

A romantic wedding scene featuring a bride and groom in a vast, grassy field at dusk. The groom, in a dark suit, is kissing the bride on the cheek. The bride wears a white, backless wedding dress with a long, flowing train. The background is filled with silhouettes of trees against a soft, twilight sky. The overall mood is serene and intimate.

PEPPERS CREEK

BARREL ROOM / CHAPEL



keegan cronin photography

WELCOME *to*

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 then 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 or walnut bentwood chairs for guests
- 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

THE DETAILS

- Monday - Thursday \$1200
- Friday - Sunday \$1400
- Hire period of one hour
- Capacity of 180 with seating and standing room

RECEPTION

Continue on after your ceremony and head into our Barrel room to begin your celebrations

INCLUSIONS

- Round tables or Long banquet tables
- Standard round or long white table cloths
- 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)

THE DETAILS

- Reception fee is included in your package price
- Capacity of 150 seated at round tables with space for a dance-floor
- 180 seated at banquet tables
- Up to 250 for cocktail style setting



WEDDING STYLING



Take advantage of our in-house styling team and chat with the team about some amazing options for your wedding. Our venue has an entire styling inventory at your disposal.

Our owner Jade McIntosh is a highly regarded wedding florist and stylist. If you would like to have Jade and her team create a stunning bespoke wedding from planning to styling, to florals, please get in touch with their team at jade@jademcintoshflowers.com.au

Book a consultation with the JMFS team and discuss how they can assist with the overall planning of your wedding.

MENUS TO CELEBRATE

AND CREATE MEMORIES TOGETHER

A COCKTAIL AFFAIR

SIGNATURE \$165 / DELUXE \$190

- A selection of 5 canapés
- 1 skewer
- Cold/hot or dessert
- Two boxed items served alternate to your guests
- Your wedding cake served on platters
- Five hour food & beverage package included

FEASTING WITH FRIENDS

SIGNATURE \$185 / DELUXE \$210

- A selection of 3 canapés as your entree
- Shared feast mains with your choice of two mains and three side dishes
- Your wedding cake served on platters
- Five hour food & beverage package included

ROMANTIC TRADITIONS

SIGNATURE \$200 / DELUXE \$225

- Entree alternate serve
- Main alternate serve
- Dessert alternate serve
- Your wedding cake served on platters
- Five hour food & beverage package included

SIGNATURE INCLUSIONS

- 1 sparkling
- 2 whites
- 2 reds
- 1 light beer
- 3 bottled beer or cider

DELUXE INCLUSIONS

- 1 sparkling
- 1 prosecco/moscato
- 3 whites
- 3 reds/rosé
- 1 light beer
- 4 bottled beer or cider
- 1 couples choice selection*
- Post ceremony grazing station
- 30 glass champagne tower
- Lawn games
- Ceiling fairy lights in Barrel Room





CANAPES - SELECT 5

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 ailoi DF
- Pork & chicken spring rolls DF
- Harissa spiced lamb meatballs GF
- Sweet potato & chickpea fritters DF
- Pork, ginger & noodle gow gees DF
- Zucchini & haloumi fritters V
- Bombay spiced chicken skewers with minted yoghurt GF DF
- 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

DESSERT TABLE - SELECT 2 | \$10PP

- Lemon curd tartlets
- Macarons
- Chocolate & sea salt tarts
- Passionfruit cheesecakes
- Chocolate brownies
- Almond raspberry bakewell tart
- Chocolate flourless cake GF

SKEWERS - SELECT 1

- Beef & capsicum GF DF
- Pork loin & cinnamon apple GF DF
- Chilli chicken GF DF
- Moroccan chicken kebabs with minted yoghurt & harissa GF
- Marinated quail & yoghurt dip GF
- Lamb & rosemary GF DF

BOXED ITEMS - SELECT 2

- Rogan josh GF DF
- Chilli beef & hokkien noodles DF
- Beef & blackbean with rice GF DF
- Honey chicken & chickpeas GF DF
- Tempura fish & chips DF
- Salt & pepper squid DF
- Preserved lemon, couscous & seared lamb fillets DF
- Burgundy beef & garlic mash GF
- Tempura coated quail with seaweed, wasabi mayonnaise on a carrot & ginger salad DF
- Ricotta filled & polenta coated zucchini flowers V



CANAPES - SELECT 3

H O T

- 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
- Sweet potato & chickpea fritters DF
- Pork, ginger & noodle gow gees DF
- Zucchini & haloumi fritters V
- Bombay spiced chicken skewers with minted yoghurt GF DF
- Ocean trout gravlax with celeriac remoulade and toasted sourdough DF
- Mini bacon & egg quiches
- Potato rosti with roasted beef and caramelised onion GF
- Smoked salmon, gorgonzola, parmesan & brie tart V

C O L D

- Roasted capsicum & herb goats cheese on ciabatta V
- Gorgonzola, walnut & bacon stuffed mushrooms GF
- Roma tomato & fresh basil on garlic bruschetta DF

DESSERT TABLE - SELECT 2 | \$10PP

- Lemon curd tartlets
- Macarons
- Chocolate & sea salt tarts
- Passionfruit cheesecakes
- Chocolate brownies
- Almond raspberry bakewell tart
- Chocolate flourless cake GF

