

# *Your Wedding*

## *Information & Conditions*

### *The Venue*

*Chapel Farm is a unique venue built with 100 year old timbers and blessed with a Victorian homestead, lakes, waterfalls, hundreds of native plants, fields of natural pastures and back-dropped by the Perth Hills. Chapel Farm is a step into yesteryear with its rustic setting, intimate atmosphere and charming hospitality, making it the perfect place for your wedding reception. It is a venue sure to be talked about and one definitely remembered.*

*At Chapel Farm you are spoiled for choice when it comes to your wedding, as we have the benefit of:*

- ❖ An indoor restaurant that caters for up to 60 people, sit down*
- ❖ A semi-enclosed courtyard and verandah that caters for up to 200 people, sit down (heated in winter, cool mist in summer)*
- ❖ A lake area that caters for up to 100 people, sit down*
- ❖ And a waterfall area that caters for up to 80 people sit down*

*Minimum guest numbers of 80 apply for Fridays & Saturdays and 60 for Sundays during peak season (October -April)*

*Minimum guest numbers of 60 apply for Fridays & Saturdays and 50 for Sunday in off peak season (May - September)*

### *Catering*

*With our unique, award winning (and rather large) BBQ, our 4.2m Jarrah wok table, our stainless steel hibachi, our wood fired pizza oven and a recently refurbished kitchen, we are able to offer a variety of menus that will stimulate your palate and suit your style of wedding. Some of the menus we offer are:*

- ❖ Set menu with a difference from \$55.00 per person*
- ❖ 3 course set menu from \$65.00*
- ❖ Buffet Tuscan style from \$45.00*
- ❖ Courtyard Feast menu from \$50.00*
- ❖ Canapé menu from \$45.00*

*Or*

- ❖ Let our chef design a menu unique to you from \$70.00*

*Children under 12 years of age can choose from our children's menu or any of the above menus at 50% of the rates indicated. If children are having a set menu the same as the adults, then they will be charged at the full price.*

*If you intend catering for your photographer, DJ or Band, they will need to be included in your final numbers.*

### *Your Ceremony*

*We are fortunate to have two locations at Chapel Farm where ceremonies can take place, depending on the time of day and season. These include our private garden/waterfall area and our Lake. 22 white chairs and a table for signing are provided for you. Depending on the season and time of the ceremony, a charge of \$100 for every hour prior to 6:00pm may apply.*

## ***Beverages***

*We offer a large selection of wine, spirits & 69 types of beer, all at very competitive prices. Beverages can be charged on a consumption basis or as part of a drinks package. As Chapel Farm is a fully licensed venue, no BYO beverages are permitted and we ask you to advise your guests of this. Children are charged at half the rate on drink packages.*

## ***Bookings***

*Tentative bookings will be held for fourteen days and unless we are informed, the booking will automatically cancel after that time. To confirm your reservation, we require a non-refundable deposit of \$1000.00. Minimum numbers are required during peak season and a charge \$73.00 pp will be incurred should numbers drop below the minimums (see page 1). Public holidays will incur a surcharge of 15%*

## ***Venue Hire***

*Venue hire gives you exclusive use of Chapel Farm wedding area (inside restaurant, courtyard, waterfall and lake area). Our new Tap House & Tapas bar, (opening October 2010) situated in the old Victorian farm house and front beer garden, will remain open to the public, albeit with a separate entrance. The Tap House would of course be available to your guests for pre-reception drinks. The below rates are to be used as a guide for your budgeting purposes, however due to the uniqueness of the venue, we treat each wedding on an individual basis. Please feel free to discuss your complete function requirements with us.*

<b><i>Venue Hire</i></b>	<b><i>Day</i></b>	<b><i>Evening</i></b>
<i>Monday</i>	<i>\$0.00</i>	<i>\$0.00</i>
<i>Tuesday</i>	<i>\$0.00</i>	<i>\$0.00</i>
<i>Wednesday</i>	<i>\$0.00</i>	<i>\$0.00</i>
<i>Thursday</i>	<i>\$0.00</i>	<i>\$0.00</i>
<i>Friday</i>	<i>\$500.00</i>	<i>\$800.00</i>
<i>Saturday</i>	<i>\$500.00</i>	<i>\$1000.00</i>
<i>Sunday</i>	<i>\$800.00</i>	<i>\$500.00</i>

*Exclusive use of our restaurant or courtyard is dependent upon numbers and menus chosen, and may be charged at 50%. Our special facility license allows us to serve liquor only between the hours of 10am to 12pm.*

## ***Final Confirmation of Arrangements***

*Food & beverage details are to be finalised 14 days prior to your wedding date, this includes any special dietary requirements for your guests. **Final numbers are also to be confirmed 14 days prior to the event.** Should guest numbers alter on the day and be less than the confirmed number, you will be charged at the confirmed rate given 14 days prior.*

