





WELCOME TO TWINE

The ideal Hunter Valley destination to celebrate your connection.

At Twine we offer award winning weddings tailored to your taste.

Our professional wedding team will guide you through the planning process and ensure your special day exceeds your expectations and delights your guests.

With a particular focus on incredible food, local produce and Hunter Valley wines - whether you're after an intimate wedding, relaxed atmosphere or a lavish, large celebration, Twine has the perfect setting for your perfect day.



PRIVATE DINING ROOM

MINIMUM SPEND
The cost to host your wedding in the private dining room is \$3000

GUEST NUMBERS*

20 people / max 35 people
*seated

ROOM HIRE TIMES
Monday to Thursday (mid-week) 4.5hrs, this will be an exclusive venue hire.

Friday to Sunday 4.5hrs, this will not be exclusive venue hire.





ROOM FOR EVERYONE IN OUR SPACIOUS RESTAURANT

YOUR WEDDING CEREMONY

Our stunning rose gazebo makes for a breathtaking location to say I do!
With beautiful views of the Hunter Valley, onsite wedding ceremonies at Twine include:

Packaged with your reception at Twine \$1,100 Your ceremony only at Twine \$1,500

- Glorious garden hedge for your grand entrance
- Wrought iron easel for your welcome sign
- White linen clothed signage table
- Two plush chairs
- Eight timber pews (suitable for 40 guests)
- Water station
- Usage of grounds for photography*

Optional Extras:

- White folding ceremony chairs (up to 24) - \$510
- Rose Petals \$150
- Photo Shoot Esky Package (treat your bridal party) - \$35 per person*
- Confetti allowed upon arrival.
 Must be biodegradable.

NOTE:

Wet weather options available - inclement weather conditions covered.

*Conditions apply.



^{*}Selected drinks from your beverage selection included.

YOUR RECEPTION

At Twine, we offer two stunning wedding reception spaces, and professional service throughout our venue.

The elegant restaurant, suitable for 80 guests seated at round tables or 120 at rectangle tables encapsulating the view of the valley.

The rustic Barrel Room is suitable for 120 guests seated at round tables and 140 guests at rectangle tables.



\$150 per person (minimum of 40 guests) includes:

- 5 hour all-inclusive room hire of the restaurant*
- Plated two course menu, alternate served Entree and Main
- 4 hour classic beverage package:
 - o 1 sparkling Wine
 - o 1 Hunter Valley White Wine
 - 1 Hunter Valley Red Wine
 - o 2 standard beers
 - o soft drinks and juice
 - o espresso coffee & tea
- Printed menu per table
- Use of wrought iron easel for your seating plan
- White linen table skirting for bridal, cake and wine barrel gift table
- All pressed white linen table clothes and napkins
- Cake knife
- Your wedding cake cut and served on a share platter to each table or coffee station
- Exclusive use of the beautiful grounds for photography

BONUS EXTRAS

- Lawn games available to entertain your guests
- Silk ceiling draping with fairy lights (approx. 1800 lights in Restaurant, and approx. 4000 lights in Barrel Room)
- Our Barrel Room has a crystal chandelier with 700+ handset crystals

^{*5} hour hire of our rustic Barrel Room is an additional \$1,500.



\$180 per person (minimum of 40 guests)

OR \$175 per person, if you wish to have your delicious wedding cake, served as dessert.

Shiraz Package includes:

- 5.5 hour room hire of the restaurant*
- 30 minutes of canapes (3 of your choice from our selection)
- Plated three course alternate served menu
- 5 hour premium beverage package:
 - 1 sparkling wine
 - 2 Hunter Valley white wines
 - 2 Hunter Valley red wines
 - 2 premium beers
 - o soft drinks and juice
 - espresso coffee and tea
- Placement of bonbonniere and name cards
- Printed menu per table
- Use of wrought iron easel for your seating plan
- White linen table skirting for bridal, cake and wine barrel gift table
- All pressed white linen table clothes and napkins
- · Cake knife
- Your wedding cake cut and served on a share platter to each table
- Exclusive use of the beautiful grounds for photography

BONUS EXTRAS

- Lawn games available to entertain your guests
- Silk ceiling draping with fairy lights (approx. 1800 lights in Restaurant, and approx. 4000 lights in Barrel Room)
- Our Barrel Room has a crystal chandelier with
 700+ handset crystals

Cocktail Wedding Reception package will be sent through separately.

^{*5} hour hire of our rustic Barrel Room is an additional \$1,500.

VIEW BAR

The Twine View Bar and alfresco area will be open at the conclusion of your ceremony, offering a full range of refreshments and a space for your guests to relax and mingle.

A Bar Tab for your guests to enjoy is available on request - a credit card is required.

Delicious Mezze Grazing Boards are also available for \$250 each (suitable for 15 - 20 guests per board).

Your own personal signature cocktail available - price on request.





