JOSEF CHROMY
TASMANIA

CORPORATE FUNCTIONS & EVENTS



WELCOME

Nestled in century-old gardens overlooking the lake and vineyard, Josef Chromy Wines' distinctive blend of architecture and history is the perfect backdrop for your next event.

Located just 15 minutes from both the Launceston CBD and airport, there are few establishments so favourably situated to host your staff, clients and guests from around the globe.

Perfect for corporate retreats, leadership summits, product launches, conferences, gala dinners, networking functions and incentives, Josef Chromy will help you deliver an exceptional and memorable event each and every time.

Acknowledgement of Country

We acknowledge the palawa as the traditional owners of lutruwita (Tasmania). We pay our respects to the Aboriginal communities, their elders past, present and emerging, and recognise their deep spiritual connection to the valley of the kanamaluka (Tamar River)


CHROMY
DAR

MEETINGS & CONFERENCES AT JOSEF CHROMY

Host your private meetings in our mezzanine space, adjacent to Josef Chromy Restaurant, with one of a kind views, access to a mounted screen and your choice of room set-up. Our Mezzanine space can host 16 guests boardroom style or up to 30 guests classroom style.

	SHORT MEETING PACKAGE	HALF DAYMEETING PACKAGE	FULL DAY MEETING PACKAGE
Tea/coffee, water station	✓	✓	✓
Morning tea	✓ or afternoon tea	✓ or afternoon tea	✓
Lunch		Choose from Working Lunch or A La Carte Lunch in Restaurant	Choose from Working Lunch or A La Carte Lunch in Restaurant
Afternoon Tea	✓ or morning tea	✓ or morning tea	✓
Venue hire	$250.00	$275.00	$550.00
PRICE PP	FROM $35.00	FROM $80.00	FROM $110

AV INCLUSIONS:

Wall mounted screen with HDMI capability

Whiteboard

Flipchart

Stationary

Contact us for Conference & Daytime Event Package options for groups of 30+

BREAKFAST FUNCTIONS

With capacity for up to 150 guests seated or 350 guests standing, Josef Chromy is the ideal location to host your morning corporate update, Continuing Professional Development (CPD) session or networking breakfast.

PACKAGE OPTIONS

LIGHT BREAKFAST

Seasonal fruit & assorted pastries served on share plates to the table or on a separate grazing station.

Selection of Juices, Teas and Barista-made coffee.

WORKING BREAKFAST

Selection of breakfast sliders and accompaniments served buffet style for self-service.

Selection of Juices, Teas and Barista-made coffee.

HOT PLATED BREAKFAST

On Arrival

Individual fruit & coconut yoghurt cups, fresh passionfruit, rockmelon, strawberry, buckwheat & sesame granola.

Individually plated breakfast

Poached free range farm eggs served on a smoked bacon, white bean & fresh tomato cassoulet, grilled sourdough, rocket, breakfast rouille.

To Finish

Assorted pastries or cookies served on sharing boards to enjoy here or take away

Selection of Juices, Teas and Barista-made coffee.

OPTIONAL EXTRAS:

Breakfast Mimosa on Arrival - $15 pp

Please note, all breakfast events must conclude no later than 10.30am.

	LIGHT BREAKFAST	WORKING BREAKFAST	HOT PLATED BREAKFAST
Buffet Service	✓	✓	
Table Service			✓
Snack Items	Seasonal Fruit	Assorted snacking accompaniments	Fruit & Coconut Yoghurt Granola Cups
Hot Meal Options		Breakfast Sliders	Hot Individually-Plated Breakfast
Sweets	Assorted Pastries	Assorted snacking accompaniments	Assorted snacking accompaniments
Selection of Juices, Teas and Barista-made coffee	✓	✓	✓
PRICE PP 2026	$35	$50	$70
2027	$40	$55	$75
2028	$45	$60	$80



EVENING EVENTS

With capacity for up to 150 guests seated or 350 guests standing, plus separate spaces for welcome drinks and event activations, Josef Chromy is perfectly suited to host your next corporate event.



