

CREATE AN UNFORGETTABLE MEMORY IN AN EXTRAORDINARY SETTING

With valley views, a lush vineyard, and excellent service, Brandy Creek Estate has everything you need for your perfect wedding.

Located in Gippsland, Drouin East, Brandy Creek Estate offers a breathtaking setting for your big day. We're fortunate to be situated on 10 acres of land. Half of that is made of fruitful vines that produce three types of delicious wines every harvest. This winery gives the ambiance for your wedding day, with verdant mountain views surrounding you.

Our restaurant and bar lounge draw in visitors from far and wide to experience our innovative yet authentic Iberian-themed dishes. For our wedding days, we maintain the same quality of fresh, locally-sourced ingredients and dynamic service. Your guests will love the elegant surroundings and relaxed dining experience.

We offer a wide range of spaces, each with a different atmosphere so you can tailor your wedding day experience. Our venue is perfectly suited for weddings of 100-150 guests, but we're versatile and flexible to your needs. From microweddings to large 200-guest weddings, our team is willing to work with you on the wedding you envision. We are completely family-friendly and can cater for parties of all cultures.

With Brandy Creek Estate, you have the building blocks for an unforgettable day. A beautiful setting, award-winning food and the flexibility to make your wedding day your own.

It all starts with deciding what you truly want. Choose the spaces you want, the menu you want and the drinks you want for a fully customised experience.

Let's start designing your dream wedding today.

DINE & DANCE

GOLD ROOM

Our Gold Room is the heart of our space. It's where our couples love to dine with the full view of the valley in the distance.

Continuing the Iberian theme, the Gold Room is where the elegance of our vineyard meets the luxurious ostentatiousness of Spanish culture. It's full of character, light and vibrancy. Our famous gold- embossed mirror is a staple that so many of our couples adore. It's an artifact that we're the proud custodians of. We're certain you'll love it too!

This spacious room leads into the next space comfortably, so there's a direct flow from dinner to dancing. We can seat 150 guests in this room and it's included in all venue hire fees, regardless of the size of your party.

capacity 150

VICTORIA ROOM

The Victoria Room is where the party starts! Sandwiched between the Grand View Room and The Gold Room, our couples love to use this as a dancefloor space. The doors are decorated with painted conquistadors and Spanish florals. You'll feel that Iberian influence at every step of your wedding day.

The Victoria Room has the same engraved ceiling details as the Gold Room. The floor-to-ceiling glass floors provide a stunning view of the Mount Baw Baw Range.

CAPACITY 60





DINE & DANCE

THE GRAND VIEW ROOM

The Grand View Room is exactly that! The room with the grandest view on the property. The huge floor-to-ceiling windows frame the scene of lush green valleys beyond our vines. It's a treasured view day or night.

Couples love this space as a welcome drink area once they arrive at the venue after their ceremony.

This spacious, modern, light-filled room has such a welcoming atmosphere. It's the perfect place to start your wedding day with your loved ones, with nibbles in hand and the flowing of great wine.

The Grand Room also works well as a breakout space for children and older guests to rest during the evening party.

CAPACITY 65

WEDDING CEREMONY

AN OUTDOOR CEREMONY IN OUR GAZEBO

Tucked away on our private terrace, escape to a tranquil idyll to host your ceremony. This outdoor space is perfect for weddings of every season. Summer, Autumn, Winter, and Spring weddings are all possible, surrounded by lush green leaves and fragrant eucalyptus trees overlooking the beautiful Mt. Baw Baw ranges. With views of the distant mountain range surrounding you, you'll adore this natural, peaceful spot to say "I do"!

Capacity seated 50

AN INDOOR CEREMONY IN THE VICTORIA ROOM

If you prefer an indoor ceremony, the Victoria Room won't disappoint! Because of the glass walls, you have a clear view of the mountains as a background scene to your nuptials. The room is ornately decorated with Iberian-themed gold sliding doors and custom-engraved ceiling panels. Despite its obvious character, you can still be creative with your styling choices and make the room your own!

