Peppers Creek Chapel & Barrel Room
Wedding Package 2021

Congratulations on your engagement

Thank you for considering **Peppers Creek** to share in your special day.

Our events and catering team understand that the lead up to your big day can be overwhelming, but you can relax knowing that we are completely focused on ensuring that your wedding day is amazing.
What could be more ideal than combining both your ceremony and reception at the same venue!

Peppers Creek Chapel is a gorgeous sandstone chapel set on the edge of our merlot vineyard, overlooking the Barrel Room, and offers all of the romance & charm of a European country wedding.

Our Executive Chef has put together an innovative menu selection for you to be able to design your own menu specifically and unique to Your Wedding Day. You have the chance to piece your menu together from canapes through to dessert and our talented team carefully hand-make all of the menu items.
Special dietary requirements will also be catered for with notice.
We have an extensive Hunter Valley wine list, and premium beers and cider to choose from.

Wine Country Weddings offer the most renowned service standards and hospitality experience in the Hunter Valley. We pride ourselves in offering world class food, impeccable service, & the most breathtaking backdrop for your wedding day.

Peppers Creek Chapel

Peppers Creek's beautiful sandstone chapel is set idyllically amongst the vines. Our Merlot vineyard provides the perfect country backdrop for your wedding day. The vines surrounding the chapel and the Barrel Room are truly a part of the personality of Peppers Creek.

Peppers Creek delivers all of the romance and charm of a European country wedding day, all within 2 hours from Sydney.

Seating Capacity – Inside 70, with the addition of pews to the undercover outside, capacity is 120

Pricing – 1 hour time slot

Monday – Friday $1000 ($800 if you are having reception in the Barrel Room)

Saturday – Sunday $1200 ($1000 if you are having your reception in the Barrel Room)

Inclusions:

white or ivory bows on pews inside chapel & entry walkway, chapel board with names & date of wedding, sound system for music only with bluetooth connectivity, signing table & 2 chairs, 2 candelabras, silk floral arrangement, timber lecturn

No confetti or rice at all, rose petals or bubbles allowed outside of chapel only.

Peppers Creek Barrel Room

Your Magical Reception..

The Barrel Room ambience creates the perfect setting for your night!

The approach to the Barrel Room is always met with gasps as the 3 metre high Indian elephant doors frame the entrance to the building. The impressive sandstone building, made from century old stone blocks, has 20 foot high gabled ceilings, and the entertainment area is centred around an astonishing 5 metre wide stone fire place, surrounded by antique candelabra The room has been carefully constructed to provide the ambience of a traditional Tuscan barrel room for weddings, and functions.

Capacity – seated on rounds with a dance floor is 150 – on banquet tables is 180 – standing capacity for cocktail function is up to 250

Inclusions in standard package:

round tables seating a maximum of 10 people on each, rectangular tables available for bridal table set up, standard white linen table cloths (floor length cloths can be hired through decorator), linen napkins, all cutlery, crockery & glassware, walnut bentwood chairs, 2 antique candelabra either side of the fire place, tea lights in the windowsills, either side of the fire place, wine barrel for cake and gifts if required, frame and easel for floor plan (600 x 900 frame size), PA system for speeches only (not for music).

Cocktail functions will be provided with a selection of barrels, bar stools, ottomans and coffee tables.

Note our standard package time is for 5 hours from the start of drinks and canapes service on the front lawns. Beverage service will cease 15 minutes prior to the end of the package time to allow for guests to finish drinks.

Extensions of packages must be pre-arranged and cannot be added on the night.

Public Holidays will incur a surcharge of $2500.00

Our Packages..

Select Your Wedding Package

All of our packages include beverages – sparkling, white & red wine, beer, soft drinks, juice and coffee.

Packages do not include spirits but these are available to purchase from the bar.

Beverage service will cease 15 minutes prior to the end of the package to allow for guests to finish drinks.

Classic 2 Course

$165 per adult guest

Canapes, alternate entree and main course, and your wedding cake (supplied by you) cut and served with berries & cream as dessert

Classic 3 Course

$170 per adult guest

Canapes, alternate entrée, main course, and dessert. Your wedding cake will be cut and plattered to the coffee station

Cocktail Style

$150 per adult guest

includes canapes and substantial finger food, and your wedding cake cut and plattered to the coffee station.

