

Meadowbank Weddings

Weddings at Meadowbank

Elegant, stylish

With breathtaking vineyard and water views, stunning architecture, warm ambience and award-winning food and wine, Meadowbank Estate is one of Tasmania's most beautiful and unique wedding venues.

Accessible

Meadowbank is a stunning venue that is conveniently located a 15 minute drive from the CBD of Hobart will find you in a rural paradise surrounded by rolling hills, waterways, vineyards and farm land.

Professional

At Meadowbank, we place a very strong focus on customer service. We go to great lengths to ensure you not only have a fantastic food and wine experience at our venue, but also faultless and friendly service. We have a full time Event Manager to assist you every step of the way, at no additional cost to you.

Your wedding your way



Events Manager

Anita Nandan is our full time Events Manager whose role is to make sure your day unfolds better than you imagined! Anita has ten years experience in co-ordinating events, both front-of-house and with a history of strong administration skills is a very accomplished and highly regarded employee. She brings to this role a level of energy, enthusiasm and creativity that already excited brides will find contagious! For any information regarding the packages please email Anita or phone and talk to her.

Email: anitanandan@meadowbankwines.com.au

Web: www.meadowbankwines.com.au

Tel: +61 3 6248 4484

Fax: +61 3 6248 4485

Delivery and postal address:

Att: Anita Nandan
Meadowbank Estate
699 Richmond Road
CAMBRIDGE TAS 7170

Our normal trading hours are 10am – 5pm 7 days, but there is usually someone here to answer your call by 9:00am.

Inclusions

When we quote prices for your wedding at Meadowbank Estate, they always include the following:

- The service and advice of our Event Manager or Functions co-ordinator
- White linen tablecloths
- White linen napkins
- 2 printed menus for each table (*Individual menus \$0.50 per person*)
- A clothed cake table/barrel and knife with white ribbon
- A clothed gift table
- The use of our lectern
- The use of our Yamaha baby grand piano
- Chilled Tasmanian filtered water
- Freshly baked bread

The Bridal Room

Should you require a private room on the day of your wedding The Tower Gallery is a beautiful and private area you can have completely to yourself. You can sit and have people do your hair, make- up and nails whilst you stare wistfully over the view of the vineyard, or just as a spot to relax and collect your thoughts over a glass of Mardi!

Room hire is \$300 for the day, and includes:

- Full length mirror and table mirrors
- Ironing board and iron
- Hanging rack and coat hangers
- Sewing kit, safety pins, tissues, cotton balls, wipes, etc
- Jug and basin with linen towels
- New comb, bobby pins and hairspray
- Small portable CD player
- Air conditioning

Food and beverages can be provided by prior arrangement.

Decorations and Gifts

Should you wish to add your own touch to the reception area at Meadowbank, please feel free to do so. We have recommended professional florists and decorators in our list of *"Recommended Service Providers"*, to guide you in this area, should you require it.

Similarly, should you require additional equipment such as outdoor heaters, potted trees, red carpet, additional sound equipment or PA we can also point you in the right direction.

We are happy for you to come to Meadowbank at a pre-arranged time to decorate, but we also ask that all decorations and personal belongings (*including gifts*) be removed from Meadowbank by noon on the day following the wedding.

