

# *Collits' Inn Weddings*



A | 101 Hartley Vale Road, Hartley Vale NSW 2790  
P | (02) 63 550 287 M | 0438 305 817 E | [collits@collitsinn.com](mailto:collits@collitsinn.com) W | [collitsinn.com](http://collitsinn.com)



## *Firstly.. Congratulations!*

Let us begin by saying congratulations on your engagement and welcome to Collits Inn. We're family owned and operated, and are delighted you are considering us for your special day.

We at the historic and heritage listed Collits Inn offer a truly stunning and unique wedding destination located right in the heart of Hartley Valley at the base of Mount York. Boasting idyllic locations for every aspect of your special day including your ceremony, reception, luxury accommodation and photography all in one venue!

Eliminate the hassle and stress that can so often accompany long drives to and from ceremony and reception venues to enjoy the ease and magnificence of a Collits Inn destination wedding!

You and your guests are free to wander through the grounds of the estate at any time during your stay at Collits Inn. There truly is something for everyone right on our doorstep.

# Accommodation

The original Inn has been beautifully converted into a number of historical accommodation rooms and these will be exclusively available to you for two nights.

With 3 double rooms and a twin room, the option for an additional roll away, a study room with a single bed plus another room with a fold out bed we can accommodate up to 12 of your nearest and dearest to stay with you over your special weekend. As the bride to be, imagine getting ready with bridesmaids and family by your side while the make up artists and hair stylists come to you, happily sipping champagne and truly enjoying your entire day.

A cooked breakfast is included with the accommodation on both the morning of your Wedding & the day after with a continental breakfast available also.





# *Your Wedding Ceremony*

Your ceremony can be held anywhere on the property. While we can suggest the best spots for the ceremony there are many beautiful locations for you to choose from and you will have exclusive access to the entire property for the ceremony and the photographs that will follow.

Included will be bench seats for your guests, a wooden arbour and signing table and chairs. We have an abundance of decorations you can add to your ceremony as well, both included and for hire.





## *Your Wedding Reception*

Pierce's Barn is the original barn of the property and has been restored to cater for your Wedding. During the restoration of the property, several large pine trees (over 200 yrs old) were taken from the front of the inn and have cleverly been converted into the tables within the barn for our guests. A constant reminder of the heritage of Collits Inn.

The barn alone is suitable for a reception of up to 100 guests (depending on your layout). We have, and are happy to, accommodate much larger weddings up to 150 guests, however it will require the additional cost of hiring a marquee that can be combined with the barn. The marquee joins the barn at the large open front section as to not lose the ambience and feel created by the historic original structure.

Again, we have plentiful decorations you can use for your centrepieces and outside at no extra charge. We also have an array of items for hire. Our carefully selected vendor list can also provide you with the dream team to create your vision! Our team will have the barn set before your arrival so all you need to do is put together your centrepieces with your tribe. We are always floating around to give you a hand if you need. The Barn and grounds are styled for you to add as much or as little as you wish.

# Food and Beverages

Food is Chris' passion! We want to share this with you. With over 40 years experience in the food and beverage industry our team will provide quality food and service for your wedding reception that is in keeping with the traditions of Collits Inn.

This tradition dates back to old days of travel and in keeping with this our food is presented as share platters that act as centerpieces on the table and allow guests to interact and share the experience together.

Executive chef, Chris Warren has catered for over 300 weddings and can create a range of menu options including provisions for dietary requirements, depending on your needs.

Our beverage packages provide a wide range of options that can be further tailored to your taste if required. Steve is your man when it comes to selecting your drinks list!



# Your Package

Our wedding package is based on a reception of 80 guests and will cost \$22,000. Additional guests will be charged at \$140 per head. Weddings of less than 80 guests will have \$100 deducted per guest below 80.

Minimum Guests - 40      Maximum Guests - 150

Children 3 and under - No charge

Children 4 to 12 years - \$20

Teenagers 13 to 17 years - \$50

Vendor meals - \$30

Your package will include all of the following;

## Inclusions

- Full use of all accommodation rooms the night prior and night of your wedding with a cooked breakfast the morning of and the morning after.
- Exclusive use of the entire grounds from 11am the day prior until 11am the day following your wedding. Early arrival and late checkout can be arranged.
- Wedding ceremony setup at your preferred location on the property including chairs for guests, a range of aisle decorations and signing table and chairs.
- Unlimited access to the property for photographs.
- A large array of decorative pieces for your centrepieces, ceremony and around the gardens, along with lawn games to be enjoyed during your canapes'.
- Full wait and bar service as a 6 hour package consisting of 1hr beer and bubbles with canapes' followed by 5hr beer and wine package with reception. (standard drinks package included with premium upgrades available at additional cost)
- 3 course dinner (examples of options detailed next page)
- Tea & Coffee station
- All plates, glassware, crockery, serviettes (linen options for hire), tables and chairs.
- Caitlin's guidance and expertise with planning your Wedding right from the beginning, along with our experienced team there on your day to coordinate and ensure everything runs seamlessly.



