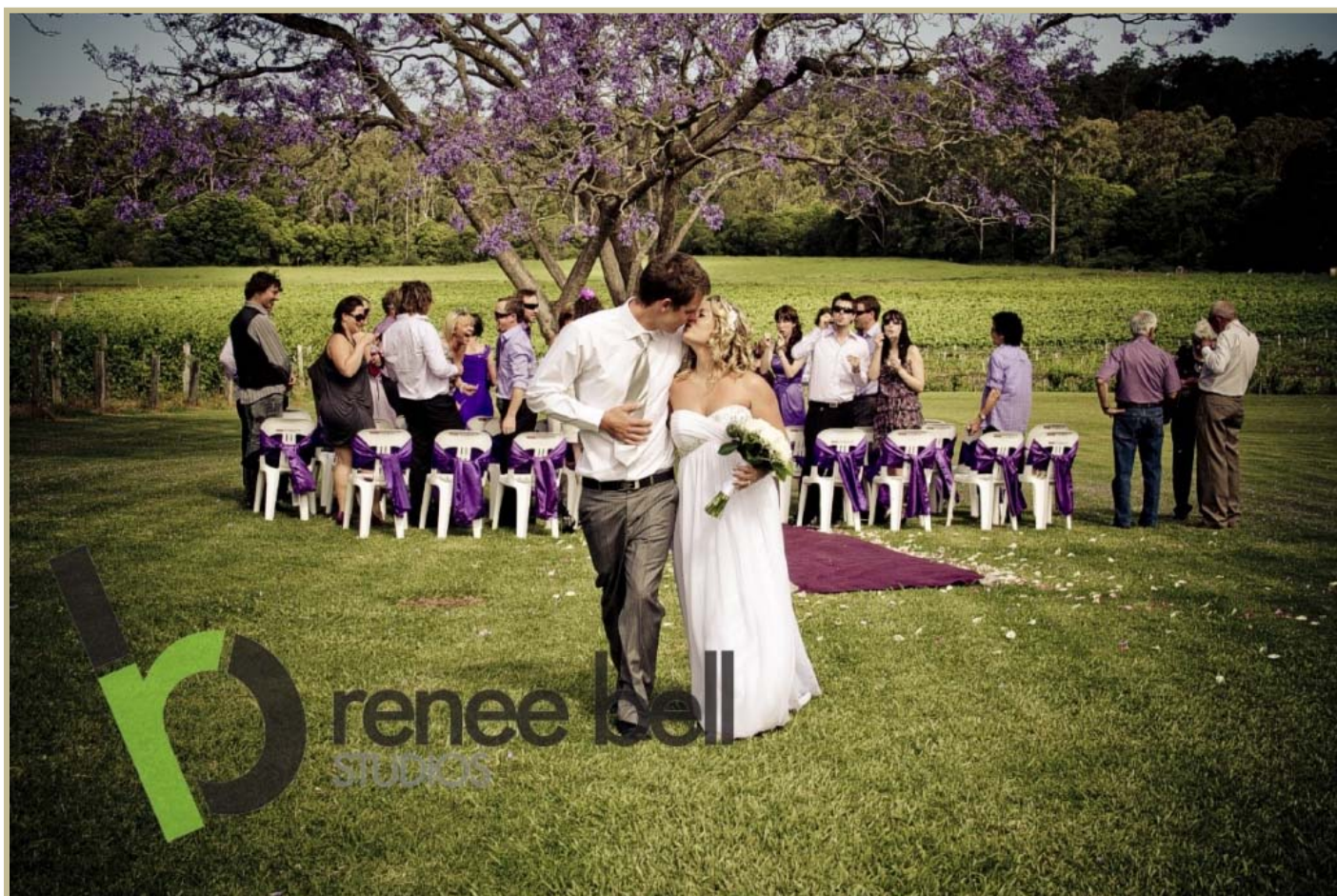


Bago Vineyards Wedding Packages



*"A Special Venue for a Special Event ...
Your Wedding"*


Premier
Event Management

Contact: M: 0430 156 991

E: info@premiereventmanagement.com.au

W: www.premiereventmanagement.com.au

Welcome to Bago Vineyards

Welcome to Bago Vineyards. Located about half way between Sydney and Brisbane, the vineyard is an easy drive from the coastal town of Port Macquarie. The region is renowned for its beautiful weather and scenery, while facilities and accommodation for tourists are plentiful. Bago Vineyards offers the perfect venue for you and your guests to enjoy a spectacular day without leaving the property.

