

Weddings







## **Estate Room**

Western Australia's newest event space reflects all the heritage and grandeur of Sandalford's 178 year old estate. Bespoke designed and pillarless, the room can be subdivided for more intimate events and has superb sweeping views over groomed lawns onto our vineyards

## SEATING 150-350 guests

## **Underground Cellar**

Sandalford's magnificent Underground Cellar features soft table lighting and is lined with authentic American Oak Barrels all filled with premium aging port. After enjoying pre-dinner drinks on the Merlot Lawn, guests are invited to make their way to the Underground Cellar, which offers 400 square meters of space with a unique, charming atmosphere.

## Seating 120-250 guests

## Oak Room

The Oak Room is the perfect blend of wood and wine with walls of stained oak panels and oak barrels filled with our luscious fortified Sandalera, the charming rustic décor sets the perfect scene for all special occasions. Complete with soft ceiling drapes, an impressive wrought-iron chandelier, tall free standing candelabras and gold Tiffany chairs to enhance the atmosphere. The Oak Room is the quintessential private function room within a winery setting and is sure to impress all of your guests.

### Seating 80-120 guests

## **Durack Room**

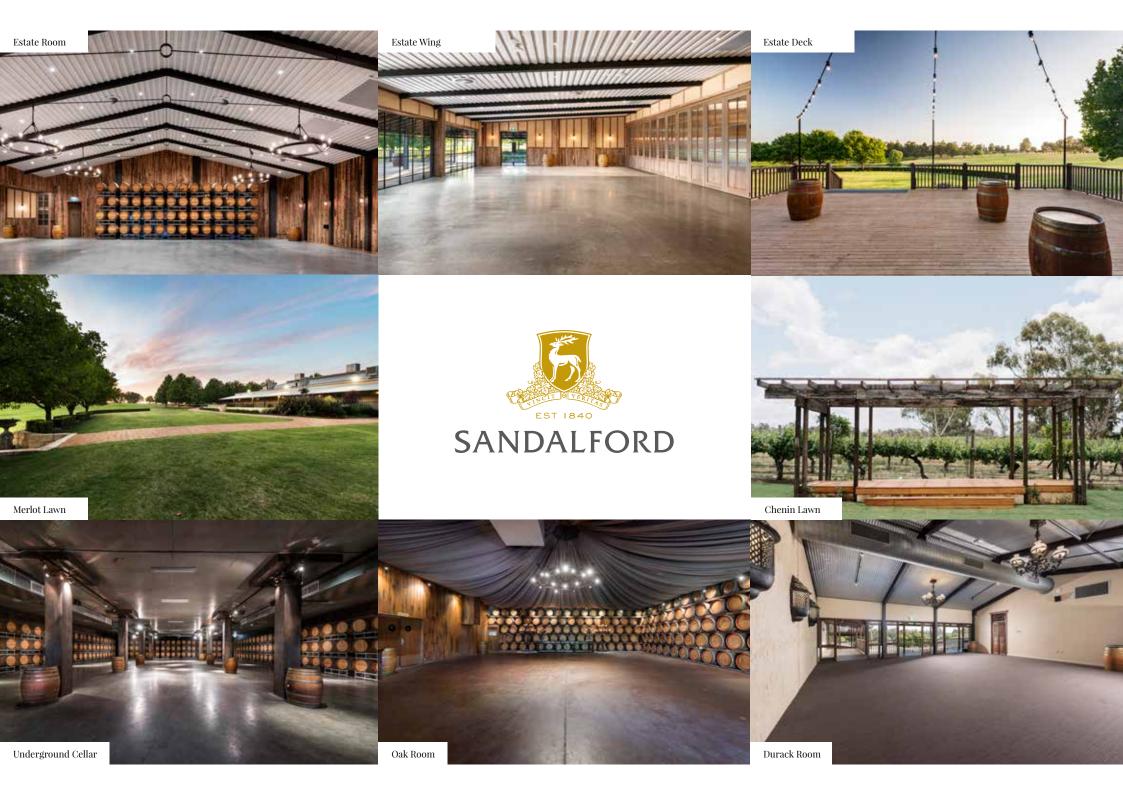
The Durack Room has a tranquil ambience with an enclosed boardwalk overlooking the vines on one side and French doors opening onto an outdoor balcony looking down to the river edge.

### Seating 50-80 guests

# Ceremony Venues

Sandalford has two beautifully appointed ceremony lawns available to couples holding their Reception with us. Surrounded by historic vines, The Chenin Lawn is an idyllic setting nested amongst the vineyards.

The manicured Merlot Lawn is positioned to take in the stunning views over our lake and terraced vineyards.





# Winter Wedding Package

## \$130.50 per person

Three Course Set Menu with Soup Entree, inclusive of Choice Main Course & Plated Dessert or European Harvest Menu.

Five Hour Element Collection Beverage Package:

Three Element Wines

Standard Beers

Sandalford Sparkling Wine

Soft Drinks & Juice

Freshly Brewed Coffee & Tea

White Linen for Bridal, Cake & Guest Tables, with Skirted Bridal Table

Sandalford Wrought Iron Candelabras for Guest Tables as Centrepieces

Option of an Oak Wine Barrel or Skirted Table to Display your Wedding Cake

Your Wedding Cake Cut & Served on Platters with Tea & Coffee

Personalised Table Menus

Twin Pack of Element Wine for the Bride & Groom on Departure

Venue Hire of Underground Cellar, Estate, Oak or Durack Room

Sandalford would also like to offer private use of our onsite Ceremony Locations at a special discounted rate of \$350.00 when booking the Winter Wedding Package.

Price is inclusive of 30 Guest chairs, Cream Carpet and Registry table with 2 chairs.

- \* Winter Wedding Package available from June, July & August only
- \* A reduced minimum spend on Saturdays applies to each venue from June, July & August and are as follows:

Durack Room: \$5,500

Oak Room: \$10,000

Underground Cellar: \$13,000

Estate Room: \$16,000



# Summer Wedding Package

## \$139.00 per person

Three Course Set Menu with Plated Entree, inclusive of Choice Main Course & Plated Dessert or European Harvest Menu.

Five Hour Element Collection Beverage Package:

Three Element Wines

Standard Beers

Sandalford Sparkling Wine

Soft Drinks & Juice

Freshly Brewed Coffee & Tea

White Linen for Bridal, Cake & Guest Tables, with Skirted Bridal Table

Sandalford Wrought Iron Candelabras for Guest Tables as Centrepieces

Option of an Oak Wine Barrel or Skirted Table to Display your Wedding Cake

Your Wedding Cake Cut & Served on Platters with Tea & Coffee

Personalised Table Menus

Twin Pack of Element Wine for the Bride & Groom on Departure

Venue Hire of Underground Cellar, Estate, Oak or Durack Room

Sandalford would also like to offer private use of our onsite Ceremony Locations at a special discounted rate of \$350.00 when booking the Summer Special Package.