CORPORATE DINNER PACKAGES

Refer to page 13 for Beverage Package options

	SHARED TABLE FEAST 2 COURSES	SHARED TABLE FEAST 3 COURSES	ALTERNATE DROP 2 COURSES	ALTERNATE DROP 3 COURSES
Canapes	3 pp	3 pp	3 pp	3 pp
Bread	✓	✓	✓	✓
Entrèe	Entrèe or Dessert Choice of 3	Choice of 3	Entrèe or Dessert Choice of 2	Choice of 2
Main	Choice of 3	Choice of 3	Choice of 2	Choice of 2
Sides	✓	✓		
Dessert	Entrèe or Dessert Choice of 3	Choice of 3	Entrèe or Dessert Choice of 2	Choice of 2
PRICE PP 2026	$120	$140	$120	$140
2027	$125	$145	$125	$145
2028	$130	$150	$130	$150

	A LA CARTE 2 COURSES	A LA CARTE 3 COURSES	PREMIUM DEGUSTATION 3 COURSES	PREMIUM DEGUSTATION 4 COURSES
Canapes	3 pp	3 pp	3 pp	3 pp
Bread	✓	✓	✓	✓
Entrèe	Entrèe or Dessert Choice of 2	Choice of 2	✓	✓
Second Entrèe				✓
Main	Choice of 2	Choice of 2	✓	✓
Dessert	Entrèe or Dessert Choice of 2	Choice of 2	✓	✓
PRICE PP 2026	$145	$165	$140	$160
2027	$150	$170	$145	$165
2028	$155	$175	$150	$170

FOOD & BEVERAGE

SHARED TABLE FEAST

Select 3 dishes per course to be served to the whole table, shared style

Seasonal, social, abundant. Showcasing local Tasmanian produce with vibrant seasonal plates designed for the shared table, our Shared Table Feast highlights the best of the seasons with a selection of three entrée, three main and two side dishes.

ALTERNATE DROP

Select 2 dishes per course

Individually plated dishes for the true Josef Chromy restaurant dining experience. Your choice of a range of plates to be served alternately to your guests over a progression of two or three courses.

PREMIUM DEGUSTATION

Elevate your dinner with the highest level of decadence - 3 or 4 courses served degustation style to your guests. This menu selection can be specially curated for you by our specialist chef team, or you may tailor your own menu from our range of seasonal dishes.

A LA CARTE

Select 2 dishes per course

Let your guests make their own selection over 2 or 3 courses from your choice of our seasonal dishes.

FUNCTION MENU

Choose your dishes to customise your menu

ENTREE

Buffalo mozzarella, seasonal heirloom tomatoes, red onion jam, sherry vinaigrette, pangrattato

Smoked ocean trout, fennel puree, roasted fennel, toasted almond, pickles, herb oil

Koji & soy braised pork belly, white bean skordalia, roast garlic, peas, mint, onion jus

Juniper cured salmon, avocado, citrus, salmon roe, pickled cucumber, fried milk bread

Grass-fed angus beef carpaccio, verjuice pickled mushrooms, truffle aioli, shaved parmesan, capers

Ricotta & lemon Ravioli, smoked cherry tomatoes, basil, chilli, Reggiano parmesan, pine nuts

MAIN

Oyster mushroom mille feuille, goats curd, caramelised shallot, celeriac crème, parsley

Pan roasted white fish, parsnip velouté, buttered baby vegetables, pickled onion, herb oil

Golden spiced chicken breast, soft white polenta, peas & beans, crisp pancetta, vino cotto

Lamb rump, roast eggplant puree, green olives, wood roasted capsicum, garden herb

60 day aged scotch fillet, carrot creme, kale, honey roasted baby carrots, Paris butter

Grilled Atlantic salmon, almond tarator, red pepper, capers, semi-dried tomato, green olive

DESSERT

Orange & hazelnut semifreddo, roasted seasonal fruit, nougatine, dark chocolate cremeux

Seasonal red fruits, strawberry sorbet, baked meringue, yuzu & rhubarb, berry powder

Cinnamon apple danish, brandy apple, rhubarb, yoghurt sorbet, roasted hazelnuts

Torta caprese, dark chocolate, amaretto

& almond cake, citrus compote, praline, chiboust crème

Individual cheese plate, local and imported cheese, house pickles, preserves, crackers

We cater to dietary requirements (provided prior to your event) outside of your selections. Please note, dishes are subject to seasonal change and availability.



COCKTAIL FUNCTIONS

Showcase the best local, seasonally available Tasmanian produce in a more relaxed and informal setting. Ideal for networking nights, product launches and staff celebrations for groups of up to 350 people.

