

Tulloch Wines 1895 Venue Packages



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At Tulloch we work with you to ensure our beautiful wine country setting and outstanding service makes your event seamless and memorable.

The 1895 Tulloch Function Venue opened in April 2004, beginning a new era in the 117 year old Tulloch story.

Our 1895 Tulloch function venue seats up to 120 people including a dance floor and combines contemporary design with historical charm. The stunning fully air-conditioned facility overlooks magnificent views across the valley and vines and flows out onto beautifully manicured gardens and a terraced pergola area.

Hector Room

For a more intimate meeting, dinner or training day, the Hector Room seats a maximum of 12 people also with stunning views across the vineyards from the impressive solid Western Australian Jarrah table.

Eileen Mary Room

Located in the heart of the building, the Eileen Mary Room with large handcrafted table seats a maximum of 8 people, larger enough to place a projector on and still plenty of room for you.

A nicely secluded room with private access ensuring no disruptions.

With catering provided by one of the Hunters premier restaurants, The Cellar Restaurant, and wines from the award winning Tulloch range, there is a food & beverage package to suit all tastes, desires and budgets.

The Cellar
RESTAURANT

Thank you for considering us for your wedding day, we look forward to discussing your individual needs further.

Our offer to you....

At Tulloch Wines we aim to exceed your expectations, and create a unique event tailored to your specific needs. In line with this, we offer both a selection of packages or alternatively you can customise your own package with the assistance of our Event Co-ordinator.

Venue Hire / Event Coordination Fee: \$1500 (payable within two weeks of booking)
Sundays & Public Holidays a 15% surcharge applies

1985 Wine Club Members receive many exclusive benefits which include:

- Complimentary use of upstairs cellar door area for drinks and canapés – value \$150
- Complimentary use of the garden area for ceremony & set up – value \$300
- Complimentary Cheese course – value \$8.50/head
- Complimentary Dessert wine / Port \$5.00/head

Garden Ceremony \$300

Garden ceremonies at Tulloch Wines include-

- Signing Table & 2 chairs
- Garden set up with approx 40 wicker chairs
- Pedestals & Urns (for your own floral arrangements)

Extra Options

- Pergola Draping \$50.00
- White Folding Chair \$8.50 ea



Food and beverage menus are created with your input and styled specifically for your function and guests. If you have a special request we would be pleased to discuss these with you. The following packages are a guide and show both menu choices, and what variations you can choose from. Anything is possible!

All our packages include:

- Full event coordination with our dedicated Tulloch event coordinator
- 5 Hour reception Including
 - Five hour beverage Package from our award winning Tulloch Range
 - Drinks & Canapés– 45 min service in terraced garden area or cellar door
 - Banquet style entree, alternate or set main course
 - Wedding cake (supplied by bride & groom) as dessert – cut garnished and served
 - Tea and coffee
- Table set up including placement of you own name cards, decorations & bonboniere
- Printed menus/seating plan on easel
- All White linen, napkins, glassware, cutlery and crockery
- Fully dressed & skirted Bridal Table
- Cake table and knife
- Our beautiful landscaped gardens for drinks & canapés
- Dance Floor
- All service staff and cleaning costs

JY Selection - \$135.00 per person

Entree

Select three dishes to be served banquet style to your table

“Fritto Misto” vegetable with Caper & Basil Aioli
Antipasto of Salami, Prosciutto, Pukara Olives, Char grilled Eggplant and Artichokes with Grissini
Buffalo Mozzarella, Vine ripened Tomato, Torn Basil with Olive Dressing
Ricotta and Spinach Ravioli with Raisins, Pancetta, Parsley and Extra Virgin Olive Oil
Stuffed Field Mushrooms with Smoked Ham, Provolone, Eggplant & Thyme
Tuscan Bread Salad with Prosciutto & Gorgonzola
Fetta, Eggplant & Tomato Tart with Salsa Verde
Smoked Salmon, Corn Cakes and Dill Mascarpone

Main course

Select two dishes to be served alternately

Saltimbocca Chicken Tenderloins with Caponata & Tomato Vinaigrette
Pork & Veal Involtini with Roast Tomatoes, Olive & Tallegio Cheese
Char grilled Salmon with Rocket Red Onion, Egg & Caper Dressing
Lamb, Rosemary & Shallot Kebabs, Crispy Polenta & Parmesan
Prawns, Mussels & Calamari in a Tomato & Chilli Broth with Saffron Rouille
Osso Bucco with Italian Herbs & Orange
Chicken, Ham and Leek Pie with Oregano Cream
Duck & Pistachio Sausages with braised Lentils and Spinach