Price is inclusive of 30 Guest chairs, Red Carpet and Registry table with 2 chairs.

\*Available for January & February only

\* Minimum spends apply to each venue





# Underground Cellar Exclusive Wedding Package

# \$130.50 per person

Three Course Set Menu with Soup Entree, inclusive of Choice Main Course & Plated Dessert or European Harvest Menu.

Five Hour Element Collection Beverage Package:

Three Element Wines

Standard Beers

Sandalford Sparkling Wine

Soft Drinks & Juice

Freshly Brewed Coffee & Tea

White Linen for Bridal, Cake & Guest Tables, with Skirted Bridal Table

Reception Seating Easel

Sandalford Wrought Iron Candelabras for Guest Tables as Centrepieces

Option of an Oak Wine Barrel or Skirted Table to Display your Wedding Cake

Your Wedding Cake Cut & Served on Platters with Tea & Coffee

Personalised Table Menus

Twin Pack of Element Wine for the Bride & Groom on Departure

Venue Hire of Underground Cellar

Sandalford would also like to offer private use of our onsite Ceremony Locations at a

special discounted rate of \$350.00 when booking the Summer Special Package.

Price is inclusive of 24 Guest chairs, Red Carpet and Registry table with 2 chairs.

\*Available all year around with a minimum spend of \$10,000



# Merlot Package

# \$141.50 per person

Three Course Set Menu with Soup Entree or European Harvest Menu.

Six Hour Element Collection Beverage Package:

Three Element Wines

Standard Beers

Sandalford Sparkling Wine

Soft Drinks & Juice

Freshly Brewed Coffee & Tea

White Linen for Bridal, Cake & Guest Tables, with Skirted Bridal Table

Option of an Oak Wine Barrel or Skirted Table to Display your Wedding Cake

Your Wedding Cake Cut & Served on Platters with Tea & Coffee

Personalised Table Menus

Twin Pack of Element Wine for the Bride & Groom on Departure

Venue Hire of Underground Cellar, Estate, Oak or Durack Room

## Wine Upgrade

| Margaret River Collection          | Add \$5.00 per person  |
|------------------------------------|------------------------|
| Estate Reserve Collection          | Add \$10.00 per person |
| Complete Estate Reserve Collection | Add \$15.00 per person |

## **Beer Upgrade**

| Boutique Beers   | Add \$3.00 per person  |
|------------------|------------------------|
| Australian Beers | Add \$8.00 per person  |
| Imported Beers   | Add \$12.00 per person |

<sup>\*</sup> Minimum spends apply to each venue



# Chardonnay Package

# \$164.00 per person

Chef's Selection of Hot & Cold Canapés served during Pre Dinner Drinks

Three Course Set Menu (Entrée, Main & Dessert) or European Harvest Menu.

Six Hour Element Collection Beverage Package:

Three Element Wines

Standard Beers

Sandalford Sparkling Wine

Soft Drinks & Juice

Freshly Brewed Coffee & Tea

White Linen for Bridal, Cake & Guest Tables, with Skirted Bridal Table

Option of an Oak Wine Barrel or Skirted Table to Display your Wedding Cake

Your Wedding Cake Cut & Served on Platters with Tea & Coffee

Personalised Table Menus

Twin Pack of Element Wine for the Bride & Groom on Departure

Sandalford Wrought Iron Candelabras for Guest Tables as Centrepieces

Venue Hire of Underground Cellar, Estate, Oak or Durack Room

### Wine Upgrade

Margaret River Collection Add \$5.00 per person
Estate Reserve Collection Add \$10.00 per person
Complete Estate Reserve Collection Add \$15.00 per person

## Beer Upgrade

Boutique Beers Add \$3.00 per person
Australian Beers Add \$8.00 per person
Imported Beers Add \$12.00 per person

<sup>\*</sup> Minimum spends apply to each venue



# Premium Shiraz Package

## \$185.00 per person

Chef's Selection of Hot & Cold Canapés served during Pre Dinner Drinks

Three Course Set Menu (Choice Main) or Buffet Menu or European Harvest Menu.

Six Hour Margaret River Collection Beverage Package:

Three Margaret River Wines

Boutique Beers

Sandalford Sparkling Wine

Soft Drinks & Juice

Freshly Brewed Coffee & Tea

White Linen for Bridal, Cake & Guest Tables, with Skirted Bridal Table

Option of an Oak Wine Barrel or Skirted Table to Display your Wedding Cake

Your Wedding Cake Cut & Served on Platters with Tea & Coffee

Personalised Table Menus

Twin Pack of Margaret River Wine for the Bride & Groom on Departure Sandalford Wrought Iron Candelabras for Guest Tables as Centrepieces Venue Hire of Underground Cellar, Estate, Oak or Durack Room

## Wine Upgrade

Estate Reserve Collection Add \$5.00 per person

Complete Estate Reserve Collection Add \$10.00 per person

### **Beer Upgrade**

Australian Beers Add \$5.00 per person

Imported Beers Add \$9.00 per person

<sup>\*</sup> Minimum spends apply to each venue







# Create Your Own Package

Choose from our Set Menu, Buffet or Cocktail Menu Selections

Add any additional items such as Canapés, Choice for Main Course, Accompaniments etc

Choose one of our Beverage Packages or beverages served on a consumption basis

Add Venue Hire for your chosen room

## Set Menu Selection

A freshly a baked bread roll and tea and coffee are included in the price of a three course set menu.

Three Course Set Menu (Soup for Entrée) \$80.50 per person
Three Course Set Menu (Entree, Main & Dessert) \$86.00 per person
Three Course Set Menu (with Choice Main Course) \$98.50 per person

#### Soups

Prawn & Sweet Corn Chowder, Spring Onions, Chorizo Crumbs
Cumin Spiced Carrot Soup, Brioche Croutons & Roquette Emulsion
Potato & Leek Soup, Smoked Chicken, Crispy Potato & Chive Oil
Local Mushroom Soup, Crème Fraiche, Truffle Oil & Garlic Chives
Smoked Roma Tomato Soup, Chili & Basil Oil
Butternut Pumpkin Soup, Caraway Seeds, Persian Feta & Fried Kale
Cream of Cauliflower Soup, Smoked Salmon, Wattleseed
Maple Roasted Sweet Potato Soup, Coriander & Coconut Cream



#### Cold Entrées

Tiger Prawns, Spiced Quinoa, Pumpkin Seed Frisse Salad, Ancho Chili & Coriander Dressing (gf)

Yuzu Sesame Crusted Cured Salmon, Cucumber & Radish Salad, Mandarin Dressing

Chilled Ginger & Coriander Poached Chicken Breast, Shitake Salad, Miso Dressing & Chicken Crackling

Chilled Beef Salad, Italian Caponata, Shaved Pecorino Cheese & Pedro Ximenez Sherry Emulsion

Tea Smoked Lamb on Cous Cous Salad, Mango & Green Chili Salsa & Crisp Lavosh

Pistachio & Cranberry Quinoa Salad, Asparagus, Roquette, Picked Baby Beetroot & Whipped Goats Cheese (v, gf)

