

THE
SEBEL

PINNACLE
VALLEY RESORT

PREMIER WEDDING VENUE

The Sebel Pinnacle Valley Resort



ABOUT US

Location

The Sebel Pinnacle Valley Resort is the Victorian High Country's premiere wedding venue. Located 20 minutes from Mansfield and 2 ½ hours from Melbourne we offer sophisticated elegance and the luxury of space, plus superb facilities and individual personalized service.

Set on 20 acres of landscaped grounds in the heart of the Victoria High Country and surrounded by national parklands, mountains and rivers, it is the perfect location for your special day.

Wedding Size

Whether you are looking to have an intimate celebration of 30 guests to a grand extravaganza of 200 guests we can arrange a package that suits your budget, needs and style. With the option of numerous ceremony and reception locations along with luxury accommodation for guests the team can create a memorable celebration and getaway for family and friends.

Ceremony, Reception and Accommodation

With everything in one place including accommodation, ceremony locations and reception venue we don't just help you to create a one day celebration but a weekend of memories that all your family and friends will hold onto with an overwhelming feeling of happiness.

Your Host

Our team at The Sebel have a passion for looking after people. As a venue we all share a 'nothing is too hard' philosophy. We pride ourselves on helping you create your vision without making you jump hurdles. From your initial enquiry through to the months leading up to your wedding our experienced Events Coordinator provides you with the assistance and guidance to ensure effective and easy planning.



CEREMONY

STANDARD CEREMONY PACKAGE

Includes:

- Signing table with 2 chairs white linen
- 48 white ceremony chairs
- 10 hay bales for extra seating with hessian covers
- Access to a range of decorations
- Power supply

ELITE CEREMONY PACKAGE

Includes:

- Signing table with 2 chairs white linen
- 48 white ceremony chairs
- 10 hay bales for extra seating with hessian covers
- Access to a range of decorations
- Power supply
- PA system
- Bar set up
- Bar packages available **dependent on location*
- Dry bar tables with linen
- Drinks trough

CEREMONY OPTIONAL EXTRAS

- Outdoor market umbrellas
- Additional hay bales
- Outdoor gas heaters
- Signage
- Easel for signage
- Wine barrels
- Dry bars with linen*
- PA system*
- Drinks trough*

* included in the Elite Ceremony Package

CEREMONY LOCATIONS

Indoor:

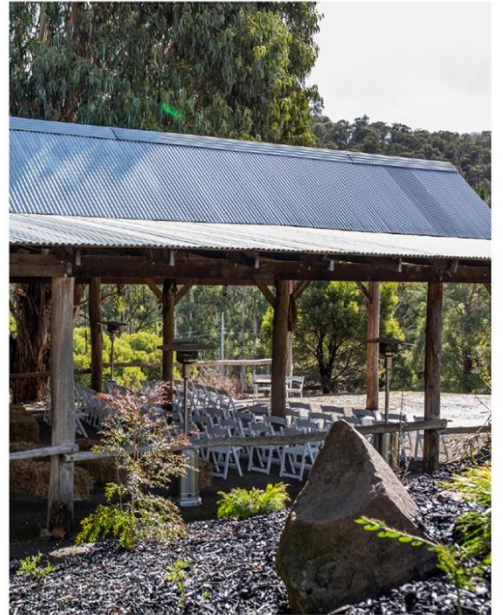
- Hotel Atrium
- Peaks Restaurant

Undercover:

- Stables
- Rotunda

Outdoor:

- Wedding Arch
- Pinnacle Valley grounds
- Peaks Deck



RECEPTION

Standard Inclusions:

- Dedicated event coordinator
- Venue Hire
- Room set up
- Dance floor
- All crockery, cutlery & glassware
- Table linen
- Chair covers & sash
- Table décor
- Tea & coffee station
- Cake table & Cake knife
- Gift table
- Dessert buffet table
- Lectern & microphone for speeches
- Onsite parking
- Range of menus to select from
- Dietary requirements catered for
- Use of resort grounds for magnificent photo opportunities
- Wet weather options
- Range of indoor & outdoor venues to select from



COCKTAIL PACKAGE

- Chefs selection of 4 hot & 4 cold canapés
- 2 sweet canapés
- 2 hours of canapé service
- 3 hour standard beverage package

Cocktail Menu:

Cold Selections: (4 items)

