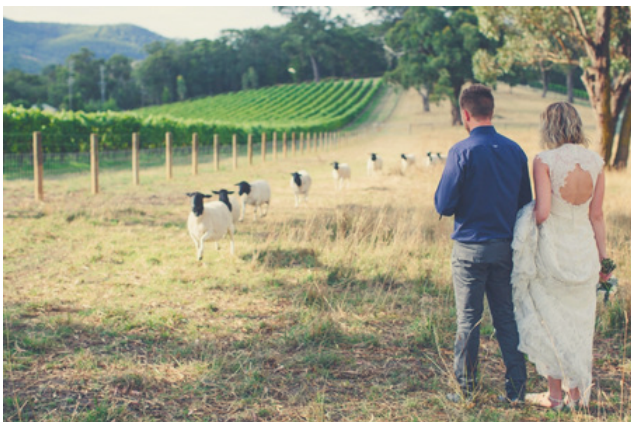


WEDDINGS AT KILLARA ESTATE

The team at Killara pride ourselves on presentation and attention to detail and always endeavour to deliver the highest quality of service we possibly can. From the first enquiry we take a personal interest in your needs, assisting you in any way possible including menu design, sourcing suppliers, themeing and decorative products. We place a strong emphasis on listening to you as a couple and working together with you to ensure that your day reflects who you are and all of your guests leave satisfied and content. For every event we create an event order that is generated to outline the specific requirements, menus and timings of the event.

We have the capacity and flexibility to cater for any occasion, specializing in corporate functions, weddings, and social events. Our menus provide a large selection of options from cocktail functions to formal sit down menus. We are always happy to work with you if you wish to design a menu to suit your needs. All cooking equipment, chefs, service staff, service equipment crockery and cutlery are included in our prices.

If you would like to discuss your options further please don't hesitate in contacting us at Killara Estate, we would be happy to assist you with any enquiry you may have and look forward to hearing from you soon.



OUR GIFT TO YOU

- A commitment to working with you and your suppliers to ensure the success of your day and offering our contacts to you in these areas
 - Developed and detailed event order and running sheet tailored to your requirements and delivered on the day in conjunction with your MC
- Wedding Coordinator onsite throughout the entire function + leading up to the event.
 - Exclusive use of our property and facilities
- Ceremony Rehearsal - Arrange a date to come and run through details and music prior to the day
- Floor Plan Layout and seating preview. You will work with our coordinator to arrange your table and floor plan layout exactly how you wish to scale.
 - Your chosen table centerpiece setup free of charge. Killara will setup up table decorations, place cards and Bonbonniere as provided by you.
- Gift Table area for signing book, lolly buffets and gifts
- Easel and Display board for your supplied guest list chart
 - Tea light candles + Mood lighting throughout venue
 - Bridal Suite complete with mirror, lounge and chairs
 - IPOD connectivity and speaker facilities for ceremony
 - Linen + Napery for all tables and guests
- Espresso Coffee and Tea included in all drinks packages
 - Restroom facilities with pamper products
 - Wet weather option in our rustic barrel room
 - Ceremony Platform with Pergola
- Extensive Decking with shade sails for pre-dinner drinks and canapés
- Floor to ceiling windows with uninterrupted views across the ranges
 - Lunch for 2 on the 1st Wedding Anniversary at our restaurant from our Racers and Rascals Café.



WEDDING CEREMONY PACKAGE

- Exclusive use of our Ceremony Platform with views of our Yarra Valley Vineyard
Or
Barrel Room with views of our Yarra Valley Vineyard and Vistas (wet weather option)
 - Wedding coordinator to assist in the delivery of the ceremony including;
Ceremony rehearsal with Bridal Party and Celebrant to run through details and music,
on an arranged date prior to the day
 - Bridal party refreshments upon arrival
 - Wedding coordinator to welcome your guests, cue your entrance music and liaise with all
service providers including your celebrant, photographer, entertainment and wedding
transport.
 - 4.30pm arrival time for guests exclusive enjoyment
 - Complete set up including:
 - 30 white chairs
 - 10m Plush Red Carpet
 - Signing table with linen cloth and 2 chairs
 - A Bottle of Killara Estate Premium Sparkling Wine
- Complete pack down of ceremony + care of all your table wear, gift table + decorative items, to be stored in a safe and exclusive use area at the conclusion of the reception, until convenient for your collection.

