

Tocal Homestead

2018 Packages



CONGRATULATIONS!

Firstly let us begin by saying Congratulations on your Engagement!

Total Homestead is rustic charm meets modern hospitality. We pride ourselves on offering exceptional service, catering, and event management, paired with what is one of the Hunters most beautiful venues. 360-degree stunning views are the backdrop for your ceremony, your photos and reception ~ all in the one venue!

Eliminate the need for costly transport, and the hassle and stress that can accompany long drives to and from ceremony & reception venues by enjoying the ease and beauty of Total Homestead. Everything you need in one location!

Your ceremony

Arrange your wedding ceremony on the Homestead Lawns for an elegant garden wedding overlooking the views or the gigantic fig trees, or in Blacketts Barn for rustic charm.

Total Chapel (at Total College) is available for hire for those looking for a traditional wedding ceremony venue. Speak to your wedding coordinator for further details & availability

Your photos

The Homestead Lawn offers a lovely backdrop for family and group images. The stunning property is completely available to you & your photographer to use for your bridal party photos.

While your bridal party is utilizing the beautiful grounds for your photography, your guests can enjoy relaxing with drinks and nibbles in Blacketts Barn or the Function Center lawn prior to the reception.

Your reception

The Heritage Hay Shed Function Center retains the exterior of a 100-year-old shed. The interior has been transformed into a modern function venue with extensive use of recycled timber. The Heritage Hay Shed overlooks the orchid and Homestead grounds, with views of the mountains in the distance. It's lawn area offers a pre-dinner space or smoking area for guests during the reception.

Please see our special offers at the back of this package

Your Wedding Day



Ceremony

- A wedding coordinator to oversee the ceremony and be on hand for any special requirements
- Choice of Bench seats or folding chairs
- Signing table & 2 chairs

Pre Dinner

- Use the Homestead lawns for celebrations immediately after your ceremony
- Invite your guests to move to Blacketts Barn - an excellent pre dinner space
- Invite your guests to the lawn of the function center
- Use of the function center Mezzanine Level in the event of bad weather



Reception

The Heritage Hay Shed Function Center

- Seated dinners include round tables of ten, or long shared tables
- Dance floor space is allocated on the main floor according to table plan/guest numbers
- Mezzanine Area available for a lounge or chill out zone, dance floor or pre-dinner space in wet weather
- Wheel chair ramp & accessible bathroom on main floor
- Wooden cross back chairs

Total Homestead is an all-inclusive Venue

Every package includes:

- Personalized wedding planning and assistance
- Ceremony set up of bench seats or folding chairs along with a signing table.
- Use of Total property for bridal party photographs. (We suggest that your photographer views Total in advance as there are so many beautiful backdrops to select from, it can be a lot to sort out on the day!)
- Guest pre dinner space in the Homestead gardens, lawn or Blacketts Barn
 - Opportunity to hire a tour guide to show guests through the Homestead House during the pre-dinner period
- Seated dinners include all table settings, wooden cross back chairs, glassware, white linen & napkins.
 - Coordination of place cards and table settings
 - Our team can place out your basic decorations (speak to your coordinator regarding what you have to place out)
 - An easel for arrival sign or seating chart
- Use of lectern and in house sound system (function center only)
 - Cake table
 - Table numbers, if required
 - Gifts table
 - Tea light candles
 - All staffing required for service of your meal
- Full beverage service by an RSA team. Seated dinners receive table service during meal service, reverting to bar service afterwards when the party starts!
 - Specialist wait staff and events supervisor
 - Complimentary menu tasting for the bride & groom
- Pre wedding catch up with your wedding coordinator 6-8weeks before the date to finalize all the details of your day
- Package prices are based on 90 people inclusive of venue hire (less guest numbers will incur additional venue hire fee of \$45 per guest below 90)



PRE DINNER GARDEN PARTY

PARTY

Punch Station Grazing Table

Price per person \$19.00

The Menu

Select a cheese or antipasto grazing table. That table will be set up for guests to help themselves at the allocated time after your ceremony.

Beverages

Punch is served in large drink dispensers with mini bottles and straws as glassware. Allocated one per person

approx. ½ hours service

FIZZ

Sparkling Wine Cocktail Selection of Canapés

Price per person \$23.00

The Menu

Your selection of 5 canapé varieties served cocktail style to your guests

Beverages

Sparkling cocktail served to your guests on arrival to pre-dinner area, or immediately after your ceremony.