*The total food bill and the estimated beverage consumption are to be paid 14 days prior to the function date by cash, eftpos or cheque. The balance is to be settled on the night of your wedding, unless prior arrangements have been made.*

***Please note there will be a 2% surcharge for payments given by credit card (Visa, MasterCard or American Express).** We regret that Diners Club card are not accepted.*

## ***Accommodation***

Chapel Farm Getaways, situated on our 3½ acre property contains 6 themed units each with a king or queen size bed, private bathroom, lounge, TV/DVD, coffee and tea making facilities and small fridge. Accommodation guests also have access to their own pool, spa and BBQ facilities. We also have a 3 bedroom self contained 'Love Shack' with a private garden and BBQ facilities. As a courtesy, these units are offered to our bridal parties first. Should you choose to stay at Chapel Farm Getaways; the full room rate is required at the time of booking. We regret we cannot hold rooms for bridal parties or their guests without payment.

## ***Cancellations***

Chapel Farm would share in your disappointment if your wedding was cancelled, however, all cancellations must be received in writing and the following strictly adhered to:

- ❖ Cancellations will not be entitled to any refund of deposit
- ❖ We reserve the right to charge a fee of the estimated total cost of the wedding as follows:
  - Cancellation within 30-59 days – 25%
  - Cancellation within 14-29 days – 50%
  - Cancellation within 13 Days to 24 hours – 100%

## ***DJ Services***

We highly recommend the services of Phillip Clair (0412 110 350) who offers a special rate of \$650.00 for 6 hours and \$100.00 ph thereafter. If other DJ's are used, a compliance form will need to be completed 2 weeks prior to the wedding to assist with noise restrictions. Please note that catering is provided free of charge for Phil.

## ***Linen & Table Decorations***

As each wedding is unique, the cost of linen is additional. For black, cream or ivory linen, an additional charge will apply. Table decorations can be provided by the bridal couple or we can arrange to hire them for you. Candles must be of high quality and any damage to linen will be charged. We reserve the right to blow out candles if they are causing damage.

- ❖ Bridal table with skirt 2-6 @ \$60.00, 8 -12guests @ \$120.00
- ❖ Heavy duty round wedding table cloths- white @ \$12.00 ea
- ❖ Cake, ceremony & present tables @ \$10.00 ea,
- ❖ Chair covers & sash @ \$5.00 - \$5.50 ea
- ❖ Linen napkins \$1.70 ea
- ❖ Red carpet @ \$75.00 for 7 metres (Cake area usually requires 2 carpets and the waterfall area 1)

## ***Responsibility and Damage***

Chapel Farm does not take any responsibility for the loss or damage to guest's property, including any damage to linen and property that is directly related to your wedding. Damage costs will be charged to the bride and groom.

***Please note that our prices and menus are accurate at the time of printing, but can be subject to change without notice due to market variations.***

## *Set menu with a difference*

*\$55 per person*

### *Canapés on arrival*

*Choice of 3 cold and 3 hot canapés*

### *Main course*

*Choice of 2 main courses (alternate serving)*

### *Dessert*

*Your wedding cake*

*Fresh fruit platters*

*2 choices from our dessert menu for additional \$10 per person*

## *3 course set menu*

*\$65 per person*

### *Entrée*

*Choice of 2 entrees (alternate serving)*

### *Main course*

*Choice of 2 main courses (alternate serving)*

### *Desserts*

*Your wedding cake*

*Fresh fruit platters*

*Or 2 choices from our dessert menu for additional \$10 per person*

## *Entrée choices*

*Smoked salmon and potato parcels with garden salad and lemon vinaigrette dressing*

*Prawn and coriander fritters with lemon infused whipped feta and rocket*

*Free-range country pork terrine with pear and saffron relish*

*Goat's cheese and roast beetroot salad with walnuts and balsamic glaze*

*Eggplant and ricotta involtini with tomato and herb sauce*

*Pancetta and walnut stuffed mushrooms with truffle oil and rocket salad*

*Fish chowder served with crusty bread*

## *Main choices*

*French style chicken with potato galette and wild mushroom cream*

*Chicken cacciatore with crisp polenta gnocchi*

*Scotch fillet with roast mushroom, herb butter and creamy mashed potato*

*Baked salmon with braise fennel, cauliflower puree and wild rocket pesto*

*Oven roasted snapper marinated with chermoula and shaved fennel, parsley and orange salad*

*Slow cooked lamb shank with roasted almond, parsley and lemon gremolata*

*Double cooked pork belly with apple, fennel and prune compote*

## *Dessert choices*

*Baked pears with honey, cinnamon, saffron syrup and mascarpone*

*Chestnut flour crepes with caramelised apples and chocolate sauce*

*White chocolate and ricotta muse with candied oranges*

*Dark chocolate muse, cream and strawberry coulis*

*Chocolate and ricotta tiramisu*

## ***Buffet Tuscan style***

*\$45 per person*

*Selection of home-made dips with warm Turkish bread*

*Antipasto platter – selection of char-grilled marinated vegetables, olives, cold meats and cheeses*