CAPACITY SEATED 50

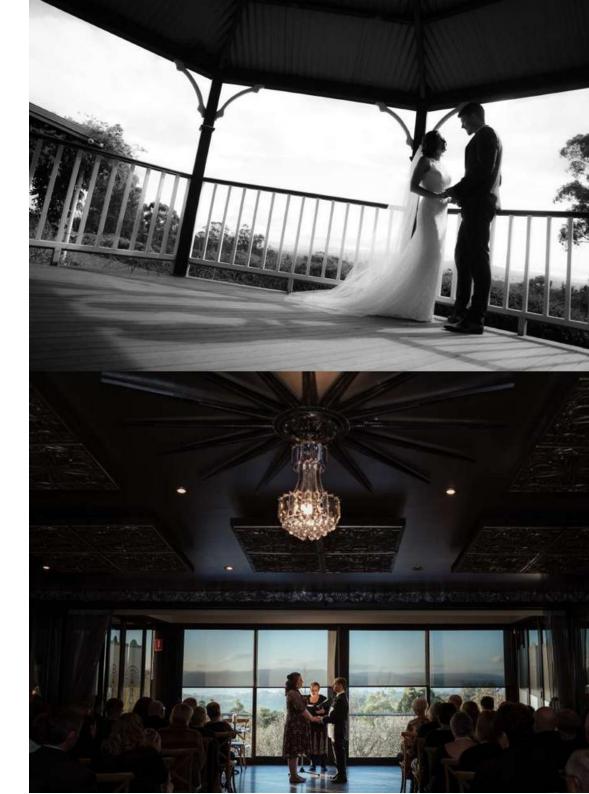




TABLE SETUP

For all our wedding packages, we offer the following as table dressings, however, you are more than welcome to arrange your own table centerpieces if you choose. Why not make an appointment so you can see the tables dressed?

What's included:

White Table Linen

Chairs

Flameless Candles

Gold cubes to house candles

Glass mirror centerpieces

Wine barrels

Flatware

Basic light-up greenery on bridal table and inside gold cubes

Drinkware

Red carpet

Gold wireless microphone

Access to the restaurant's audio system

Access to projector & screen



OUR CUISINE

So you've chosen the locations you want for your dream wedding day. The next step is to choose exquisite catering to match the excellence of the space. At Brandy Creek Estate, we believe we've perfected that balance. We specialise in Iberian cuisine, with specific nods to Spanish and Brazilian culture. Our couples delight in tasting our authentic dishes with a little Brandy Creek twist.

You can count on all of the ingredients at your wedding day to be as fresh as possible with our exceptional catering service. We pick straight from our olive groves to create marinated olives and olive oil dips. The rest of our produce is locally sourced from the surrounding farms here in Warragul.

We've created set menus that display the best of the best of our talented culinary team. When our couples book with us, they always rejoice at the complimentary food and wine tasting. Introduce your wedding guests Iberian flavours and seasonal ingredients in a way they've never tried before!

Stand-up Dining:

Cocktail Party

Seated Dining:

- Tapas Sharing
- · Churrasco Sharing
- Paella Live Cooking Station
- 3-Course (Individually Plated)
- Hi Tea Menu



COCKTAIL PARTY

COLD CANAPES

Cajun chicken and avocado on rice crackers

Smoked salmon with sour cream

Chorizo and potato on toasted Turkish bread

Goat's cheese, beetroot and walnut (V)

Mix marinated olives (V)

Organic vegetable crudities with honey soy dressing (V)

Seafood cocktail

PAELLA LIVE COOKING STATIONS (minimum 40 pax)

Cumin and Red Wine braised Beef Cheek
Chicken and Chorizo Cazuella with Saffron Rice
Vegetarian Paella with Seasonal Vegetables

Cheese and olive skewers (V)

Beetroot feta salad (V)

Jamon Ham slices

Pesto marinade feta cheese (V)

Potato bacon salad with scallions

\$70 PER PERSON	\$75 PER PERSON	\$80 PER PERSON
6 roaming canape meals & gourmet grazing table	8 roaming canape meals & select 1 live cooking station	8 roaming canape meals & select 2 live cooking stations



COCKTAIL PARTY

HOT CANAPES

Crispy Pork Belly Skewers

Assorted Individual Mini Quiches

Mini Beef sliders

Arancini Balls (V)

Vegetable Empanadas

Mini Cheese Burger (V)

Jalapeno cheese bites

Southern Fried Chicken Bites

Batter Fried Cauliflower with Spicy Aoili (V)

Crunchy Thai chicken & Peanut balls

Spicy Potato Wedges (V)

Calamari with Aioli

Macaroni & cheese bites

Battered Barramundi Fish Bites Tartare Pastizzi, Spinach and

Ricotta filled flaky pastry

Flaky Thai Curry Puffs sweet chili sauce (v)

Barramundi lemon peppered skewers

Popcorn chicken

Southern Fried Chicken Bites

Mini risotto balls garlic aioli

Honey & Soy Chicken Drumettes

Salt n pepper calamari aiola

Mini Falafel balls tzatziki (V)

Spiced Cauliflower Popcorn (V)

DESSERTS

Churros

Mini Cheesecakes

Lemon Tarts



OUR TAPAS

Spanish food is all about sharing good times with the ones you love. Here at Brandy Creek Estate, we carry that ethos into every wedding we host and that's why our tapas is so popular for smaller weddings.

Tapas is the quintessential way of eating Spanish food, but we've expanded our menu to give you an international experience.

Bring the world to your plate with our carefully selected mix of Iberian staples and seasonal sides.

Guests often celebrate our Barriga de Cedro (crispy pork belly) because of its succulent tender texture that's perfectly cooked every time. Another favourite is our king prawns in chilli beurre blanc. The creaminess of the sauce and freshness of the prawns are second-to-none.

Served on shared platters, your guests can try a wide range of dishes with the freshest ingredients and most authentic taste.



