

# PEPPERS CREEK

BARREL ROOM / CHAPEL



keegan.croin.photography

MICRO WEDDING PACKAGES 2024 / 2025



# WELCOME

PEPPERS CREEK BARREL ROOM / CHAPEL

*Where romance and charm come together  
to bring you the perfect wedding venue.*

Set on the edge of the Merlot Vineyard, our sandstone Chapel offers you a dreamy ceremony location that is made for exchanging vows in front of your loved ones.

We invite you to celebrate in style, sharing fine wines and food that is second to none, in our character-filled Barrel Room.

With all of the class and style of a European Country wedding, we invite you to soak up the charm that is Peppers Creek.

We can't wait to meet you.

EXPLORE THE OPTIONS  
*at* PEPPERS CREEK



THE CHAPEL

The chapel doors are preceded by a peaked timber pergola set amongst the flourishing vines.



THE VINEYARDS

The perfect country vineyard setting, nestled upon our merlot vines.



THE BARREL ROOM

The barrel room is rich in dark timber beams, floors, and furnishings.



# CEREMONY

*Begin your day in our  
stunning sandstone chapel*

## INCLUSIONS

- White pew seating
- Covered outdoor area for extra guests
- Bar stools and wine barrels
- Sound system with bluetooth connectivity for music
- Signing table and chairs
- Timber lectern
- Generic welcome sign and easel hire
- Chapel wedding bell
- Clear umbrellas incase of wet weather

## DETAILS

- Monday - Thursday \$1300
- Friday - Sunday \$1500
- Hire period of one hour



# RECEPTION

*Celebrations continue  
in our Barrel Room*

## INCLUSIONS

- Round tables or long banquet tables
- Standard round or long white tablecloths
- Standard white cotton napkins
- Walnut bentwood chairs
- Cutlery, glassware and crockery
- Wine barrels for cake and gifts
- Easel for seating chart
- Microphone for speeches
- Fire (May-September)



# WEDDING STYLING + FLORISTRY

Our owner Jade McIntosh is a highly regarded wedding florist and stylist with over 3000 weddings to her credit spanning across Australia & Europe.

If you would like to have Jade and her team create a stunning bespoke wedding by planning your styling, florals, invitations, signage and stationery, please get in touch with the professionals [Jade McIntosh Flowers and Styling](https://www.jademcintoshflowersandstyling.com.au). or email [Jade@jademcintoshflowers.com.au](mailto:Jade@jademcintoshflowers.com.au)



# MICRO WEDDINGS

We specialise in creating magical and intimate micro-weddings tailored to you. With a guest count ranging from 30 to 50, Micro Weddings offer the perfect balance between grandeur and intimacy.

Available on select days throughout January, February, June, July, and December 14th-30th, as well as Wednesdays and Thursdays year-round, our flexible options ensure your special day aligns with your vision. Sundays are also open for ceremonies with a \$1000 surcharge.

Choose from picturesque ceremony locations such as the charming chapel, serene vineyards, the Barrel Room doors, or the warm ambience of the Barrel Room fireplace.





# MENU + DRINKS

## FOOD PACKAGE

\$235pp

A choice of three courses from the following:

- Three canapes
- Entree alternate serve
- Mains alternate serve
- Desserts alternate serve
- Dessert station
- Your wedding cake served on platters
- Five-hour food and beverage package included

Our beverage package includes hand-picked wines from top local Hunter Valley Vineyards, crowd-pleasing beers and ciders.

## INCLUSIONS

1 sparkling  
1 prosecco/moscato  
3 whites  
3 reds  
1 light beer  
4 bottled beer or cider

Post-ceremony grazing station  
30 glass champagne tower  
Lawn games  
Barrel Room fairy lights



# FROM THE BAR

## SPARKLING

- Moscato, Bimbadgen, Hunter Valley
- Prosecco, Il Fiore, Italy
- Chardonnay Pinot Noir Brut, Tyrrell's, Hunter Valley
- Brut Reserve - Audrey Wilkinson, South Eastern Australia

## WHITES

- Semillon, Keith Tulloch, Hunter Valley
- Verdelho, Audrey Wilkinson, Hunter Valley
- Chardonnay, Scarbrough, Hunter Valley
- Black Label Chardonnay, Cockfighter's Ghost, Hunter Valley
- Pinot Gris, WREN, Hunter Valley
- Sauvignon Blanc, Audrey Wilkinson, Orange

