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Westering Lake George Winery provides a perfect setting for your wedding. Offering a stunning dining room or a private wine cellar space for your unique experience.

Westering Lake George Winery is located 30 minutes from Canberra and Goulburn just off the Federal highway, overlooking Lake George.

Partnering with Create Consultants, Create design and deliver innovative and contemporary event wedding packages that showcase local produce infused with seasonal flavours.

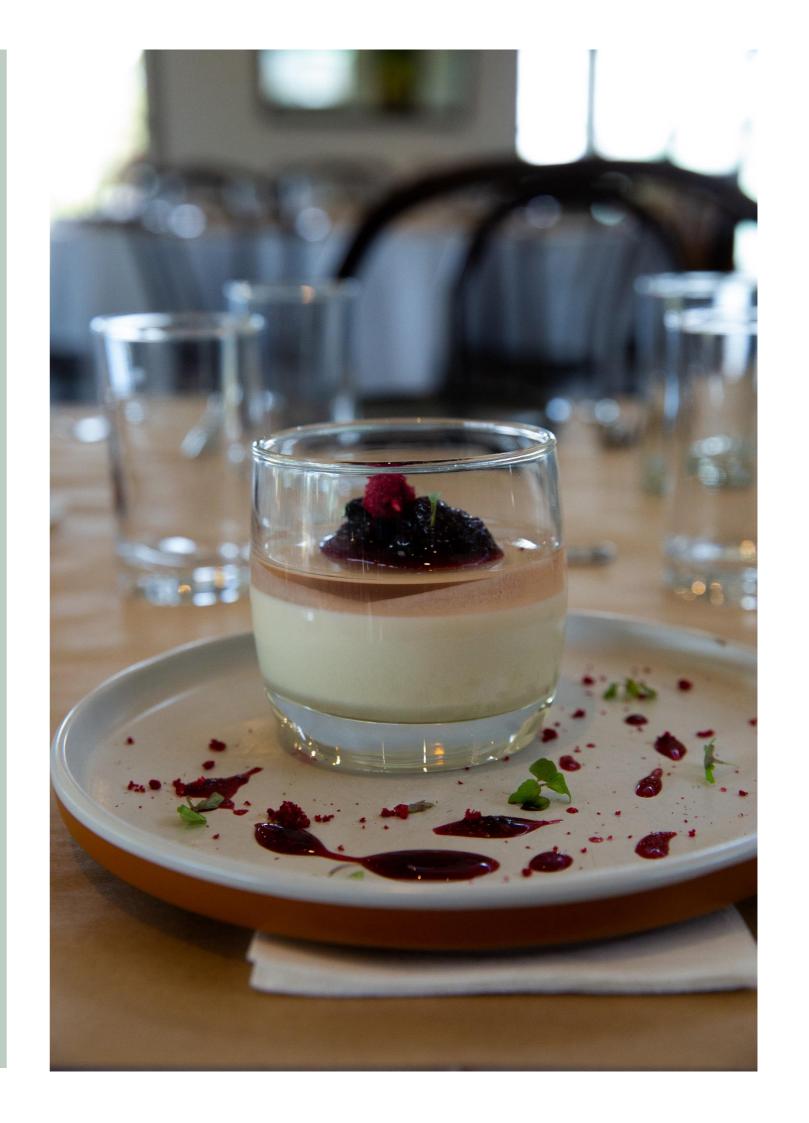
Offering exceptional service, attention to detail and are passionate about delivering an event for you and your guests as you imagined it to be. Be it a wedding breakfast, cocktails or dinner we will work with you to design an event you dream and desire.

The Lake George and Create Consultants team is here ready to create your perfect day.

Address: Federal Highway, Lake George NSW 2581



Located twenty five minutes from Canberra and two and half hours from Sydney.



# CEREMONY PACKAGE

#### CEREMONY PACKAGE - \$750

The gardens and surrounding property are ideal locations to hold your ceremony. We have a range of options available.

#### The Oak

This location is a rural setting which will be set with 16 white folding chairs. You have the option of driving up through the popular trees

#### The Rockery

This location has been landscaped and has a rock pathway and seating area, set with the 16 white folding chairs. Direct car access is available and car parking located is close by.