TAPAS (SHARING)

9 DISHES*\$79 pp*

Marinated Olives (V)

Beetroot & Feta Salad with Walnuts & Spanish Onion (V)

'Jamon Serrano' Spanish Dry -Cured Ham (GF/DF)

Patatas Bravas with Pimento Sauce (V/GF)

King Prawns in Chilli Beurre Blanc (GF)

'Chorizo Ragout' (GF) classic Spanish Spicy Sausages cooked in a rich tomato & creole jus

Pork Belly (GF/DF) succulent Crispy Pork Belly served with apple compote

'Costillas de Cordero' Lamb Ribs (GF) lamb ribs marinated & braised in cumin & pepper jus

Honey Chicken (GF/DF) braised with rich tomato and honey sauce

11 DISHES\$89 pp

Baked Turkish Roll with Home Made Dip (V)

Brandy Creek Marinated Olives (V)

Beetroot & Feta Salad with Walnuts & Spanish Onion (V)

Jamon Serrano Spanish Dry Cured Ham (GF/DF)

Patatas Bravas with Pimento Sauce (V/GF)

King Prawns in Chilli Beurre Blanc (GF)

Chorizo Ragout

classic Spanish Spicy Sausages cooked in a rich tomato & creole jus

Rosemary Beef Cheek

slow-cooked with herbs, Catalan spices, and red wine with beer-battered cauliflower

Pollo Cajun, Chicken Thigh (DF) crispy free-range chicken thigh with honey chili dip

Albondigas, Meatballs cooked in a rich tomato & meat sauce with yogurt

Churros

crispy golden sweet fritters with cinnamon sugar and warm chocolate sauce



TAPAS (SHARING)

14 DISHES \$99 pp

Baked Turkish Roll with Home Made Dip (V)

Brandy Creek Marinated Olives (V)

'Jamon Serrano' Spanish Dry Cured Ham (GF/DF)

Patatas Bravas with Pimento Sauce (V/GF)

Homemade Catalan Style Vegetable Empanadas (V)

Beetroot & Feta Salad with Walnuts & Spanish Onion (V)

King Prawns in Chilli Beurre Blanc (GF)

'Chorizo Ragout' classic Spanish Spicy Sausages cooked in a rich tomato & creole jus

'Costillas de Cordero', Lamb Ribs (GF) lamb Ribs marinated & braised in cumin & pepper jus

'Barriga de Cedro', Pork Belly (GF) succulent Crispy Pork Belly served with apple compote

'Pollo Cajun', Chicken Thigh (DF) crispy free-range chicken thigh with honey chilli dip

'Calamares Ajo', Calamari (GF) grilled & marinated with chilli, paprika & garlic

Churros

crispy golden sweet fritters with cinnamon sugar and warm chocolate sauce



OUR PAELLA

Paella is more than just a staple of Spanish cuisine. It traces back to the mid-19th century and has always been a highlight of a Spanish feast. The word "paella" takes its name from the signature flat pan it's cooked in called the paellera. We use our own paelleras to bring this authentic taste of Spain to your uniquely elegant wedding.

Our couples love our paella service the most because it's dynamic, fresh and packed with a variety of flavours. We cook it live outside in the full view of the guests in an electrifying show. Watch the sparks fly and the aromas fill the room as our supreme chefs work their magic.

Always with that rich, saucy rice base, we have 5 exceptional paellas to try. From seafood to seasonal vegetables, there's something for everyone. Guests have the joy of observing the paella being cooked before their eyes and then self-serving whichever flavours they like to personalise their main meals.

Our restaurant at Brandy Creek Estate is known for its paella. Join us for a tasting to see why!



PAELLA LIVE COOKING STATIONS

Starters:

Freshly baked bread

Mediterranean anti-pesto platter

(Dolmades, smoked salmon, salami, prosciutto, olives, caperberries, crumbed fried prawns)

Selections:

Seafood Paella - prawns, calamari, mussels, fish, roasted capsicum, peppers, garlic, tomato, onion, saffron & paprika

Cumin and Red Wine braised Beef Cheek

Mojo Marinade Lamb Ribs

Chicken and Chorizo Cazuella with Saffron Rice

Vegetarian Paella with Seasonal Vegetables

Desserts:

Churros with Chocolate Fudge

\$69 PER PERSON	\$79 PER PERSON	\$89 PER PERSON
choose 3 from 5	choose 4 from 5	get all 5 selections



OUR CHURRASCO

If our paella sounds good, just wait to hear more about our Brazilian churrasco! Churrasco is Portuguese for barbeque. We're proud to say we're one of the few venues in the region that offer this specialised menu that will leave your guests delighted.

Our fresh, locally sourced meats are cured and marinated in-house for up to two weeks. This is to ensure that you get the most flavourful, tender grilled selection on your wedding day.

Cooked on rotisserie grills just like in Brazil, the high flames and smoke give the meat a characteristic smokey flavour that can't be replicated any other way.

We bring this authentic Brazillian grilled menu to you on sharing platters. This is fantastic for a family feel at your wedding.

Indulge in this divine spread of fine grilled meats, seafood and sides. Simply pair with one of our full-bodied red wines and we guarantee your guests will adore this culinary journey to South America on your special day!



