

HIGHLAND HERITAGE ESTATE WEDDING PACKAGE

Congratulations on your engagement and what an exciting time this is, planning your upcoming wedding.

Thank you for your interest in Highland Heritage Estate. We are always excited to hear of couples wanting to share their special day with us here in the stunning surrounds of the Highland Heritage Estate Vineyard.

Come and enjoy the views from the rustic dining area of our family owned property, surrounded by lush rolling hills and picturesque grape vines, which makes a perfect setting for your special day.

”The perfect place for your perfect day”

We pride ourselves on the professional way that we conduct our receptions and have over 20 years of experience in Hospitality, so you can be assured that the quality of the food, the standard of service and the smooth running of your reception is unparalleled in this district.



Highland
Heritage
Estate



Contact Us:

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4968 Mitchell Hwy Orange,

NSW 2800

The Ceremony

Say “I Do” nestled amongst lush green grape vines and with a mesmerizing backdrop of the Orange Country side.

Highland Heritage Estate offers a two (2) hour ceremony package with the following inclusions:

- Outdoor Chairs
- White Bali Flags
- Wine Barrel Signing Table
- The Vineyard Deck for Viewing
- 2 Hours Venue Use

The Reception

For your special day, Highland Heritage Estate offers you private use of its entire estate.

This includes The Dining Room, Dance Floor, Pre Dinner Foyer, The Vineyard Deck and the Lawn Area. The charming scenery can also be utilised for wedding photos to allow you to capture those blissful moments for eternity.

Room Capacity for Highland Heritage Estate

The Dining Room	130 Guests Sit Down 200 Guests Cocktail Style
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Highland Heritage Wedding Options

We offer 3 different styles of receptions to cater for everybody, please see below for a brief description of each of our reception styles.

Family Friendly Barbecue

Relax and unwind with our family style BBQ option, chat with friends & family over drinks before enjoying a buffet style BBQ including Your choice of a great range of meats and freshly prepared salads



Canape Style

Mingle with family & friends in a relaxed atmosphere as our Friendly staff bring around your choice of beverages & house made canapes



Formal Sit down Meal

Here the options are limitless, treat your guests (and yourself) with pre-dinner drinks & canapes while you are out capturing the memories of your day. Our staff will seat your guests to await your grand entrance as a married couple. After which, We will commence the formal part of your day which will include the service of your meals and beverages that you have selected.

Add Some Trimmings to your Big Day

Canapes

(Price per person)

(Children 12yrs and under eat canapes free)

COLD CHOICES

- ❖ Mini Bruschetta on handmade bread – V, NF, DF - \$4.00
- ❖ Estate Grown Vine Leaf Dolmades with a Sumac & Preserved Lemon Rice Pilaf Filling – V, GF, NF, DF - \$5.00
- ❖ Smoked Salmon Roulade with Lemon Lime Mayonnaise - GF* NF - \$5.00
- ❖ Rare Seared Beef with Horseradish Cream on a Crouton –NF - \$5.00
- ❖ Whiskey Glazed Smoked Chicken with Jalapeno Aioli on a Fresh Cucumber Slice with a Roast Capsicum Salsa – GF, DF, NF - \$5.00
- ❖ Variety of Sushi with Wasabi Mayonnaise & Soy Sauce – GF*, NF, DF - \$6.00



HOT CHOICES

- ❖ Vegetable Spring Rolls with a Chilli Soy Sauce – V - \$3.50
- ❖ Quiche Lorraine with Estate Made Bacon – NF - \$4.00
- ❖ Panko Crumbed Chicken Strips with a Roast Garlic Aioli – GF*, NF - \$4.50
- ❖ Salt & Pepper Squid with an Asian Dipping Sauce – GF, NF, DF - \$4.50
- ❖ Ricotta, Spinach & Sundried Tomato Tartlet – V - \$5.00
- ❖ Panko Crumbed Barramundi Goujons with a handmade Tartar Sauce – GF* \$5.00
- ❖ Variety of Mini Pizzas - \$5.00
- ❖ Pulled Pork on a Handmade Mini Brioche with Apple Slaw – NF - \$5.50
- ❖ Coconut Prawns with a Mango Salsa – GF* - \$6.00

