



# Wedding Kit 2009

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Thank you for enquiry regarding catering for your event at "The Farm". This latest enterprise of the Beer family is really a culmination of many years' hard work & the gathering of experience.

We have affectionately named our venue "The Farm" in reference to the properties original purpose as Colin's working poultry farm and later the home of the famous and award winning Pheasant Farm Restaurant.

It is because of our family love of food that all of our ventures have come to exist so quality is of the highest importance to us. We use only the freshest and highest quality ingredients in our cooking many of which we produce ourselves guaranteeing their authenticity. All of our primary produce is ethically farmed, free range and grown without the use of chemicals & preservatives. Each event booked at "The Farm" will receive complimentary Maggie Beer pates on arrival to showcase to your guests the caliber of event you have chosen.

"The Farm" is a purpose built modern facility designed to be in sympathy to its surroundings and capitalise on the stunning rural setting & lake side views. The centre is fitted with all of the mod cons & amenities you will require to execute your event smoothly and professionally.

We will be equipped to host both small & large events and are able to tailor menus and wine packages to suit individual needs.

With a wealth of experience in wedding catering we believe that nothing is impossible.

With every event booked at "The Farm" you will receive expert advice on coordinating all aspects of your event with a full coordination service available upon request.

Please contact me to discuss your needs.

Warm Regards

Elli Beer

Director

[elli@barossafunctioncentre.com](mailto:elli@barossafunctioncentre.com)

08 85623 100





**EXAMPLE ONLY**

**All events are quoted on an individual basis**

**Wedding Menu Package A**

**\$122.00 pp**

Surcharges apply to groups under 80 please speak to Elli Beer to discuss exemptions

**Inclusions**

3 course set menu with Maggie Beer pate selection as canapés on arrival

White linen table cloths & napkins

4.5 hour beverage package of our own label Barossa premium wines

Coffee & Tea

Standard soft drink range by the glass

All food & beverage serviced staff (curfew applies)

Hire of all equipment for standard seating arrangements

One bottle of French Champagne for the bride & groom

Includes GST

**Wedding Menu Package B**

**\$128.00 pp**

Surcharges apply to groups under 80 please speak to Elli Beer to discuss exemptions

**Inclusions**

3 course alternate drop or platter menu with Maggie Beer pate selection as canapés on arrival

White linen table cloths & napkins

4.5 hour beverage package of our own label Barossa premium wines

Coffee & Tea

Standard soft drink range by the glass

All food & beverage serviced staff (curfew applies)

Hire of all equipment for standard seating arrangements

One bottle of French Champagne for the bride & groom

Includes GST



### **Additional Pricing information**

#### **Additional canapés**

\$5 per person per selection (two bites per person)

\$3 per person per selection (one bite per person)

Substitute your dessert for a wedding cake supplied by you & receive 3 canapés selections

#### **Additional hire**

Additional cost will be incurred if you require additional equipment such as chairs for ceremony, red carpet, or PA systems etc

#### **Alternate Beverage packages**

Package options can be discussed with Elli Beer if you wish

#### **Beverages on consumption**

After the package duration beverages prices begin at approximately

\$22 white wine, \$28 red wine, \$25 Sparkling wine, \$5 local beers, \$7 imported beers .All prices are per bottle

#### **Choices per course**

Entrée & Dessert \$7 per person per course

Main Course \$10 per person

#### **Surcharges**

Seasonal and premium food item surcharges apply to some menu items these items are marked on the menu page and may vary during the year please ask Elli Beer to discuss if they will apply to your menu selections

#### **Venue hire**

A flat rate of \$1000.00 + GST applies to the hire of the venue for all events

This includes the use of any accessible area on the farm for use in ceremonies & photography

Please ask Elli Beer about seasonal or non Saturday wedding hire discounts



### **Menu**

***Each event will receive a tailored menu but below are some suggestions***

*Choose your menu from the Soup or Entrée, Main Course and Dessert Selections*

### **Soups**

Potato & leek soup with Lyndoch smoked salmon

Minestra with Carnorali rice, pancetta, asparagus & Parmigianno

Fresh tomato and basil

Cauliflower soup with truffle oil

### **Entrées**

Barossa antipasto plate with lightly smoked prosciutto, soppressa, lacshinken, locally cured olives & Ballycroft Gruth, cornichons and capsicum in vincotto

