

BIG HILL VINEYARD



Photo by Sean Walsh

Your wedding at Big Hill Vineyard

2019



Thank you for considering Bendigo's most picturesque wedding reception venue for your special occasion. The reception centre is set on a magnificent 100 acre property, only 13kms south of Bendigo on the Calder Highway, overlooking vineyards with the rolling hills of Mt Alexander in the background. The breathtaking array of roses, green lawns and the grand old gum trees provides the perfect setting for your reception.

Inclusive in our prices is a special bridal table setting with valance, cake table and silver cutting knife and table for wedding gifts. We also provide a change room adjoining the reception room which is available for the use by the bridal party. Big Hill Vineyard offers a variety of picturesque settings for outdoor weddings and photographs. A gazebo and portable audio system is available for your use at no extra cost.

We can seat up to 130 people in our climate controlled reception room with a dance floor and plenty of room for a band. A personalized floor plan will be formalized in consultation with yourself. The reception room will be available for a viewing the day prior to the wedding if possible or at the latest on the morning of your big day.

The unique and tranquil setting, high level of service, exceptional meals and quality wines will provide you and your guests with a memorable experience. This brochure will clarify the services offered and assist you in the planning of your wedding reception.

WHAT WE CAN OFFER YOU

Our four course a la carte option includes standard *menu options One and Two* (detailed later in this brochure), which offers a selection of pre-dinner hors d'oeuvres followed by a *choice of* two entrées, two main courses and two desserts plus tea, coffee. Buffet and finger food options are also available for those seeking something less formal. All menus can be tailored to suit your needs.

Standard option One and Two also includes pre-dinner drinks, red and white wine (BHV range), heavy and light beer, orange juice, soft drink and sparkling wine. Pre-dinner drinks and hors d'oeuvres can be served on the verandahs or in the gardens. Mixed drinks and premium wines are also available at an extra cost. BYO alcohol is strictly not permitted.

MINIMUM NUMBERS

The minimum number for a Saturday evening is 60 adults. Bookings of less than 60 will be dependant on availability.

COST

The cost per guest for formal dining menu options One and Two *including drinks* is \$92 and \$97 respectively including GST. Children, under 12 years of age and contractors (such as band members), will be charged \$55 per person. There is no charge for children under 2 years of age.

Public holidays a surcharge of 10% will apply.

Please refer to the *Functions* brochure on www.bighillvineyard.com.au website for other options such as a **buffet or cocktail party**.

CONFIRMATION OF BOOKING

All weddings must be confirmed by completing the *Booking Application Form* together with a \$400 deposit within 7 days of the booking. If confirmation is not received in that time, Big Hill Vineyard reserves the right to cancel your tentative booking.

CANCELLATION

The \$400 deposit is non-refundable.

TRANSFERRING WEDDING DATE

If the date is changed within 3 months of your wedding your original date must first be resold. If the original date is not resold your deposit of \$400 is forfeited and another \$400 is required to confirm the new date.

PAYMENT

Balance of the wedding cost will need to be paid within 14 days prior to the wedding at which time final numbers and menu selection will need to be submitted.

The preferable form of payment is by cash, EFT or cheque - no other form of payment will be accepted unless prior arrangement has been made.

WEDDING DURATION

6 hours.

SMOKING

Big Hill Vineyard is a non-smoking venue and we ask that all smoking guests respect this and invite them to walk outside of the building prior to lighting up and make use of ashtrays placed in the gardens and on top of the wine barrels on the verandah.

RESPONSIBLE SERVING OF ALCOHOL

Big Hill Vineyard adopts a policy of Responsible Serving of Alcohol in accordance with the Liquor Laws of Victoria. We reserve the right to refuse service to any intoxicated or underage guests, ensuring our duty of care to all our guests. As the host, you will be the first to be notified, if in our opinion, any guest is intoxicated, alcohol service to them will be suspended or they may be asked to leave the premise. We would appreciate your assistance and understanding if such a situation were to unfortunately arise.