Magnificent vineyard surrounds; a picturesque dam (perfect for your wedding photos) and a stunning valley view combine to make Bago Vineyards the ideal location for your wedding. The vineyard presents a breathtaking backdrop for your special day; the day you want to ensure is nothing less than perfect.

Framed by manicured lawns and overlooking the vineyards the intimate pergola seats 90 persons for a seated function with band (110 without dance floor) and up to 140+ guests for cocktail style. We can cater for larger guest numbers for any occasion under an elegant marquee.

Upon confirmation of your booking at Bago Vineyards a dedicated Events Coordinator is on hand to assist you with planning all aspects of your event to ensure that all your expectations are exceeded on the day.

We can look after just the ceremony or reception or the whole planned event including ceremony/celebrant, flowers, entertainment, hairstylist/beautician, luxury accommodation, cars, romantic marquee, photographer etc

Wedding information is outlined in the following pages. However, we are more than happy to design a special wedding package to suit your requirements and budget. If you have any questions or require any assistance in designing the right package for your special day, please do not hesitate to contact us at any time.

For general enquires or bookings please contact

Premier Event Management

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Function Information

We have enlisted the assistance of local caterers to provide fine food to complement the wine at Bago Vineyards. Our function food packages are tailor made to your personal specifications to ensure unsurpassed quality and style, while providing the flexibility to allow individual tailoring for food selection.

Pergola Venue Hire

\$600.00

Inclusions:

- Use of the property for your ceremony and Bridal Party Feature Photographs
- Use of the garden to serve canapés & pre function drinks to your guests following your ceremony
- Exclusive use of the Bago Pergola or Jacaranda Lawn for 7 hours
- Cutlery, Crockery & Glassware
- Bago Vineyards rectangle wooden tables and chairs, function chairs
- Wine Barrel for use as a cake table & gift table with white cloth
- Use of silver cake knife to cut wedding cake
- Wrought iron easel to display your seating plan
- Preferred accommodation rates with the Observatory Hotel & Apartments Port Macquarie
- Preferred coach transfer rates
- Fairy lights on the main beams and The Pergola roof
- Service of a Wedding Coordinator to assist with planning

Notes:

*The Cellar Door is open to the public until 5.00pm after which you will have exclusive use of the property.



Function Menus

Below are a few examples of our menu however if you have any special requirements, theme or budget in mind please let us know as we would be happy to custom design a menu for you.

All menus include:

- Personal Wedding Coordinator on the day
- Table setting/place setting in the Pergola
 - Full food service staff
 - White table linen and napkins
- Professional assistance with placement of table decorations, place cards & bomboniere
 - Additional hire tables as required eg. Bridal table
 - Event pack down
 - Cleaning & kitchen fee



XS Food

Our in-house caterer is highly awarded renowned local chef Craig Freudenstein who owns XS Food. Craig personally designs menus to your tastes and budgets using fresh local produce. Below are a taste of his fabulous menus. If you have something different in mind just let us know!

Cocktail Reception

SAVOURY CANAPE ITEMS

Please Select

- Vegetarian cocktail spring rolls v
 - Roasted chicken tortilla
 - Crispy noodle wrapped prawns
 - Soy glazed chicken wingettes
 - Beer battered fish goujons
 - Ricardoes tomato bruschetta
- Rare roast beef and horseradish cream on crouton
 - Duck liver pate on melba toast
 - Bloody Mary oyster shots
- Local natural oysters with shallot and red wine vinegar
 - Crumbed goujons on chicken with tomato relish
- Salmon, avocado sushi rolls with a light soy and pickled ginger
- Beef and mustard meatballs in spoons with spicy BBQ sauce c
 - Mini Quiches v
- Herb Breaded Calamari with caper and Spanish onion aioli
 - Satay chicken skewers
 - Garlic tempura prawns with lime dressing
 - Malaysian fish cakes c
 - Spinach and ricotta filo parcels v
 - Ginger pork wontons
 - Salt and pepper squid c
- Herb blinis with sour cream and smoked salmon

