

# Marsden Estate Winery Wedding information



Marsden Estate is a lovely setting for your wedding, whether you marry in the vineyard or in a church and return to Marsden for your celebration. We cater for your every need.

The venue hire fee structure:

Low Season:	April - September	\$2500.00
High Season:	November & March	\$3000.00
Peak Season:	December - February	\$5000.00

These Fees cover all meetings, setting up & tidying up before and after the wedding, all you need to do is walk in, enjoy, and walk out.

Menus begin at \$100.00 per person, depending on your requirements. We are always open to different options and requests so please feel free to ask.

We are the venue only, which means it is your responsibility to hire/provide the table decorations, candles, florists etc, however we will put it all together for you on the day and do all the set up/pack down. We provide all the crockery, tables & chairs. Our aim is to make your day as stress free as possible yet very memorable.

We have a stereo system, although good enough for our restaurant, we encourage wedding parties to hire their own speakers for both speeches and music for Spotify playlists. Bands and DJ's are allowed, with all music to commence at 11.30pm.

All alcohol, wine, beer & champagne is provided by us, if there were any beverage you would like that we do not stock normally, we can source it for you. Bar tab minimum is \$3000 with the option to move to a cash bar thereafter. The premises need to be vacated by 12pm with last drinks being served at 11.30pm.

We will create a menu around your requests. In the initial meeting we will discuss all the options with you.

In the meantime, should you require additional information please contact us on 09 4079398.

## **Wedding Menu**

### **To Start (Choose 3)**

Mushroom Arancini, Truffle Mayo, Pickled Mushroom & Puy Lentils

Confit Garlic Bruschetta, Red Onion Jam, Seared Beef, Feta Cheese, Pesto

Seared Beef Carpaccio, Parmesan Crisp, Beetroot Remoulade, Rocket, Avocado Oil

Garlic & Miso Prawns, White Bean Puree, Chorizo Salsa

Pork Belly & Hoisin Spring Rolls with Dipping Sauce

### **Main Course (Choose 3)**

Spiced Lamb Rump, Dauphinoise Potato, Butternut Puree, Green Beans, Olive Jus

Grass Fed Beef Fillet, Mustard Mash, Pancetta, Mushroom Puree, Jus

Linguine with Salmon & Prawns, Spinach, White Wine Sauce, Capers & Herbs

Market Fish, Cauliflower, Tomato, Almonds, Brown Butter, Herbs

Spiced Roasted Cauliflower, Falafel, Barley Tabouleh, Hummus, Pomegranate

### **Desserts (Choose 3)**

Crème Brulee, Berries, White Chocolate Ice Cream, Biscotti

Whittakers 72 % Chocolate Mousse, Brownie, Chantilly Cream, Sour Cherries, Port Syrup

Marsden Mess: Meringue, Lemon Curd, Seasonal & Freeze-Dried Berries, Mascarpone Cream

Poached Pineapple, Coconut Sorbet, Candied Almonds, Mango Puree

**Cake Service**

**Tea/coffee**