LIABILITY

Our staff will take care of your needs and look after your belongings; however we will not accept any responsibility for damage or loss of articles or gifts left in the reception centre.

DAMAGE

Please note that the patrons are financially responsible for damages incurred to the property or equipment during the reception.

TRANSPORT

Please ensure that serious consideration is given to how to get guests home. Taxi and/or Uber should be pre-booked or you may want to consider booking a mini-bus.

CONTRACTORS - Musicians, Photographers, etc

These guests are provided with complimentary non-alcoholic beverages - they *are not* permitted to consume alcohol whilst working at Big Hill Vineyard.

CONTACT DETAILS

To discuss your wedding requirements please contact the Janine Cugura at Big Hill Vineyard.

Only 13kms south of Bendigo

Corner Calder Hwy & Belvoir Park Rd
Big Hill, Victoria 3453.

Phone 0409 544 381

Email ncugura@bigpond.net.au

Web www.bighillvineyard.com.au





**BIG HILL
VINEYARD**

Wedding Menu Option One

\$92 per head

This option includes hot and cold savouries on arrival, a choice of 2 dishes for entrée, main course and dessert plus coffee, tea and after dinner mints.

Also included in this price is a range of our BHV wines, beer and soft drink for 6 hours.



**BIG HILL
VINEYARD**

Menu Option One

ENTRÉE/SOUP

Choose 2 from the selection below (2 soups or 1 of each)

SOUPS

Traditional French Onion served with a pesto crouton
and Parmesan

Rich whole hearty Minestrone

Mediterranean Vegetable

Pumpkin topped with homemade natural Yoghurt

French Tomato and Basil

Spring Vegetable

ENTREES

Chicken Satay Sticks on a bed of Rice

Tortellini Neapolitan

Beef Stroganoff with Cream, Garlic, Lemon and Onion

Lasagne



BIG HILL
VINEYARD

Menu Option One

MAIN COURSE

Choose 2 from the selection below

Roast Beef Forrester – sirloin of beef with a mushroom demi glaze

Roast Beef – with rich red wine demi glaze

Rolled Seasoned Roast Leg of Lamb

Crumbed Lamb Cutlets – with a mustard crust

Swiss Chicken – whole breast of chicken poached in white wine and served with gratinated Swiss cheese

Breast of Chicken Lyonnaise – in a red wine and onion sauce

Roast Spring Chicken- with white wine demi glaze

Crumbed Breast of Chicken – filled with Camembert and shallots

Baked Chicken Breasts – poached in white wine and served with strips of avocado

Market Fresh Spring Trout – filled with a rice farcie and served with a lemon and bacon sauce



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Menu Option One

DESSERT

Choose 2 from the selection below

Pavlova – dressed with fruits of the season and lashings of cream

Fresh Fruit Salad – with double vanilla ice-cream

Lemon Citron Cheesecake

Chocolate Mousse – served in a chocolate cup

Rich Chocolate Mud Cake – served with a raspberry coulis

Lemon Meringue Pie – deep tangy lemon filling on a pastry shell, topped with peaks of fluffy meringue

Tuscan Orange Cake

Apple Strudel – made with thin layers of pastry interlayered with butter and nuts wrapped around the cinnamon flavoured apple filling

Traditional Plum Pudding – served with brandy angliese and cream

Fresh Fruits – with lemon sorbet



Wedding Menu Option 2

\$97 per head

This option includes hot and cold savouries on arrival, a choice of 2 dishes for entrée, main course and dessert plus coffee, tea and after dinner mints.

Also included in this price is a range of our BHV wines, beer and soft drink for 6 hours.