- Smoked salmon tartar, lemon, dill sour cream on toast
- Peppered rare beef and horseradish cream on spoon
- Buffalo mozzarella, confit tomato, basil pesto (v)
- Salad of Rare Beef with rice noodles, toasted peanuts, chili and lime dressing
- Chicken rolled with basil pesto on croutons with caramelized onion
- Vietnamese style Vegetable rice paper roll with namjim dressing (v)
- Brie cheese rolled with zucchini ribbon and tomato relish (v)
- Seared lamb filled in pitta bread with mint yogurt and vegetable

Hot Selections: (4 items)

- Mini Ham burger with caramelized onion, aged cheddar
- Slow cooked pork sliders and fennel slaw
- Chicken satay with peanut sauce and salad
- Cumin and corianders spiced Chick pea fritters with light hummus (v)
- Thai influenced fish cake with mango relish
- Crumbed prawns with Sun dried tomato aioli
- Skewered beef cubes rubbed with dukka

Dessert selections: (2 items)

- Chocolate dipped profiteroles
- Double chocolate mousse
- Baked mini chocolate tarts
- Warm apple crumble tart, apple puree.
- Pavlova filled with berry compote, passion fruit coulis
- Vanilla panna cotta with spiced citrus fruits and meringue.

BUFFET PACKAGE

- BBQ or Roast buffet (see below)
- Chefs choice salads
- Vegetables of the day
- Chefs choice desserts
- Fresh seasonal fruit platter
- Australian cheese board
- 5 hour standard beverage package

BUFFET MENU OPTIONS

Roast Buffet:

- Soup of the day or pasta bake
- Platter of assorted cold cuts & antipasto
- Roast mustard crust beef & red wine jus
- Roast chicken with a creamy shallot, bacon & chardonnay sauce
- Baked herb & garlic potatoes

BBQ Buffet:

- Gourmet sausages with grilled onions
- Vegetable kebabs
- Marinated Porterhouse steak
- Cajun spiced skewered chicken thigh
- Beef kebab
- House made beef rissoles
- Country breads, bread rolls
- Variety of condiments

Family Style Buffet:

- Your choice of menu on share boards to each table

SUPERIOR PACKAGE

- Chefs selection canapés (3 cold/3 hot)
- 2 course dinner – entrée and main (see below menu)
- Your wedding cake cut & served as on platters to each table
- 5 hour standard beverage package

SUPERIOR MENU OPTIONS

Entrée (select 2 to be served alternately)

HOT

- Vine Tomato tart with organic goats cheese and Wild rocket (v)
- Marinated chicken strips with satay sauce and cucumber & red onion
- Italian style meatballs with crostini and fresh ground parmesan
- Wild mushroom arancini balls served with house aioli and tomato relish (v)
- Pan fried gnocchi served on Mediterranean vegetables, with rocket and balsamic reduction (v)(gf)

COLD

- Antipasto sharing plates – cured meats, cheese, dips and breads (per table)
- Smoked chicken Caesar salad with lardons and clotted eggs
- Smoked salmon rosette with a dill crème fraiche salad and fresh lemon
- Rare Thai beef salad with Nam Jim dressing (gf)(l)

Main (select 2 to be served alternately)

- Crispy skin chicken breast with wild mushroom sauce, greens & cocktail potatoes (gf)
- Rack of lamb with potato fondant, roast vegetables and mushroom red wine Jus (gf)
- Roast Scotch Fillet with greens, rosemary potatoes & veal Jus
- Pan fried gnocchi on a pool of Alfredo sauce topped with wild rocket and parmesan (gf)
- Chicken breast stuffed with basil & mozzarella on a pool of Napoli sauce (gf)
- Pan fried Atlantic salmon, potato crush and creamy dill and white wine saffron sauce
- Lamb fillet on a bed of potato crush, wilted greens and Jus (v)
- Poached chicken breast stuffed with chorizo, white wine cream sauce and sauté potatoes

GRAND PACKAGE

- Chefs selection canapés (3 cold/3 hot)
- 3 course dinner – entrée, main & dessert
- Your wedding cake cut & served as on platters to each table
- 5 hour standard beverage package

Grand Menu options

Entrée (select 2 to be served alternately)

HOT

- Vine Tomato tart with organic goats cheese and Wild rocket (v)
- Marinated chicken strips with satay sauce and cucumber & red onion
- Italian style meatballs with crostini and fresh ground parmesan
- Wild mushroom arancini balls served with house aioli and tomato relish (v)
- Pan fried gnocchi served on Mediterranean vegetables, with rocket and balsamic reduction (v)(gf)