MENU

We're passionate about quality food that showcases incredible local produce and pairs well with Hunter Valley wines. Our wedding menus have been designed for you and your guests to enjoy and indulge – all in celebration of your love.

CANAPÉS

Select three

- Tomato basil bruschetta
- Thai fish cakes w/ chilli aioli
- Rare beef crostini w/ horseradish cream
- Pork dumpling
- Moroccan chicken skewers w/ lemon yoghurt
- Cumin, lemon & rosemary lamb kofta
- Duck parfait, croute, eshallots
- Cured salmon on cucumber round dill crème fraiche
- Vegetarian frittata



ENTRÉE

Select two

- Mild Schezwan squid, asian greens w/ sweet sesame dressing
- Rosemary & garlic marinated pork tenderloin w/ red wine syrup & butternut cream
- Roast pumpkin, baby beetroot salad w/ candied walnuts & grilled goats cheese
- Chicken & prosciutto roulade, cauliflower cream w/ blistered tomato
- House cured ocean trout w/ pear
 & baby herb salad with local
 marinated feta
- Fregola w/ balsamic roma tomatoes, torn basil, pine nuts & Hunter Valley labna
- Massaman beef curry w/ jasmine steamed rice and pappadam chips



MAIN

Select two

- Garlic & thyme rubbed beef tenderloin w/ mash potato, steamed broccolini & shiraz jus
- Caprese grilled chicken breast, baby mozzarella, sundried tomato w/ crispy chorizo, Italian herbed chats & caramelised balsamic
- Grilled Atlantic salmon fillet, preserved lemon & dill arancini, sautéed baby spinach w/ white wine butter sauce
- Tender slow roast lamb shoulder w/ butternut, cheddar & parsnip hash brown, broccolini & red wine jus
- Baked potato gnocchi w/ forest mushrooms, asparagus, pecorino Romano | white truffle oil
- Pork belly, crackle puff, granny smith apple cider sauce w/ potato rosti | seasonal greens
- Duck Maryland w/ blackberry chutney, sweet potato fondant & baby spinach
- Grilled chicken, Hunter Valley ash brie w/ crispy speck | kumara | peppercorn sauce



DESSERT

Select two

- Italian meringue, lemon curd w/ berries & sweet butter biscuit crumble
- Vanilla bean panna cotta w/ mango coulis, lavender & coconut brittle
- Rich warm chocolate pudding w/ chocolate jaffa sauce, double cream & strawberries
- Individual baked lemon tart w/ blueberry mousse & toffee praline
- Layered banoffee pie w/ caramel, banana, cream & shards of Belgium chocolate
- Cinnamon & vanilla poached pear w/ traditional anglaise and brownie crumbs

A UNIQUE TOUCH

Our professional wedding planners can assist with the co-ordination of the following optional extras, to be charged at an additional fee.

- Arrive by private helicopter
- Your very own fireworks
- Plush alfresco lounges and high bars
- Mezze Grazing Boards
- Alfresco dance floor
- 'LOVE' glow letters

MENU TASTINGS

Tastings are available at Twine Restaurant on weekdays, upon request and charged at \$110 per person. You can select 2 entrees, 2 mains and (2 desserts for Shiraz Package only) from our delicious selection for your group/party. Includes wine samples - subject to availability.

*Menu is subject to change and product availability



BOOKINGS

To book your wedding at Twine a \$1,000 deposit is required to secure your date along with your booking form.

50% prepayment of expected numbers is due two (2) months prior to your event.

100% full payment is due three (3) weeks prior to your event with final numbers, dietary requirements, table plan and seating arrangements.

Drinks package must conclude at 11:00pm and guests must be offsite by 11:30pm.

For our full terms and conditions, including cancellation terms please see our website twinehuntervalley.com.au.

For more information or to organise a time to visit our venue please contact our professional wedding planners.

FREQUENTLY ASKED QUESTIONS

Don't want the night to end?

We understand. Although our venue must be closed by 11:00 pm we can extend your booking at a cost of \$500 per hour outside of the agreed package period. To ensure staffing and quality service for your guests this must be confirmed in advance.

2 Do you have pricing for children, teenagers and suppliers?

Outside of our wedding package prices, we offer the following rates:

- Children (up to 12 years): \$40 per person and includes one (1)
 main meal selection from our kid's menu.
- Teenagers (between 12 and 17): \$80 per person and includes an entree, main, dessert, and soft drinks/juice.
- Suppliers (including photographers and musicians): \$45 per person and includes one (1) alternate main meal.

Is there any parking on-site?

For guests that would like to travel to the wedding by private vehicle we have free on-site parking for approximately 30 cars.

What happens if it rains?

Across our beautiful venue we have many wet weather solutions for ceremony and photography locations. All our reception spaces are protected from rain.

For a full list of our most Frequently Asked Questions, scan the QR code.









bookings@twinerestaurant.com.au

0491 758 432

twinehuntervalley.com.au

🤉 310 Oakey Creek Road, Pokolbin 2320



hunter valley