

WEDDINGS

at the farm



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WILD ROSE PHOTOGRAPHY



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Ceremony

INCLUSIONS

WOODEN BENCH SEATS

SIGNING TABLE AND CHAIRS

X2 WINE BARRELS

WOODEN ARBOUR

SET UP AND PACK DOWN

ONSITE PHOTOS

BOTTLE WATER

\$1,200.00

Hold your ceremony onsite on the Resort grounds either overlooking the picturesque Hunter Valley Vines and stunning country side or on the grassed area behind the accommodation with tree's to provide shade and a cool breeze.

Your wedding will be breathtaking and a memorable experience for both you and your guests. Enjoy the 70 acres of farm and Vineyard for your onsite photographic opportunities.

PHOTO CREDIT TO WILD ROSE PHOTOGRAPHY IMAGES USED THROUGHOUT THIS
BROCHURE

INFO@WILDROSEPHOTOGRAPHY.COM.AU



CUSTOM WEDDING PACKAGES AVAILABLE

We are happy to fully customise a wedding to suit your details and budget.

2024 - 2025

Inclusions

Grazing Board for pre dinner drinks
2 Course Alternate drop (Entree & Main)
Your wedding cake served as dessert
5hr Room hire
wooden tables
wooden chairs
cutlery, crockery and glassware
cloth napkin (white)
staff to set up, pack down, serve food & drinks

\$92.00pp

add a beverage package
\$55pp for 4 hours (\$147pp)
or a Bar Tab (minimum \$2,000.00)

to book we require a written request, then a contract will be drawn up based on details, a \$1,000.00 deposit is required within 7 days along with the signed contract. 6 months prior to the wedding date 50% of the estimated total is due 1 month prior the remainder is due based on your final numbers.

BEVERAGE PACKAGES

custom packages are available or bar tab



Inclusions

Sparkling

Cuvee – First Creek

Sparkling Moscato – Hunter Farm

White

Semillon – Margon

Pinot Grigio – Hunter Farm

Reds

Cabernet - Hunter Farm

Shiraz – Hunter Farm

Tap Beer:

Pacific Ale (MID)

Japanese Lager

Draught Kolsch Style Ale

Pale Ale

Soft drinks & Juice

Pepsi post mix products

Tea and Coffee



BEVERAGE UPGRADES & EXTRAS AVAILABLE

Ginger Beer & Lemon Lime and Bitters

on Tap \$5pp

All Tap Beers/products \$10pp

Wine Upgrade \$15pp

To book with Hunter Farm you need to choose a Bar Tab or beverage package. The above beverage package for 4 hours \$55pp or you can put a bar tab on minimum of \$2,000.00



Accommodation

15% DISCOUNT

Onsite is Hunter Valley Resort, featuring 35 rooms. For the couple booking we offer a **complimentary night in our Spa cottage** the night of your wedding. A discount code will be given to the couple upon confirmation of their wedding to pass on to guests to book accommodation if. A \$15 Breakfast voucher is included in all bookings with Hunter Valley Resort.

Hunter Valley Resort features a pool, tennis courts, onsite bistro, 4 Pines taproom, cellar door for wine tastings of a large range of hunter Valley Wine.

External companies onsite are Hunter Valley Horses for all horse riding adventures, carriage rides, farm animals to pat and feed. East Coast Xperience offers group activities for the whole bridal party and guests to enjoy prior and after the wedding. Including segway tours, axe throwing, laser clay shooting, archery and more.

timeline

- 03:00pm Guests arrive for ceremony
- 03:30pm Bride arrives for ceremony to begin
- 04:00pm Ceremony finishes, Family and friends photo's and congratulations
- 04:30pm Bridal Party depart for photos. Guests head to pre dinner drinks
- 04:45pm Pre dinner drinks, and grazing board
- 05:40pm Guests make their way to reception
- 05:50pm Guests to be seated for bridal party to enter
- 06:15pm Entrée served
- 06:40pm Speeches
- 07:00pm Main meals served & suppliers
- 07:30pm Speeches
- 07:50pm Cutting of the cake & First dance
- 08:15pm Wedding Cake as dessert served
- 10:00pm Bar closes
- 10:30pm Guests depart

The above is a suggested timeline, we work with you to figure out a timeline to suit your wedding day.





Sample Menu

GRAZING BOARD

chefs selection of cheese, dip, deli meats,
crackers, fruit and nuts

ENTREE

House Marinated Local Olives, Confit Garlic,
Balsamic and Olive oil, Dukkha and Warm
Sourdough (GF;A)

Pan seared Scallops - Artichoke, Wilted
Spinach, Dill Bearnaise, Bacon crumb (GF;A)
Crispy Pork Belly- Cauliflower, Spiced Apple
puree, Cider Jus (GF)

Caprese toast - Mozzarella, Basil, Seasonal
Tomato, Balsamic, Sourdough (GF;A)

MAIN

Pan seared Salmon, Cauliflower Puree, Sweet
Potato & Broccolini, Mixed seeds, Lemon
Dressing (GF)

250G Sirloin, Buttery Mashed Potatoes and
Roasted Seasonal Veg, Rosemary Jus (GF)

Prawn and Corn Risotto, Fetta, Spinach, Peas,
Parsley (GF)

Roasted Chicken Supreme, Sweet Corn Puree,
Roasted Spring Veg, Confit Garlic and Thyme
Jus (GF)

Hummus Bowl, Quinoa Salad, Lemon
Dressing, Harissa Cauliflower, Almonds, Sumac
(GF & DF)



Dietaries are catered for

***menu is subject to change based on seasonal
availability***

**a menu tasting is available for \$100.00 for the
couple. Any additional guests is \$75pp**



Contact us

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huntervalley.com.au

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THE HUNTER VALLEY. YOUR WAY.
stay | taste | drink | learn | play | meet | party