

# Wedding Packages

Congratulations on your engagement and thank you for considering Restaurant Cuvée at Petersons Champagne House as the venue for your forthcoming wedding.

As you are probably experiencing, weddings are exciting with a great deal of anticipation and celebration leading up to the big event. There are many decisions to be made and much to organise and we would like to assist you in making your wedding day one of the most special, enjoyable and memorable days of your lives.

Each and every wedding is a unique event and we take much pride and pleasure in ensuring your special day runs smoothly and your guests long savor the occasion of your wedding reception at Peterson House.

I have the pleasure in enclosing our wedding information package which contains our menus and beverage packages, together with some useful information that may assist you with the organisation of your wedding day.

In the mean time, please do not hesitate in contacting me at any time should you require any further information or if you would like to make an appointment to come and view our lovely property and to discuss your wedding plans in finer detail.

I look forward to hearing from you in the not too distant future.

Kindest regards,

Naomi Pridue  
Wedding & Events Manager



*Dynamic Images*



*Dynamic Images*



## The Venue and Grounds:

Peterson House is located at the gateway to the Hunter Valley Wine Country. The property encompasses Restaurant Cuvée and the Cellar Door specialising in sparkling wines. Our beautiful building is constructed from sandstone, enormous beams of recycled timber and iron with stone and polished timber floors. The sweeping verandahs boast panoramic views over the vineyards. The house is surrounded by charming vibrant cottage gardens, picturesque pond with a jetty and rolling hills.

## The Marriage Ceremony:

Peterson House provides an ideal setting for your ceremony and if you would like to use our beautiful grounds for your wedding ceremony, a site fee of \$500.00 will apply. Ceremonies are able to commence on site from 4.30pm, for which we will provide a small table and chair for the signing of the marriage certificate as well as limited timber furniture to seat approximately 18 guests.

## Pre-Reception Drinks & Canapés:

Pre-reception drinks and canapés may be served on the Restaurant Lawn from 5.00pm or Cellar Door Deck after 5.30pm. We suggest a thirty minute to one-hour period for pre-reception drinks and during that time, the Bridal Party may have the use of our gardens and vineyards for photographs.

## The Reception:

Restaurant Cuvée can accommodate up to 100 guests comfortably for a seated formal reception. We use round tables seating a maximum of 10 guests per table. Venue hire at Peterson House is complimentary, covering 5 hours from the start of canapé and beverage service. Further duration can be arranged at a cost of \$200.00 per additional hour and must be organized 2 weeks prior. A \$500.00 security bond is payable upon booking and in the unlikely event of damage to the property, these costs will be deducted from the bond before it is refunded.

## Menus:

Please find following a range of menus to select from for your wedding reception. Should you have any guests who may be vegetarian or on special diets, we will cater for them accordingly upon written request. Children under 12 years of age can be supplied with a simple two-course meal at \$20.00 per child. Children under 4 years are free of charge. Teenagers aged between 12-17 years, receive \$10.00 off the package price. Working guests such as Photographers and Musicians can also be provided with a one course meal, including soft drink for \$30.00 per person.

## Beverages:

Following our menus is a list of beverages included in our standard package along with upgrade options. You will also note that we can change certain components of your beverage package and even extend your package at an additional cost. If you would like to extend your beverage package we must be notified of this 2 weeks prior to your reception along with all final details.

## Decorations:

If a theming company has been contracted to put up decorations, or friends and family, please contact the wedding co-ordinator prior to arrange a mutually convenient time to come to Restaurant Cuvée. It is the responsibility of the Bride & Groom and/or the theming company to ensure all decorations are removed by the end of the reception. Our staff are happy to set out any place cards as long as they are prearranged. Should you require our staff to arrange any other decorations this can be done with the cost being at the discretion of the co-ordinator.

## Wedding Package

**\$123.00 per person** – July 2010 – June 2012

Chef selection of Canapés, with continual 30 minute service

Choice of two Entrées to be served alternatively

Choice of two Main Courses to be served alternatively

Plating of your Wedding Cake with Seasonal Fruit Coulis & King Island Double Cream

Filtered Coffee & Tea

Five hour Standard Beverage Package

Round tables seating a maximum of 10 guests

White linen for the table & glass wear

2 menus per table

Gift & Cake tables

Use of microphone and audio equipment (CD player & Ipod connectivity)

### Optional Extras

Post ceremony Cheese Plate \$3.50pp

Additional ½ hr service of canapés \$15.00pp

Inclusion of 2 desserts to be served alternate drop \$15.00pp

Al-a-carte menu option upgrade \$10.00pp ( see menu on next page )

