

# Eaglereach

WEDDINGS + EVENTS
















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# Wilderness Weddings

Create everlasting memories at the idyllic Eaglereach Wedding & Events in the Hunter Valley, a truly enchanting destination for your all-inclusive wedding venue. Nestled amidst the serene and peaceful bushland, this location offers a perfect blend of romance and tranquility.

Your special day will be graced by the breathtaking beauty of the bush setting, providing a picturesque backdrop for your ceremony and reception. Imagine exchanging vows amidst the whispering trees and dancing sunlight, while your guests immerse themselves in the natural surroundings.

Eaglereach Wilderness Retreat goes beyond offering a stunning venue. It also has a range of accommodations, ensuring a comfortable and unforgettable experience for both you and your guests. These privately owned holiday houses onsite offer the convenience of having everyone nearby, fostering a sense of togetherness throughout the wedding festivities.

During your stay, immerse yourself in the untouched beauty of the wilderness with invigorating bush walks. Discover hidden gems as you explore the rugged landscape, breathing in fresh air and experiencing a deep connection with nature. And don't forget to take in the mesmerizing views that stretch as far as the eye can see, creating a truly awe-inspiring atmosphere.

To make your wedding celebration even more exceptional, Eaglereach offers the option to extend your stay for a full weekend or even a week. Take advantage of the opportunity to host a pre-wedding party or dinner, creating extra moments of joy and connection for your loved ones. And to ensure the festivities continue, a delightful day-after breakfast or lunch can be arranged, allowing you to cherish those final moments with your guests before bidding farewell.

Let the Hunter Valley Romantic, Peaceful, and Serene Bushland at Eaglereach curate an unforgettable wedding experience for you and your loved ones. Immerse yourselves in nature's embrace, revel in the charm of the surroundings, and create memories that will be treasured for a lifetime.



# WEDDING DAY INCLUSIONS

Ceremony Set Up

50 Ceremony Chairs, arbor & Signing Table

Eaglereach Function Venue Hire

Premium Rectangle Wooden Tables & Bentwood Chair, Linen Napkins,

Premium Crockery, Cutlery & Glassware

Cake Table, Gift Table & Easel

Lounges Bar tables & Stools

Pre wedding co-ordinating & planning meetings

Couple Menu Tasting

Onsite on the day Wedding event co-ordinator, Waitstaff & Bar Staff

(Full table Service while guest are seated)

Microphone for Speeches & Sound system for background music in  
reception and Back deck.

Set up of small personal items and decorations such as place cards,  
bombonieres, guest book, placing flower arrangements and tea lights  
on tables if required

2 Night stay ( 1 Bedrooms Cabin)

\*\* Prices based on minimum of 70 guests.

Please contact us to discuss if you have less guests.



# Ceremony







### **Round Garden**

Pellentesque iaculis fermentum viverra.  
Mauris sollicitudin nulla nec magna  
tempor, posuere facilisis ex ullamcorper.

### **Bush Ceremony**

Pellentesque iaculis fermentum viverra.  
Mauris sollicitudin nulla nec magna  
tempor, posuere facilisis ex ullamcorper.







# Cocktail Wedding

**Cocktail style is brilliant for a relaxed style Wedding**

**Furniture available for cocktail weddings are:**

**5 round bar tables**

**20 stools**

**additional lounges**

## **Cocktail Party \$157 per person**

Looking for the relax Cockatil Party Wedding.

Ten Canapes per Person

One Roving entree per Person

Five Hour Standard Beverage Package

## **Cocktail Party with More! \$166 per person**

For something more, Add that little Extra.

Twelve Canapes per Person Mini Sweets Station

Late Night Snack

Five Hour Beverage Packages



# Canapes Cold

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  
Tomato & goats cheese tartlet V  
Rare roasted beef roll with seeded mustard mayonnaise  
Duck rillettes with beetroot chutney  
Warmed local olives  
Bruschetta w olive tapenade & goat's cheese V  
Savoury Ricotta & Smashed Pea & Mint Tartlet 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  
Rare beef on crouton with horseradish cream  
Beetroot macaroon with Goats cheese mousse  
Salmon sushi rolls with wasabi cream GF  
Peking duck rice paper rolls with hoisin sauce GF  
Scallop ceviche GF (each \$1 per person)  
Fresh oysters with shallot vinaigrette GF (each \$1 per person)