Allocated one per person. Tray drink service of all beverages

approx. ½ hour service

POP

Sparkling Wine Selection of Canapés

Price per person \$28.00

The Menu

Your selection of 5 canapé varieties served cocktail style to your guests

Beverages

Sparkling wine served to your guests on arrival to pre-dinner area, or immediately after your ceremony.

Allocated two per person.

Tray drinks service of all beverages

approx. 1 hours service

COCKTAIL PARTY

CHARDONNAY PACKAGE

10 canapés per person
Roving Entrée per person
Standard Beverage package

Price per person \$132.00

The Menu

A roving entrée enables guest to mingle and socialize, yet offers a satisfying meal when served alongside canapés.

Select two fillings to offer variety to your guests, along with 6 canapé varieties

approx. 2.5 hours of food service

Your wedding cake served to guests' cocktail style

Beverages

5-hour package for your reception.

See beverage package items at end of this document.

Tray drink service of all beverages

SHIRAZ PACKAGE

15 canapés per person
Standard Beverage Package

Price per person \$138.00

The Menu

Your selection of 12 canapé varieties from below provides a filling meal in a social and relaxed environment

approx. 3 hours of food service

Your wedding cake served to guests' cocktail style

Beverages

5-hour package for your reception.

See beverage package items at end of this document.

Tray drink service of all beverages

Add On's

- Cheese or Antipasto Grazing Table for arrival at reception \$12.00 pp
 - Mini Sweets or Lolly Station for after meal service \$8.00 pp
 - Add a roving entrée to the Shiraz package \$9.50 pp
- Three sweet canapés to be served with your wedding cake \$10pp

Upgrades

- **Upgrade your menu to include premium & seafood items:**
 - \$8.00 pp from the Chardonnay package
 - \$10.00 pp from the Shiraz package
- **Upgrade your beverage package:**
 - add \$8.00 pp to the Deluxe package
 - add \$16.00 pp to the Premium package
- An additional hour can be added to the beverage package – speak to your events coordinator for details

ALTERNATE DROP SEATED MEAL

SEMILLON PACKAGE

**2 course Alternate Drop
Entrée & Main**
**Your Wedding Cake served
as dessert**
Standard Beverage package

Price per person \$151.00

The Menu

Alternate drop Entrée and Main
(two items per course)
Your wedding cake served to
guests' as dessert with fresh cream
and coulis

Beverages

5-hour package for your
reception.
*See beverage package items at
end of this document.*
Table drink service of all
beverages during dinner, bar
service afterwards

MERLOT PACKAGE

**3 course Alternate Drop
Entrée, Main & Dessert**
Standard Beverage Package

Price per person \$157.00

The Menu

Alternate drop Entrée, Main &
Dessert (two items per course)
Your wedding cake cut and
served on the tea & coffee station
for guests to help themselves

Beverages

5-hour package for your
reception.
*See beverage package items at
end of this document.*
Table drink service of all
beverages during dinner, bar
service afterwards

Add On's

- Cheese or Antipasto Grazing Table for arrival at reception \$12.00 pp
 - Mini Sweets or Lolly Station for after meal service \$8.00 pp
- Have Sprout make your wedding cake & serve as dessert (substitute for alternate drop dessert) = same costs per person as three course menu. Speak to your wedding coordinator regarding cakes.

Upgrade's

- **Upgrade your three course menu (see menus following):**
 - \$161.00 pp to the Riesling package
 - \$165.00 pp to the Pinot Noir package
- **Upgrade your beverage package:**
 - add \$8.00 pp to the Deluxe package
 - add \$16.00 pp to the Premium package
- An additional hour can be added to the beverage package – speak to your events coordinator for details

BANQUET FEAST

A modern take on the traditional buffet.

Rather than guests leaving the tables to serve themselves, shared items are placed in the center of the table. It creates an inviting, communal feel to the meal & enhances your guests dining experience.



BANQUET FEAST

VERDELHO PACKAGE

**Banquet Main Meal
Alternate Drop Dessert
Standard Beverage package**

Price per person \$144.00

The Menu

Shared banquet meats & sides as main meal, shared on the table
Alternate drop Dessert
Your wedding cake cut and served on the tea & coffee station for guests to help themselves

Beverages

5-hour package for your reception.

See beverage package items at end of this document.

Table drink service of all beverages during dinner, bar service afterwards

CABERNET PACKAGE

**Banquet Main Meal
Alternate Drop Dessert
Standard Beverage Package**

Price per person \$154.00

The Menu

Shared banquet meats, seafood & sides as main meal, shared on the table. Alternate drop Dessert
Your wedding cake cut and served on the tea & coffee station for guests to help themselves

Beverages

5-hour package for your reception.