$10 per person additional for miniature sweets

Wedding Package continued..

Children

up to 12 years - $30 per child

Children's meal is served during the adult entrée, plus ice-cream & topping, soft drinks & juice

Teens

13 – 17 years - $80 per teen

Full adult menu, soft drinks & juice (no alcohol)

Crew (Working guests)

$40 each

Main Course and soft drinks only served at the same time as adult mains.

No alcohol will be served unless authorised by bridal couple.

Package extension

To extend your function, the cost is $450 plus $8.50 per adult guest per hour. Maximum package run time of 7 hours.

Your Beverages..

Complement your food selections with a choice of fine wines, and beer for a complete wedding package. All of our packages include beverages which start from when canapes begin, and concludes 15 minutes prior to the end of your package time.

Package inclusions:

1 sparkling wine, 2 white wines, 2 red wines

3 beers, or 2 plus a cider, and 1 light beer

soft drinks, juice, still & sparkling water, tea & coffee

Please make your selections from our list.

There is strictly NO BYO

Spirits are available to purchase from the bar on the night for $10.00 each, these are not included in the package.

Note: no shots or straight spirits can be purchased.

see terms and conditions in regards to alcohol service.

Beverage Choices

Beer Selections:

select 3 beers, or 2 plus a cider

Lovedale Lager

Paddo Pale

Hahn Super Dry

Peroni

Asahi

Corona

Ciders:

Apple or Pear

(note we serve a light beer as per licence regulations also)

Sparkling Wine: select 1

Audrey Series Sparkling (Audrey Wilkinson)

Tempus Two Sparkling Moscato Rosa (pink)

Tyrrells Chardonnay Pinot Noir Brut

White Wine: select 2

Scarborough 'Green Label' Semillon

Keith Tulloch Semillon

Thomas Wines 'Two of a Kind' Semillon Sauvignon Blanc

Comyns & Co 'Mrs White' Viognier Blend

Scarborough 'Offshoot' Verdelho

Scarborough 'Offshoot' Chardonnay

Keith Tulloch Chardonnay

Cockfighters Ghost Sauvignon Blanc

David Hook Pinot Grigio

Keith Tulloch Pinot Grigio

Cockfighters Ghost Single Vineyard Pinot Gris

Audrey Wilkinson Moscato

Beverage choices continued..

Red Wine – choose 2

David Hook Shiraz

Scarborough Shiraz

Thomas Wines 'Two of a Kind' Shiraz

Cockfighters Ghost Cabernet Sauvignon

Scarborough Pinot Noir

Audrey Wilkinson Pinot Noir

Keith Tulloch Shiraz Viognier

Comyns & Co 'Mr Red'

Ernest Hill 'Cracklin' Rose

Notes

Please note that the wines are subject to availability at the time of order, and are the current vintages that can change at any time.

In the event of a wine running out during the function, we will always have a similar wine that can be served.

Post Ceremony
Drinks Options

Option One

Sparkling Bar $12 per person

includes sparkling wine, OJ and soft drink for a period of 1 hour

Option Two

Sparkling Bar including BEER

$16 per person

as above but with the inclusion of beer for a period of 1 hour

Option Three

We set up a bar in which guests can purchase their own drinks from a cash bar

Option Four

We set up a bar where the bride & groom pay for drinks on a consumption basis (minimum spend is $500 and must be pre-paid) – a credit card number is kept on file to cover the balance

Package Upgrade Options..

Treat yourselves and your guests..

To add to post ceremony drinks:

Cheese & Fruit Platters at Chapel Bar $5.00 per person

Reception options:

Antipasto Platters served to the centre of each table prior to entrée

$7.50 per person

Mixed Salads to the centre of each table served with main course

$30.00 per table

Coffee Station: Cheese & Fruit Platter for the end of the evening

$250.00

At the end of the night: Bite Sized Beef & Guinness Pies

$4.00 per person

Menu Options..

