STAMFORD PARK

PRIVATE FUNCTIONS & EVENTS

HELLO FROM THE HOMESTEAD

Built by the Row Family in 1882 as their ‘country residence’, Stamford Park Homestead remains an important part of the Rowville and Lysterfield community.

Stamford Park once again opened in May 2019 after a intensive three year restoration by celebrated Restaurateur Jason M Jones & his ‘all things design and aesthetic’ partner; Brahman Perera. Quite simply - it was their dream project.

Set on six acres of manicured grounds including a 500sqr mtr Market Garden and ‘Taj Mahal’ chook coop complete with very happy fancy mother cluckers (try saying that after a few Champagnes!)

Stamford Park is the ideal venue for private parties and events with several unique spaces available. Offering inside the Homestead a private brunch, lunch, high tea or dinner events. Whether it be a baby shower, birthday party or wedding dinner, our team will ensure your event will be flawlessly catered for.

Stamford Park can also cater and organise marquee parties and weddings on the grounds from 60 - 500pax these are individually quoted as no party is ever the same!

PARLOUR

An intimate semi-private dining room overlooking the motor court & grand lawn, perfect for smaller sized parties.

CAPACITY

UP TO 12 GUESTS SEATED

THE EMMELINE ROOM

The original Row family grand dining room, this semi-private dining room is perfect for medium sized parties.

CAPACITY

UP TO 30 GUESTS SEATED

COURTYARD

Our outdoor space is enclosed, light & airy. All yours for a grand affair, garden soirée or any large size party.

