



Wedding Packages

Congratulations on your engagement and thank you for considering Restaurant Cuvée at Peterson House 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 and we take much pride and pleasure in ensuring your special day runs smoothly and your guests long savor the occasion of your wedding reception at Peterson House.

I have the pleasure in enclosing our wedding information package which contains our menus and beverage packages, together with some useful information that may assist you with the organisation of your wedding day.

In the mean time, please do not hesitate in contacting me at any time 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 wedding plans in finer detail.

I look forward to hearing from you in the not too distant future.

Kindest regards,

Naomi Pridue
Wedding & Events Manager





The Venue and Grounds:

Peterson House is located at the gateway to the Hunter Valley Wine Country. The property encompasses Restaurant Cuvée and the Cellar Door specialising in sparkling wines.

Our beautiful building is constructed from sandstone, enormous beams of recycled timber and iron with stone and polished timber floors. The sweeping verandahs boast panoramic views over the vineyards. The house is surrounded by charming vibrant cottage gardens, picturesque pond with a jetty and rolling hills.

The Marriage Ceremony:

Peterson House provides an ideal setting for your ceremony and if you would like to use our beautiful grounds for your wedding ceremony, a site fee of \$500.00 will apply.

Ceremonies are able to commence on site from 4.30pm, for which we will provide a small table and chair for the signing of the marriage certificate as well as limited timber furniture to seat approximately 24 guests.

Pre-Reception Drinks & Canapés:

Pre-reception drinks and canapés may be served on the Restaurant Lawn from 5.00pm. We suggest a thirty minute to one-hour period for pre-reception drinks and during that time, the Bridal Party may have the use of our gardens and vineyards for photographs.

The Reception:

Restaurant Cuvée can accommodate up to 150 guests comfortably for a seated formal reception. We use round tables seating a maximum of 10 guests per table.

Venue hire at Peterson House is complimentary, covering 5 hours from the start of canapé and beverage service. Further duration can be arranged at a cost of \$200.00 per additional hour and \$8.00 per person beverage package and must be organized 2 weeks prior.

A \$500.00 security bond is payable upon booking and in the unlikely event of damage to the property, these costs will be deducted from the bond before it is refunded.

Menus:

Please find following a range of menus to select from for your wedding reception. Should you have any guests who may be vegetarian or on special diets, we will cater for them accordingly upon written request. Menus are subject to seasonal change. Children under 12 years of age can be supplied with a simple two-course meal at \$20.00 per child. Children not requiring a meal are free of charge. Teenagers aged between 12-17 years, receive \$10.00 off the package price. Working guests such as Photographers and Musicians can also be provided with a one course meal, including soft drink for \$30.00 per person.

Beverages:

Following our menu is a list of beverages included in our standard package along with upgrade options.

You will also note that we can change certain components of your beverage package and even extend your package at an additional cost. If you would like to extend your beverage package we must be notified 2 weeks prior to your reception along with all final details.

Decorations:

If a theming company has been contracted to put up decorations, or friends and family, please contact the wedding co-ordinator prior to arrange a mutually convenient time to come to Restaurant Cuvée. It is the responsibility of the Bride & Groom and/or the theming company to ensure all decorations are removed by the end of the reception. Our staff are happy to set out any place cards as long as they are prearranged. Should you require our staff to arrange any other decorations this can be done with the cost being at the discretion of the co-ordinator.

Minimum Wedding Guests:

For the months of February to April and September to November a minimum of 60 guests for Saturdays nights will apply. This restriction does not apply to Saturdays in May to August, December and January or weddings booked Sunday to Friday throughout the year.



Wedding Package

\$123.00 per person – July 2011 – June 2012

\$126.00 per person – July 2012 – June 2013

Chef selection of Canapés, with continual 30 minute service

Choice of two Entrées to be served alternatively

Choice of two Main Courses to be served alternatively

Plating of your Wedding Cake with Seasonal Fruit Coulis & King Island Double Cream

Filtered Coffee & Tea

Five hour Standard Beverage Package

Round tables seating a maximum of 10 guests

White linen for the table & glass wear

Gift & Cake tables

Use of microphone and audio equipment (CD player & Ipod connectivity)