PLEASE NOTE ITEMS WITH * ARE DIETARY OPTION AVAILABLE, PLEASE ADVISE STAFF IF THE SPECIAL DIETARY IS REQUIRED

Entrées

(2 to be chosen to be served alternatively)

(Price per Person)

Soups

- ❖ French Onion Soup with Croutons – GF*, NF, V - \$10.00
- ❖ Roast Pumpkin Soup served with Crème Fraiche & Chives – V, GF - \$10.00
- ❖ Sweet Potato, Coconut & lime Soup with Saffron Crème Fraiche – GF,NF - \$12.00

Salads

- ❖ Five Spiced Honey Poached Chicken Breast with an Asian Style Wonton Salad - \$16.00
- ❖ Italian Fried Squid with a Crispy Lavosh & Roast Capsicum Salad – GF*, NF - \$16.00
- ❖ Thai Style Marinated Beef on a Vermicelli Noodle & Asian Green Salad - \$18.00

Other

- ❖ A Small Tart of Roasted Cherry Tomato, Caramelised Onion & Goats Cheese with a Rocket & Radish Salad – V - \$17.00
- ❖ Asian style crispy cooked Pork Belly with a Daikon & Rocket salad with a soy dressing – GF*,DF,NF - \$18.00
- ❖ Handmade Cannelloni Filled with Roast Pumpkin & Fetta, Topped with Napolitano Sauce - \$18.00
- ❖ Prosciutto Wrapped Chicken & Asparagus Terrine with Corn Relish & Handmade Lavosh - \$19.00
- ❖ Handmade Puff Pastry Vol Au Vent filled with Prawns in a Creamy Garlic Sauce - \$19.00
- ❖ Blue Swimmer Crab, Heirloom Tomato & Avocado Tian served with a Lemon Dressed Shaved Fennel Salad - \$20.00

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Mains

(2 to be chosen to be served alternatively)

(Price per Person)

- ❖ Highland Heritage Estate Shiraz Braised Beef Cheeks with Chat Potatoes & Snap Peas – GF, DF*, NF - \$33.00
- ❖ Sous Vide Garlic Chicken Breast with Cauliflower & Broccoli Mornay & Snaps with Hollandaise Sauce - NF - \$33.00
 - ❖ Grilled Smooth Dory Fillet with Preserved Lemon Rice Pilaf, Broccolini, Roasted Roma Tomato & Sorrel Buerre Blanc Sauce – GF, NF - \$35.00
- ❖ Pan Seared Breast of Chicken with a Parmesan Risotto Cake & Green beans with a Creamy Bacon, Pea & Mint Sauce – GF, NF - \$35.00
- ❖ Grilled Pork Sirloin with Baked Granny Smith Apple, Crushed Kipflers, Broccolini & Calvados Jus – GF, NF - \$35.00
 - ❖ Greek Marinated Lamb Rump with Roasted Mediterranean Vegetables & Sweet Potato Galette with a Mint & Honey Dressing – GF, NF - \$35.00
- ❖ Sous Vide Sumac Marinated Atlantic Salmon with Crispy Polenta, Sautéed Baby Spinach, Roasted Cherry Tomatoes & Sundried Tomato Pesto – GF - \$38.00
 - ❖ Rib Eye Fillet on the Bone served with Sautéed Mushrooms, green beans, Potato Galette & finished with Béarnaise Sauce – GF, NF - \$38.00
- ❖ Rolled Eye Fillet Beef served with Garlic Marinated Tiger Prawn, Potato Gratin, Broccolini & Asparagus in a Creamy Garlic Verjuice Sauce – NF - \$39.00
 - ❖ Confit Duck Leg With Blackberry Five Spice Sauce, Green Tea Infused Soba Noodles in a Chilli & Garlic Broth with Bok Choy – DF, NF, DF* - \$39.00

Desserts

(2 to be chosen to be served alternatively)

(Price per Person)