# Menu Selections

## Canapes'

You have the choice of four:

**LAMB KOFTA:** Finely Minced Herb & Spice Seasoned Lamb, skewered & grilled with a Sweet Tomato Dip

**FAT CIGARS:** Crisp Filo Cigars with Shredded Lamb Shoulder, butter bean Pesto & Aged Cheddar

**COLLITS SAN CHOY BAU:** Diced Pork Belly, Asian flavours, Spring Onion & Canton Dressing

**THE LOCAL TART:** Puff Tartlets, Roasted Pumpkin & Honey Crush & Rocket Feta Salsa

**VALLEY CHICKEN:** Little Bites of Chorizo, filled Breast on Mustard Aioli topped with Croutons & Avocado

**COUNTRY KEBABS:** Little Grills on a stick with Button Mushrooms, Local Ham & Soft Cheese

**ARANCINI:** Risotto Balls Breaded & Crisp Baked with Mozzarella, Sage & Parmesan

**SEASIDE SPOONS:** A spoonful taste of Fresh Prawns, served in a Country Curry with Garden Herbs

**BAGUETTE BITES:** Crisp Croutons from our local Bakers Bread topped with a Beef & Home Grown Tomato Bruschetta





# Menu Selections

## Entrée

This course consists of a choice of meat, fish, or poultry. Each with the option of filling/flavour, served alongside your chosen warm base & gourmet salad

**CHICKEN ROULADE:** Chorizo, Oregano  
Roast Pumpkin, Honey, Basil  
Mushroom, Sage, Onion Jam  
Cordon Bleu, Leg Ham, Aged Cheddar

**SALMON FILLET:** Honey, Ginger, Lime, Soy  
Sesame, Pepper, Lemon

**LAMB:** Shoulder, Rump or Leg  
Mustard, Honey, Mint  
Sicily Style Tomato, Herbs Cassata  
Farmhouse Pan Rosemary Gravy

## Warm Base

Options of a Warm Base & Gourmet Salad to be served with your entree

**RISOTTO:** Three Cheese, Asparagus with Herb or Mushroom

**COUSCOUS:** Mediterranean Herbs & Vegetables  
Warm Bean & Greens Salad  
Pumpkin Sweet Potato, Tomato Medley

## Gourmet Salad

Chorizo, Prawns, & Rocket

Melon, Feta, Spinach & Baby Beetroot

Traditional Caesar, Crisp Bacon & Garlic Croutons

Smoked River Trout, Zucchini, Mint, Red Onion &

Aioli

Leg Ham Radish, Watercress & Avocado

Smoked Salmon, Asparagus, Red Onion & Berry

Pear

Apple, Mixed Leaves & Beans Cauliflower

Curry, & Waldorf Casablanca, Mint, Feta, Avocado,

Fig & Couscous

# Menu Selections

## Mains

The choice here is a Main cut of Meat or Poultry served over a choice of Vegetables & Sauce.

**BEEF:** Rump, Sirloin or Eye Fillet

**PORK:** Loin, Leg or Belly

**LAMB:** Leg or Shoulder

**CHICKEN:** Breast, Roulade or Roast



## Sauces

**PAN GRAVY:** Classic Demi Glaze from the Roast

**OUTBACK:** Mild Mustard, Pumpkin, Honey

**AUSSIE MUSTARD:** White Wine, Cracked Pepper

**MUSTARD DIANE:** Classic Garlic Brandy

**PESTO:** Basil, Butter Beans, Parmesan

**HUNTER:** Shiraz, Plum Mushroom, Bacon

**BACON MUSHROOM:** A Creamy Peppercorn

**PLUM:** Green Peppercorns, Cabernet, Jus

**CARIBBEAN:** Island Spice, Coconut Cream

**CHANG MIA:** Chilli, Coconut, Tomato, Coriander Ragout - Tomato, Basil, Onion, Herbs

**ROMESCO:** Red Pepper, Tomato, Chilli

**LAMB JUS:** Mint, Pepper Honey, Rosemary

# Menu Selections

## Vegetable Bases

Roasted Chats, Rosemary Sea Salt

Peas, Onion, Bacon

Ratatouille

Caponata - An Italian Roast

Vegetable Medley

St Johns Carrots: Honey, Mint, Pepper

Green Beans, Snow Peas & Olive Oil

Broccoli & Feta

Asparagus, Rocket, Red Onion

BBQ Corn, Avocado Salsa

## Vegetarian

These selections can be made to suit Vegetarian, Vegan & Pescatarians

### CANAPÉS

Rice Paper roll

Pumpkin Crackers

Baby Spinach Kofta sticks

Vegetarian Arancini

### ENTREES

Crisp Filo Pastry with Braised Kale

Hummus, Silver Beat & Leek on Zucchini

Frittata with Sweet Potato Curry

### MAINS

Pumpkin & Herb Stuffed Mushroom

Saffron Rice Stuffed Tomatoes

Italian Bean Stuffed Zucchini

Yellow Squash with Mint Chickpea

Stuffing

Red Peppers with Lentil & Shallot

# Menu Selections

## Puddings

Little individual pots of house made Puddings are served on platters as a dessert buffet with your Wedding cake.