Optional Extras

Post ceremony Cheese Plate \$3.50pp

Additional ½ hr service of canapés \$15.00pp

Inclusion of 2 desserts to be served alternate drop \$15.00pp

Al-a-carte menu option upgrade \$10.00pp

Upgrade to Premium Beer \$3.00pp

Upgrade to Premium Beverage Package \$15.00pp

1 hr Beverage Package extension: \$200.00 venue hire extension plus \$8.00pp

White chair covers with white organza sash: \$5.00per chair

Centre Piece of Wrought Iron Candelabra with white candles \$30.00 per table

16m Ceremony Red Carpet \$150.00



Wedding Menus

Entrée

- Salt & pepper squid with an Asian cabbage salad and wasabi mayonnaise
 - Thai beef salad with a lime and chili dressing
 - Confit of pork belly with caramelised apples, prunes and muscat jus
 - Smoked Tasmanian salmon with watercress, dill cream cheese and fried capers
 - Ham hock terrine served with crispy sourdough and mustard onion jam
 - Blue cheese and caramelised onion tart with pear and rocket salad tossed in a mustard ginger dressing
 - Roasted field mushroom filled with sourdough, persian fetta and basil pesto on a rocket salad
 - Pesto crumbed labna on snow pea vine tossed in a sweet red wine reduction
 - Thai style fish cakes with a lime and chili dressing on a frizey salad
 - Carrot and cumin soup with garlic croutons
 - Caesar salad of baby cos, crispy bacon, shaved parmesan and anchovy dressing
 - Tasting plate of ham hock terrine, blue cheese and caramelized onion tart and pesto crumbed labna.
- * Tasting plate served per person, not available for alternate serve. No changes can be made to tasting plate selections. Additional \$2.00 per person.

Main

- Pan fried chicken supreme on a bed of garlic chive mash and sweet tomato puree
- Chicken supreme on a rocket, pear and parmesan salad finished with a mustard ginger dressing.
- 250g Angus sirloin on roasted smashed chats, finished with a red wine jus
- Char grilled beef tenderloin, sweet potato mash, sauté greens topped with béarnaise
- Freshly grilled barramundi with a salad of rocket, fennel and marinated cow's feta
- Crispy skinned salmon fillet on a bed of fine cut ratatouille topped with steamed asparagus
- Oven roasted lamb rack with roasted root vegetables and a minted jus
- Cuvee style spicy lamb burger on brioche, cucumber raita, capsicum and tomato relish with thick hand cut chips
- Beetroot and blue cheese risotto with deep fried sage and shaved parmesan
- Polenta fingers with asparagus and home grown chive salad finished with a house made tomato sauce
- Crispy skinned confit duck maryland on a bed of parsnip mash and cumquat sauce

* Why not ask our wedding & events manager for our current degustation menu for an extra \$20 per person. You can experience an exceptional 8 course menu, a memory which will have your guests talking for years.

Dessert

- Vanilla bean panna cotta with berry compote
- Sticky banana pudding with warm butterscotch sauce and honeycomb ice cream
- Strawberry and ricotta warm bruschetta accompanied by house made vanilla bean ice cream
- Chocolate hazelnut tart with crème anglaise and raspberry mousse
- Lemon and lime tart with coconut ice cream
- House made vanilla bean ice cream topped with sweet balsamic glazed strawberries
- Seasonal Hunter Valley cheeses served with muscatels, quince jelly and lavosh

* menu subject to seasonal change



Al-a-carte Menu Option

- additional \$10.00pp
- all guests make their own selection on the evening
- this menu will come from the al-a-carte menu at the time of your wedding (limited options will be available)

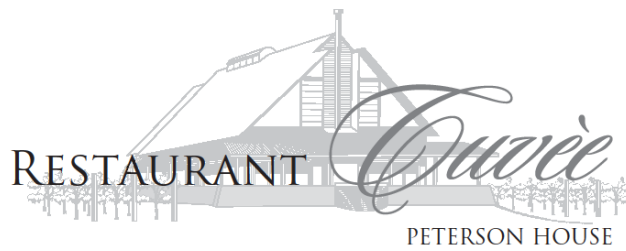
Beverage Packages

Standard

- Peterson House Sparkling Gateway
- Peterson House Sparkling Pink Blush Rosé
- Peterson House Still Semillon **or** Peterson House Chardonnay
- Peterson House Still Shiraz **or** Peterson House Still Merlot
- Full Strength Beers: Tooheys New & Extra Dry
- Low Alcohol Beer: Cascade Premium Light
- Soft Drinks & Juices

Premium – available for additional \$15.00pp

- Peterson House Sparkling Chardonnay Pinot Noir **or** Peterson House Sparkling Semillon Pinot Noir
- Peterson House Sparkling Merlot **or** Peterson House Sparkling Chambourcin
- Peterson's Mountview Winery – 11 Semillon **or** 10 Chardonnay **or** 11 Verdelho
- Peterson's Mountview Winery- 09 Shiraz **or** 09 Cabernet Sauvignon
- Full Strength Beers: Crown Lager & Boags Premium
- Low Alcohol Beer: Cascade Premium Light
- Soft Drinks & Juices



Preferred Suppliers

To help organise your special day, we have listed below a number of wedding professionals we have worked with at Peterson House.