Cumin Roasted Eggplant & Zucchini Terrine, Lupin Ajo Blanco, Capsicum Romesco & Basil (v)

### Hot Entrées

Confit Duck & Mushroom Risotto, Charred Asparagus Salad & Citrus EVOO

Warm Smoked Free Range Chicken Tart, Caramelized Red Onion Custard, Basil Pesto & Wild Roquette

Exmouth Prawns & Chorizo, Ras El Hanot Roasted Cauliflower Puree, Basil Oil

Chargrilled Fremantle Octopus, Sumac Spiced Avocado, Roasted Pumpkin, Nitrate Free 'WA' Bacon, Fresh Mint

Potato Gnocchi, Wild Mushrooms, English Spinach, Pecorino & Chardonnay Cream (v)

### **Additional Options for Entree**

For additional \$5.00 per person the plated entrée can be replaced with share plates, select one from the below options;

## **Australian Seafood Platter**

Half Shell Natural Oysters, Smoked Salmon, Chilled Exmouth Prawns, Rottnest Squid and Citrus Salad, Condiments, French Sourdough Baguette & Butter

### Mezze

Local Albany Olives, Marinated Goats Cheese, Grilled Haloumi, Chargrilled Chorizo, Lemon Myrtle Marinated Fremantle Octopus, Selection of Dips & Stone Baked Olive Ciabatta

### **Antipasto Platter**

Prosciutto, Spicy Salami, Chorizo, White Anchovies, Chargrilled Eggplant with Thyme, Mixed Olives, In-house Smoked Tomatoes, Grilled Artichokes & Pesto Marinated Broccolini Cheese, Crusty Italian Loaf, EVVO & Balsamic

Set menu selection continued next page



#### **Main Course**

Sirloin of Beef, Baked Cheddar Gnocchi, Asparagus, Porcini Mushroom Jus

Beef Cheek Slow Cooked, Pancetta & Parsley Roesti, English Spinach, Shiraz & Rosemary Braising Jus (gf)

Beef Eye Fillet, Truffle Mash, Broccolini, Cabernet Jus (gf)

Crusted Lamb Loin, Olives, Polenta, Feta & Mustard Fruits, Honey Carrot Puree (gf)

Lamb Rump Sous Vide, Colcannon Potatoes, Broccolini, Chimicurri & Pistachio Crumble (gf)

Sumac Rubbed Chicken Breast, Sweet Potato Skordalia, Green Beans, Piperade,

Chicken & Oregano Jus (gf)

Confit Duck Leg, Beetroot Hummus, Za'atar Spiced Broccolini,

Wild Iranian Fig Compote (gf)

Crispy Pork Belly, Braised Red Cabbage, Nitrate Free Bacon, Apple Balsamic, Apple & Radish Salad

Humpty Doo Barramundi, Potato & Chorizo Cake, Olive Tapenade,

Chargrilled Asparagus & Chardonnay Beurre Blanc (gf)

Crispy Skin Salmon, Sweetcorn Risotto Cake, Romesco Sauce, Charred Zucchini (gf)

King Oyster Mushroom Steamed Rice Cake, Bok Choy, Chili Caramel &

Black Sesame Seeds (v, gf)

Potato Gnocchi, Caramelized Butternut Pumpkin, Persian Feta, Spinach & Truffle Oil (v)

### Side Selection (Served to the Table) \$25.00 per table

Candied Butternut Pumpkin Salad, Goats Chevre & Pepitas (gf)

Green Beans, Zucchini & Toasted Almonds (gf)

Oven Roasted Chat Potatoes in Duck Fat, Rosemary & Parsley (gf)

Roquette Salad, Walnuts, Parmesan & Balsamic Vinaigrette

Mediterranean Vegetables & Cous Cous Salad



#### Dessert

Lemon Syllabub, Seasonal Berries & Almond Shortbread

Chocolate & Cardamom Terrine, Blood Orange Syrup, Turkish Delight & Fairy Floss

Belgium Chocolate Mousse Cigar, Salted Caramel, Toasted Hazelnut & Bananas

Lime & Coconut Meringue, Candied Pineapple & Spiced Rum Syrup

Orange Almond Flourless Pudding, Crystallized Violets & Mango Coulis (gf)

Vanilla Creme Brulee, Chocolate Brownie, Sandalera Marinated Strawberries

Strawberry, Almond & Grand Marnier Shortcake, Marinated Strawberries & Fresh Cream

Malteser Roulade, Homemade Honeycomb & Chantilly Cream

Warm Passionfruit & Semolina Pudding, Vanilla Bean Custard & Candid Macadamias

Baked Gingerbread & Spiced Apple Cake, Sandalera Caramel & Cream

## Children's Menu

\$25 per child (2-12 years)

### Main

Penne Pasta with Bolognese Sauce

Or

Penne Pasta with Cheese Sauce

Or

Chicken Nuggets & Chips & Salad

Or

Fish & Chips & Salad

#### Dessert

Banana Split with & 100's & 1000's

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Strawberries & Ice Cream

Soft Drink Selection



# **Additional Options**

Additional Choice for Main Course

Upgrade from Soup Entrée to Plated Entrée \$5.50 per person

Alternate Drop for Entrée, Main Course or Dessert \$6.50 per person

Alternate Drop for Entree, Main Course of Dessert \$6.50 per person

Additional Choice for Entrée & Dessert \$10.00 per person

Chef's Selection of Hot & Cold Canapés \$13.00 per person

Includes 4 canape items per person at the selection of our Executive Chef

#### **European Supper Table**

\$27.00 per person

\$12.00 per person

Beetroot Cured Ocean Trout with Crème Fraiche, Pickled Celery & Micro Cress (GF), Whole Honey Cured Free Range Smoked Leg Ham served with a range of Mustards & Relishes (GF), Pickled Vegetables, Roasted Beetroot & Feta Dip, White Bean & Green Pea Dip (GF), Marinated Green Olives with Lemon Zest (GF) Artisan Breads & Pita Crisps

– Minimum 100 guests

Cheese Table \$15.00 per person

Selection of 5 cheeses with Quince, Fruit Log, Apples, Pears, Grapes (in season), Muscatels, Strawberries, Shepherds Bread, Lavosh & Crackers – Minimum 50 guests

### **Mediterranean Antipasto Selection**

\$10.50 per person

A selection of cold meats, roasted vegetables and feta shared on platters

### **Toasted Turkish Bread & Dips**

\$6.50 per person

Toasted Turkish Bread sliced with dip, dukkha and olive oil balsamic vinegar shared on platters

## Australian Cheeses Served with Fig Bread & Crackers

\$9.50 per person

A selection of 3 Australian Cheeses with Fig Bread and Crackers shared on platters



## Live Stations

Live Stations are a perfect option or addition to any cocktail function or buffet dinner and a great idea to replace canapé items during pre-dinner drinks. Some stations can be set inside the function rooms and create an attractive feature to any set up, others will be required to remain outside, encouraging a social atmosphere.