- ❖ Apple & Estate Blackberry Crumble with Vanilla Ice-cream – GF* - \$14.00
- ❖ Housemade Sticky Date Pudding with Butterscotch Sauce & Vanilla Bean Ice-cream - \$14.00
 - ❖ Vanilla Crème Brulee with and Almond Biscotti – GF* - \$15.00
 - ❖ Estate Blackberry Frangipan with Vanilla Bean Custard – GF* - \$15.00
 - ❖ Passionfruit Cheesecake with a White Chocolate Chard – GF* - \$15.00
- ❖ Warm Chocolate Brownie with Chocolate Fudge Sauce & Vanilla Ice-cream – GF* - \$16.00
 - ❖ Lemon Curd Tart with Praline & Chantilly Cream - \$16.00
- ❖ Semifreddo of Praline & Highland Heritage Estate Grown Raspberries with an Almond Wafer – GF* - \$16.00
- ❖ Macadamia & Caramel Tart served with Apple Wood Smoked Maple Ricotta – GF - \$18.00
 - ❖ Triple Choc Semifreddo with Handmade Fresh Berry Compote - GF, NF - \$18.00



Other Dessert Options

- ❖ Your Cake plated with Cream & Mixed Berries - \$8 per person
- ❖ Your Cake Self-Serve with a bowl of Cream & Berries - \$6.50 per person
- ❖ Chocolate Fountains using Callebaut Belgium Chocolate with Fresh Fruit & Marshmallows - \$4.50 per person

Dessert Buffet

(Prices per person)

A selection of petit dessert served platter style

- ❖ Chocolate Brownie – GF - \$5.00
 - ❖ Sticky Date Cake - \$5.00
 - ❖ Pavlova – GF - \$5.00
- ❖ Lemon Curd Tart - GF* - \$6.00
 - ❖ Profiteroles - \$6.00
- ❖ Mini Pannacotta with Mixed Berries – GF - \$5.00
 - ❖ Tiramisu - \$6.00
- ❖ Your wedding cake - \$2/head

- ❖ BYO Lolly Buffet - \$100 fee

PLEASE NOTE ITEMS WITH * ARE DIETARY OPTION AVAILABLE, PLEASE ADVISE STAFF IF THE SPECIAL DIETARY IS REQUIRED

Gourmet BBQ

(90 People Maximum)

\$50.00 per Person

MEATS (choose 3)

Additional Options add \$10 per person

- ❖ Whiskey Glazed Smoked Chicken – GF*, DF
- ❖ Pulled Pork with Apple BBQ Sauce – GF*, DF
 - ❖ Marinated Half Beef Steaks – GF*, DF
 - ❖ Souvlaki Style Lamb – GF*, DF
 - ❖ Asian Marinated Prawn Skewer – GF*, DF
- ❖ Gourmet Sausages – Lamb & Rosemary OR Pork & Fennel - GF

SALADS (choose 3)

Additional Options add \$6 per person

- ❖ Potato Salad with a Smokey Paprika Dressing – GF, DF
 - ❖ Fresh Green Salad
- ❖ Chargrilled Mediterranean Vegetable Salad – GF, DF, NF
- ❖ Mexican Style Bean & Asparagus Salad – GF, DF, NF
- ❖ Tomato, Bocconcini & Basil Salad with Balsamic Reduction – GF, NF



Also includes

- ❖ Hand Made Bread Rolls
- ❖ House made Dressings
- ❖ Highland Heritage Estate Handmade Sauces
- ❖ Onions

Kids Menu

\$20 per Child

Includes: Main meal, Dessert, a Soft Drink or Juice & a Kids Activity Pack

Choose from the following options:

Main Course

- ❖ Chicken Nuggets & Chips
- ❖ Fish Pieces & Chips
- ❖ Steak & Chips
- ❖ Spaghetti Bolognaise
- ❖ Cheese Burger with Chips

All kids' main meals are served with vegetables

Dessert

- ❖ Chefs Choice Cake with Vanilla Ice-cream
- ❖ Fresh Fruit Sorbet
- ❖ Highland Heritage Ice-Cream Sundae with your choice of topping – Chocolate, Strawberry or Caramel and Sprinkles

Beverages

Soft Drinks: Coke, Diet Coke, Sprite, Lift, Fire Engine

Juice: Orange, Apple, Pineapple

Other Meals

Provide a main meal for your band, photographer or any other crew that are helping to create your special day.