Beverages

Sparkling – Tulloch NV Cuvee, Tulloch Verscato
White Wine – (select two) – Tulloch Semillon, Tulloch Verdelho, Tulloch Chardonnay & Tulloch SSB
Red Wine – (select two) Tulloch Sangiovese, Pinot Noir, Cabernet Sauvignon & Pokolbin Dry Red Shiraz
Beer – VB, Tooheys Extra Dry & Cascade Light
Soft Drinks – Sparkling Mineral Water, Soft Drinks & Juice

Glen Elgin Selection – \$ 145.00 per person

Entree

Select three dishes to be served banquet style to your table

Char grilled Calamari with Chilli & Oregano
Caesar Salad with Free Range Egg, Lardons & Olives
Ham Hock & Potato Terrine with Cornichons
Grilled Asparagus with Parmesan, Prosciutto and Truffle Oil
Sauteed Chicken Livers with Garlic Croutes, Walnuts & Fresh Herbs
Chorizo Salad and Sourdough with Roast Capsicum & Saffron Aioli
Crispy Sardines with shaved Fennel and Basil
Wagyu Pastrami with homemade Piccalilli

Main course

Select two dishes to be served alternately

Pan fried Skate with Parsley & Shallot Salsa
Roast Quail with Rocket & Pear Salad
John Dory with Beans & Olive Dressing
Poached Chicken with Honey Carrots & Watercress
Wagyu rump with King Mushrooms & Walnuts
Roast Lamb Cutlets with Panzanella Salad
Confit Duck Leg with Red Cabbage and Redcurrant Sauce
Braised Rabbit with Linguini & Wild Mushrooms

Beverages

Sparkling – Tulloch Cuvee, Tulloch Verscato
White Wine – (select two) Tulloch Pinot Gris, JYT selection Semillon, Tulloch Verdelho & Tulloch Viognier
Red Wine – (select two) Tulloch Sangiovese, Pinot Noir, Petit Verdot & Pokolbin Dry Red Shiraz
Beer – James Boag, Crown Lager & Cascade Light
Soft Drink – Sparkling Mineral Water, Soft Drink & Juice

Hector Selection – \$165.00 per person

Entree

Select three dishes to be served banquet style

Seared Scallops, crispy Gnocchi & Roast Pumpkin with Gremolata
Smoked Trout, Potato & Onion Salad with Egg & Dill Dressing
House cured Tasmanian Salmon with Orange & Walnut Salad
Sauteed King Prawns with Garlic & Basil Butter
Piedmontese Capsicum with Shallots, Pancetta & Rosemary
Riverina Chicken and Pistachio Terrine with Pickled Eschallots & Croutes
Spinach, Ricotta & Pine Nut Filo Pie with Olive and Parsley Salad
Beef Carpaccio with Rocket, Parmesan & Truffle Vinaigrette
BBQ Octopus with Chilli, Basil & Garlic

Main course

Select two dishes to be served alternately

Prime Beef Fillet with Parmesan Polenta and Salsa Verde
Inglewood Chicken, Cotichino Sausage with White Beans & Basil Pistou
Roast Fillet of Snapper, Sicilian Pasta & Tomato, Mussel & Caper Sauce
Rock Valley Veal on Field Mushroom, caramelised Onion and Thyme Risotto with Salsa Rossa
Polenta crusted King Prawns with Lemon Aioli
Crisp Pork Belly with Tasmanian Scallops & Sage
Mandalong Lamb Shank with roast Fennel & Speck Tomato
Wagyu Beef & Porcini Pie with Thyme Jus

Beverages

Sparkling – Tulloch Cuvee & Tulloch Verscato
White Wine – Julia Semillon, EM Chardonnay, Tulloch Vineyard Select Verdelho
Red Wine – Pokolbin Dry Red, Tulloch Petit Verdot, Cellar Door Release Cabernet Sauvignon
Beer – Peroni, Heinekin, James Boag, Crown Lager & Cascade Light

Canapes

Select 4 canapes to be served

Cold Canapes

Oysters with Caponata
Smoked Tomato & Basil Broth Shooter
Salami Cone with Herbed Mascarpone
Tomato, Olive & Basil Bruschetta
Smoked Chicken & Pistachio Pesto
Prosciutto wrapped Chicken with Artichoke & Semi dried Tomato
Baby Potato with smoked Trout & crispy Sage

Hot Canapes

Binnorie Fetta, Pepperonata & Pumpkin Tartlets
Gorgonzola & Leek Risotto Cakes & Rocket Pesto
Pizza Margarita
Prosciutto and Mozzarella Calzone
Little Pork & Olive Kebabs with Smoked Tomato Relish
Garlic flat Bread with crispy Sage & Capers
Rosemary, Ham & Potato Pizza with sticky Mustard Dressing
Rosemary salted Barramundi with Aioli

Other Services & Extras

At Tulloch we would like to offer you a selection of extended services that will enhance your celebration.

