

*Petersons*  
ARMIDALE  
WINERY & GUESTHOUSE



*Your Wedding at*  
*Petersons Armidale Winery & Guesthouse*

Congratulations on your engagement, and thank you for considering Petersons Armidale Winery & Guesthouse 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, we take great pride and pleasure in ensuring your special day runs smoothly and your guests long savour the occasion of your wedding reception at Petersons Armidale Winery & Guesthouse.

Please find enclosed our wedding information package which contains our sample menus and beverage packages, together with some useful information that may assist you with the organisation of your wedding day.

Please do not hesitate to contact me should you require any further information or if you would like to make an appointment to view our lovely property and discuss your wedding plans in finer detail.

Kindest Regards

Samantha O'Brien

### **The Venue and Grounds:**

Only 5 minutes from Armidale and set amongst magnificent old English gardens, Petersons Guesthouse promises an exquisite backdrop for a beautiful Wedding. 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 'Palmerston' 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 queen or king sized beds, antique furniture, ensuites and many other contemporary touches. The Great Hall is just the place to gather around a roaring fire with a glass of award winning wines.

### **The Marriage Ceremony:**

Petersons Guesthouse Gardens and Lawns provide an ideal setting for your ceremony. We will provide a small clothed table and two chairs for signing of the marriage certificate as well as a limited number of chairs.

### **The Reception:**

The Guesthouse Drawing Room can accommodate up to 70 guests comfortably for a seated formal reception.

For numbers between 70 - 100 we recommend a cocktail reception, which works very well, allowing guests to enjoy the full use of the Verandah, Great Hall, Dining and Drawing Rooms. Should you wish to have a seated, formal reception for more than 70 guests, a marquee on the front lawn will need to be hired at your expense.

### **Petersons Guest House Hire on the day of your wedding includes:**

Exclusive use of Petersons Guesthouse and Heritage Gardens for the ceremony, reception and photos.

7 beautifully appointed guest rooms, all with ensuite bathrooms

Full country cooked breakfast for up to 14 guests.

= \$2720.00

### **Menus:**

Petersons Guesthouse offers seasonally appropriate menus – please see attached *sample* menu options or contact us on 02 6772 0422 to discuss your menu requirements. Whether you prefer a formal seated dinner or a stand up cocktail function, we can tailor a package to your needs.

### **Decorations:**

Our staff are happy to set out any decorations and place cards as long as they are prearranged. Flowers and decorations are not included in the Wedding Package.

### **Wedding Professionals:**

To help organise your special day, we have listed below a number of wedding professionals who may be of assistance.

### **Churches:**

Catholic Church	6772 2218
Uniting Church in Australia	6772 3233
Baptist Church	6772 3316
Presbyterian Church	6772 3093
Anglican Church of Australia	6772 2269
Anglican Church of Australia Diocesan Registry	6772 4491

### **Celebrants:**

Loane Petrov	6778 4760
Jean Freer	6772 8831

### **Photographers:**

Simon Scott Photography <a href="http://www.simonscottphotography.com">www.simonscottphotography.com</a>	0418 870 765
James Day Photography <a href="http://www.jamesday.com.au">www.jamesday.com.au</a>	0410 553 686

### **Hair / Make-up:**

Diedre Tully (Hair & Make-up)	0408 017 955
Ella Bache (Make-up)	6772 7089

### **Flowers:**

Rosemerin Armidale	6772 4063
Florista Armidale	6772 7068

**Accommodation:** For additional accommodation

Armidale Tourist Information Centre

6772 4655

[www.armidaletourism.com.au](http://www.armidaletourism.com.au)

## **Booking Conditions**

### **Deposit:**

To secure your date we require a booking deposit of \$1000.00

### **Second Payment:**

Three months prior to the wedding day, we require a further payment which, together with your initial deposit, will equal approximately 50% of the total value of your reception.

### **Third Payment:**

Two weeks prior to the wedding day, we require the final guest numbers. This information will be considered the minimum number of guests to be catered & charged for, and will be the basis for a pro-forma invoice covering the majority of costs associated with the wedding.

Payment will be required within 7 days. 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, direct deposit, Visa, MasterCard and Amex. Personal cheques are not accepted.

### **Liability:**

Petersons Armidale Winery & Guesthouse 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, furniture, 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 6 months prior to the function: Initial deposit is fully refunded.

Notice of 3 to 6 months: 50% of initial deposit is refunded.

15 to 90 days prior to the function: Initial deposit and second payment is forfeited.

Within 14 days prior to the function: Initial deposit and all pre-payments forfeited.

**Unforeseen Circumstances:**

Due to unforeseen circumstances, the venue reserves the right to cancel bookings and refund deposits 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.

Please note that all Public Holidays incur a 10% surcharge, and a 2 night minimum stay.

All quoted prices are inclusive of GST.