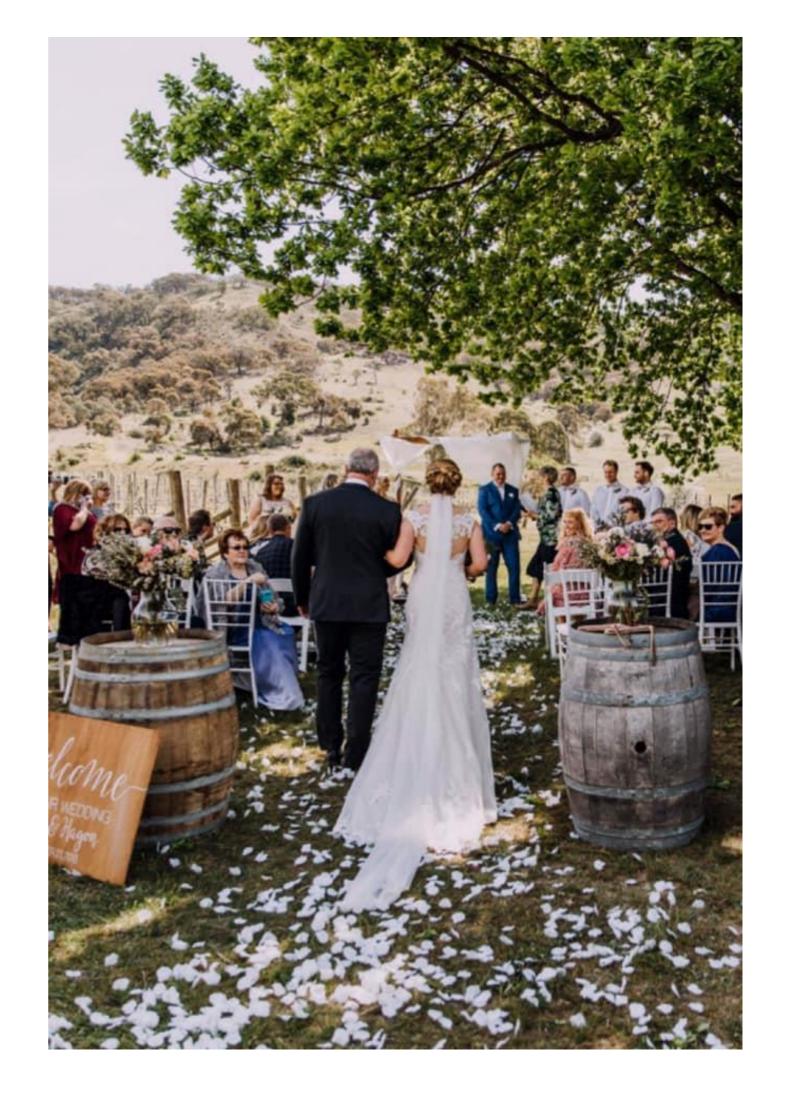
#### Private Cellar

Available as a wet weather option and subject to availability. The Private Cellar is a complete room with a beautiful rock wall and wine barrels, with a capacity of 150 people.

#### **ELOPEMENT PACKAGE - \$1,000**

Ceremony on Lake George Winey Grounds, 2 x Bottles of Lake George Winery Sparkling, one for the day and one for your anniversary & antipasto board to enjoy while taking photos.

Available for 2 hours on Friday, Saturday or Sunday morning or lunch time & subject to availability.





Our two rooms for your event offer two different yet contemporary areas to indulge in, each boasting their own unique and beautiful qualities

#### VENUE HIRE - \$1,000 per room

#### Private Cellar

Is a complete with a beautiful rock wall and wine barrels. This space is ideal for canapes or to host a private event. It also can be used (is available) for wet weather options.

#### Capacity

50 pax banquet style 150 pax cocktail style

#### The Dining Room

Complete with polished floorboard, open fireplace, large windows overlooking vineyard and rural landscape.

#### Capacity

150 pax banquet style 300 pax cocktail style

#### Venue hire inclusions

Standard white linen including white tablecloths, white napkins, microphone and wine barrels.

