

Congratulations on your engagement and thank you for considering Tulloch Wines 1895 Function Venue for your wedding celebration.

At Tulloch we work with you to ensure our beautiful wine country setting and outstanding service makes your special day seamless and memorable.

The 1895 Tulloch Function Venue opened in April 2004, beginning a new era in the 113 year old Tulloch story. The stunning new, fully air-conditioned facility has magnificent views across the valley and vines and flows out onto manicured gardens and a terraced pergola area. The spacious function room seats 140 people and is set against a brilliant sandstone feature wall.

With catering provided by one of the Hunters premier restaurants, The Cellar Restaurant, and wines from the historical Tulloch range, there is a wedding package and menu to suit all tastes, desires, and budgets.

To confirm your booking we require payment of the room hire / event Coordination fee of \$1500; payable two weeks from date of booking. Please contact me to discuss further payment details and members discount options.

We thank you for considering us for your wedding day and I look forward to discussing your individual needs further.

Rana Reynolds
Wedding Coordinator

The Cellar
RESTAURANT



www.vibphotography.com.au

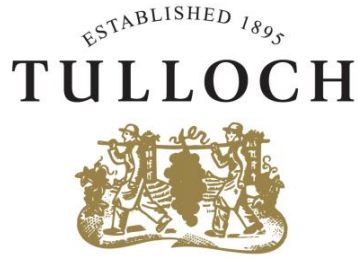


www.michelle-leigh.com.au



Dynamic Images

Tulloch Wines
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E: functions@tullochwines.net



Wedding Package Inclusions

Our aim at Tulloch Wines is to exceed your expectations and to create a unique wedding tailored to your specific needs. In line with this, we offer a selection of wedding packages or alternatively you can customise your own package with the assistance of our Wedding Co-ordinator.

All our wedding packages include:

- A dedicated Wedding Coordinator to help plan your special day
- A beautiful ceremony location in our award-winning gardens
- 5 Hour reception
- Canapés on arrival – 45min service in terraced garden area or cellar door
- Two Course meal – banquet service to each table
- Wedding cake (supplied by bride & groom), as dessert – cut dressed and served
- Alternate service / dessert menu available on request
- Five hour beverage package from the award-winning Tulloch range
- Tea and coffee
- Table set up including placement of name cards, decorations, bonbonniere
- Printed menus
- White linen tablecloths, napkins, glassware, cutlery and crockery
- Cake table and knife
- Dance Floor
- Easel and frame for seating plan
- A decorating voucher to use on your choice of decorating supplies; up to \$650*
- All staff and cleaning costs

Room Hire / Event Coordination Fee: \$1500 (for non-members) payable within two weeks of booking.

Food and beverage menus are designed with your input and styled specifically for your function and guests. If you have a special request we would be pleased to discuss these with you.

*Voucher value will depend on package chosen. Vouchers are redeemable only with our preferred decorating Suppliers; Think Weddings & Events.

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Food & Beverage Packages

Food & beverage package inclusions

Canapés – see canapé menu for selections

Crusty Ciabatta and butter

Mains served with bowls of:

Spinach, Rocket, Roast Sweet Potato, Avocado and Pine nut Salad with a Raspberry and

Parmesan Vinaigrette

Rosemary Salted Kipfler Chips

Wedding cake as dessert

5 hour beverage package

Wines may vary according to availability

JY Selection

\$135/head

\$450 Decorating Voucher

Beverages

Sparkling

Tulloch NV Cuvee

Tulloch Verscato

Choice of Two Whites

Tulloch Semillon

Tulloch Verdelho

Tulloch Chardonnay

Tulloch Semillon Sauvignon Blanc

Choice of Two Reds

Tulloch Merlot Cabernet

Tulloch Shiraz Cabernet

Tulloch Cabernet Sauvignon

Beer & Soft Drinks

Still & Sparkling Mineral Water

Soft Drink and Juice

Tooheys New

Tooheys Extra Dry

Cascade Light

Entrée

Choose three dishes to be served banquet style to table

“Frito Misto” Vegetable with Caper and Basil Aioli

Anti Pasto of Salami, Prosciutto, Pukara Olives, Chargrilled Eggplant and Artichokes with Grissini