Refer to page 13 for Beverage Package options

PACKAGE OPTIONS

2 Hour Function

Choose 4 Standard or Dessert Canapés
$85 PP

3 Hour Function

Choose 6 Standard or Dessert Canapés
$105 PP

4 Hour Function

Choose 4 Standard or Dessert Canapés + 2 Substantial Canapés
$115 PP

5 Hour Function

Choose 4 Standard or Dessert Canapés + 3 Substantial Canapés
$130 PP

OPTIONAL ADD-ONS

Additional Standard or Dessert Canapé Option
$10 PP

Additional Substantial Canapé Option
$15 PP

Antipasti & Cheese Grazing Station
$35 PP

Natural Oyster Grazing Station
MARKET PRICE

Dessert Grazing Station
$20 PP

Parting Gift

Thank your speakers or guests with your choice of wine, presented in a gift bag to take away - Contact us for options & pricing

BEVERAGE PACKAGE OPTIONS

CLASSIC BEVERAGE PACKAGE

$70 per person for 3 hours
$80 per person for 4 hours
$90 per person for 5 hours

1 sparkling wine from Josef Chromy range

2 white wines from current Josef Chromy range

1 red wine from current Josef Chromy range

House beers (full strength and light options)

House ciders (apple and pear)

Soft drinks, juices, tea and coffee

PREMIUM PACKAGE UPGRADE

$20 per person

Classic selection, plus Craft Beer or Brut Finesse sparkling wine upgrade

PAIRED WINE UPGRADE

$20 per person

Paired wines served with each course in our Premium Degustation package, curated by our dedicated wine team

WELCOME COCKTAIL

$25 per person

Select up to two cocktails to serve as guests arrive - $25 pp

Contact us for on consumption package options



VENUE CAPACITY MINIMUM NUMBERS AND LAYOUT

OCTOBER - MARCH
Minimum $15,000 spend Saturday - Sunday
Minimum $12,000 spend Monday - Friday

APRIL - SEPTEMBER
Minimum $12,000 spend Saturday - Sunday
Minimum $8,000 spend Monday - Friday

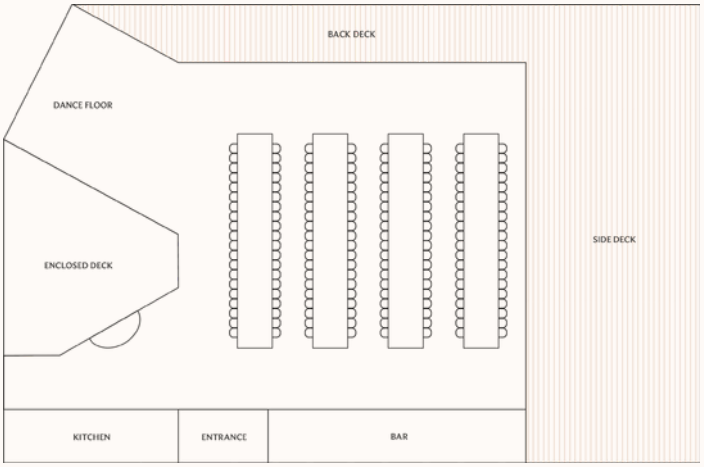
TABLE STYLE	PER TABLE	TOTAL
Banquet rounds	10	150
3 long tables	36	108
4 long tables	36	144

See accompanying floor plans for further information.
Sample images of room arrangements can be provided upon request.