Canapes..
select 5

Prawn & Crab Wontons

Tarragon & Lime Scallops

Mini Zucchini Frittata with tomato & onion jam

Potato Rosti with roasted beef & caramelised onion

Spinach, Pinenut & Parmesan Filo Parcels

Moroccan Chicken Kebabs with minted yoghurt & harissa

Mushroom Caps with gorgonzola, cream cheese & semi-dried tomato

Roasted Capsicum & Herbed Goats Cheese on Ciabatta

Semi-dried Tomato & Ricotta Tartlets

Smoked Salmon, Gorgonzola, Parmesan & Brie Tart

Pork & Chicken Wontons

Coconut Crumbed King Prawns with garlic & lime aioli

Pork & Chicken Spring Rolls

Harissa Spiced Lamb Meatballs

Sweet Potato & Chickpea Fritters

Pork, Ginger & Noodle Gow Gees

Prawn & Whitebait Fritters with lemon aioli

Mini Crab Cakes

Mini Bacon & Egg Quiches

Zucchini & Haloumi Fritters

Oysters Natural

Bombay Spiced Chicken Skewers with minted yoghurt

Bloody Mary Oyster Shooters

Roma Tomato & Fresh Basil on garlic bruschetta

Double Smoked Ham & Gruyere on Sourdough

Skewered Lemon Prawns

Entrée..

select 2 for an alternate serve

Honey & Ginger Roasted Butternut Pumpkin Soup with crushed macadamia nuts (v)

Caesar Salad with crispy pancetta, garlic croutons & fresh shaved grana Padano cheese

Smoked Chicken & Avocado Salad, roasted cashew nuts, lemon & dijon mustard vinaigrette

Pan-fried de-boned Quail, on potato, herb & eschallot galette, verjus & black cherry reduction

Steamed Asparagus with a Persian feta tartlet, and honey roasted tomato & chilli jam (v)

Seared King Prawns on a potato & corn pancake with slow roasted tomato jam

Walnut, Prosciutto & Goats Cheese Tart, with asparagus

Smoked Salmon, Potato & Rocket Salad, with horseradish cream, capers & pickled cucumber

Lamb Fillet with a chickpea & pumpkin salad, chilli & minted yoghurt

Braised Leg of Duck, pickled red cabbage, speck & juniper jus

Tempura Coated Zucchini Flowers, filled with blue swimmer crab meat, ratatouille & lemon aioli

Slow Braised Lamb Shoulder, fennel & mustard remoulade, with toasted brioche

Parmesan Crumbed Sardine Fillets, with roasted tomato, watercress & sauce gribiche

Individual Antipasto Plate, marinated artichokes, eggplant, zucchini & capsicum, continental meats & dips

Salad of Roasted Baby Vegetables, marinated cherry bocconcini, and balsamic dressing (v)

Peppered Beef Salad, char-grilled, marinated vegetables, dijon mustard aioli & rocket

Seared Atlantic Salmon, wrapped in pancetta, with eggplant caviar & gremolata

Leek, Bacon & Mushroom Tartlet, with marinated feta & rocket

Braised Pork Belly, with pineapple, soy & coriander, and a salad of mint & bean shoots

Braised Duck Salad, pickled cucumber & roasted scallops

Fuesili Pasta with leeks, braised chickpeas, chorizo sausage, garlic & chilli

Salad of Vine Ripened Tomatoes, artichokes, broad beans, warm goats cheese & potato galette (v)

Smoked Trout, confit potatoes, capers, mesclin leaves, and sautéed garlic beans

Cured Salmon in sugar & lime, saffron arancini balls, and garlic aioli

Beetroot Ravioli filled with labna, fried with pinenuts & olive oil

Braised Calamari with puy lentils, tomato & marinated feta, with rocket, and finger lime dressing

Main Course..
select 2 for an alternate serve

Beef

Roasted Beef Fillet, with braised onion, barigoule potatoes, asparagus & bearnaise sauce

Braised Beef Rump 'Bourguignonne' with bacon, button mushrooms & mashed potato

Home-made Braised Beef & Burgundy Pie, with split pea puree and garlic roasted creamed potato

Slow Cooked Beef Cheeks with skordalia, dutch carrots and braised button onions

Scotch Fillet of Beef, on porcini mushroom risotto cake, braised leeks, rosemary & tarragon jus

Lamb

Slow Braised Lamb Shanks, off the bone, wrapped in caul with roasted olive & tomatoes, sweet potato mash & red wine reduction

Rosemary & Mint Infused Lamb Loin, on roasted Mediterranean vegetables, with sea salted kipfler potatoes

Roasted Lamb Rump with white bean puree, slow cooked rosemary tomatoes, and salsa verde

