



# Ceremony

#### **INCLUSIONS**

WOODEN BENCH SEATS

SIGNING TABLE AND CHAIRS

**X2 WINE BARRELS** 

**WOODEN ARBOUR** 

SET UP AND PACK DOWN

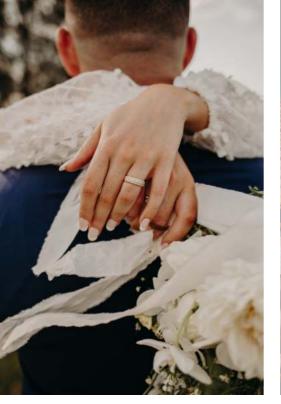
**ONSITE PHOTOS** 

**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.





## 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

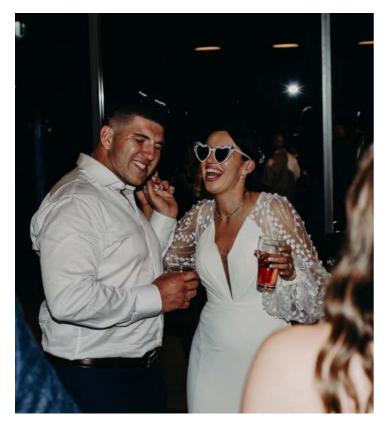
add a beverage package \$55pp for 4 hours (\$147pp) or a Bar Tab (minimum \$2,000.00)

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

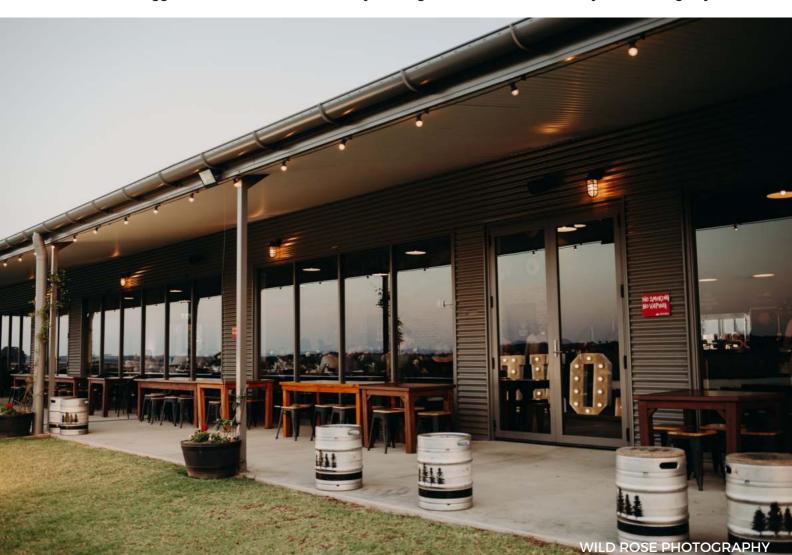
07:50pm Cutting of the cake & First dance

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.







#### **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







Contactus

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