# Canapes Hot

Homemade chicken and corn pies  
Steamed asparagus with sauce gribiche GF  
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 with chipotle mayo and cabbage slaw  
Mini quiches V  
Tempura vegetables V  
Crispy fried squid with lime & chili aioli  
Spring rolls with soya dipping sauce V  
Chicken satay skewers GF  
Fried Gruyere polenta with romesco GF  
Salmon potato croquettes w aioli  
Chicken satay skewers GF  
Seared scallops with tomato fennel salsa GF  
Homemade braised lamb pies with tomato chutney  
Mini beef sliders with cheddar cheese  
Ricotta & bacon balls with romseco dipping sauce  
Prawn wontons w coriander chili sauce  
Garlic, sticky onion & truffled reggiano pissaladiere  
Tempura Prawns  
Fish tacos with salsa rojo  
Serrano croquette with smoked garlic mayo  
Mushroom and truffle risotto balls V  
Corn chowder



# 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

# Late Night Snack

HOT CHIP STATION - \$6.50 per person - To be served with a selection of sauces & aioli

HOT DOGS - \$8 per person - hot dog, fresh bread rolls, sauces, mustard, pickles and cheese

ROASTED HAM STATION - \$10 per person - Roasted leg ham with fresh bread rolls, sauces, chutney, rocket and cheese

WARM PRETZEL- \$7.50 per person - Warm pretzel served in printed paper bags

# Grazing Tables

Select one table style to be served:

ANTIPASTA - \$13 per person - Dips, sliced cured meats, cheese, olives, crusty bread and grissini

CHEESE TABLE - \$13 per person - Assorted cheese, quince paste, grapes, lavash & crackers

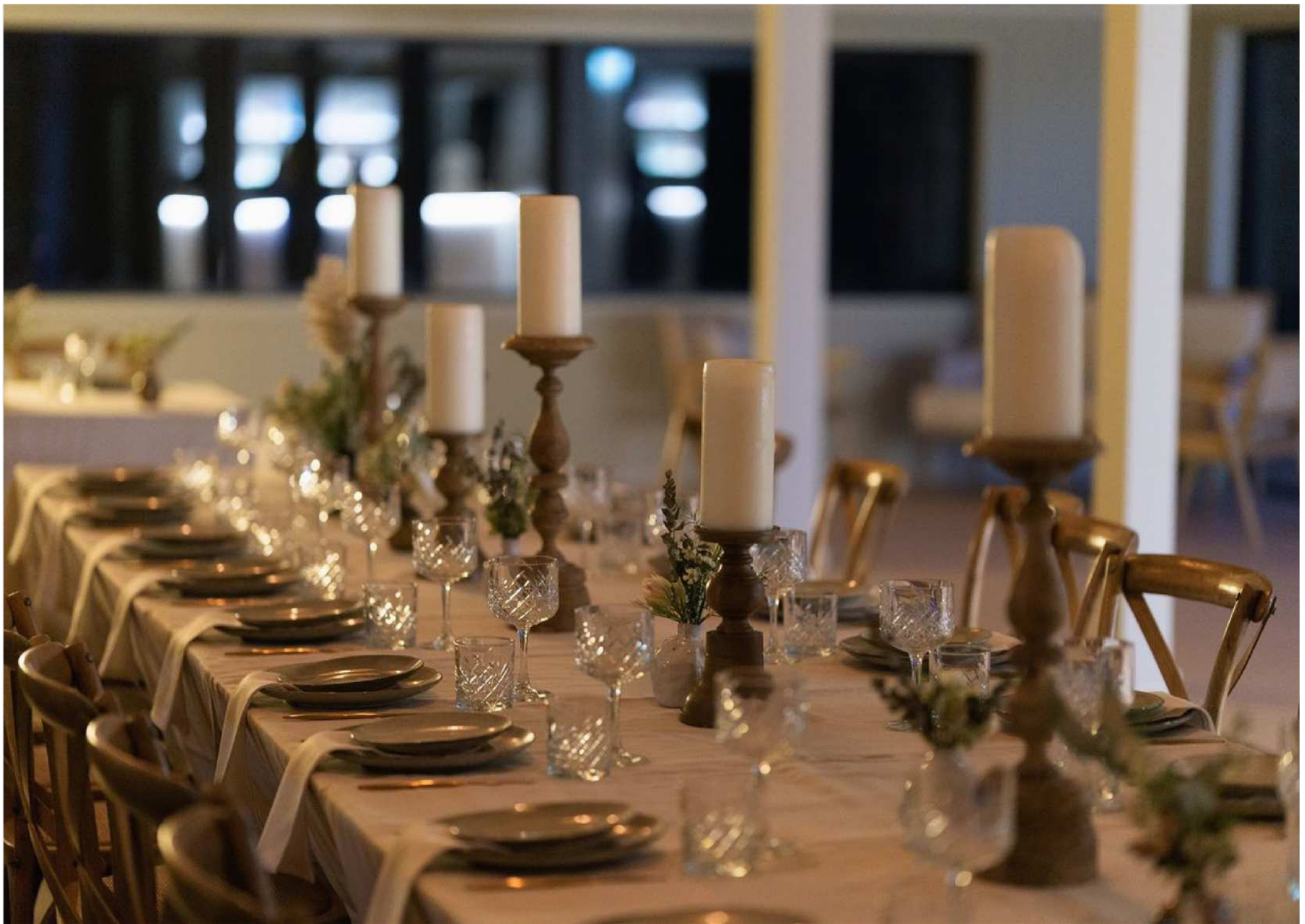
LOLLIE STATION - \$8 per person - Assorted sweets – please advise us of a colour theme if you have one and we will do our best to match your lollies to it!