TOTAL COST
\$1500



CARVERY BUFFET

Chef's Canapés (Not limited to)

Tempura battered pumpkin flowers (V)

Caramelised onion + fetta tartlets with balsamic glaze (V)

Bolognese Arancini with aioli (V)

Prawn twisters - prawns encased in wonton pastry, w chilli oil

Mini gourmet pizzas

Mediterranean Vegetable frittata (V,GF)

Salads; Choose 4

Rocket, pear, walnut + parmesan, with a walnut vinaigrette (V,GF)

Roast pumpkin, baby spinach, feta and pinenut, with balsamic dressing (V,GF)

Traditional house favourite of feta, olives, tomato, cucumber, red onion and crisp cos, with lemon and oregano dressing (V,GF)

Mediterranean pasta salad with red capsicum, olives + pesto (V)

Classic garden salad with balsamic dressing (V, GF)

Main Course; Choose 2

Roast Beef with Killara Estate jus (GF)

Roast Pork with apple sauce (GF)

Boned and Rolled leg of Leg of Lamb with garlic and rosemary (GF)

Seared Chicken breast wrapped in prosciutto with herb cream sauce (GF)

Rosemary roasted chat potatoes (V,GF)

Dinner rolls

Dessert (Please choose 2 from the following, served alternatively)

Chai Spiced apple and pear strudel

Lemon citrus tart

Flourless chocolate and hazelnut torta (GF)

Pavlova with fresh cream and local berries (GF)

\$95

PER PERSON

ALTERNATE MENU

Chef's Canapés (Not limited to)

Tempura battered pumpkin flowers (V)

Caramelised onion + fetta tartlets with balsamic glaze (V)

Bolognese Arancini with aioli

Prawn twisters - prawns encased in wonton pastry, w chilli oil

Mini gourmet pizza squares

Mediterranean Vegetable frittata (V,GF)

Salt + Pepper Squid

Entrée

Individual Antipasto of Italian house favourites including cured meats, marinated vegetables, olives, marinated fetta and ciabatta bread

Caramelised Onion and Fetta Tart with roquette and balsamic glaze (V)

Garlic and Chilli Prawn Tails served on a summer salad, confit prosciutto and lemon aioli (GF)

Lemon and Oregano Chicken, red capsicum and white bean ragu with basil pesto drizzle (GF)

Main

Seared Chicken breast wrapped in prosciutto upon roasted vegetable stack with a herb cream sauce (GF)

200gm Beef Fillet with paris mash, mushroom jus and green beans (GF)

Buffalo Ricotta and Spinach Raviolioni on wild roquette with basil infused Napoli and parmesan chards (V)

Tasmanian Salmon Fillet, potato roesti and wilted baby spinach finished with salsa verde (GF)

Bobby Veal Scaloppini with grilled polenta and roasted vegetable stack

Dessert

Citrus Tart with double cream and mixed berry coulis

Vanilla Bean Panacotta with local strawberry coulis (GF)

Chai Apple + Pear Strudel served with vanilla crème anglaise

Flourless Chocolate and Hazelnut Torta with chantilly cream (GF)

CAKE AS

DESSERT

\$95PP

WITH

DESSERT

\$105PP

SHARED MENU

Chef's Canapés (Not limited to)

Tempura battered pumpkin flowers (V)

Caramelised onion + fetta tartlets with balsamic glaze (V)

Bolognese Arancini with aioli

Prawn twisters - prawns encased in wonton pastry, w chilli oil

Mini gourmet pizzas

Mediterranean Vegetable frittata (V,GF)

Salt + Pepper Squid

Entrée

Antipasto platter of Italian house favourites to include marinated vegetables, mixed olives, cured meats, marinated fetta, + ciabatta bread

Buffalo Mozzarella served on Spanish Jamon, drizzled with La Grue olive oil, tomato, basil + ciabatta bread