Cotechina sausage served with du puy lentils and salsa verde

South Australian squid, stuffed with lemon & herbs served on rich tomato sauce with Kurianda wild olives

Ceviche of scallops with apple & celeriac remoulade and hazelnut and tarragon vinaigrette

Poached salmon with Nicola potato and watercress salad served with verjuice & mustard mayonnaise

Carpaccio of kingfish with ginger & pondzu dressing

Kangaroo Island marron with asparagus and vine ripened tomato salad\*

Pheasant terrine served with pickled figs and crostini

Chicken terrine flavoured with orange lemon & thyme served with saffron chutney & crostini

Risotto with broad beans, asparagus & Parmigianno

Spinach & Persian fetta tart served with confit tomatoes



## **Main Courses**

Duo of Barossa chicken – little chicken, mushroom & bacon pie served with thinly sliced roast breast and verjuice jus

Barossa chicken with truffle & tarragon, baby carrots and shallots

Confit of free range duck with potato fondant and red wine jus

Pheasant pie served with raddicho & witlof salad

Slow roasted milk fed lamb with barley & cinnamon risotto

Milk fed lamb with tomato, wild olives and basil bath

Porchetta of Berkshire gold suckling pig rubbed with fennel and lemon served with a warm kipfler potato and fennel salad

Crepinette of Coorong Angus beef served with creamy polenta and red wine jus

Coorong Angus beef fillet with sautéed spinach, porcini and vino cotto \*

Scallop, fennel & baby vegetable pie

Poached salmon fillet with saffron & dill vinaigrette

Potato gnocchi with burnt butter, rich tomato sauce & basil

Risotto with broad beans, asparagus & Parmigianno

Roasted vegetable served on creamy polenta



## **Desserts**

Classic crème caramel with caramel sauce

Chocolate seduction tart with berry coulis

Fig & Walnut meringue with crème fraiche

Baked peaches stuffed with almonds drizzled with sauterne syrup

Old fashioned apple crumble with vanilla & elderflower ice cream

Lemon curd tart with glace zest and Kernich's cream

Selected cheeses served with Maggie Beer's fruit pastes and apex walnut bread

Petit fours available for an additional cost

## **Side Dishes**

All meals include apex wood fired bread,  
potatoes and green salad served to the table

Additional sides (available at additional cost)

Olive & rosemary bread

Baby vegetables in herb butter

Baked spinach with nutmeg, lemon & parmesan

Brussel sprouts & green beans with almonds and burnt butter

Cauliflower and pecorino bake

*Any dishes marked with an \* indicate a surcharge applies*



## wedding divas overview

Wedding Divas is a destination focused wedding planning service offering 'on the ground' wedding coordination, location selection, celebration concept design and styling and a comprehensive network of quality suppliers and service providers.

The 'Diva' team specialise in creating distinctive wedding celebrations in idyllic locations, taking on the additional role of venue coordinator when this support may not be available. Wedding Divas also offer a unique range of event decor and celebration accessories.

Our service is affordable, professional and unique to South Australia. The question is - how would you like us to be involved? We understand that each wedding is a personal experience; therefore, we customise each planning process in consultation with you.

## your package

All couples are offered an initial complimentary consultation.

### diva up! - the full package | \$ 1,250

The ultimate destination service. Your personal wedding planner will take care of all aspects of your wedding planning from concept to completion – essential for the modern survival (and sanity) of today's couple.

### diva for a day! - on the day coordination | \$ 550

If you have planned your wedding but don't want to 'sweat the small things' on the day, this is the service for you. The 'Divas' will attend your wedding celebrations and oversee everything to ensure it all runs to plan.

### be a diva! - build your own package | \$ POA

Let's face it – planning a wedding is exciting and in this day and age, both bride and groom want to participate. By building your own package, you can choose the elements that you want to plan and let the 'Divas' take care of the rest.

### hook me up! - 'where do I start?!' | \$ 250

You start with Wedding Divas! The 'Diva's' referral package will get the ball rolling and 'Hook U Up' with location choices, suppliers, services and available dates. Take the hard work out of 'Where do I start?!'

### diva style! - event decor and details | \$ 550

The 'Diva Style' event styling package has been designed to include celebration theme consultation, product sourcing, and coordination of all event decor hire, set-up and pack-down. This comprehensive package offers you an all inclusive theming solution.