See beverage package items at end of this document.

Table drink service of all beverages during dinner, bar service afterwards

Add On's

- Cheese or Antipasto Grazing Table for arrival at reception \$12.00 pp
 - Add canapés as entrée \$14.00 pp (service of 5 canapé items)
 - Add shared entrée platters \$14.00 pp
- Have Sprout make your wedding cake & serve as dessert (substitute for alternate drop dessert) = same costs per person as three course menu. Speak to your wedding coordinator regarding cakes.
 - Mini Sweets or Lolly Station for after meal service \$8.00 pp

Upgrades

- **Upgrade your beverage package:**
 - add \$8.00 pp to the Deluxe package
 - add \$16.00 pp to the Premium package
- An additional hour can be added to the beverage package – speak to your events coordinator for details

NB. This style of menu requires space set aside on table where the food items will be placed > excessive table decorations do not suit this service.

COCKTAIL PARTY

CHARDONNAY & SHIRAZ MENU OPTIONS

Cold Canapés

- Tomato bruschetta **V**
- Vegetable frittata **V, GF**
- Vietnamese vegetarian rice paper rolls **V, GF**
- Thai style sweet & sour pork salad on crispy wonton
- Confit salmon salad with lemon dressing
- Chicken herb & mayonnaise finger sandwich
- Crudités with hummus dip **V GF**
- Assorted sushi **V GF**
- Grissini wrapped in prosciutto
- Tomato & goats cheese tartlet **V**
- Rare roasted beef roll with seeded mustard mayonnaise
- Duck rillettes with beetroot chutney
- Warmed local olives

Hot Canapés

- Homemade chicken and corn pies **V, GF**
- Steamed asparagus with sauce gribiche
- Garlic, sticky onion & truffled reggiano pissaladiere with snipped thyme **V**
- Spiced roasted carrot soup cups **V**
- Pumpkin risotto balls **V**
- Mini brioche roll with crispy bacon, tomato, rocket & Dijon aioli
- Mini pulled pork sliders
- Mini quiches **V**
- Tempura vegetables **V**
- Crispy fried squid w amazing lime & chili aioli
- BBQ pork buns
- Spring rolls with soya dipping sauce **V**
- Chicken satay skewers **GF**
- Fried Gruyere polenta with romesco

Roving Entree

- Thai beef, chicken or salt & pepper squid salad **GF**
- Butter chicken with steamed rice **GF**
- Chicken, pea & pumpkin risotto **GF**
- Meatball w spaghetti & Parmesan cheese
- Crumbed fish & chip w lemon tartar sauce
- Thai pumpkin & cashew curry w coconut rice **GF**
- Moroccan lamb & date tagine w pistachio cous cous
- Confit salmon nicoise w kipflers, cherry tomato, olives, beans, soft egg, aioli
- Mini hamburger slider w onion jam, cheese, & French fries
- Classic prawn cocktail w iceberg, cucumber, rye crouton, aioli & tomato chutney
- Chicken Caesar salad

Chardonnay package: select 6 canapé items & 2 roving entrees (one per person)

Shiraz package: select 12 canapé items

COCKTAIL PARTY UPGRADE MENU OPTIONS

Cold Canapés

- Bruschetta w olive tapenade & goat's cheese **V**
- Assorted sushi **V GF**
- Asparagus bundles wrapped in prosciutto w pine nut mayonnaise **GF**
- Vietnamese vegetarian rice paper rolls **V, GF**
- Duck pate tartlet w homemade fig jam
- Blinis with smoked salmon & lemon crème fraiche
- Chicken herb & mayonnaise finger sandwich
- Crudités with hummus dip **V GF**
- Rare beef on crouton with horseradish cream
- Beetroot macaroon with Goats cheese mousse
- Salmon sushi rolls with wasabi cream
- Peking duck rice paper rolls with hoisin sauce **GF**
- Scallop ceviche
- Fresh oysters with shallot vinaigrette

Hot Canapés

- Salmon potato croquettes w aioli
- Chicken satay skewers **GF**
- Seared scallops with tomato fennel salsa
- Mini croque monsieur's, smoked ham, Gruyere & Dijon mustard
- Seared beef skewers with chimi churi sauce **GF**
- Homemade braised lamb pies with tomato chutney
- Mini beef sliders with cheddar cheese
- Seared tuna w seaweed salad **GF**
- Ricotta & bacon balls with romesco dipping sauce
- Prawn wontons w coriander chili sauce
- Confit pork pot sticks with truffle aioli
- Garlic, sticky onion & truffled reggiano pissaladiere with snipped thyme
- Salt & pepper prawns
- Pumpkin risotto balls **V**
- Fish tacos with salsa rojo
- Serrano croquette with smoked garlic mayo
- Mushroom and truffle risotto balls
- Corn chowder