Menu Option Two
ENTRÉE/SOUP

Choose 2 from the selection below

Seafood Vol au Vent – in flaky pastry case

Beef Satay – served with mango and yoghurt on a bed of steamed rice with a crisp salad garnish

Seafood Chowder

Avocado Vinaigrette

Seafood Crepe – served with a crisp garden salad

Curried Chicken – served on a bed of steamed rice with natural yoghurt, chef's own fruit chutney and shredded coconut

Fruits of the Sea – served with a crisp garden salad and lemon dressing

Marinated smoked quail - with a piquant curried sauce

Tiger Prawns – in an avocado cup with a garnish of crisp garden salad and juniper berry dressing

Tender Loin Strips of Beef – with a honey and soy glaze served on a bed of cous cous



Menu Option Two
MAIN COURSE
Choose 2 from the selection below

Baked Rack of Lamb – with a sage and rosemary crust

Roast Lamb – seasoned with garlic and rosemary minted honey
and ginger glaze

Whole Baked Chicken Breast – filled with cream cheese, shallots
and topped with asparagus and hollandaise sauce

Chicken wrapped in Filo – filled with mozzarella and walnuts
served with a tomato concasse

Chicken Wellington – whole breast of chicken filled with an onion,
garlic, mushroom and tarragon farcie with a red wine jus

Whole Chicken Breast – filled with honey cures ham and camembert

Beef Wellington – fillet of beef with mushroom and
pate wrapped in puff pastry

Grilled Eye Fillet of Beef – served with a brandy and mustard glaze

Roast sirloin of Beef – with a tamarillo and wild mushroom jus

Crab Tarts – succulent pieces of crab in a light chili cream sauce served
on a filo tart



Menu Option Two
DESSERT

Choose 2 from the selection below

Profiteroles – with cointreau custard and served with a rich chocolate sauce

Pecan Pie – premium pecans contrasted with a smooth fudge-like caramel centre

Sticky Date Pudding – with a butterscotch sauce

Brandy Snap Baskets – filled with a cream chantilly

Fresh Fruits – served with grand marnier ice cream

Tira Mi Su – created with contrasting flavours of coffee and sambuca infused sponge and creamy mascarpone layers

Sensational Lemon Cream Tart – baked in a pastry shell with a light and delicate taste experience

White Rum and Coconut Syrup Soaked Sponge – layered with mango and passion fruit cream

Oatmeal, Apple, Boysenberry and Blackberry Flan – garnished with plump halves and baked in a deep golden butter pastry shell

Cream Cheese, Marsala and Mocha Cream – rolled in pavlova, lightly textured with chopped hazelnuts



Menu Option One & Two

SAVOURIES

Choose 6 from the selection below

HOT SAVOURIES

Vegetable Curry Puffs

Dutch Meat Balls

Filo Parcels

Pizza Slice

Assorted Gourmet Pies

Assorted Mini Quiche

Mini Spring Rolls

Golden Fish Bites

Mini Chicken Drum Sticks

Mini Dim Sims

COLD SAVOURIES

Pumpernickle with Cream
Cheese and Dill

Ham and Mustard en Croute

Coriander Pesto with Ciabatta
Fingers

Antipasto

Assorted Bruschetta

Salami with Olive and Cream
Cheese

Fruit Skewers

Savory Pastry Boats

Eggplant and Black Olive Dip
with Corn Chips

Dried Fruit and Nuts



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VINEYARD**

WEDDING CHECKLIST

AT LEAST SIX MONTHS PRIOR

- Set the budget, date and wedding style (church, garden, etc).
- Book the wedding ceremony and reception venue.
- Arrange an appointment with a clergyman or civil marriage celebrant.
- Draw up a tentative guest list.
- Select bridesmaids, best man, master of ceremony and other attendants.
- Start shopping for a wedding dress.
- Experiment with hairstyles.
- Book musicians or entertainment equipment.
- Book photographer - stills and/or video.
- Book cars and other transport.
- Discuss honeymoon locations and book ASAP.

THREE TO FOUR MONTHS

- Select and purchase wedding dress and accessories or put on lay by.
- Select bridesmaid's dresses and arrange to buy, make or hire them.
- Finalise guest list.
- Prepare a gift list – a registry at a large store (such as Myers) is advisable.
- Order invitations, place cards and other stationery.
- Select outfits for the groom and his party.