Roasted Lamb Topside, cauliflower veloute, caponata, crispy goats cheese filled zucchini flower

Pork

Grilled Pork Cutlet, with roasted kipflers fennel, apple & mustard dressing, and salsa verde

Grilled Loin of Pork with star anise fennel & chilli, rosemary smashed chats & cinnamon apple

Slow Cooked Pork Backstrap, potato & zucchini tart, prosciutto & apples

Chicken & Duck

Chicken Supreme on speck, mushrooms & kipfler potatoes, with seeded mustard jus

Pan-fried Chicken Breast, with pancetta, goats cheese & sage, on a salad of braised borlotti beans, with chorizo sausage & tomato

Chicken Supreme, stuffed with pinenuts, spinach & feta, on fettucine pasta, and a basil pesto infused cream sauce

Marinated Confit Chicken, with corn puree, fondant potatoes, smoked speck & savoy cabbage

Slow Roasted Hunter Duck, on a corn cake with parsnip puree & buttered sprouts

Fish

Seared Ocean Trout on a bed of leek, with crushed potatoes & lime butter sauce

Baked Barramundi Fillet with julienne vegetables & a chunky tomato salsa

Fillet of Salmon, on a preserved lemon risotto, steamed snow peas and a beure blanc

Pan Roasted Snapper, on garlic mash, baby spinach, and a caperberry & lemon sauce

Pan Seared Blue Eye Cod Fillet, black olive tapenade, parsnip, roasted globe artichokes, and gremolata crust

Dessert..
select 2 for an alternate serve

Fromage Blanc with peanut brittle & Persian fairy floss

Gingerbread Semifreddo with biscotti & marshmallow

Chocolate Marquise with coffee anglaise, ganache & glass biscuits

Belgium Chocolate Mousse with hazelnut & orange biscotti

Lemon Curd Crème Brulee with a berry compote

Steamed Chocolate & Hazelnut Pudding with butterscotch sauce & coffee anglaise

Apple & Rhubarb Crumble with vanilla bean ice-cream

Gingerbread Parfait with white chocolate

Profiteroles filled with vanilla crème pate and served with a Belgium chocolate sauce & almond cream

Ginger & White Chocolate Parfait, with caramelised prunes

Liquorice Semi Freddo with lime syrup

Individual Chocolate Tart with chocolate ganache, vanilla & honeycomb ice-cream

Flourless Chocolate Cake with poached rhubarb & raspberry sorbet

Baked Lemon & Lime Cream Tart with blueberry syrup & fresh cream

Banana & Toffee Pudding with butterscotch sauce, pecans & fresh cream

Home-style Apple Strudel, with French vanilla bean double cream

Raspberry & White Chocolate Baked Cheesecake with berry syrup & fresh cream

Pavlova with fresh fruits in season, passionfruit syrup & fresh cream

Individual Lemon Meringue Pies on raspberry coulis with double cream

Tiramisu Cake with coffee anglaise and double cream

Sticky Date Pudding with butterscotch sauce & pecan nuts

Prune & Armagnac Tart with brandy snap basket

Roasted Nashi Pear, brandy snap biscuits, rum & raisin Ice-cream & butterscotch sauce

Vegetarian Menu Options & Children's Menu Options

Vegetarian Menu
Please select 2 (1 entrée & 1 main)

Golden Fried Polenta
on fried portabella mushrooms & baby spinach, with a pomegranate & verjus reduction

Thai Style Vegetable Curry .
with jasmine rice & fragrant herbs

Minted Cous Cous
on a bed of rocket with pan-fried tomatoes

Potato Gnocchi
on a warm vegetable salad, with ricotta & almonds

Roasted Beetroot Tarte Tartin
with reduced balsamic, goats cheese & wild rocket

Salad of Vine Ripened Tomatoes,
artichokes, broad beans, warm goats cheese & potato galette

Char-grilled Vegetables
with Persian style feta and a reduced balsamic dressing

Sweet Potato & Fresh Herb Gnocchi
with a saffron cream sauce, fresh shaved grana Padano

Children's Menu
please select 1 for all children

Chicken Nuggets & Chips
Chicken Schnitzel & Chips
Fish & Chips
Steak & Chips
(above meals served with vegetables or salad)
Linguine Carbonara
Spaghetti Bolognese
Ham & Pineapple Pizza