Add \$8.00 per person from the Chardonnay package
select 6 canapé items & 2 roving entrees (one per person)

add \$10.00 per person from the Shiraz package
select 12 canapé items

COCKTAIL PARTY ADD ON'S

GRAZING TABLE

Select one table style to be served:

ANTIPASTA - \$12 per person

Dips, sliced cured meats, cheese, olives, crusty bread & grissini

CHEESE TABLE - \$12 per person

Assorted cheese, quince paste, grapes, lavash & crackers

LOLLIE STATION - \$8.00 per person

Assorted sweets – please advise us of a colour theme if you have one & we will do our best to match your lollies to it!

MINI SWEETS – \$8.00 per person

Macaroons, biscuits, chocolates, mini filled tarts & cup cakes

ROVING ENTRÉE

Price per person \$10.50

Select two fillings to be served (one per person)

See menu in Cocktail Party selections

SHARED PLATTER ENTRÉE

Price per person \$14.00

SWEET COCKTAIL MENU

Price per person \$7.50

Select three pieces to be served (three per person):

Assorted macaroons **GF**

Rich chocolate brownie

Lemon meringue tartlet

Chocolate truffles **GF**

Churros with chocolate dipping sauce

Blueberry almond tartlet

Mini sweet shortbreads

Profiteroles with cream & dipped in toffee

Chocolate dipped strawberries

Rum & chocolate truffles

ALTERNATE DROP

Packages include freshly baked sourdough roll per person

SEMILLON MENU SELECTIONS

Entree

Classic Caesar salad with crispy prosciutto and grana Parmesan cheese
Crispy pork belly with roasted carrot puree, apple & radish salad
Roasted spiced carrot & pumpkin soup
Pumpkin Arancini with garlic aioli, basil mayonnaise & leaf salad

Main

Braised beef with mash potato and autumn vegetables & red wine jus
Roasted chicken breast with pumpkin risotto, bean and almond salad
Lamb pithivier with mash potato, bean & green pea salad with rosemary jus
Roasted pork loin with sautéed cabbage & spinach with
caramelized poached pear

Dessert

Chocolate saucing pudding with coffee ice cream
Vanilla panna cotta with poached seasonal Fruits
Sticky date pudding with caramel sauce & Banana ice cream
Meringue with lemon curd, passion fruit, banana and strawberries

MERLOT MENU SELECTIONS

Entree

Classic Caesar salad with crispy prosciutto and grana Parmesan cheese
Crispy pork belly with roasted carrot puree, apple & radish salad
Roasted spiced carrot & pumpkin soup with gremolata
Pumpkin arancini with garlic aioli, basil mayonnaise & leaf salad
Country terrine with pickles, herb salad & sourdough toast

Mains

Slow braised beef with mash potato, autumn vegetables & red wine jus
Roasted chicken breast with pumpkin risotto, bean and almond salad
Roasted pork loin with sautéed cabbage & spinach
and caramelized poached pear
Lamb pithivier with mash potato, bean & green pea salad and rosemary jus
Roasted beef with creamy potato salad, bean & watercress salad & pepper jus

Dessert

Chocolate saucing pudding with coffee ice cream
Vanilla panna cotta with poached seasonal fruits
Sticky date pudding with caramel sauce & banana ice cream
Meringue with lemon curd, passion fruit, banana and strawberries
Blue berry almond tartlet with vanilla bean ice cream

Semillon & Merlot packages: *select 2 items at each course*

ALTERNATE DROP UPGRADES

Package includes freshly baked sourdough roll per person

RIESLING MENU SELECTIONS

Entree

Capressa salad with vine ripe tomato, prosciutto & mozzarella salad
Braised lamb pithivier with pea puree and crisp bean salad
Beef Carpaccio with rocket Parmesan and mushroom and truffle oil
Potato and salmon croquette on lemon aioli with a fennel & orange salad
Classic prawn cocktail with iceberg lettuce, mayonnaise
& homemade tomato chutney

Main

Braised lamb shank with root vegetables & mash potato
Chicken coq au vin with roasted shallots, carrots & bacon, cauliflower puree
Grilled eye fillet steak caramelised onion tart, creamed spinach and Shiraz jus
Roasted veal loin with parsnip puree, chimi churri sauce and crisp bean salad
Pan seared salmon with eggplant puree, beetroot, walnut, asparagus,
watercress salad and salsa Verde

