

Bendoolery
— Estate —

CURATING EXCEPTIONAL EXPERIENCES

CONFERENCE COMPENDIUM

Welcome to Bendooley Estate

Located between Sydney and Canberra in the Southern Highlands, Bendooley Estate offers an inspiring setting for conferences, corporate retreats, and offsite gatherings. Just moments from the historic village of Berrima, the Estate combines refined country elegance with purpose-built facilities designed to support productive and memorable business events.

Our dedicated conference venue, The Shed, is set within private gardens and equipped with advanced presentation technology and high-speed Wi-Fi. Beyond the meeting space, teams can enjoy curated experiences that encourage connection and creativity, from yoga by the lake and wine tastings to outdoor activities across the Estate.

On-site accommodation allows your group to stay, connect, and recharge in beautifully appointed cottages and private suites, while flexible dining options range from relaxed lunches in our restaurant and outdoor barbecues to refined private dinners. Supported by a dedicated events team, every detail is thoughtfully tailored to your objectives.

At Bendooley Estate, business and experience come together, creating space for fresh thinking, meaningful connection, and lasting impact.



Conference Room

THE SHED

Set within the private gardens of Bendooley Estate, The Shed is a sophisticated and versatile conference venue designed for impactful meetings, workshops, and team sessions. Surrounded by the natural beauty of the Southern Highlands, the space combines refined design with modern functionality, supported by cutting-edge presentation and conferencing technology.

Sonance speakers, a 120" projection screen with a UHF Optoma projector, high-speed Wi-Fi, Yamaha beamforming microphones, and AVer AI-enabled PTZ cameras ensure seamless in-person and hybrid meetings, with flexible wireless and cabled connection options compatible with your organisation's preferred UC platform.

Catering can be delivered directly to The Shed to allow sessions to run uninterrupted, or guests may enjoy a refreshing break with a short stroll to the Berkelouw Book Barn restaurant for a relaxed à la carte lunch.



Conference Room

THE SHED

The Shed: Venue Hire \$1000 per day (60 pax max.)

- | | |
|-----------------------------------|-------------------------|
| ▪ Conference furniture set up | ▪ Flipcharts, markers |
| ▪ AV equipment, projector & Wi-Fi | ▪ Notepads, pen & mints |

Half Day Delegate Package \$95pp

- Morning tea or afternoon tea
- Barista-made coffee
- Working lunch
- Sparkling water and juices

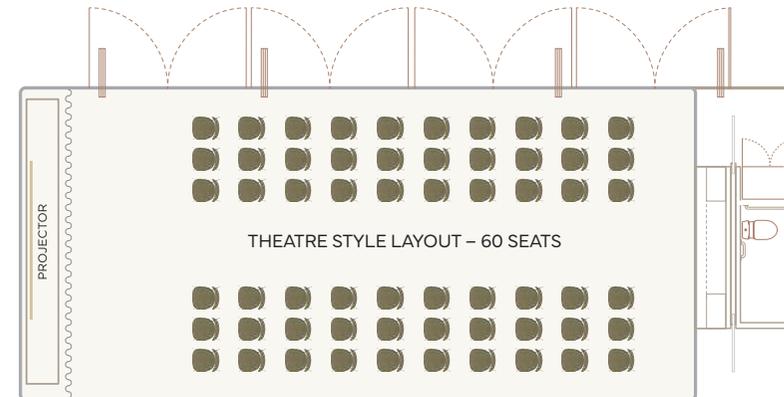
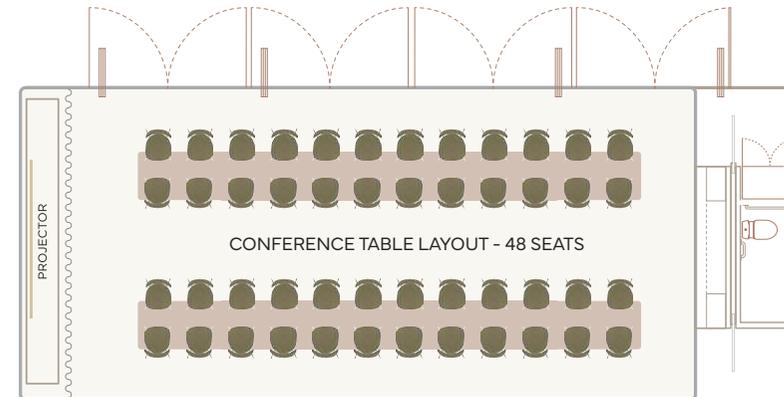
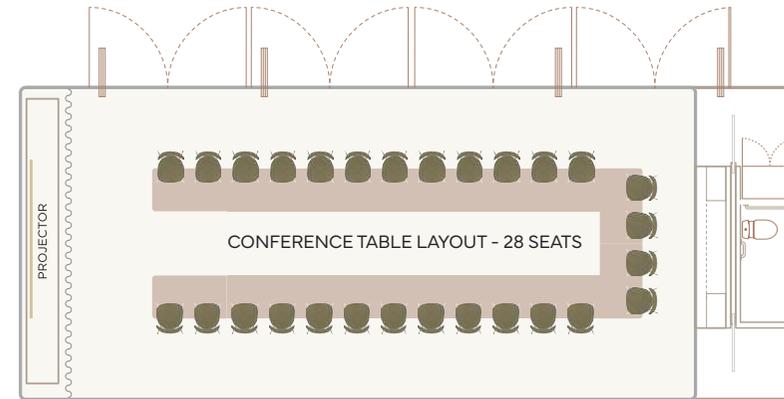
Full Day Delegate Package \$120pp