COLD

- Antipasto sharing plates – cured meats, cheese, dips and breads (per table)
- Smoked chicken Caesar salad with lardons and clotted eggs
- Smoked salmon rosette with a dill crème fraiche salad and fresh lemon
- Rare Thai beef salad with Nam Jim dressing (gf)(l)

Main (select 2 to be served alternately)

- Crispy skin chicken breast with wild mushroom sauce, greens & cocktail potatoes (gf)
- Rack of lamb with potato fondant, roast vegetables and mushroom red wine Jus (gf)
- Roast Scotch Fillet with greens, rosemary potatoes & veal Jus
- Pan fried gnocchi on a pool of Alfredo sauce topped with wild rocket and parmesan (gf)
- Chicken breast stuffed with basil & mozzarella on a pool of Napoli sauce (gf)
- Pan fried Atlantic salmon, potato crush and creamy dill and white wine saffron sauce
- Lamb fillet on a bed of potato crush, wilted greens and Jus (v)
- Poached chicken breast stuffed with chorizo, white wine cream sauce and sauté potatoes

Dessert (select 2 to be served alternately)

- Chocolate cheese cake, chocolate macaroons, toffee ice cream
- Sticky date pudding, thickened cream, butter scotch sauce and vanilla ice cream
- Smashed Pavlova, double cream, seasonal berries and strawberry ice cream (GF)
- Warm apple crumble tart, apple puree, vanilla ice cream
- Vanilla panna cotta, spiced citrus fruit and meringue (GF)

CHILDRENS MENU – 4-12 year old

Main (Select 1 item)

- Crumbed chicken strips, salad and chips
- Battered whiting, salad and chips
- Pasta with Napoli sauce and parmesan

Dessert

- Ice cream with topping

SUPPLIER MEALS

- Plated meal consisting of your main menu

DIETARY REQUIREMENTS

For us to cater for guests with dietary requirements, we must be notified of them when we receive your final numbers.

We request that you have their name and table number on your final list, along with the dietary requirement.



Standard Beverage Package (included)

Sparkling wine

- Bancroft Bridge Brut

White Wine- *Select 1*

- Bancroft Bridge Chardonnay
- Bancroft Bridge Sauvignon Blanc
- Willow Glen Moscato

Red Wine- *Select 1*

- Bancroft Bridge Cabernet Merlot
- Bancroft Bridge Shiraz

Beer- *Select 2*

- James Boag's Draught
- Toohey's Extra Dry
- XXXX Summer Bright

Light Beer

- James Boag's Premium Light

Soft Drink

coke, coke zero, sprite, dry ginger, soda water, lift

Juice

apple, orange, pineapple

Deluxe Beverage Package Upgrade

Sparkling wine

Rob Dolan Blanc De Blanc

White Wine- *Select 1*

- Audrey Wilkinson Chardonnay
- Cock Fighters Ghost Pinot Gris
- Audrey Wilkinson Moscato

Red Wine- *Select 1*

- Audrey Wilkinson Merlot
- Cock Fighters Ghost Cabernet Sauvignon

Beer- *Select 2*

- James Squire 150 Lashes
- 5 Seeds Cider
- Furphy
- Mansfield Pale OR Amber Ale

Light Beer

- James Boag's Premium Light

Soft Drink

coke, coke zero, sprite, dry ginger, soda water, lift

Juice

apple, orange, pineapple

ACCOMMODATION



The Sebel Pinnacle Valley Resort offers alpine luxury accommodation which is both comfortable and functional for your stay. Choose from Studio Apartments for two people, One Bedroom Apartments with full kitchen and laundry facilities accommodating up to four guests or Two Bedroom Chalet Apartments perfect for a family of four to six.

Studio Apartment

- Maximum 2 guests
- King bed or split singles
- Ensuite
- Kitchenette
- TV and DVD player
- Reverse cycle air conditioning

One Bedroom Apartment

- Maximum 4 guests
- King bed or split singles
- Pull out sofa bed
- Adjoining room with lounge
- Ensuite
- Full kitchen
- TV and DVD player
- Reverse cycle air conditioning
- Washing machine & clothes dryer

Two Bedroom Chalet

- Maximum 6 guests
- King bed or split singles downstairs or upstairs
- Pull out sofa bed
- Lounge and Kitchen downstairs
- Bathroom downstairs
- TV and DVD player
- Reverse cycle air conditioning

Two Bedroom Superior Chalet

- Maximum 6 guests
- King bed or split singles downstairs or upstairs
- Pull out sofa bed
- Lounge and Kitchen downstairs
- Bathroom upstairs and downstairs
- TV and DVD player
- Reverse cycle air conditioning

BRIDAL SUITE

Enjoy the night of your wedding on us, in a beautiful bridal suite which overlooks our magnificent grounds and surrounding hills.

OUR FACILITIES

Pinnacle Valley has something to entertain the whole family with our tennis court, outdoor swimming pool, indoor spa and sauna, lake fishing, mountain bike riding, 18 hole mini golf course, canoes and row boats on the lake as well as an indoor games room with a billiard table, air hockey and table tennis.

HOW TO BOOK YOUR WEDDING

To secure your date, we require the below terms and conditions signed and dated, as well as a \$2,000 non-refundable deposit.

90 days prior to your wedding date, we require a further 50% of the estimated event cost. Around this time, we also get you in for a menu tasting, and to go through those final details.

28 days prior to your wedding date, your final invoice will have to be paid. As well as the final payment, this is the time that we require your final numbers, dietary requirements and any last minute changes.

You will have access to your reception room the day before the wedding, which will give you time to ensure everything looks good and put those final decorating touching into place.

Your wedding day! I will be on hand throughout the day, and will be in the background of your ceremony and reception in case you need me for anything

One day post wedding – make sure you make it in time to fill your tummy with some delicious food from our buffet. Here is where I will say my “see you soon’s” to both you and your families, as this will be our last event until you come back and visit (maybe your first wedding anniversary)

Ceremony and Reception

Total Spend

Deposit Required	\$2,000 at time of confirmation	\$2,000
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90 Days Prior	A further 50% of the estimated event cost
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28 Days Prior	Final amount of the estimated event cost
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SUPPLIERS

PHOTOGRAPHERS

Jason Robins Photography – Jason Robins
Ph: 0408 286 521
W: www.jasonrobinsphotography.com

Boss Photography – Gary Boseley
Ph: 0411 720 420
W: www.bossphotography.com.au

Little Black Birdy – Courtney Miller
Ph: 0406 420 056
E: info@littleblackbirdy.com

CELEBRANTS

Robyn Baddeley
Ph: (03) 5777 5648 M: 0438 292 486

Mary Anne Egan
Ph: 0428 937 210

Lovers Land – Rebecca Vincent
Ph: 0498 104 118
E: loverslandcelebrant@outlook.com

FLORIST

Edith & May
Ph: (03) 5779 1355
W: www.edithandmay.com.au

DECORATIONS

Mansfield Party Hire
Ph: (03) 5775 3000
W: www.mansfieldpartyhire.com.au

Heartwood Hire
Ph: 0435 076 287
W: www.heartwoodhire.com.au

CAKES

Mrs. Sweet Cakes – Stacey Currie
Ph: 0409 422 349

ENTERTAINMENT

Soundstorm Productions – Scott
Ph: 0422 996 890
W: www.soundstorm.com.au

Don't Ask (Band) – Matt Davies
Ph: 0438 317 165

Baker Boys Band
Ph: 0438 301 313
W: www.bakerboysband.com.au

Martin Jones (Solo or Band)
Ph: 0400 187 325

Craig Francis Music (4-8 Piece Band)
Ph: 0403 072 105
W: www.craigfrancismusic.com.au
E: craigfrancismusic@gmail.com

ALTERNATE ACCOMMODATION

Playshack
Ph: 0413 991 166

Merrijig Motor Inn
Ph: (03) 5777 5702

Alpine Holiday Rentals
Ph: (03) 5777 5288

OTHER

Alpine Helicopter Charter
Ph: 0428 376 619
W: www.alpineheli.com.au

ENQUIRY FORM

Name(s): _____

Address: _____

Contact Phone Number: _____

Email Address: _____

Wedding Date: _____

Estimated Number of Guests: _____

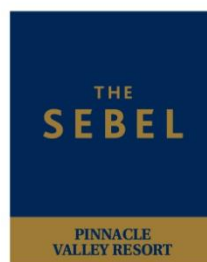
Ceremony Location: _____

Reception Package: _____

Please send me a quote: Yes / No

Site Visit Date: _____

Other Questions: _____



Call our team to book your next event

THE SEBEL PINNACLE VALLEY RESORT

1 Mimosa Drive, Merrijig via Mansfield on Mt Buller Road, VIC 3722

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