SIX TO EIGHT WEEKS

- Complete notice of intended marriage form.
- Address and post invitations.
- Select gifts for bridal party, other attendants and each other.
- Order the wedding cake.
- Select your make-up and practice applying it or make an appointment with a beautician for a trial make-up - if satisfied, book them for your wedding day.
- Order items such as ring pillow, candles, chocolates, disposable cameras, etc.
- Make hair and manicure appointments for the day.



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WEDDING CHECKLIST (cont'd)

ONE MONTH

- Plan pre wedding parties.
- Begin thank you notes.
- Finalise rehearsal times.
- Schedule final dress fittings for both men and women.
- Arrange seating for reception.
- Finalise food menu.


TWO WEEKS

- *Provide Big Hill Vineyard with final numbers and pay any outstanding balance.*
- Confirm all details with florist, photographers, musicians, hire cars, travel, etc.
- Arrange any name changes on drivers licence, bank accounts, insurance, etc.
- Check bridal wear for fit, comfort and last minute repairs.

ONE WEEK

- Rehearsal of ceremony.
- Make sure groom and best man have speeches prepared and know who to thank.
- Check bridal party outfits for correct fit.
- Don't forget a girl's night out and the boys might be forced in to one too.
- *Check that transport has been organised for guests that may not be able to drive themselves home after the wedding.*
- Begin shopping and packing for the honeymoon.
- Treat yourself to a massage or facial.
- *Try to relax and enjoy it!*

ACCOMMODATION

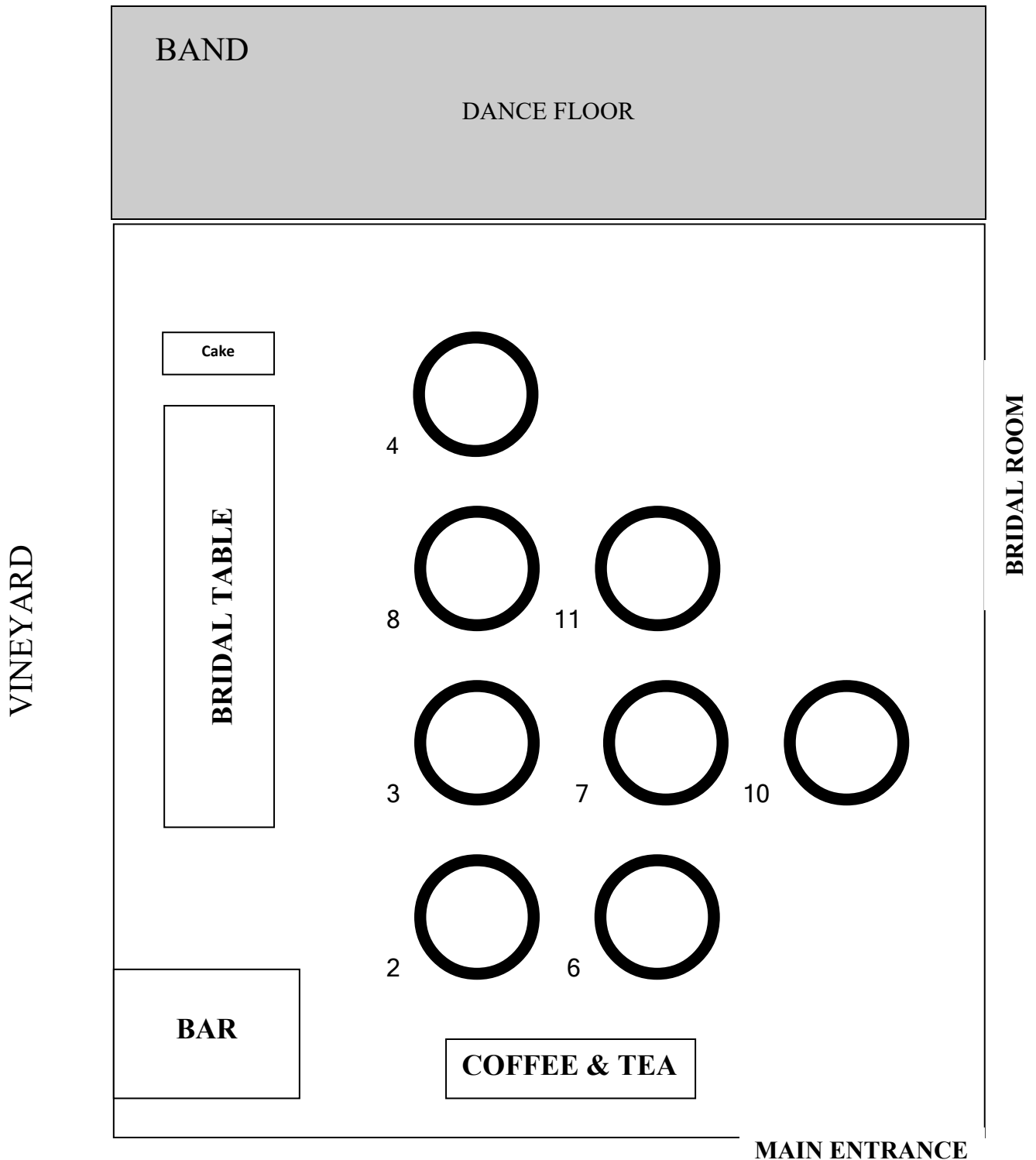
RACV Rating 3.5 – 4.5 stars	ADDRESS	PHONE	Kilometres From	
			BIG HILL	BENDIGO
Bendigo Motor Inn	232 High Street	5447 8555	7	7
National Motel	182 High Street	5441 5777	11	3
 QUEST	489 High Street	5447 0822	10	4
	www.questapartments.com.au			