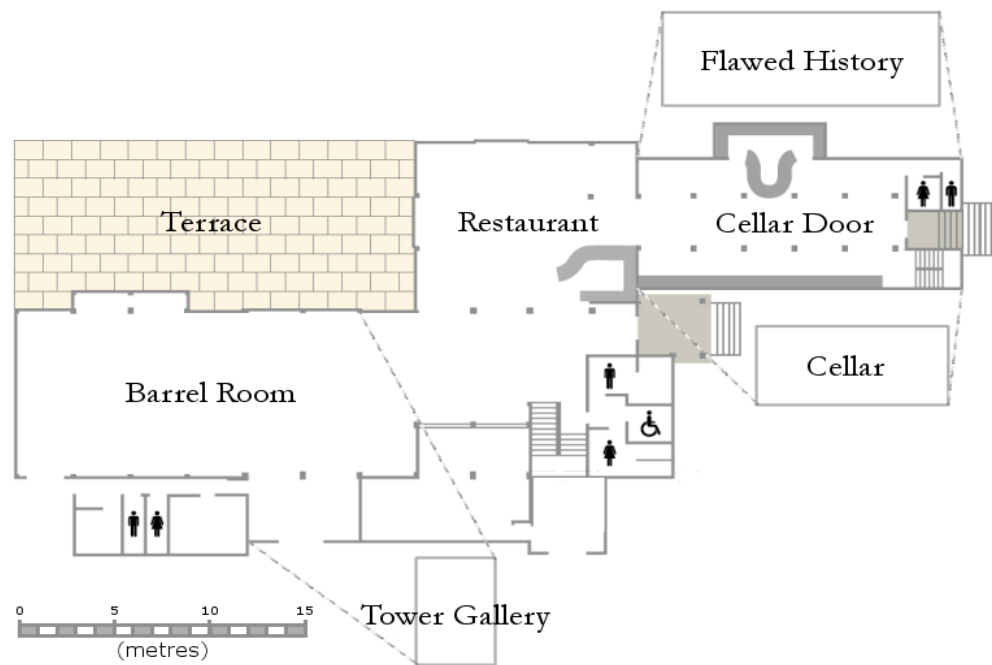
Transport

Transport to and from Meadowbank Estate is quick, easy and inexpensive. A taxi will cost approximately \$45-\$50 dollars each way. If you would like to provide transport for all of your guests we are able to arrange a quote for a London red double Decker bus which holds 77 people, pricing is from \$560 for a return transfer from the CBD of Hobart.

If a dramatic impression is what you want to make, we also have the room for a helicopter to land in our amphitheatre.

Venue Floor Plan

Event Capacity			
Area	Seated	Cocktail	Room Hire
Barrel	180	300	\$300
Terrace	-	100	\$200
Restaurant	60 - 70	100	\$300
Tower Gallery – Bridal Room	25	25	\$300
Cellar	30	50	\$200
Flawed Gallery	-	60	\$200
Wedding ceremony:			
<ul style="list-style-type: none"> • Outdoor Amphitheatre • Terrace • Restaurant 			\$500



Room Hire includes:

- Preparation of the room
- Service of the reception
- Seating for up to 250 guests
- Round guest tables – 10 guests per table
- Traditional rectangle or round Bridal Table
- Classic Meadowbank or cast iron chairs
- Use of Meadowbank wine barrels for wedding cake, gifts, wishing well etc

Canapé Menu

Prices are for one item per person
Each selection will be served to the entire group

Dips – presented with toasted croustini	\$2.50
Potato and almond skordalia	
Olives capers and sour cream	
Roasted pumpkin, fennel seed and goats cheese	
Spiced chickpea and tahini	
Smoked eggplant, sesame and garlic	
Roasted red peppers, currant, pine nuts and chives	
Oysters – Local-Southern Tasmania	\$4
Cured ocean trout and fresh wasabi dressing	
Creamed watercress, shallots, seawater jelly	
Pickled ginger, spring onion and soy	
Kilpatrick	
Natural	\$3
Cold	\$4
Smoked salmon éclairs, horseradish cream	
Croustini – red peppers, white anchovy, tapenade	
Duck liver parfait on brioche, mustard fruits	
Duck rilette on croustini	
Tartare of beef fillet	
Hot	
Demi tasse of seasonal soup	\$3.50
Gougères: warm choux buns made with gruyère	
Gorgonzola tart soufflé	\$4
Provençal vegetable tartlet with parmesan	
Potato crepes with sugar cured salmon or ocean trout	
Thai style fish cakes, Thai dipping sauce	\$4.50
Roast Pekin duck pancakes, Hoisin sauce	
Individual rabbit pies	
Fillet mignon with tomato chutney	\$5
Served in Asian spoons:	\$4.50
Potato tortellini, blue cheese, pine nuts, currants	
Seared Spring Bay scallop, pea purée, ginger butter	
Tuna tartare, wasabi cream	
Confit pork belly, scallop, red wine and cumin seed glaze	

Vegetarian: Seasonal bavaois with appropriate dressing

Cocktail Menu

*Prices are for one item per person
Each selection will be served to the entire group*

Bowl Food

\$12

In addition to your selection of canapés, here are some more substantial items which are ideal for stand-up events of more than 2 hours or as a stand-up entrée option. The following dishes are served in little bowls and passed around on trays.