CAPACITY

UP TO 80 GUESTS SEATED

PARLOUR + THE EMMELINE ROOM COMBINED

UP TO 42 GUESTS SEATED, UP TO 80 GUESTS COCKTAIL STYLE

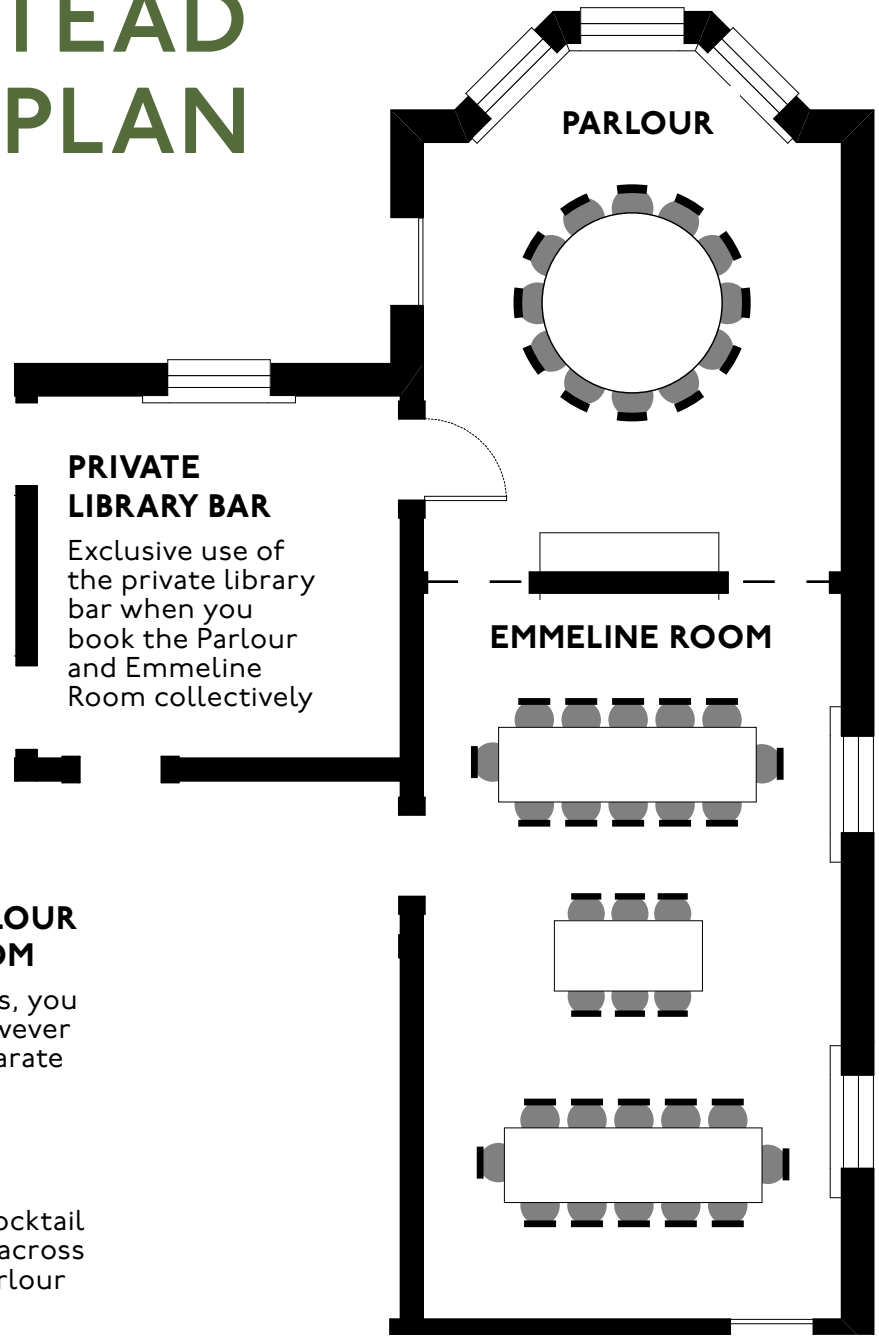
THIS COMBINATION ALSO INCLUDES OUR PRIVATE LIBRARY BAR

COURTYARD COCKTAIL

UP TO 160 GUESTS COCKTAIL STYLE

TO HIRE OUR WHOLE SPACE, PLEASE CONTACT EVENTS@STAMFORDPARKHOMESTEAD.COM.AU

HOMESTEAD FLOOR PLAN



PARLOUR

up to **12** guests around one round marble table

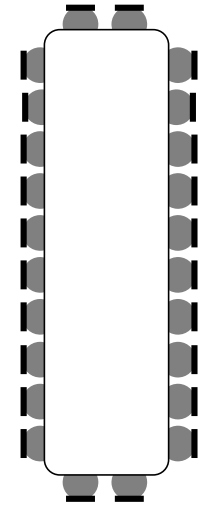
EMMELINE ROOM THREE TABLES

up to **30** guests across two tables of 12 & one table of 6

OR

EMMELINE ROOM LONG TABLE →

up to **24** guests around one long table



COMBINING THE PARLOUR & THE EMMELINE ROOM

For groups up to **42** guests, you can book both rooms, however your guests will be in separate rooms

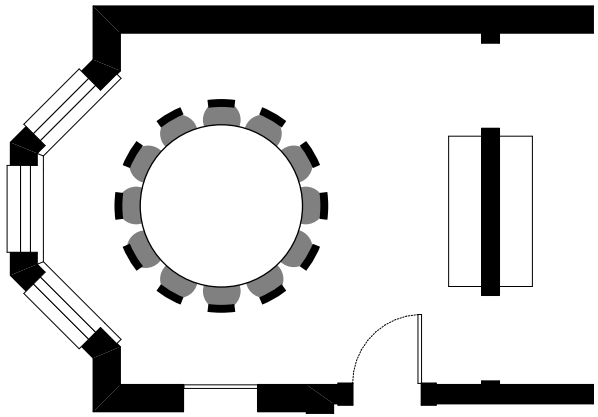
OR

You can have a standing cocktail event for up to **80** guests across the Private Library Bar, Parlour & Emmeline Dining Room

THE PARLOUR

Our beautiful Parlour lounge, features gold Mayor velvet sofas, TOOGOOD tub chairs, aged Persian rugs, marble fireplaces and even an antique Spanish amoire originally owned by the famous couple; Pixie & Christopher Skase.

