

"Wedding Shed"

SPREYTON CIDER CO

6 Melrose Road, Aberdeen TAS 7310



*Pure
Tasmanian*
SPREYTON
Cider.

INFORMATION

VENUE HIRE \$4,500 + \$1,000 BOND

Items included in the venue hire fee:

- full use of wedding shed with full flexibility in decorating and bringing in your own ideas
- access to the site for set up, from 2 days prior to event
- pack up to be done by 10am on the second day following event
- 70 black chairs (ideal for ceremony and reception)
- 8 wooden trestle tables (180cmL x 80cm W)
- wooden triangle arbour
- 2 x picnic tables with umbrella
- a limited assortment of rustic furniture such as wine barrels, standing table, keg stools, etc.
- 2 x bar staff that will serve your guests throughout the night and will assist with clearing glasses, rubbish, etc.
- a good selection of different drink options (no BYO)
- disposable beer and wine cups
- 3 x gas heaters including gas
- 2 x firepits including wood
- small amp + microphone if needed
- security guard from 8:30pm for the safety of all guests
- refrigerating trailer that can store platters/food/cake/leftovers
- on-site parking

Spreyton Cider Co will provide some assistance with setting up, however it will be your responsibility for final set up, dressing and decorating. It will be your responsibility to pack up and put the shed back into order as it was prior to event.





The wedding ceremony is also welcome to be within the orchard and is included in venue fee. We have a couple of nice clearings in close proximity to shed or in the orchard nearby. However, it will be your responsibility to set up and pack up ceremony location and also ensure no litter is left behind. Rose petals are fine, but no confetti please.



We are excited to be able to offer catering for your big day! Self catering is permitted, though there is a fee of \$1000 to do so.

Spreyton Cider Co will dispose of garbage post event. Please ensure all food waste from caterer (if self-catering or hiring external catering) is removed by caterer and any waste is bagged up.

In respect to our neighbours and liquor licence conditions we have a strict end time that must be implemented to ensure a reasonable and safe end to the night.

Bar will close at 10:30pm. We ask musician/DJ to play last song not later than 10:45pm. Please respect staff when asking to reduce volume if they deem necessary.

By 11pm we ask everyone to leave the venue and have already taxis and designated drivers organised.





Function Menu

GRAZING TABLES / \$10 PER PERSON

Selection of meats, smoked salmon, dips
Tasmanian cheeses, baguettes, crackers,
lavosh, fruit, pickles and accompaniments

STAND UP SMALL PLATES / \$10 PER ITEM PER PERSON

Beef sliders, cheese, pickles, potato crisps
Pork and veal meatballs, sugo, basil, fettucine
Cider battered fish, fries, tartare, lemon
Butter Chicken, raita, steamed jasmine
Dusted Calamari, fries, aioli
Prawn linguini, chili oil, garlic
Chicken kebabs, satay sauce
Arancini balls, peas, mint, aioli
Pulled pork tacos, apple slaw, salsa
Bruschetta, basil, tomato, red onion
Vegetarian rice paper rolls, dipping sauce
Korean fried chicken, Bao Buns, kimchi
Roast beef rolls, gravy, slaw

MINIMUM 20 PERSONS FOR FUNCTION FOOD

PLEASE CONTACT DIRECTLY FOR DIETARY REQUIREMENTS



Function Menu

CANAPES / \$20 PER PERSON

Choose 5

Blinis; smoked salmon, dill, aioli

Baguette; olive tapenade, goats' cheese, chives

Frittata; roasted vegetables, garlic, blistered toms, aioli

Sausage Roll: pork, fennel, apple chutney

Haloumi; charred, pea puree, basil

Quiche; hot smoked salmon, red onion, cr me fraiche, dill

Beef; oven roasted, Yorkshire pudding, horseradish cream

Bocconcini; chicken drums, marinated, siracha.