SAVOURY CANAPE ITEMS CONT'

Chefs Selection	12 Canape items	\$39.00 per person
Your Choice of Canape items	8 Canape items	\$34.50 per person
	10 Canape items	\$40.00 per person
	12 Canape items	\$45.50 per person

DESSERT AS ADDED OPTION \$3.50 PER ITEM

- Local Strawberries with chocolate fountain **c**
 - Chocolate dipped profiteroles
 - Shot glass crème brûlée **c**
 - Lemon curd tartlets
- Strawberry cheese cake bites

All items marked with **v** are vegetarian.

All items marked with **c** are gluten free.

All gluten free items are made with rice or gluten free flour.

Tea & coffee and petit fours are available for an additional charge

Barbeque Menu

\$43.00 per guest

MAINS (Buffet)

Selection of fresh baked bread rolls and butter

Scotch fillet steak lightly peppered

Marinated chicken skewers

Barramundi fillet with ginger and lemon

Local pork sausages

Steamed chat potatoes with parsley butter

Corn on the cob

Accompanying condiments

SALAD

Seasonal mixed garden salad with balsamic dressing

Aussie coleslaw

Tomato, olive & fetta salad

TEA & COFFEE STATION

Served with cut wedding cake (supplied by bride & groom)

DESSERT (Buffet)

\$9.00 per guest

Lemon cheese cake

Pavlova with fresh cream and fruit

Chocolate mud cake

Macadamia tart

Fresh fruit platter

Profiteroles

Bago Buffet

\$52.50 per person

OR

\$70.00 per person with Seafood

Bread rolls with butter

A selection of hot and/or cold dishes

Choose 4

Served with a selection of condiments

Sweet & sour pork

Peppered roast beef (Hot or Cold)

Honey baked ham (Hot or Cold)

Beef chasseur

Steamed rice & curried prawns

Barbequed chicken (Hot or Cold)

Thai chicken curry

A selection of vegetables and/or salads

Choose 4

Roast pumpkin

Honey carrots

Noodle salad

Caesar salad

Asianslaw

Garlic potato bake

Peas

Potato salad

Greek salad

Desserts

Choose 3

Pavlova with fresh fruit and cream

Rich chocolate mud cake

Seasonal fruit platter

Cheesecake with mixed berry coulis

Cold apple pie

Bread & butter pudding

Tea & Coffee

Bago Sitdown Menu

\$49.00 per person

Please select 2 entrées and 2 mains to be served alternately

ENTREES

- Soup of your choice (if you have a favourite we can make it) v & c
- Szechuan pepper & chilli salted squid on banana leaf with wasabi aioli & caramelised soy c
 - Bruschetta of smoked salmon & local tomatoes with baby leaf salad & Bago red wine vinaigrette
- Classic prawn cocktail in a crisp iceberg lettuce cup with fresh lemon & sauce Marie Rose c
 - Exotic mushroom risotto with crisp pancetta and fresh shaved parmesan c
 - Roasted beetroot, orange, walnut and fetta salad with baby rocket and balsamic v & c
 - Layered stack of crisp wonton pastry and Thai beef salad
 - Creamy garlic prawns in pastry collar with chives
- Puff pastry flan filled with grilled vegetables & basil custard baked & served with our own rich tomato relish v
- Smoked salmon skewers barbequed and served on fragrant rice with tzatziki and lemon
- Chinese BBQ duck, cucumber, coriander, shallot & hoi sin in a crispy pancake basket
 - Chicken and leek filled pastry bonbons with parsley salsa and baby leaf garnish
 - Lamb and rice stuffed vineleaf parcels with hoi sin and star anise jus
 - *Other dishes may be made upon request****

MAINS

- Roasted Mediterranean vegetable and mushroom risotto with parmesan crisps v & c
 - Locally produced beef fillet with tomato infused jus and garlic mash
 - Moroccan spiced breast of chicken filled with date and pistachio butter and served on saffron cous cous
 - Pan seared salmon fillet with Comboyne potato batons and lemon salsa verde
 - Butternut pumpkin and galangal, jumbo ravioli with burnt sage sauce, toasted pinenuts and spinach v
 - Old fashion chicken breast kiev on creamy mash with Petit Verdot jus
 - Grilled fillet of beef, Swiss rosti potato, baby spinach and béarnaise sauce
 - Oven baked Barramundi and prawn pie with potato croquet and chives
 - Apple crusted pork belly on potato puree with cider jus and pork floss
- All meal served with bowls of seasonal vegetables or salad on the table*

DESSERT

Your wedding cake cut and served with cream & seasonal berries \$4.50 p.p.