CAPACITY UP TO 12 GUESTS SEATED



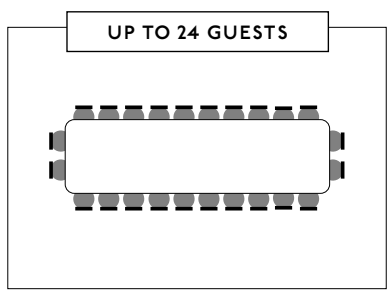
MINIMUM SPEND REQUIREMENTS

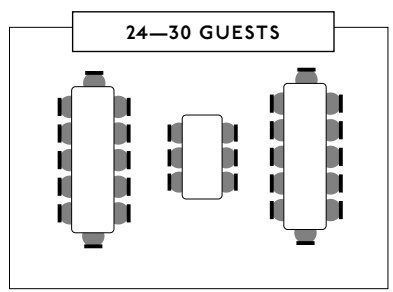
		JAN–OCT	NOV + DEC
BREAKFAST	FRI–SUN	$400	$600
LUNCH	FRI–SUN	$1,000	$1,200
DINNER	FRI & SAT	$1,200	$1,400

THE EMMELINE ROOM

Located in the North of the Homestead overlooking the deep verandahs and gardens; Emmeline Dining Room is a beautiful private room featuring five meter ceilings and original, intricate plaster roses. Painted rich sage green with antique Persian Rugs, Danish brass chandeliers and a collection of restored balloon back velvet and leather chairs, the Emmeline Dining Room has a sense of occasion, as it would have over 120 years ago when the Row family and their guests gathered for Grand occasions.

CAPACITY UP TO **30** GUESTS SEATED





MINIMUM SPEND REQUIREMENTS

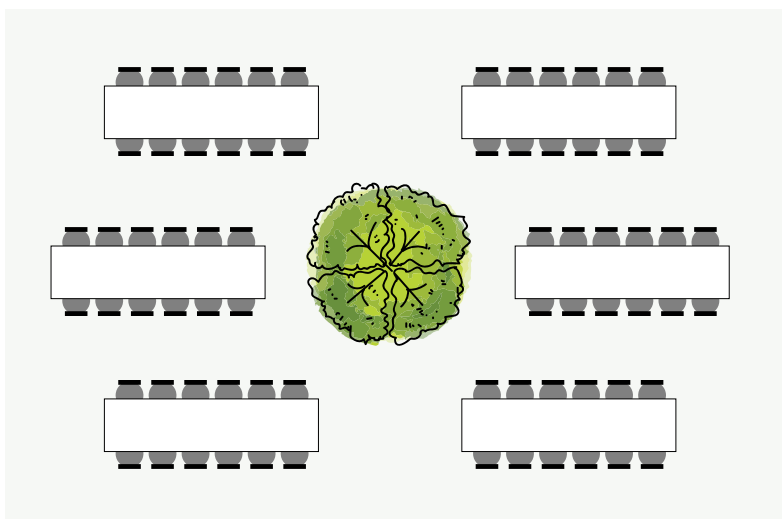
		JAN—OCT	NOV + DEC
BREAKFAST	FRI—SUN	$800	$1200
LUNCH	FRI—SUN	$1,500	$2,000
DINNER	FRI & SAT	$2,200	$2,800

THE COURTYARD

Our beautiful Courtyard is the perfect space for a larger grand events, whether it be a seated dining event for up to 72 guests or standing cocktail event for up to 160. Whilst there is overhead cover in our courtyard, there is no walls - making it more a space for Spring Summer events only.

CAPACITY UP TO 72 GUESTS SEATED

COCKTAIL EVENT FOR UP TO 160 GUESTS



MINIMUM SPEND REQUIREMENTS

LUNCH	FRIDAY – SUN	$6,000
DINNER	FRI & SAT	$8,000

SERVICE HOURS

BRUNCH 9AM—11AM

Enjoy our brunch in the morning until 11am. Unique brunch offerings that capture the essence of Melbourne's most loved morning ritual - Quintessential 'coffee & Brunching' - add one of our famous Breakfast Martini's and make it even more fabulous!

LUNCH 12PM—3:15PM
OR DINNER 6PM ONWARDS

Enjoy chef Gus Shileikas, modern, garden inspired menus is centered around what we have growing in our market garden. Fresh seasonal and locally sourced produce is the key, with unique garnishes and herbs harvested daily for freshness, flavour and finesse.

HIGH TEA 12PM—5PM
LAST BOOKINGS AT 3:15PM

Tiered silver cake stands laden with petite savoury treats, homemade sweeties and of course Mr Jones' Grandmothers lemonade scones with Stamford Park jam & Chantilly cream. Who doesn't love being a little bit POSH out in the 'burbs!

