

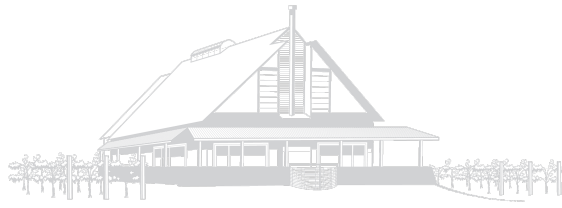


# PETERSON HOUSE

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.

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.

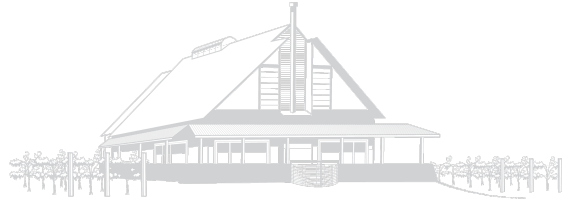
We look forward to hearing from you in the not too distant future.

Eloise McDonald

Wedding & Functions Manager







# PETERSON HOUSE

PREMIUM SPARKLING WINES

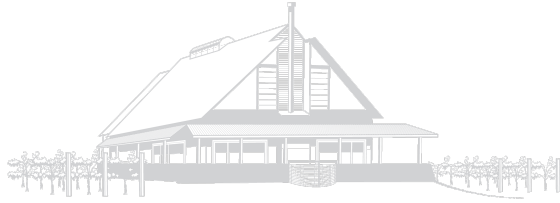
## OUR COMMITMENT TO SUSTAINABILITY

Peterson House makes environmentally conscious decisions and we're proud of our commitment to reducing our footprint.

### Fast Facts

- Multiple Solar Panel Farms onsite
- Wine Storage Facility run completely from Solar power
- No single use plastics in the kitchen
- Paper straws as opposed to plastic
- All food scraps collected and donated to a local farming family to feed their livestock
- Glass, plastic, cardboard & paper recycling implemented in all departments
- Rain Water recycled through our damn, and then used on our vineyards and on our tin roof to cool the building in Summer





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## EVENT SPACE - THE MARQUEE

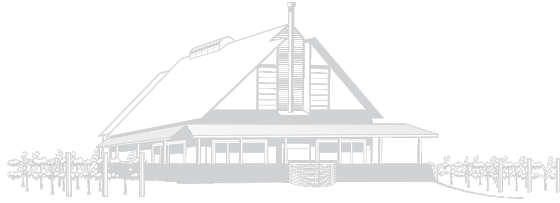
Our onsite Marquee is a permanent structure nestled amongst the vines. Catered by the same Restaurant Cuvée team, it simply provides a different style option to the House.

### 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







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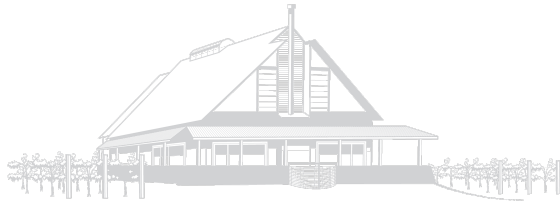
## EVENT SPACE - THE CHAPEL

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





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## 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

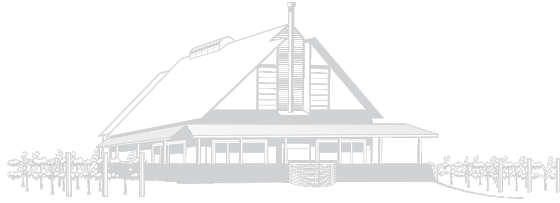
Peterson House Piccolos ( standard or personalised ) from \$6.00 pp

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

Gift boxed bottles of wine from \$25.00 pp







# PETERSON HOUSE

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## 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

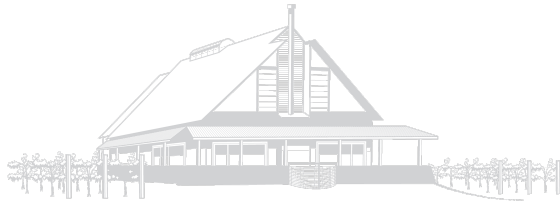
Ala Carte Menu Upgrade \$15.00 pp

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.





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## 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!

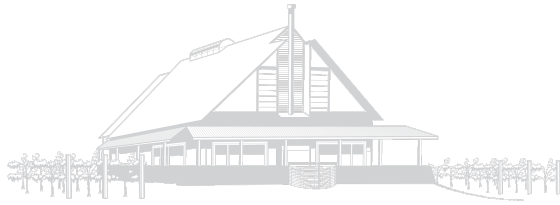
Premium Beverage Upgrade \$15.00 pp

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

Bar Tab & Cash Bars available upon request







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## "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.

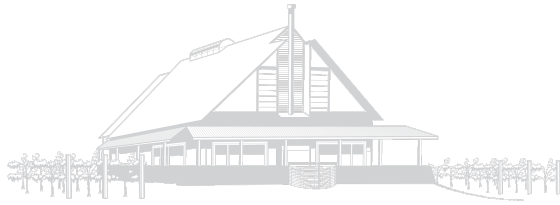
### Payment Schedule

- 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.







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## 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: \_\_\_\_\_