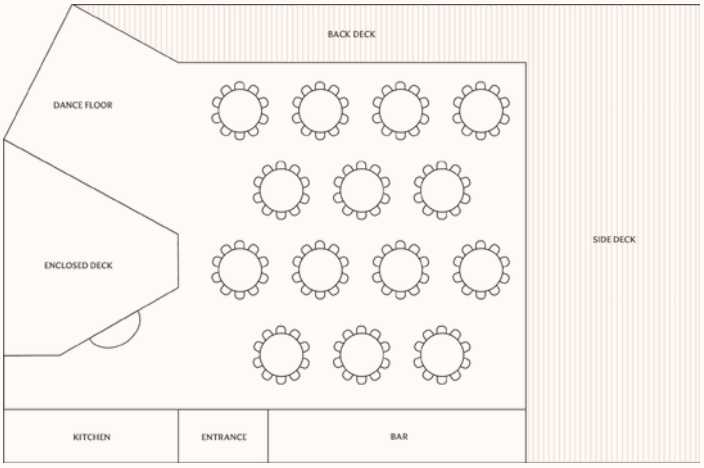
FLOOR PLANS

4X LONG TABLES



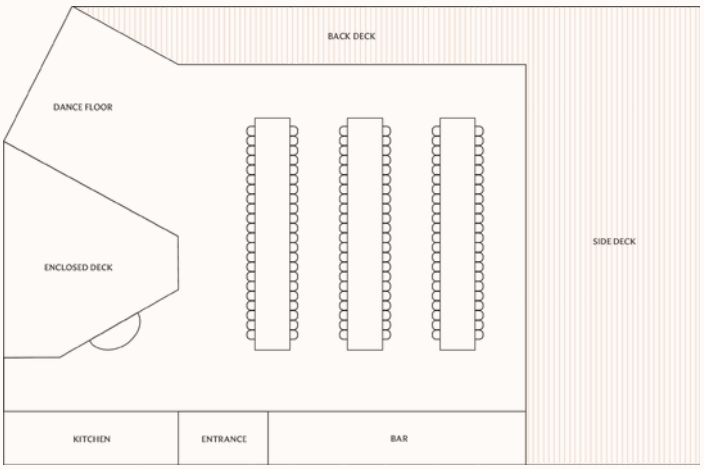


BANQUET ROUNDS





3X LONG TABLES





SUPPLIERS AND VENDORS

We take pride in working with exceptional professionals to help bring your event vision to life. While we are happy to provide suggestions for vendors, we also welcome new providers working in any aspect of the event industry if you have partners/sponsors or preferred vendors.

- Florists and Stylists
- Photographers
- Musicians, DJs and bands
- Transport
- Accommodation
- Furniture and accessory hire
- Special additions - additional AV, signage, etc

Josef Chromy Restaurant is committed to sustainable, eco-friendly practices in the preparation and delivery of our products and services.

We limit our food waste through thoughtful preparation, and compost all our organic waste.

We avoid single use plastics, including the use of paper straws, and all our takeaway packaging options are biodegradable or compostable.

Our partners and suppliers share our commitment to reducing our impact on the environment. From our cleaning materials, to our event vendors, we actively seek providers who align with our sustainability values.

Please check our website for more information on our ways of working. We welcome your feedback or recommendations as we continue to improve our sustainability practices

TERMS AND CONDITIONS

VINEYARD & WINERY CLAUSE

Please Note: the vineyard restaurant is located adjacent to the Josef Chromy Vineyard. A working property, the vineyard as a backdrop is ever changing with the seasons and the many activities or events conducted by the winery or vineyard staff. Josef Chromy Wines cannot guarantee the vineyard; winery and its surrounds will be free of equipment or other activities in its day to day operations.

CONFIRMATION OF RESERVATION AND DEPOSIT

All bookings require a non-refundable deposit payment of $500.00 to be accompanied with a duly signed contract to secure the reservation. We are unable to hold preferred dates or confirm a request for a booking until the required signed contract and booking deposit have been received by Josef Chromy Wines. We require that a non-refundable and non-transferrable booking deposit of $500.00 be submitted along with our signed contract. This deposit is payable by cash, credit card, bank cheque or EFT. When we receive your deposit and signed contract we will confirm your booking in writing and until this time no booking is confirmed. Indicating date availability at the time of the inquiry is, at no time, to be interpreted as a booking tentative or otherwise.

- A security payment of $300 is required for all events finishing after 10pm on any day of the week.
- An additional Damages Bond of $500, payable at least 1 month prior to the function date may be required. This bond will be returned at the conclusion of the function if no damages have been incurred.

PAYMENT TERMS

- A tax invoice will be provided to you at the end of your event which will detail any additional beverage, food and other incidentals that have been consumed during the event and needs to be paid. The account is to be settled post-event via Tax Invoice
- In the event that you are unable to settle your account, Josef Chromy Wines will issue a revised invoice which will include a late payment penalty fee of $50.00. In addition, the company will charge interest at the current Westpac Bank Corporation overdraft rate plus 4% from the date of your event if your account remains outstanding for 14 days or more.

PRICING

Prices are subject to change at the discretion of Josef Chromy Wines from time to time. However, once a reservation is confirmed the food price will remain as noted in the contract. Events booked on a public holiday will attract a 15% surcharge. This surcharge reflects the increase in staff costs experienced on public holidays, and is in addition to the minimum food and beverage spend.

CANCELLATIONS AND FEES

Customers must advise Josef Chromy Wines in writing of their intention to cancel a booking. Cancellation fees 3 months or less prior to your function date is 50% of total function costs. One month prior to the function date is 100% of total function costs. (Food, beverage, and venue hire). Should your function be cancelled due to Josef Chromy Wines being unable to perform its obligations under this agreement, for reasons beyond the control of Josef Chromy Wines, including and without limitation to the following: strikes, labour disputes, extreme weather conditions, power failure, accidents, government requisitions, acts of war and acts of nature, then Josef Chromy Wines may terminate this agreement, and all monies received will be refunded in full.