OR

Select 2 desserts to be served alternately \$10.50 p.p

- Rum chocolate mousse
- Choux pastry puffs with liqueur filling and warm chocolate sauce
- Passionfruit cream pavlova roulade with fresh berries and toasted almonds
- Lorne Valley Macadamias baked in a caramel tart with vanilla ice cream
 - Long Flat lemon meringue pie
 - Chocolate mud cake with warm ganache
 - Vanilla bean panacotta and Bago raspberries
- Regional cheese with apple balsamic paste and lavouche crisps (served as a platter for the table)

Optional Extras

Homemade Bread and butter \$1.95 p.p.

Handmade chocolate \$2.00 p.p.

Tea & Freshly Brewed Coffee \$2.50 p.p.

BAGO PLATTERS

Cheese Platters using local & regional cheese and lavouche	\$50.00 per platter
Crudites & dips	\$50.00 per platter
Fresh sliced seasonal fruit	\$40.00 per platter

SEAFOOD PLATTERS

Cold seafood available – price on application

Local prawns & oysters

Mussels

Smoked salmon

Scallops

Barramundi cerviche

Balmain Bugs

Hot Seafood available – price on application

Garlic tempura prawns

Noodle wrapped prawns

Grilled mussels

Salt & pepper squid

Malaysian fish cakes

Oyster mornay

We wish to advise that this is not a comprehensive list. Our Chef is able to make almost anything that you may require.

Beverages

Only Bago Vineyards wines are allowed on the premises. Wine and soft drinks are charged at Cellar door rates and do not include service. Beer including local micro brewery Black Duck Beer is available for sale at Bago Vineyards at a discounted function rate.

BYO Beer maybe supplied by the hirer at a charge of \$1.00 per bottle plus ice to store beer. BYO Spirits maybe supplied by the hirer at no additional charge.

Only persons with current RSA accreditation will be allowed to serve alcohol to guests this includes beer or spirits supplied by the hirer. Bar staff is charged at \$35.00 per hour per staff member based on a minimum of 2 staff members and subject to the number of guests and type of service required.

NOTE:

***All rates are valid until 31 March 2012 based on a minimum of 60 persons. Please note that every attempt is made to maintain published prices, however they are subject to change at the discretion of Premier Event Management and the caterers. If prices differ, the client will be informed as soon as possible. Surcharges apply for Sunday & Public Holidays**

Preferred Suppliers

Premier Event Management - Port Macquarie Weddings

We would be delighted to work with you to ensure your function is a memorable occasion. Please don't hesitate to discuss any queries you may have.

Please visit our website to view a selection of photos from Bago Vineyards and the Port Macquarie area. www.premiereventmanagement.com.au

We also have a display photo album at the vineyard and can organise specialty furniture for your wedding such as ottomans/coffee tables etc through our Sydney office. Photos and further information available upon request.

Decorations

Our in-house wedding decorator is Wedding Inspirations who can assist to make your day one you will always remember

Chair Covers • Wedding Table Skirting • Table Centre Pieces • Outdoor Packages • Fairy Lights • Bomboneries • Chocolates • Guest Register Books and more...

Feature Photographs

Whether it is down beside the pond, amongst the vines or beside the Cellar Door, Bago Vineyards provides a spectacular backdrop for your special day.

Our preferred photographers are Renee Bell and Photo Elegance please ask for price list

Transportation of Guests

We recommend the use of bus transportation for guests and can arrange this on your behalf

Accommodation for Guests

We have negotiated special rates for our guests with The Observatory Hotel and Apartments, Port Macquarie. Please contact Premier Event Management for further information.