Cocktail Menu

Please select 5 canapes from the package list

PLUS

Boxed Items – choose 2

Rogan josh Curry & Rice

Chilli Beef & Hokkien Noodles

Beef & Blackbean with Rice

Honey Chicken & Chickpeas

Tempura Fish & Chips

Salt & Pepper Squid

Preserved Lemon, Couscous & Seared Lamb Fillets

Burgundy Beef & Garlic Mash

Spoons – choose 2

Tarragon & Lime Scallops

Prawn & Shallots

Sliced Duck Roll with plum sauce

Smoked Salmon & Nori Omelette

Smoked Salmon Salad

Skewers – choose 2

Beef & Capsicum

Pork Loin & Cinnamon Apple

Chilli Chicken

Marinated Prawn & Scallop

Minted Lamb Strap

Moroccan Chicken

Marinated Quail & Yoghurt Dip

Lamb & Rosemary

Finger Food – choose 1

Pork, Ginger & Noodle Gow Gees

Pork & Chicken Spring Rolls

Optional extra $10 per person

Assorted Mini Home Made Sweets

chocolate tarts, lemon meringue pies & cheesecake

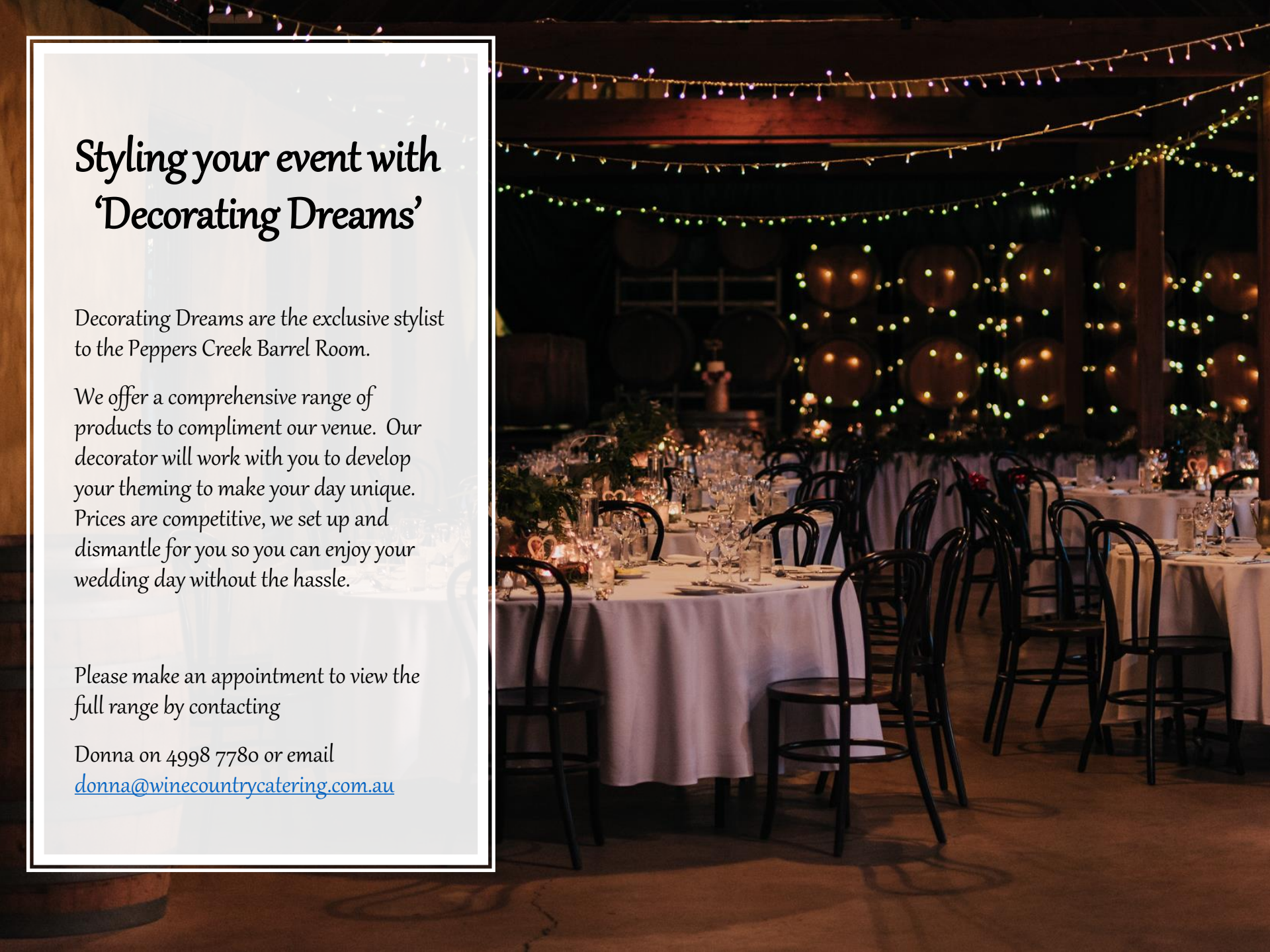
Styling your event with 'Decorating Dreams'