Buffalo Mozzarella, Vine Ripened Tomato, Torn Basil with Olive Dressing

Ricotta and Spinach Ravioli with Raisins, Pancetta, Parsley, and Extra Virgin Olive Oil

Stuffed Field Mushrooms with Smoked Ham, Provolone, Eggplant, and Thyme

Tuscan Bread Salad with Prosciutto and Gorgonzola

Fetta, Eggplant, and Tomato Tart with Salsa Verde

Smoked Salmon, Corn Cakes, and Dill Mascarpone

Main

Choose three dishes to be served banquet style to table

Saltimbocca Chicken Tenderloins with Caponata and Tomato Vinaigrette

Pork and Veal Involtini with Roast Tomatoes, Olive, and Tallegio Cheese

Char grilled Salmon with Rocket, Red Onion, and Egg & Caper Dressing

Lamb, Rosemary and Shallot Kebabs, Crispy Polenta and Parmesan

Prawns, Mussels and Calamari in a Tomato and Chilli Broth with Saffron Rouille

Osso Bucco with Italian Herbs and Orange

Chicken, Ham and Leek Pie with Oregano Cream

Duck & Pistachio Sausages with Braised Lentils and Spinach

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Glen Elgin Selection

\$145/head

\$550 decorating voucher

Beverages

Sparkling

Tulloch NV Cuvee

Tulloch Verscato

Choice of Two Whites

Tulloch Semillon

Tulloch Verdelho

Tulloch Chardonnay

Tulloch Semillon Sauvignon Blanc

Choice of Two Reds

Tulloch Merlot Cabernet

Tulloch Pokolbin Dry Red Shiraz

Tulloch Shiraz Cabernet

Tulloch Cabernet Sauvignon

Beer & Soft Drinks

Still & Sparkling Mineral Water

Soft Drink and Juice

James Boags

Crown Larger

Cascade Light

Canapés

See canapé menu for selections

Entrée

Choose three dishes to be served banquet style to table

Char grilled Calamari with Chilli and Oregano

Caesar Salad with Free Range Egg, Lardons, and Olives

Ham Hock and Potato Terrine with Cornichons

Grilled Asparagus with Parmesan, Prosciutto, and Truffle Oil

Sauté Chicken Livers with Garlic Croutes, Walnuts, and Fresh Herbs

Chorizo Salad and Sourdough with Roast Capsicum and Saffron Aioli

Crispy Sardines with Shaved Fennel and Basil

Wagyu Pastrami with Homemade Piccalilli

Main

Choose three dishes to be served banquet style to table

Pan Fried Skate with Parsley and Shallot Salsa

Roast Quail with Rocket and Pear Salad

John Dory with Beans and Olive Dressing

Poached Chicken with Honeyed Carrots and Watercress

Wagyu Rump with King Mushrooms and Walnuts

Roast Lamb Cutlets with Panzanella Salad

Confit Duck Leg with Red Cabbage and Redcurrant Sauce

Braised Rabbit with Linguini and Wild Mushrooms

Continued...