#### **TRANSPORTATION**

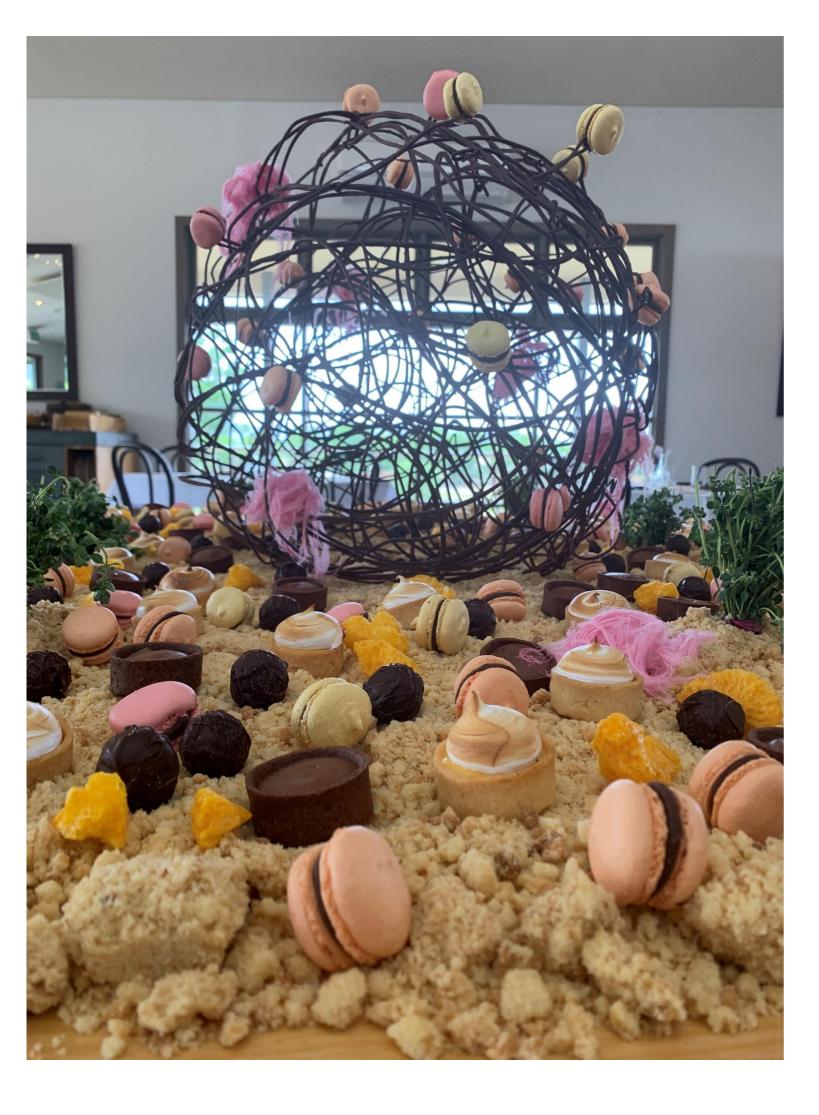
1 x Free Bus included with every new booking.

#### **DECORATIONS**

16 x Fairy light arms = \$800

 $8 \times 10^{-2} \times$ 





## CATERING PACKAGE

#### WEDDING RECEPTION MENU OPTIONS

Minimum \$3,000 catering spend on Monday to Friday
Minimum \$5,000 catering spend on Saturday or Sunday

#### 3 x GRAZING STATIONS - \$70 PP

2 x Grazing stations & 1 x Dessert Garden

#### **CANAPES PACKAGE - \$75 PP**

3-hour Canapes package with 7 selections & 2 x substantial canapes

#### **SHARED ENTREE & MAINS - \$80 PP**

Shared Entrée (2 choices)

Shared Main (2 choices & 3 sides)

Wedding cake cut and served on a platter

#### **TWO COURSE MENU - \$85 PP**

Entrée & Main alternate served
Wedding cake cut & served on a platter

#### **THREE COURSE MENU - \$95 PP**

Entrée, Main & Dessert alternate served
Wedding cake cut & served on a platter

## Enhancements and additional extras can be added to your day

- Wedding cake cut & served on station \$3.5 pp
- Chefs selection arrival canapes \$15 pp
- Ham & mustard bar \$10 pp
- Mini sliders \$10 pp
- Pizza bar (2 choices) \$10 pp
- Dessert garden \$20 pp
- Grazing station \$25 pp
- Crew meal & soft drink \$40 pp
- Children's main, dessert & soft drink \$25 pp

<sup>\*</sup>All menus items are subject to season availability

# GRAZING STATIONS

#### **SEAFOOD BAR**

Shucked oysters to order, Australian prawns, sliced sashimi and condiments.

#### **BAO BAR**

Chinese themed station with bao buns, filled with hoisin beef, woodland mushroom farce, minced lemongrass and chicken. Served with fresh greens and condiments in bamboo steamer baskets.

#### **ROAST PORK BAR**

Whole roasted suckling pig, fresh milk buns served with crunchy slaw.

#### THE DINER

Mini sliders, hot dogs, fries and chicken wings with classic American condiments.

#### **CHARCUTERIE AND CHEESE BAR**

A local cheese selection, finest cuts of charcuterie, antipasto, dips, toasted sourdoughs, buckwheat lavosh and crackers.

#### FRESH FRUIT STATION

A mixture of seasonal fresh fruit.

#### **DESSERT GARDEN**

A dessert garden or native tumble weed with macaroons, nougats, tartlets, chocolate truffles and dehydrated fruits on a bed of edible soil.

