- Morning & afternoon tea
- Barista-made coffee
- Working lunch
- Sparkling water and juices

*A sit down breakaway lunch can also be arranged in the Book Barn
... which is a short stroll away.*

Media Inclusions

- | | |
|--|-----------------------------------|
| ▪ Dual PTZ cameras | ▪ Wired and Wireless connectivity |
| ▪ Full range audio including subwoofer | ▪ BYOD and 'Room' UC options |
| ▪ Dual beamforming ceiling microphones | ▪ 120" Screen and projector |

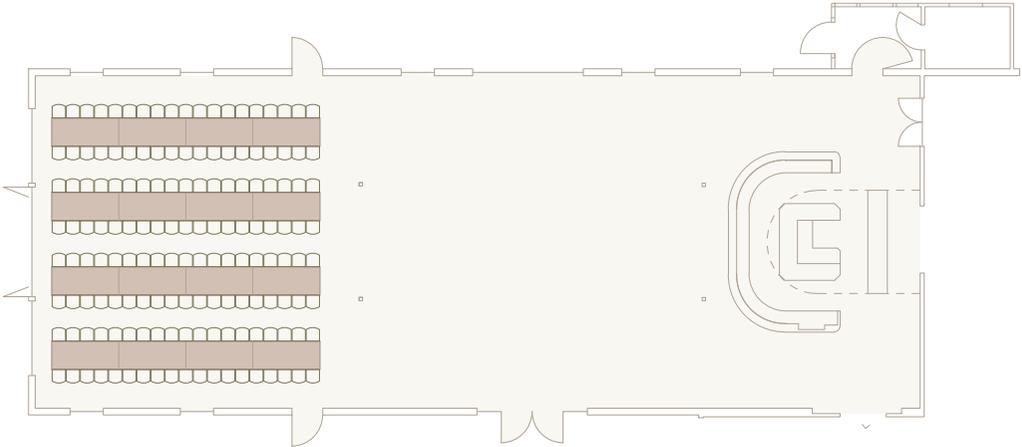


Conference Room
THE STABLES

The Stables: Venue Hire \$2000 per day - Theatre style (200 pax max.)	
▪ Conference furniture set up	▪ Flipcharts, markers
▪ In-house sound system & Wi-Fi	▪ Notepads, pen & mints

Half Day Delegate Package \$95pp	Full Day Delegate Package \$120pp
• Morning tea or afternoon tea	• Morning & afternoon tea
• Barista-made coffee	• Barista-made coffee
• Working lunch	• Working lunch
• Sparkling water and juices	• Sparkling water and juices

Set apart across the paddocks with its own private entrance and picturesque surrounds, The Stables offers a bespoke blend of rural charm and contemporary style. Purpose-built for large conferences, corporate gatherings, or offsite dinners, it provides a distinctive and versatile venue designed to impress and inspire.



Accommodation

Experience the charm of Bendooley Estate

Set across Bendooley Estate's stunning landscapes of rolling hills, vineyards, and lakeside gardens, our cottages and private suites offer a refined and tranquil setting for on-site stays and business retreats. Each space is individually designed with bespoke

interiors, premium furnishings, and private verandas or terraces, providing comfort, privacy, and space to unwind after a productive day.



