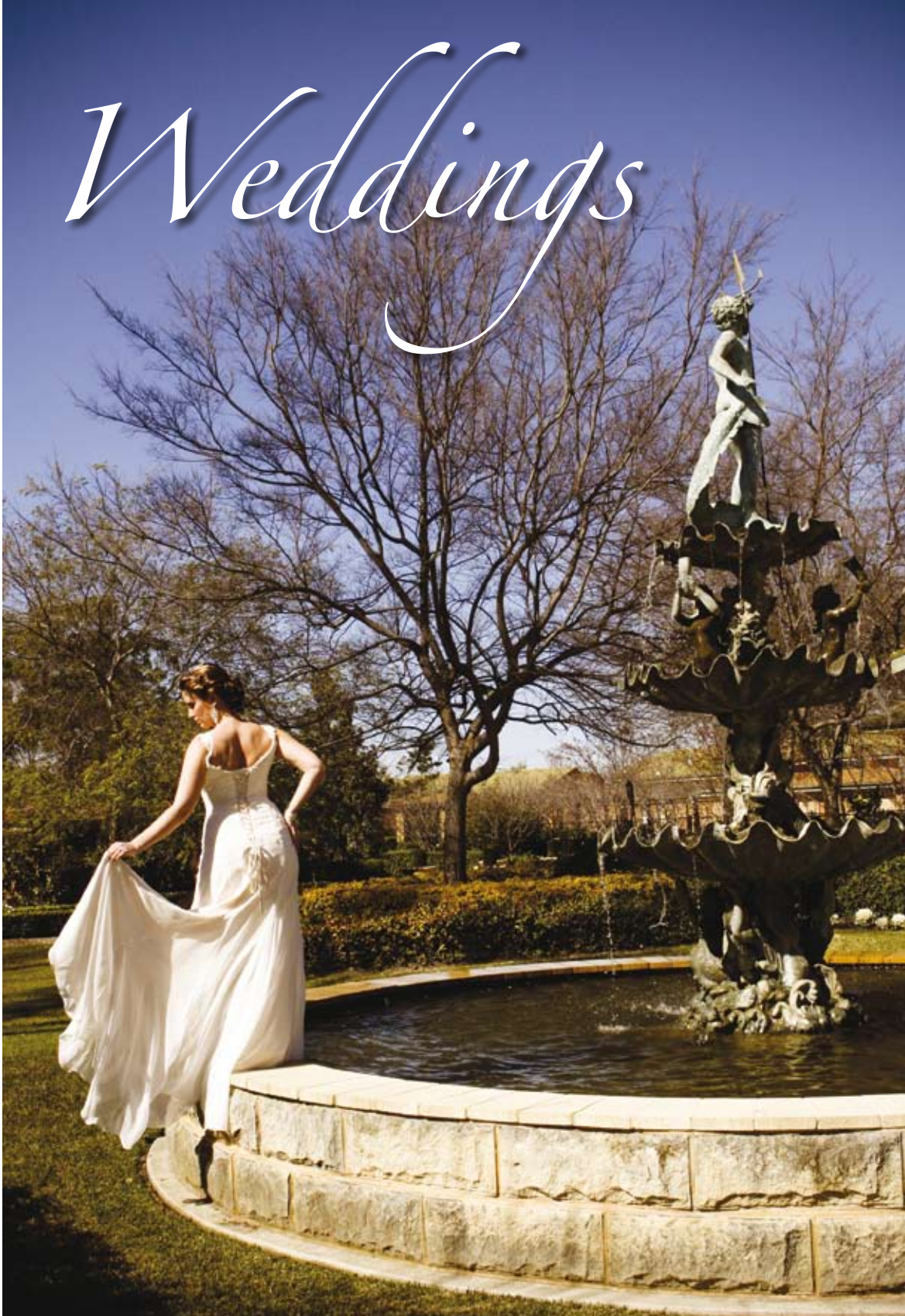


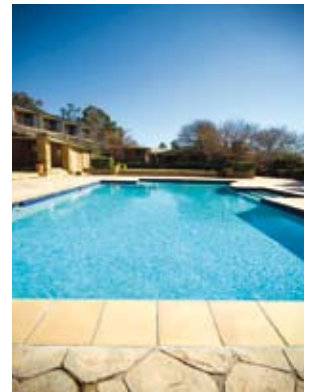
# Weddings



INTIMATE GARDEN CEREMONIES



UNIQUE RECEPTION ROOMS



GUEST ACCOMMODATION



COMPLIMENTARY ROOM



**MERCURE RESORT  
HUNTER VALLEY GARDENS**

# Congratulations



## WELCOME

Let us begin by saying Congratulations on your Engagement!

We here at the **Mercure Resort Hunter Valley Gardens** offer a truly stunning wedding destination located right in the heart of Hunter Valley Wine Country! Boasting idyllic locations for every aspect of your special day including your ceremony, reception, luxury accommodation and photography all in one venue!