#### **CANAPES MENU**

#### **COLD SELECTION**

Vegetarian rice paper rolls (gf, v)

Rare roast beef rosti with horseradish cream (gf) Crisp corn taco with avocado, tomato salsa (gf, v) Spiced chicken tartlet topped with crispy shallot Pickled cucumber, roast vegetable ragout (gf, v) Caprese kebab, balsamic glaze (gf, v) Orange mascarpone, candied carrot tartlet (v) Pumpkin, parmesan, truffled mushrooms (v, gf) Filo baked peppered goats cheese tart (v) Sesame beef rice paper rolls, chilli soy dip

Smoked salmon blinis with chive cream, micro herbs

#### **COLD SELECTION PREMIUM**

pea, shaved pecorino crostini (v)

Peking duck pancakes, hoisin sauce Fresh shucked oyster, shallot dressing (gf) Goats curd, fig, balsamic tartlet (v) Smoked eel, minted pea puree, purple shiso (gf) Smoked lamb with tuscan relish (gf) Basil roasted cherry tomato mascarpone tart (v) Minted

#### **HOT SELECTION**

Mini wagyu slider on a brioche bun Tempura eggplant, native pepper berry dip (gf, v) Blue cheese tartlet, caramelised onion (v) Olive, rosemary, baked lemon ricotta tartlet (v) Char siu barbecue pork bun hoisin sauce Lamb fillet and eggplant skewers, harissa yoghurt (gf) Steamed vegetable bun (v) Korean style chicken with soy, lime mayonnaise Spring onion bhajis with mint and coriander chutney (v)

Smoked scamorza mozzarella croquette, tomato relish (v)

#### **HOT SELECTION PREMIUM**

Cheese fatayer (v)

Tender beef wellington, mushroom duxelle

Honey lamb mignon, honey yoghurt (gf)

Petite beef and red wine pies

Petite moroccan lamb pie

Grilled prawn cutlet, smoked romesco (gf)

Crab spring roll

French lamb cutlet, dukkha (gf)

Crispy gruyere pattie, spiced jam (v)

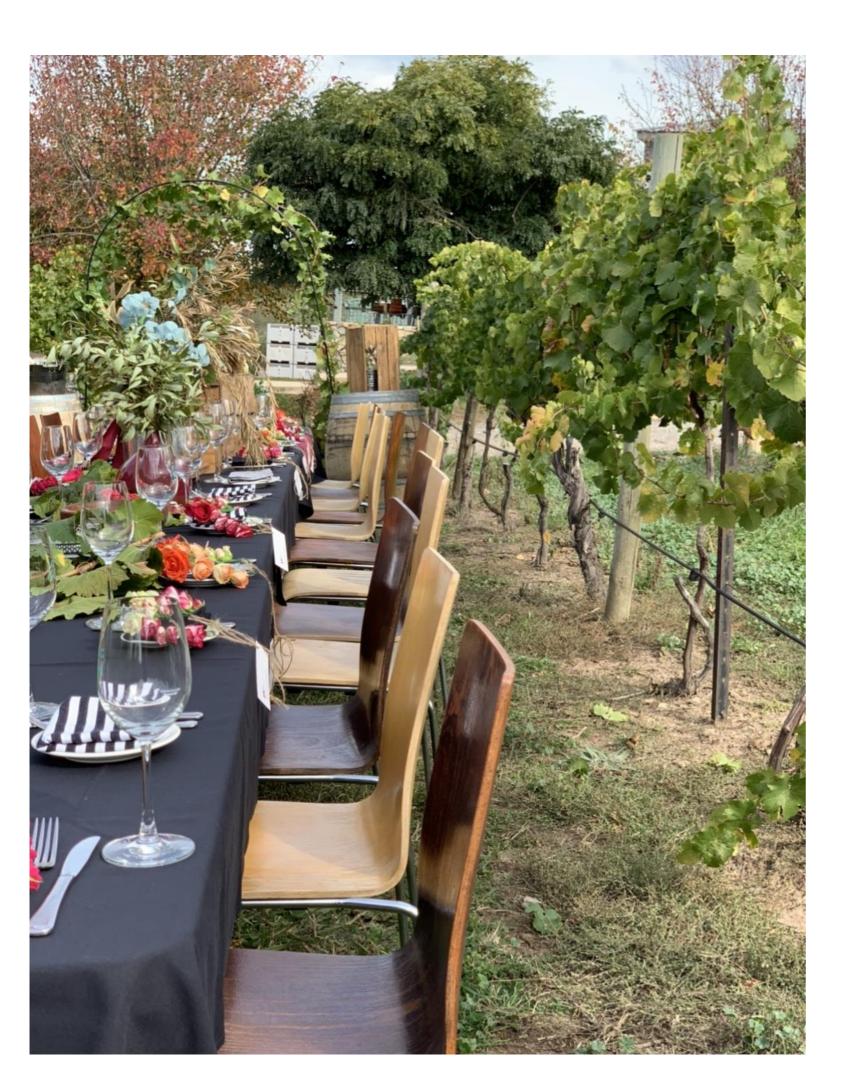
#### **SWEET SELECTION**

Mini lemon meringue tarts Petite chocolate caramel tarts Pistachio nougat (gf) Salted caramel & peanut squares (gf) Macaroon selection