FORCE MAJEURE

Neither party shall be responsible for failure to perform this agreement if circumstances beyond their reasonable control (including but not limited to terrorism, war, fire, blockade, strikes (excluding strikes by its own personnel), acts of God, government regulations, disaster, civil disorder or curtailment of transportation facilities, weather activities, disease, pandemic or epidemic or natural catastrophe) make it illegal, impossible or impractical to fulfil the obligations under the Agreement, the affected party may terminate this agreement without liability upon providing written notice to the other party of any such occurrence. If the Event is properly cancelled due to a Force majeure occurrence, then both agree to negotiate promptly and in good faith in an effort to rebook the cancelled Event, based on space and rate availability over mutually acceptable dates. If the parties agree on rebook dates, then advance deposits paid under the cancelled Event will be applied as the deposits towards the rebooked event. If the parties cannot agree on mutually acceptable rebook dates, then all prepaid advance deposits, less documented expenses incurred in preparation for the cancelled Event, will be refunded.

FINAL NUMBERS

Final minimum numbers are required two weeks prior to the event. After this date, numbers cannot decrease, but may still increase slightly. If numbers decrease after this two week period you will still be charged the stated minimum amount. Any no shows on the day will still be charged.

TERMS AND CONDITIONS CONTINUED

ACCESS AND TIMINGS

The function room is used for our daily lunch service until 3.30pm. Access for set-up of your function is from 3.30pm on the day of your event. Evening bar trade, music and entertainment finish times are 11.00pm with guests offsite by 11.30pm. Additional room hire applies for each additional 30 minutes for which your guests have not departed the scheduled finish time.

Please Note: Regarding entertainment; all music and entertainment must cease at 11pm. Bands/DJs are required to provide all their own equipment and leave the premises with all their equipment upon completion of the event.

EXCLUSIVITY

Josef Chromy Wines cannot guarantee exclusivity to the property for your event, however, based on your above minimum spend we are happy to offer you private use of the restaurant area.

IMPORTANT NOTE – The cellar door area cannot be accessed by guests until they enter the function room as it is open to the public for wine-tasting until 5pm.

CORKAGE

Josef Chromy Wines is a licensed venue, therefore no other beverages are allowed on site. Corkage for any bottles found on site on/during or after your event will be charged at $25.00 per bottle of wine or similar, $10.00 per bottle of beer or pre-mixed drinks or similar, and/or $80.00 per bottle of spirits irrelevant of amount left. All bottles found will be kept to show the client as proof and then discarded.

RESPONSIBLE SERVICE OF ALCOHOL

As a licensed venue, regulations against underage drinking, disorderly conduct of guests and responsible service of alcohol are strictly enforced. Josef Chromy Wines can at any stage they see fit, cease all beverage service if guests do not abide by the guidelines and advice of Josef Chromy Staff.

OTHER

- With prior notice we can cater for dietary requirements including but not limited to; vegan, vegetarian, gluten-free and nut allergies.
- No items to be pinned, glued, taped or attached in any way to the walls, floors or ceilings. The use of rice, confetti and fireworks are prohibited.
- The client must remove any items within two working days of the event after this time Josef Chromy Wines may dispose of such property.
- Any damages to the function room or its fixtures and fittings caused directly by your function, guests or your suppliers will be brought to your attention and costs incurred by yourself, including additional cleaning requirements.
- The person who has signed this booking agreement is responsible for the behaviour of guests. That person will be liable for the cost of any damage incurred at the venue or in the grounds of the venue during the function. Josef Chromy Wines are privileged to be licensed to serve liquor to patrons at events held on our premises. The protection of our licence is paramount and subsequently all staff hold a Responsible Service of Alcohol certificate and all staff will adhere to their legal responsibilities under this certificate.
- Drone use; due to Josef Chromy Wines' proximity to the Launceston Airport the operation of drones is prohibited. Josef Chromy Wines is not responsible for any fines obtained from drones operated on or above the property.
- Health. You must ensure that neither you nor any member of your party behaves in any manner prior to (including by correspondence or telephone) or during your function which poses a threat to the health, including psychological health, of any of our employees. This is an essential term of your contract with us. If in our reasonable opinion you breach this term, we may end your contract with us immediately while maintaining our right to damages for breach.
- Josef Chromy Wines reserves the right to immediately conclude the function in the case of alcohol or illicit substance abuse by guests. Josef Chromy Wines must, so far as is reasonably practicable, provide and maintain for its employees, a working environment that is safe and without risks to health, including psychological health. You must ensure that neither you nor any member of your party behaves in any manner prior to (including by correspondence or telephone) or during your function which poses a threat to the health, including psychological health, of any of our employees. This is an essential term of your contract with us. If in our reasonable opinion you breach this term we may end your contract with us immediately while maintaining our right to damages for breach.

OUR TEAM WOULD LOVE TO HEAR FROM YOU

We look forward to working with you to deliver an unforgettable event at Josef Chromy Wines.

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