



COLLINGROVE HOMESTEAD

Wedding Receptions



Eden Valley Road, Angaston 5353

Ph: 08 8564 2061

Email: collingrove.eden@bigpond.com

Website: www.collingrovehomestead.com.au



Wedding Information

Venue Hire \$1,500

Includes: Closing the homestead and grounds to the public for the day
 Setting up of cake table and cake cutting
 Tea and coffee self serve table

Venue is booked for 6 hours; additional charges apply for extra time.
No confetti or rice is to be used at Collingrove, rose petals are preferred.
Cleaning charges may apply

Bookings	Tentative bookings will be held for 14 days
Accommodation	All 5 guest rooms are to be booked by wedding party.
Deposit	Upon confirmation of booking a \$1000 deposit is required
Final numbers	Final numbers are to be confirmed 7 days prior to the wedding day
Payment	Payment for the event is to be paid in full 2 days prior to the wedding day
Payment method	visa, MasterCard, eftpos, bank cheque or cash
Legal Obligations	In the event of any damages being caused to Collingrove by wedding guests it will be the client's responsibility to pay for any costs associated with repairing damage
Prices	Prices are valid for 2012.

Signed

Date



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Food Options

<u>Cocktail Menu:</u>	Choice of 4 hot and 4 cold	\$35 pp
	Choice of 5 hot and 5 cold	\$45 pp
	2 ½ to 3 hours of food serving	

Complimentary set up of up to 4 tables and 16 chairs with linen tablecloths

Complimentary cutting of cake if cake can be served on platters with serviettes

Additional extras	Cheese and fruit platters	\$5 pp
	Plunger coffee and aromatic teas	\$2 pp
	Truffles & Petit Fours	\$6 pp

Cocktail Menu Suggestions

Cold Selection

Prawn & mint cold rolls with chilli & coriander dipping sauce

Smoked salmon on cucumber with dill crème fraiche

Oysters with mignonette dressing, soy & mirin, lemon & spring onion

Snapper ceviche with orange & basil

Caramelised onion, chevre & olive tartlet

Spiced eggplant & sweet potato with coriander yoghurt

Cherry tomato, bocconcini & basil bruschetta

Baby cocktail potato's with crème fraiche & salmon roe

Tartlet of goats curd with roast capsicum & sage

Rare beef tartare en croute

Pork riette with confit apple

Bacon & cheddar scones with 'chive butter'

Pink lamb rump with ratatouille & salsa verde

Smoked kangaroo on pumpernickel with beetroot relish

Chicken liver parfait with botrytis jelly on puff pastry



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Hot Selection

Porcini mushroom or prosciutto & mozzarella arancini's with aioli
Zucchini fritters with yoghurt dip
Spanakopitas – spinach & feta filo parcels or pumpkin ricotta & walnut
Cocktail gougere's with goat's cheese & chive filling
Roasted mushroom caps with Gorgonzola cream
Truffled croquettes with parmesan aioli
Charred Kransky with sauerkraut on baguette
Mini croque monsieurs
Chorizo, feta & spring onion frittata with olive tapenade
Anchovy stuffed green olives with parmesan crumb crust
Marinated chicken skewers with lemon & thyme
Prawn & scallop tortellini with vin blanc
Ginger & coriander fish cakes with lime & mint dressing
Grilled oysters Kilpatrick with Schultz bacon

Dessert selection

Roquefort with pear & walnuts on rye
Camembert with quince on sourdough
Cheddar with fig chutney & rocket
Meringue with vanilla cream & macerated strawberries
Lemon curd brulee's
Shortbread with passionfruit cream
Chocolate & raspberry brownies
Almond and coconut biscotti

Cocktail suggestions are only a sample, many other options are available with consultation with the chef to meet your specific likes or requirements.



COLLINGROVE HOMESTEAD

Seated Dinner Options

1 entree
1 main
1 dessert \$45 pp

1 entree
2 main
1 dessert \$50 pp

2 entree
2 main
1 dessert \$55 pp

2 entree
2 main
2 dessert \$60 pp

If you would like us to serve your wedding cake for dessert, we will serve with coulis, fresh fruit and fresh cream - deduct \$2 pp

Prices include dinner rolls and a leafy salad for each table, set up of tables and white garden chairs, linen tablecloths and linen napkins

Extra options:

Pre dinner canapés – choice of 2	\$6pp
Barossa antipasto platter for table to start	\$6pp
Cheese & dried fruit platter for table to finish	\$6pp
Plunger coffee and aromatic teas	\$2 pp

Extras: Marquee, roof lining and lighting
 Chair covers with sash
 Candelabras for tables
 We can arrange these extras for you they will be added to your invoice



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SEATED MENU SELECTIONS

Entree'

Seared lamb cutlets on ratatouille with broad beans, salsa verde

Crisp pork belly on waldorf salad with walnut vinaigrette

Salmon gravelax with horseradish crème fraiche, watercress

Chicken Caesar salad with bacon, croutons, parmesan & egg

Leek, gruyere & olive tartlet with leek fondue & rocket

Main

Angus sirloin on potato dauphinoise with swiss brown mushrooms & herb butter

Free range chicken breast on corn & spring onion frittata with roast chicken jus

Pork cutlet on colcannon, confit apple & mustard cream

Atlantic salmon fillet on parsley potato's with preserved lemon salsa

Spinach & ricotta cannelloni with rich tomato sauce & basil

Dessert

Baked lemon curd tart with crème fraiche & lemongrass syrup

Vanilla pannacotta with macerated strawberries, mint & almond biscotti

Rich Belgian chocolate tart with crème anglaise & toffee praline

Spiced poached pear with hot chocolate sauce & vanilla bean ice-cream

Passion fruit tart with double cream and blueberries

Menu items are only a sample, many other options are available upon consultation with the chef to meet your specific likes or requirements.



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Drinks packages

Premium wine package

Sparkling
Chardonnay
Cabernet
Beer, soft drink, filtered water, juices

\$40 pp

Deluxe wine package

Sparkling
Chardonnay
Cabernet
Shiraz
Beer, soft drink, filtered water, juices

\$45 pp

We prefer to discuss the wine choices with the couple and assist in matching them with the food chosen.

Spirits are not available at functions

5 hours of drinks service after which drinks are charged on a consumption basis



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Bed & Breakfast

Five rooms are available, each are individually furnished in French country style. The beds are handcarved with French style quilts and luxurious crisp white linen.

Workshop room (bridal suite)	\$325 per night
School House and Coachmans Room (ensuite)	\$300 each per night
Maids Quarters – Jasmine and Wisteria (Share bathroom)	\$280 each per night