*Baked snapper with olives, cherry tomato and marjoram*

*Veal and ricotta meatballs with tomato fondue*

*Chicken cacciatore*

*Choice of 2 salads (from below)*

*Assorted crusty bread rolls*

*Fruit platter*

*Your wedding cake*

## ***Courtyard Feast***

*Mostly cooked on our outdoor BBQ area in front of your guests and served buffet style*

*\$50 per person*

*Canapés on arrival (your selection of 3 cold and 3 hot canapés)*

*Whole butter-fried harisa spiced chicken*

*Rosemary and garlic marinated leg of lamb (off bone)*

*Whole market fish with lemon and dill butter*

*Assorted crusty bread rolls*

*Choice of 2 salads (from below)*

*Fruit platter*

*Your wedding cake*

## ***Salads***

*Garden salad- mixed lettuce with tomato, cucumber and Spanish onion*

*Roast pumpkin, baby spinach, feta and white beans*

*Tomato, bocconcini, fresh basil, olive oil and balsamic glaze*

*Pasta salad with basil pesto dressing, cherry tomato, rocket and parmesan cheese*

*Tabouleh, cous cous and chickpeas*

*Roast potatoes with garlic and rosemary*

## ***Canapé menu***

***\$45 per person***

*Choice of 6 cold and 6 hot canapés and your wedding cake*

### ***Cold canapé selection***

*Potato cake with smoked salmon and whipped feta*

*Bruschetta with fresh tomato salsa*

*Bruschetta with roast beef, hummus and onion jam*

*Champagne chicken vol-au-vents*

*Smoked salmon mouse vol-au-vents with mustard and dill dressing*

*Crisp polenta rounds with truffled mushroom pesto*

*Selection of house-made dips with warm Turkish bread*

*Crostini with pork terrine and pear relish*

*Toasted baguette with salmon rillettes*

*Rice paper rolls with duck and shitake mushrooms*

*Caramelised onion and goat's cheese tartlets*

*Quail eggs with duck and herbs*

*Skewers with chorizo, olives and roasted peppers*

*Braised lamb and eggplant tartlets*

*Oysters with champagne jelly or rice wine, chilli and ginger*

### ***Hot canapé selection***

*Roast pumpkin and sundried tomato arancini*

*Veal ricotta meatballs with tomato fondue*

*Prawn and zucchini fritters with lemon aioli*

*Roast vegetable frittata rounds with basil pesto dressing*

*Smoked salmon croquettes with dill aioli*

*Spicy Moorish pork skewer*

*Chilli and salt squid with fresh tomato and chilli jam*

*Thai marinated chicken skewers*

*Lamb and harissa sausage rolls*

*Crabmeat and coriander fritters*

*Salt dusted prawns with chilli and ginger*

*Cumin and yoghurt battered whiting*

*Beef kofta with saffron yoghurt*

*Beer battered prawns with tomato and chilli relish*

*Coconut and chicken skewers with avocado cream*

*Mussels with garlic and herb breadcrumbs*

## *Chapel Farm Drinks Package (Duration 4 Hours)*

**\$28.00 per person** (\$7.00pp for each additional hour)

*Rothbury Estate  
Semillon Sauvignon Blanc  
Chardonnay  
Shiraz Cabernet  
Sparkling Cuvee*

*Hahn Premium Light  
Carlton Mid Strength  
Carlton Cold  
Tooheys Xtra Dry*

*Fruit Juice & Soft Drinks*

**\$34.00 per person** (\$8.00pp for each additional hour)

*Chapel Farm White (bottled by Garbin Estate)  
Chapel Farm Red (bottled by Garbin Estate)  
Oakover Chenin Blanc  
Oakover Shiraz  
Oakover Sparkling*

*Hahn Premium Light,  
Carlton Mid Strength  
Carlton Cold,  
Toohey Extra Dry*

*Soft Drinks, Lemon, Lime & Bitters (LLB) Fruit Juice*

**\$38.00 per person** (\$9.00pp for each additional hour)

*Garbin Estate Wines  
Chenin Blanc  
Unwooded Chardonnay  
Cabernet Merlot  
Shiraz  
Sparkling Semillion*

*Hahn Premium Light,  
Carlton Mid Strength  
Tooheys Xtra Dry  
Crown Lager  
Corona*

*Soft Drinks, Lemon, Lime & Bitters (LLB) Fruit Juice*

*Please request latest version of drink lists.*

*Beers of similar value from our list may be able to be included, please check with us.  
Menus & Prices are current at the time of printing but may be subject to changes.*