



No. 7
HEALESVILLE

Private Events

Welcome to No7 Healesville

No7 is the fourth restaurant in the Stones of the Yarra Valley and Meletos family. A converted factory opened at the beginning of 2019, the project was initially to house an urban winery for young winemakers to launch their labels. Five years on, our Young Winemaker Program has seen some great talent out into the world, but our focus is now purely on restaurant service and events.

We offer something really unique for the region. An ever-changing shared-style menu from Head Chef, Joel Bowers, celebrates the best seasonal ingredients. Paired with some of the best organic wines from around the world, we are passionate about introducing guests to wonderful producers. In the Good Food Guide for 2023 we received our first Chef's Hat and retained the accolade for 2024. Whilst awards are not why we do what we do, we're proud to be recognised by industry professionals for our hospitality.

With two spaces available, events at No7 celebrate our passion for food, wine and people.



The Barrel Room

Surrounded by towering rows of wine barrels and the warm glow of chandeliers, The Barrel Room offers a unique atmosphere and superb dining experience for your next celebration. To ensure that your event runs smoothly and according to plan you will be assisted through the planning process by a dedicated event coordinator.

On arrival, drinks can be served under the chandeliers. The perfect way for friends and family to catch up and begin the celebrations before sitting to enjoy a Central American-inspired menu.

With its long, handcrafted tables and eclectic blend of industrial and vintage style, the space lends itself superbly to wedding receptions, special occasions and intimate celebrations for up to 48 seated guests.



No7 Exclusive Hire

Exclusive hire of No7 Healesville includes the use of the entire venue, including our Barrel Room, our luscious garden courtyard, private bathrooms and our main dining room. Our venue is an outstanding backdrop for your event, whether it's a birthday celebration, a special occasion or a wedding.

Included in exclusive hire of the venue is a dedicated event coordinator, who will work with you to ensure that your event is tailored to you, helping you choose a suitable menu and table plan for your guests.

Able to accommodate up to 80 guests for a standing event and 48 for a seated event, No7 Healesville's rustic and industrial style goes hand in hand with thoughtful styling to create a perfect setting for any celebration.





Menus



Comida Fiesta

30 to 48 guests

Offering a wide selection of menu choices expertly curated by Head Chef Joel Bowers, Comida Fiesta is the perfect shared dining experience. Simply choose two mains and leave the rest to us!

Starters to share

Chefs selection of three

Mains - Choose two

Beef rib barbacoa, mole rojo, pickled onion

Pork belly al pastor with charred pineapple salsa

Spicy chicken bbq, salsa verde, coriander

Barramundi baked in banana leaf, chintexle, coconut, herbs

Sides

Chefs selection of two

Dessert

Basque cheesecake, apricot

Chocolate mousse, hazelnut, olive oil

\$120 per guest with an additional \$35 per guest minimum beverage spend

Menus subject to change.



Sabor E Mexico

Up to 12 guests

An intimate and incredibly special degustation experience brought to you by Head Chef Joel Bowers, guiding your guests on an exploration of contemporary Mexican cuisine. Each course comes perfectly paired with some of the best organic wines from around the world.

First Course

Trio of Snacks

Second Course

Harimasa Kingfish ceviche, aguachile, Yarra Valley caviar, camote crisps

Third Course

Tiger Prawns al pastor, burnt fruit salsa, chermoula butter

Fourth Course

Pure Black Wagyu, pipian rojo, charred onion

Dessert

Vanilla flan, apricot, buñuelo

\$200 per guest, with matched wines included

Menus subject to change



Cocktail

Up to 80 guests

We are firm believers that a cocktail-style event shouldn't leave you wanting more. We've created a cocktail menu that is designed to be delicious and filling, with our distinctive Central American flare.

To Start

Guacamole, totopos

Mushroom skewers, salsa macha, pistachios

Tostada kingfish avocado, ceviche, grapefruit

Substantial

Barramundi, celeriac, root veg crisps

Roaring forties lamb shoulder barbacoa, mixed grains, salsa verde

Dessert

Basque cheesecake seasonal fruit

\$120 per guest with an additional \$35 per guest beverage spend

Menus subject to change



Enhancements

We offer a selection of enhancements to level up your event.

\$10 each per guest

Cheese

A selection of carefully sourced cheeses served with quince and fresh fruit.

Frutero plate

A seasonal selection of fresh fruit with a Mexican twist, served with tajin and lime

Oysters

Sourced from the best oyster farms in Australia, our oysters are served with a jalapeno mignonette

Guacamole

Served with totopos

\$20 per guest

Grazing Station

Crudités, house dips, cured meats, cheese, fruit, guacamole, totopos, camote crips



Drinks

Our drinks list at No7 Healesville is ever evolving. We love to introduce people to different styles of organic wines from all around the world. We don't list our 'by the glass' selection as it changes through the day, but our bottles are open to taste and listen to our expert team tell the unique stories behind them. We try to keep this sentiment in our events but understand that it's important to know what's on offer beforehand. As such, you can view our beverage offering structure below and we will reach out to you to discuss wine options closer to the date.

- Sparkling Wine
- Two white wine varietals
- Two red wine varietals

- Meletos Craft Beer
- Napolean Apple Cider

- A selection of juices
- Sparkling Water
- Soft drinks, including Yumbo Lemonade

- Coffee
- Loose Leaf Tea

A \$35 per guest minimum beverage spend applies



Minimum Spends

Events at No7 Healesville have applicable minimum spends. Guest numbers indicated are the required number of guests to cover the minimum spend. Additional guests can be added at a per head cost.

Please note that all minimum spends are exclusive of venue hire fees.

A 10% surcharge applies on all events that occur on Public Holidays.

	VENUE HIRE	⊗	WEEKDAY	⊗	WEEKEND
THE BARREL ROOM	\$250	30	\$4,650	40	\$6,200
<i>Up to 48 guests</i>					
NO7 EXCLUSIVE HIRE	\$1,000	50	\$7,750	50	\$7,750
<i>Up to 80 guests</i>					





Contact

For further information on tailoring a unique event experience or to arrange a time to visit our space please contact:

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no7healesville.com/events