Accommodation

STUDIO COTTAGES

NORMAN LINDSAY | HENRY LAWSON | BANJO PATERSON | PATRICK WHITE



Discover the boutique charm of our Studio Cottages, where elegant design meets understated luxury. Each cottage features serene Estate views, free-standing baths, and bespoke furnishings, creating a private sanctuary to unwind. For those travelling together, select studios can interconnect for a shared stay.

-  Deluxe king bed
-  Deep free-standing bath
-  Heated floor in bathroom
-  Petite kitchenette
-  Climate control
-  Spacious sitting / couch areas
-  Private, furnished veranda
-  Iron & ironing board
-  Nespresso coffee & loose leaf teas
-  Parking

2 BEDROOM COTTAGE

BOOK BARN



Explore the Book Barn Cottage, blending heritage charm with contemporary comfort. Once the Estate gatekeeper's residence, it now offers a warm, inviting escape with its wood-burning fireplace, spacious living areas, and private fenced garden. Perfect for couples or small families, this beautifully restored two-bedroom cottage provides a peaceful base to explore the Southern Highlands.

-  Main bedroom deluxe king size bed
-  2nd bedrooms 2 x king singles beds
-  Fully equipped kitchen
-  Fireplace
-  Climate control
-  BBQ
-  Private verandah & fenced garden
-  Heated floors in bathrooms
-  Nespresso coffee & loose leaf teas
-  Parking

Accommodation

2 BEDROOM COTTAGE

PEGASUS



Discover our tranquil off-site 2-bedroom cottage – Pegasus. Nestled among the scenic Southern Highlands hills and surrounded by lush, expansive pastures, Pegasus Cottage is a charming, fully refurbished and beautifully appointed two-bedroom retreat with the most breathtaking views.

-  2 main bedrooms deluxe king size bed
-  2.5 Stylish bathrooms with showers
-  Heated floors in bathrooms
-  Fully equipped kitchen
-  Climate control
-  Separate lounge room
-  BBQ
-  Private verandah & fenced garden
-  Nespresso coffee & loose leaf teas
-  Parking

2 BEDROOM COTTAGE

THE LOFT



Housed in a beautifully restored stable, The Loft blends rustic character with modern elegance. Its open-plan kitchen and living space is designed for country escapes that linger long after ending! Two private bedrooms provide comfort and relaxation, while queen-sized bunks allow the residence to sleep up to ten. Spacious, stylish, and full of charm.

-  2 king size bedrooms
-  Couchette with 2 queen & 2 king single beds
-  Fully equipped kitchen
-  Climate control
-  Spacious lounge & dining areas
-  BBQ
-  Private furnished verandah
-  Wood fireplace
-  Iron & ironing board
-  Nespresso coffee & loose leaf teas
-  Parking

Accommodation

3 BEDROOM COTTAGE

MAY GIBBS



Step inside our May Gibbs Cottage, where rustic finishes and expansive living areas create a warm and inviting stay for family or friends. Our three-bedroom cottage is self-contained with fully equipped kitchen, separate living areas with wood fireplaces, and every deluxe feature you would expect from five-star rural accommodation.

-  2 bedrooms deluxe king size bed
-  3rd bedroom has 2 x king single beds
-  Deep free-standing bath
-  Heated floors in bathrooms
-  Fully equipped kitchen
-  Climate control
-  Wood fireplace
-  Private & furnished terrace
-  BBQ
-  Nespresso coffee & loose leaf teas
-  Parking

3 BEDROOM COTTAGE

THE LAKE HOUSE



The Lake House offers stunning views of the serene lake and sweeping hills. It is bathed in natural light, courtesy of its floor-to-ceiling windows and east-facing orientation and effortlessly combines historic charm with design-forward, contemporary luxury and comfort.

-  3 bedrooms deluxe king size beds
-  1.5 stylish bathrooms with showers
-  Heated floors in bathrooms
-  Fully equipped kitchen
-  Climate control
-  Wood fireplace
-  Spacious lounge & dining areas
-  Iron & ironing board
-  Nespresso coffee & loose leaf teas
-  Parking

Accommodation

6 BEDROOM HOMESTEAD

THE HOMESTEAD



Experience the grandeur of The Homestead, our most luxurious residence at Bendooley Estate. Nestled within the stunning Estate gardens with six exquisite suites. Explore grand sun-filled living rooms, private bars that invite late-night conversations, and a billiard room brimming with old-world charm. Revel in the detail; the curation. More than just a stay, The Homestead is an experience in itself, a masterpiece of design, luxury, and atmosphere, made to be shared and remembered.