**Contact Wedding Divas direct for further information on their services and additional packages options. All prices exclude GST.**

**WEDDING DIVAS | Lindi Meyer 0438 457 598 | Deb Poole 0422 428 826 |**

**diva@weddingdivas.com.au | [www.weddingdivas.com.au](http://www.weddingdivas.com.au)**

The Farm ,po box 546 , nuriootpa SA 5355 ph 08 85623 100 fax 08 85624 983  
[info@barossafunctioncentre.com](mailto:info@barossafunctioncentre.com) [www.barossafunctioncentre.com](http://www.barossafunctioncentre.com)



## **Viva The Flower Store**

67 Murray ST  
Angaston SA 5353  
Australia  
T: 08 85643393

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

## **Miss Maggie's Flowers** 0431 812 962



## **Jilshouse Flowers**

**Address:** Shop 6, 7 Gawler St, Nuriootpa, SA, 5355  
**Phone Number:** (08) 85624496

**For all of your music & entertainment needs call  
Jamie Blechynden on 0412 468 090**

**For accommodation needs visit [www.barossa.com](http://www.barossa.com)**

# Hair and Make up artist

## Tracy Collins

### Overview

Tracy Collins is an international award winning hair stylist and accredited wedding make-up artist, based in the popular tourist area of the Barossa Valley.

She specialises in both hair and make-up with the use of L'Oreal Professional products and M.A.C. cosmetics.

The service provided is mobile and can be arranged at your home, accommodation or at Tracy's salon located in Angaston, in the heart of the Barossa.

Tracy has had her work in publications such as Marie Claire and other industry magazines. She is a multiple award winning hairdresser, including the L'Oreal Professional International Award and the Anthony Mascolo International Award (co-owner of Tony and Guy salons). She has also consulted to the local food and wine industry identities for hair and make-up for photo shoots, which have been used in magazines articles and books.



### Contact Details

Mobile: 0408 813 044

E-mail: [tracy@massena.com.au](mailto:tracy@massena.com.au)

**Hours of Operation All hours by appointment.**



<b>Wedding Prices</b>	
<b>One Person</b>	
Make-up from	\$80.00
Hair from	\$80.00
Hair and Make-up from	\$160.00
<b>Two Persons</b>	
Make-up from	\$75.00
Hair from	\$75.00
Hair and Make-up from	\$150.00
<b>Three or More People</b>	
Make-up from	\$70.00
Hair from	\$70.00
Hair and Make-up from	\$140.00
<b>Travel</b>	
Travel within Barossa Valley	\$NC
Travel outside Barossa Valley	POA