#### **SUBSTANTIAL SELECTION**

Battered flat head and chip box Thai beef salad box (gf) Braised beef and wet polenta bowl (gf) Fresh herb, baby pea, pancetta risotto (gf) Heirloom carrot and baby beet salad, toasted epitas, puy lentils, smoked sheep feta (gf, v)

Kale caesar salad, roasted pistachio, grilled ocean trout (gf)



### **SHARED MENU**

#### **ENTREE**

Olive, goats cheese and roasted vegetable tartlet (v)

Smashed chickpea and spinach fritters with sumac yoghurt (gf,v)

King fish ceviche, palm hearts and baby coriander (gf)

Beef carpaccio with truffle oil (gf)

Goats curd stuffed fig, wrapped in prosciutto (gf)

Sweet potato, cashew filos

Rare roast beef, potato rosti, bush tomato chutney (gf)

Karkalla rice paper rolls, sweet chili (v, gf)

#### MAIN

Grilled lamb cutlets with salsa verde or romesco sauce (gf)

Barramundi and crab cake with sweet corn relish (gf)

Grilled garlic prawns and chorizo with crusty garlic bread

Smashed chickpea, spinach fritters, sumac yogurt (gf, v)

Macadamia and zucchini fritter, wattle seed aioli (v, gf)

Hervey Bay scallop, lemon aspen dressing, sealite (gf)

Beef skirt, sticky sesame glaze, baby coriander (gf)

Pork loin roulette, walnut & sage, crackle dust, pork & cider jus (gf)

#### **SIDES**

Asparagus, peas, butter beans, radicchio, mint, yuzo dressing (v, gf)
Grilled haloumi, toasted organic hazelnuts, sherry reduction (v, gf)
Heirloom carrots, Persian fetta, baby rocket salad (gf, v)
Charred prawns, lemon aioli (gf)
Roasted cauliflower floret, toasted almond powder (v)
Thyme, black garlic and hassleback roasted potatoes (v)
Garden herb salad with a lime dressing (gf, v)

<sup>\*\*</sup>Menu subject to seasonal offering



#### **ENTREES**

Grilled Hervey Bay scallops, cauliflower puree, baby coriander, salmon caviar, crisp cauliflower chips (gf) (served hot)

Seared mountain pepper crusted beef carpaccio, crispy capers, aged parmesan, pesto music bread (qf without music bread)

Citrus cured ocean trout, butter nut caponata, salmon roe, baby parsley, lemon chip (gf)

Crisp pork belly, roast white onion puree, cider caramelised apples, puffed quinoa (gf) (served hot)

Pickled pear, candied pecan nuts, marinated feta, red endive, aged balsamic reduction, box honey (v, gf)

Pumpkin gnocchi, white wine sauce, candied walnut, crisp basil (v) (served hot)

Heirloom tomato, baby mozzarella, raspberry vinegar, shiso (af. v)

Charred asparagus, soft poached duck egg, pancetta, parmesan crisp (gf) (served hot)

Roasted baby beet, heirloom carrot, goats curd, eschalot jam (v. afl)

Kingfish ceviche, pickled baby capsicum, citrus oil, baby coriander (qf)

Tuna ceviche, yuzu jelly, pickled green papaya, micro herbs (gf)

Grilled king prawn cutlet, baby radish, cucumber ribbon, saffron and garlic mascarpone sauce (qf) (served hot)

Prosciutto rolled blue eye trevally, minted pea puree, smoked beetroot coulis, crisp parsnip (gf) (served hot)

Hand cut squid, lemon balm and chilli dust, lemon cream (qf) (served hot)

\*Bread rolls included

#### MAINS

Gippsland 150 day grain fed angus eye fillet, potato galette, wilted spinach, crisp onion rings, sticky jus

Blue eye cod, crisp, herb crust, crushed chats, lemon butter sauce (gf)

Lamb rump, roast kipflers, smoked carrot puree, mojo verde, rosemary jus (gf)

Corn-fed chicken supreme, bush honey baby vegetables, gratin potatoes, grain mustard jus (gf)

Seared barramundi, heirloom tomato carpaccio, crispy basil crushed potatoes, salsa verde dressing (gf)

Shiraz braised lamb shank, colcannon mash, butter bean cassoulet (qf)