Churches:

St Patrick's at Nulkaba	02 4991 2355	Mrs Jenny Ward
Carmson Estate in Lovedale	02 4930 7655	Mr Bob Carmson

Celebrants:

Mrs Janice Oxenbould	02 4930 7133
Mr Ron McSparran	02 4950 4224
Mr Neil Wright	02 4943 9343
Mrs Maree Callaghan	02 4990 4917

Transport:

Newcastle Limousines:	02 4956 6447	Deluxe Limousines
The Vineyard Shuttle:	02 4998 7779	Horse Carriages
Heidis Hunter Valley	0408 623 136	

Wedding Cakes:

Sugar n Ice:	02 49901 642	Cessnock
Sugar Rush:	0458 990 961	Mount Hutton

Photographers:

D&V Photography	02 4977 0770	Martinsville
Studio Valentine	02 4946 9922	Valentine

Flowers:

Peonies Floral Designer	0433 224 710	Charlestown
Jade McIntosh Flowers	0421 089 054	Cessnock
Wow Flowers	0265 7218 66	Singleton

Theming:

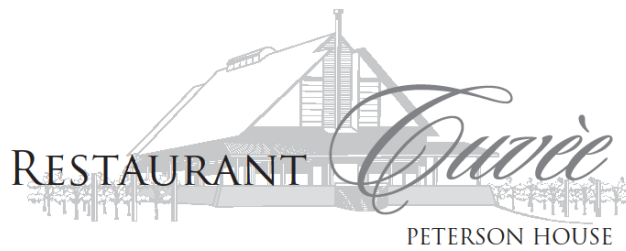
Affections Wedding & Event Hire	02 49915 728	Aberdare
Events of Elegance	02 49909700	Kitchener

Musical Entertainment:

RPM The Band	0402 634 466	www.rpmtheband.com.au info@rpmtheband.com.au
EAO Entertainment:	02 4962 1855	Agent for Bands
Majestic Mobile Music	02 4933 3652	DJ & MC

Accommodation:

The Hunter Valley offers a range of accommodation options from self-catering cabins to luxury five star resorts. To obtain a copy of; The Hunter Wine Country Visitors Guide, please call the Visitor Information Centre on 02 4990 4477 or visit their web site www.winecountry.com.au The Hunter Valley offers a range of accommodation options from self-catering cabins to luxury five star resorts. To obtain a copy of; The Hunter Wine Country Visitors Guide, please call the Visitor Information Centre on 02 4990 4477 or visit their web site www.winecountry.com.au



Booking Conditions

Deposit:

To secure your booking we require a deposit of \$1000.00 inclusive of your refundable bond (\$500) with the completed booking form.

Second Payment:

Six months prior to the wedding day we require a \$1000.00 installment. This will be deducted from your final balance.

Third Payment:

Three months prior to the wedding day, we require a further payment; together with your initial deposit and second \$1000.00 installment; equaling approximately 50% of the total value of your reception.

Final Payment:

At least fourteen days prior to the wedding day, we require the final guest numbers and full payment. This information will be considered the minimum number of guests to be catered.

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, Visa card, Mastercard, Diners and American Express. Alternatively our direct deposit details are;

Account Name: Peterson House

BSB: 032516 Account number: 103517

Liability:

Peterson House 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, 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 180 days prior:	All payments are refunded
179 days to 90 days prior:	Initial deposit, security bond and second payment is forfeited.
89 days to 30 days prior:	Initial deposit, security bond, second and third payment is forfeited
Within 29 days prior:	Initial deposit, security bond and all payments forfeited

Unforeseen Circumstances:

Due to any unforeseen circumstances or accidents, the venue reserves the right to cancel any booking and refund any deposit 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. All quoted prices are inclusive of GST.

Please note that all Public Holidays incur a surcharge of \$1800.00



Wedding Booking Form

Bride: _____ Groom: _____

Date of Wedding: _____

Phone Number: Bride _____

Phone Number: Groom _____

Email Address: _____

Postal Address: _____

Suburb: _____ State: _____ Post code: _____

Estimated number of guests _____

Wedding Ceremony location _____

Deposit

Venue hire and security bond of \$1000 is being paid by the following method

Cash / Credit Card / Direct Deposit / Cheque

Visa / Master Card / Amex / Diners Name on Card _____

Credit Card Number _____ Credit Card Expiry _____

Declaration

By signing below I acknowledge that I have read and agree with the Terms & Conditions set out by Peterson House Restaurant Cuvée and agree to the payment terms.

I understand the ceremony cannot take place until 4.30pm YES NO

I understand venue hire finishes 5 hours after service starts YES NO

I understand all guests are to depart the premises within 30 minutes of the room hire ending YES NO

I understand Peterson House retains the right to refuse alcohol service to intoxicated or disorderly patrons. YES NO

Bride's Name: _____ Bride Signature: _____

Groom's Name: _____ Groom Signature: _____

Date: _____