Dessert

Baked custard with plum compote & nutmeg ice cream
Meringue with raspberry ice cream and raspberry compote
Fine apple tart baked tart with frangipane and cinnamon ice cream
Caramelised bread & butter pudding with poached pear and ice cream
Cheese - selection of Australian farmhouse cheeses, crackers and grapes

PINOT NOIR MENU SELECTIONS

Entree

Seared scallops with braised oxtail & cauliflower puree
Duck pitiviere with carrot puree, pear and watercress salad
Prawn squid ink ravioli served with prawn bisque & fresh herbs
Tomato & goats cheese with watercress salad and aged balsamic
Chicken galantine with beetroot relish, frisee leaf and walnut dressing

Main

Confit duck with potato galette & grape salad
Roasted lamb rump with pea puree, potato galette & sauce nicoise
Ocean trout with poached saffron kipfler, pea puree, prawn & chives
Beef with parsnip puree and spinach & assorted mushrooms
Pan roasted barramundi with celeriac puree, fennel, capers
and heirloom tomatoes

Dessert

Dark chocolate mousse with cherries & coconut sorbet
Lemon cheesecake with raspberry jelly and sorbet
Meringue with raspberry ice cream and raspberry compote
Salt caramel tart with rich dark chocolate and hazelnuts ice cream
Crème caramel with fresh berries

BANQUET FEAST

Package includes freshly baked sourdough roll per person

VERDELHO MENU SELECTIONS

Meats ~ Select two options:

- Braised beef with mushrooms
- Roasted pork loin stuffed with prune and herb stuffing
- Roasted chicken with lemon & thyme
- Roasted beef with mustard (served medium)
- Roasted lamb with pea puree (served medium)
- Crispy pork belly with roasted apples

Hot Sides ~ Select one option:

- Porcini macaroni with Parmesan cheese
- Potato Bake (creamy baked potato with garlic and thyme)
- Creamy potato mash
- Soft polenta with pecorino cheese & sautéed mushrooms
- Roast potatoes with garlic and sage
- Roasted warm vegetable salad
(roasted sweet potato, carrot, pumpkin, onion and garlic and herbs)

Cold Sides ~ Select three options:

- Caesar Salad with crispy prosciutto
- Coleslaw salad (fresh cabbage, carrot onion, apple & creamy dressing)
- Tomato and mozzarella salad with basil pesto
- Chickpea salad with fresh tomato and lemon & herb dressing
- Potato salad with bacon, shallot & herbs
- Roasted beetroot salad with fennel, rocket and roasted walnuts
- Bean salad with roasted almonds & olives
- Garden salad with French dressing
- Moroccan cous cous
- Brown rice salad w/ currants, tomatoes, parsley and almonds

Dessert ~ Select two options to be served alternate drop:

- Chocolate saucing pudding with coconut sorbet
- Vanilla panna cotta with poached seasonal Fruits
- Sticky date pudding with caramel sauce & vanilla ice cream
- Meringue with lemon curd, passion fruit, banana and strawberries
- Lemon cheesecake with berry compote

BANQUET FEAST

Package includes freshly baked sourdough roll per person

CABERNET MENU SELECTIONS

Meats ~ Select two options:

- Braised beef with mushrooms
- Roasted beef with mustard (served medium)
- Pan seared salmon with fennel salad
- Roasted chicken with lemon & thyme
- Roasted lamb with pea puree (served medium)
- Crispy pork belly with roasted apples
- Roasted pork loin stuffed with prunes & herb stuffing

Seafood ~ Select two options:

- Salt & pepper squid with aioli
- Seared scallops tomato & fennel salsa
- Steamed mussels in a tomato garlic broth
- Sydney rock oysters with fresh lemon

Hot Sides ~ Select one option:

- Porcini macaroni with Parmesan cheese
- Potato bake (creamy baked potato with garlic and thyme)
- Roast potatoes with garlic and sage
- Creamy potato mash
- Soft polenta with pecorino cheese & sautéed mushrooms
- Roasted warm vegetable salad
(roasted sweet potato, carrot, pumpkin, onion and garlic and herbs)

Cold Sides ~ Select three options:

- Caesar salad with crispy prosciutto
- Coleslaw salad (fresh cabbage, carrot, onion, apple & creamy dressing)
- Tomato and mozzarella salad with basil pesto
- Chickpea salad with fresh tomato and lemon & herb dressing
- Potato salad with bacon, shallot & herbs
- Bean salad with roasted almonds & olives
- Garden salad with French dressing
- Roasted beetroot salad with fennel, rocket and roasted walnuts
- Moroccan cous cous

Dessert ~ Select two options to be served alternate drop:

- Chocolate saucing pudding with coffee ice cream
- Vanilla panna cotta with poached seasonal fruits
- Sticky date pudding with caramel sauce & banana ice cream
- Meringue with lemon curd, passion fruit, banana and strawberries
- Lemon cheesecake with berry compote

Shared Entrée Platters

\$14.00 per person

All Served with:

Sliced Cured Meats, Olives, Dips & Crusty bread

Fried items ~ Select one option:

Salt & pepper squid with aioli

Pumpkin Arancini balls with a fennel and rocket salad

Potato and salmon croquette on lemon aioli with a fennel & orange salad

Hot items ~ Select one option:

Crispy pork belly with roasted apples

Garlic, sticky onion & truffled reggiano pissaladiere w/ feta & beetroot salad

Baked orichette pasta ham hock, cheese, kale & creamy garlic

Baked bruyier cheese soufflé w/ walnuts, raisins & cress

Cold Items ~ Select one option:

Brown rice salad w/ currants, tomatoes, parsley and almonds

Tomato and mozzarella salad with basil pesto

Beef Carpaccio with rocket Parmesan and mushroom

CHILDREN'S MENU

Price per child \$30.00 for three courses

*Children not included in the room hire count

Select one item to be served at each course

Package includes freshly baked sourdough roll per person & unlimited soft drinks

Entree

Mini braised lamb pie with petite salad

Mini chicken skewer with satay sauce (mild) and steamed rice

Roasted pumpkin and carrot soup

Mains

Crumb chicken tenderloins with chips, garden salad & tomato sauce

Beer battered fish with chips, garden salad & tomato sauce

Spaghetti with country beef bolognaise

Sirloin steak with mash potato and vegetables

Dessert

Warm chocolate brownie with vanilla ice cream

Strawberries and ice cream

Your wedding cake served with fresh cream and coulis

**Designed for children under 12 y.o. Speak to our team about teenager's meal options or cocktail party options.*

CREW MEALS

Your photographers, band, decorators, etc can be easily catered for with a main meal and unlimited soft drinks for \$32.00 per person

All crew meals are served after your guests have been served.

WEDDING CAKES

A two tier round cake can be made & served *instead* of dessert for any package already inclusive of an alternate drop dessert.

The cake is served to guests as dessert with coulis and cream.

We have a variety of flavours available, with Ganache or Buttercream icing.

Please speak to our team regarding the style of cake you are looking for.

Wedding cakes are inclusive of ribbon in the colour of your choice.

We ask for you to provide a topper or have your florist provide flowers to match your bouquet.

Price on application for a cake to be served in addition to dessert or for a cocktail party

Additional costs apply for: square cakes ~ extra tiers ~ gluten free ~ special requests

PRE-DINNER BEVERAGES

Please select one flavor to be served as your pre dinner drinks

FIZZ PACKAGE SPARKLING COCKTAIL

One per person

Kir Royal

Peach Blini

Sparkling Fruit Punch

Mimosa

PARTY PACKAGE PUNCH STATION (self serve)

Ginger Ale & Citrus

Lemon Grass & Sweet Tea Punch

Rum, Apple & Ginger Lemonade

Strawberry Iced Tea

White Wine Sangria

Watermelon Campari Fizz

Warm punch options available June - August

Punch is presented in large drinks dispensers with mini bottles & straws as glassware. All punches can be served alcoholic or non-alcoholic



RECEPTION BEVERAGE PACKAGES

Five hours service.

STANDARD

Select two full strength beers & one light beer

Sparkling Wine – Zilzie BTW, Hunter Valley
White Wine - Tyrrell's 'Moore's Creek' Semillon Sauvignon Blanc, Hunter Valley
- Zilzie BTW Chardonnay, Hunter Valley
Red Wine – Zilzie BTW Shiraz, Hunter Valley
Full Strength Beer - Carlton Cold, Tooheys Extra Dry, Victoria Bitter
Light Beer - Cascade Light, Hahn Light
Soft Drinks - Coke, Diet Coke, Lemonade, Solo, Lemon Lime & Bitters
Juice - Orange Juice