Tasmanian salmon, soba noodles, shiitake mushroom, bok choy

Seared mulloway, warm olive, cherry tomato, snake bean salad, pomello dressing (gf)

Kale and quinoa stuffed crisp portobello mushroom, pumpkin puree, caramelised eschalot glazed, chargrilled pencil leeks (gf, vegan)

Goats curd croquette saltbush, wild forged mushrooms, bush tomato iam (qf.v)

Braised beef cheek, white polenta, black garlic, samphire greens

Smoked chicken breast, fondant potato, grilled asparagus, romesco sauce (qf)

Cherry smoked duck breast, potato rosti, baby heirloom beets, citrus jus (gf)

Seared cone bay barramundi, kumara puree, braised fennel, toasted almonds (qf)

Grain fed angus beef fillet, colcannon mash, seasonal buttered green, crisp enkoi, red wine jus (gf)

Roast pork cutlet, parsley crushed chat potato, smoked carrot, squash, cranberry jus (qf)

Mountain crust pepper tenderloin steak rolled with pecorino cheese, sage, and quan dong chilli, snow peas, red wine jus, butter bean puree (gf)

#### **DESSERTS**

Liquid centred chocolate cake, vanilla bean ice cream, forest berries (qf)

Pavlova, lemon curd, berry compote, fresh cream (gf)

Salted caramel chocolate tart, maple syrup and pecan ice cream  $% \left( 1\right) =\left( 1\right) \left( 1$ 

 $\label{thm:mango} \mbox{ Mango chiboust, ginger and lime sable, blueberry sorbet}$ 

Classic vanilla crème brulee with seasonal berries

Rose water panna cotta, caramelised pistachio, red currant compote (gf)

Roasted banana mousse, bitter chocolate crisp, milk chocolate cream (gf)

Apple tarte tatin, vanilla bean crème diplomat

Double layered chocolate mousse, candied orange, crispy nearls

White chocolate, crème fraiche, raspberry tart, white chocolate cream, fossilised fruits

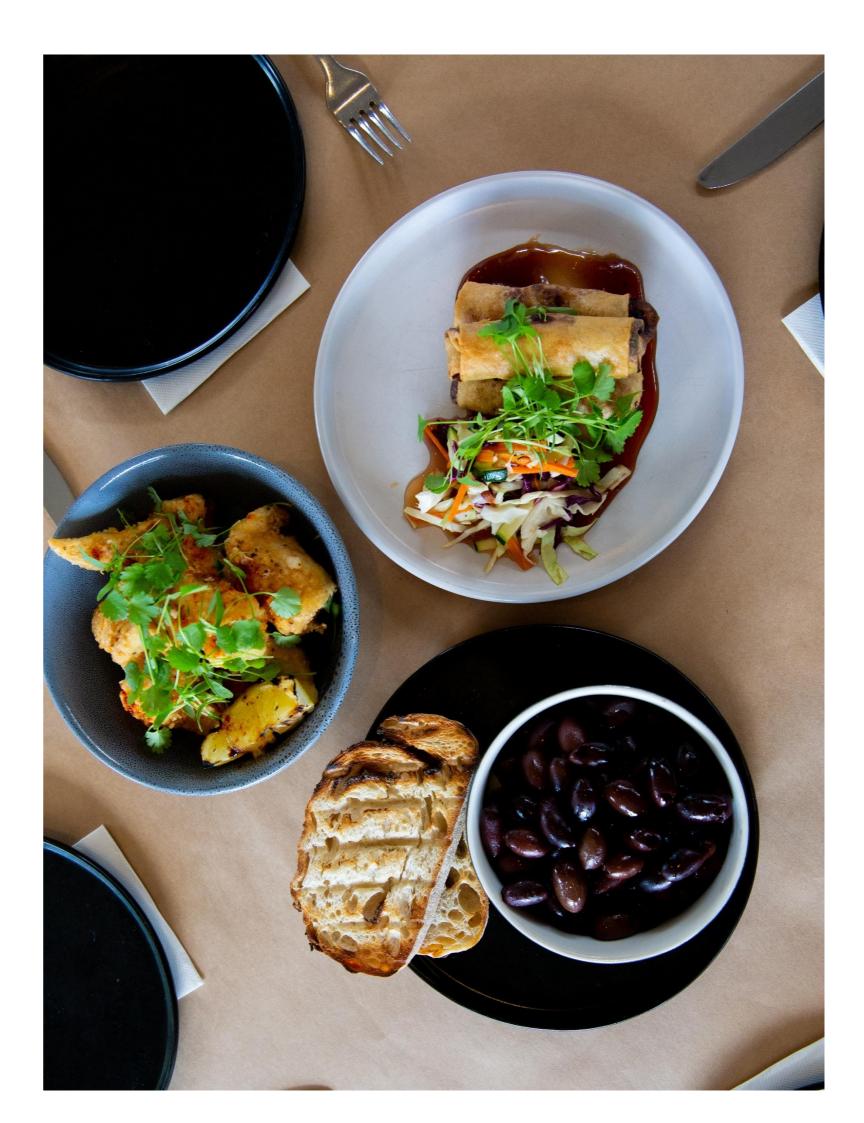
Strawberry frasier, compressed strawberry, crisp basil, champagne reduction

