

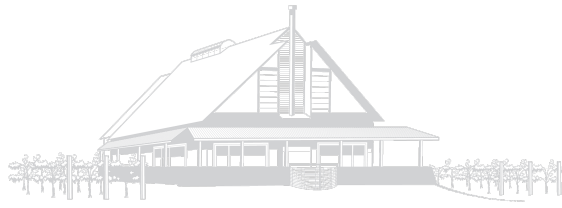


PETERSON HOUSE

PREMIUM SPARKLING WINES



Corporate Packages



PETERSON HOUSE

PREMIUM SPARKLING WINES

Thank you for considering Restaurant Cuvée at Peterson House Ltd as the venue for your forthcoming corporate function.

Boasting multiple solar panel farms & no single use plastic onsite, and with multiple event spaces, we're sure you'll find something to suit!

I have the pleasure in enclosing our corporate packages, together with some useful information that may assist you with the organisation of your event.

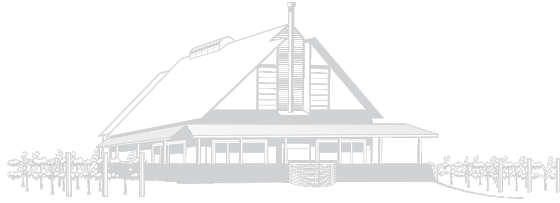
Please do not hesitate in contacting me at any time should you require further information or make an appointment to come and view our lovely property and discuss your plans in finer detail.

We look forward to hearing from you in the not too distant future.

Eloise McDonald

Wedding & Functions Manager





PETERSON HOUSE

PREMIUM SPARKLING WINES

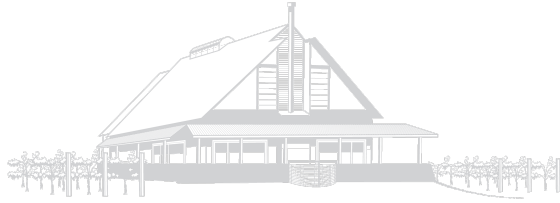
EVENT SPACE - THE HOUSE

Peterson House is an architecturally designed sandstone building, showcasing enormous exposed timber beams. It is home to Restaurant Cuvee, our award winning restaurant.

Fast Facts & Inclusions

- Maximum capacity 140 guests
- No minimum guest numbers
- Round tables (capacity 10)
- Linen, cutlery, crockery, glassware, staffing & cleaning costs all included
- Stunning timber crossback chairs
- Wireless microphone available for speeches
- Fully licensed bar & full table service





PETERSON HOUSE

PREMIUM SPARKLING WINES

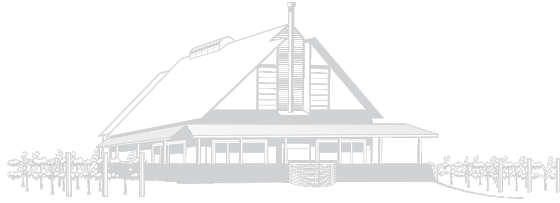
EVENT SPACE - THE MARQUEE

Our onsite Marquee is a permanent structure nestled amongst the vines. Catered by the same Restaurant Cuvée team, it simply provides a different style option to the House.

Fast Facts & Inclusions

- Maximum capacity 300 guests
- No minimum guest numbers
- Any table design & layout (round / square / long)
- Permanent draping, chandeliers & fairy lights
 - Beautiful hardwood floors
- Linen, cutlery, crockery, glassware, staffing & cleaning costs all included
 - Stunning timber crossback chairs
- Wireless microphone available for speeches
- Fully licensed bar & full table service





PETERSON HOUSE

PREMIUM SPARKLING WINES

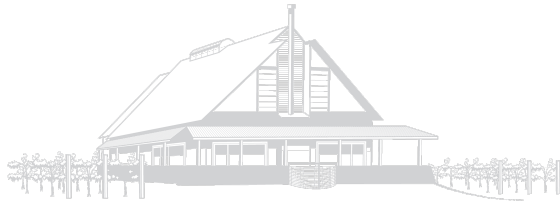
EVENT SPACE - THE CHAPEL

Our new sandstone Chapel will wow you with its' beautifully simple design. It is an absolute point of difference and an ideal space to hold your corporate event.

Fast Facts & Inclusions

- Maximum capacity 120 guests
- No minimum guest numbers
- Any table design & layout (round / square / long)
- Second floor mezzanine level for viewing or breakout space
 - Beautiful hardwood floors
- Linen, cutlery, crockery, glassware, staffing & cleaning costs all included
 - Stunning timber crossback chairs
- Wireless microphone available for speeches
 - Fully licensed bar & full table service





PETERSON HOUSE

PREMIUM SPARKLING WINES

CORPORATE PACKAGES

* No Venue Hire Fee & exclusivity from 5pm *

2 course meal & 3 hour beverage package
\$135.00pp

Canapes on arrival, 2 course meal & 3 hour beverage package
\$150.00pp

3 course meal & 4 hour beverage package
\$160.00pp

Canapes on arrival, 3 course meal & 4 hour beverage package
\$175.00pp

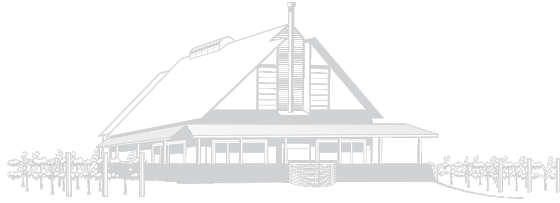
FOR YOUR GUESTS

Peterson House Piccolos (standard or personalised) from \$6.00 pp

Peterson House house-made oils, balsamic & dukkah from \$8.00 pp

Gift boxed bottles of wine from \$25.00 pp





PETERSON HOUSE

PREMIUM SPARKLING WINES

MENU CHOICES

Our events are catered by the same team of Chefs who serve breakfast & lunch in the award winning Restaurant Cuvee, so you can be assured you will receive restaurant quality meals.