Upgrade to Premium Beer \$3.00pp

Upgrade to Premium Beverage Package \$15.00pp

1 hr Beverage Package extension: \$200.00 venue hire extension plus \$8.00pp

White chair covers with white organza sash: \$5.00per chair

Centre Piece of Wrought Iron Candelabra with white candles \$30.00 per table

16m Ceremony Red Carpet \$150.00

## Wedding Menus

### Entrée Selections

Antipasto Plate with, Marinated Char Grilled & Roasted Vegetables with Binnorie Dairy Labna

Thai Beef Salad with a Lime and Chili Dressing

Salt & Pepper Squid on a Mesculin Salad and Seeded Mustard Aioli

Seared Canadian Scallops on Wilted Roquette with Soy & Black Bean Butter Sauce

Grilled Haloumi Cheese served with a Salad of Wild Rocket, Marinated Tomato and Pine Nuts Drizzled with Caramelized Balsamic

Confit of Pork Belly with Soba Noodles and Star Anise Sauce

Smoked Tasmanian Salmon with Potato Rosti, Watercress, Dill Cream Cheese and fried Cappers.

Sliced Baked field Mushroom with Binnori Dairy Goats Fetta and rocket salad.

### Main Selections

Grilled Chicken Supreme with Garlic Mash, Asparagus and Hollandaise

Pan Fried Chicken Breast with a rocket, pear and parmesan salad tossed in a ginger and seeded mustard dressing

Char-grilled New York Steak, Paris Mash, Spinach and Petersons House Shiraz jus

Slow Roasted Wagyu Beef Cheek with Pea Mash and Béarnaise Sauce

Braised Rosemary Lamb Shanks served with a soft Lemon and Parmesan Polenta.

Spiced Lamb Rack with Roasted Root Vegetables and Minted jus

Dukkah Crusted Salmon with Rocket and Fennel Salad, Marinated Cow's Milk Feta

Crispy skinned barramundi and crunchy kipfler potatoes, topped with sorrel aioli

Beetroot and Blue Cheese Risotto with Crispy Deep Fried Sage

Grilled Haloumi Cheese served with a Salad of Wild Rocket, Marinated Tomato and Pine Nuts Drizzled with Caramelized Balsamic

Grilled Polenta with Char Grilled Mediterranean Vegetables drizzled in Basil and Macadamia Nut Pesto

### Dessert Selections

Chocolate and Hazelnut Brulee

Lemon and Lime Tart with Coconut Ice Cream

Kaffir Lime Leaf Panacotta with Seasonal diced Fruits

Chocolate & Hazelnut Tart with Vanilla Ice Cream

Sticky date Pudding with warm Butterscotch Sauce and Vanilla Ice Cream

## Al-a-carte Menu Option

- additional \$10.00pp
- all guests make their own selection of an entree and main item on the evening

### Entree

Thai Beef Salad with a Lime and Chili Dressing

Salt & Pepper Squid on a Mesculin Salad and Seeded Mustard Aioli

Sliced Baked field Mushroom with Binnori Dairy Goats Fetta and rocket salad

### Main

Grilled Chicken Supreme with Garlic Mash, Asparagus and Hollandaise

Char-grilled New York Steak, Paris Mash, Spinach and Petersons House Shiraz jus

Dukkah Crusted Salmon with Rocket and Fennel Salad, Marinated Cow's Milk Feta

## Beverage Packages

### Standard

- Peterson House Sparkling Gateway
- Peterson House Sparkling Pink Blush Rosé
- Peterson House Still Semillon **or** Peterson House Chardonnay
- Peterson House Still Shiraz **or** Peterson House Still Merlot
- Full Strength Beers: Tooheys New & Extra Dry
- Low Alcohol Beer: Cascade Premium Light
- Soft Drinks & Juices

### Premium – available for additional \$15.00pp

- Peterson House Sparkling Chardonnay Pinot Noir **or** Peterson House Sparkling Semillon Pinot Noir
- Peterson House Sparkling Merlot **or** Peterson House Sparkling Chambourcin
- Peterson's Mountview Winery – Semillon **or** Chardonnay **or** Riesling **or** Verdelho
- Peterson's Mountview Winery- Shiraz **or** Cabernet Sauvignon
- Full Strength Beers: Crown Lager & Boags Premium
- Low Alcohol Beer: Cascade Premium Light
- Soft Drinks & Juices

## Preferred Suppliers

To help organise your special day, we have listed below a number of wedding professionals we have worked with at Peterson House.