Oysters Price on Request

Opened to Order, the Freshest Oysters Accompanied by Fresh Lime, Lemon, Sherry, Vinegar & Shallots and Thai Nam Jim Chili Sauces

Rock The Guac \$16.50 per person

Guacamole Made to Order in a Large Stone Mortar, Baskets of Organic Salted Corn Chips (gf), Tomatillo & Avocado Dip, Pico De Gallo, Sour Cream, Charred Corn Salsa & Chipotle Dollop Sauce (gf) - Minimum 50 guests



## Buffet Menu

## \$97.00 per person (Minimum 50 Guests)

On the table or set on the buffet Sandalford Antipasto & Mezze Platters, Cold Cuts, Feta, & Marinated Vegetables Assorted Artisan Bread Rolls & Butter

#### Salads

All starting with a fresh garden salad with vinaigrette on the side, plus pre select (2) two of the following;

Caesar Salad with Candied Bacon, Shaved Parmesan & Croutons

Caprese Salad with Tomato, Broccolini, Fresh Basil & Aged Balsamic (gf)

Watermelon, Roquette & Feta Salad with Citrus Yoghurt Dressing (gf)

Quinoa, Almond & Cranberry Salad with Mixed Leaves & Fresh Lemon Dressing (gf)

Egg & Bacon Potato Salad with Sour Cream & Chive Mayonnaise (gf)

Moroccan Slaw, Cabbage, Sumac, Currants, Crisp Prosciutto & Orange Dressing

Caramilsed Pumpkin, Pepita, Cherry Tomato & English Spinach Salad

Ord River Chickpea Salad, Fresh Herbs, Saffron Aioli & Chorizo Crumbs

#### **Hot Selection**

All starting with Herb Roasted Potatoes, Steamed Rice & Seasonal Vegetables with Butter plus Pre-select (1) one Meat, (1) one Pasta & (1) Curry from the following;

Beef Cheeks Slow Cooked in WA Shiraz & Smashed Minted Peas

Prosciutto Wrapped Chargrilled Chicken Breast, Forest Mushroom Cream Reduction

Skin on Humpty Doo Barramundi, Lemon Capers, Parsley & EVOO

Cider & Thyme Braised Pork Belly & Caramilsed Apples

Potato Gnocchi, Pan-fried with Red Onion, English Spinach, Basil & Lemon Pesto

Penne Arabiata, Fresh Tomato, Chili, Basil & Shave Parmesan

Spinach & Ricotta Ravioli, Sweet Roasted Pepper Romesco

Spaghetti with Mushroom, White Wine Cream & Chives

Vegetable Korma Curry with Potatoes, Eggplant & Chickpeas

Burmese Prawn Curry, Fresh Lime & Coriander

Beef Massaman with Peanuts & Potatoes

Green Curry with Crispy Pork, Thai Basil & Fresh Chili



### **Dessert Selection**

All starting with Fresh Seasonal Sliced Fruit plus choice of (3) pre-select dessert dishes from the below:

Jaffa Chocolate Tart, Chocolate Pastry with Orange Curd & Crispy Meringue

Pistachio Coated Ricotta and Lemon Cheesecake

Praline Chocolate Tartlet

Blondie White Chocolate Brownie

French Vanilla and Strawberry Tarts

Macarons (2 per person)

Churros with Chocolate Sauce

Passionfruit Panna Cotta with Honey Toasted Granola

Raspberry Financiers

Gin & Watermelon Jellies

Jars of Berry Eton Mess (gf)

Baked Apple & Speckulas Spice Crumble & Pouring Custard

Freshly Brewed Tea & Coffee

### **Additional Buffet Selections - Carvery**

Linley Valley Pork Loin, Crackling & Spiced Apple Sauce \$15.00 per person

WA Beef Sirloin, Seeded Mustard, Thyme Crust & Sandalford Shiraz Jus \$15.00 per person

Leg of Lamb, Rosemary & Garlic Crusted, Sandalford Cabernet Reduction \$15.00 per person



# European Harvest Menu

# \$80 per person (Minimum 50 guests)

Shared on platters, served to the centre of the table

### Share Style Entrée

Antipasto Platters, Cold Cuts, Roasted Vegetables with Olives Warm Toasted Turkish Bread with Dips, dukkha, EVOO & Balsamic

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### Share

Slow Cooked Ferguson Valley' Lamb Shoulder, Sandalford Cabernet, Mint & Native Pepper Berry Jus

&

Zaatar Roasted Free Range Chicken, Chimichurri, Corn Pico de Gallo

&

Duck Fat Roasted Potatoes, Green Beans & Crunchy Chorizo

&

Moroccan Slaw, Cabbage, Sumac, Currants, Crisp Prosciutto & Orange Dressing

### Dessert

Cheese Board (3 cheeses), Quince, Dried Fruit & Nuts, Crackers Macaroons (2pp)

Dessert Shared on platters can be included at an additional cost.





# Sparkling Cocktail Package

\$91.50 per person (Minimum 50 guests)

### **Rock The Guac Live Station**

Guacamole Made To Order In A Large Stone Mortar, Baskets Of Organic Salted Corn Chips,

Tamatillo & Avocado Dip, Corn Pico de Gallo, Sour Cream, Tomato Salsa, &

Chipotle Dollop Sauce, Selection Of Hot Sauces (Gf)

### Canapés

Feta Tart, Roasted Eggplant, Almond Crumble (V)

Polenta, Goats Cheese, Red Onion Jam, Crispy Sage (V)

Tunisian Lamb, Haloumi & Mint Koftas, Saffron Yoghurt (Gf)

Seared Beef, Prosciutto, Horseradish Crème, Radish Chiffonade (Gf)

Sesame Cone, Crab, Dill Cream, Spring Onion, Black Pepper

Prawn, Baby Caper, Celery Leaf, Pink Shallot Fraiche, Chargrilled Crouton

Shredded Duck & Ginger Spring Rolls, Lemon Pepper Sauce

#### Slider

Wagyu Beef, Truffle Aioli, Crunchy Proscuitto

### Mini Meal

Crispy Pork Belly, Crunchy Asian Coleslaw, Hot N' Sour Sauce, Coriander Leaves

#### Desserts

Can Be Served at a Station or Passed Around The Room

Blondie White Chocolate Brownie

Jars Of Berry Eton Mess (Gf)

Jaffa Chocolate Tart, Chocolate Pastry, Orange Curd, Crispy Meringue

Please Note If You Wish To Make Changes To Your Canape Selection This May Incur Additional Charges.



