

WELCOME TO THOUSE

At T House at Jells Park, every celebration is thoughtfully curated and effortlessly elegant.

Framed by nature and bathed in natural light, our venue offers a modern dining experience with serene parkland and lake views.

From intimate gatherings to milestone celebrations and corporate events, our dedicated team ensures every detail is executed seamlessly - creating an occasion that feels as beautiful as its setting.





(\$65 per person)

Grazing Table + Charcuterie To Start

- Charcuterie Board: Salami, prosciutto, mortadella, chorizo
- Assorted cheeses (Goat's cheese, feta, Parmesan, cheddar, Brie)
- Olives, Marinated vegetables (Vegan, GF)
- Bread & crackers (GF options available)
- Chef's selection of premium Dips (Variety including vegan options)

Petite Artisan Baguettes

- Smoked salmon, dill, and lettuce
- Prosciutto, bocconcini, and rocket
- Goat's cheese, eggplant, and spinach (V)
- Sliced roast beef, red onion, beetroot dip, and rocket

Hot Selection

- Traditional Chilaquiles with frijoles (Vegan, GF available)
- Mini Spring Rolls (Vegetarian option available, GF available)
- Assorted Pies/quiches (Vegan available, GF available)

Wood-Fired Pizza Selection

(GF bases & vegan cheese available upon request)

- Margherita (Tomato, mozzarella, basil) (V)
- Pumpkin & ricotta (V, Vegan option available)
- Pepperoni- BBQ Chicken & Red Onion (DF available, GF option available)

CRAFTED FOR EFFORTLESS ENTERTAINING.
THIS STAND-UP MENU FEATURES AN
ELEVATED SELECTION OF CHARCUTERIE TO
START, HOT AND COLD CANAPÉS AND
ARTISANAL WOOD FIRED PIZZAS
PERFECT FOR GUESTS TO GRAZE, MINGLE,
& CELEBRATE IN STYLE





Starter (Served to Share)

- Bruschetta - Fresh tomatoes, basil, and balsamic on crisp sourdough



Entrée (Guest's Choice)

- Lemon Pepper Calamari Apple & pear dressing, fresh pears, rocket, walnuts, and Parmesan salad (GF/DF available
- Pork Belly Mango salsa, braised witlof, confit shallots, and chard leaf (GF)
- Salmon Gravlax Beetroot-cured salmon, herb crust, green tomato salsa, fennel & citrus salad (GF)
- Cauliflower Fritti Crispy fried cauliflower, pomegranate, miso & tofu puree, grapefruit glaze (Vegan, GF available)
- Pumpkin Goat's Cheese Soufflé Fig glaze, fried leek, kale, and almond salad (GF, Vegetarian)

Main Course (Guest's Choice)

- Duck à l'Orange Barley, freekeh, and corn salad, fried leek, and beetroot crisps (GF option available)
- Salmon Yuzu beurre blanc, celeriac puree, braised fennel, and glazed turnips (GF, DF available)
- Eye Fillet Red wine jus, pomme Anna, sautéed spinach, and broccolini (GF, DF available)
- Braised Lamb Shank Creamy polenta, orange marmalade, and glazed carrot (GF)
- Exotic Mushroom Linguine Spinach, walnuts, balsamic glaze (Vegan, GF pasta available)

Dessert (Guest's Choice)

- Tiramisu Espresso-infused dessert with chopped chocolate & cocoa dusting (GF available, DF option available)
- Chocolate Lover Chocolate fondant, chocolate crémeux, vanilla ice cream (GF option available, Vegan option available)
- Cherry Clafoutis Served with berry compote and kirsch anglaise (GF available)
- $\hbox{- Basque Cheese cake With macadamia and coconut crumble (GF option available)}\\$

CLASSIC PARTY PACKAGE \$27 PER CHILD (MINIMUM 10 KIDS)

INCLUSIONS:

- 3 LARGE PIZZAS (CHOOSE FROM MENU
- CRISPY FRIES FOR SHARING
- FAIRY BREAD OR HAM & CHEESE SANDWICHES
- I SOFT DRINK OR JUICE PER CHILD

DELUXE PARTY PACKAGE - \$38 PER CHILD (MINIMUM 10 KIDS)

INCLUSIONS:

- 5 LARGE PIZZAS (CHOOSE FROM MENU BELOW)
- · CRISPY FRIES FOR SHARING
- FAIRY BREAD OR HAM & CHEESE SANDWICHES
- CHICKEN NUGGETS OR GARLIC BREAD
- · I SOFT DRINK OR JUICE PER CHILD
- · ICE CREAM CUP FOR EACH CHILD

PIZZA OPTIONS:

MARGHERITA – TOMATO, MOZZARELLA, BASIL HAWAIIAN – HAM, PINEAPPLE, MOZZARELLA PEPPERONI – MILD PEPPERONI, MOZZARELLA

IDS parlies

DRINKS:

SOFT DRINKS: COCA-COLA, SPRITE, FANTA, LEMONADE, COKE ZERO JUICES: APPLE, ORANGE, TROPICAL PUNCH





BAR TAB OPTION

Enjoy full flexibility with a pre-allocated bar tab - simply nominate your spend amount and select the beverages to be included, and our team will manage the rest throughout your event

DRINKS PACKAGES:

\$55 per head - "The Classic Pour" - 3 hours

A timeless selection of local beers, house wines, and soft drinks — perfect for effortless entertaining.