- Fragrant chickpea curry with dates and almonds
- Steamed quenelles of fish mousseline with scallops and ginger butter
- Steamed mussels (out of shell) with chili, lemongrass and mint, fresh noodles
- Slow roasted pork belly, seared scallops, red wine and cumin glaze
- Red braised pork hock, bok choy and noodles
- Slow braised duck, pear and spinach
- Lamb 'Merguez' sausage, lentils, light harissa yoghurt

Key:

- 2 bowl items = entrée
- 3 – 4 bowl items = main course

Cheese Platters

Fruit, nuts, crackers and bread

Local

\$6

Organic farmhouse

\$10

Petit Fours

Madeleines

\$3.50

Raspberry and pistachio Turkish delight

Chocolate truffles

Lemon curd tart

\$5.00

Almond and pear tart

Éclairs with salt caramel cream filling

Plated Menu

Soups

*set dish \$9.50
two dishes, served alternatively \$11*

French onion soup
Leek and potato
Cauliflower, crumbled gorgonzola, truffle oil
Roasted tomato and mussels
Mussels and saffron chowder
Smoked garlic with chorizo sausage

Entrée

*set dish \$18
one cold and one hot, served alternatively \$20*

Cold:

Carpaccio of yellow fin tuna, light wasabi cream
Cured Hiramasa kingfish, citrus salad, lemon dressing
Ballotine of ocean trout, herbs, sour cream and caviar
Galantine of chicken and hazelnuts, cress salad, olives radish, with hazelnut vinaigrette
Game terrine and pistachio nuts with mustard fruits
Duck liver parfait, pickled pear, cress and walnut salad with brioche

Hot:

Pumpkin and rosemary soufflé, gorgonzola cream
Potato and blue cheese tortellini, currants, pine nuts, apple and lemon oil
Seared Spring Bay scallops, pea puree, ginger butter
Ravioli of prawns, soy and ginger butter sauce
Pan roasted blue eye trevalla, scallops and saffron

Main Course

*set dish \$34
two dishes, served alternatively \$36*

Ballotine of blue eye trevalla wrapped in pancetta with saffron and mussels
Steamed salmon fillet, shellfish mousseline farce with warm tomato, caper and chive dressing
Red braised chicken, bok choy, buttered house made angel hair noodles
Crisp skin duck breast, spinach, parsnip puree, mushrooms, port jus
Slow cooked shoulder of Clover Valley lamb with fennel, braised lentils, roasted garlic and rosemary jus
Rare roasted venison loin, chestnut gnocchi, buttered cabbage, curried peas, cassis jus
Roasted beef fillet, potato gratin, glazed shallots and red wine

Side Dishes

two dishes per table \$8

Mesclun salad with sherry vinaigrette
Rocket, radish, roasted beetroot, balsamic
Roasted potatoes, rosemary and sea salt
Boiled baby potatoes, parsley and lemon
Glazed seasonal greens with hazelnuts
Steamed bok choy, light soy and sesame
Sugar glazed baby carrots

Seaside Weddings

Plated Menu

Dessert

set dish \$15

two dishes, served alternatively \$17

Millefeuille of cinnamon roasted pears, citrus curd and honey ice cream
 "Fleur De Lys" rich Belgian chocolate mousse cake with confit strawberries
 Raspberry or passion fruit soufflé, vanilla ice cream
 Apple tarte tatin with crème fraîche
 Chocolate marquis, orange sabayon
 Rum and raisin parfait, poached rhubarb
 Vanilla crème brulee

Cheese Platters

Fruit, nuts, crackers and bread

Local

\$14

Organic farmhouse

\$18

Petit Fours

Chocolate truffles

\$3.50

Madeleines

Raspberry and pistachio Turkish delight

Lemon curd tart

\$5

Éclairs with salt caramel cream filling

Almond and pear tart

Tea and Coffee

\$3

Plunger coffee and loose leaf tea

Wedding Cake

If you would like us to serve your wedding cake we can offer the following options:

Plated

\$8.50

Individually plated as dessert and dressed with cream and seasonal fruit compote

Platters

\$150(flat fee)

Cut and served on platters to accompany tea and coffee

Chef Smith would be delighted to prepare a wedding cake for your special day. Individually plated as dessert with appropriate dressing

Croquembouche

\$ POA

Fleur De Lys, confit strawberries

Chocolate Fleur De Lys, confit strawberries

Shared Table Menu

This is our alternative to buffet style dining and is an interactive, visually spectacular way to eat! A plattered feast is brought to each table and guests are encouraged to help themselves and each other. This style of dining can be included in as many courses as you desire and is ideal for large numbers, providing your guests with a unique experience. For this style of dining, seating must be on round tables of ten.