## **Canapé Function Package**

### **\$109.00 per person**

Selection of six canapés (3 cold / 3 hot)

Selection of two substantial canapés

Table buffet with cheese, breads and fruit

Plating of your wedding cake with berry coulis and double cream

Filtered coffee and tea

Five hour standard beverage package

## **Seated Function Packages**

### **\$115.00 per person**

Selection of four canapés (2 cold / 2 hot) – ½ hour service

Choice of two main courses, served alternately

Plating of your wedding cake with berry coulis and double cream

Filtered tea and coffee

Five hour standard beverage package

### **\$121.00 per person**

Selection of two canapés – ½ hour service

Choice of two entrees, served alternatively

Choice of two main courses, served alternatively

Plating of your wedding cake with berry coulis and double cream

Filtered tea and coffee

Five hour standard beverage package

**Menus** \* Please note these are sample menus, seasonal changes may occur.

**Canapés: Cold**

Vietnamese spring rolls with dipping sauce

Oysters natural with salted lemon & tequila

Pate on fresh sourdough with cornichon

Smoked salmon with herb cream on cucumber

Rare roast beef with horseradish cream on baguette

Trio of colourful Moroccan tartlets filled with spicy carrot, beetroot & baba ganoush

**Canapés: Hot**

Pork wonton with chilli jam

Vegetable samosa with fresh coriander & chutney

Warm Moroccan meatballs with minted yogurt

Pizzetta of roast capsicum, zucchini, olives & feta

Thai inspired fish cakes with dipping sauce

Rare seared lamb on Greek salad

**Entrée:**

Potato & Leek Soup with crispy bacon (hot)

Asparagus, mozzarella & prosciutto parcels (hot)

Cranberry & pistachio terrine with tomato chilli chutney, pear & walnut salad

Roasted mushroom stuffed with baby spinach & feta with rocket salad (hot)

Skewers of swordfish on Asian noodle salad with soy & mirin dressing (hot)

Thai inspired fish cakes with dipping sauce (hot)

Salt & pepper pork with pickled cucumber & lemon soy

Marinated lamb skewers on tabouli with cucumber yogurt dressing (hot)

**Mains:**

Braised duck ragu with pappardelle & shaved parmesan

Beef Cheek Daube on Paris Mash with buttered beans

Crispy skinned pork belly with caramel vinegar & scallops

Indian inspired lamb with fried onion pilaf & raita

Chicken Supreme with lemon & caper sauce on kumara mash

Lamb Rump with salsa verde, roasted shallots & potato gratin

Atlantic salmon on smashed potato with a Champagne & lemon beurre blanc

Roast eye fillet with Shiraz jus on Paris mash, roasted truss tomatoes & asparagus

Roulade of bocconcini & roast vegetables with fennel & orange salad

Saffron vegetable tagine with preserved lemon

(Steamed green seasonal vegetables served to the table with main course)

**Desserts:**

Peach tart tatin with vanilla bean ice cream

Flourless hazelnut chocolate torte with double cream

Passionfruit brulee with aromatic biscuits

Sticky date pudding with butterscotch sauce & ice cream

Chocolate honeycomb pots with double cream

A selection of cheese & fruit with Turkish bread



## **5 hour Beverage Package**

Sparkling wines: Petersons Pink Blush or Petersons Gateway

White wines: Petersons Armidale Semillon, Petersons Armidale Semillon Sauvignon Blanc or Petersons Hunter Valley Chardonnay Cuvee

Red wines: Petersons Armidale Merlot, Petersons Armidale Cabernet Sauvignon or Petersons Armidale Shiraz

Standard Beers: Tooheys New & XXXX Gold

Low Alcohol Beer: Cascade Premium Light

Soft drinks & Orange Juice

\* Please note the wine variety is subject to availability.

### **Optional Extras:**

Inclusion of 2 desserts to be served alternatively - \$8.00 pp

Upgrade to premium beer - \$3.00 pp

1 hour beverage package extention - \$8.00 pp

White chair covers - \$5.00 per chair

Please contact us for any dietary requirements and optional extras.

## **Wedding Booking Form**

Date of Wedding:

Bride:

Phone:

Email:

Groom:

Phone:

Email:

Estimated number of guests:

Wedding Ceremony location & time:

Reception Style (e.g. Canapé or Seated):

Marquee required:

Deposit:

Cash / Credit Card / Direct Deposit / Bank Cheque (no personal cheques)

Bank details for direct deposit:

A/c Name: Armidale Winery BSB: 032-620 A/c Number: 143711

## **Declaration**

By signing below, I acknowledge that I have read and agree with the Terms & Conditions set out by Petersons Armidale Winery & Guesthouse, and agree with the payment terms.

I understand Petersons retains the right to refuse alcohol service to intoxicated or disorderly patrons.

Name:

Signature:

Date: