

# Sarabah Estate

VINEYARD & WINERY

## Weddings

Congratulations on your future together. What a time in your lives! We are very pleased that you are considering Sarabah Estate for your wedding ceremony and/or reception. We have a number of locations for your ceremony and our quaint cellar door for your sit-down reception, or use of the garden area and petanque area for your cocktail reception. If you are having a larger group, we can offer the services of a marquee for an added cost.

We are located just under an hour from Brisbane and just over half an hour from the Gold Coast, at the foothills of the picturesque Lamington National Park. We have a number of photo opportunities, and the limit here is only your imagination.

We are a family owned and operated business and are proud of our Estate and it shows in the presentation, with every attention to detail being a priority, along with the comfort of your guests.

Whatever type of day you have planned I am sure we will be able to make it the best it could ever be. We have a number of wedding packages that we will be able to style to fit in with your dream day.

We would welcome a visit, but please phone ahead, so we can ensure that you are shown everything that we have to offer.

For any further information or to arrange a visit, please contact

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## Ceremony

Your basic package includes:

20 white chairs  
10m red or black carpet  
Registry Table with linen  
and 2 chairs

Basic Package Price \$375.00



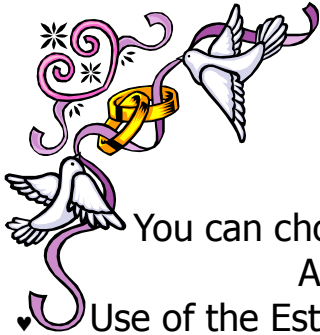
We have several venues for your ceremony;

Jetty  
Olive Grove  
Garden adjacent to  
Cellar Door with  
Jasmine draped gazebo  
Garden in front of Cellar Door  
overlooking vineyard & dam  
Island in top dam beside the house  
Front of the house under the  
corinthian columns  
And anywhere else that you choose

We are also able to help you to personalise your ceremony when you have decided upon one of our beautiful locations.

There are endless photo opportunities to make your day.





## Receptions

You can choose from cocktail through to banquet type receptions.

All reception packages include the following:

- ♥ Use of the Estate for your photographs
- ♥ Full table service for your beverages for the duration of the reception
- ♥ Venue hire for 4 (four) hours
- ♥ White table linen and napkins
- ♥ Chair covers with sashes and table overlays
- ♥ Centrepieces for all the tables
- ♥ Dressed and skirted bridal table, gift table, and cake table with ribboned cake knife
- ♥ Service of on-site staff for planning, advice and set-up
- ♥ Printed and personalised menus for each table
- ♥ Wedding cake cut and placed on platters to be served with tea & coffee
- ♥ Roaming microphone available in cellar door only
- ♥ Exclusive use of the Estate for the duration of your Wedding ( minimum numbers apply)
- ♥ Marquee hire can be arranged for larger parties at an extra cost



Please discuss your requirements with our wedding planner



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## Cocktail Reception

Served for 3 hours— Minimum of 50 people

### **Merlot Selection— \$46.00 pp**

Select 4 cold and 3 hot cocktail items

### **Champagne Selection—\$60.00 pp**

Select 5 cold and 4 hot cocktail items

### **Cold cocktail tasters**

tuna and avocado sushi

potato rosti with wild mushroom

smoked salmon crostini

mini prawn cocktail in baby cos leaf

smoked salmon and spinach crepe

vegetarian rice paper rolls

roast chicken filoettes

sundried tomato bruschetta

crisp corn chip with avocado salsa

ricotta pancake with caramelised onion

beef and asparagus roll

baby pear and prosciutto



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## *Cocktail Receptions*

### Hot cocktail tempers

tempura prawns

swedish meatballs

satay chicken wingettes

lamb korma spoons with mint yoghurt

salt n pepper calamari

vegetarian spring rolls

cocktail falafels

mini quiche lorraine

beef mignonettes

vegetarian curry puffs

crumbed baby whiting

wild mushroom arancini



All options are served with tea, coffee and assorted petit fours

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## *Traditional Banquet Menu*

Chef's special savoury selection served for 1/2 hour prior to sit down.

### **2 Course Option**

Select 2 Entrees and 2 Main courses

Or

Select 2 Main courses and 2 desserts

Or

Select 2 Main course and Gourmet Cheese platter (1 per table)

Alternate drop—\$80 pp

### **3 Course Option**

Select 2 Entrees, 2 Main Courses, and 2 desserts

Or

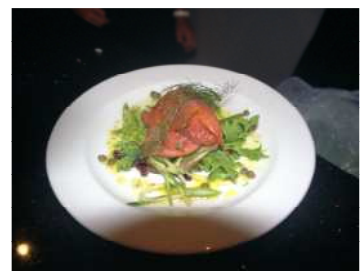
Select 2 Entrees, 2 Main Courses, and Gourmet Cheese Platter (1 per table) - \$95 pp

### **All meals served include**

Gourmet dinner bread rolls

4 fresh seasonal vegetables with all Main Courses

Tea & Coffee Station with Winery Chocolates



# Sarabah Estate

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## *ENTRÉES*

### **Smoked salmon stack**

With sweet corn fritter, wild roquette salad and dill citrus vinaigrette

### **Asian Beef Salad**

tender sliced beef With crisp green salad,  
and chilli lime vinaigrette

### **Roasted Vegetable Gnocchetti**

With fried basil leaves, shaved parmesan and  
roasted saffrino vegetables

### **Moroccan Chicken and Asparagus Salad**

With herb citrus yoghurt, tomato relish and bouquet of gourmet greens

### **Salt and Pepper Calamari Salad**

Flash fried calamari with crispy salad and chilli mustard pesto

### **Gourmet Caesar Salad**

With baby cos leaves, sarabah signature Caesar dressing,  
Wafers of prosciutto, crisp crostini and shaved parmesan

### **Wild Mushroom Tortellone**

With parma ham and Italian parsley marscapone,  
shaved parmesan and truffle oil

### **Tuscan Lamb Salad**

On petite greek style salad with chardonnay infused vinaigrette and crisp  
ciabatta wafer

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## *MAINS*

### **Slow roasted peppered veal with wild mushrooms**

On roasted vegetables with pea puree and merlot jus

### **Fillet Mignon**

Aged beef fillet wrapped in prosciutto on potato rosti with seared vegetables and cabernet shiraz jus

### **Pan seared Lamb loin & double brie cheese**

With sweet corn fritter, wild roquette salad and dill citrus vinaigrette

### **Herb Crusted Pork Rack**

On scalloped potatoes seared seasonal vegetables & cabernet thyme jus

### **Garlic and Herb crusted Porterhouse**

Slow cooked tender beef with whipped potatoes seared vegetables and merlot jus

### **Chicken saltimbocca**

With baked new potatoes and seared vegetables and creamy chicken jus

### **Pistachio Chicken Breast**

On golden rosti potatoes with seared greens and roasted garlic jus

### **Roasted Pumpkin & pine nut chicken breast**

On creamy potato mash with steamed broccolini & light chicken jus

### **Lemongrass and Kaffir lime breast of Chicken**

With sweet potato risotto and crispy thai salad and ginger palm sugar butter sauce

### **Persian fetta chicken**

Chicken breast filled with persian fetta on creamy potatoes with baby spinach & shiraz jus

### **Honey rosemary baked pork fillet**

On roasted crushed potatoes with seared vegetables & mustard seed sauce

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## *MAINS*

### **Mustard thyme lamb noisette**

Oven baked lamb with lemon parsley potatoes broccolini  
& port wine jus

### **Citrus crusted snapper fillet**

With king prawn fried noodles & seared greens with chilli palm sugar balm

### **Almond crusted salmon**

With potato & prawn salad, wild roquette & citrus dressing

### **Teriyaki salmon fillet**

With wasabi potato mash & seared asparagus

### **Macadamia crusted sea perch**

On crushed sweet potato with avocado salsa & mango dressing

### **Lemon & saffron baked barramundi**

Infused fillet of barramundi on basmati rice  
with steamed vegetables



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## *DESSERTS*

### **Mango pannacotta**

With shiraz infused raspberries and mint balm

### **Baked New York Cheesecake**

With chocolate fudge sauce & strawberry romanoff

### **Italian style tiramasu**

With vanilla bean anglaise & espresso syrup

### **Chocolate tuxedo torte**

With raspberry coulis & double cream

### **Warmed rhubarb crumble**

With double cream & grand marnier custard

### **Warmed sticky date pudding**

With macadamia nut ice-cream & butterscotch sauce

### **Gourmet Australian Cheese Platter (1 per table)**

With crisp bread wafers, merlot grapes from the vineyard, pear paste & dried apricots