DONUT STATION - \$6.50 per person - Assorted donuts - 1 per person

MINI SWEETS – \$13.00 per person Macaroons, biscuits, chocolates, mini filled tarts and cup cakes













# Banquet Dinner

## **The Banquet \$170 pp**

Banquet Main Shared Meal

Alternate Drop Dessert

Five Hour Standard Beverage package

## **The Banquet with a little More \$180pp**

Banquet Main Shared Meal

Two additional Seafood Items

Alternate Drop Dessert

Five Hour Standard Beverage Package

**Add Five Canapés per person \$22 pp**

**Add Entree for either package \$22 pp**





# Banquet Dinner

Package includes freshly baked sourdough roll per person

MEATS ~ Select two options:

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

HOT SIDES ~ Select one option:

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

COLD SIDES ~ Select three options:

Caesar salad with crispy prosciutto  
Coleslaw salad (fresh cabbage, carrot, onion, apple and creamy dressing) GF  
Tomato & mozzarella salad with basil pesto GF  
Chickpea salad with fresh tomato and lemon & herb dressing GF

COLD - Continued

Potato salad with bacon, shallot and herbs GF  
Roasted beetroot salad with fennel, rocket and roasted walnuts GF  
Bean salad with roasted almonds and olives GF  
Garden salad with French dressing GF  
Moroccan cous cous  
Brown rice salad with currants, tomatoes, parsley and almonds GF

DESSERTS - choose two items

Dark Chocolate Mousse with Cherries & Coconut Sorbet Rich  
Chocolate & Coffee Tiramisu  
Vanilla Panna Cotta with Poached muscat dried fruits GF  
Crème Caramel with Plum Compote (or seasonal fruit) GF  
Chocolate sauce pudding with Coffee ice cream  
Sticky Date pudding with Caramel Sauce & Vanilla bean ice cream  
Lemon Cheesecake with Berry Compote  
Meringue with Raspberry ice cream and Raspberry compote GF  
Passion fruit curd Tartlet with Fresh Berries & crisp Meringue

Upgrade to

additional to Meat selections

Pan seared salmon with fennel salad GF

Add extra seafood items :

SEAFOOD ~ Select two options:

Salt & pepper squid with aioli  
Seared scallops with tomato and fennel salsa GF  
Steamed mussels in tomato garlic broth GF  
Sydney rock oysters with fresh lemon GF  
Garlic Prawns with chorizo GF



# Alternate Drop Dinner

## **Two Course Meal \$179 pp**

Two Course Alternate Drop Entrée & Main Your  
Wedding Cake served as Dessert

Five Hour Standard Beverage Package

## **Three Course Meal \$184pp**

Three Course Alternate

Drop Entrée Main & Dessert

Five Hour Standard Beverage Packages



# Alternate Drop

Crusty Sourdough rolls offered on arrival with butter

STARTERS - choose two items

Classic Caesar Salad

Chicken Galantine with pickles, herb salad & sourdough toast

Fresh prawn cocktail with iceberg lettuce, mayonnaise &

Tomato chutney GF House Cured Salmon toasted Brioche,

Watercress & crème fraiche Crispy Pork Belly with Apple &

Radish Salad GF

Duck Pithivier with Grape, frisse & celeriac Salad

Tomato, Prosciutto & Mozzarella salad GF

Pumpkin Arancini with basil mayonnaise, leaf salad & Dukkah

Prawn & Tomato pasta with garlic and fresh herbs

Twice baked cheese Soufflé with frisse and currant salad

Roasted Tomato & Goats Cheese tartlets

Seared Scallops with Braised oxtail & cauliflower

puree (add \$2)

