



2011 - 12

## Wedding reception at La Pétanque

Thank you for enquiring about a wedding at la Pétanque.

This is a guide to help you structure and personalise your wedding celebration to your requirements. Set on a twenty acre property, La Pétanque Restaurant has undergone major interior and exterior renovations.

Award winning Restaurant

The elegant new dining room and the shaded deck and terrace

Sweeping views over the estate vineyard and nearby olive grove, rose garden and pétanque pitch.

Chef's Hat 'The Age Good Food Guide 2012'

'Best European Restaurant at the Award for Excellence for 2009 and 2010'

'Best Regional wine List of the Year - Gourmet Traveller - 2009'

**A wedding tailored to your requirements.**

**You can choose between a three courses menu, entrée, main course and dessert with multiple choices, a standing cocktail style reception or alternatively a fixed five courses tasting menu at no additional costs.**

- 1. Four hours sitting down food and beverage package with alternative service all inclusive:**
  - Sitting down reception with alternative service starts at \$ 150 per person.
  - The four hours reception Includes the standard beverage package
  - Four canapés on arrival, 30 to 45 minutes for the pre dinner cocktail
  - Two entrées, two main courses with sides and two desserts served on an alternate basis
  - French bread, local olive oil, coffee and petit fours.
- 2. Four hours sitting down food and beverage package with guest selection all inclusive:**
  - Sitting down reception with guest choice service starts at \$ 160 per person.
  - The four hours reception Includes the standard beverage package
  - Four canapés on arrival, 30 to 45 minutes for the pre dinner cocktail
  - Guest's selection of Two entrées, two main courses with sides and two desserts
  - French bread, local olive oil, coffee and petit fours.
- 3. Four hours cocktail style wedding reception with standard beverage package all inclusive:**
  - Standing up cocktail reception starts at \$ 150 per person
  - 6 canapés on arrival, 30 minutes pre dinner cocktail
  - Three mini entrees plates
  - Three mini main course plates
  - Three Mini desserts plates
  - Coffee and petit fours

**4. Five hours sitting down food and beverage package with alternative service all inclusive:**

- Sitting down reception with alternative service starts at \$ 155 per person.
- The four hours reception Includes the standard beverage package
- Four canapés on arrival, 30 to 45 minutes for the pre dinner cocktail
- Two entrees, two main courses and two desserts served on an alternate basis
- Coffee and petit fours

**5. Five hours sitting down food and beverage package with guest selection all inclusive:**

- Sitting down reception with guest choice service starts at \$ 165 per person.
- The four hours reception Includes the standard beverage package
- Four canapés on arrival, 30 to 45 minutes for the pre dinner cocktail
- Guest's selection of two entrees, two main courses and two desserts served with sides.
- Coffee and petit fours

**6. Five hours cocktail style wedding reception with standard beverage package all inclusive:**

- Standing up cocktail reception starts at \$ 165 per person
- 6 canapés on arrival, 30 minutes pre dinner cocktail
- Three mini entrees plates
- Three mini main course plates
- Three Mini desserts plates
- Coffee and petit fours



**Beverage and wine package includes fives wines from this selection:**

- Point Leo Road Sparkling Brut,
- Stumpy Gully Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot and Cabernet Sauvignon
- Miceli Pinot Grigio, Chardonnay, Pinot Noir Rose,
- Paringa Estate Riesling and Shiraz
- Premium Beers: James Boags Premium, Stella Artois, James Boags Light and soft drinks and juices.
- Our award winning wine list is also available with more than 600 wines.

