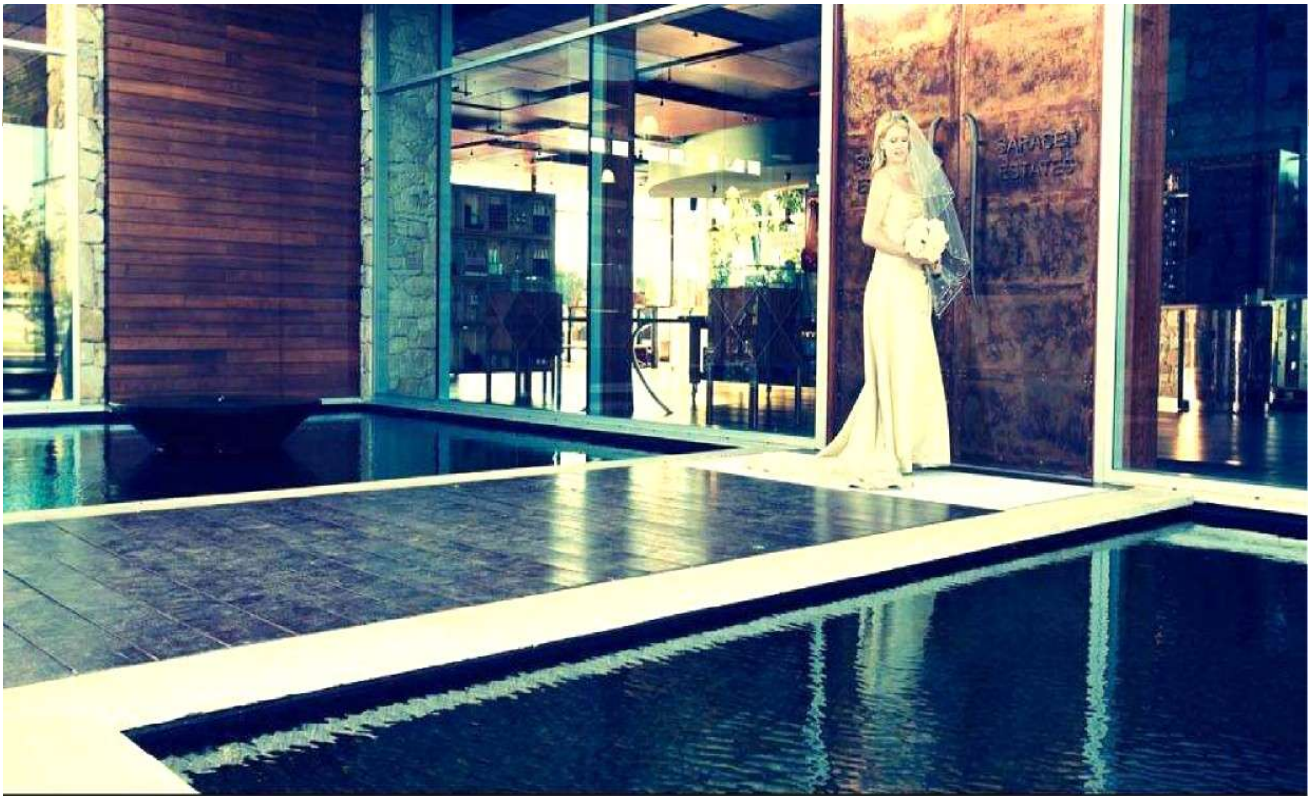


Weddings



*Duckstein Brewery
at
Saracen Estates*



The **Duckstein Brewery at Saracen Estates** is a casual yet elegant venue, the perfect location for your special day. We have a selection of unique locations for your ceremony, reception or special function.

At the Duckstein Brewery we will tailor your special event to your personal style. We invite you to choose from our extensive selections of premium food, beer and wine.

In Partnership with Saracen Estates, we offer you the award winning, premium quality Saracen Estates wines as well as a select international range. This is; of course in addition to the finest hand crafted German beer, brewed in accordance with the German Purity Law.

Set on Saracen Estates picturesque vineyard and overlooking the dam with its magnificent stone and timber architecture our venue provides you with the perfect location for your special day.

We look forward to assisting you in the planning and preparation of your special event. We pride ourselves on presenting quality food and exceptional service. We are committed to providing a range of flexible options to ensure a unique and memorable experience.



Cold

- V - Bruschetta - marinated vegetable with baby basil
- V - Brie - quince paste
- V - Champagne Melon - feta, olive & sumac
- Chicken Liver Pate w/ tomato relish
- Beetroot Gravlax of Salmon w/ dill & seeded mustard crème fraiche
- Australian Banana Prawns - mango, coriander, sweet chilli salsa
- Freshly Shucked Coffin Bay Oysters - thai slushy
- Smoked Dried Beef - seeded mustard crème fraiche
- Smoked Chicken - roasted strawberry aioli

Hot

- V - Arancini Balls - green pea & sweet corn
- V - Roasted Pumpkin & Red Pepper Bouche
- V - Spring Rolls - soy, & sweet chilli dipping sauce
- V - Samosas - filo wrapped curry vegetable puffs
- Pancetta Wrapped Scallops w/ roasted capsicum coulis
- Tempura Fish Goujons - roasted strawberry, chilli sauce
- Frikadeller Meat Balls - spiced tomato sauce
- Mini Fillet Mignon - pancetta wrapped eye fillet, mushroom jus
- Char Sui Pork - hoisin Sauce
- Prawn wrapped in filo w/ sweet chilli glaze
- Chicken Stix w/ spicy peanut sauce
- Beef Stix w/ spiced tomato sauce

V = Vegetarian

Fork Cocktails

V - Vegetable pokoras minted yoghurt & cucumber salad

V - Mexican Tortilla - refired beans, salad & guacamole

V - Tart of Roasted Pumpkin - gorgonzola, caramelised onion & sage w/ rocket, parmesan & blood orange salad

Rogan Josh - Lamb Curry & Basmati Rice

Char Sui Pork w/ Noodles

Tempura Fish w/ shoe string fries

Beef stroganoff & spatzle

Thai Chicken green curry - jasmine rice

Parmesan crusted lamb cutlets

Indian Beef Curry - basmati rice & mango chutney

Dessert

V - Fruit Kebab with Passionfruit & Mango Sauce

V - Choc Topped Mini Profiteroles

V - Mini Mixed Sweet Tarts

V - Chocolate Dipped Strawberries

Cocktail Function Prices

\$73 per person		Choose		3 Cold - 3 Hot - 1 Fork - 2 Dessert		Min 80 guest
\$80 per person		Choose		3 Cold - 4 Hot - 2 Fork - 2 Dessert		Min 70 guest
\$95 per person		Choose		5 Cold - 4 Hot - 4 Fork - 3 Dessert		Min 60 guest

If you would like to add canapés to your set package the following charges apply

\$3.50 Per Cold OR Hot OR Dessert Cocktail Per Person

\$4.50 Per Fork Cocktail Per Person

Entrees

Lemongrass Chicken w Peanut Sauce, Jasmine Rice and a Cucumber, Onion Relish

Dukkah Crusted Lamb Fillet on Herb Cous Cous and Balsamic Glaze

Caramelised Onion, Roasted Tomato and Goats Curd Tart Drizzled with Capsicum Coulis, Baby Basil

Tasmanian Smoked Salmon and Horseradish Crème Mille-Feuille, Baby Salad Leaves and Blood Orange EVOO

King Prawn Salad of Rocket, Mango Spring Onion, Mint, Basil and Peanuts with a Lime, Sweet Chilli Dressing

Mains

Crispy Skin Pork Belly on Wilted Greens, Spiced Red Cabbage with Wild Hibiscus Flower Syrup

Macadamia Nut Crusted Chicken Breast, Confit Garlic Mash, Steamed Greens and Honey Lavender Sauce

Grilled Eye Fillet of Beef, Rosemary and Sea Salt Roasted Potato, Green Beans and Bacon with Blistered Cherry Tomatoes, Plum and Red Wine Jus