Choice of four;

Dark Chocolate Mousse, Chocolate Crust

Brûlée of White Chocolate Berries

Lemon Lime Curd, Ginger Crush

Blackberry Crumble

Little Pavlovas

Tiramisu Pot

Sticky Date Pudding

Cherry Trifle

Custard Profiteroles



# Beverage Packages – All packages are based on a 6 hour duration

## **Collits Package**

**(Standard package included in wedding package)**

### **1 x sparkling**

The Duchess NV – Hunter Valley, NSW

### **2 x white wine – choice of:**

Tuckerbox Chardonnay – *Central Ranges, NSW*

Tuckerbox Semillon Sauvignon Blanc – *Central Ranges, NSW*

Twelve Signs Moscato – *S.E Australia, NSW*

Twelve Signs Rose – *S.E Australia, NSW*

### **2 x red wine**

Checkerboard Shiraz – , *South East Australia*

Tuckerbox Cabernet Sauvignon – *Central Ranges, NSW*

### **1 x mid strength beer::**

Great Northern Super Crisp

### **2 x selections local / premium beer – choice of:**

James Boags Premium

Coopers Pale Ale

Stone & Wood Pacific Ale

Peroni

Soft drinks, tea and coffee

\$5 per head for each additional hour over 6 hours

## **Explorers package**

**(Additional \$15 per head)**

### **1x sparkling – choice of:**

Round 2 Blanc De Blancs – *Barossa Valley, SA*

Printhie Vintage Brut – *Orange, NSW*

+ *Collits Package*

### **2 x white wine – choice of:**

Scorpius Sauvignon Blanc – *Marlborough, NZ*

Agrarian “Frisky Farmer” Organic Chardonnay – *McLaren Vale, SA*

Lino Ramble “Yo Yo” Pinot Grigio – *Adelaide Hills, SA*

Nova Vita Saignee Rose – *Adelaide Hills, SA*

+ *Collits Package*

### **2 x red wine – choice of:**

Lock & Key Shiraz – *Hilltops, NSW*

Paxton “The Guesser” Cab Shiraz Tempranillo - *McLaren Vale, SA*

Ingram Rd Pinot Noir - *Yarra Valley, VIC*

Smokin Barrels Merlot- *Barossa, SA*

+*Collits Package*

### **1 x mid strength beer:**

Great Northern Super Crisp

### **1x local / premium beer of your choice plus 1 x selection of:**

James Boags Premium

Coopers Pale Ale

Stone & Wood Pacific Ale

Peroni

Soft drinks, tea and coffee

\$7 per head for each additional hour

# Beverage Packages – All packages are based on a 6 hour duration

## Settlers package

(Additional \$20 per head)

### 1 x sparkling – choice of:

En Vie Blanc de Noir – *Yarra Valley, VIC*

De Perriere Blanc de Blancs – *Burgundy, FR*

+Collits & Explorers Package

### 2 x white wine – choice of:

Flametree Sauvignon Blanc Semillon – *Margaret River, WA*

Margan “original” Chardonnay – *Hunter Valley, NSW*

Paxton Pinot Gris – *McLaren Vale, SA*

Astrolabe “Province” Sauvignon Blanc – *Marlborough, NZ*

Villa Aix Rose – *Provence, FR*

+Collits & Explorers Package

### 2 x red wine – choice of:

Teusner “The Independent” Shiraz Mataro – *Barossa Valley, SA*

Rosilly “The Cartographer” Cab Merlot – *Margaret River, WA*

Printhie “Mtn Range” Shiraz – *Orange, NSW*

Coppabella Estate Pinot Noir – *Tumbarumba, NSW*

Optimiste “Marquis” Shiraz Cabernet – *Mudgee, NSW*

+Collits & Explorers Package

1x light or mid strength beer & 1 x local / premium beer of your choice, plus 2 x selections of:

James Boags Premium

Coopers Pale Ale

Stone & Wood Pacific Ale

Peroni

Soft drinks, tea and coffee

\$7 per head for each additional hour





*Chris, Cheryl, Steve & Caitlin*

**A** | 101 Hartley Vale Road, Hartley Vale NSW 2790

**P** | (02) 63 550 287 **M** | 0438 305 817 **E** | [collits@collitsinn.com](mailto:collits@collitsinn.com) **W** | collitsinn.com