# SCHEDULE ONE

## TERMS & CONDITIONS

### THE FARM, BAROSSA FUNCTION CENTRE

1. **Access** – Full access available on the day of the event during working hours and by arrangement 24 hours prior
2. **Bookings** - Bookings for **The Farm** should be made through the functions coordinator. Bookings are considered tentative until receipt of Confirmation Booking Form, deposit and Schedules 1 & 2.
3. **Deposit** - A deposit of 30 % of anticipated spend or \$2000.00 whichever is greater must accompany the completed Confirmation of Booking Form and Schedules 1 & 2 to secure your booking.
4. **Collecting Goods** - All goods brought to **The Farm** directly by the hirer, including but not restricted to advertising & promotional material, vases, flowers, gift etc. are to be collected or removed by 12.00 noon on the day following the function unless prior authority in writing has been given by the Function Coordinator. **(Please initial.....)**
5. **Catering** -No food or beverage may be brought onto the premises without prior agreement with the manager of **The Farm**.
6. **Cancellations** - The deposit paid on booking is fully refundable for cancellations 12 months or more from the event. 50 % refund will be given for events cancelled with up to 9 months notice .No refund is given for cancelations with 9 months or less notice. **(Please initial.....)**
7. **Delivery & Set-up of Equipment** - All deliveries to **The Farm** for use during a function should be made by prior arrangement with the Function Coordinator. Deliveries should be made no earlier than the day before the event and not between outside the hours of 9am and 5pm. Deliveries should be clearly marked with the name and date of the function. All deliveries should come through the kitchen loading dock at the rear of the building. Whilst every effort will be made to assist in movement of goods from the dock to the function room, assistance will be offered on the basis of staff availability. **The Farm** does not have storage facilities for periods greater than 24 hours prior to your event.
8. **Excessive Breakages** - Some breakages are expected as part of any function. The hirer will be charged for excessive breakages or loss of any chairs, glasses, china and cutlery.
9. **Final Numbers** - We require an estimated number of guests attending at time of booking. A guaranteed minimum number of guests are required 7 days prior to the event. This is the minimum for which you will be charged. It is the responsibility of the client to **The Farm** regarding final numbers. Should a guaranteed number not be received, the estimated attendance will be taken as final.
10. **Meetings** - Once a booking is confirmed, most events can be organized with three one hour meetings. Additional meetings may be charged at \$50.00 an hour. We ask that each meeting is pre-arranged by making an appointment by telephone.
11. **Menu Information** - Unless you have chosen to leave the menu selection to us, please confirm your menu choice at least 14 days before your event. It is important to us that all guests are well catered for and that we are prepared for those with special dietary requirements, both health and cultural. We will gladly prepare individually tailored alternatives with 7 full days notice, at no extra charge. NO GUARANTEE IS MADE THAT DIETARY REQUIRMENTS WILL BE CATERED FOR WHEN ANNOUNCED AT THE EVENT.
12. **Payment** – Your account is payable no later than 4 days **before** the event. Cheques must be cleared 4 days before the event. If payment in full is not received, **The Farm** reserves the right to cancel your event. Any adjustments to the account are to be settled within 7 days of receipt of account. **(Please initial.....)**
13. **Performer / Crew Catering** - Meals for band members, production teams, performers, and chauffeurs etc. will be provided by prior arrangement from \$15.00 pp. Impromptu meals and refreshments will not be guaranteed if asked to be provided on the night without prior knowledge
14. **Prices** –Package prices are subject to change due to unavoidable increases in wages, food & wine costs. (This is highly likely for events booked more than 12 months in advance.) The final account will be based on prices current at the time of the function and on any quote given 6 months prior to the function. **The Farm** guarantee to advise the client if and when a price increases occurs. **(Please initial .....**)
15. **Timing** - It is your responsibility to finish your function at the allocated time. Additional staff & security charges will apply after the agreed finishing time. To help bring your event to a comfortable close, drink & food service will cease 15 minutes before your designated departure time.
16. **Wines & vintages** - We cannot be assured of continuing availability of certain wines & vintages.
17. Conditions 4, 6, 12 & 14 must be initialed.

I HAVE READ THE ABOVE CONDITIONS AND UNDERSTAND THAT THEY FORM PART OF OUR CONTRACT WITH **THE FARM, BAROSSA FUNCTION CENTRE**

Signed.....

Date.....

# SCHEDULE TWO

## TERMS AND CONDITIONS

### THE FARM, BAROSSA FUNCTION CENTRE

**Access** - The hirer agrees that guests will be admitted to the venue no earlier than time stated on the booking confirmation sheet. (unless by prior arrangement) Organisers will be admitted at any time after 9am on the day of the function excepting if a luncheon event not related to their booking is taking place.

**Cleaning** - The cost of a general minimum cleaning of the space hired is included in the hire cost. The hirer must pay any additional cost where more than the general minimum cleaning is required following a function. (No confetti, rose petals or rice indoors)

**Damages Policy - The Farm , Barossa function centre** will not accept responsibility for damage to or loss of goods and chattels left in the The Farm prior to or after a function held in its premises. All goods and chattels belonging to persons attending a function must be claimed and removed from **The Farm** within twenty-four hours. The organisers of functions at **The Farm** are responsible for any damages occurring to The Farm or the property of The Farm during a function. All breakages will be invoiced to the hirer. **The Farm** will not be responsible for any loss or injury, whatsoever which may be suffered by the hirer of **The Farm** or any attendees prior to, during or after the function.

**Disclaimer** -. If **The Farm** cannot be made available to a hirer on the date or dates for which it has been hired by reason of fire, flood damage, industrial dispute or any other reason beyond the control of **The Farm, The Farm & Beer Girls pty ltd** shall not be liable for any loss, damage or injury whatsoever suffered by a hirer as a result of the unavailability of **The Farm** for those reasons. The hirer agrees to indemnify **The Farm & Beer Girls pty ltd** from and against any action, claim or demand whatsoever which arises or may arise as a result of a function at **The Farm** which has been organised by the hirer. Every effort will be made by **The Farm** to relocate the event to a suitable venue but is not guaranteed or liable for additional costs incurred by the hirer in the relocation.