Main Meal will be one of your chosen dishes and charged accordingly.

FUNCTIONS BEVERAGE LIST

Red and White Wines

– Various vintages may apply

	<i>Bottle</i>
Highland Heritage Estate Sauvignon Blanc	\$25.00
Highland Heritage Estate Riesling	\$25.00
Highland Heritage Estate Nikki D Riesling (sweet)	\$25.00
Highland Heritage Estate Rose	\$25.00
Highland Heritage Estate Fume Blanc	\$25.00
Highland Heritage Estate Chardonnay	\$25.00
Highland Heritage Estate Pinot Noir	\$30.00
Highland Heritage Estate Shiraz	\$30.00
Highland Heritage Estate Merlot	\$30.00
Highland Heritage Estate Cabernet Sauvignon	\$30.00
Wellwood Estate Sauvignon Blanc	\$20.00
Wellwood Estate Riesling	\$20.00
Wellwood Estate Chardonnay	\$20.00
Wellwood Pinot Grigio	\$20.00
Wellwood Rose	\$20.00
Wellwood Estate Pinot Noir	\$20.00
Wellwood Estate Merlot	\$20.00
Wellwood Estate Shiraz	\$20.00
Wellwood Estate Cabernet Sauvignon	\$20.00

Italian Wines & Sparkling

Ca'Luca Pinot Grigio	\$15.00
Gaetano D'Aquino Pinot Grigio	\$20.00
Botter Prosecco	\$20.00
Botter Moscato White	\$20.00
Botter Moscato Rose	\$20.00
Gaetano D'Aquino Moscato	\$25.00

Sparkling

Rothbury Estate	\$15.00
Angullong Sparkling White or Rose	\$25.00
Yellowglen 'Pinot Noir Chardonnay' NV Sparkling Wine	\$28.00
Riccadona Asti Sparkling	\$30.00
Domain Chandon NV Brut	\$45.00
Mumm Cordon Rouge Brut NV	\$95.00
Moet & Chandon NV Imperial	\$125.00

<i>Beer</i>	<i>Glass</i>
Keg Beer – Full strength & Mid Strength	\$4.00
Hahn Premium Light, Cascade Light	\$4.50
All Standard Beers (Tooheys New/Old/Xdry, VB, XXXX Gold, Pure Blonde, Carlton Dry)	\$5.00
Crown Lager, James Boags, Cascade Premium,	\$7.00
Stella Artois, Peroni, Corona, Heineken	\$8.00
Pressman's Alcoholic Apple Cider on Tap	\$4.00
Soft Drinks, Juices Glass	\$4.00
Soft Drink/Juice Jug	\$12.00
Spirits (30ml)	From \$6.00
Liqueurs (30ml)	From \$8.00
BYO Corkage per bottle (conditions apply)	\$10.00

Other beverages can be arranged upon request, so please don't hesitate to ask.



Terms & Conditions

All bookings that are accepted and all functions undertaken are on the basis of the following terms & conditions, which on payment of deposit become the resultant function contract between you, your guests and Highland Heritage Estate Restaurant & Function Centre.

They are important, please read carefully:

Clause Tentative Bookings

- 1 Tentative bookings will be held for a period of fourteen (14) calendar days from the date of your enquiry
- 1.1 Tentative bookings that are not confirmed within fourteen (14) calendar days will be removed without notice.

Deposits

- 2 Payment of a minimum deposit of **\$700.00** is required within 14 days of tentatively booking a date to confirm the booking
- 2.1 Once the deposit has been paid this confirms that all terms and conditions are agreed to.
- 2.2 Deposits are non-refundable however if notice of an intended cancellation is given more than 180 days (6 months) prior to the date of the event the deposit may be refunded provided that the venue is subsequently booked with a similar size function and at management discretion.

Cancellations

- 3 Notice of cancellations is acceptable only by email or in writing. Any other form will not be accepted.

