



Bangor

VINEYARD SHED



BANGOR VINEYARD SHED

Bangor Vineyard Shed overlooks the vineyard and Blackman's Bay, and is our award-winning cellar door, restaurant, and premium event venue. With spectacular views, a wood fire, catering facilities, a large screen for presentations, guided tour options, plenty of parking, and only 35 minutes from Hobart Airport, 45 minutes from Hobart's CBD, and 30 minutes from Port Arthur, The Shed will impress for your next meeting, event or function.

We can cater for up to 110 people inside, with flexible service arrangements including outside picnic tables on our deck and lawn, shade umbrellas, stools on our outside covered deck, inside tables with full seating, wine barrel tables with stools, and our inside bar with stools: all with amazing views overlooking the vineyard and beautiful Blackman Bay. We have inside heating and air-conditioning, and gas heaters for outside to keep guests comfortable. We can cater for larger groups outside, with the option of a marquee for weather proofing outdoor events.



2015 Bronze
Gustav Award for
New Tourism





A SPACE OF YOUR OWN - NORFOLK ROOM

The Norfolk Room is our intimate meeting room area. Located at the western end of the building overlooking Norfolk Bay, the Norfolk Room provides the perfect space for meetings and small functions and small group experiences.

The Norfolk Room is a completely private space separated from the main part of the building by an opaque acoustic wall. The room has its own sound, lighting, and climate systems so that you are in complete control of your environment. We will arrange the room to suit your needs. Suitable for up to 35 people. Please contact us for more details on how this space will suit your next meeting or small function.

ROOM HIRE

*\$250 for a half day use (4 hours), \$350 for full day use (8 hours).
Mon-Fri. Excludes public holidays. Cancellation fees apply.*

INCLUDED:

- *60 inch, high definition smart television with Chromecast capacity for presentations*
- *wifi, high speed 20Mbs internet connection (NBN).*
- *white board*
- *water station*
- *parking (ample car and bus parking)*

**Current prices. GST inclusive.*





MEETING ROOM FEATURES

SPECS	CONFIGURATION	CAPACITY
TOTAL AREA 37 M2	COCKTAIL:	35
LENGTH 7 M	U SHAPED:	18
WIDTH 5.3 M	BOARD ROOM:	14
HEIGHT 5 M	THEATRE STYLE:	30

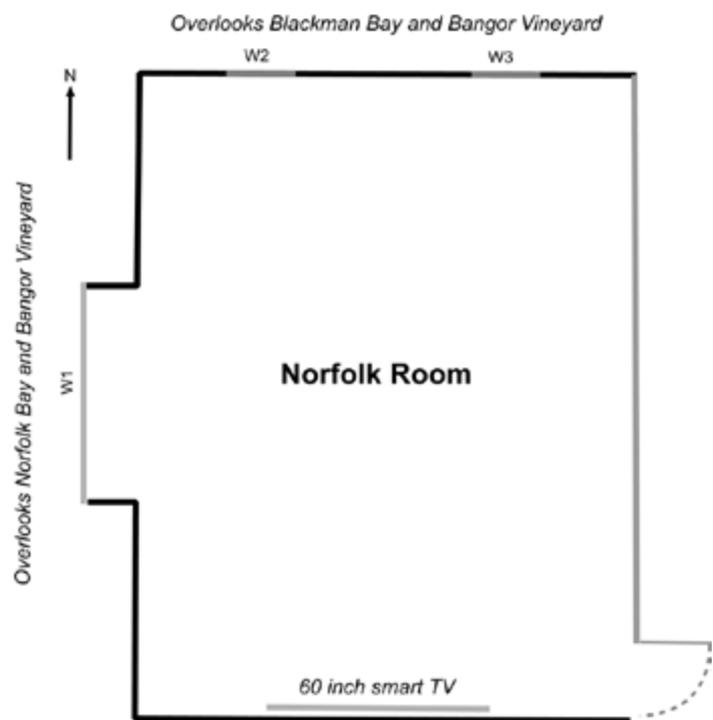
Bangor Vineyard Shed is open from 10.00am - 5.00pm daily.

Evening functions in The Shed commence from 6.00pm

CATERING ON SITE

We can cater for your meeting or function with a range of food options. Please contact us for further information.

- fresh local produce including Bangor lamb, local oysters, seafood and cheeses
- sandwiches, cocktail finger food
- cakes and biscuits
- gluten free, dairy free, and vegetarian options
- wine, cider, beer, soft drink, water
- tea, coffee



“SO ENJOYED THE
AMAZING LUNCH
AND WINE.”



MORNING & AFTERNOON TEA SELECTION*

Option 1: Tea, coffee, water, served with biscuits \$9 pp

Option 2: Tea, coffee, water, served with a slice of cake \$15 pp

Option 3: Tea, coffee, water, served with a platter of Tasmanian cheeses \$21 pp

Talk to us about creating a bespoke morning or afternoon tea selection for your group.

LUNCH SELECTION*

Shared lunch selection of sandwiches, tea, coffee, water \$25 pp

Bangor Vineyard Lunch - experience a selection of premium seasonal Tasmanian produce served with a choice of tea, coffee, water \$45 pp

Contact us for the seasonal menu options, and for bespoke lunch options for your group.

**Current prices. GST inclusive.*

EVENING EVENTS AND FUNCTIONS

Bangor Shed is a superb location for your next evening event or function. We have a range of menu options to suit any event, partnered with Bangor wines. Our experienced team will work with you to ensure your next evening event or function is a unique and memorable experience.