# Sarabah Estate

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*For our premium package you can include any combination of the following dishes for an extra \$5 pp per dish*

## ENTRÉES

### **Prawn & Avocado mezza**

With toasted macadamia nuts

### **Smoked chicken & Mango Salad**

With raspberry dressing, roasted cashews & petite salad

### **Five spiced Duck**

With Singapore noodles & soy plum vinaigrette

## MAINS

### **Chargrilled veal cutlet with lemon crusted sea scallop**

With chardonnay risotto seared baby spinach & veal jus

### **Sarabah signature Beef**

Tender aged beef fillet topped with garlic bugtail noisette potatoes steamed asparagus & roasted tomato hollandaise

### **Prawn & Avocado filled chicken breast**

On roasted pumpkin with seared pak choi & béarnaise sauce

### **Oven baked barramundi with garlic king prawns**

On steamed jasmine rice seared greens & champagne sabayon

### **Thai coconut snapper fillet with seared sea scallops**

On sesame infused risotto & seared pak choi

### **Confit of salmon fillet with basil pesto bug tail**

On creamy potato mash with sweet corn butter sauce & broccolini



# *International Wedding Buffet*

*Minimum 80 people—\$95 pp*

Chef's special savoury selection served for 1/2 hour prior to sit down.

Baskets of continental dinner rolls

## *SALADS*

Gourmet Caesar Salad Station  
Fresh Greek Salad  
German Potato Salad  
Crisp Garden Salad  
Asian Style King Prawn Noodle Salad

## *HOT SELECTION*

Beef fillet with wild mushroom sauce  
Herb & Citrus crusted reef fish with saffron vinaigrette  
Indian style tandoori chicken with minted yoghurt  
Tuscan lamb tenderloins with mustard seed sauce  
Garlic Parsley potatoes & roasted honey sesame pumpkin  
Fragrant steamed rice & stirfried vegetables

## *SUMPTUOUS DESSERTS*

Baked New York Cheesecakes  
Italian Tiramisu Torte  
Mini pavlovas with fresh cream  
Assortment of continental profiteroles  
Tropical fruit platters  
Gourmet Australian cheeses with crisp bread crackers

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## *BBQ Spit Roast Buffet*

*Minimum of 80 people—\$75 pp*

Chef's special savoury selection served for 1/2 hour prior to sit down.

Baskets of Continental Dinner Rolls

### *SALADS*

Gourmet Caesar Salad  
Fresh Greek Salad  
German Potato Salad  
Crisp Garden Salad

### *FROM OUR SPIT ROAST*

Prime Roast Beef  
Roast Pork Leg  
Bourbon Honey Baked Ham  
Tender mustard & thyme roast veal  
Rosemary & Garlic Lamb Legs

### *SUMPTUOUS DESSERTS*

Mini pavlovas with fresh cream  
Assortment of continental profiteroles  
Tropical Fruit platters  
Gourmet Australian cheeses with crisp bread crackers



## *Beverage Package*

Our beverage package has been styled to offer you a value for money option as opposed to running a tab.

Our package runs for four hour duration and requires a minimum of 20 guests.

Bubbles  
Red Table Wine  
White Table Wine  
Mid and Low Strength local beers  
Soft drinks and Orange Juice

**\$35.00 pp**



After four hours, all beverages will be charged on a consumption basis. Due to our licensing we are unable to accept any BYO beverages of any kind.



If you prefer to run a 'Tab', we will charge your guests drinks to an account on consumption and advise you of the running total regularly.



## *Terms & Conditions*

Terms and conditions are subject to change without notice

### **TENTATIVE BOOKINGS**

A tentative booking will be held for a period of seven (7) days only. If another enquiry is made for the tentative booking date within the 7 days, we will endeavour to call you and offer you first choice.