Kebabs; chicken, Moroccan spice, cumin yoghurt

Arancini; parmesan, corn, split pea

Bruschetta; basil, cherry toms, garlic, red onion

Oysters; natural, lemon wedge, nam jim

Prawns; BBQ, strawberry chili sauce

MINIMUM 20 PERSONS FOR FUNCTION FOOD

PLEASE CONTACT DIRECTLY FOR DIETARY REQUIREMENTS

Function Menu

GOURMET BBQ BUFFET / \$50 PER PERSON

Choose 4 dishes & 2 sides, includes bread rolls or baguettes

MAINS

Porterhouse: medium, field mushrooms, jus

Chicken; Moroccan spices, yoghurt dressing

Sausages; pork, fennel, relish

Kebabs; chicken, capsicum, satay

Kebabs; lamb, mint, rosemary

Kebabs; prawns, garlic rub, lemon

Burgers; beef, onion jam

Salmon; dill, wilted greens, lime hollandaise

Cutlets; lamb, mushy peas, minted jus

Lamb; butterflied, mustard, chermoula, capsicum

Pork fillet; spice rub, apple compote

SIDES

Roasted Potato salad, pancetta, red onion

Greek Salad

Roasted root Vegetables

Green Leaf salad

Potato Bake, streaky bacon, mustard cream

Tomato, bocconcini salad

Vegetable kebabs

MINIMUM 20 PERSONS FOR FUNCTION FOOD

PLEASE CONTACT DIRECTLY FOR DIETARY REQUIREMENTS



Function Menu

BUFFET (PLATTERS TO TABLE OR SELF SERVE) / \$60 PER PERSON

Choose 3 sides & 2 mains

MAINS

Garlic & Rosemary Lamb Shoulder served with sweet potato mash

Apple Cider Roast Pork & Crackle served with honey Dutch carrots

Roasted Sirloin with red wine jus served with Yorkshire puddings

Oven Roasted Chicken Breast & Mustard Cream sauce served with roasted potatoes

Oven baked ocean trout with lemon herb butter served with cherry tomatoes and green beans

Vegetarian Lasagne with housemade bechamel

SIDES

Roasted Potato salad, pancetta, red onion

Greek Salad

Roasted root Vegetables

Green Leaf salad

Potato Bake, streaky bacon, mustard cream

Tomato, bocconcini salad

MINIMUM 20 PERSONS FOR FUNCTION FOOD

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Function Menu

DESERT TABLE / \$10 PER PERSON

Desserts include cakes, slices, tarts & macaroons + more.

+\$2.50 per person for coffee & tea station (barista coffee charged per cup)

MINIMUM 20 PERSONS FOR FUNCTION FOOD

PLEASE CONTACT DIRECTLY FOR DIETARY REQUIREMENTS



Drinks Menu

TAP

Boags St George \$9
Spreyton Ginger Beer \$9

CANS

Spreyton Apple Cider \$8
Spreyton Apple Raspberry \$8
Spreyton Sour Cherry \$8
Great Northern Supercrisp \$8
Buttons Brewing Pale Ale \$8
Jack Daniels & Cola \$10
CC & Dry \$10
Crafty Cuts Vodka Citrus \$10

NON-ALCOHOLIC

Spreyton Apple Juice 300ml \$3
Spreyton Orange Juice 300ml \$3
Spreyton Brewed Soft Drink Range \$5
Coke, Coke No Sugar, Sprite \$3.50
Water \$2

WINES

Josef Chromy Pepik Pinot Noir \$9
Josef Chromy Sauvignon Blanc \$9
Josef Chromy NV Sparkling \$10
Broad Arrow Pinot Gris \$9
Fig n Pooch Moscato \$9

SHED RULES

1) DRINKS & LICENSING

The shed is part of our licensed venue. The bar is operated, and all drinks are served/sold by Spreyton Cider Co. BYO is strictly NOT permitted on premises. Drinks which are not sold by Spreyton Cider Co will be confiscated and returned the following day. We have a "NO SHOT" policy and don't serve straight spirits. Drinking games (and devices) are not permitted and will be confiscated.

2) OUT OF BONDS

Please ensure your guests do not go walking in or around our working orchards. Behind the shed, east towards creek, as there are numerous trip hazards that should be avoided. Please keep your guests limited to within the shed and immediate surrounds on lawn in front of it. This is equally important for our designated licensed area which is in the wedding shed and directly in front of the shed.

3) SET UP AND PACK UP

You are welcome to set up two days prior your wedding day (if your wedding is on the Saturday, you are allowed to set up from Thursday). We ask that everything is packed up and left as you found it by 10 am Monday at the latest.

Please do not drive/park on the lawn in front of the shed. We mow the lawns (depending on the weather) either on Thursday or Friday to have the grass neat and tidy for you. We kindly ask that you do not move any furniture onto the lawn until it has been mowed.

Please only access the shed between 8am - 6pm. Please let us know if you require access to the shed after 6pm.

Alcoholic drinks must only be purchased from our Cellar Door as outlined above "Drinks & Licensing" while on our licensed areas.

