products are baked fresh daily with skill and care, using grains grown specifically for them. As word began to spread, the bakery expanded their operations to Melbourne and Queensland. Nowadays, they bake and deliver artisan products 365 days a year to a range of cafes, hotels, restaurants, farmers' markets and commercial customers including Qantas.



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