## ROSE

- Moscato, Audrey Wilkinson, Hunter Valley
- Rose, Audrey Wilkinson, Hunter Valley
- Pinot Noir, Scarbrough, Hunter Valley
- Shiraz, Ernest Hill, Hunter Valley
- Shiraz, Bernard Estate
- Cabernet Sauvignon, Tyrrell's, Hunter Valley
- Shiraz Rosé, Comyns & Co, Hunter Valley

## RED

- Pinot Noir, Scarbrough, Hunter Valley
- Sangiovese, Cockfighter's Ghost, McLaren Vale
- Tempranillo, Audrey Wilkinson, Hunter Valley
- Shiraz, Ernest Hill, Hunter Valley
- Shiraz, Bernard Estate
- Cabernet Sauvignon, Tyrrell's, Hunter Valley
- Shiraz Rosé, Comyns & Co, Hunter Valley

## BEER

- Corona
- Peroni
- Stone and Wood
- Great Northern
- Asahi
- Hahn Super Dry
- Hahn Premium Light

## CIDER

- Sommersby Cider
- Hills Cider

## SPIRITS

- Tanqueray Gin
- Grey Goose Vodka
- El Jimador Tequila
- Captain Morgan & Kraken Rum
- Glenfiddich 12 year single malt Whiskey
- Woodford Reserve & Gentleman Jack Bourbon

## PRE MIXED

- Assorted bottles and cans



# FOOD SELECTIONS

PAGE 1

## CANAPES - SELECT 3

### HOT

- Prawn and crab wontons DF
- Spinach, pinenut & parmesan filo parcels V
- Moroccan chicken kebabs with minted yoghurt & harissa GF
- Coconut crumbed king prawns with garlic and lime aioli DF
- Pork & chicken spring rolls DF
- Harissa spiced lamb meatballs GF DF
- Sweet potato & chickpea fritters DF
- Pork, ginger & noodle gow gees DF
- Zucchini & halloumi fritters V
- Bombay spiced chicken skewers with minted yoghurt GF
- Gorgonzola, walnut & bacon stuffed mushrooms GF
- Mini bacon & egg quiches
- Potato rosti with roasted beef and caramelised onion GF
- Smoked salmon, gorgonzola, parmesan & brie tart

### COLD

- Roasted capsicum & herb goats cheese on ciabatta V
- Ocean trout gravlax with celeriac remoulade and toasted sourdough
- Roma tomato & fresh basil on garlic bruschetta DF

## ENTREE - SELECT 2

alternate serve

- Smoked chicken avocado salad with roasted cashew nuts, lemon & Dijon mustard vinaigrette GF DF
- Steamed asparagus with Persian feta tartlet and honey roasted tomato and chilli jam V
- Walnut prosciutto & goats cheese tart with asparagus
- Tempura coated zucchini flowers filled with blue swimmer crab meat, ratatouille & lemon aioli DF
- Braised lamb shoulder fennel & mustard remoulade with toasted brioche
- Salad of roasted baby vegetables marinated cherry bocconcini and balsamic dressing V GF
- Seared Atlantic salmon wrapped in pancetta with eggplant caviar & gremolata DF
- Leek, bacon & mushroom tartlet with marinated feta rocket
- Braised pork belly with pineapple, soy & coriander and a salad of mint & bean shoots GF DF
- Braised duck salad, pickled cucumber & roasted scallops GF DF
- Fuesili pasta with leeks, braised chickpeas, chorizo sausage, garlic & chilli salad
- Salad of vine ripened tomatoes, artichokes, broad beans, warm goats cheese & potato galette \* on request V, GF, VE
- Cured salmon in sugar & lime
- Saffron arancini balls & garlic aioli