Decorating Dreams are the exclusive stylist to the Peppers Creek Barrel Room.

We offer a comprehensive range of products to compliment our venue. Our decorator will work with you to develop your theming to make your day unique. Prices are competitive, we set up and dismantle for you so you can enjoy your wedding day without the hassle.

Please make an appointment to view the full range by contacting

Donna on 4998 7780 or email
donna@winecountrycatering.com.au



Recommended Suppliers for Peppers Creek..

Accommodation..

Casa La Vina – www.casalavina.com.au - 0406 770 294

Peppers Creek Village – www.pepperscreek.com.au - 02 4998 7406

Pokolbin Village – www.pokolbinvillage.com.au - 02 4998 7406

The Grange on Hermitage – www.thegrangeonhermitage.com.au - 02 4998 7388

Florists..

Yeng Tan Floral Designer – www.yengtanfloraldesigner.com.au - 0403 029 129

Jade McIntosh – www.jademcintosh.com.au - 0421 089 054

Hunter Valley Bouquets – www.huntervalleybouquets.com.au - 0435 797 525

Peter Herd – www.peterherdflorist.com - 02 4951 6297

Transport Options..

Princess Classic Cars – 02 4991 5500 -
www.princessclassiccars.com.au

Vineyard Shuttle Classic Carriage – 02 4991 3655 or 0409 327 193
www.vineyardshuttleservices.com.au
www.huntervalleyclassiccarriages.com.au

Elegant Metal – 0424 388 082 – www.elegantmetal.net.au

Krusin Kombis – www.krusinkomis.com.au

Exclusive Vintage Wedding Cars – 02 4930 7548

Arrive First Class – 0421 036 280

Rover Coaches – 02 490 1699

Sexton Bus Company – 0418 860 103

Hunter Hopper – 02 4998 7777

All Around the Vines – 0459 145 065

Photographers ..

TIP: "Make Sure You Book With The Person That Is Pressing The Button"

Photography On Hermitage – Chris Elfes
02 6574 7090 or 0413 805 222
www.onhermitage.com
Hunter Valley Images – Gary & Andrea
02 4991 4400
www.huntervalleyimages.com..au
Relive The Day – Paul Malliath
Videographer
Popcorn Photography
0417 430 100
www.popcornphotography.com.au
Lightheart Films & Photography
02 9568 4385
www.lightheartwedding.com.au

Cakes..

Bec's Cake Creations – Bec

02 4932 0377 or 0407 127 543

www.becscreations.com.au

Project Cake – Jazz

0410 340 485

www.projectcake.com.au

Hello Naomi

02 4023 0867

www.hellonaomi.com.au

I Do Wedding Cakes – Penny

0417 066 879

www.i-doweddingcakes.com.au

Celebrants..

Rachel Michael - 0402 466 699
Melodie Johnston - 0401 775 997
Jason Thomas - 02 4998 6701 or 0409 337 000
Anthony Burke - 0439 601 852
Jacie Whitfield - 0411 556 079
Wed by Kez – 0402 216 597
John Scanlon – 02 4955 9831 or 0418 637 890
Catholic Deacon – Lawrence Caelli – 0412 447 830

Reception Entertainment..