# Sandalera Cocktail Package

## \$91.50 per person (Minimum 50 guests)

## **European Supper Table**

Beetroot Cured Ocean Trout With Crème Fraiche,

Pickled Celery And Micro Cress (Gf)

Whole Honey Cured Free Range Smoked Leg Ham Served With Relishes And Mustards (Gf)

Heirloom Baby Carrots, Raw Radishes And Lebanese Finger Cucumbers (Gf)

Roasted Beetroot Puree, White Bean Puree And Green Pea & Tahini Dip (Gf)

Marinated Mt Zero Queen Green Olives With Lemon Zest (Gf)

Artisan Breads And Pita Crisps

### Canapés

Brown Rice & Avocado Sushi, Gluten Free Soy, Wasabi, Pickled Ginger (Gf) (V)

Chicken Yakitori, Capsicum, Soy Dressing

Bruschetta, Tomato, Basil, Red Onion, Evoo (V)

Ham Hock And Green Pea Arancini, Smoked Garlic Aioli

Wild Mushroom, Fontina & Flowering Thyme Brioche Toasties (V)

Angus Beef Meatballs, Caramelized Onions, Blue Cheese Dressing

#### Slider

Chipotle Spiced Chicken Breast, Avocado & Corn Pico De Gallo

### Mini Meal

Slow Cooked Beef Cheeks, Buttery Mash (Gf)

#### Desserts

Pistachio Coated Ricotta And Lemon Cheesecake

Churros With Chocolate Sauce

Please Note If You Wish To Make Changes To Your Canape Selection This May Incur Additional Charges.



## Cocktail Menu

4 Hour Cocktail Reception - Minimum of 7 Hot/Cold Items, 1 Slider, 1 Mini Meal, 2 Dessert Items 5 Hour + Cocktail Reception - Minimum of 8 Hot/Cold Items, 1 Slider, 2 Mini Meals, 2 Dessert Items

## \$4.00 Cold Canapés

Beetroot, Orange Zest, Goats Curd, Crisp Sourdough & Fresh Thyme (v)

Brown Rice & Avocado Sushi, Gluten Free Soy, Wasabi & Pickled Ginger (gf) (v) (2)

Mini Pumpkin & Rosemary Scones, Prosciutto & Persian Feta

Feta Tart, Roasted Eggplant & Almond Crumble (v)

Bruschetta, Tomato, Basil, Red Onion & EVOO (v)

### \$4.00 Hot Canapés

Ham Hock & Green Pea Arancini with Smoked Garlic Aioli
Tunisian Lamb, Haloumi & Mint Kofta, Saffron Yoghurt (gf)
"Laab Tod" Kaffir Lime, Ginger, Coriander Spiced Pork Mince, Crispy Fried,
Chili Dipping Sauce
Chicken Yakitori, Capsicums & Soy Dressing
Polenta, Goats Cheese, Red Onion Jam & Crispy Sage (v)

### \$5.00 Cold Canapés

Heirloom Tomato Tart, Local Goats Curd, Fresh Thyme, Vincotto & Sea Salt (v)

Pork Rillette, Charcoal Brioche Bun, Sandalera & Pear Chutney

Seared Beef, Prosciutto, Horseradish Crème, Radish Chiffonade (gf)

Yellowfin Tuna, Pickled Cucumber, Ponzu Dressing & Black Sesame Seeds

Multi Grain Wrap, Smoked Duck, Brie, Five Spiced Orange Marmalade & Roquette

### \$5.00 Hot Canapés

Wild Mushroom, Gruyere & Flowering Thyme Brioche Toasties (v)

Angus Beef Meatballs, Caramelized Onions & Blue Cheese Dressing (gf)

Baby Shrimp & Saffron Risotto Balls, Preserved Lemon & Tomato Chutney

Crispy Pork Belly Cubes, Cajun Salt & Chimchurri Dipping Sauce (gf)

Empanada of Pork Shoulder, Achiote Spice & Avocado Mayonnaise

## \$6.00 Cold Canapés

Seared Yellowfin Tuna, Crispy Potato Roesti, Fresh Pea Puree & Pickled Jalapeno (gf)

Saffron Poached Scallop, Beetroot Gel, Micro Herbs (gf)

Foie Gras, Toasted French Brioche, Quince Jelly & Micro Celery Leaf

Spinach Cone, Prosciutto, Asparagus & Truffle Egg Dressing

Sesame Cone, Crab, Dill Cream, Spring Onion & Black Pepper

### \$6.00 Hot Canapés

Shredded Duck & Ginger Spring Rolls & Lemon Pepper Sauce

Sous Vide Lamb Rump Skewer, Harissa, Coriander Yogurt (gf)

Cumin Crusted Jumbo Prawn Skewer, Lemongrass & Ginger Butter (qf)

Beef Wagyu Cubes, Smoked Eggplant & Watercress (gf)

Half Shell Scallop, White Anchovy, Preserved Lemon, Shiso Leaves (gf)

#### \$8.00 Sliders

Caiun Grilled Prawn. Bib Lettuce & Avocado Mavonnaise

Shredded Duck Confit, Curry Pickled Carrots & Mustard Cress

Wagyu Beef, Truffle Aioli & Crunchy Prosciutto

Pulled Pork Collar Butt & Spiced Apple Sauce

Angus Beef Pattie, Pickle, Cheddar Cheese & American Mustard

Chipotle Spiced Chicken Breast, Avocado & Corn Pico De Gallo

BBQ Smoked Brisket, Long Brioche Bun & Creamy Avocado Mayonnaise

Minted Lamb Pattie, Red Pepper Harrisa, Lime Yoghurt & Lebanese Cucumber

## \$14.00 Grazing Bowls

Steamed Prawn Salad, Roquette, Red Onion & Japanese Sweet Mayonnaise (gf)

Superfood Salad, Quinoa, Kale, Chia Seeds, Raw Honey & Apple Cider Vinaigrette (gf)

Flathead Tails, Steak Chips & Chipotle Mayonnaise

Salt & Pepper Squid, Fattoush Salad & Dill Remoulade

Grilled Beef Brisket Quesadillas, Green Chili & Cheddar (gf)

Mini Pork Sausage, Parmesan Mash & Seeded Mustard Gravy

Slow Cooked Beef Cheeks & Buttery Mash (gf)

Chicken, Sage & Onion Sausage Rolls & Gran's Style Gravy

Baked Gnocchi, Crispy Cauliflower, Lemon Zest & Hazelnuts (v)

Orecchiette Pasta, Smoked Salmon, Garden Peas, Reggiano & Basil Oil

Crispy Pork Belly, Crunchy Asian Coleslaw, Hot & Sour Sauce, Coriander Leaves

#### \$6.00 Dessert Canapés

Jaffa Chocolate Tart, Chocolate Pastry, Orange Curd & Crispy Meringue

Pistachio Coated, Ricotta & Lemon Cheesecake

**Assorted Donuts** 

Blondie White Chocolate Brownie

French Vanilla & Strawberry Tarts

Macaroons (2 per person)

Churros with Chocolate Sauce

Passionfruit Panna Cotta with Honey Toasted Granola

Raspberry Financiers

Gin & Watermelon Jellies (gf)

Homemade Mini Afternoon Tea Scones, Vanilla & Strawberry Jam & Double Cream

Jars of Berry Eton Mess (gf)

Baked Apple & Speculaas Spice Crumble & Pouring Custard





# Beverage Packages

Note: Wines are subject to availability. All beverage prices are subject to change without notice. Beverage package commences when pre function drinks commence. Maximum of 7 hours of beverage service for your wedding reception.