BRUNCH

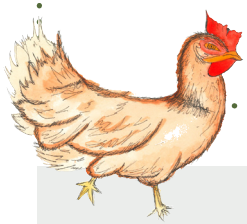
YOUR GUESTS CHOOSE ON THE DAY; $34,9pp

GARDEN TOMATO BRUSCHETTA
toasted sourdough, cucumber, stretched curds, nori zaatar, pomegranate vinaigrette

BRIOCHE FRENCH TOAST
orange 'Suzette' sauce, fresh berries, hazelnut meringue

HOMESTEAD BREAKFAST
soft poached eggs, buttered sourdough toast, smoked bacon, free range pork sausage, sautéed herby mushrooms, housemade tomato chutney

Includes one Larsen & Thompson Tea or Rosso Barista Coffee



ADDITIONAL FOOD ITEMS FOR BRUNCH

Seasonal fruits & yoghurt panna cotta	+$8,9pp
Ned's Bakery danishes & pastries for the table (2pp)	+$6,9pp

ADDITIONAL BEVERAGES

Freshly pressed OJ	+$6,9ea
NZ Mumm NV Rosé	$14,9gls / $69,0 btl
Mimosa	$13,9
Aperol Spritz	$15,9
Breakfast Martini	$15,9

SEASONAL CHEFS MENU*

TWO COURSES
$79,9PP
Lunch only

THREE COURSES
$94,9PP

ADDITIONAL CANAPÉS

Freshly shucked oysters	**$49,9doz**
Selection of seasonal canapés (3)	**$14,9pp**
- Garden tartlet, whipped fetta & seeds	
- Potato wrapped prawn, fermented chili aioli	
- Mac'n'cheese croquette, black garlic	
Cheese plate for the table	**$9,9pp**
Macarons By Josephine	**$3,9ea**
Homestead Chocolate Truffles	**$4,9ea**

Custom cheese towers from $400

Example cheese; Fromage d'Affinois, Maffra cloth ashed cheddar, Irish Cashel blue, Brillant Savarin - garinshed with seasonal fruit, muscatels, garden herbs & florals, served with house chutney and lavoche.

TO SHARE
Ned's artisan sourdough, Lard Ass salted butter
Grilled zucchini baba ganoush, nori zaatar
~

ENTRÉE
Heritage tomatoes, stretched curds, shiso vinegar, crispy rice, organic Cockatoo Grove olive oil
or
Crispy lamb shoulder terrine w/ mint, garden cucumber & ginger flower vinaigrette
~

MAIN
Pan-fried market fish, braised fennel, kaffir beurre blanc, Yarra Valley salmon roe
or
Medium-rare roasted Gippsland eye fillet, smoked herb butter, petit carrots, shallot jus
~
Herby cut chips
Garden soft leaves w/ yuzu dressing
~

DESSERT
Chocolate ganache tart, hazelnut sorbet, dark chocolate crumble, garden petals

*SAMPLE MENU ONLY dishes are seasonal and may differ from what is available each day.

Guests with dietary requirements will be served a suitable plated option. For functions over 30, dishes will be served as alternate drop. *this dish contains nuts. Due to the nature of our kitchen we are unable to guarantee that dishes are allergen & nut free

HIGH TEA AT STAMFORD PARK

$59,9PP

12PM—5PM FRI—SUN
LAST RESERVATION 3:15PM

Enjoy tiered silver cake stands laden with petite savoury treats, homemade sweeties and of course Mr Jones' Grandmothers lemonade scones with Stamford Park jam & Chantilly cream. Including a glass of bubbles, a Boutique Larsen & Thomson tea or Rosso Roasting Co. coffee served in our beautiful dining rooms or in the Courtyard. Divine Deliciousness Darling x.

ADDITIONAL BEVERAGES

NZ Mumm NV Rosé	$14,9gls / $69,0 btl
Mimosa	$13,9
Aperol Spritz	$15,9
Espresso Martini	$17,9

BEVERAGES

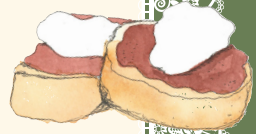
Includes one beverage, your choice of bubbles, Larsen & Thompson Tea or Rosso Coffee

SAVOURY

Cucumber, dill & goat's cheese finger sandwiches
Eggs Mayonnaise w/ Yarra Valley salmon roe & chive
Poached 'happy' chicken & tarragon brioche roll
Tomato Caprese tartlet
Thyme roasted beetroot & feta quiche

SWEETS

Garden carrot & walnut cake, lemon myrtle frosting*
Vanilla & strawberry teacake
Opéra Gâteau*
Petit Madeleine
Macarons by Josephine*



AGGIE'S SCONES

Mr Jones' Great Grandmother's lemonade scones w/ cream Chantilly & house made jam

24 hours notice required. High Tea is available for groups up to 30 guests. For larger numbers - please enquire.