SHARED SIDES - SELECT 3

- Roasted beets and goats cheese with pickled onions & baby spinach
- Salad 'panzanella', basil, tomato, sourdough & capers
- Kipfler potato salad with speck
- Green leaf salad with balsamic Tabbouleh & chickpeas
- Roasted pumpkin with harissa, herb salad
- Feta olive & roasted tomato salad
- Green beans, chorizo & roast pepper salad
- Puy lentil with endive, pear and blue cheese dressing
- Roasted kipflers with rosemary & garlic
- Sweet potato, parmesan & sage gratin
- Steamed greens & lemon dressing

SHARED MAINS - SELECT 2

- Slow cooked duck ragout puy lentils, olives & coriander GF DF
- Braised lamb shoulder with herb cumin and fennel seeds GF DF
- Chicken Ballantine with pearl barley & local feta GF
- Beef cheeks in hunter red wine, skordalia potatoes and gremolata GF DF
- Roasted pork loin with fennel and apples DF GF
- Roasted Atlantic salmon, salsa verde and soft polenta



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 GF

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, DF

Cured salmon in sugar & lime, saffron arancini balls & garlic aioli D

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 with julienne vegetables & a chunky tomato salsa GF DF

Pan seared blue eye cod fillet, black olive tapenade parsnip, roasted globe artichokes and gremolata crust GF

DESSERTS - SELECT 2

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

POST CEREMONY CELEBRATIONS

POST CEREMONY FOOD

- Grazing boards \$15pp
- Two canapés \$16pp
- End of evening cheese boards \$100 serves 10 people
- Mixed salads \$40 each
- End of evening beef and guinness pies \$6pp
- Gelato cart \$8pp

POST CEREMONY BEVERAGES

- Champagne tower \$240 (serves 30)
- Cocktail dispenser \$600 (serves 40)
- Sparkling bar \$22pp (1 hour duration)

POST CEREMONY EXTRAS

- Lounge suites \$250
- Lawn games \$200 (set of 5)

ADD-ONS

- Fairy lights (indoors/outdoors)
- French flax table linen
- Table numbers
- Signage and stationary
- Candles and votives
- Lounge suites
- Rugs
- Lanterns
- Kids corner

These items can be arranged by contacting our styling team at styling@pepperscreekbarrelroom.com.au



FROM THE BAR

SPARKLING

- Bimbadgen, Moscato, Hunter Valley
- Domaine De Binet, Moscato, Hunter Valley
- Keith Tulloch, Prosecco, King Valley
- Tyrrell's, Chardonnay Pinot Noir Brut, Hunter Valley

WHITES

- Keith Tulloch, Semillon, Hunter Valley
- Scarbrough, Chardonnay, Hunter Valley
- WREN, Pinot Gris, Hunter Valley
- Cockfighters's Ghost, Sauvignon Blanc, Adelaide Hills

REDS AND ROSE

- Scarbrough, Pinot Noir, Hunter Valley
- Ernest Hill, Shiraz, Hunter Valley
- Saltire, Sangiovese, McLaren Vale
- Tyrrell's, Cabernet Sauvignon, Hunter Valley
- Comyns & Co, Merlot Rosé, Hunter Valley

BEER

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

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

CIDER

- Sommersby Cider
- Hills Cider



Please note: Spirits are not included in the beverage package

FEES AND PAYMENTS

- Public Holiday's attract a 10% surcharge + \$2500

DURATION & TIMING

- Ceremony - 1 hour
- Reception - 5 hours
- Access time for suppliers is 11am.
- All events must conclude by 11.00pm
- 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

STANDARD INCLUSIONS

- Your package includes Peppers Creek tables and chairs, cutlery, crockery, glassware, cake table, cake knife, standard napkins, table cloths 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. Styling selections are to be made no later than 3 months out from your wedding date. You will be sent a link to make your selections as well as book a consult with our styling team
- Peppers Creek looks after the service of food and beverages, as well as the set up of your floor plan.
- Additional styling items and extras are not included in the above

FOOD & BEVERAGES

- Canapés can be added as an additional offering at \$8pp per canapé
- Your final menu selection is due 8 weeks prior to your wedding date
- Tastings are offered via an 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 a duration of five hours
- 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
- Alcohol service to cease 15 minutes from end of evening

POST CEREMONY OFFERINGS

- A sparkling bar includes sparkling wine, orange juice and soft drink for a period of one hour
- A sparkling bar including beer at \$22pp for a period of one hour
- A cash bar where guests purchase their own beverages at a minimum spend of \$500 per hour
- A pre-paid bar tab at a minimum spend of \$500 per hour

ENTERTAINMENT & MUSIC

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

THE
FINE PRINT

WEDDINGS / EVENTS

MINIMUM GUESTS

The table below lists the minimum adult guest limit to reach the spend required for each day of the week and month. If numbers fall short of the minimum listed below, a surcharge of \$100pp is charged for each guest below the minimum number.

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 public and Anzac Day. A public holiday surcharge applies to other public holiday dates of \$2500 + 10%.

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

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.

THE
FINE PRINT

CONTINUED..

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

1300034103

weddings@pepperscreekbarrelroom.com.au

1946 Broke Rd, Pokolbin NSW 2320



BARREL ROOM / CHAPEL