#### **Element Collection**

| Hours: | 2     | 3     | 4     | 5     | 6     |
|--------|-------|-------|-------|-------|-------|
| \$pp   | 30.00 | 34.00 | 38.00 | 42.00 | 46.00 |

The Element Package is inclusive of your choice of a maximum of three (3) wines from our Element range, two (2) Standard Beers, Standard Light Beer, Sandalford Sparkling Wine, Soft Drinks & Juice

## **Margaret River Collection**

| Hours: | 2     | 3     | 4     | 5     | 6     |
|--------|-------|-------|-------|-------|-------|
| \$pp   | 35.00 | 39.00 | 43.00 | 47.00 | 51.00 |

The Margaret River Package is inclusive of your choice of a maximum of three (3) wines from our Margaret River Range, two (2) Standard Beers, Standard Light Beer, Sandalford Sparkling Wine, Soft Drinks & Juice.

### **Estate Reserve Collection**

| Hours: | 2     | 3     | 4     | 5    | 6     |
|--------|-------|-------|-------|------|-------|
| \$pp   | 40.00 | 44.00 | 48.00 | 5200 | 56.00 |

The Estate Reserve Package is inclusive of your choice of a maximum of three (3) wines from our Estate Reserve range, two (2) Standard Beers, Standard Light Beer, Sandalford Sparkling Wine, Soft Drinks & Juice.

## **Complete Estate Reserve Collection**

| Hours: | 2     | 3     | 4     | 5     | 6     |
|--------|-------|-------|-------|-------|-------|
| \$pp   | 45.00 | 49.00 | 53.00 | 57.00 | 61.00 |

The Complete Estate Reserve Package is inclusive of your choice of a maximum of three (3) wines from our Estate Reserve range, two (2) Boutique Beers and our Standard Light Beer, Sandalford Sparkling Wine, Founders Liqueur Port, Soft Drinks & Juice.

# **Beverage Package Extension**

\$7.00 Per Person Per Hour

# Teenager (13 – 17 Years) Soft Drink Package

\$15.00 Per Person

# Beer Upgrade To Beverage Packages

Boutique Beers Add \$3.00 per person

Australian Beers Add \$8.00 per person

Imported Beers Add \$12.00 per person

## Beverages on Consumption

Your pre-selection of three (3) wines from our Element, Margaret River or Estate Reserve ranges, your pre-selection of two (2) Standard, Boutique, Australian or Imported Beers, your pre-selection of a Sparkling Wine, served with a Light Beer, Soft Drinks & Juice.

Note: Wines subject to availability. All beverage prices are subject to change without notice. Beverage package commences when pre function drinks commence. There is a maximum of 7 hours of beverage service for your wedding reception.

## Wine, Sparkling and Champagne

Prendiville and Museum Release

Please ask your coordinator for current museum release wines and prices.

| Wine, Sparkling and Champagn | ne                 | Iron Jack – served on tap               | \$7.50         |
|------------------------------|--------------------|-----------------------------------------|----------------|
| Element Collection           | \$28.00 per bottle | Boutique Beer                           |                |
| Classic White                |                    | Little Creatures Roger                  |                |
| Chardonnay                   |                    | (Mid Strength) – served on tap          | \$8.50         |
| Late Harvest                 |                    | James Squire Golden Ale                 | \$8.50         |
| Shiraz Cabernet              |                    | James Squire 150 Lashes – served on tap | \$8.50         |
| Merlot                       |                    | Association Design                      |                |
| Cabernet Merlot              |                    | Australian Beer                         |                |
| Margaret River Collection    | \$33.00 per bottle | Little Creatures Furphy                 | \$9.00         |
| Classic Dry White            | \$55.00 per bottle | Little Creatures Pales Ale              | \$9.00         |
| Chardonnay                   |                    | Imported Beers                          |                |
| Rose                         |                    | Corona                                  | \$9.50         |
| Shiraz                       |                    | Heineken                                | \$9.50         |
| Cabernet Merlot              |                    | Cider                                   |                |
| Estate Reserve Collection    | \$43.00 per bottle | 5 Seeds Crisp Apple Cider               | \$8.50         |
| Verdelho                     | · •                |                                         | ,              |
| Sauvignon Blanc Semillon     |                    | Soft Drinks                             |                |
| Chardonnay                   |                    | Soft Drinks                             | Glass \$3.50   |
| Cabernet Sauvignon           |                    | Soft Drinks                             | Carafe \$9.00  |
| Shiraz                       |                    | Orange Juice                            | Glass \$3.50   |
|                              |                    | Orange Juice                            | Carafe \$9.50  |
| Champagne and Sparkling      |                    | Lemon, Lime and Bitters                 | Glass \$4.00   |
| Sandalford Sparkling Wine    | \$45.00 per bottle | Lemon, Lime and Bitters                 | Carafe \$12.00 |
| NV Mumm Cordon Rouge         | \$75.00 per bottle | Red Bull Can                            | \$6.00         |
|                              |                    |                                         |                |

Fortified, Beer, Cider & Soft Drinks

Founders Liqueur Port (750ml)

James Boag's Premium Light

Swan Draught - served on tap

Bottle

\$40

\$120

\$35

\$7.50

\$7.50

**Fortified Wine Bottle** 

Botrytis Semillon (375ml)

Sandalera (500ml)

**Standard Beers** 



## Spirits

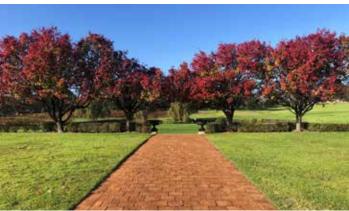
| Aperitif Campari Aperol Spritz Pimm's                                                      | \$9.00<br>\$10.00<br>\$12.00             |
|--------------------------------------------------------------------------------------------|------------------------------------------|
| Gin<br>Tanqueray<br>Pink Gin<br>Hendrick's                                                 | \$10.00<br>\$10.00<br>\$14.00            |
| <b>Vodka</b><br>Ketel One<br>Absolut Elyx                                                  | \$10.00<br>\$12.00                       |
| <b>Whiskey</b><br>Canadian Club                                                            | \$10.00                                  |
| Scotch Johnnie Walker Black Label Chivas Regal XV 15yr The Dalmore 15yr The Glenlivet 18yr | \$11.00<br>\$14.00<br>\$20.00<br>\$25.00 |
| Bourbon<br>Maker's Mark<br>Russell's Reserve 10yr                                          | \$10.00<br>\$12.00                       |
| <b>White Rum</b><br>Havana Club Añejo 3 Años                                               | \$10.00                                  |
| Dark Rum<br>Havana Club Añejo 7 Años<br>Sailor Jerry Spiced<br>Ron Zacapa Centenario 23    | \$10.00<br>\$10.00<br>\$16.00            |
| Cognac<br>Hennessy VS<br>Hennessy VSOP                                                     | \$12.00<br>\$15.00                       |
| Liqueurs (45ml Serve) Limoncello Sambuca Black Sambuca White Baileys                       | \$10.00<br>\$10.00<br>\$10.00<br>\$10.00 |

A Selection of Cocktails are available on request









# **Ceremony Locations**

## Chenin Lawn

Surrounded by historic vines trellised on aged timber frames and with scenic vistas of the Swan Valley beyond, the immaculate Chenin Lawn is an idyllic private setting for an outdoor wedding ceremony.

