



Capturing the Essence of the Mornington Peninsula
Private event packages



Max's at Red Hill

Nestled in the vineyard with stunning views across Western Port to Phillip Island, Max's is the ideal setting for your event. The grounds of the Estate are appealing by day or night with the breathtaking outlook by day, and the pathways aglow by night while tiny lights flicker across the bay on Phillip Island. On balmy evenings there is nothing nicer than a glass of sparkling wine and canapés on the terrace watching the summer hues fade from the sky.

Max's provides privacy and seclusion for you and your guests to totally relax and enjoy our reputed fine wine, food and service. Executive Chef Max Paganoni has delighted guests since 1994 and has orchestrated a menu with emphasis on local produce complementing the wines, surroundings and season.

We are happy to incorporate your ideas to tailor a menu to meet your requirements.

Max's at Red Hill can accommodate up to 80 people for a seated function and 80 cocktail style.

The Restaurant is available from 11am for a lunch event and 6pm for an evening event.

Venue hire

\$500

Exclusive use of the restaurant and grounds for evening functions, guaranteeing seclusion and privacy for your guests.

A minimum of 30 people is required for lunch and dinner Monday to Friday (inclusive) and 50 people on Saturday and Sunday evenings. Weekend lunch service is also an option for a minimum 60 guests.

Wine tasting

\$POA

An ideal start to the evening in the tasting area. The Red Hill team will run through their extensive range of award winning wines, offering tastings and informative tutorials on each wine. Maximum numbers and time restrictions apply.



please be seated

Seated event packages at Max's include the following:

Exclusive use of Max's for a five hour duration

Personalised consultations with our team

Professional and friendly staff

Table and room set up to meet your requirements with quality white linen cloths and serviettes

Tea light candles in clear glass votive

Freshly baked bread

Taste the Peninsula menu

Seasonal menu highlighting the best of the region

\$120pp

Alternate menu

Three course menu served alternately

Your choice of two dishes per course from our current menu

\$130pp

Chef's selection of canapés

Espresso coffee and freshly brewed tea

\$ 20pp

\$ 6pp



keep it casual

Keep a casual, relaxed feel while maintaining the inclusions of a seated package :

Exclusive use of Max's for a five hour duration

Personalised consultations with our team

Professional and friendly staff

Table and room set up to meet your requirements with quality white linen cloths and serviettes

Tea light candles in clear glass votive

Freshly baked bread

Feasting package 1

\$110pp

main course served feasting style : two roasted meats/fish + vegetables and salads

Roaming mini desserts

Feasting platter package

\$130pp

Antipasto platters as entree

Main course served feasting style; two roasted meats/fish + vegetables/salads

Roaming mini desserts

Chef's selection of canapés

\$ 20pp

Espresso coffee and freshly brewed tea

\$ 6pp



on your feet

The canape package at Max's include the following:

Exclusive use of Max's for a five hour duration
Personalised consultations with our team
Professional and friendly staff
Room set up to meet your requirements
Tea light candles in clear glass votive

Canape package 1

Your selection of 6 hot and 6 cold canapés
Your selection of 2 hand held meals
A selection of 2 dessert canapés

Canape package 2

Your selection of 8 hot and 8 cold canapés
Your selection of 2 hand held meals
A selection of 2 dessert canapés

Espresso coffee and freshly brewed tea

\$150pp

\$170pp

\$ 6pp



a little something extra

Treat your guests and upgrade your package:

side dishes \$5pp

select two side dishes to be served with the main course (*seated packages only*)

antipasto platters / station \$5pp

platters of olives, cured meats and treats

cheese platters / station \$5pp

a selection of local cheeses, lavosh, muscat poached fruits

oyster pop up bar \$10pp

during canapé hour a chef will serve freshly shucked oysters to your guests

(allows 2 oysters per person)

late night snack \$15pp

keep guests fueled with a hand held meal (*served at 10pm*)

local craft beers \$10pp

add Mornington Peninsula Brewery Pale Ale and Red Hill Brewery Golden Ale to your beverage package



drink & be merry

**All beverage packages include mineral water, fruit juice and soft drinks.
3 hour duration**

Max's pick

\$30pp

Beer: Crown Lager, Boags Light

Wine: One sparkling, one white wine and one red wine from the Max's Pick range

Max selects premium wines from the region and beyond for his label

Mornington peninsula label

\$40pp

Beer: Crown Lager, Boags Light

Wine: one sparkling, two white wines and two red wines

Wines selected from premium local vineyards

Single Vineyard

\$65pp

Beer: Red Hill Brewery Golden Ale, Mornington Peninsula Brewery Pale Ale, Boags Light

Wine: one sparkling, two white wines, two red wines, dessert wines

Wines selected from premium local vineyards

** all wines are subject to availability and may be replaced with a wine of equal or greater quality at our discretion*



getting here

Please contact our transport partner, MP Experience should you seek assistance in transporting your guests to the venue.

Danielle 0410 596 637 or tour@mpexperience.com.au

please note

As you have exclusive use of the venue you are welcome to organise entertainment for your event, however we request that any outdoor music is acoustic, as suits the style and surroundings of the Estate. The natural acoustics of the restaurant are suitable for most music styles. Bands and DJs that require amplification can be utilised however must abide by noise restrictions and finish at 10:45pm sharp.

A minimum of 30 people is required for lunch and dinner Monday to Friday (inclusive) and 50 people on Saturday and Sunday evenings. Weekend lunch service is also an option for a minimum 60 guests.

Tentative bookings may be held for seven days. A deposit of \$2000 will secure your booking.

Final Payment is required upon confirmation of final numbers, no later than two weeks prior to the event.

For further information please contact us at:

info@maxsrestaurant.com.au

03 5931 0177

THIS PACKAGE IS VALID UNTIL DECEMBER 2026

Events held on public holidays will incur a 15% surcharge.