Herb Scented Lamb Rack on Gratin Potato, Minted Sweet Peas, Honey Sesame Carrots and Rosemary Jus

Grilled Fillet of Fish, Lemon & Olive Oil Skordalia, Steamed Greens with Mango, Coriander & Sweet Chilli Salsa

Desserts

Rum & Dark Chocolate Mousse with Double Cream and Berry Coulis

White Chocolate Panna cotta, Sable and Mixed Berry Compete

Brandy Snap Basket Filled with Drunken Strawberries and Raspberry Cream

Pavlova Topped with Seasonal Fresh Fruits, Chantilly Cream and Fruit Coulis

Package Prices

One Entrees		Two Mains		One Dessert		\$84pp		Min 80 Guests
Two Entrees		Two Mains		Two Desserts		\$93pp		Min 70 Guests
Three Canapés		Two Entrees		Two Mains		Two Desserts		\$103pp Min 65 Guests

Set Menu Includes Bread & Butter | Set Menu Includes Percolated Coffee & Tea

These prices are based on an alternate drop.

An extra charge of \$5 per person will apply if orders are to be taken.

Wedding Cake Option

THESE MENU ITEMS ARE A GUIDE & OUR HEAD CHEF CAN MEET WITH YOU TO DESIGN A PERSONALISED MENU

Selection of Artisan Bread and Butter

Soups

V - Roasted pumpkin with honey and nutmeg

V - Minestrone

V - Roasted Mediterranean Vegetable

Potato, bacon and leek

Sweet potato, peanut, ginger, chilli, coriander and coconut

Beef and barley

Chicken and sweet corn

Cold Platters

V - Antipasto of char-grilled and marinated vegetables

V - Mixed salad leaves, blood orange dressing

V - Tomato, bocconcini and basil salad, balsamic glaze

V - Marinated cucumber salad, French vinaigrette

European smoked, cured and cooked cold cut specialties and condiments

German style potato salad

Hot Selections

V - Vegetable penne pasta with a creamy rosa sauce

Char-grilled Scotch Fillet steaks with roasted capsicum, red onion and red wine jus

Grilled Chicken Fillets with roasted roma tomato and basil sauce

Baked fish fillets in a citrus burre blanc

Beef Stroganoff - beef strips & mushrooms in a tomato cream sauce

Thai Chicken Green Curry - coconut, basil & coriander

Lamb Rogan Josh - Indian curry of tomato & coconut

Chicken Chasseur - mushrooms, white wine & tomato sauce

Beef Bourguignon - red wine mushrooms & baby onions

Pan fried potatoes with continental bacon

V - Mixed seasonal roasted vegetables

V - Jasmine rice kaffir lime leaves

Carvery

- Slow roasted porterhouse - horseradish and demi glaze
- Garlic and rosemary baked leg of lamb - mint sauce
- Roasted pork loin - salted crackling and apple sauce
- Roast Turkey – chestnut and sage stuffing served with cranberry sauce

Desserts

- V - Seasonal fresh fruit platter
- V - Chocolate Mud Cake
- V - Filled Profiteroles

Buffet Optional Extras

Cold Platters \$60 per platter

- Freshly Shucked oysters with Tabasco, soy and lemon wedge
- WA prawns, freshly cooked with lemon and marie rose sauce

Desserts

- Cheese selection from local and international producer *\$120 per platter*
- Selection of French pastries, fruit tartlets, cheese cakes, mousse and slices *\$90 per platter*

All Buffet Extras Platters will cater for a approximately 10 people per platter

V = Vegetarian

Package Prices

MENU PLAN	PRICE PER HEAD	MENU DESCRIPTION	GUEST NUMBERS
PACKAGE 1	\$75	1 Soup 3 Cold Platter 5 Hot Selections 1 Carvery 2 Desserts	MIN 60
PACKAGE 2	\$90	1 Soup 6 Cold Platters 8 Hot Selections 2 Cavery 3 Desserts	MIN 80