## FOOD SELECTIONS

CONT

### MAINS - SELECT 2

alternate serve

- Roasted beef fillet with braised onion barigoule potatoes, asparagus & red wine jus GF DF
- Home-made braised beef & burgundy pie with split pea puree & garlic roasted creamed potato
- Slow cooked beef cheeks with skordalia dutch carrots and braised button onions GF DF
- Roasted lamb rump with white bean puree, slow cooked rosemary tomatoes and salsa verde GF DF
- Roasted lamb topside, cauliflower velouté, caponata, crispy goats cheese filled zucchini flower
- Grilled pork cutlet with roasted kipflers, fennel, apple & mustard dressing and salsa verde GF DF
- Chicken supreme on speck, mushrooms, kipfler potatoes with seeded mustard jus GF DF
- Pan fried chicken breast with pancetta, goats cheese & sage on a salad of braised borlotti beans with chorizo sausage and tomato GF
- Baked barramundi fillet on creamed potato with julienne vegetables & a chunky tomato salsa GF
- Pan seared blue eye cod fillet, black olive tapenade, parsnip, roasted globe artichokes and gremolata crust

### DESSERTS - SELECT 2

Dessert station or alternate serve

- Fromage blanc with peanut brittle & Persian fairy floss GF
- Chocolate marquise with coffee anglaise, ganache & glass biscuits
- Lemon curd crème brulee with a berry compote
- Apple & rhubarb crumble with vanilla bean ice cream
- Gingerbread parfait with white chocolate
- Liquorice semi freddo with lime syrup GF
- Individual chocolate tart with chocolate ganache, vanilla & honeycomb ice cream
- Flourless chocolate cake with poached rhubarb & raspberry sorbet GF
- Individual lemon meringue pies with raspberry & double cream
- Tiramisu cake with coffee anglaise and double cream
- Sticky date pudding with butterscotch sauce & pecan nuts
- Prune & Armagnac tart with brandy snap basket
- Roasted nashi pear, brandy snap biscuits, rum & raisin ice cream & butterscotch sauce



### DESSERT STATION

Inclusive of assorted macarons, chocolate and seasalt tarts, seasonal fruit, lemon curd tartlets, passionfruit cheesecakes, chocolate brownies, almond raspberry bakewell tart, chocolate flourless cake

# CUSTOM ADDITIONS TO YOUR DAY

## Included in your package

- Post ceremony grazing station
- 30 glass champagne tower
- Lawn games
- Ceiling fairy lights in Barrel Room

## OPTIONAL EXTRAS

- Lounge suites \$250
- Lawn games (set of 5) \$200
- Fairy lights (indoors/outdoors/poles) \$575
- Traditional Draping \$600
- Tiffany Chairs \$8 each
- Floor Candelabras \$250
- Lanterns \$95
- Lounge Suites \$250
- Wishing Well \$30
- Timber Tables \$25 ea

These items can be arranged by contacting our team at weddings at [weddings@pepperscreekbarrelroom.com.au](mailto:weddings@pepperscreekbarrelroom.com.au) [pepperscreekbarrelroom.com.au](http://pepperscreekbarrelroom.com.au)

- French flax table linen POA
- Table numbers POA
- Florals POA
- Invitations POA
- Signage and Stationery POA
- Candles and votives POA
- Rugs POA

POA items can be arranged by contacting the team at [jade@jademcintoshflowers.com.au](mailto:jade@jademcintoshflowers.com.au) [jademcintoshflowersandstyling.com.au](http://jademcintoshflowersandstyling.com.au)

## OPTIONAL FOOD ITEMS

- Grazing boards \$17pp
- Two canapés \$18pp
- End of evening cheese boards \$100 serves 10 people
- Mixed salads \$40 each
- End of evening beef & guinness pies \$8pp
- Gelato cart \$8pp

## OPTIONAL BEVERAGES

- Champagne tower \$300 (serves 30)
- Cocktail dispenser \$600 (serves 40)
- Sparkling bar \$24pp (1 hour)



# THE FINE PRINT

## WEDDINGS / EVENTS

### FEES AND PAYMENTS

- Public Holidays attract a \$2500 surcharge
- A surcharge of \$1,000 is incurred for Sunday weddings

### DURATION & TIMING

- Ceremony - 1 hour
- Reception - 5 hours
- Access time for suppliers is 11am.
- All events must conclude by 11pm
- Suggested ceremony start times: Summer 4pm | Winter/Spring 3pm

### DEPOSITS & FINAL NUMBERS

- A non-refundable deposit of \$3500 secures your date along with a signed booking form. This is required within 7 days of making your booking and reflects your agreement of the terms and conditions
- 50% of the total invoice is due 6 months prior to your wedding date
- Final guest numbers are due 14 days prior to your wedding
- Once final numbers are given this will be taken as confirmed and the final invoice will be issued. Guest cancellations after this point will not be credited to your account for food or to other areas of your wedding. No adjustments will be made after this time. If the final amount due based on final numbers and details is not paid 12 days prior to your wedding date Peppers Creek reserves the right to cancel your wedding
- If final numbers fall more than 10 people below the mentioned numbers required in the minimum guest table, a \$150pp surcharge is incurred for each guest below the minimum numbers.