Entrée

\$20

Meadowbank grazing plates

Each table will enjoy a delicious platter of fresh local produce

** please enquire as to the current selection*

Main course

Select two dishes for the table to share \$55

Poached ballotine of ocean trout or salmon, cooked with fresh herbs, salad of cress, capers and seasonal condiments, served cold

Aromatic red braised chicken, Asian greens, sesame

Slow roasted pork shoulder, olives, lemon, currant, fennel seeds

Confit duck legs, ragout of puy lentils, ventricina salami

Saddle of roasted lamb with stuffing of red peppers, spinach and pine nuts, rosemary jus

Local beef fillet stuffed with duxelle of mushrooms and baked in brioche, red wine sauce

Price includes bowls of:

Mesclun salad with sherry vinaigrette

Roasted potatoes, rosemary and sea salt

Dessert

select one dish for the table to share \$14

Apple tart Tatin with crème fraiche

Passion fruit or raspberry soufflé, vanilla ice cream

Chocolate Fleur De Lys, confit strawberries

Tiramisu

Crème caramel, poached citrus

White chocolate panna cotta, rhubarb

Beverage Package

There are two beverage package options available for your selection:

Meadowbank

Meadowbank Brut
Meadowbank Riesling
Meadowbank Chardonnay
Meadowbank Pinot Noir
Meadowbank Cabernet
Boag's Draught
James Boag's Premium Light
Soft drinks and mineral waters

*\$50 for 5 hours
add \$5 for each additional half hour*

Ellis

Mardi (*Méthode Champenoise*)
Meadowbank Sauvignon Blanc
Grace Elizabeth Chardonnay
Henry James Pinot Noir
Meadowbank Cabernet
James Boag's Premium
James Boag's Premium Light
Soft drinks and mineral waters

*\$60 for 5 hours
add \$6 for each additional half hour*

Additional Information

- We have avoided packaging our weddings at Meadowbank Estate in order to allow maximum flexibility and individuality. In the interests of the comfort of your guests, Responsible Service of Alcohol policies and the viability of the event, we require a minimum food spend of \$75 per person (*other minimums apply where stated in package*).
- We are happy to cater for all dietary requirements. Confirmation of dietary requirements is required when confirmation of numbers is given. We also have the ability to cater for Kosher and Halal meals but this requires 6 weeks' notice as produce must be flown in from Melbourne. A surcharge of \$30 per person may apply for dietary requirements advised after the confirmation of guest numbers and menu selection.
- Children's menu available on request.
- Service Provider Meals (*entertainers/photographers etc*) are \$25 per person (*main meal only*) by prior arrangement. Alcoholic beverages are charged by the glass by prior arrangement.
- All dishes are subject to seasonal availability and will be substituted by a seasonal alternative when required.
- All beverages are subject to vintage availability and will be substituted by a vintage alternative when required.
- Access times for service providers e.g. entertainment/florist etc need to be prearranged with our Events Manager.
- A late departure venue fee of \$2.50 per half hour (or part thereof) applies to events which continue after the agreed time of conclusion in addition to beverage charges.
- A 10% surcharge applies for all weddings held on Sundays and public holidays when the total cost of food and beverage is less than \$10,000.

General Terms and Conditions

Meadowbank Estate is open in the evenings by appointment only from 5.30pm, and a minimum spend of \$6000.00 applies. If a group does not reach the minimum spend, then the remainder of the charge works as a room hire for the venue.

Exclusive use of the venue during the day from 10am will incur a minimum spend of \$15,000.00. If a group does not reach the minimum spend, then the remainder of the charge works as a room hire for the venue.

In the interests of the comfort of your guests, Responsible Service of Alcohol policies and the viability of the event, we require a **minimum food spend of \$75.00 per person** (other minimums apply where stated in package).

For an evening Wedding, Meadowbank Estate is licensed to be open until 11.00 pm. We reserve the right to ask guests to depart the premises at the conclusion of food and beverage service unless prior arrangement has been made with management.

Meadowbank Estate reserves the right to pass on to clients any excessive costs with regard to damage, breakage or cleaning. You are financially responsible for any loss or damage sustained by Meadowbank Estate caused by a Wedding attendee or contractor prior to, during or after your event and you agree to indemnify Meadowbank Estate against any such loss or damage.