CHURRASCO SHARING

Starters

Freshly baked turkish roll with olive dips

Meat Selection Buffet Selection

1. Mojo lamb leg Veggies

2. Salted rump cap Beef Salad

3. Chicken thigh marinated with garlic and smoked pepper

4. Pork chorizo Sausages

5. Pork collar with plum jam

Seafood Selection

6. Garlic Calamari

7. Paprika Barramundi

Desserts

Churros or chocolate fudge cake

\$99 PER PERSON	\$109 PER PERSON	\$119 PER PERSON
choose 5 from 7	choose 6 from 7	get all 7 selections

Scallop Potato

Saffron Rice



HIGH TEA

SWEET

Assorted Gateaux

Scones with homemade jam

Chocolate eclairs

Macaroons

SAVORY

Smoked salmon with cream Fraiche

Vegetable empanadas

Mini burgers

Tuna croquettes

TEA & COFFEE STATION

Hot chocolate

Peppermint

Green tea

Chamomile Tea

Coffee (excludes barista coffee)

4 Hours **\$65**



PLATED DINING - 3 COURSE

ENTREE select two

Duck confit timbal with Cointreau jelly

Lemon grass sous-vied king prawns, Creole spice seasoned scallops with pear lime compote, balsamic caviar

Sage Turkey Breast with cranberry chutney and blood orange jus

Chickpea shawarma dip, with Turkish bread

Chilli garlic prawns

Pork and chorizo meatballs, smokey paprika sugo

Herbed stuffed balsamic mushrooms

Grilled salmon and lemon skewer

Beef empanada

Vegetable empanada

DESSERTselect two

Churros

crispy golden sweet fritters with cinnamon sugar served with warm chocolate sauce

Chocolate Truffle Cake

for all chocolate lovers, rich, soft classic decadent chocolate cake served with cream

Raspberry Cheesecake

Indulge in a delicious baked cheesecake drizzled with raspberry coulis

Homemade Mango Sorbet

Steamed ginger & apple pudding, maple cream, apple crisp

Passionfruit brulee, white crumb, mango & mint salad

MAIN select two

Wild Trout and lobster

heavy-sealed Trout fillet and creamy curried lobster stew with organic seaweed salad

Heavy-sealed salmon steak

curried seafood ragout, saffron Pinot Gris risotto, wilted rocket, pesto & asparagus

Vanilla pod turmeric Seafood

salmon, Scallops, Prawns, Mussels, Prawns ragout with citrus risotto

Lemon and cajun baked chicken thigh

with patatas bravas and rucola almond salad, rosemary shiraz jus

Kingfish, pico de gallo (salsa), paprika mayo Accompanied with freshly baked artisan bread rolls & butter

Slow braised beef short rib (deboned), chimichurri sauce

Five spice crust pork belly, sticky soy deglaze, coriander, crispy shallot

\$115 PP



CHILDREN'S MENU

\$45 per child

We want your kiddies to be happy too so we've created a simple children's menu. It is suitable for children up to 12 years old. If you would like your children to have smaller portions of the adult menu, please let us know!

TEEN'S MENU

\$70 per person

For teenagers, we recognise that they may not want a kids meal but won't be having alcohol. This is applicable to teens between the ages of 13 and 17.

VENDOR MEALS

\$35 per person

For your vendors, we understand that the people working for you may require a vendor meal. This will be the same meal your guest receive.



DESIGN YOUR DRINKS

The perfect catered wedding is not complete without a great drinks selection. At Brandy Creek Estate you can include our award-winning wines with your selection of beer and soft drinks.

We offer three types of wine with our wedding packages (subject to availability):

- full-bodied Tempranillo with notes of strawberries, raspberries, cinnamon and cloves
- a light and fruity Pinot Noir Rosé bursting with berry flavours and firm acidity
- an aromatic Pinot Gris with hints of melon, apricot and lemon

All of these high-quality wines are made right on our vineyard, fully immersing you in the Brandy Creek experience.



BEVERAGE PACKAGE

4.5 hours unlimited service

We love local! We've worked closely with friends and neighbors to bring you a superb collection of wines and ales.

	Brandy Standard \$45 per person	Brandy Premium \$55 per person	Brandy Deluxe \$65 per person
Wines	select 4 from the list	select 6 from the list	select 8 from the list
Tap Beer	select 1 from the list	select 2 from the list	select 3 from the list
Soft Drinks	an assortment of softdrinks	an assortment of softdrinks	an assortment of softdrinks
Tea Coffee station (except barista coffee) Self-service	Not Included	Included	Included

UPGRADES

- House spirits: Bourbon, Scotch, Vodka & Gin at \$15 pp 30 minutes
- Selected Beer stubbies at \$11
- Extension of Beverage Package at \$15 PP for every 30 minutes
- Brandy Creek Sangria station 1-hour unlimited service at \$10 PP
- Add a glass of Sparkling Wine for toasting at \$10/glass (150ml)
- Add a 30-minute cocktail hour with one cocktail at \$15 per person.