DELUXE

Select two full strength beers & one light beer

Sparkling Wine - Tyrrell's 'Moore's Creek' Sparkling, Hunter Valley
White Wine – Geoff Merrill Pimpala RD Chardonnay, McLaren Vale SA
& Checkerboard Sauvignon Blanc, Hunter Valley
Red Wine- Tyrrell's 'Moore's Creek' Cabernet Sauvignon, Hunter Valley
& Checkerboard Shiraz, Hunter Valley
Full Strength Beer - Carlton Dry, Crown Lager, Corona,
James Boags Premium, Tooheys Extra Dry
Light Beer - Cascade Light, James Boags Premium Light
Soft Drinks - Coke, Diet Coke, Lemonade, Solo, Lemon Lime & Bitters
Juice - Orange Juice

PREMIUM

Select two full strength beers & one light beer

Sparkling Wine - Tyrrell's Pinot Noir Chardonnay Sparkling, Hunter Valley
White Wine - David Hook Pinot Grigio, Hunter Valley
& Meera Park Sauvignon Blanc, Hunter Valley
Red Wine – Galli Estate Sangiovese Cab Merlot, Heathcote, VIC
& Meera Park Shiraz, Hunter Valley
Full Strength Beer - Little Creatures Pale Ale, Crown Lager, Corona,
James Boags Premium, Tooheys Extra Dry
Light Beer - Cascade Light, James Boags Premium Light
Soft Drinks - Coke, Diet Coke, Lemonade, Solo, Lemon Lime & Bitters
Juice - Orange Juice

All beverage packages are inclusive of a self-serve tea & coffee station
for after dessert service.

* All wines Subject to availability. *Additional time can be added to these packages
* Other beers and wines may be substituted by arrangement. but may be subject to an

EXTRA OPTIONS



BONBONNIERE

We have a large range of Home Made options for your favours from:

Jams, Chutneys, Pickles
Macaroons, Biscuits,
Rich chocolate brownies
Chocolate truffles, Cupcakes
Granola

Please contact our events coordinator for more information

EXTENDED BEVERAGE PACKAGES

An additional hour can be added to the 5-hour reception packages. Please speak to us for pricing

OUTDOOR HEATERS

For that cold night that you weren't expecting for your reception, keep your guests warm with gas heaters at \$90.00 per heater + delivery

AUDIO VISUAL

A sound system suitable for iPod and microphone is available for us on site. A projector & screen is available on application. Equipment must be handled by Sprout team only.

PRE DINNER SET UP

Cocktail high tables & stools can be hired to set up a mingling area with some casual seating for your pre dinner space.

\$40.00 per table + delivery.

HOMESTEAD TOUR

A private tour of the House can be arranged for guests to view after your ceremony, while you have photographs done. One off price of \$190.00

Availability on application only.

FREQUENTLY ASKED QUESTIONS

MINIMUM / MAXIMUM NUMBERS

Venue hire costs apply for numbers lower than 90.

Minimum 60 people.

The main floor comfortably seats 120 people with space for a dance floor, however larger numbers can be seated in this space. Specific table layouts are required in order to seat larger numbers – speak to your coordinator regarding your numbers and set up options

Folding chairs for ceremony and Wooden Crossback Chairs are included for your reception

Main floor is suitable for Cocktail parties up to 250 people

VENUE HIRE TIMINGS

Your booking guarantees exclusive use of the property after 3pm.

Bar closes in the reception 11.30pm for premises to be completely vacated by 12 midnight.

SPECIAL DIETARY REQUIREMENTS

Yes, we are happy to cater for the special dietary requirements in your group. \$3.00 per person applies for more than three types of requirements per event.

VIEWING & PLANNING MEETINGS

All viewings are by appointment only, please email cateringtotal@outlook.com.

Mid week appointments can be arranged to view the property & discuss the packages that work best for you.

See our Pinterest page for inspiration on how Tocal can be transformed for your wedding: <http://www.pinterest.com/cateringtotal/>

FLOOR PLANS

We will provide you with a floor plan to suit your set up requirements.

Your guests seating list for place cards should be sorted with the first person closest to the bride & groom, then around the table clockwise.

Minor changes to a table plan prior to the day are possible, however major changes may have an additional cost.

ACCESS

We allow access prior to your wedding the day before on a **case by case bases**. On most occasions, the morning of your wedding will be when set up takes place. Times for all suppliers must be approved in advance to ensure that they can access the property.

FREQUENTLY ASKED QUESTIONS

BOOKING CONFIRMATION

Booking Form, Terms & Conditions & Deposit of \$4,000.00 required.
The deposit can be paid in \$1,000.00 lots if required, over three months.