MEET-THE-PRODUCER ACTIVITIES

Interested in activities for your group while you are here? We have range of meet-the-producer activities that will add a special touch to your event. We can combine and mix and match any of these activities to suit your group. We will do everything for you in-house - organising that special experience has never been easier!

WINE EXPERIENCE*

Taste 4 of Bangor's wines. Learn about how our wines are made and about our wine labels which tell stories of early European explorers, colonial hardship, determination and larrikinism.

- Wine tasting experience \$10 pp
- Wine tasting experience, oysters and ploughman's platter \$35 pp

WALK THROUGH THE VINES

Take a walk through the vines with grape grower, Matt Dunbabin. Learn about the history of our vineyard, how our grapes are grown, and how our wine is made. Weather permitting. Min 8 people.

- Taste 4 of our wines amongst the vines, 40 minute tour, \$28 pp
- Taste 4 of our wines amongst the vines, followed by oysters and ploughman's platter back at the Vineyard Shed, 70 minute tour, \$53 pp
- Taste 4 of our wines amongst the vines, followed by our Bangor Vineyard Lunch (premium seasonal Tasmanian produce), 70 minute tour, \$69 pp

*Current prices. GST inclusive.





CHOCOLATE TASTING*

Meet the owners of Federation Artisan Chocolate, Maurice and Helen Curtis. Taste their beautiful range of locally made chocolate. With over 25 unique flavours, there is something to suit every chocolate lover. \$14pp, minimum of 20 people.

OYSTER TASTING EXPERIENCE*

Enjoy premium local oysters shucked while you chat to the grower and learn about the thriving oyster industry in the local township of Dunally. \$20pp, minimum of 40 people.



CHEESE TASTING*

Meet Iain and Kate Field, the owners of local Leap Farm. Leap Farm is a free-range cattle farm and goat dairy, using organic and bio-dynamic principles to ensure sustainability and quality produce, and home to Tongola Cheese. Taste their delicious range of handmade farmhouse goat cheeses. \$16pp, minimum of 20 people.

DISTILLERY EXPERIENCE*

We are blessed with two local distilleries, Hell Fire Bluff and McHenry. Meet the producers and enjoy a tasting of premium gin, vodka and whisky. Minimum of 20 people. Contact us to tailor a unique distillery experience for you.



ARRIVE IN STYLE*

Par Avion will deliver you to The Shed by helicopter! Enjoy a scenic flight over Hobart then around the stunning coastline of the Forestier Peninsula and the historic Bangor property. You will touch down next to The Shed and we will meet you at the gate with a warm smile. 30 minutes flight time. Multiples of 5 people. Can cater for up to 50 people.

COACH TRANSFERS

We can organise a local bus company to bring your group to The Shed and back again, from anywhere in Hobart.

- 57, 34, 24 seater bus Other bus options available.

Contact us to tailor your coach experience to your group, and for current prices.



TASMAN BAY GUIDED WALK AND WINE TOUR*

Tour Details: Taste the full range of Bangor Wines, ploughman's lunch, and guided walk around Tasman Bay. Hosted by Matt and Vanessa Dunbabin, owners of Bangor and 2015 Australian Farmer of the Year. 4 hrs. \$160 pp. Min 10 people.

This is a unique opportunity to visit the spot where Abel Tasman planted the Dutch flag 375 years ago. You will travel by bus from the Bangor Vineyard Shed to Tasman Bay. There you will start a guided walk into Tasman Bay, enjoying spectacular views across North Bay to Maria Island and Hellfire Bluff. A selection of Tasmanian cheeses, ploughman's lunch platter and a tasting of Bangor's wines will complete this special tour.

Tasman Bay is a pristine area. Formally protected as part of Bangor's network of nature conservation reserves, Tasman Bay looks much the same today as it did back when Abel Tasman saw it in 1642.

Immerse yourself in the history of the Bangor property, and the beauty of the natural environment.

Tour includes approximately 2 kilometers of light walking - a reasonable level of mobility is required.

*Current prices. GST inclusive.





BANGOR'S EXCLUSIVE EVENT LOCATIONS

Bangor is blessed with an array of scenic locations. If you are looking to add something special to your next meeting, event or function, contact us about options. A view over the vines, the bay, our forested nature conservation reserves, or even your own private beach, can be an inspirational and memorable experience. Your group can meet the owners of Bangor, Matt and Vanessa Dunbabin, and learn more about the nature and history of this special part of Tasmania. Meet our Head Chef Bronwyn Strange and enjoy a premium Tasmanian food and wine experience. Whether you are planning something small and intimate, or a large event, we can tailor a unique experience for you.

THE BANGOR WAY

Bangor is a 6,200 hectare property that was farmed as early as the 1830's for supplying beef to the Port Arthur Settlement, and has been cared for by the Dunbabin family since the 1890's. With over 5,100 hectares of native forests and wetlands, 35 kilometers of coastline and 2,100 hectares of private conservation reserve, caring for the environment is our way of life here at Bangor.

This extends into everything we do in our 4 hectare vineyard. Our vines are hand-tended, and our grapes handpicked. At vintage you will find three generations of the Dunbabin family working side by side. Our site has well drained clay-loam soil over ancient dolerite rock, which combined with a northerly aspect, provides perfect growing conditions for premium quality Tasmanian wine.



AUSTRALIAN
FARMER
OF THE YEAR
2015

DIVERSIFICATION
FARMER
OF THE YEAR
2015