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Hector Selection

\$165/head

\$650 Decorating Voucher

Beverages

Sparkling

Tulloch NV Cuvee

Tulloch Verscato

Choice of Two White Wines:

Julia Limited Release Semillon

E.M. Limited Release Chardonnay

Tulloch Vineyard Selection Verdelho

Choice of Two Reds:

'Private Bin' Pokolbin Dry Red Shiraz

Tulloch Cabernet Sauvignon

Hector Limited Release Shiraz

JYT Selection Shiraz

Beer & Soft Drinks

Still & Sparkling Mineral Water

Soft Drink and Juice

James Boags

Crown Lager

Cascade Light

Canapés

See canapé menu for selections

Entrée

Choose three dishes to be served banquet style to table

Smoked Trout, Potato, and Onion Salad with Egg & Dill Dressing

Herb Roasted Veal with Tuna and Roast Capsicum Aioli

House Cured Tassie Salmon with Orange and Walnut Salad

Sauté King Prawns with Garlic and Basil Butter

Piedmontese Capsicum with Shallots, Pancetta, and Rosemary

Riverina Chicken and Pistachio Terrine with Pickled Eschallots and Croutes

Spinach, Ricotta and Pine nut Filo Pie with Olive and Parsley Salad

BBQ Octopus with Chilli, Basil, and Garlic

Beef Carpaccio with Rocket, Parmesan, and Truffle Vinaigrette

Seared Scallops, Crispy Gnocchi, and Roast Pumpkin with Lemon Gremolata

Main

Choose three dishes to be served banquet style to table

Prime Beef Fillet with Parmesan Polenta and Salsa Verde

Inglewood Chicken, Cotichino Sausage with White Beans and Basil Pistou

Roast Fillet of Snapper, Sicilian Pasta and a Tomato, Mussel and Caper Sauce

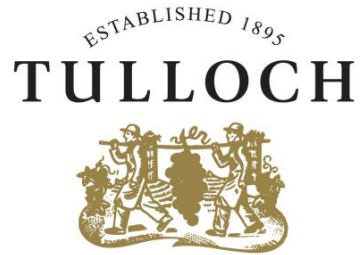
Rock Valley Veal on Field Mushroom, Caramelised Onion and Thyme Risotto with Salsa Rossa

Polenta Crusted King Prawns with Lemon Aioli

Crisp Pork Belly with Tasmanian Scallops and Sage

Mandalong Lamb Shank with a Roast Fennel and Speck Tomato

Wagyu Beef and Porcini Pie with Thyme Jus



Canapé Selection Menu

Please select 4 dishes from the options below

Hot Canapés

Binnorie Fetta, Pepperonata, and Pumpkin Tartlets
Gorgonzola and Leek Risotto Cakes with Rocket Pesto
Pizza Margarita
Prosciutto and Mozzarella Calzone
Little Pork and Olive Kebabs with Smoked Tomato Relish
Garlic Flat Bread with Crispy Sage and Capers
Fried Polenta Sticks with Olive Tapenade
Rosemary, Ham, and Potato Pizza with Sticky Mustard Dressing
Rosemary Salted Barramundi with Aioli

Cold Canapés

Oysters with Caponata
Smoked Tomato and Basil Broth "Shooter"
Salami "Cone" with Herbed Mascarpone
Tomato, Olive and Basil Bruschetta
Smoked Chicken and Pistachio Pesto
Prosciutto Wrapped Chicken with Artichoke and Semi Dried Tomato
Baby Potato with Smoked Trout and Crispy Sage

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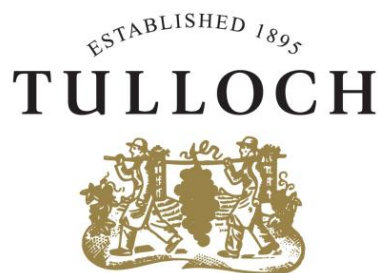


Other Services

At Tulloch we would like to offer you a selection extended services that will enhance your celebration.

- Fireworks – can be arranged on your behalf; prices start from \$1200
- A glass of Sweetie dessert wine or Tawny Port can be served with dessert course @ \$5/head
- Cheese course can be added into any of the packages @ \$8.50/head
- The Upstairs Cellar Door space can be hired as a separate lounge area; prices start from \$150





Booking Guidelines

Confirmation and deposit

You may make a tentative booking, which will be held for two weeks. To secure your booking after this period we require the room hire / event coordination fee of \$1500 to be paid.