\$75 per head - "The Signature Sip" - 4 hours

Begin your evening with a handcrafted cocktail on arrival (choice of 2), followed by premium beer, wine, and sparkling selections, alongside soft drinks.

ADD ONS:

Elevate your celebration with bespoke touches designed to impress.

COCKTAILS ON ARRIVAL

Welcome your guests in style with a handcrafted cocktail served on arrival - the perfect way to set the tone for your event. select 2 options

MIMOSA BAR - "PIMP YOUR PROSECCO" STATION

A crowd favourite. Guests can create their own sparkling sips with fresh juices, seasonal fruits, and garnishes.

Espresso Martini Hour - A post-dinner pick-me-up that always delights.

We make planning your celebration simple and stress-free.

Here's how the booking process works:

ENQUIRE ONLINE

Submit your enquiry through our website and our team will check date availability and get in touch to discuss your event.

CHOOSE YOUR PACKAGE

We'll chat through your preferred food and beverage options. All details can be refined and confirmed closer to your event date.

SECURE YOUR DATE

Confirm your booking with a 10% deposit, based on your estimated spend, to secure your date. Dates are not confirmed unless a deposit has been paid



FINAL DETAILS

Two weeks prior, please provide your final guest numbers, menu selections, and any dietary requirements.

FINAL PAYMENT

The remaining balance is due one week before your event.

SET-UP & FLOOR PLAN

Our team will confirm your floor plan, table layout, and set-up style to ensure everything runs seamlessly.

ON THE DAY

Relax and enjoy your event — our team will take care of every detail. Any additional bar spend will be finalised after the function.





I. HOW DO I BOOK MY EVENT?

You can enquire directly via our website or email our functions team. Once your preferred date is confirmed, a 10% deposit based on your estimated spend is required to secure your booking.

2. WHAT IS THE MINIMUM SPEND OR GUEST NUMBER?

Minimum spends vary depending on the day of the week, season, and time of day. Please reach out for a tailored quote based on your event type and quest numbers.

3. CAN I VISIT THE VENUE BEFORE BOOKING?

Absolutely — we'd love to show you around. Viewings are available by appointment so our team can walk you through the space and discuss your vision in detail.

4. WHEN DO I NEED TO CONFIRM FINAL NUMBERS?

Final guest numbers, menu selections, and any dietary requirements are due two weeks prior to your event.

5. WHAT TIME CAN I ACCESS THE VENUE FOR SET-UP?

You're welcome to arrive 30 minutes before your event start time for any styling or drop-offs. If you require additional time, please discuss this with our team in advance.

6. CAN I BRING MY OWN DECORATIONS OR CAKE?

Yes! You're welcome to bring your own décor and cake. We just ask that all items are removed at the conclusion of your event unless otherwise arranged.

7. DO YOU CATER FOR DIETARY REQUIREMENTS?

Of course. We can accommodate vegetarian, vegan, gluten-free, and other dietary needs with advance notice.

8. CAN I CUSTOMISE THE FOOD AND BEVERAGE PACKAGES?

Yes — our team can tailor menus, upgrade drink options, or add bespoke touches like cocktail stations or grazing tables to suit your event.

9. WHAT HAPPENS IF I NEED TO CANCEL OR CHANGE MY DATE?

Please contact our team as soon as possible and we will talk through the process with you. Note the deposit is non refundable

IO. DO YOU HAVE AV OR MUSIC FACILITIES?

Yes, we can provide background music through our in-house system or connect to your playlist. For larger events, we can recommend trusted local suppliers for live music or DJs.

II. IS THERE PARKING AVAILABLE?

Yes, ample free parking is available within Jells Park, just a short stroll from the venue.

12. WHAT TIME DO EVENTS NEED TO CONCLUDE?

Functions must conclude by the designated park curfew time, in line with Parks Victoria regulations. Our team will confirm the specific end time for your booking.

MAKE it memorable

Every great event is built on beautiful food, thoughtful styling, and talented people working together.

To help bring your vision to life, we've partnered with some of our favourite local vendors - each one known for their professionalism, creativity, and commitment to making every celebration unforgettable.

Below you'll find a list of recommended vendors to help you plan your event with confidence. Whether you're hosting a milestone birthday, engagement, corporate lunch, or wedding celebration, these talented teams will ensure every detail feels seamless, personal, and beautifully executed.

BACKDROPS + BALLOONS: The Party & Event Co www.thepartyandeventco.com.au

PHOTGRAPHY: Raw Shot Events www.instagram.com/rawshotevents

FLORALS & PREMIUM STYLING: Floss & Fleur www.flossandfleur.com.au

DJs and entertainment available upon request