Main (Please choose 2 from the following)

Seared Chicken breast wrapped in prosciutto with a herb cream sauce (GF)

Tasmanian Salmon, baby spinach with salsa verde

Slow cooked lamb studded with garlic and rosemary (GF)

Buffalo Ricotta and Spinach Raviolioni with basil infused Napoli and parmesan chards (V)

(Please choose 2 from the following)

Chat potatoes roasted in rosemary and garlic (V,GF)

Green peas and beans tossed with crispy prosciutto, pinenuts + roquette (V,GF)

Roast pumpkin, baby spinach, feta and pinenut, with balsamic dressing (V,GF)

Roquette, parmesan + pear salad; walnut dressing (V,GF)

Slow Roasted seasonal vegetables (V)(GF)

Dessert (Please choose 2 from the following, served alternatively)

Citrus Tart with double cream and mixed berry coulis

Vanilla Bean Panacotta with local strawberry coulis (GF)

Spiced Apple + Pear Strudel served with vanilla crème anglaise

Flourless Chocolate and Hazelnut Torta with chantilly cream (GF)

CAKE AS

DESSERT

\$95PP

WITH

DESSERT

\$105PP

COCKTAIL PARTY

Cold selection

Caramelised onion + fetta tartlets with balsamic glaze (V)

Bruschetta; Tomato, Fior di latte, onion + basil (V)

Smoked Salmon on crème fraiche and spring onion pikelet (GF)

Mediterranean Vegetable frittata (V,GF)

Caprese Tomato; basil and bocconcini skewers (V,GF)

Hot selection

Tempura battered pumpkin flowers (V)

Homemade Sicilian sausage rolls with onion jam

Gourmet mini pizzas: prosciutto, mushroom, salami, pumpkin

Bolognese Arancini with aioli

Prawn twisters - prawns encased in wonton pastry, w chilli oil

Salt + Pepper Squid

Something More Substantial (choose 2)

Southern Italian lasagne with parmesan

Mixed mushroom risotto with truffle oil and parmesan (V, GF)

Baby Gnocchi with tomato napoli and parmesan (V)

Pumpkin, spinach and pinenut risotto (V)

Dessert

Fresh fruit skewers (GF)

Italian Sfogliatelle pastries filled with sweetened ricotta and citrus zest

Poached baby pears filled with chantilly cream (GF)

Wedding cake as dessert

4 HOURS

\$95 PER PERSON



5 HOUR BEVERAGE PACKAGES

\$70

PER PERSON



package A

Beer: Carlton Draught, James Boags, light beer

Choice of 1 white wine and 1 red wine based on tasting at cellar door

Sparkling: served to guests for the duration of the function

Non-alcoholic: Variation of soft drinks, Orange Juice, Filtered water

Tea + Coffee: Freshly brewed espresso coffee + English breakfast Tea

package B

Premium Beer: Coopers Pale Ale, James Boags Premium, Stella Artois, Premium Italian lager, Light beer.

Choice of 2 premium white wines and 2 Premium red wines based on tasting at cellar door

Killara Estate sparkling: served to guests for the duration of the function

Non Alcoholic Beverages: Variation of soft drinks, Orange Juice, Sparkling mineral Water, Filtered water

Coffee + Tea: Freshly brewed espresso coffee, English breakfast, Earl grey and Peppermint Tea Drop Teas



\$80

PER PERSON

TERMS & CONDITIONS

Bookings

Tentative bookings will be held for a period of ten days only, after which time, failing receipt of written confirmation, signed terms and conditions and deposit all reservations will be automatically released. Killara Estate reserves the right to cancel a tentative booking that has not been confirmed and to allocate the venue to another confirmed client. A deposit of \$2,500. is due upon confirmation of your booking, and the full amount is required 14 days prior to your function date.

Cancellation

In the event of the cancellation of a function, the deposit will not be refunded. Should the cancellation be within 6 months of the event you will be charged 50% of the function.