### **ROOM HIRE / CONFIRMATION**

A deposit of \$600.00 is required within fourteen (14) days of confirmation to secure booking. Cheques to be made payable to Sarabah Wines, upon receipt of the deposit your event will be confirmed. Sarabah Wines accepts cheques, direct deposit, cash and credit card for payment of deposits. In the event of cancellation, outside of 6 months prior to the booking date, \$400 is refundable. If cancellation occurs within 6-3 months of the booking date, the entire room hire fee is forfeited. It is, however, transferable to another date (within 12 months and based upon availability. A \$60 administrative fee applies to each date change). Should you cancel the wedding within 1 month, the entire reception cost will be charged, unless we can get another booking in this time.

### **A GUARANTEED FINAL NUMBER**

A guaranteed final number of guests attending the function are required seven days prior to the commencement of the function. This is the minimum number of guests for which you will be charged, whether or not they attend the function.

### **LOSS OR DAMAGE**

Loss or damage to the property, floor coverings, fixtures or fittings caused by the client, guests, agent or contractors before, during or after the function, will be the financial responsibility of the organiser, and appropriate charges will apply.

### **ENTERTAINMENT**

The Management reserves the right to control the quality, style and volume of entertainment booked. Volume must not exceed 80 decibels and will be monitored. We ask that you discuss details with the Wedding Co-ordinator, in the first instance, to avoid problems on the day.

### **SMOKING**

Smoking is permitted in designated areas, please ask your wedding coordinator, should Sarabah staff have to pick-up butts you will be charged at a rate of \$40 per hour.



### **INSURANCE**

Management accepts no responsibility for the loss, theft of, or damage to, organisers or guest's property in the premises, prior to, during or after the function. We recommend organisers take out their own insurance.

### **MENU VARIATION/PRICE VARIATIONS**

Sarabah Wines reserves the right to adjust menus at any time due to market availability and seasonal variations. Whilst every possible effort is taken to maintain prices, they are subject to change at Management's discretion. A 20% surcharge will apply to food and beverages on any function conducted on a gazetted Public Holiday. A minimum spend of \$1000.00 is required on all functions held out of normal vineyard hours. (Monday and Tuesday and all days before 10am or after 4.30pm) All prices quoted herein are inclusive of GST.

Dietary Requirements: Vegetarian, vegan, gluten free and allergy free foods can be catered for with prior notice. Children also catered for, Infants under 3, no charge, 3-11 50% of adult tariff and 12 or above full tariff.

### **ALCOHOL/FOOD**

Due to license and health regulations, alcohol and food (wedding cakes are the exception) may not be brought on to the premises of Sarabah Wines. Where your guests do not abide by this condition, Sarabah Wines reserves the right to confiscate this alcohol/food and levy a charge to the organizer, should it deem necessary. Sarabah Wines supports Patron Care. It is illegal to serve alcohol to (1) Intoxicated Patrons (2) Disorderly Patrons (3) or Patrons less than 18 years of age. Sarabah Wines closes at midnight.

### **CONDUCT OF GUESTS**

Management reserves the right to remove any guest from the premise should we believe they are behaving in an unreasonable/unbecoming manner.

### **ACCOUNTS**

Our policy requires full payment of catering and beverage packages seven (7) days prior to your reception.

Payment for the bar account if required is to be settled at the conclusion of your reception. Payment will be accepted by cash, bank cheque, eftpos or credit card. PERSONAL CHEQUES WILL NOT BE ACCEPTED.



**CLEANING**

Whilst normal cleaning is included in the room hire, should additional cleaning be required due to excessive mess an additional cleaning fee will be charged. No confetti or glitter is permitted on the grounds or within the facilities.

**FUNCTION AGREEMENT**

Management will take all reasonable steps to ensure the conditions of this Agreement are observed, however, the complex will not be responsible if it is unable to carry out the terms of this Agreement due to circumstances beyond our control, i.e. Industrial action, Government intervention, flash flooding etc. A signed copy of this agreement is required on confirmation of booking.

**Function Date**.....

**Name** .....

**Address:** .....

**Phone No:** .....

**Signature:**.....

**DATE**.....

I, the above signed, on behalf of all parties connected with our wedding on the date listed on this page, hereby acknowledge and agree to the above terms and conditions.