Eliminate the need for costly transport, the hassle and stress that can so often accompany long drives to and from ceremony and reception venues to enjoy the ease and magnificence of a Mercure Resort Destination Wedding!

As the bride to be, imagine getting ready in one of our lavish suites, bridesmaids and family by your side, with the make up artist and hair stylists coming to you, happily sipping champagne and truly enjoying your entire day. When your ceremony time arrives, walk along the garden path, into the Lodge Gardens by the fountain and finally along the red carpet to your future husband.

With our central location your guests as well as you, the Bride and Groom, are always taken care of! While your bridal party is utilising our beautiful grounds and any pre-arranged local visits for your photography, your guests may wish to wander through the award winning Hunter Valley Gardens or boutique shopping village. Perhaps they'd prefer to visit one of the five cellar doors or chocolate and cheese tasting sensations awaiting only a short stroll in any direction, or stay nice and relaxed and have a refreshment in our lounge or bar and library. There truly is something for everyone right on our doorstep.

### **Our gift to you**

We are pleased to offer a complimentary stay for the Bride and Groom in one of our deluxe rooms. Enjoy your first night as husband and wife in total luxury without even having to leave the property.

Contact our dedicated and experienced Events Team to organise a guided tour of our property and begin your planning today!

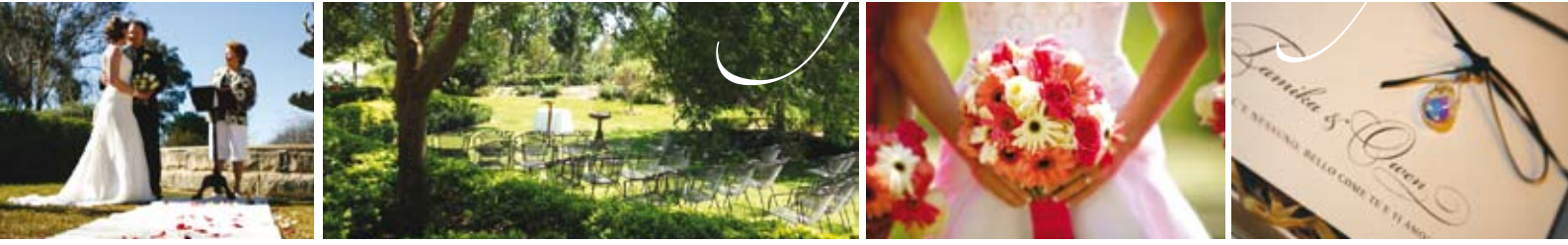
*Events Team*

**Mercure Resort Hunter Valley Gardens**



MERCURE RESORT  
HUNTER VALLEY GARDENS

# Your Wedding Ceremony



For an atmosphere of relaxed elegance for your **Garden Wedding Ceremony** look no further than our Resort's gardens. Ideally situated in the surrounds of the picturesque Lodge Gardens and fountain, this gorgeous location can be yours free of charge when you hold your reception in one of our onsite function rooms.

## THE LODGE GARDEN

Ceremony Fees: Complimentary when you hold your reception onsite.  
\$375 (incl. gst) when your reception is to be held offsite.

### Inclusions

- A dedicated co-ordinator to oversee the ceremony and be on hand for any special requirements
- 20 chairs
- PA system, with lapel microphone and CD player
- Access to the Lodge Gardens for photographs
- Hire of Garden for one hour and fifteen minutes
- Specified times and red carpet fee may apply



# Your Reception



We pride ourselves on providing a luxurious experience, catering for anything from a small intimate dinner to a lavish reception with all of your extended family and friends. We have a wide range of reception rooms available to cater for your specific needs. Please arrange to view all of our facilities by contacting our Events Team.

## THE CONSERVATORY

This room is ideal for that small intimate wedding up to **30 guests**. It overlooks the beautiful Lodge Gardens, ceremony area and fountain. The Lodge Terrace is perfect for guests to enjoy canapés and drinks after the ceremony and / or before your reception commences. The gorgeous sandstone fireplace can be lit to bring warmth to a cosy winter wedding.

## THE LODGE ROOM

This room is perfect for that small intimate wedding up to **40 guests**. It overlooks the beautiful Lodge Gardens, ceremony area and fountain. The Lodge Terrace is perfect for guests to enjoy canapés and drinks after the ceremony and / or before your reception commences.

## THE RIESLING ROOM

Overlooking the stunning Lodge Gardens and pool area, the Riesling Room has rustic charm and natural light for up to **100 guests**. The adjacent terrace is perfect for your guests to enjoy pre-dinner drinks before moving into the room for a night of dinner and dancing. The gorgeous sandstone fireplace can be lit to bring warmth to a cosy winter wedding. (subject to availability and room hire fees apply).

## THE SHIRAZ ROOM

The large timber dance floor is the centre piece of this room. With a capacity for **120 guests** you will enjoy a fantastic evening with all of your family and friends. Guests can await your arrival while enjoying pre-dinner drinks on the outside terrace, overlooking the Steven's Shiraz vineyard.