-  6 bedrooms each with en-suites
-  Fireplace
-  Chef's kitchen
-  Spacious lounge & dining areas
-  Climate control
-  BBQ
-  Billiard room
-  Swimming pool
-  Tennis court
-  Bar
-  Parking



Catering at the Estate

Exceptional flavours, elegantly served in an iconic setting

At Bendooley Estate, food is at the heart of every experience. Our talented team of chefs craft seasonal menus that showcase the finest local and estate-grown produce, with dishes that are both refined and full of flavour. Whether it's a working lunch in The Shed,

or a private dinner in The Homestead, our team will deliver a unique and memorable experience. From elegant shared platters to bespoke dining experiences, every menu is designed to complement the beauty and atmosphere of Bendooley Estate.



Catering at the Estate

THE SHED

MORNING TEA including coffee, tea and juices (included in Delegate Package)

PLEASE SELECT 1 ITEM BELOW

A selection of whole fruits included in addition to the below

- Freshly baked scones with double cream and strawberry jam
- Assorted house made cakes and slices
- Gourmet savoury style muffins
- Roasted pumpkin, thyme & fetta tartlets
- Mushroom, Gruyère & spinach scrolls
- Banana & fig loaf with honey whipped ricotta

AFTERNOON TEA including coffee, tea and juices (included in Delegate Package)

PLEASE SELECT 1 ITEM BELOW

A selection of whole fruits included in addition to the below

- Granola, date, honey & almond bars
- Portuguese custard tartlets
- Harissa lamb sausage roll with Bendooley Estate Tomato & Mango Chutney
- Caramelised onion and Camembert cheese tart
- Mini pecan pie with vanilla cream



Catering at the Estate

LUNCH IN THE SHED

OPTION 1: WORKING LUNCH (included in Delegate Package)

- Assortment of seasonal wraps, sandwiches & rolls on artisan breads
- Two freshly prepared salads – Chef's choice
- Sweet treats – burnt honey panna cotta with blueberry compote & banoffee tart with Chantilly cream

OPTION 2: HOT FORK LUNCH (included in Delegate Package)

PLEASE SELECT 2 DISHES

- Sri Lankan chicken curry
- Beef stroganoff
- Lamb massaman
- Vegan ratatouille with chickpeas & roasted olives

Served with saffron & herb couscous

- Two freshly prepared salads – Chef's choice
- Sweet treats – date, honey & oat bites & double chocolate brownie

OPTION 3: BENDOOLEY GRAZING STYLE LUNCH (Add \$10pp to the Delegate Package)

- A buffet selection of Australian cured meats, house made pickled vegetables, marinated mixed olives, vegetable tartlets & assortment of dips with toasted Turkish bread.
- Two freshly prepared salads – Chef's choice
- Cheese platter with fresh fruits, quince paste, truffle honey & lavosh shards

OPTION 4: ON CONSUMPTION IN THE BOOK BARN

- A la carte lunch served in the Book Barn restaurant

OPTION 5: PACKED TAKEAWAY LUNCH BOXES | \$50pp

- Working lunch packaged up for your offsite experiences.



Catering at the Estate

DINNER PACKAGES

PRIVATE DINNERS IN THE HOMESTEAD

Served by wait staff and cooked fresh by our team of chefs.

WELCOME DRINKS & GRAZING STATIONS AT THE HOMESTEAD | \$90pp (50 guests max.)
2hr package including BE wines and beer, plus Grazing Stations

COCKTAIL DINNER IN THE HOMESTEAD | \$120pp (50 guests max.)
(Drinks on consumption)

CANAPÉS

- Cream of cauliflower soup shot with chives *(gf,v) (can be df)*
- Roast pumpkin, leek & goat's cheese arancini with lemon myrtle mayonnaise *(v)*
- Mushroom & sun-dried tomato crostini with roasted garlic aioli *(v,vg,df) (can be gf)*
- Forest mushroom, rocket & pine nut mini quiche *(v)*
- Furikake-crumbed prawn skewer with wasabi mayo *(df)*
- Chicken, tarragon & tomato finger sandwiches *(df)*
- Harissa lamb sausage roll with Bendooley Estate Tomato & Mango Chutney
- Rare roast beef, horseradish cream, potato bread crouton & truffle salt *(gf)*