MAINS - choose two items

Roasted Lamb Rump with Pea puree, potato galette & sauce  
nicoise

Roasted Beef with Seed mustard potato salad, Crips green  
beans Salad & watercress GF Pork chop, apple and celeriac  
remoulade, lemon & watercress GF Barramundi with  
Cauliflower Puree & Fennel salad GF

MAINS - Continued

Lamb Shank braised with roasted vegetables & mash potato GF  
Roasted Chicken breast with potato Galette, Carrot Puree, Bean  
rocket Parmesan salad Pan-fried Salmon with eggplant puree &  
Ratatouille

Slow Cooked beef with Parsnip mash, sautéed Mushroom & spinach  
GF

Sirloin steak with mash potato, Autumn Vegetables GF

Confit Duck with potato galette & Grape salad (add \$3) Lamb

Pithivier with Mash Potato Pea Fennel & Mint Salad

DESSERTS - choose two items

Dark Chocolate Mousse with Cherries & Coconut Sorbet Rich  
Chocolate & Coffee Tiramisu

Vanilla Panna Cotta with Poached muscat dried fruits GF Crème  
Caramel with Plum Compote (or seasonal fruit) GF Chocolate sauce  
pudding with Coffee ice cream

Sticky Date pudding with Caramel Sauce & Vanilla bean ice cream

Lemon Cheesecake with Berry Compote

Meringue with Raspberry ice cream and Raspberry compote GF

Passion fruit curd Tartlet with Fresh Berries & crisp Meringue

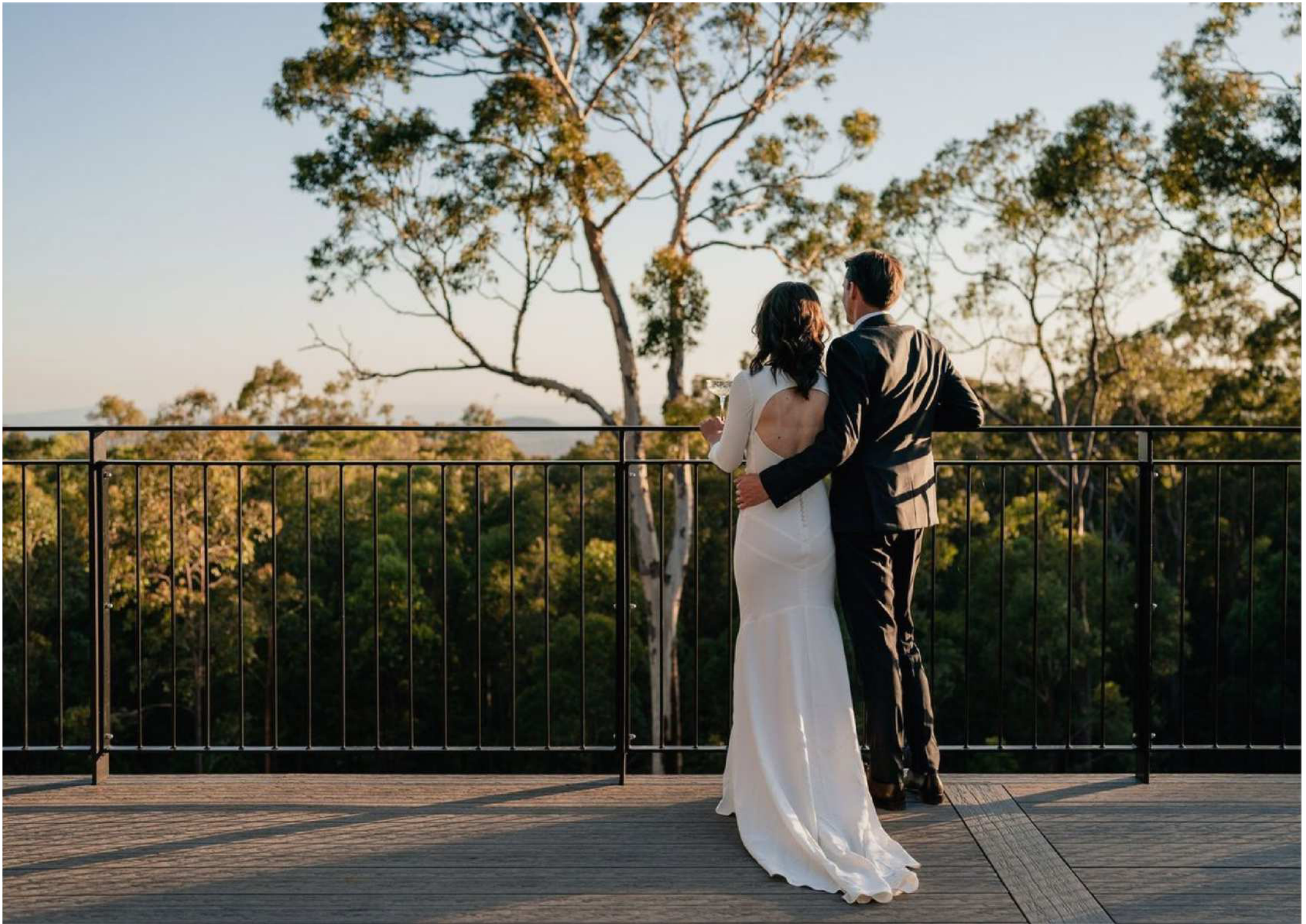
















# Beverage Packages

All Packages include a 5 hour Beverage Package

## UPGRADES

Upgrade your beverage package: add \$16.00 pp to the Deluxe package add \$20.00 pp to the Premium package

## ADD EXTRA 1 HOURS

Standard Package \$16 per person

Deluxe Package \$ 18 per person

Premium Package \$22 per person

All beverage packages are inclusive of tea & coffee

Soft Drinks - Coke, Diet Coke, Lemonade, Solo, Lemon Lime &

Bitters Juice - Orange Juice

All wines Subject to availability.



# Beverage Package

Five hours service

## STANDARD

Select two full strength beers and one light beer

Sparkling Wine – Zilzie BTW, Hunter Valley

White Wine - Zilzie Sauvignon Blanc , Hunter Valley

Zilzie Pinot Grigio, Hunter Valley

Zilzie Moscato, Hunter Valley

Zilzie

Red Wine – Zilzie Shiraz, Hunter Valley

Full Strength Beer - Tooheys Extra Dry, Tooheys New, Iron Jack, Hahn Superdry, XXXX Summer, XXXX Gold, Heineken 3

Midstrength

Light Beer - Hahn Light