DRINKS LIST

TAP BEER

Great Northern Supercrisp Bandolier Draught (Local Brewery) Breheny Bros Larger

WINES

white

2015 Riesling2019 Sauvignon Blanc2013 Pinot Gris2018 Naked Chardonnay2018 Wooded Chardonnay2012 Chardonnay

red

2019 Pinot Rose 2018 Rose 2019 Pinot Noir 2019 Tempranillo 2011 Syrah 2006 Shiraz

sweet tooth

2018 Late Harvest (Dessert Wine)

BUBBLES

Coca Cola

2012 Menage a Trois 2008 Blanc de Noir 2010 Sparkling Pinot Gris 2014 Fiesta 2019 Sparkling Tempranillo

SOFT DRINKS & JUICES

Coke Zero
Lemonade
Raspberry Lemonade
Tonic Water
Ginger Ale
Orange juice
Apple juice
Pineapple juice
Grapefruit juice

TEA & COFFEE STATION

Hot chocolate Peppermint Green tea Chamomile Tea

Cranberry juice

Coffee (excludes barista coffee)





DESIGN YOUR WEDDING DAY

Now you have the stunning space, delicious food and impeccable wines selected, what about the day itself? Weddings are a personal choice which is why we offer day and evening weddings Here at Brandy Creek Estate, we don't offer wedding planning services. This is to allow our couples to truly customise their days and bring their own event planners and emcees to help the day flow. However, we have hosted many weddings at our venue and here is the schedule our couples gravitate to most. This is a general run sheet of how most weddings are scheduled. At Brandy Creek you are most welcome to plan and design a day wedding that fits your plan whether it is a day wedding or a night wedding. If you wanted to plan a day wedding times are between 11.30 am – 6 pm.

4:00 PM - 4:30 PM

Pre-dinner Canape service

4:30 PM - 5:30 PM

Ceremony (if applicable)

5:30 PM - 7:00 PM

Cocktail hour with speeches, drinks and nibbles*

7:00 PM - 9:00 PM

Dining service (Mains and Desserts)**

9:00 PM - 10:00 PM

Cake cutting, dancing and coffee station***

10:00 PM

Drinks packages ends (each drink is then charged pay as you go at the bar)

11:30 PM

Carriages****

^{*} Beverage Package 4.5hrs from 5:30 PM to 10:00 PM

^{**} Minimum of 2 hours is required for the dining service

^{***} Tea/Coffee self-serving station starts at 9:00 PM to 10:00 PM excludes barista coffee

^{****} Please note that we can keep the party going until 11:30 PM and all music need to come to a stop according to our operating license. All guests must vacate by 12:00 MN according to our operating license. Additional charges apply for the succeeding hours.



EXPLORE OUR PARTNERSHIPS

To design a beautiful wedding day, you need more than just an opulent wedding venue. You also need a stellar team on board that will realise your vision. Here are some of the services that our trusted network of partners can help you with. Simply contact our team and we'd be thrilled to connect you!

PLANNERS

Planning a wedding day has so many moving parts! To help guide you through the process and help you find the best vendors for your vision, we're happy to connect you to some excellent wedding planners that can relieve that planning stress. They'll also be able to help coordinate your wedding day from moment to moment, leaving you to relax and enjoy.

CELEBRANTS

If you're not getting married in a church but would love a ceremony in our garden, our partner celebrants can craft a perfect ceremony for you. Trust these professionals to write personalised ceremonies that won't leave a dry eye in the house!

FLORISTS & STYLISTS

Flowers and styling are how you can put your unique stamp on your wedding day here at Brandy Creek. Whether you have a bohemian style or an upscale luxury vision, our partner florists and decorators can help you achieve the look you want. Simply propose a theme to them and allow these creatives to work their magic!



EXPLORE OUR PARTNERSHIPS

PHOTOGRAPHERS AND VIDEOGRAPHERS

Photography and videography are how you'll remember your wedding day for years to come. That's why we've partnered with an exceptional selection of high-quality photographers and videographers to capture your day in the best light.

ACCOMMODATION

Though we don't have accommodation on-site, we have plenty of superb accommodation partners that we can connect you with. Rest assured that you can get ready for your wedding day in luxury or spend your blissful wedding night in an elegant honeymoon suite. You'll be blown away by the local options we recommend.

GETAWAY CARS

After the confetti is thrown and the cake is all eaten, you may want to ride off into the night to begin your honeymoon. Why not do this in style with one of the exclusive getaway cars that our partner company offers? From convertibles to classic cars, modern luxe vehicles to simple carriers, there is something for everyone.

GET READY IN LUXURY

The Brandy Creek Day Spa is the perfect place to start your special day. With tranquil surroundings and views of the Baw Baw Mountain Range, you can begin your day with your nearest and dearest in our exclusive relaxing space. When you hire our day spa for the day, you'll have access to the entire day spa building, complete with 5 rooms, high-end changing facilities, a relaxation area, and a Turkish Hammam. Our expert beauticians can also offer hair and makeup services for you and your bridal party to get ready on-site.

Many of our couples love this option so that their wedding preparations are stress-free and easy. Exclusively rent the day spa at \$3,500 for the entire day.

