

Petersons
ARMIDALE
WINERY & GUESTHOUSE



Canapé Function Package

Thank you for your enquiry we look forward to assisting you with your wonderful occasion. Please find some details about the property, along with our menu selection and information regarding your function.

Situated only 5 minutes from Armidale and set amongst magnificent old English gardens. Located on the award winning Petersons Armidale Winery, the guesthouse has quickly established a reputation as the New England's finest boutique getaway. The historic homestead, built in 1911 has been restored in keeping with the period whilst offering all the luxury and comfort of a world-class retreat. Seven spacious suites feature king sized beds, antique furniture, ensuites and many other contemporary touches.

We offer our canapé functions in the guesthouse and our cellar door, we cater for all special dietary requirements. The guesthouse function requires the full seven rooms to be booked, accommodating 14 guests. A canapé function in house can cater for 14 guests in our formal dining room and up to 100 guests at a maximum using the great hall and the veranda. Our Cellar Door is a more informal function, 60 guests a maximum and is a great way for your guests to mingle in the heritage gardens.

Petersons Guest House

Friday or Saturday Night \$1720.00 Sunday to Thursday \$1556.00

Exclusive use of the Guesthouse facilities

Exclusive use of Heritage Gardens around the Guesthouse for drinks or photography

7 beautifully appointed suites all with ensuite bathrooms

Full breakfast for up to 14 Guests

We can offer a discounted rate to any guests who stay the night before or after.

Please do not hesitate in contacting us 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 plans in finer detail.

Canapés Function

\$54.00 per person

A selection of six canapés (three cold three hot)

A selection of two substantial canapés

Table buffet with Cheese, breads and fruit

Filtered coffee & tea

Sample Canapé Selection:

Cold (Choice of three)

- Tartlets of poached chicken, fresh herbs and celery hearts
- Parmesan biscuits with smoked eggplant and roast truss tomato
- Chive crepes filled with fig paste and truffled goat curd
- Smoked Ebor Trout pate, caramelized onion and baby caper brushetta
- Sydney Rock Oysters with preserved lemon dressing
- Seared fillet of beef on spoon, horseradish and soy dressing with crispy leek
- Corn and coriander fritters with Atlantic Salmon, crème fraiche and roe
- Peppered scones and whipped walnut and blue cheese cream
- Duck liver parfait on toasted sourdough with orange marmalade

Hot (Choice of three)

- King Prawn, saffron and sesame toast
- Baby pork and fennel Pluto pup with tomato & chilli relish
- Crisp prosciutto and leek tart with marinated feta cheese
- Caramelized onion and rosemary tart tatin
- Turmeric pork and water chestnut dim sum with dipping sauce
- Lamb and olive dumplings with poppyseed yogurt and dukkah
- Beef bourguignon open pie with crushed peas
- Pumpkin, sage and spinach mini quiche
- Cheese fondue with fresh asparagus tips

Substantial Canapés

- Mini Chicken Caesar Burger
- Crispy skinned braised pork belly with jasmine rice and apple jus
- Orchette pasta carbonara with parmesan
- Mini French Baguettes with calved ham and gruyere cheese
- Grilled lamb cutlets with lemon, thyme and rosemary
- Thai beef salad with vermicelli, fresh herbs & roast peanuts

Cheese Table:

- Assorted Australian cheese board, local organic wood fired sourdough and season fruit.

Optional Extras

Inclusion of 2 desserts canapés for an additional \$10 pp

Dessert (Choice of two)

- Rich lemon curd tart
- Caramel coconut Anzac with chocolate ganache
- Warm chocolate fudge brownie
- Old fashioned trifle layered with chantilly cream
- White chocolate mousse with raspberry jam
- Mini vanilla cupcake with butter cream icing