Termination

Killara Estate reserve the right not to accept a booking, or to terminate any function where it is satisfied that the continuation of the function will jeopardize the safety + security of the property, participants and guests and/or the good name of Killara Estate. Guarantee of Payment the contract signatory is personally liable to pay all monies in full to Killara Estate. Where the invoice has been addressed to another person, company or entity, personal liability remains the responsibility of the contract signatory.

Final Confirmation

Confirmation of final numbers attending the function is required fourteen (14) days prior to the event. This confirmed number is the minimum number of guests that the final invoice will be based on. All billing will be based on this figure whether or not full attendance is received. Professional Service All Photographers, Video operators and Band members must be supplied with a meal and these prices are charged at \$75pp inclusive of food + beverage.

Payment

Final payment is to be made fourteen (14) days prior to the event by direct credit, cash, visa or cheque (Payable to Killara Estate Pty Ltd') There is a 2.0% processing fee for all credit card payments. Any additional cost/damage at your event due to extended hours or breakages etc. will be charged to the nominated credit card.

TERMS & CONDITIONS

Menus

If due to unforeseen circumstances, (e.g. supplier shortages) Killara Estate is not able to provide the agreed menu or services, Killara Estate reserves the right to adapt the menu or services in consultation with the client. Menus are seasonal and may change closer to your function. Minimum number of 70 people is required for all menus.

Pricing

Prices quoted are based on your stated number of guests. Prices are current as of 01st May 2016. Prices + conditions displayed are offered until 01/01/2019

The total invoice will be calculated by; total amount of guests x menu price + total amount of guests x beverage price + \$1500 ceremony fee.

Children

Children 0- 3 will not be charged, A flat rate of \$60pp will be charged for children 4-12 years old, inclusive of food and beverage. Children 13-17 years old will be charged the full menu price and not charged for a drinks package.

Hire and Equipment

The Client is responsible for all hire equipment arranged for an event, including all breakages and lost equipment. Killara Estate will not be responsible for breakages and/or loss of any hire equipment. It is the responsibility of the client to ensure that all equipment not hired through Killara is set up prior to the event and packed down at the conclusion of the event. Killara Estate will not be responsible for the set up or pack down of any hired equipment such as chair covers and sashes. Should the need arise and Killara Estate staff are required to assist in the set up or pack down of hired equipment to ensure the smooth running of your wedding, a \$100 per hour fee will be charged.

Details For On Site Ceremonies

We offer our estate for you to get married here at \$1500, as long as the ceremony does not commence prior to 4.30pm. Any requirement for an earlier start will attract a \$250 fee and still must conclude by 10.30pm. Confetti and plant material is prohibited. Rose petals, bubbles and rice are permitted

TERMS & CONDITIONS

Dietary requirements

Should there be "special" dietary requirements to be catered for an extra 15% charge will apply.

Beverages

Fixed price beverage packages will be quoted according to the duration of the event and final numbers. In the event that an extension of time is required on the day or evening, additional charges will apply on a pro-rata basis. If an event is concluded earlier than expected, no refund will be applicable for fixed price beverage packages. Guests have 1/2 an hour to depart at the conclusion of the event. The conclusion of your event is described as the time that the drinks package ends. Any alteration to this must be authorized by Killara Estate prior to your occasion. Strictly NO BYO Alcohol >>

_____ DATE _____

Misconduct

The Client, guests and any other person attending the function are financially responsible for any damage sustained during the course of the function. To the maximum extent of the law, Killara Estate shall not be liable for the consequences of any misconduct negligence, error, omission or forgetfulness on the part of The Client (or invitee) whatsoever, howsoever arising. Killara Estate reserves the right to exclude or eject any person for misconduct from the function or the premises without liability. Killara Estate Catering follows the National Beverage Industries Council guidelines of Responsible Service of Alcohol. Killara Estates policy is to serve guests in a responsible, friendly and professional manner. Staff members have strict instructions NOT to serve alcoholic beverages to guests under the age of 18 years or to guests in a state of intoxication. Killara Estate encourages drinking in moderation.

Prices + conditions displayed are offered until 01/01/2019

Terms and Conditions

I, have read, understand + accept the above terms + conditions stated by Killara Estate Winery.

SIGNATURE

DATE