

## Weddings at Eling Forest Winery



# Congratulations on your engagement Thank you for considering Fling Forest Winery to host you

Thank you for considering Eling Forest Winery to host your wedding ceremony and reception. The following pages contain a wealth of information on our venue, packages and pricing. However, if there are any questions we can answer for you please do get in touch.



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## Weddings at Eling Forest Winery



Eling Forest is a beautiful rural setting on over 180 acres of pastures, rolling hills, lake, lovely gardens and a vineyard.

We've been hosting weddings at Eling Forest Winery for over 15 years. It's an honour to be involved in someone's special day, and we treat it so.

Our purpose-built wedding venue can be decorated in a number of styles and accommodate up to 180 seated guests with dance floor.

Eling Forest is a beautiful rural setting on 183 acres of pastures, rolling hills, lake, lovely gardens and a vineyard – plus a modern winery and cellar door - you will have exclusive use of the function centre, with unlimited parking and no noise restrictions. Our heritage-listed accommodation can cater for up to 22 guests. It consists of bridal suite, 7 bedrooms and a cottage. Our homestead is ideal for prewedding preparation, accommodation for the wedding party, family or friends.

We welcome the opportunity to plan a memorable and elegant wedding ceremony and reception for your special day; ensuring it is a relaxed yet fabulous celebration for you and your guests.

This package contains a broad overview of our wedding services. We would love to create a truly unique event for you and we would be more than happy to discuss your individual requirements, from a simple ceremony to a personally tailored exclusive weekend utilising our romantic picturesque estate.

Please call to arrange a tour of our beautiful homestead, gardens and function room. We look forward to talking to you soon.

## **Ceremony Options**



You may want the option to have the use of our delightful gardens and lake for a beautiful ceremony location.

### **Includes**

- 20 chairs for ceremony
- table
- Exclusive use of gardens for photography
- Wedding co-ordinator for the day

### \$500

### The Function Room

garden This beautiful function centre was completed in 2008 to • 2 signing chairs & signing complement the original family homestead built in 1840 for John and Jane Morrice.

> It is the perfect venue for a country wedding, providing a luxury setting in delightful rural surrounds. Including a dance floor, the room accommodate up to 180 guests for seated dining. Alternatively, the room may be sub-divided into three areas to provide an intimate atmosphere smaller functions.

## Country Wedding Pricing



### Venue Hire Included in Menu Option pricing

### Menu Option 1 (2 courses) \$135pp

- 4 canapes
- 2 courses alternate service
- Tea and coffee station
- Wedding cake plated and served
- 5-hour venue hire

### Menu Option 2 (3 courses) \$145pp

- 4 canapes
- service
- Tea and coffee station
- 5-hour venue hire

### Menu Option 3 (Grazing table) \$155pp

- 4 canapes
- 3 courses plated alternate Grazing table with both entrée and main options
  - Dessert buffet table
  - Tea and coffee station
  - 5-hour venue hire

## Country Wedding Pricing



## Childrens Menu (2yrs to 12yrs) \$25 per child

MAIN – Please choose one of the below plated options:

- Pasta with Napoli or Bolognese sauce
- Chicken or beef sausages with vegetables or chips
- Battered fish and chips with salad
- Chicken nuggets and chips with salad

### DESSERT

 Homemade Vanilla ice cream with chocolate sauce

## Crew Members \$50pp includes soft drink



## Country Wedding Pricing

## 5-hour Standard drink package \$40pp

#### Includes

- Soft drinks
- Juices
- Sparkling water
- Light Beer
- Full strength beer (choose from the standard list)
- Eling Forest Rose
- Eling Forest white wine
- Eling Forest red wine
- Eling Forest Sparkling wine

## 5-hour deluxe drink package \$65pp

#### Includes

- Soft drinks
- Juices
- Sparkling water
- Light Beer
- Full strength beer (choose from the deluxe list)
- Eling Forest Rose
- Eling Forest white range
- Eling Forest red range (Three reds)
- Eling Forest Sparkling Wine

### Beverages

### Standard Beers

- Stella Artois lager
- Peroni Lager
- Corona Pale Lager
- James Boags Premium Lager
- Heineken Pale Lager
- Crown Premium Lager
- Coopers Pale Ale

### Deluxe Beers

- Asahi Super Dry
- Kolsch Golden Ale
- Pigs Fly Pale Ale
- Pigs Fly Pilsner
- James Squire (150 Lashes) Pal Ale
- Little Creatures Bright Ale Kosciusko Pale Ale



### Entree

- Beetroot carpaccio, blood orange, Goat cheese, Rocket, Walnuts
- Heirloom tomato, buffalo mozzarella, pesto, Balsamic glace
- Tasmanian smoked salmon, Avocado salsa, Coriander, Lime
- Goat's cheese and leek tart, beetroot, apple
   & baby spinach
- Prosciutto, poached pear, shaved fennel, Candied Walnuts
- Dewsbury Farm pork belly terrine, Apple Tumeric chutney
- Smoked duck breast, Frisee, Ruby grapefruit, Walnuts
- Cured ocean trout, lumpfish roe, Herb salad, Horse radish cream
- Half dozen oysters, Chilli, Lemon grass,
   Ginger

### Main

- Wild Northern Territory barramundi, Pumpkin Purree, shallots, green peas, thyme, kipfler potatoes
- Crisp skin Atlantic salmon, saffron risotto, asparagus, water cress
- Grass fed free range Angus eye fillet, layered duckfat potatoes, truss tomatoes, redwine jus
- Braised lamb shank(lambshoulder) sweet potato puree, Dutch carrots, salsa verde
- Crispy skin porkbelly, colcannon mash, broccolini, apple sauce
- Free range chicken supreme, potato gratin, asparagus & honey mustard sauce
- Potato Gnocchi, Gorgonzola, spinach, roasted cherry tomatoes
- Mushroom ravioli, butter truffle sauce, sage, parmesan

## Wedding sample menus

### Dessert

- White and dark chocolate mousse with honey comb
- Individual Pavlova with berry couli
- Russian cheese cake with poppy seed and raisin
- Gluten Free Orange and almond cake
- Traditional Tiramisu with coco
- Gluten Free dark chocolate brownie
- Ice creams and sorbets (talk to our chefs about your favorite flavour)

Vegetarian and gluten free options available on request



### Canape Menu

### Cold

- Assorted Sushi
- Tomato Bruschetta
- Vegetable Frittatas
- Olive Bruschetta with goats' cheese
- Coffin bay oysters w lime
- Beetroot cured salmon crostini dill cream
- Prawn and avocado lettuce cups with cocktail dressing
- Cherry tomatoes w bocconcini, basil and reduced balsamic

#### Hot

- Spinach and feta quiche
- Homemade mini pies
- Southern crumbed chicken skewers
- Pork belly pieces with Asian dipping sauce
- Battered fish pieces sauce tartar
- Cheese burger sliders
- Tandoori lamb cutlets w cucumber and yoghurt
- Chorizo sausage wrapped in puff pastry and lemon chilli dip
- Medium rare beef, horse radish cream on baguette with pesto
- Assorted Panini range

### Accommodation