Payments

A face-to-face meeting will be held 6 weeks out from the date of your wedding to finalise the details of your day. A total of 50% of the total cost of your wedding must be paid at this time. 2 weeks prior to your wedding the outstanding amount is due, finalising payment for your wedding.

All major credit cards and cash are accepted or, if paying by cheque, appropriate identification is required. Payment by credit card attracts a 2% surcharge.

Final numbers

Notification of the final numbers of guests attending is required 2 weeks prior to your function date when you pay the full account. This is the minimum number for which you will be charged. A minimum spend of \$10,800.00 is required for a Saturday night booking between the months of September and April, inclusive.

Cancellation policy

The deposit is fully refundable up to six months prior to and 75% refundable up to three months prior to the booked date. After this time the deposit is non-refundable.

Duration

Function packages are for a maximum of five hours following the completion of your wedding ceremony (if held on site). After this period a venue hire charge applies at an hourly rate of \$300/hour. This is charged by the hour only. The venue closes at 12.30am sharp.

Should the weather be unsuitable for an outdoor ceremony or pre-dinner drinks, the Cellar Door area may be used at no extra charge. If you would like to use this area regardless, an additional hire fee of \$150 applies. In both situations the Cellar Door area will not be available until after 5.15pm.

Access to Venue

Access to the reception venue is available from midday the day before your wedding, unless prior arrangements have been made. This may not be the case if there is a function the day prior.

Menu Selection

Menu selections must be confirmed at least 2 weeks prior to the function so catering arrangements can be finalised.

Menus may vary without notification according to seasonable availability.

Children's meals

Children's meals are priced at \$25.00 /head for children aged between 3 to 12 years and must be marked on your table plan.

Musicians, photographer, etc

Staff meals for photographers, band members etc are priced at \$40/ head, an alcohol package is an additional \$25/ head. Meals will be served at a separate table for crew.

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**Special diets**

A vegetarian entrée and main course alternative can be selected from our vegetarian menu and substituted into any of the packages. You must notify us of the amount of vegetarian meals or any other dietary requirements 2 weeks prior, and mark them on your table plan.

Responsible Service of Alcohol

We reserve the right to refuse service of alcohol to any guest under the age of 18 or unable to prove their age, or any guest we believe to be intoxicated or disruptive.

Transport

To ensure a smooth departure for guests, transport in the form of pre-booked taxis or buses must be arranged as it is often difficult to organise transport at the conclusion of a function.

Damages

Event organisers will be financially liable for any damage to venue property, fixtures, or fittings whether sustained by their own actions, or through the actions of their guests, contractors, or sub-contractors.

Public Liability and Insurance

Tulloch Wines takes all necessary care however we accept no responsibility for loss of or damage to merchandise, equipment or personal articles left in the venue, prior to, during or after a function.

Collection of Property

All goods including gifts, flowers, and decorations must be collected the day after the function unless prior arrangements have been made.

IMPORTANT:

Requirements no later than 2 days prior to your function include: an alphabetical guest list with corresponding table numbers, table plans, place cards in a separate envelope for each table and numbered accordingly and with guest seating plan on the front of each envelope, and all final details regarding flowers, cake deliveries, decorations etc.

A 10% surcharge applies for Sundays and Public Holidays.

All prices quoted in this document are current at the time of printing, but prices are subject to change without notification. All prices are GST inclusive.

Packages are valid to March 2011

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Please fill out and sign agreement below:

Name: Bride _____ **Groom** _____

Wedding date: _____ **Start Time:** _____

Address: _____

Email: _____ **No. of guests:** _____

Phone (HM): _____ **Mobile:** _____

Special Notes: _____

I, the undersigned, have read the terms and conditions for Tulloch Wines 1895 Function Venue and confirm that the above information is correct.

Signature: _____ **Date:** _____

**Tulloch
Representative
Signature:** _____ **Date:** _____