CONFIRMING MY MENU & HOW THE DAY WILL RUN

An event form with menu selections, timings and set up requirements must be returned to your event coordinator three months prior to your wedding date. We will go over this in person 6-8 weeks before your event date to confirm the small details of how your day will run.

CONFIRMED FINAL NUMBERS

You will receive an invoice for anticipated numbers once menus are confirmed at three months out. We will revise the invoice for confirmed final numbers four weeks prior to your event. Should numbers increase, please notify us ASAP for adjustment. Numbers cannot reduce after the 4 week confirmation.

PAYMENT OF ACCOUNT

Final invoice is issued four weeks prior to your event. The invoice should be paid in full two weeks prior to your event date.

Note, A 2% surcharge applies for credit payments

NO payments are to be made until the final invoice has been issued.

RESPONSIBLE SERVICE OF ALCOHOL

The Sprout Hospitality Group adheres to all laws according to the Liquor Act and provides safe and pleasant environment for all patrons. Our staff have a responsibility to ensure the supply and sale of liquor to guests is done according to these laws.

Please do not take offence if a guest is asked to slow it down or cut off – it is not a personal decision but a professional one.

BEVERAGES ON CONSUMPTION

Should beverages on consumption be served during your event, an account for the beverages will be charged to your nominated credit card at the completion of the event, unless other arrangements have been made. We will provide you with a pre-authorisation form to facilitate this payment.

A 2% surcharge applies for credit payments

PLEASE NOTE

Every effort is made to ensure that the items you have selection remain the same, however from time to time due to seasonal variations, some adjustments may be necessary. We will notify you of any changes to your beverage selection or menu.

SUGGESTED SUPPLIERS

PHOTOGRAPHERS

Popcorn

0417430100

info@popcornphotography.com

www.popcornphotography.com.au

Rog & Mere are founders & principal photographers of Popcorn, leading an award winning team

Lauren Anne

0422785688

hello@laurenanneweddings.com

www.laurenannephotography.com.au

Lauren is artistic, warm & joyous. She is a storyteller & captures the real memories of your day

FLORIST

Elegant Blooms Flower Boutique

02 49625885

facebook.com/elegantbloomsflowerboutique?fref=ts

www.elegantbloomsflowerboutique.com.au

Amy & Pene's enthusiasm for beautiful flowers is infectious. They have a fresh approach to floristry design

CELEBRANT

Jacie Whiffield

0411556079

jacie@thebrideand.net.au

www.thebridesmaid.net

Detailed and personal ceremonies

MUSIC

XYDJ

1300855144

info@xydj.com

www.xydj.com.au

Personalized, professional & seamless with great music & service!

CrocQ

Available as a solo artist or collaborating with other local artists

www.crocqmusic.com/bookings

STYLISTS

The Wedding Designer

02 49612751

design@theweddingdesigner.com

www.theweddingdesigner.com.au

If you haven't the time or vision, TWD will source, buy or create unique touches for your wedding day

TLC Design and Events

0431179627

teagan@tlcdesignandevents.com

www.tlcdesignandevents.com.au

Wedding coordination, styling, florals and stationary

Angelic Events and Design

1300760460

enquiries@angelicevents.com.au

www.angelicevents.com.au

Extensive range of decorations, styling, linen, chairs, lighting, draping and florals.

CAKE

Hello Naomi

0413296670

contact@hellonaomi.com

www.hellonaomi.com.au

Naomi's cakes are simply beautiful & most importantly, delicious

TRANSPORT

Sexton Coaches

02 49385251 / 0418860103

Bradley.sexton@bigpond.com

Personalised service. Door to door pick ups and a safe return journey.

Hunter Valley Carriages

0431337367

hvhorsriding@yahoo.com

www.huntervalleycarriages.com.au

The Wedding Carriage is a perfect arrival vehicle for your wedding!

Exclusive Vintage Wedding Cards

02 49327799 / 0457835940

www.evvcars.com.au

Professional & well presented drivers, exceptional cars!

SPECIAL OFFERS

Mid-Week Weddings:

All mid-week weddings (Monday – Thursday) receive -\$15.00 off of all full price packages

Winter Weddings:

Enjoy the cooler months? Tocal is a stunning winter venue – the grass is green, the skies are clear & the venue comes alive lit up at night!

Complimentary grazing table and sparkling wine for your guests after your wedding ceremony!

*offer not available in conjunction with other offers

Please contact our events coordinator to discuss these added bonuses and lock in your wedding date!

Thank You