## DELUXE

Select two full strength beers & one light beer

Sparkling Wine - First Creek Botanica Cuvée- Hunter Valley

White Wine –First Creek Botanica Pinot Grigio- Hunter Valley

First Creek Botanica Semillon Sauvignon Blanc - Hunter

Valley Red Wine- First Creek Botanica Shiraz - Hunter Valley

First Creek Botanica Pinot Noir - Hunter Valley

Full Strength Beer - Pick 2 - James Boags Premium, James

Boags Draught, Kirin Megumi, Heineken, Furphy Pale Ale,

Little Creatures Rogers

Light Beer - Pick 1 - - James Boags Premium Light



## 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 & Tomich

Woodside Sauvignon Blanc, Adelaide Hills SA

Red Wine – Tomich Vineyards Duck & Weave Pinot Noir, Adelaide

Hills SA & Rufus Stone Shiraz, Full Strength Beer - Little Creatures

Pale Ale, 150 Lashes Pale Ale, Corona, White Rabbit Dark Ale,

White Rabbit Pale Ale, White Rabbit White Ale Light Beer - Cascade

Light, James Boags Premium Light



# Make Your Wedding Weekend one to remember !

With all guest stay onsite at Eaglereach this allows you to start the celebration the day before or even continue the day after.

## **Pre Wedding Party Options**

**Talk to Us about THE DAY BEFORE - Catering option:**

Food Hampers for Accomodation Guests Cocktail Party

Dinner Get Together

Day After get Together Options

## **THE DAY AFTER - Catering options:**

Breakfast

Brunch

Cocktail Brunch or Lunch

Keep the Party going with another Long Lunch



# Winter Weddings May to August

Winter weddings at Eaglereach Wedding are truly enchanting, offering a unique and special experience during this time of the year. Our venue provides not only the warmth of indoor coziness, with a crackling fireplace, but also the opportunity to gather around a large outdoor fire pit, creating a captivating and inviting atmosphere for your guests.

What sets these winter celebrations apart is the backdrop of the serene bush setting that surrounds Eaglereach Wedding. The beauty of nature, combined with the comfort of a roaring fire, makes for a truly magical and intimate experience. It's a time of year when the natural world itself seems to celebrate your love, adding an extra layer of enchantment to your special day





**Eaglereach Wedding & Events**

**02 40327920**

**[www.eaglereach.com.au](http://www.eaglereach.com.au)**