## Booked in conjunction with the Oak Room

## Merlot Lawn

A raised landscaped lawn edged by aged limestone, the expansive, manicured Merlot Lawn extends outwards in a graceful arc, providing stunning scenic views of terraced vineyards and lake to the South of the estate.

Booked in conjunction with the Estate Room, Underground Cellar or Durack Room

### Wedding Ceremony Venue Hire \$700.00

Standard wedding ceremony set up includes:

Lawn hire, 20 guest white garden chairs, red carpet, clothed & skirted celebrants table with 2 chairs and a self-service water station for guests.

## **Additional Wedding Hire Items**

Cream Carpet \$75.00

Market Umbrellas \$25.00 each

Additional White Garden Chairs \$7.00 each

Easel\* \$30.00 each

Please note ceremony areas are only available to couples holding their Wedding Reception with Sandalford.

\*One Easel is provided complimentary when hosting your reception at Sandalford, a charge of \$30 will apply if you would like to hire an additional easel for your ceremony.

## Booking Agreement - Terms and Conditions

Entered into between Sandalford Wines Pty Ltd and

| (Bride) |  |
|---------|--|
|         |  |
| (Groom) |  |
|         |  |
| on      |  |
| (Date)  |  |
| (Date)  |  |

#### 1. Tentative Bookings

Tentative bookings will be held by Sandalford Wines for a period of not more than fourteen (14) days from receipt of a written request to hold a date. All tentative bookings will be automatically cancelled after the expiry of that period unless prior arrangements have been made to extend the tentative booking period.

#### 2. Confirmation Of Bookings

A non-refundable deposit will be made by the Bride/Groom in accordance with the following schedule which must be paid/submitted with this agreement before Sandalford Wines will officially confirm the booking:

Durack Room \$1,500 Deposit (GST inclusive)

Oak Room / Underground Cellar \$2,500 Deposit (GST inclusive)

Estate Room \$3,000 Deposit (GST inclusive)

Every effort will be made to ensure the Bride / Groom's choice of date and venue is held without change, however, Sandalford Wines reserves the right to amend the booking without incurring financial penalty. That is, Sandalford Wines reserves the right to change the date and function room due to extraordinary circumstances such as, but not limited to, a concert subsequently being scheduled for the same date. If changes are required, the Bride / Groom will be notified at the earliest possible time by a senior representative from Sandalford Wines.

#### Payment Policy

Once the initial deposit has been paid, 100% of your minimum spend is required to be paid no later than 1 month prior to your wedding date. The following is a required payment plan;

50% of your minimum spend is required to be paid no later than 6 months prior to your wedding date. 75% of your minimum spend is required to be paid no later than 3 months prior to your wedding date. 100% of your minimum spend is required to be paid no later than 1 month prior to your wedding date.

A final payment will consist of all money owing above the minimum spend and is based on all final arrangements made with the Wedding Coordinator, this final payment is due 10 working days prior to the wedding date. Master Card & Visa Cards, American Express & Diners Cards are accepted for function payments and incur a 1.2% processing fee.

#### 3. Cancellation

Cancellations must be made in writing to Sandalford Wines. All deposits are strictly non-refundable and non-transferable in the event of a cancellation for any reason. Furthermore, Sandalford Wines reserves the right to charge a cancellation fee of the estimated total value of the function as follows (or room rental, whichever is greater):

Notice within 6 months: 50%

Notice within 3 months: 75%

Notice within 1 month: 100%

Deposits can be used as part payment of cancellation fee.

A change of dates or postponement of an event requested by the client will be treated by Sandalford Wines as a cancellation and the above mentioned charges will apply. The new date will be treated as / and altogether a new reservation and the normal Sandalford Wines deposit policy will apply.

### 4. Public Holidays

A 25% surcharge will apply to the total value of all functions booked for any public holiday.

#### 5. Beverages

Guests will be served the selection of drinks chosen by the Bride / Groom. The Bride / Groom will be responsible for payment of all these beverages.

The Bride / Groom are not permitted to supply your own beverages, as this is an infringement of the licensing regulations. Gifts of alcohol presented to guests must remain sealed whilst on the premises; this includes purchased items supplied by Sandalford.

Beverages are available on a set package or consumption basis. If you select beverages on consumption a prepayment of \$35 per person is required, this excludes spirits on consumption, spirits on consumption will be managed separately. Credit card details will be held on file and at the end of the function this credit card will be charged should the beverage total exceed the prepayment amount. The is a maximum of 7 hours beverage service for your wedding (for ceremony, pre-dinner drinks and reception combined). All wines are subject to vintage availability.

Sandalford Wines is a responsible purveyor of alcohol, and, as such reserve the right to refuse alcohol service to anyone including private function guests. Under absolutely no circumstance may any person under 18 years of age consume alcohol on licensed premises. Proof of age ID may be requested and failure to produce will result in no-beverage service - please advise your guests attending.

| Brides Signature:                | _ Date |
|----------------------------------|--------|
| Grooms Signature:                | _ Date |
| Sandalford Wedding Co-Ordinator: | _Date  |

## Booking Agreement - Terms and Conditions Cont

#### 6. Venue Hire

The Venue hire charges are inclusive of all set up costs, printed menus and white linen. Venue hire applies to each of our private functions rooms as follows:

| Venue                                  | Saturday | Sunday to Friday |
|----------------------------------------|----------|------------------|
| Underground Cellar                     | \$1,600  | \$1,200          |
| Estate Room                            | \$2,000  | \$1,700          |
| Oak Room                               | \$1,200  | \$950            |
| Durack Room                            | \$900    | \$800            |
| Merlot or Verdelho Lawn for Ceremonies | \$700    | \$700            |
| Merlot Lawn for Receptions             | \$2,000  | \$1,700          |

The Venue Hire charges above for each of the Estate Room, Underground Cellar, Oak Room & Durack Room are based on either Cocktail. Buffet or Set Course Menus

#### 7. Minimum Spend - Dinner, Lunch & Cocktail Functions

The required total spend in each venue applies:

| Venue                      | Saturday | Sunday to Friday |
|----------------------------|----------|------------------|
| Underground Cellar         | \$15,000 | \$13,000         |
| Estate Room                | \$20,000 | \$16,000         |
| Oak Room                   | \$12,000 | \$10,000         |
| Durack Room                | \$7,000  | \$5,500          |
| Merlot Lawn for Receptions | \$35,000 | \$29,000         |

#### 8. Time Schedule

Evening functions strictly finish at 12.00am (midnight). Should the Bride / Groom wish to continue beyond these times, you will be charged accordingly at a minimum rate of \$10.00 per person per hour or part there of (based on final numbers). This Charge is separate to the pre-agreed Food & Beverage charges. Prior arrangement of extensions must be made with the Sandalford Wines Wedding Co-Ordinator.

