



Mimosa

YOUR WEDDING. OUR PLACE.

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WELCOME



Congratulations on your engagement and thank you for considering Mimosa for your wedding.

We are a family-owned winery and restaurant set on a stunning 230 acre property outside of Bermagui. We are proud of our venue, of our wine and of our food and will aim to ensure your special day is everything you dreamed.

Our beautiful property can be the perfect location for your outdoor wedding ceremony, while our restaurant is the ideal spot to celebrate with your loved ones above the vineyard with bushy, mountain views.

Our restaurant recognised in 2020 by the Australian Good Food Guide with a South Coast chef hat award will provide you with the highest culinary standards of the region.

We have had the pleasure of hosting numerous weddings since we first opened in 2008 and you can be confident our experience can put you at ease on your wedding day.

Creating your dream wedding is our goal and we are more than willing to listen to your needs to make your day perfect!



YOUR WEDDING RECEPTION

A **\$9,000 hire fee*** is charged for a Mimosa wedding

This includes:

- Exclusive use of the Mimosa restaurant, courtyard and deck for 5 hours (\$600 per extra hour, midnight curfew at the latest)
- Event Coordinator to help plan and coordinate your special day
- 2 nights stay at our Vineyard & Homestead cottages (sleeps 4 & 9)
- Full Mimosa restaurant team
- Napkins, cutlery, crockery and glassware
- Table set up including setting your place cards, bonbonniere, and additional decorations
- Full table settings, tablecloths and linen napkins
- Wedding cake table and knife
- Cordless microphone and sound system use (only for background music)

*Weekend rate only, see offers on page 15 for specials

YOUR CEREMONY



As part of our venue hire, we offer multiple locations for your ceremony, which you can work with a florist to customise.

Common locations include wooden deck on the water-lily dam, amongst the vineyard or bush, in the tuscan-style courtyard, on the deck above the vineyard (good wet weather option)

This includes:

- Preparation & landscaping of wedding ceremony site
- Native timber Benches and chairs (up to 90 seats)
- Signing table

A close-up photograph of a plant with dense, green, needle-like leaves and several cylindrical, brown, textured flower heads. The background is dark and out of focus.

FOOD PACKAGES

STAND UP COCKTAIL | SIT DOWN ALTERNATE DROP



COCKTAIL STYLE SAMPLE MENU

\$125pp.

1. Canapés choice of 4

- Wagyu Tartare, nasturtium leaf, black garlic mayonnaise
- Hoi Sin Duck pancakes
- Buckwheat Blini, beetroot cured ocean trout, salmon roe, creme fraiche
- Steamed prawn and pork dumpling, sesame sauce
- Fried chicken, kimchi hot sauce
- Wagyu croquette, tarragon mayonnaise

2. Small plates choice of 2 (1-2pp)

- Peanut chicken, mango, red onion, kaffir lime leaf
- Hiramasa Kingfish ceviche, mandarin, ginger, coconut milk
- Roasted brussels sprouts, preserved lemon, cashew, coriander

3. Large plates choice of 2 (1-2pp)

- Braised wagyu brisket, roasted beetroot, parsley, horseradish
- Confit Ocean Trout, honey glazed carrots, passion fruit, pistachios
- Miso roasted eggplant, pepitas, wild rice

4. Dessert plates choice of 2 (1-2pp)

- Lavender panna cotta, lychee, raspberry, rosemary
- Tenaru 67% chocolate mousse, wattleseed, orange

Note: our menu is seasonally changing and you will be able to select your own menu items closer to your event date.



ALTERNATE DROP SAMPLE MENU

\$125pp.