Ka-Boom Fireworks
02 4987 3531 or 0423 565 608
www.kaboomfireworks.com.au

EAO Entertainment
02 4962 1855
www.eao.com.au

Accostic, Moose, HVWE , Mick Fetch Solo
0400 421 184
info@huntervalleyweddingentertainment.com.au

Funky Munky Band
0439 873 809
www.funkymunkyband.com

Coconut Trio
0412 640 810
coconut-trioaccoustics@hotmail.com

XYDJ
1300 855 144
www.xydj.com.au

Wine Country Wedding Venues Booking Form **Please Complete & Sign All 4 Pages that are required**	**VENUE:**
Day of function: **Date of function:**	**Name 1:** **Name 2:**
Approx No Of Guests:	**Mobile 1:**
Chapel: YES / NO **Chapel Time:** **Chapel Time is required on booking as there is more than one chapel service per day**	**Mobile 2:**
Reception/Package Start Time: **Please Note 5 hour Package Starts When Canapés Start**	**Email Address:**
Package Price Quoted:	**Postal Address including postcode**
Payment Details - $1000.00 deposit is required to secure your booking.	

Wine Country Wedding Venues Booking Continued	
Credit Card Details: Name On Card: Contact Number For Cardholder:	
Credit Card Number :	Exp Date: CCV: Note credit card surcharge in terms and conditions apply
BOOKING TERMS : Minimum Numbers Apply – Sunday to Friday Min 65 Adult Guests, Saturday Min 85 Adult Guests. Deposit is only refundable if we are able to rebook the date. Please Note: Decorating Dreams is the Exclusive Decorator	
Date deposit paid.	
Please Sign Below & Please Ensure That You Have Also Signed Off on Terms & Conditions Pages	
Signature 1:	**Signature 2:**

Booking Contract

Deposits & Payments

* $1000.00 Deposit is Required to Secure the Date for your Wedding
* **Please Note – Credit Card payments incur a surcharge of 1% on Visa/Mastercard & 1.5% on Amex**
* **Cancellation Policy – in the event of a cancellation your deposit is only refundable if we are able to rebook the date**
* **Progress Payments – $5000 is due 8 Weeks Prior to the Wedding**
* Final Numbers & Full Payment – Final Numbers are due 3 weeks prior to the Wedding and Final Payment must be made in full prior to the function taking place.
* A Valid Credit Card must be supplied prior to the function to cover any incidentals including bar tabs

Terms & Conditions

* **Surcharge of $50 per person will apply to final numbers that fall below the minimum numbers required**
  Sunday – Friday – Minimum 65 Adult Guests
  Saturday – Minimum 85 Adult Guests
* **Surcharge will apply to bookings that fall on a public holiday – $2500.00**
* SMOKING is permitted ONLY in Designated Areas
* Under Age Guests are NOT permitted to drink alcohol regardless of parents consent – **IT IS AGAINST THE LAW!**

PLEASE SIGN HERE TO ACKNOWLEDGE THAT YOU HAVE READ THE TERMS & CONDITIONS

_____ _____

Signature Signature

Booking Contract Continued

Terms & Condition of Decorating the Venues

* Decorating Dreams is EXCLUSIVE STYLIST to all of our venues. Your MUST check with Decorating Dreams regarding any extra items that you wish to include in your wedding day. PLEASE NOTE – you are able to supply your own table centre pieces, place cards and bombonniere.
* You are responsible for supplying & setting up your own place cards, bonbonniere etc, on the day, **you will have access to the room from 8.30am.**

Liquor & Licensing Terms & Conditions

*** Strictly NO BYO**

***** Beverage Selections - While we endeavour to have your chosen wine and beer available for the duration of your function, occasionally we may run out. We will always have back up of similar quality of wine and beer on offer if this unforeseen circumstance should occur.
* Management & Staff of Wine Country Weddings will promote responsible service of alcohol to ensure compliance with relevant laws, creating a safe and secure environment through a common duty of care. Guests who do not comply with this will be asked to leave the premises.
* Due to Licensing Laws Wine Country Weddings employees are unable to allow guests to bring liquor onto the premises. Guests are not permitted to take open bottles of wine or beer from the premises at the conclusion of the function..
* It is against the law to serve alcohol to guests under 18 years of age, if you have any guests attending the wedding that are under 18, you must make sure that they do not drink alcohol, regardless of parental consent.

PLEASE SIGN HERE TO ACKNOWLEDGE THAT YOU HAVE READ THE TERMS & CONDITIONS

_____ _____

Signature Signature