### STANDARD INCLUSIONS

- Your package includes Peppers Creek tables and chairs, cutlery, crockery, glassware, cake table, cake knife, standard napkins, tablecloths and our professional event staff
- Should you wish to add styling, fairy lights or any other additional features to your set up it will be at an additional cost.
- Peppers Creek looks after the service of food and beverages, as well as the set up of your floor plan.

### FOOD & BEVERAGES

- Canapés can be added as an additional offering at \$9pp per canapé
- Your final menu selection is due 10 weeks prior to your wedding date
- Tastings are offered via invitation at an additional cost as a way of trying the menu, this is also a great way to see some styling options and items that may be included in your package
- Please advise of food allergies 21 days prior to your wedding when confirming numbers with your wedding coordinator
- Beverage packages run for 4 hours and 45 minutes, as the bar service ceases 15 minutes prior to reception conclusion
- A bar tab to a monetary limit for spirits and cocktails can run, as well as a beverage package. This can be for all of your guests, or special nominated guests only such as the bridal party
- Additional meals are offered for suppliers along with beverages at a fee of \$50pp
- Children's meals are offered at a fee of \$50pp
- Teenagers package is offered at a fee of \$110pp
- For little ones requiring no food and beverages there is no charge

### POST CEREMONY OFFERINGS

- A cash bar where guests purchase their own beverages at a minimum spend of \$750 per hour
- A pre-paid bar tab at a minimum spend of \$10pp per hour
- A sparkling bar including beer, sparkling wine, orange juice and soft drinks can be added at \$24pp per hour
- Serving canapes at the Chapel Terrace incurs a fee of \$250

### ENTERTAINMENT & MUSIC

- There are no noise restrictions at Peppers Creek
- A DJ can be hired for your reception



# THE FINE PRINT CONTINUED

## MICRO WEDDINGS

- Micro Weddings are defined as weddings with 30-50 guests
- Micro Weddings are offered on available days during the months of January, February, June, July and December 14th-30th.
- Outside of the months listed above we offer Micro Weddings on available Wednesdays and Thursdays
- Sundays are also available and incur a \$1000 surcharge
- We have a selection of ceremony locations for you to choose from - chapel, vineyards, Barrel Room doors, Barrel Room fireplace
- The Chapel, along with our garden terrace is the perfect location for your intimate reception although we also offer the Barrel Room
- The three course Deluxe Romantic Traditions package applies for Micro Weddings
- A \$100pp surcharge also applies for each guest below the minimum number listed below.

## MINIMUM GUESTS

The table below lists the minimum adult guest limit to reach the spend required for each day of the week and month.

MONTH	JANUARY	FEBRUARY	MARCH APRIL MAY	JUNE JULY AUGUST	SEPTEMBER OCTOBER	NOVEMBER	DECEMBER
WEEKDAYS	50	50	65	50	65	50	50
FRI-SAT- SUN	65	70	85	70	85	70	65

## BLOCK OUT DATES

Peppers Creek do not offer events on Christmas day, Boxing Day, New Years day, Easter long weekend and Anzac Day. A Surcharge applies to other public holiday dates of \$2500 and Sundays of \$1000

## DUE CARE

Whilst our team will take care, no responsibility will be taken for damage or loss of goods, equipment or merchandise left on the premises prior to, during or after the wedding. We do not allow confetti, rice, streamer poppers or sequin type scatters. Candles must be placed in candle holders to avoid wax drips and burns to timber tables. Any damage caused will incur a replacement of table fee.

## SMOKING/VAPING

In accordance with the NSW Health and Hygiene laws, smoking is only permitted four meters from any building and in designated smoking areas only. For Peppers Creek, this means you need to vacate the building and move outside should you wish to smoke.



PLEASE CONTACT OUR TEAM OF WEDDING  
EXPERTS TO TALK YOU THROUGH HOW WE CAN  
MAKE YOUR DREAM WEDDING COME TO LIFE

1300 034 103

weddings@pepperscreekbarrelroom.com.au

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