With menus ever-changing, please ask the team for a copy of our current menu.

Final menu selections are due no later than 4 weeks prior to your event. Should you have any guests who are vegetarian or require special dietary requirements, we will cater to them accordingly & individually upon written request.

We can accommodate almost all menu requests, so if you're after something a little bit different, tell us your ideas & we'll make it happen!

ADD ME!

Cheese Platters \$7.00 pp

Dessert Grazing Table \$20.00 pp

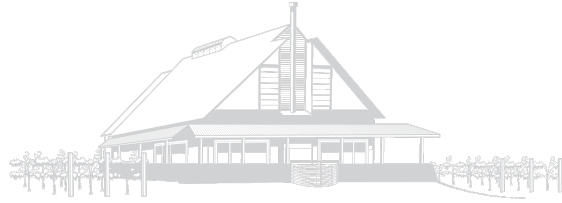
Ala Carte Menu Upgrade \$15.00 pp

Degustation Menu Upgrade from \$35.00 pp

Fruit Platters (feeds 10) \$50.00

*Unfortunately we are unable to offer formal tastings, but please speak to our dedicated team to discuss alternate options.





PETERSON HOUSE

PREMIUM SPARKLING WINES

BEVERAGE PACKAGES

Below is our standard beverage package, which has some flexible components & can be changed at your request.

Our bars are equipped to serve all beverage requests during your event (including spirits).

We do not, however, serve cocktails, shots or multiples of spirits.

We strictly observe hours of operation in accordance with RSA and our licensing.

Standard

- Peterson House Sparkling Gateway
- Peterson House Sparkling Pink Blush Rosé
- Peterson House Still Semillon or Peterson House Chardonnay
- Peterson House Still Shiraz or Peterson House Still Cabernet Merlot
- 2 Beers - choose from; Great Northern, Tooheys Extra Dry, XXXX Gold, Peroni, Corona, 150 Lashes, Stone & Wood, Pokolbin Cider House Cider
 - Low Alcohol Beer: Cascade Premium Light
 - Soft Drinks, Juices & Sparkling Water

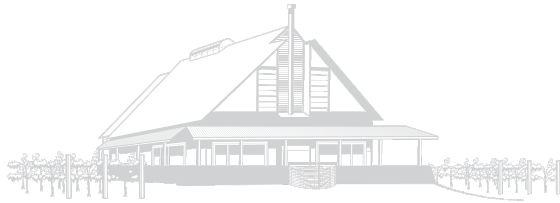
ADD ME!

Premium Beverage Upgrade \$15.00 pp

Beverage Extension (including room hire) \$20.00 pp per hour

Bar Tab & Cash Bars available upon request





PETERSON HOUSE

PREMIUM SPARKLING WINES

"HOW DO I BOOK?"

Deposit

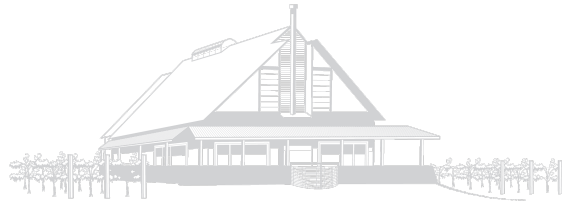
To secure your event date, we require a deposit of \$1000.00 with the completed paperwork (last page of this kit). We will then send through a contract to be signed by both yourselves, and by Peterson House.

Payment Schedule

- 50% due 3 months prior
- Final payment due 4 weeks prior

We will also ask for credit card details, to be used to settle any outstanding balance left owing at the close of the function.





PETERSON HOUSE

PREMIUM SPARKLING WINES

MEET THE TEAM

Eloise McDonald is our resident function guru. She is a born & bred Hunter Valley local and has worked in the hospitality industry for over 15 years. From the very first time you meet her,

Eloise invites you in with her positive outlook and warming personality. With her ability to make each and every person feel completely at ease, Eloise sets the standard for what you want and need in a Venue Manager.

Head Chef Chad Pridue heads up the Kitchen Team with Sous Chef Ivy Honeysett as his right hand woman. With a combined total of over 15 years at Peterson House, and 37 years cheffing, they make a formidable duo.



A LITTLE BIT OF CORPORATE PAPERWORK

Organiser: _____

Name: _____

Business Name (if applicable): _____

Phone Number: _____

Day & Date of Event: _____

Approx Time of Event: _____

Estimated number of guests: _____

Email Address to be used for correspondence: _____

Postal Address: _____

Suburb: _____ State: _____ Post code: _____

Function Location: House / Marquee / Chapel

DEPOSIT - \$1000 is being paid by the following method

Cash / Card / Direct Deposit

Name on Card _____

Credit Card Number _____

Credit Card Expiry _____

Name: _____ Signature: _____

Date: _____