Chocolate and cointreau mousse, sable breton, candied citrus zest, mandarin crisps, lemon balm (gf)

Green tea chiboust, tangerine sponge, cherry blossom jelly (gf) Artisan cheese selection, lavosh, chutney

Chef's selection of petit fours (3 per person)

\*Tea and coffee included





## BEVERAGE PACKAGE

STANDARD PACKAGE

**FIVE HOURS** 

\$55 PER PERSON

Sparkling

Lake George Sparkling

White Wine

(Choice of one)

Lake George Winery Pinot Gris

Lake George Winery Chardonnay

Red Wine

(Choice of one)

Lake George Winery Shiraz

Lake George Winery Tempranillo

Beer

Great Northern Crisp and Cascade light

Soft drinks

PREMIUM PACKAGE
FIVE HOURS
\$65 PER PERSON

Sparkling

Lake George Sparkling

White Wine

(Choice of one)

Lake George Winery Pinot Gris

Lake George Winery Chardonnay

Lake George Winery Riesling

Red Wine

(Choice of one)

Lake George Winery Shiraz

Lake George Winery Tempranillo

Lake George Winery Pinot Noir

Beer

Heineken, Peroni red and Cascade light

Soft drinks

\*Wine vintage is subject to change on availability.

Beverage on consumption is available on request.



# In order to obtain the services of Create Catering at Lake George Winery, the Client must read and understand all these terms and conditions, then sign and return a valid copy to Create Catering.

#### 1. Catering, venue hire & final numbers:

- I. A tentative booking is held for one week on submission of a Venue / Catering booking form. This Quote and Terms and Conditions must be signed by Client and returned to events@lakegeorgewinery.com.au together with the deposit remittance proof of payment to confirm your booking. If confirmation has not been received by this time together with the non-refundable deposit, Create Catering and Lake George Winery reserves the right to release the venue to another party.
- II. Guaranteed base guest numbers are required in writing no later than five (5) business days prior to the event start date to Lake George Winery. The Event Sheet must be signed by the Client to verify the base number of guests, location, menu, beverages, pricing, schedule and staffing details.
- III. Special catering requirements (vegetarian, gluten-free, etc.) along with confirmed guest numbers are due in writing five (5) clear business days prior to the scheduled event date. This confirmed guest number will be the basis for minimum guest numbers charged to your function account. Confirmed guest numbers should not vary more than 10% from the guaranteed base numbers provided on the signed Event Sheet.
- V. Where the confirmed guest numbers decrease by more than 10% of the guaranteed base numbers at five (5) business day prior to the event the Client will be charged for 75% of the difference between the guaranteed and confirmed guest numbers provided pursuant to clause II. Where confirmed guest numbers increase by more than 10% of the guaranteed base numbers lake George Winery will make reasonable efforts to accommodate the additional guests but may not always be able to do so.
- V. If a final signed Event Sheet is not received by Lake George Winery by at least five (5) business days before the event date, Create Consultants and Lake George Winery reserves the right to cancel its services.

  Furthermore, all additional services must be approved in writing by the nominated host of the event.
- VI. Create Catering and Lake George Winery reserves the right to cancel without notice catering and/or venue hire should the Client fail to meet any stipulated time-lines and retain the benefit of any deposit or other monies it has received in lieu of damages.

#### 2 Payment

- A non-refundable Initial Deposit of \$1500 needs to be paid by Client within 7 days of invoice or quotation receipt to secure the nominated date and confirm your booking. Failure to pay may result in your event date booking being resold to another party.
  - An further Interim Deposit of 25% of total booking is required to be paid by Client upon the earliest of the following dates;
- within 3 months of the Initial Deposit payment; or
- within 3 months of the Event Date.
- Failure to pay the 25% additional booking amount will result in the loss of your event date, booking and initial deposit. Client is required to email remittance to events@lakegeorgewinery.com.au as proof of payment.

  Upon receipt of confirmed guest numbers five (5) clear business days prior to the event date, Create Catering will provide a statement of the anticipated charges / PROFORMA INVOICE representing all known charges.