### Menus and dietary requirements

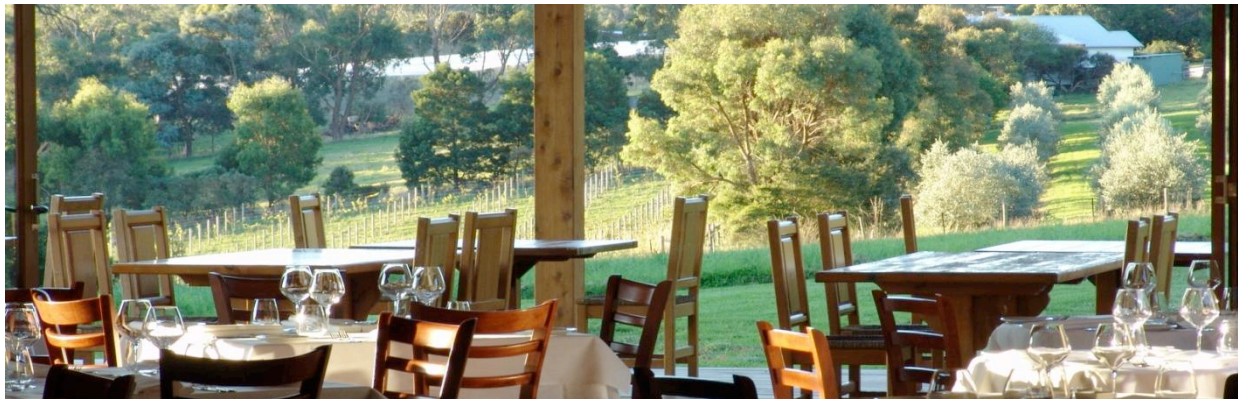
- Our Chef Simon Buckley can offer vegetarian and vegan alternatives.
- All our dishes can be prepared gluten free. Our cuisine can be adapted to any dietary requirements.

### Tailor made weddings and special requirements:

This is your wedding and we can tailor your reception to your requirements

### Running sheets and timing:

- Allow thirty minutes to an hour for the pre-dinner cocktail.
- Two to three hours for the dinner depending on the time allocated for speeches and breaks.
- One to two hours for entertainment and dancing.
- Supplementary half hour: \$ 10 per person. Supplementary hour: \$ 15 per person.
- Children Menus, recommended for under 12 years old
- 3 courses, entrée, main & dessert, soft drinks included \$ 60 per child



### Conditions:

1. Capacity: minimum 50 adults. Maximum sitting capacity: 120 guests.
2. Deposit required:
  - First deposit: 30% of the wedding cost to confirm the date of the event.
  - Second deposit: \$ 30% of the wedding cost, three month prior to the event.
  - Remaining payment at the conclusion of the wedding reception.
3. Charge for changes of number of guests not attending a confirmed event on the day:
  - Less than 2 guests not attending: no charge with a minimum charge based on 50 guests.
  - from the third guests not attending: \$ 100 per guest not attending
4. Cancellation, postponing and deposit refund:
  - More than 30 days prior to the date: 100% refund
  - Less than 30 days and not less than 14 days prior to the date: 50% refund
  - Less than 14 days and not less than 7 days prior to the event date: 30% refund
  - Less than 7 days and not less than 72 hours prior to the event date: 20% refund
  - Less than 72 hours prior to the event: no refund

Example of personalized menu:

## *Emma & Richard*

### *Canapés*

*Ginger marinated blue fin tuna on Kipfler potato, horse radish cream, chive and salmon roe*

*Rabbit, prune and pistachio terrine with onion marmalade on toasted rosemary bread*

### *Gougère au Comté*

*'Foie gras de canard and Sauternes Jelly*

*2006 Point Leo Road Brut 'Méthode Champenoise'*

### *Menu*

*Seared scallops, endive and green olive tapenade puff pastry tart, orange Suzette dressing*

*Duck, pistachio and prune terrine with onion marmalade, cornichons and toasted ciabatta*

*2010 Paringa Estate Riesling - 2009 Miceli Pinot Noir Rosé*



*John Dory fillet, Pernod foam, cauliflower purée, green asparagus and grapefruit salad*

*Flinders Island rack of lamb, tomato 'tarte tatin', roasted fennel, black olive, thyme pesto*

*2009 Miceli 'Olivia' Chardonnay - 2008 Paringa Estate Peninsula Pinot Noir*



*White peach poached in lemon verbena with almond, pistachio, candied fruit nougat glacé*

*Millefeuille of Main Ridge raspberries, red fruit coulis and garden lavender ice cream*



*Coffee and tea served with petit fours*



### **LA PÉTANQUE RESTAURANT**

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