4) CAR PARKING

Our on site parking for weddings at the shed is located on the northern side of the wedding shed (over the bridge) on the grass area. Access for the parking is via Sheffield Road, before the corner of Tartleton & Sheffield Roads. In case of wet weather, the main cidery car park will be used for wedding guests. Please be aware of obstacles while driving on site. We will have signs on the day directing cars to the parking.

5) SMOKING

We have a designated smoking area in the corner of the wooden bin wall (ashtrays provided). Smoking is strictly prohibited elsewhere. Please ensure that your MC directs people to use the smoking area only. Any cigarette butts or litter found on the ground by Spreyton Cider Co post bump out will be \$1 per butt off the bond.

6) GLASS

We prefer a minimal amount of glass to be used at the shed. Disposable wine and beer cups are provided by Spreyton Cider Co. Wine glasses are acceptable if wanted and are your responsibility to organise, clean and return. We recommend your MC informing guests to hold on to wine glasses to ensure you do not run out of clean glassware.

7) GARBAGE

We provide rubbish bins on the day of the event. Please ensure all food waste from caterer is removed by caterer and any waste is bagged up. Bin liners are provided at the shed, please have all garbage bagged up when packing up and leave at the shed for staff to remove the following day. Paper confetti or table scatters are not permitted (Rose petals are okay).

8) FINISH TIME / NOISE

There is no negotiation for finish time in respect to our neighbours. Bar will close at 10:30pm. We ask musician/DJ to play last song no later than 10:45pm and to have volume at a reasonable level. Please respect our staff if you are asked to reduce the volume. By 11pm we ask everyone to leave the venue and have taxis and designated drivers already organised.

9) RESPECT OUR NEIGHBOURS

Please be respectful of our immediate neighbours to the rear of the shed and also within the property near the cidery. People live here as well and would appreciate not being disturbed during or after your wedding.

10) SECURITY

There will be a security guard on site from 8:30pm for the safety of your guests.

FAILURE TO ADHERE TO THESE RULES COULD RESULT IN ALL OR SOME OF THE BOND NOT BEING RETURNED.



TERMS & CONDITIONS

1) CONFIRMATION OF BOOKING

A 7 day tentative booking may be placed without any obligation from your side. Once the tentative booking period lapses, Spreyton Cider Co reserves the right to release your reservation and allocate the venue to another person without further notice.

A bond of \$1,000.00 is required to secure your booking, once received we will confirm your booking and will assume that you have read the terms and conditions of hire.

2) PAYMENT OF ACCOUNT

Final payment is required no later than 180 days (6 months) prior to your wedding. Payments must be made by credit card or bank transfer.

3) CANCELLATION POLICY

The bond of \$1,000 will confirm your wedding date and is non-refundable prior to your wedding.

The bond will be returned to you within 7 business days after your wedding, once all accounts closed, stock borrowed accounted for, shed packed up and inspected.

For notice of cancellation in writing before the payment of your venue hire fee and within 180 days prior to the date of your wedding:

- 100% of the bond will be non-refundable (\$1000)

For notice of cancellation in writing after the payment of your venue hire fee and within 180 days prior to the date of your wedding:

- a refund of 75% of the venue hire fee will apply. (was previously 80%, but I wanted to take it down to 75% so that the amount would be more than the bond. Would see us keep \$1125 under the new payment of \$4500 if fully paid)

For notice of cancellation in writing within 90 days prior to the date of your wedding

- a refund of 50% of the venue hire fee will apply. (would see us keep \$2250 under the new payment of \$4500 if fully paid)

For notice of cancellation in writing within 30 days prior to the date of your wedding

- no refund will apply.

4) LOSS AND DAMAGE TO THE PROPERTY

Any cigarette butts or litter found on the ground by Spreyton Cider Co post bump out will be \$1 per butt off the bond. Paper confetti or table scatters are strictly not permitted (rose petals are okay).

You are responsible for all loss and damage to the property of Spreyton Cider Co caused by or arising from any act or omission by you, your guests or any other persons attending your wedding.

This will result in partial or full bond being withheld.

In paying the booking bond, these terms and conditions are binding upon the client.

IN PAYING THE BOOKING DEPOSIT, THESE TERMS AND CONDITIONS ARE BINDING UPON THE CLIENT.



For further information or an inspection of facilities please contact us:

Phone: 03 6427 3664

Email: events@spreytonciderco.com.au

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