Speak to our team about how you could add treatments with our lovely therapists and we're more than happy to create a package to accommodate your wishes.

WEDDING CHECKLIST

Getting started

12-24 months to go

- → Enjoy your engagement
- ♦ Decide on your total budget
- ♦ Decide on your ideal season & date
- ♦ Create your guestlist
- ♦ Contact Brandy Creek Estate to book your free 30-minute one-on-one consultation call and arrange a visit
- ♦ Visit us to see if this is the wedding venue for you
- \Leftrightarrow Discuss your ideal plans with our team and pay the \Leftrightarrow Book hair & makeup stylists for the day. holding deposit
- ♦ Pop the question to your wedding party maid of honour, best man, bridesmaids, groomsmen

Dress to Impress

6—9 months to go

- ♦ Start thinking about your dream dress
- ♦ Decide on suitable dates for the stag/hen celebrations & let your attendees know
- ♣ Plan your overall wedding decor and style with your decoration team
- & Shop your dream wedding dress/suit
- ♦ Choose & buy wedding rings together
- ♦ Buy your bridesmaids dresses/groomsmen's suits
- Our team at the Day Spa are high-quality beauticians. Contact us to learn more

Building your day

9—12 months to go

- ♦ Design & send 'Save the Date' cards
- ♦ Choose your wedding pros—photographer, videographer, florists etc. We can help connect Send out the invitations to guests you to some excellent people!
- ♦ Choose & book transport for the wedding
- Research & book entertainment for the day, e.g. photo booth, cocktail bar
- ♦ Book your band or DJ for the evening
- ♦ Research & book your honeymoon
- ♦ Decide on your wedding menus and book a complimentary tasting with our team

Perfect your design

3—6 months to go

- ♦ Design & order your invitations & other stationery for the day
- ♦ Choose a cake designer & order your cake
- ♦ Order your venue decorations
- ♦ Book accommodation for the wedding night
- ♦ Book the Day Spa for your morning preparations
- ♦ Design your ceremony with your officiant
- ♦ Write your own vows if you're planning to

Almost there

2 weeks before

- ❖ Finalise the table plan
- ♦ Choose gifts for the wedding party—e.g. parents, bridesmaids, groomsmen
- ♦ Buy party favours,table props & confetti
- ♦ Book a hair & make-up trial
- ♦ Write the speeches
- ♦ Final dress fitting & alterations
- ♦ Enjoy hen & stag celebrations
- ♦ Confirm details of flowers, transport, music & any other suppliers
- ♦ Finalise your schedule & timings for the day with us
- ♦ Settle final payments with your wedding venue and suppliers
- ♦ Confirm your final menu choices with us
- ♦ Confirm the final number of guests

The final countdown

1 week before

- ♦ Make sure other outfits are ready for the day
- ♦ Brief the best man, bridesmaids & ushers
- ♦ Pack your weekend bag
- ♦ Enjoy some valued time together
- ♦ Prepare a wedding day emergency kit

The Big Day

- ♦ Enjoy getting ready with your friends and family in our Day Spa
- ♦ Allow plenty of time—do not be late to the ceremony
- ♦ Give the wedding rings to the best man
- ♦ Relax & enjoy every second of your special day

After "I do"

1 month after the wedding

- ♦ Have a feedback meeting with us and pay any outstanding balances
- ♦ Collect your wedding registry items
- ♦ Send thank-you notes to your guests
- ♦ Share your wedding photos with your guests and us (we love to see them!)
- ♦ Live happily ever after



BOOKING PROCESS WITH BRANDY CREEK ESTATE

INITIAL INQUIRY	VENUE INSPECTION	PAYMENT OF DEPOSIT	FINAL FUNCTION DETAILS	FUNCTION EXECUTION MEETING (Zoom)	AFTER FUNCTION DEBRIEF
 Courtesy call from one of our staff members Sending the wedding package brochure 	 30-minute guided tour of the venue One on one discussion with the chef 	 Function booking form completed Non-refundable deposit paid: \$2000 Venue reserved for the Wedding date specified F&B Menu tasting arranged 	 Finalize the food and beverage package (food allergies) Final invoice paid Venue layout Number of attendees confirmed 	 Discuss the runsheet with chefs and service staff. Discuss the deliverables of the function per hour Final runsheet 	 Discussion of the function delivery and feedback. Discuss final outstanding amounts
After receiving the initial inquiry	On the venue inspection day	Within 1 week of completing the booking form	6 weeks before the wedding	1 week before the wedding	Within 1 month after the wedding

To truly fall in love with the space, you have to experience it in person. It all begins with a chat with our team and an exclusive guided tour of our venue and grounds. Here you'll be able to see the tranquil scene of the mountain view, smell the lush greenery and encounter unique Spanish-themed decor in our interior spaces.

Contact us today to book your visit:

Call: 0356 145 226

SMS only: 0448 793 610

Email: functions@brandycreekestate.com.au

WHAT YOU NEED TO KNOW

Reception Duration - 4.5 hours

- Commences 30 minutes post-ceremony start time
- Latest conclusion at 11:00 pm

Beverages - 4.5 hours duration

- Subject to responsible service of alcohol
- Beverage list may change depending on stock availability and supplies

Food - depends on seasonality

• Actual menu items and prices may change

What if my wedding does not reach the minimum spending threshold?