1. Canapés, choice of 4

- Kangaroo San choy bao lettuce wraps
- Hoi Sin Duck pancakes
- Mushroom arancini, wattleseed aioli
- Steamed prawn and pork dumpling, sesame sauce
- Fried chicken, kimchi hot sauce
- Wagyu croquette, tarragon mayonnaise

2. Entrées, choice of 2

- Yellowfin tuna | jerusalem artichoke | bagna cauda | mountain pepper
- Octopus | butternut pumpkin | XO sauce | hazelnut
- Kangaroo tartare | smoked egg yolk | native currant | bay leaf

3. Mains, choice of 2

- Wagyu flank | besan | green beans | peppercorn | mesclun | yuzu
- Hiramasa Kingfish | confit | olive oil | tunrip | vadouvan
- Duck | sweet potato | apricot | anise myrtle

4. Deserts, choice of 2

- Chocolate lava cake | wagyu fat | banana | hazelnut
- Tasmanian mountain pepper | peanut butter | orange
- Carrot sorbet | mandarin | ginger | pistachio

Note: our menu is seasonally changing and you will be able to select your own menu items closer to your event date.



OPTIONS TO ADD

- **Oysters on arrival** \$15pp (3pp)
- **Shared cheese plates** \$20pp
- **Wood fired pizzas to end** \$25pp
- **Children menu, main + ice cream** (under 12) \$30pp
- **Vendor meal + 2x drinks** \$60pp

Note: Our menu is seasonal, changing and you will be able to select your own menu items closer to your event date.

A group of wedding guests, including men in suits and women in dark dresses, are running through a grassy field. They are celebrating with champagne, and a large amount of white confetti is falling around them. The background shows trees and a bright sky.

BEVERAGES PACKAGES

STANDARD PACKAGE

PREMIUM PACKAGE

EXTRA OPTIONS



STANDARD PACKAGE

\$60pp. for 5 hours

BEER & CIDER: choose any 2

Carlton dry, Great Northern, Corona, Mimosa Lager

WINE: Any 3 chosen by venue

Red + White + Sparkling

NON-ALCOHOLIC: Coca Cola, Solo, Lemonade, Orange juice,
Sparkling water, Coffee & tea

Note: Our beverages are seasonally changing and you will be able to select your beverages closer to your event date.



ESSENTIALS PACKAGE

\$80pp. for 5 hours

BEER choose any 2

Moo Brew Pale ale, Stockade XPA, Mimosa lager

WINE, choose any 4 rose/white/red + 1 sparkling

Rose: From Sunday Rose

White: Lucetta Pinot Grigio, Big Easy Radio Fiano/Vermentino,
Denton Chardonnay, Murdoch Hill Sauvignon Blanc

Sparkling: Palloncino Prosecco Or Mandala Blanc de Blanc 2016

Red: Mount Macleod Pinot Noir, Yangarra GSM, Spinifex Shiraz

NON-ALCOHOLIC: Coca Cola, Solo, Lemonade, Orange juice,
Sparkling water, Coffee & tea

Note: Our beverages are seasonally changing and you will be able to select your beverages closer to your event date.



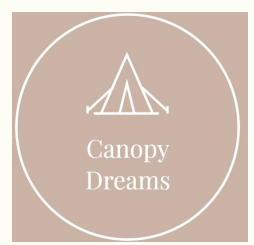
OPTIONS TO ADD

- **Gin & tonic bar** \$20pp/hour (2pp)
- **Cocktail bar** (Margarita, Mimosa Spritz, Mojito, Espresso Martini bar) \$30pp/hour (2pp)
- **Australian Whisky bar** (Hellyers Road or Starward) \$30pp/hour (2pp)
- **Drink hour extension** \$15pp/hour (aligned with venue hire time, must be for all guests)

Note: All beverage add-ons must be either selected for the entire guests or bridal party only



Mimosa +



Exclusive partnership with exceptional Tathra based stylist Canopy Dreams to offer unique styling packages for your wedding

Ceremony \$1,200 (arbour, flowers, vases, signing table, custom welcome sign)

Reception (flowers, candles, vases, linen runners, additional items)

- <50 guests - \$1,850
- 50-90 guests \$2,600
- 90+ \$3,200

Signage & Menus \$750 (welcome sign + seating chart + menus)

Styles offered: "White Boho" or "Autumn Rust" (see pictures)



Note: Custom floral designs and styling can be arranged at an additional cost.
All flowers are made of silk and are on a rental bases.