**Electrical Equipment** - All electrical equipment brought onto the premises must be tested and tagged.

**Fire Regulations** - No hirer of any of **The Farm** facilities, or any person acting on their behalf, or in their employ, may require to be done anything that is contrary to the laws and regulations with respect to the Places of Public Entertainment Act and the Liquor Licensing Act of South Australia. All equipment, fittings or materials brought into **The Farm** by a hirer shall be fireproof or made of fire resistant materials. Hirers of **The Farm** may not bring anything of an explosive nature into **The Farm**. All equipment, fittings or materials brought into **The Farm** may be subject to inspection by an authorized party. If any such equipment, fittings or materials are deemed not to be safe for any reason whatsoever, they will be removed immediately from **The Farm** at the expense of the hirer. No equipment, fittings or materials may be placed in any aisle way or in such a position that will in any way obstruct the access to any designated exit.

**Occupational Health & Safety** - The organisers of functions at **The Farm** are responsible for compliance with all applicable sections and regulations of the South Australian Occupational Health, Safety and Welfare Act, 1986.

**Power Usage Fees** - Equipment hire and labour may be charged where an extensive distribution of electrical outlets is required. Any usage of three phase power will incur an additional charge of \$150. And is subject to availability of grid power to the site

**Security** Any requirements for security staff in accordance with Liquor licensing requirements can be arranged upon request of a hirer with any extra cost being paid by the hirer. **The Farm** reserves the right to exclude or reject from **The Farm** any person attending a function who behaves in an objectionable manner, or who may put at risk any part of **The Farm** property, staff or livestock.

**Smoking** - Smoking is permissible outdoors only in designated areas and due respect must be paid to fire ban season.

**The Farm, Barossa Function Centre or Beer Girls pty ltd reserves the right to alter any of the conditions aforementioned.**  
I have read the above conditions and understand that they form part of my contract with **The Farm, Barossa Function centre**

Signed.....Date.....  
.....

Please print Name .....

# CONFIRMATION OF BOOKING FORM

We wish to confirm our booking with **The Farm** by signing this document we understand this creates a binding contract on the terms & conditions below and those contained in Schedules One & Two attached.

Name of Function \_\_\_\_\_

Date of Function \_\_\_\_\_

Contact Person \_\_\_\_\_

E-mail \_\_\_\_\_

Business or Department \_\_\_\_\_

Tel. \_\_\_\_\_ Fax. \_\_\_\_\_ Mobile \_\_\_\_\_

Estimated number of guests \_\_\_\_\_

Organisers' arrival time \_\_\_\_\_

Guests' arrival time \_\_\_\_\_

Function start time \_\_\_\_\_

Finish time \_\_\_\_\_

Person responsible for account \_\_\_\_\_

Phone \_\_\_\_\_

Postal address for account \_\_\_\_\_

Post code \_\_\_\_\_

Deposit paid by: Cheque or EFT

Paid in by \_\_\_\_\_

Amount \_\_\_\_\_

All **cheques & money orders** to **The Farm function centre** or pay Direct Debit to

**The Farm** bsb # 085 779 Acc # 82 188 8625

**How will the balance of the account be paid?** Direct Debit or Cheque (please circle)

I agree that it is my responsibility to advise **The Farm** of the final numbers 7 days prior to this event. The number we have on this day will be the minimum number for the account. The remainder of the account will be paid in full 4 days **prior** to this event. Any additional costs incurred on the night and any costs referred to in condition 14 of "Schedule 1" will be settled within 7 days of receipt of the account.

Signed \_\_\_\_\_

Date \_\_\_\_\_

Name of Signatory \_\_\_\_\_

Position in Company \_\_\_\_\_

## Fax to 08 85624 983

We will contact you within 48 hours to confirm that we have received your confirmation. Please ring or email us if you do not hear from us

The Farm , Barossa Function Centre

Ph:(08) 85623 100 Fax:(08) 85624 983

E.mail: [info@barossafunctioncentre.com](mailto:info@barossafunctioncentre.com)