CANAPÉ STYLE COCKTAIL EVENTS

Let's get the party started! A standing cocktail event is the perfect way to network, mix & mingle. Make it unforgettable with our gourmet roving canapés inside our magnificent Homestead or Courtyard.

UP TO **80** INSIDE THE HOMESTEAD
OR UP TO **160** IN THE COURTYARD

CANAPÉ EVENT PRICING

DURATION	FOOD	PRICE
2 HOURS	6 Canapés	$39,9pp
3 HOURS	6 Canapés 1 x Substantial Canapé	$49,9pp
4 HOURS	8 x Canapés 2 x Substantial Canapé	$69,9pp

SAMPLE CANAPÉ MENU

SAVOURY CANAPÉS

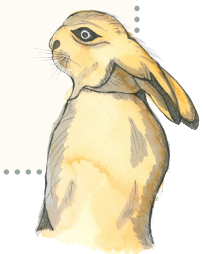
Natural oysters, sauce mignonette
Garden crudité, grilled zucchini babaganoush
Buffalo mozzarella, nasturtium leaf, bay oil
Salmon mousse & chive tartlet, Yarra Valley caviar
Half shell Hervey Bay scallops, garden salsa verte
Beef tataki skewers, pickled radish, sesame dressing, shiso
Garden tartlet, whipped chevre & puffed rice
Crispy potato wrapped prawn, blackened chili aioli
Chickpea falafel, smoked eggplant labneh, green goddess
Whole prawn sesame toast, kimchi mayonnaise
Mac'n'cheese croquettes, black garlic aioli
Butternut pumpkin & fetta arancini, nasturtium pesto
Bitte Ballen w/ dijon mustard
Truffled mushroom petit pies, whipped ricotta
Mr Jones' sausage rolls, tomato ketchup
Angus beef mini pies, homemade tomato relish

SWEET CANAPÉS

Stamford Park Carrot cake, lemon verbena frosting
Chocolate & walnut brownie, dark chocolate ganache
Fig & ginger mini gateaux
Pistachio & raspberry cake, cream cheese frosting
'Strawberries & cream' pots
Handmade macarons*

SUBSTANTIAL CANAPÉS

Ricotta gnocchi, fresh tomato sugo, dried black olives, aged pecorino
Roast 'Happy Chook' rolls, tarragon aioli
Gippsland beef mini brioche cheeseburger, spiced tomato relish, Maffra cheddar, aioli
Lakes Entrance crispy calamari, sauce gribiche, lemon



STAMFORD PARK CELEBRATION CAKES

Made to order special occasion cakes made by our pastry chef

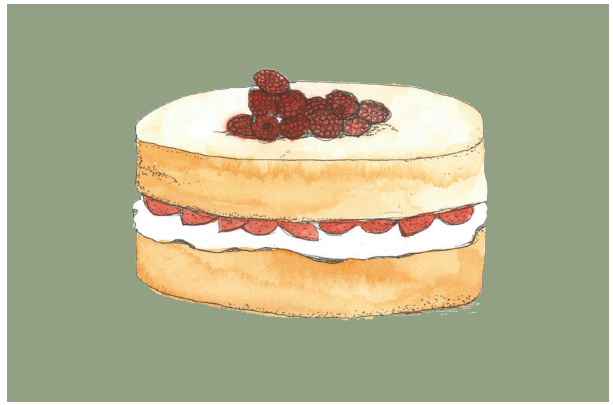
STRAWBERRY 'FRAISIER CLASSIQUE'

A classic French cake of genoise sponge, Victorian strawberries & rose geranium bavarois. Finished w/ fresh strawberry jelly, strawberries & meringue kisses.