Wedding Cake Options Refer to Page 5

Package A

All of the Duckstein Beers on Tap
 Saracen Estates Sauvignon Blanc Semillon
 Saracen Estates Cabernet Merlot
 Soft drinks & Juices

3 HOURS \$65 PER PERSON
 4 HOURS \$75 PER PERSON
 5 HOURS \$85 PER PERSON

Beverage Prices

<i>Beer</i>	<i>Reg</i>	<i>Large</i>
Duckstein Pilsner	\$7.50	\$11
Duckstein Hefeweiss	\$7.50	\$11
Duckstein Dunkel	\$7.50	\$11
Duckstein Altbier	\$7.50	\$11
Duckstein Seasonal Biers	#RP	#RP

Package B

All of the Duckstein Beers on Tap
 Saracen Estates Sauvignon Blanc Semillon
 Saracen Estates Chardonnay
 Saracen Estates Cabernet Merlot
 Saracen Estates Shiraz
 Soft Drinks & Juices

3 HOURS \$75 PER PERSON
 4 HOURS \$85 PER PERSON
 5 HOURS \$95 PER PERSON

Sparkling Wine *Bottle Price*

Katlenberger Strawberry sparkling	\$28
Louis Bouillot Grand Reserve	\$38
Pol Roger NV	\$95

White Wine *Bottle Price*

Saracen Estates Sauvignon Blanc Semillon	\$32
Saracen Estates Sauvignon Blanc	\$32
Saracen Estates Chardonnay	\$45

Package C

All of the Duckstein Beers on Tap
 Two Saracen Estates Red Wines -
 Two Saracen Estates White Wines -
 -of your choice
 Louis Bouillot Champagne
 Soft Drinks & Juices

3 HOURS \$85 PER PERSON
 4 HOURS \$95 PER PERSON
 5 HOURS \$105 PER PERSON

Red Wine *Bottle Price*

Saracen Estates Rose	\$31
Saracen Estates Cabernet Sauvignon Merlot	\$32
Saracen Estates Shiraz	\$45
Saracen Estates Cabernet Sauvignon	\$50

Juice & Soft Drinks *Bottle Price*

Pepsi, Pepsi Max, Lemonade, Solo Lemon Lime & Bitters	\$3.80
Orange, Apple, and Pineapple Juice Soda Water, Coolridge Water	\$3.50
Schweppes Sparkling Mineral Water	\$4.80

You may add the Louis Bouillot Champagne or Katlenberger Sparkling to any package for an extra \$5 per person. Bar tabs may be opened before or after the package times.

Prices and products are subject to change

Tables

The Duckstein Brewery Restaurant is a very spacious room which provides you with different options to set up your reception. Please ask to see any example table floor plans to assist your selection.

TABLE	SIZE	QUANTITY AVAILABLE	PRICE
Square tables	90cm x 90cm	25 indoor, 17 outdoor	Free of charge
Round tables	175cm diameter	16	\$10 per table

All tables will be supplied with white table cloths and white napkins free of charge.

White table Skirting is available for the Bridal table for \$30.

Table Decorations

Centre pieces, candelabra's & flowers etc are the responsibility of the hiree.

The Duckstein is able to offer;

ITEM	SIZE	QUANTITY AVAILABLE	PRICE
Mirror rounds	50cm diameter	16	\$4 each
Square twisted vases	10cm x 10cm x 40cm	16	\$3.50 each

We are happy to draw up and print seating charts for your reception at no extra cost based on the information given to us. This information is required 4 weeks prior to the function

Chair Hire & Covers

ITEM	QUANTILTY AVAILABLE	PRICE
White Gladiator Folding Chairs	24	\$5 per chair
White Swag back Chair Covers	20	\$3 per cover

A clothed table and two chairs will be supplied free of charge for the ceremony signing.

Chair covers may also be hired for the bridal table in the reception.



Venue Hire

For a Ceremony Only the fee is \$1500. *Although this option is not available from Feb to April.*
Venue hire for Reception Only is \$3500 for exclusive use of the venue outside the *normal trading hours*
A Ceremony on the Island followed by a Reception Costs \$4500
If you are wishing to start your Reception before 6pm there is a additional \$1000 per half hour charge.
If your function falls on a public holiday a surcharge of 25% will be applied to the total of your final bill.