#### 9. Decorations

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or surface of the building. The Sandalford Wines Wedding Coordinator must approve all signage in the public areas at least 24 hours prior to the function. Confetti, party poppers, coloured streamers and rice are not permitted anywhere within the buildings or grounds.

#### 10. Cakes

Cake bags or boxes are to be supplied by the client. If Sandalford Wines staff are required to box or bag the cake a labour fee is charged of \$1.50pp. Delivery times of cakes are to be arranged with the Sandalford Wines Wedding Co-Ordinator prior to goods been delivered.

#### 11. Damage/Insurance

Any damage to the property, function room facilities, equipment, fittings or surrounds caused by guests to Sandalford Wines will be the financial responsibility of the Bride and Groom. The costs associated with repairs or abnormal cleaning will be charged to the final account.

Sandalford Wines is always extremely careful when looking after people and their belongings, however the Company accepts no responsibility for the damage or loss of merchandise on our premises prior to, during or after a function. Sandalford Wines recommends organisers arrange their own insurance. Any items left on site will be disposed of after 7 days unless prior arrangement has been made.

#### 12. Quotations/Pricing

Sandalford Wines provides all quotations in good faith based on details provided and reserves the right to advise of alterations or additions to this quotation apparent. Please note all prices are subject to change. However, once the Terms and Conditions have been signed there will be no price changes regardless of price increase or change of menus under the condition that the menu selection is taken from the sales kit which was issued at the time of confirming your wedding. With the changes of vintages and varieties of wine, wine selections for the function are to be confirmed prior to the function by the Bride / Groom. All prices are inclusive of GST.

### 13. Deliveries/Suppliers

All additional equipment and/or theming hired externally must be advised to the Sandalford Wedding Co-ordinator. All dance floors hired by the client to be used on the outdoor grounds must be verified for outdoor use only. Items being delivered on behalf of the Bride / Groom must be boxed and labelled with function name clearly marked. Drop off times must be arranged with the Sandalford Wines Wedding Co-ordinator. Although all care is taken, no responsibility is taken for lost or damaged goods. All items must be delivered no earlier than 9am and collected at the conclusion of the function. All other delivery and pick up times must be discussed and arranged with the Sandalford Wines Wedding Coordinator. Early access to the venue is at the discretion of the Wedding Co-ordinator and applies to suppliers, bride, groom or relatives for the setup of any wedding items. At this time set up of the venue will be incomplete and detailing is always scheduled on the day of the event.

#### 14. Collection of Items

All wedding items must be collected by suppliers, bride, groom or relatives within 7 days of your wedding date, if this time lapses Sandalford Wines reserves the right to dispose of these items.

### 15. Smoking

Smoking is strictly prohibited inside all buildings. Outside smoking facilities are available.

| Bride                            | Date |
|----------------------------------|------|
| Groom                            | Date |
| Sandalford Wedding Co-Ordinator: | Date |

# Booking Agreement - Terms and Conditions Cont

## 16. Company Contact Details And Banking Information

### Sandalford Wines Pty Ltd

3210 West Swan Road CAVERSHAM WA 6055 Telephone: +61 8 9374 9370 Telephone: +61 8 9374 9374

Fax: +61 8 9374 9366

Website: www.sandalford.com Email: weddings@sandalford.com

## Postal:

PO Box 140 **GUILDFORD WA 6935** 

## **Electronic Payment Banking Details:**

BSB: 036-043 Account Number: 82-5023

Branch: Westpac, Midland Account Name: Sandalford Wine

| 17. General Comments Or Special Information To |      |  |
|------------------------------------------------|------|--|
|                                                |      |  |
|                                                |      |  |
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|                                                |      |  |
|                                                |      |  |
|                                                |      |  |
| Bride                                          | Date |  |
| Groom                                          | Date |  |
| Sandalford Wedding Co-Ordinator:               | Date |  |

| Booking Agreement - Terms and Conditions Cont                                                                                                    |                    |
|--------------------------------------------------------------------------------------------------------------------------------------------------|--------------------|
| Function Date:                                                                                                                                   |                    |
| Approximate Number of Guests:                                                                                                                    |                    |
| Ceremony Venue:                                                                                                                                  |                    |
| Approximate Ceremony Time:                                                                                                                       | (Start and Finish) |
| Reception Venue:                                                                                                                                 |                    |
| Approximate Reception Time:                                                                                                                      | (Start and Finish) |
| Bride's Details:                                                                                                                                 |                    |
| Bride's Name:                                                                                                                                    |                    |
| Bride's Home Number:                                                                                                                             |                    |
| Bride's Work Number:                                                                                                                             |                    |
| Bride's Mobile Number:                                                                                                                           |                    |
| Bride's Email:                                                                                                                                   |                    |
| Bride's Address:                                                                                                                                 |                    |
| I have read and understood this Booking Agreement Terms & Conditions fully with these. I accept that prices are subject to change without notice | , •                |
| (Bride) Signed:                                                                                                                                  | Date:              |
| Groom's Details:                                                                                                                                 |                    |
| Groom's Name:                                                                                                                                    |                    |
| Groom's Home Number:                                                                                                                             |                    |
| Groom's Work Number:                                                                                                                             |                    |
| Groom's Mobile Number:                                                                                                                           |                    |
| Groom's Email:                                                                                                                                   |                    |
| Groom's Address:                                                                                                                                 |                    |
| I have read and understood this Booking Agreement Terms & Conditions fully with these. I accept that prices are subject to change without notice |                    |

Please be aware if the above are not signed by both the Bride and Groom, Sandalford reserves the right to enforce the above Terms and Conditions where applicable. All four pages of the Terms and Conditions must be returned to the Wedding Co-Ordinator.

Date: \_

(Groom) Signed: \_

## Details of a close relative / friend in case of an emergency:

| Contact Name:                                      |
|----------------------------------------------------|
| Contact Number:                                    |
| Contact Email:                                     |
| Relationship:                                      |
| Sandalford Signatures:                             |
| Sandalford Wines Wedding Co-Ordinator Name:        |
| Sandalford Wines Wedding Co-Ordinator Signature:   |
| Date:                                              |
| Sandalford Wines Function Sales Manager Name:      |
| Sandalford Wines Function Sales Manager Signature: |
| Date:                                              |







## SANDALFORD SWAN VALLEY

3210 West Swan Road, Caversham WA 6055
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Email: sandalford@sandalford.com
www.sandalford.com