ACCOMODATION ON SITE

We also offer you the possibility to book either or both of our cottages for your wedding. Both are within an easy walk through the vineyard to the restaurant. 2 nights minimum

THE HOMESTEAD - The Mimosa original homestead sleeps 9 guests, includes 2 bathrooms, a full kitchen, dining and living areas. This farmhouse is perfect for two families or a group of friends. \$450 per extra night

THE VINEYARD COTTAGE - The Vineyard Cottage is located among the vines and overlooks the property. This 2 bedroom, 1 bathroom rammed-earth cottage is a home away from home for your family. \$300 per extra night

OFF SITE OPTIONS:

- Numerous hotels and motels
- Airbnb apartments and houses available nearby
- Camping in National Parks and Caravan parks





SPECIALS

1. **WINTER or MID-WEEK weddings*:**
 - \$5,000 discount on venue hire
 - 10% discount on all packages
2. **EARLY BIRD bookings (made 15mth+ in advance)**:**
 - \$4,000 discount on venue hire
3. **SHORT NOTICE bookings (made within 4mth)**:**
 - \$3,000 discount on venue hire

*The discount is applicable for weddings from June to August OR anytime of the year Monday to Thursday (excluding NSW/ACT public holiday weeks). Min 50 guests

** Excludes period from 15/12-31/01. Not stackable with other offers. Min 50 guests

TERMS AND CONDITIONS

Payment - To confirm your booking, we require a security deposit of 15% of total account. Full payment must be made 4 weeks prior to your event and we require confirmation of final numbers 4 weeks prior to your event. Any additional cost incurred on the day of the event must be settled on the day. Payment by cash, direct debit or bank cheque incurs no surcharge. Any payment by credit card incurs a 1.5% (Visa or Mastercard).

Minimum guest- 50 guests

Cancellation - Any cancellation made after the 15% security deposit has been paid will result in a loss of the full deposit amount. All cancellations or change of date made 60 days or less prior to your event, will incur a loss of 50% of the minimum spend. All cancellations made within 14 days of your event will incur a loss of all monies due, as stated on your invoice. Cancellations must be confirmed to Mimosa Wines in writing. In case of unforeseen circumstances, extreme weather conditions or accidents, Mimosa Wines reserves the right to cancel any booking and refund any deposit payments made.

Prices - are subject to change, will be confirmed upon your final invoice Numbers. NO adjustments can be made within 14 days of your event timing.

Menu & beverages - As our menus are seasonal and regularly changing, you can select your menu approximately 1-2 months before your event, unless otherwise agreed. Dietary requirements need to be confirmed no later than 14 days prior to the event

Running Sheet & Confirmation of guests - Running sheets & final guest numbers are to be confirmed no later than 14 days prior to the event to ensure all preparation and staffing requirements are met. **Ceremony** duration is 60 minutes. Reception must commence within 30 minutes of ceremony or time extension fee will apply. Grounds and venue will not be accessible to guests until 20 minutes before start of Ceremony / Reception.

Running Sheet – must be supplied with final guest numbers confirmation 14 days prior

Public liability insurance - Mimosa Wines holds public liability insurance, however all external suppliers will be required to have their own as the Mimosa Wines public liability insurance is very specific to our venue and fitout. No harm or damage to guests caused by any external supplier equipment, styling, decor, furniture or goods are covered by Mimosa Wines

Smoking – is only permitted in the carpark, NOT on the deck or in the courtyard.

Damages – any damages or need for excessive cleaning to the venue or accommodation by wedding guests are the responsibility of the client. A \$600.00 cash breakage bond is required 14 days prior to your event, and refunded after inspection. No confetti, streamers or silk petals allowed.

Children – as we are licensed premises, children must be accompanied by an adult at all times. A children's menu is available for under 12 year olds.

Alcohol and decorum - Mimosa Wines is a fully licensed venue. No BYO beverages are permitted. It is your responsibility to ensure the orderly conduct of your guests. Beverages are subject to seasonal change, but you'll be notified of any alterations.

GET IN TOUCH

Please contact our team to make a booking and start planning your special day. We would love to discuss your ideas and make a time to visit our venue.

We look forward to hearing from you!

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