- Restaurant will be open to the public
- Only the Gold and Victoria Rooms with Cellar Door Bar will be available
- There will be an additional service going in the areas of the restaurant not reserved for the wedding

Ceremony Duration - 1 hour

- Indoor and Outdoor options are available
- Earliest ceremony starts at 11:00 am

Maximum Seating Capacity - 200

All pricing indicated is inclusive of venue hire and GST. All pricing and menu items are subject to change without prior notice. The final price applicable to your booking will be in the quotation tailored to the wedding.

MINIMUM SPEND

	Mar-Jul	Aug-Oct	Nov-Feb
Monday - Thursday	\$4,500	\$5,500	\$7,500
Friday	\$5,500	\$7,500	\$9,500
Saturday	\$8,500	\$10,500	\$12,500
Sunday	\$7,000	\$8,500	\$10,500

CREATE THE PERFECT DAY FOR LESS

Here at Brandy Creek Estate, we love to be flexible in any way we can! If you want a special wedding day on our grounds and are open to a weekday or low-season event, we offer a special discount on the final estimate of the wedding. If you are eligible for a discount as stated below, it will be applied to the invoice.

Please note that surcharges apply for Sunday peak season weddings and public holidays. Contact our team for more information.

	Mar-Jul	Aug-Oct	Nov-Feb
Monday - Thursday	15%	12%	5%
Friday	10%	8%	2%
Saturday	8%	6%	No discount available
Sunday	8%	6%	No discount available



FUNCTION BOOKING SHEET

EVENT DETAILS					
Bride's Name:			Groom's Na	me:	
Bride's Mobile:		Groom's Mobile:			
Bride's Email:		_	Groom's Em	ail:	
Wedding Date:			Client Event	Mngr Mobile:	
CEREMONY DETAIL	LS				
# of guests:	Start time:	Finish time	3:	CEREMONY Indoor Outdoor	
RECEPTION DETAIL	LS				
No. of guests -Adults:	Teens:	Kids:	Start time:	Finish Time:	
MENU (price includes ve	enue hire fees)				
Tapas	Cocktail	Paella Live Cooking	Churrasco	Hi Tea 3-Course	
9 Dishes (\$79 PP) 11 Dishes (\$89 PP) 14 Dishes (\$99 PP)	\$70 PP \$75 PP \$80 PP	\$69 PP \$79 PP \$89 PP	\$99 PP \$109 PP \$119 PP	□ \$65 PP □ \$115 PP	
BEVERAGE PACKAGE (price includes venue hire		BEVERAGE	E UPGRADES		
(price includes venue fine	(Tees)	☐ House spir	rits: Bourbon, Sco	tch, Vodka & Gin (\$15 PP for every 30minute	s)
☐ Brandy Standard (\$45 l	PP)	☐ Selected B	Beer stubbies (\$11	PP)	
☐ Brandy Premium (\$55)	PP)	☐ Extension of Beverage Package (\$15 PP for every 30 minutes)			
☐ Brandy Deluxe (\$65 PI	P)	☐ Brandy Cr	eek Sangria station	n - 1 hour unlimited service (\$10 PP)	
☐ Bar Tab (\$40 PP minin	num)	☐ Add a glas	s of Sparkling Wir	ne for toasting (\$10/glass of 150ml)	
		Add a 30-1	minute cocktail ho	our with one cocktail at \$15 per person	3

Prices & menu items are subject to change without prior notice depending on seasonality and supplier availability.



FUNCTION BOOKING SHEET

Cash Amount: \$ Electric Funds Transfer Amount: \$ Cheque EFT Reference: Account Name: ACME RESTAURANTS PTY. LT. BSB: 083 337 Account Number: 889578 009 Credit Card Payment Amount: \$ Card Type: OTHER NOTES OTHER NOTES	DEPOSIT REMITTANCE	DETAILS		
Account Name: ACME RESTAURANTS PTY. LT. Cheque Number: BSB: 083 337 Account Number: 889578 009 Credit Card Payment Amount: \$ Card Type: Name on Card: Expiry Date: PROMOTIONAL & ADVERTISING Would you like to give us permission to use some photos of the wedding as promotional materials? YES NO BRANDY CREEK ESTATE CONTACT DETAILS Call: 0356 145 226 SMS only: 0448 793 610 Email: functions@brandycreekestate.com			_	
Card Type:OTHER NOTES Name on Card: Expiry Date: PROMOTIONAL & ADVERTISING Would you like to give us permission to use some photos of the wedding as promotional materials? YES NO BRANDY CREEK ESTATE CONTACT DETAILS Call: 0356 145 226	Amount: \$ Cheque Number: Credit Card Payment		Account Name	
Would you like to give us permission to use some photos of the wedding as promotional materials? YES NO BRANDY CREEK ESTATE CONTACT DETAILS Call: 0356 145 226 SMS only: 0448 793 610 Email: functions@brandycreekestate.com	Card Type:Name on Card:		OTHER NOTES	
Call: 0356 145 226 SMS only: 0448 793 610 Email: functions@brandycreekestate.com	Would you like to give us pers ☐ YES ☐ NO	mission to use some photos of the w	edding as promotiona	ıl materials?
I have read and agree to all terms and conditions			Email:	functions@brandycreekestate.com.au
Name Signature Date				