(gluten free on request ~ additional $9)

18CM $80
24CM $105

STAMFORD PARK 'POSH' CARROT CAKE

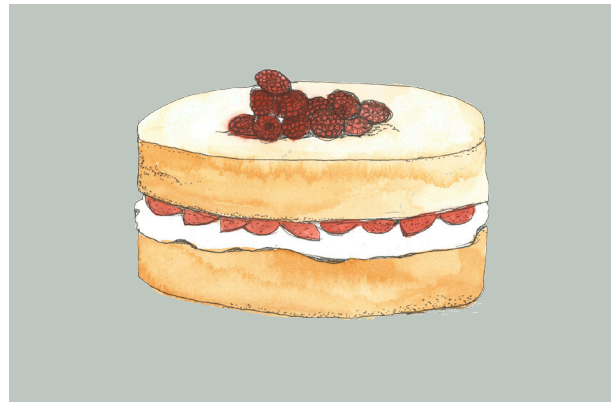


Our signature carrot cake layered with lemon verbena cream cheese frosting. Topped w/ candied walnuts, flower petals & sugared carrots

(can be nut free on request)

18CM $75
24CM $95

CHOCOLATE PASSIONFRUIT GATEAUX



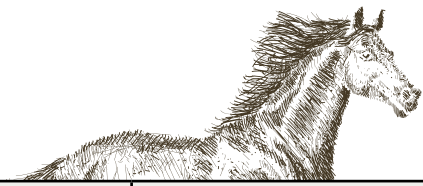
Layered dark chocolate mousse, chocolate sponge & passionfruit curd. Finished with a dark chocolate mirror glaze.

Topped w/ chocolate pearls & nibs

18CM $75
24CM $95

Available for dine-in guests only. 48 hours notice required for all orders.
Please email us at events@stamfordparkhomestead.com.au.com.au to pre-order.

BEVERAGE PACKAGES



Our beverage packages are named after the horses owned by the Row family

Horse around with one of our free-flowing beverage packages.

Alternatively we can assist you with a custom offering, charged on consumption, please email our events team.

Pre-selection is required for groups over 10 people.

	JESSIE	TRIBUTE	CEDRIC
	Stamford Park House Sparkling Stamford Park House White Stamford Park House Red ~ Coopers Pale Ale Capi Soft Drinks	Petit Cordon Brut Sparkling NZ Tellurian wWnes Fiano White Blend, Heathcote, Vic Tellurian Wines Rosé, Heathcote, Vic Tellurian Wines Red Line Shiraz, Heathcote, Vic ~ Coopers Pale Ale Capi Soft Drinks	NV Mumm 'Grand Cordon' Brut Reims, FR Giant Steps Chardonnay Yarra Valley, Vic Punt Road Pinot Gris Yarra Valley, Vic Figuière le Saint André Rosé, Provence, FR Provenance Golden Plains Pinot Noir - Henty, Vic Karrawatta Dairy Farm Shiraz Adelaide Hills, SA ~ Coopers Pale Ale Furphy Ale Capi Soft Drinks
2 HOUR DURATION	$39,9PP	$49,9pp	$69,9pp
3 HOUR DURATION	$49,9PP	$59,9pp	$89,9pp
+ EXTRA HOUR	+$14,9PP	+$19,9pp	+$24,9pp

Please note that if selected, these packages will apply to all guests.

CHAMPAGNE

G.H. Mumm 'Cordon Rouge'
N.V. - Reims, FR
$17,9 glass / $111,0 bottle

Perrier-Jouët "Blason"Rosè - Epernay, FR.
$190,0 bottle

APEROL SPRITZ

A perfect pre-dinner spritz for any occasion

$15,9ea

"POWERSCOURT"
Champagne Cocktail
Straight from 1988

Maison Mumm Petit Cordon, Cognac, sugar cube, Angostura bitters, Grand Marnier & a Maraschino Cherry.

$24,9ea

ESPRESSO MARTINI

Because what good party doesn't end/start with one?

$17,9ea

STAMFORD PARK HOMESTEAD

8 EMMELINE ROW ROWVILLE VIC

+613 9764 2200

EVENTS@STAMFORDPARKHOMESTEAD.COM.AU

WWW.STAMFORDPARKHOMESTEAD.COM.AU

PARKING

Dedicated Homestead guest all day parking is available across from the Main Homestead Entrance gates - Entry is strictly via the front entrance gates

DISABLED ACCESS

Disabled parking is also across from the front entrance gates - two dedicated disabled parks are clearly marked out.

STAMFORD PARK

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