**BIG HILL
VINEYARD**

SAMPLE TABLE PLAN

We recommend maximum 10 people per round table





General Information and Conditions of Booking

1. Booking: We ensure that the date is pencil marked for a two-week period from the date we receive your (verbal) tentative booking.
2. To confirm your booking a deposit of \$400 will be required. The deposit is generally non-refundable and non-transferable.
3. **Final numbers, menu selection and a table plan with the seating arrangement are required 14 days prior to the event.**
4. Patron agrees to begin the function and vacate the designated function space at the scheduled times agreed upon.
5. The management will not accept responsibility for damage or loss of merchandise left on the premises during or after a function. We advise you to arrange own insurance and/or security if you consider this necessary.
6. Patron or patron's guests, invitees or other persons attending the function are financially responsible for any damage sustained to the building and any area of the compound resulting from vandalism or other acts attributable to guests.
7. The patrons will conduct their function in an orderly manner and in full compliance with the management and all applicable laws. We reserve the right to exclude or eject any and all objectionable persons from the function without liability.
8. Without prior agreement of the management, no food or beverage of any kind will be permitted to be brought into the building for consumption at the function by the patron or any of the patron's guests or invitees.
9. Settlement is required 2 weeks prior to function unless other arrangements are previously made. **Minimum charge is for 60 adults on a Saturday night.**
10. Do not throw confetti and/or rice in the building. **No fireworks, sparklers or candles without bases!**
11. Our venue is smoke free – ashtrays are available outside on the decks.
12. ***Organise designated drivers, hire a mini-bus or book a taxi or uber to ensure your guests return home safely.***



A3 BOOKING APPLICATION FORM

FAMILY/ORGANISATION NAME _____

CONTACT PERSON _____

ADDRESS _____

HOME PHONE No. _____ **WORK PHONE No.** _____

DATE OF PROPOSED FUNCTION _____

TYPE OF FUNCTION _____

TIMES REQUIRED _____

No. PEOPLE ATTENDING _____

Deposit of \$400 should accompany this form with cheque being made payable to Big Hill Vineyard.

I acknowledge that I have received and read the “General Information and Conditions of Booking”.

I will comply with all aspects of these conditions on acceptance of this application.

SIGNED _____

DATE _____



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NOTES & QUESTIONS



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Big Hill Vineyard

Only 13kms south of Bendigo

Corner Calder Hwy & Belvoir Pard Rd

Big Hill, Victoria 3453

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