



## Wedding 2017

Congratulations on your engagement and we thank you for your interest in our farm and home where our family oversees a busy passionate team of artisan cheese and chocolate makers, chefs and horticulturists.

The farm is made up of a cheese and chocolate manufacturing facility, restaurant, 20,000 strawberries, 10,000 raspberries and other cane berries, 2,000 orchard trees including cherries, apricots, peaches, plums, pears and apples, a young 10,000 vine vineyard along with our resident chickens and cheeky pigs.

We also put on a pretty good party with options of small, intimate weddings [up to 50 sitting and 70 standing] in our restaurant or larger marque weddings [up to 170 sitting or 200 standing] with a rural twist.

All our chocolates and cheeses are handmade onsite using traditional methods and the finest fresh Tasmanian raw Ingredients and most of what is served is made from local produce, much of which is grown onsite.

We appreciate the opportunity to help make your special day truly memorable. This compendium outlines a range of options and is designed to help give you a feel for the style of wedding we offer.

Each wedding is unique so if there is any element you are looking for please talk to us and we will do what we can to accommodate.

Many thanks.

Melanie and Daniel Leesong [and the five kidlets that call the farm home]

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## Our Wedding Options

Coal River Farm offers a range of options catering from small, intimate weddings to large marquee events. We pride ourselves on offering a classy yet relaxed wedding venue with fantastic food, service and wine.

### Venue Options

Coal River Farm is available for exclusive use for your special event.

We cater for intimate wedding receptions up to 50 seated inside or up to 170 seated outside in our high quality marquee overlooking the stunning Coal River Valley. We also offer stand up cocktail style events for up to 200 persons.

### Food Options

Every wedding is unique and we prepare a bespoke menu based on the requirements of each event. Overleaf there is a sample menu developed for a recent marquee wedding held at the Farm. Our food comprises locally sourced produce and usually incorporates our own farm reared pork, fresh farm grown fruit and locally grown vegetables. We are committed to supporting the local farming community in the Coal River Valley and produce we don't grow ourselves we source what we can as locally as possible. Our food can be described as voluminous,, hearty modern Australian cuisine with our own unique farm twist.

### Beverage Options

We provide standard all inclusive beer, wine and soft drink packages, premium local Coal River Valley wine options and on consumption options and are happy to discuss your preferences.

### Entertainment Options

We can arrange for staging, lighting and venue decoration if required or alternatively you can arrange as you desire. We can suggest a range of options as needed.

### Wedding Favours

Our chocolate, farm grown jam and other confectionery products are a unique and classy option available to all weddings. We are happy to develop a unique option for you if you are seeking to provide guests with a unique memento.

### Pricing

#### Food:

Stand up, substantial canapes and finger food	\$60pp
Entree, Main, Desert [banquet style]	\$75pp
Entree, Main, Dessert, Cheese [banquet style]	\$80pp

#### Beverage Packages [5 hours in duration]:

House Beer, Red and White Wine, Sparkling, Softdrink	\$45pp
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Coal River Valley Beverage Package - locally produced premium wine selection: \$66pp

Beverages may also be provided on a consumption basis for payment at the conclusion of the event.



Wedding Favours: From \$3.50pp

Exclusive Use Venue Hire:

Restaurant:

\$1,500

200 square metre marquee

\$2,500

Minimum 30 people for inside wedding receptions and 70 people for marquee wedding receptions.

Sample menu for sit down marquee meal:

#### ENTREE PLATTERS

Hot smoked salmon with celeriac remulade

Braised beef shin and green peppercorn terrine

Duck liver parfait with port jelly

Pork belly and fennel dumplings

Marinated olives, pear relish, spiced nuts

Roast capsicum, ricotta and thyme roulade

Puy lentil patties with pickled beetroot and sumac yoghurt

Crisp breads

Rye baguettes

#### MAIN PLATTERS

Cherry wood smoked pulled pork shoulder with roast tomato, cumin and paprika puree

Pepperberry and parsley crusted scotch fillet with a seeded mustard soubise

Coriander, chilli and lime chargilled baby chicken with a warm spiced pear salsa

Confit baby potatoes with garlic and thyme

Charred sweetcorn with caraway seed butter

Greens dressed with raspberry vinaigrette

Steamed baby carrots with black sesame and orange

#### DESSERT

Strawberry and pistachio tart

Apple and vanilla tart

Dark choc and orange tart

Cheese platters - our house made artisan cheese selection

Chocolate platters - our very own fine quality chocolate

Tea/Coffee

For further information contact Daniel Leesong on 0400 148 304 or 03 6248 4960 or email: [daniel.leesong@coalriverfarm.com.au](mailto:daniel.leesong@coalriverfarm.com.au).