Making a Booking

We are very happy to make a pencil booking for your Wedding during the early stages of organisation. Our practice is to hold a pencil booking for up to two weeks before requiring a confirmation or cancellation. Should another party wish to make a booking on the same scheduled date before that two weeks has elapsed, we will contact you to give you first option on that date. Similarly, if after two weeks we have not had confirmation or a cancellation from you we will make every attempt to contact you before automatically cancelling the booking.

Deposits

For us to guarantee your booking, from the point of confirmation we require the following deposit schedule: Upon confirmation of a booking, we require initial deposit to be paid to Meadowbank Estate, along with the signed contract.

Confirmation	Deposit 1 of \$1,000.00
90 days prior	Deposit 2 of \$1000.00
30 days prior	Payment in full of remaining balance

*Deposits will be deducted from the final bill, but are not refundable upon cancellation of a booking.

Prices

Please note prices and menus are current for the financial year ending 30 June 2011, and will be subject to increase at the start of each financial year. Please allow a minimum 10% increase for each subsequent year. Every effort is made to maintain prices but these are subject to change at the discretion of the management allowing for market cost fluctuations.

Final Confirmations

Please advise anticipated of numbers no later than 90 days in advance with exact numbers no later than 30 days prior to your function. This will be the minimum number of meals for which you will be charged, regardless of reduced numbers on the day.

90 days prior	Anticipated numbers
30 days prior	Final numbers
14 days prior	Dietary requirements and seating plan

Payment

A seven day account will be issued to the nominated party following the function for any extras, unless otherwise arranged with the Office Manager.

Electronic Transfer: For payments by electronic funds transfer our bank details are:

Address: Westpac Banking Corporation, 28 Elizabeth Street, Hobart
BSB: 037-001
Account Number: 387-533
Account Name: Meadowbank Wines

Notification of payment should be made by email to office@meadowbankwines.com.au or fax to 03 6248 4485.

Credit cards:

Payments by credit card will attract an additional charge of 2% to cover the shortfall created by merchant fees.

Cheques should be made payable to Meadowbank Wines.

Cancellation Policy

6 months	25% anticipated revenue
3 months	50% anticipated revenue

Responsible Service of Alcohol Policy

There is no such thing as a “private function”. Meadowbank Estate is a licensed premises and all aspects of the Liquor Licensing Act 1990 apply including the responsible service of alcohol.

1. We will not serve liquor or allow the provision of liquor to any person under the age of 18 years
2. We will recognise the signs of intoxication and we will discourage service to the point of intoxication.
3. We will not admit, serve, supply or allow the supply of alcohol to anyone who appears to be intoxicated.
4. We will not permit drunkenness, fighting, abusive or obscene language or suggestions, unwelcome advances or physical contact, directed at customers or staff.

Failure to observe these principles may lead to refusal of service and a request to leave the property.

In the event of an intoxicated customer refusing to leave upon such a request, our staff will call a taxi for them and provide them with a non-alcoholic beverage.

With regard to the refusal of service we ask our clients to nominate one person to act as liaison between staff and intoxicated guests who have been refused service.

We are obliged under the Liquor Licensing Act 1990 to ask an individual who appears to be under 18 years of age for identification. In order to avoid any kind of embarrassment Meadowbank would appreciate being advised if there are to be any underage guests attending your function.

We will close the bar 15 minutes prior to the conclusion of a function to ensure guests have an opportunity to finish their drinks and depart on time.

M E A D O W B A N K E S T A T E C O N T R A C T

It is very important to read all the terms and conditions in this package before confirming your reception. Please read this agreement carefully, sign it, and return it along with your deposit, in order to secure your booking. Of course, please ring us if you have any queries regarding your booking contract.

I, _____ (please print name) have read and understood the terms and conditions of booking a Wedding at Meadowbank Estate, outlined within this Information Package. I agree to all of the terms and conditions outlined in these pages, and I now wish to confirm my booking for a function on _____ (day) _____/_____/_____ (date).

I enclose a cheque/ credit card details (see below)/ money order/ cash for _____
Electronic Funds Transfer of \$_____ has been made on _____/_____/_____.

All further invoices for this function should be sent to:

Name: _____

Company name: _____

Postal address: _____

Telephone: _____

Meadowbank can also email invoices if you prefer.

Email address: _____

Date: _____

Signed: _____

Credit card details:

Visa MasterCard *(Sorry, we do not accept Diners)*

Card Number: _____ Expiry Date: _____

Please print in capital letters

Cardholder: _____