SUBSTANTIAL ROAMING CANAPÉS

- Lamb tagine with saffron rice & raita *(gf) (can be df & nf)*
- Hoisin sesame chicken & Asian slaw bao buns *(df)*
- Calamarata pasta with ratatouille & shaved Grana Padano *(v,nf) (can be vg)*
- Crispy smoked paprika calamari with tarragon aioli & lemon

DESSERT PLATTERS

- Almond sponge with raspberry bavaois *(gf)*
- Banoffee tart with Chantilly cream
- Black Forest tart
- Black currant meringue tart
- Mocha brownies *(gf,nf)*



Catering at the Estate

DINNER PACKAGES

TABLE SHARE MENU IN THE HOMESTEAD | \$120pp (24 guests max.)

(Drinks on consumption)

FROM THE GARDEN | PLEASE SELECT 3 MAINS

- Caramelised root vegetables & rosemary ravioli, sweet potato purée with roasted garlic oil & pangritata *(v,df)*
- Braised puy lentils with wood-roasted vegetables, baby herbs, goat's curd, seeds & nuts *(gf)* *(can be vg, df & nf)*
- Sesame roasted butternut pumpkin, eggplant, cabbage, peas & passata, crispy sweet potato *(gf,v,df,nf)*
- Mushroom, pumpkin & broad bean risotto, Grana Padano & herb oil *(gf,v,nf)* *(can be vg & df)*
- Pumpkin & ricotta ravioli with burnt sage butter & walnut amaretti crumble

FROM THE OCEAN

- Hiramasa kingfish, peperonata, wilted rocket, crispy leeks & capers *(gf,df,nf)*
- Sardinian fregula braised in tomato & fennel with chilli & fresh seafood *(nf)* *(can be df)*
- Atlantic salmon with parsnip purée, sumac roasted fennel & bois boudran sauce *(gf)* *(can be df & nf)*
- Barramundi fillet with quinoa, tomato & parsley salsa, romesco sauce & fried basil leaves *(gf,df)* *(can be nf)*

FROM THE PADDOCK

- Free-range chicken breast with parmesan skordalia, braised zucchini, red onion, basil & crispy kale *(gf,nf)* *(can be df)*
- Black Angus beef fillet, roasted pumpkin purée, sautéed beans & forest mushroom fricassee *(gf,nf)* *(can be df)* *
- Slow-roast hole lamb shoulder with red wine & rosemary jus *(gf,df,nf)*
- Lamb tagine, eggplant, carrot & cucumber raita *(gf,nf)* *(can be df)*
- Roast pork belly with braised purple cabbage & speck, pear & currant relish, juniper berry jus *(gf,nf)*
- Duck breast with buttered soft polenta, Dutch carrots, sautéed silver beet & pinot noir jus *(gf,nf)*

*\$5pp surcharge applies to beef dishes.



SIDES | PLEASE SELECT 3 SIDES

- Roast chat potatoes with confit garlic, flat parsley & rosemary *(gf,v,vg,df,nf)*
- Oven roasted purple sweet potato, carrots, peas & lemon thyme with Bendooley Estate Saffron Dressing *(gf,v,vg,df,nf)*
- Israeli couscous salad, cherry tomatoes, beans, grilled capsicum & coriander *(v,vg,df,nf)*
- Mesclun leaf salad with semi-dry tomatoes, cucumber, red onion, herbs & lemon vinaigrette *(gf,v,vg,df,nf)*
- Wood-roasted vegetables, rosemary & marjoram *(gf,v,vg,df,nf)*

DESSERT PLATTER

- Almond sponge with raspberry bavaois *(gf)*
- Banoffee tart with Chantilly cream
- Black Forest tart
- Black currant meringue tart
- Mocha brownies *(gf,nf)*

Catering at the Estate

DINNER PACKAGES

PRIVATE FINE DINING 4-COURSE DINNER EXPERIENCE | \$220pp (10 guests min.)