Set Up

Please understand that you are hiring the Duckstein Brewery at Saracen Estates as a venue to provide quality food, beer, wine and service. The cost of the function packages does not cover set up costs outside what is required to service your guests with food and beverages. In the instance when set up requirements are beyond the standards, additional costs will be incurred.

Tentative Bookings

Tentative bookings will be held for a period of 14 days and will be automatically cancelled unless the deposit and booking form are received.

Confirmation Of Bookings

A Venue Hire deposit of \$2000 or Ceremony deposit of \$750 along with the signed booking form is required within 14 days of your booking.
This amount will be deducted from the final account.
All deposits are strictly non-refundable.

Cancellation

A cancellation fee will be charged based on an estimate value of the total function.

Notice within 120 days	charged at 50%
Notice within 60 days	charged at 75%
Notice within 30 days	charged at 100%

Payment

Your function food and beverage package as well as dietary requirements and support meals (DJ, Photographers etc) will need to be confirmed six weeks prior to the function date. The final number of guests will also need to be confirmed six weeks prior to your function. This number is the minimum number invoiced and additional numbers will be charged accordingly.
Upon confirmation of guest numbers you will be invoiced your total anticipated function costs, you will required to deposit a payment of 75% of this invoiced amount.
Your invoice is required to be paid in full 3 days prior to the commencement of your function.
Any incidentals or increase in numbers will be payable on the day at the conclusion your function.

Damage/Responsibility

Any damage caused by guests to the property including , without limitation: to buildings, plants & equipment or furniture & fittings of any nature whatsoever or breakages or loss of any glassware, crockery, cutlery or bottles of beer or wine within the premises of Duckstein or Saracen Estates will be the financially responsible of the organiser and the costs associated with the repairs or normal cleaning will be charged to your account.

Consumption & Duty Of Care

Function organisers are not permitted to supply their own food or beverages under any circumstances. Under the liquor licensing law of Western Australia we have a duty of care to all our clients and the management reserves the right to refuse service to any person that is deemed to be disruptive or intoxicated and may do harm to themselves, other patrons or property.

Pricing

All prices shown are inclusive of GST and are based on current and foreseeable costs, but may be subject to increase at the managements discretion, in which case 21 days notice will be given.

Decorations

Please make sure all decorations are approved by Duckstein management. Please don't use glitter, confetti or rice as part of your decorations inside or outside the facility.

Smoking

Smoking is not permitted inside the venue or on the alfresco decking area. Ash trays will be supplied in the beer garden for correct disposal of butts.

Children

Children under the age of 18 years must be supervised at all times.

Duckstein Brewery will not be responsible or liable for any damage or injury suffered to, by or in conjunction with children, including if children leave the premises or are not properly supervised by responsible adults.

General Information

All outstanding accounts must be paid for at the conclusions of your function. All gifts and property must be collected within 48 hours from the conclusion of your function. Duckstein Brewery will not be held responsible for any loss or damage of property left at the venue at the conclusion of the function. For safety reasons guests are not permitted in the vineyard. If you wish to have photos in the vines, permission must be given by management.

DUCKSTEIN BREWERY AT SARACEN ESTATES

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www.saracenestates.com.au



SARACEN ESTATES
MARGARET RIVER

To secure your function date please fill out this form and return with your deposit.

Date of function: _____

Type of function:

Ceremony only

Reception only

Ceremony & Reception

Description: _____

Estimated number; Adults: _____ Children: _____

Contact person: _____ Phone: _____

Brides name: _____ Phone: _____

Grooms name: _____ Phone: _____

Address: _____

Email address: _____

Please sign to accept the terms and conditions of this booking.

Signature: _____ Date: _____

BANKING DETAILS

Credit Card Payment: Type of Card _____

Credit Card Number: _____

Expiry Date: _____ Cardholders name: _____

Cardholders signature: _____

*Thankyou for choosing the Duckstein Brewery at Saracen Estates,
we look forward to your special day!*