### Churches:

St Patrick's at Nulkaba	02 4991 2233	Mrs Jenny Ward
Carmson Estate in Lovedale	02 4930 7655	Mr Bob Carmson

### Celebrants:

Mrs Janice Oxenbould	02 4930 7133
Mr Ron McSparran	02 4950 4224
Mr Neil Wright	02 4943 9343
Mrs Maree Callaghan	02 4990 4917

### Transport:

Newcastle Limousines:	02 4956 6447	Deluxe Limousines
The Vineyard Shuttle:	02 4998 7779	Horse Carriages

### Wedding Cakes:

Queen of Tarts:	02 4991 6517	Cessnock
Sugar Rush:	0458 990 961	

### Photographers:

Dynamic Images	02 4933 8791	East Maitland
D&V Photography	02 4977 0770	Martinsville

### Flowers:

Peonies Floral Designer	0433 224 710	Charlestown
Jade McIntosh Flowers	0421 089 054	Cessnock
Wow Flowers	0265 7218 66	Singleton

### Theming:

Affections Wedding & Event Hire	02 49915 728	Cessnock
Events of Elegance	02 49909700	Cessnock

### Musical Entertainment:

EAO Entertainment:	02 4962 1855	Agent for Bands
Majestic Mobile Music	02 4933 3652	DJ & MC

### Accommodation:

The Hunter Valley offers a range of accommodation options from self-catering cabins to luxury five star resorts. To obtain a copy of; The Hunter Wine Country Visitors Guide, please call the Visitor Information Centre on 02 4990 4477 or visit their web site [www.winecountry.com.au](http://www.winecountry.com.au)



## Booking Conditions

### Deposit:

To secure your booking we require a deposit of \$1000.00 inclusive of your refundable bond (\$500) with the completed booking form.

### Second Payment:

Six months prior to the wedding day we require a \$1000.00 installment. This will be deducted from your final balance.

### Third Payment:

Three months prior to the wedding day, we require a further payment; together with your initial deposit and second \$1000.00 installment; equaling approximately 50% of the total value of your reception.

### Final Payment:

At least fourteen days prior to the wedding day, we require the final guest numbers and full payment. This information will be considered the minimum number of guests to be catered.

We will also ask for credit card details, to be used to settle any outstanding balance left owing at the close of the wedding reception.

We accept Bank Cheques, Visa card, Mastercard, Diners and American Express. Alternatively our direct deposit details are;

Account Name: Peterson House  
BSB: 032516 Account number: 103517

### Liability:

Peterson House takes all due care but accepts no responsibility for any loss or damage to merchandise or other property in the function area prior to, during or after functions. The client (organiser) is financially liable for any damage sustained to the estate property, fixtures or fittings whether through their own actions or those of their guests.

### Cancellation:

In the unfortunate case of cancellation, the fees will be as follows:

More than 180 days prior:	All payments are refunded
179 days to 90 days prior:	Initial deposit, security bond and second payment is forfeited.
89 days to 30 days prior:	Initial deposit, security bond, second and third payment is forfeited
Within 29 days prior:	Initial deposit, security bond and all payments forfeited

### Unforeseen Circumstances:

Due to any unforeseen circumstances or accidents, the venue reserves the right to cancel any booking and refund any deposit at any time.

### Prices:

Whilst every effort is made to maintain prices and package inclusions, they may be subject to alteration prior to your function. All quoted prices are inclusive of GST.

Please note that all Public Holidays incur a surcharge of \$1800.00

## Wedding Booking Form

Bride \_\_\_\_\_ Groom \_\_\_\_\_

Date of Wedding \_\_\_\_\_

Phone Number: Bride \_\_\_\_\_

Phone Number: Groom \_\_\_\_\_

Email Address: \_\_\_\_\_

Postal Address: \_\_\_\_\_

Suburb: \_\_\_\_\_ State: \_\_\_\_\_ Post code: \_\_\_\_\_

Estimated number of guests \_\_\_\_\_

Wedding Ceremony location \_\_\_\_\_

### Deposit

Venue hire and security bond of \$1000 is being paid by the following method

Cash / Credit Card / Direct Deposit / Cheque

Visa / Master Card / Amex / Dinners Name on Card \_\_\_\_\_

Credit Card Number \_\_\_\_\_ Credit Card Expiry \_\_\_\_\_

### Declaration

By signing below I acknowledge that I have read and agree with the Terms & Conditions set out by Peterson House Restaurant Cuvee and agree to the payment terms.

I understand the ceremony cannot take place until 4.30pm  YES  NO

I understand venue hire finishes 5 hours after service starts  YES  NO

I understand all guests are to depart the premises within 30 minutes of the room hire ending  YES  NO

I understand Peterson House retains the right to refuse alcohol service to intoxicated or disorderly patrons.  YES  NO

Name: \_\_\_\_\_ Signature: \_\_\_\_\_

Date: \_\_\_\_\_