(Drinks on consumption)

- Amuse-bouche to start for all guests

ALTERNATE SERVE ENTRÉES | PLEASE SELECT 2

- Forest mushroom & Persian feta tart, petite herbs & balsamic reduction (*v,nf*)
- Burrata salad, heirloom cherry tomatoes, fried basil, balsamic reduction & Bendooley flowers (*gf,v,nf*)
- Handmade potato gnocchi, sage burnt butter, toasted pine nuts & crumbled feta (*v*) (*can be nf*)
- Beetroot & dill-cured salmon gravlax with pickled fennel, crispy capers, crème fraîche & rice cracker (*gf,nf*) (*can be df*)
- Zesty prawn & barramundi ceviche, jalapeño, corn, tomato, coriander, angel hair chilli (*gf,df,nf*)
- Smoked duck breast, radicchio, hazelnuts, orange segments & aged balsamic glaze (*gf,df*)
- Slow-braised pork belly with pumpkin purée, caramelised apples, fried sage & red wine jus (*gf,nf*)

ALTERNATE SERVE MAINS | PLEASE SELECT 2

- King brown mushrooms & parsnips, crispy polenta, wilted rocket & pine nuts, Zhoug sauce (*gf,v*)
- Porcini, silver beet, broad bean & truffle oil risotto with goat's cheese, pumpkin seeds & petite herbs (*gf,v,nf*)
- Barramundi fillet, braised tomato, onion & fennel, peas & Bendooley Estate Pistachio Dukkah (*gf,df*)
- Atlantic salmon with roasted beetroot purée, sautéed kale, Dutch carrots, toasted almonds & capers (*gf*) (*can be df*)
- Free-range chicken breast wrapped in prosciutto, charred broccolini, Dauphinoise potato & thyme jus (*gf,nf*)
- Pan-roasted duck breast, Kipfler potatoes, baby spinach, red onion & beetroot jus (*gf,df,nf*)
- Slow-braised lamb neck, eggplant & chickpea ragout, Moroccan couscous salad (*df*)
- Black Angus eye fillet with fondant potato, Swiss brown mushrooms, asparagus, sage & eschalot butter (*gf,nf*)

ALTERNATE SERVE DESSERTS | PLEASE SELECT 2

- Strawberry, lemon & elderflower jelly trifle (*gf*)
- Wattle seed parfait, macadamia shortbread & berry compote (*gf*)
- Tres leches sponge cake with raspberry gel & torched meringue (*gf*)
- Hot chocolate tart, poached rhubarb & malted ice cream
- Spiced apple crumble tart with vanilla ice cream
- Honey & walnut blue cheese, blackberry gel, thyme lavosh cracker (*can be gf*)



Catering at the Estate

DINNER PACKAGES

BBQ DINNER BY THE OUTDOOR FIRE | \$90pp (24 guests max.)

(Drinks on consumption)

A SELECTION OF BBQ FAVOURITES:

- Scotch fillet skewers with béarnaise sauce
- Marinated lamb fillets with hommus, tzatziki, radicchio & hazelnuts
- Soy-glazed smoky chicken thighs with corn salad & pico de gallo

SIDES:

- Baked potatoes, sour cream & house-made dukkah
- 2 x freshly prepared seasonal salads

DESSERT:

- Pavlova station with fresh berries, cream, passionfruit & almonds

A LA CARTE DINING EXPERIENCE AT LEO'S BY NIGHT

Charge is based on consumption as per a la carte menu

THE LARDER CATERING

Catering available for a more relaxed night, order from our Larder Catering and have it delivered fresh to your cottage for you to just heat and serve. Go to bendooleyestatelarder.com.au/catering



Activities & Experiences

YOUR ADVENTURE AWAITS

ON-SITE

- **Fly Fishing**
Haul Fly Fishing at Bendooley Estate
haulflyfishing.com
- **Wine Making Tour and Tasting**
Jonathan Holgate, Bendooley Estate
- **Yoga and Meditation by the Lake**
Christobel Hughes / Bowral Yoga
wholebeingyoga@gmail.com or 0400 058 997
- **Pilates in the Vines**
Elle Pirie / EvokeMVMt: evokemvmt.com
- **Group Painting**
The Green Door Studio: greendoorstudios.com.au

OFF-SITE

- **Horse Riding**
Rosthwaite Farm rosthwaitefarm.com.au
- **Golf**
Highlands Golf Club, Mittagong: highlandsgolfclub.au
- **Bushwalking**
Box Vale Walking Track
visitsouthernhighlands.com.au/operator/box-vale-walk
- **Fitzroy Falls**
nationalparks.nsw.gov.au/things-to-do/visitor-centres/fitzroy-falls-visitor-centre
- **The Escape Room**
foxinaboxgames.com/bowral
- **Team Development Activities**
Pinnacle: pinnacleteamevents.com.au





Bendooley

— Estate —

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