  This statement will not include estimates of variable charges e.g. beverages charged on consumption.
- IV. All private functions are required be paid for in FULL 72 hours prior to the event or Create Catering reserves the right to withhold room / function access until the account is paid in full. A valid credit card is required for all incidental and on-consumption charges.
- V. Where variable charges have been anticipated such as beverages to be paid on consumption. An invoice will be issued to the Client for the variance in charges within ten (10) clear business days of the services date. The Client must pay the invoiced amount in full within seven (7) days from the date of issue. Government Departments will be invoiced against the purchase order.

#### 3. Cancellations & Deposits:

- Notification of all cancellations are required in writing/email. The following charges will apply to all cancellations:
- Non-refundable Initial Deposit of \$1500
- Less than 90 business days from the event date 25% of total estimated charges (in addition to deposit paid).
- Less than ten (10) business days from the event date 75% of total estimated charges (in addition to deposit paid).
- 72 Hours from the event date 100% of total booking charged.
- II. Private Functions: Valid credit card details are required, along with the non-refundable deposit as per the above cancellation conditions. The deposit will be credited towards the final account; however, the deposit is non-refundable if the event is cancelled after confirmation.
- II. Government: Are required to provide a purchase order or valid credit card details at time of returning these Terms and Conditions.
- V. In the event of a cancellation outside both parties control, alternative dates to hold your event will be provided. Clients will not incur a fee to change to alternative date. Any deposits and or payments made by Client will not be refunded although can be credited against future events where Client choses to cancel their current event entirely.

#### 4. Overtime & Surcharges:

- An additional venue hire charge of \$125.00 per hour, or part thereof, will apply to all functions continuing past their confirmed finishing time.
- An additional labour charge of \$200.00/hour for every staff member applies after midnight.
- III. A surcharge of 15% is added to food and beverage prices on Sundays. A surcharge of 45% is added to food and beverage prices on and Public Holidays.

#### Equipment & Security:

- I. Lake George Winery and Create Catering will not accept responsibility or liability for equipment or other items of property brought onto the land for a function by those holding, arranging or servicing any event.
- II. Create Catering will not accept nor assume liability or responsibility for injuries caused to persons attending, organising or servicing the event at Lake George Winery. However, if the injury may have been caused, except to the extent that any breach of this agreement by Create Catering or any act or omission involving fault on the part of Create Catering contributed to the injuries.
- III. The organiser or agent will assume responsibility for all equipment provided by Create Catering for the duration of the function. It is the responsibility of the organiser or agent to ensure that the room is secured while not in use.

#### 6. Damage & Disorder:

- Organisers of functions are financially responsible for any damage or loss sustained to Lake George Winery premises or to any attachment, fitting or fixture by any person attending the function, whether in the room reserved or any other part of the venue and its grounds. The organiser or hirer must reimburse Create Catering for making such repairs to damage.
- The Create Catering management reserves the right, without liability, to ask persons to leave the premises of Lake George Winery or to exclude any or all persons from any function on the premises if there is objectionable, loud or unruly behaviour.
- III. Create Catering reserves the right to levy any additional cost, expense or charge with respect to extraordinary and unreasonable cleaning if required after an event.
- IV. Should a supervising staff member of Create Catering have reason to believe or receives a complaint that any function has become unruly, uncontrollable or excessively loud, after the giving of a warning to the organiser, the supervising staff person may give notice to the organiser to stop the function and for the attendees to vacate the premises of Lake George Winery. Such notice, when given, will be without liability on Create Catering to reimburse the organiser for a function cancelled due to the unruly, uncontrollable or excessively loud event.

#### 7. Responsible Service of Alcohol:

I. Create Catering complies with the National Alcohol Beverage Industries Council guidelines on the Responsible Service of Alcohol. The Functions Staff are instructed not to serve any alcoholic beverages to guests under the age of 18 years, or to guests in state of intoxication. The right to discontinue liquor service is reserved by Create Consultants. Due to licensing, no beverages are to be taken out of allocated areas by any party or brought on to the premises.

#### 8. **General:**

- Guests are asked not to throw litter in the grounds including such items as confetti etc. Create Catering will levy a cleaning charge for any items that need to be cleared.
- II. Create Catering is the exclusive caterer to Lake George Winery. External or self-catering within the venue is not permitted. Allowance will be made for pre-approved cakes for the purpose of wedding and birthdays.

#### 9. Lake George Winery

- All functions and events booked with Create Catering are subject to these Terms and Conditions and approval of Lake George Winery.
- II. Smoke machines, sparklers, naked flames, confetti and rice are not permitted within the Lake George Winery building unless written approval is obtained.
- III. Smoke detectors cannot be isolated under any circumstances.
- V. Access to other parts of the property is not permitted unless written approval is obtained.