Catering

- 4 Your menu selections should be finalised at least fourteen (14 days) prior to the function date. If not this may result in some of the food choices not being available.
- 4.1 The musician's award states that all musician's booked for 4 hours or more are entitled to a meal. We can provide a main meal charged at the cost of your chosen main meals. Any alcohol served to the musicians is to have prior approval by you and will be added to your bill.
- 4.2 BYO Lolly Buffet will incur a \$100.00 charge

Final Numbers

- 5 A guaranteed minimum number of guests attending the function is required fourteen (14) days prior to the event. This will then be regarded as the minimum number for catering purposes and will also become the minimum number charged on your function account. Any additional guest numbers after this time will be separately charged.

Pricing

6 Prices quoted are in Australian dollar (\$AUD) and includes GST where applicable

6.1 Prices are subject to change without notice

Payment Terms

7 You are to pay in full the cost of the function at least seven (7) days prior to the event. This will be based on the final guest numbers advised 14 days prior to the event. Payment adjustments due to a reduction in numbers is at management discretion. Direct Deposit, Bank cheques, Mastercard, Visa, AMEX or Cash (including EFT) are the only acceptable forms of payment for this.

7.1 Where beverages are charged on a 'consumption' basis, this account must be settled on the night. Direct Deposit, Bank cheques, Mastercard, Visa, AMEX or Cash (including EFT) are the only acceptable forms of payment for this.

Hire Fees and inclusions

8 Venue hire fee is \$700.00. On site wedding ceremony fee is \$480.00.

8.1 Our service is inclusive of all the items specified and any 'extras' required will be charged as specified therein or as separately negotiated.

8.2 Our reception service includes; linen, glasses, cutlery, salt and pepper, cast iron easel for table list, bridal skirt, cake table skirt, present table skirt, microphone, lectern and surround sound system and **5 hours of venue usage.**

8.3 Our ceremony service includes; chairs, flags, wine barrel table for signing & **2 hours of venue usage.**

Conduct, Damages & Liability

9 It is understood patrons will conduct their function in an orderly manner and in full compliance with Highland Heritage Estate Management direction and all applicable laws. Highland Heritage Estate reserves the right to cease and close bar operations, exclude or eject any persons from the function or premises without liability.

9.1 Patrons or patron's guests, invitees or other persons attending the function are financially responsible for any damage sustained whether in rooms reserved or in any part of Highland Heritage Estate. A minimum of a \$500.00 damage fee will be charged.

9.2 Highland Heritage Estate will not accept responsibility for damage or loss of merchandise left on the premises prior, during or after a function; and patrons should arrange their own insurance or security.

9.3 No confetti please! Otherwise a \$100.00 cleaning charge will apply.

Scheduled Times

10 Patrons agree to begin the function and vacate the designated function area at the scheduled times specified.

10.1 Function duration is five (5) hours or seven (7) hours if combined with an onsite ceremony, if patrons wish to extend their function, an additional cost will apply at \$100 per half an hour.

10.2 Please note that all functions must finish at 11:30pm and that our Liquor Licensing Laws also dictate that the serving of alcohol must cease at 12.00am (midnight) and no shots are allowed.

Public Holidays

11 Events held on Public Holidays will require a separate wedding package

Non Smoking Venue

12 Highland Heritage Estate is a 'non-smoking' venue.

Responsible Service of Alcohol (RSA)

13 Highland Heritage Estate upholds RSA practices and to ensure the safe sale, supply and consumption of liquor

13.1 Highland Heritage Estate reserves the right to cease and close the bar, exclude or eject any persons from the function or premises without liability.

13.2 Please note Liquor Licensing Laws also dictate that the serving of alcohol must cease at 12.00 am (midnight) and no shots are allowed.

13.3 Please Note Liquor Licensing Laws do not allow beverages to be taken out of the front door of Highland Heritage Estate. This includes any beverages purchased before close of function.

CLIENT AGREEMENT

BRIDE NAME: _____

GROOM NAME: _____

WEDDING DATE: _____

BRIDE SIGNATURE: _____

GROOM SIGNATURE: _____

DATED: _____