TERMS & CONDITIONS

BOOKINGS AND CANCELLATION POLICY

DEPOSIT & PAYMENT TERMS

\$2,000 NON-REFUNDABLE deposit paid to the nominated bank account indicated in Page 31 and a credit card pre-authorisation is required to reserve a date. Please note your booking is not confirmed until receipt of deposit.

COOLING OFF PERIOD

If you change your mind within 3 days of paying the deposit (Cooling Off Period), Brandy Creek Estate will refund the deposit in full to your nominated account.

PAYMENT SCHEDULE

Once the deposit is paid, the venue and your event date is confirmed. The total package fee is calculated on your selected package and estimated number of guests. The payment timeline is as per below:

- \$2,000 at the time of the reservation.
- 30% of the remaining quotation balance is due 36 weeks prior to the functions.
- 30% of the remaining balance is due 20 weeks before the function.
- Remaining balance of the quotation is due 6 weeks before the function. This amount will be adjusted according to final guest numbers

CANCELLATION POLICY

Cancellation within 6 weeks from date of function: 100% of final balance will be charged.

Cancellation within 9 months from date of function:

100% of total deposits paid will be retained.

Any other cancellation outside of these periods will incur administration fee of 25% to be withheld from total payments made up to that point in time.

MINIMUM SPEND

If the minimum spend (refer to Page 28) is not reached, the restaurant will be opened to public dining.

FOOD & BEVERAGE, PRICE & SERVICE

DIETARY REQUIREMENTS

Any dietary requirements must be addressed with booking reservations manager.

RESPONSIBLE SERVICE OF ALCOHOL (RSA)

Brandy Creek Estate is a licensed venue and is required to meet all obligations set out in RSA guidelines set by Victoria Commission for Gambling & Liquor Regulation (VCGLR). In accordance with this, Brandy Creek Estate and its representatives has the right to refuse entry, service or eject patrons at its discretion if they are:

- Intoxicated
- Violent, quarrelsome or disorderly
- Smoking in a smoke free zone
- Suspected of having or using illicit drugs on the premises.

Brandy Creek Estate reserves the right and at its discretion to close your event early or cease the service of alcohol if it believes that patrons are acting in a way that may result in the breach and infringement of the liquor laws.

FINAL GUEST NUMBERS

Brandy Creek Estate requires your final numbers to be provided no later than <u>6 weeks</u> prior to the function. Final numbers will form the basis for the minimum number of guests for which you will be charged. If your final guest numbers fall below this number, you will not be reimbursed. Any increase in numbers must be advised to Brandy Creek Estate as soon as practical and in any event at least 4 working days prior to the function date.

PRICES AND FOOD & BEVERAGE ITEMS

Package prices are valid until December 2023. Food and beverages indicated may need to be altered depending on supplier availability. All prices are subject to change, and any discounts offered are temporary in nature and subject to management discretion.

VENUE HIRE & CONCLUDING THE EVENT

FUNCTION ARRIVAL/ DEPARTURE TIMES

Brandy Creek Estate is unable to service your guests in the dining room prior to or after your function times. Brandy Creek Estate requires all guests to have left the premise no later than half an hour after your event has concluded or no later than 11:00 PM.

TRANSPORTATION

It is your responsibility to arrange transport service(s) for any guests who are not staying at Brandy Creek Estate. We can recommend bus companies for you to book directly. A staff meal is to be included for the bus driver at your cost.

VENUE HIRE AND DAMAGES

The customer(s) will be held responsible for any cost incurred by the owner to repair any damage caused to the function area and the premises as a result of the hire agreement. The person responsible for the booking is the person who has signed this booking agreement, this person is liable for the cost of any damage incurred to the venue or within the grounds of the venue during the function and breakage of Brandy Creek Estate property by any guest or support staff. All charges will be charged to the credit card on file.

DECORATIONS + ARRANGEMENTS

Brandy Creek Estate will provide the table set up indicated in Page 6. All other decorations including table centrepieces are an additional cost. All decorations and structures brought onto the property of Brandy Creek Estate by you or any of your contractors, agents or other persons is at your or their sole risk. Decorations need to meet our OHS requirements, please advise intended plan prior to the event. Decorations can be erected 1.5 hours prior to the event and must be packed down 1 hour after the event finishes. Any decorations left overnight must be picked up by 10am the following day as we have limited storage. Brandy Creek Estate is not responsible for any decorations left on site after this time. Confetti, rice, glitter, fake flowers/ petals and other non-biodegradable decorations must not be brought to the function nor the surrounding gardens and grounds. Cleaning up fees will apply.

GALLERY