- Fireworks – can be arranged on your behalf prices start at \$1500



- The upstairs cellar door are may be hired as an area for drinks & Canapes as an alternative to the garden for \$200/ hour
 - Outside dance floor from \$1500
- A glass of Sweetie Dessert Wine or Tawny Port can be served with Dessert @ \$5.00/ head
 - Cheese course can be added into any of the packages @ \$8.50/ head

Booking Guidelines

Confirmation and Booking Fee

All tentative bookings are held for two weeks.

To secure your booking after this period we require an initial payment \$1500 being the room hire / event coordination fee.

Payments

A meeting will be held with you no later than 6 weeks prior to your wedding/ function to finalise the details for your day.

A second payment of 50% of the total cost of your function must be paid at your meeting 6 weeks prior to the function.

A final payment is required 2 weeks prior to your function of the balance due finalising the payment for your function.

Payments may be made via credit cards, cash or Bank Transfer.

Payment by credit card attracts a 2% surcharge.

Final numbers

Notification of the final numbers of guests attending is required 2 weeks prior to your function date when final balance is paid.

This is the minimum number for which you will be charged after this time the numbers may be increased but not decreased.

A minimum spend of \$10,800.00 is required for a Saturday night booking with the exception of our winter months of June, July & August when a min spend is not enforced.

Cancellation policy

The deposit is fully refundable up to six months prior to the booked date after which the deposit becomes non-refundable.

Duration

Function packages are for a maximum of five hours following the completion of your wedding ceremony (if held on site).

After this period a venue hire charge applies at an hourly rate of \$300/hour.

This is charged by the hour only. The venue closes at **12.00am sharp**.

Wet Weather

Should the weather be unsuitable for an outdoor ceremony or pre-dinner drinks, the Cellar Door area may be used at no extra charge.

If you would like to use this area regardless, an additional hire fee of \$200/ hour applies.

In both situations the Cellar Door area will not be available until after 5.30pm.

Access to Venue

Access to the reception venue is available from midday the day before your wedding, unless prior arrangements have been made.

This may not be the case if there is a function the day prior.

Menu Selection

Menu selections must be confirmed at least 2 weeks prior to the function so catering arrangements can be finalised.

Menus may vary without notification according to seasonable availability.

Children's meals

Children's meals are priced at \$30.00 /head for children aged between 3 to 12 years and must be marked on your table plan.

Musicians, photographer, etc

Staff meals for photographers, band members etc are priced at \$40/ head, an alcohol package is an additional \$25/ head.

Meals will be served at a separate table for crew.

Dietary requirements

You must notify us of any dietary requirements when giving final numbers 2 weeks prior to your function and clearly mark them on your table plan.

Responsible Service of Alcohol

We reserve the right to refuse service of alcohol to any guest under the age of 18 or unable to prove their age, or any guest we believe to be intoxicated or disruptive.

Transport

To ensure a smooth departure for guests, transport in the form of pre-booked taxis or buses must be arranged as it is often difficult to organise transport at the conclusion of a function.

Damages

Event organisers will be financially liable for any damage to venue property, fixtures, or fittings whether sustained by their own actions, or through the actions of their guests, contractors, or sub-contractors.

An additional cleaning fee of \$200 (minimum) will be charged to client should there be excess cleaning required over and above the expected.

Public Liability and Insurance

Tulloch Wines takes all necessary care however we accept no responsibility for loss of or damage to merchandise, equipment or personal articles left in the venue, prior to, during or after a function.

Collection of Property

All goods including gifts, flowers, and decorations must be collected the day after the function unless prior arrangements have been made.

IMPORTANT:

Requirements no later than 2 days prior to your function include:

- an alphabetical guest list with corresponding table numbers,
- table plans, place cards in a separate envelope for each table and numbered accordingly and with guest seating plan on the front of each envelope,
- all final details regarding flowers, cake deliveries, decorations etc.

A 15% surcharge applies for Sundays and Public Holidays.

All prices quoted in this document are current at the time of printing, but prices are subject to change without notification. All prices are GST inclusive.

Packages & pricing are valid to December 2012

Booking Form: *Please fill out and sign agreement below:*

Name:

Bride _____ **Groom** _____

Wedding date: _____

Time: _____

No. of guests: _____

Address: _____

Email: _____

Phone (HM): _____

Mobile: _____

I _____ have read and understand the terms and conditions for Tulloch Wines 1895 Function Venue and confirm that the above information is correct.

Signature: _____

Date: _____

Tulloch Representative

Signature: _____

Date: _____