## THE SEMILLON BALLROOM

Finding it hard to find somewhere that will cater for a larger wedding? Look no further; our Semillon Ballroom is perfect for a sit down dinner for 160 guests or a cocktail reception for up to **250 guests!** No need to cut down your guest list with this room.

# Reception Venues



1. The Conservatory 2. The Lodge Room 3. The Riesling Room 4. The Shiraz Room 5. The Semillon Ball Room

# Accommodation



At the **Mercure Resort Hunter Valley Gardens** we aim to offer you and your valued guests a complete experience, this is why we offer specially discounted accommodation rates to all of your wedding guests. Ask our co-ordinator about our special rates and reserving room blocks so your guests don't miss out. Take the hassle out of arranging accommodation for all of your guests, by including our reservations number with your invitations. This way your guest can book directly with us.

## **Our gift to you!**

We are pleased to offer a complimentary stay for the Bride and Groom in one of our deluxe rooms. Enjoy your first night as husband and wife in total luxury without even having to leave the property. We also offer a discounted upgrade for the Bride and Groom to one of our beautifully appointed suites for only \$154.

## **EXTRA INFORMATION**

### **Special Diets**

Our chef is happy to create a special meal for guests who are vegetarian or have special dietary needs. Please ensure you inform your Co-ordinator in advance so that special meals can be prepared. Children's meals are also available on request.

### **Crew Meals**

We can arrange main meals for crew members such as your DJ, Photographer etc for just \$30 per person.

### **Midweek Wedding Discounts**

**Mercure Resort Hunter Valley Gardens** is pleased to offer a 10% discount on your wedding if held from Monday to Thursday.

### **Planning**

If you need assistance sourcing suppliers for your wedding our co-ordinator can put you in contact with some of the best suppliers in the Hunter Valley.

### **Room Hire of The Riesling Room**

When holding a wedding reception in **The Riesling Room**, the restaurant is relocated to another location. Due to the re-location, a room hire charge of \$500 is charged for a wedding reception being held in The Riesling Room.

### **Additional Hours**

Your wedding reception can be extended at \$250 per hour.

### **Anniversary Offer**

When holding your wedding reception with **Mercure Resort Hunter Valley Gardens** we offer both the Bride & Groom a special 50% discount off accommodation to come back and stay on their wedding anniversary night (subject to availability).

# Wedding Packages



## Our Experience

Our team can provide superior quality and service for your wedding reception requirements that cater for wide range of tastes. We know exactly what works well and we make sure our food has the right appeal to enhance your wedding day.

Our chefs can create a range of menu and beverage options including service alternatives such as Buffet, Carvery, BBQ and provision of a range of dietary requirements, depending on your needs.

## SEMILLON PACKAGE

Choice of two alternate drop, two course menu at **\$69 per person**

### Package inclusions:

Selection of breads served with local virgin olive oil and aged balsamic vinegar

Your choice of two entrées and main courses served alternately

Your own wedding cake served as dessert

Coffee and tea station

Room Hire for 6 Hours (or subject to availability for Riesling room)

White linen tablecloth and napkins

Bridal table with skirting

Wireless microphone for formal speeches

Use of candelabras for guest tables (subject to availability)

Cake table with skirting

### Your Choice of Entrées

Traditional Caesar salad served with crisp pancetta and grissini

Thai beef salad with rice noodles, young beans, cucumber, capsicum, bean shoot, sweet chilli dressing

Smoked salmon salad with avocado, cherry tomato, cos leaves and preserved lemon dressing

Baked spinach and ricotta cannoli with wok seared tomato and basil fondue

Pumpkin and goat cheese tartlet served and salad of rocket and pine nuts

Antipasto plate, cured and smoked meats, smoked seafood, baby boconcinni, asparagus, rock melon, olives, pesto

Salt and pepper calamari, sweet lime dressing and petite herb salad

Vietnamese chicken salad, wombok, cucumber, selected herbs, bean shoot, peanuts and cherry tomato

### Your Choice of Main Courses

Pan seared Barramundi fillet served on a saffron arancini, steamed asparagus, burnt orange vinaigrette

Roast grain fed beef fillet, sweet potato mash, kumera chips, red onion jam & young beans

Pan seared Beef tournedos, garlic mushroom, potato "fondante" served with sugar snap peas

Pan seared chicken breast wrapped in pancetta, feta and olive polenta,

Cajun spiced Tasmanian salmon served smashed potato and minted tzatziki

Slow cooked pork loin with pumpkin and almond risotto, saffron and pear relish

Seared lamb rump, cumin scented couscous and ratatouille 'Nicoise' minted yogurt

Chermoula marinated chicken supreme, smashed chat potato, asparagus spears, eggplant jam



## CHAMPAGNE PACKAGE

Choice of two alternate drop, three course menu at **\$79 per person**

### Package inclusions:

Selection of homemade breads served with local virgin olive oil and aged balsamic vinegar

Your choice of two entrées, main courses and desserts served alternately

Coffee and tea station

House made Belgian chocolate truffles

Room hire for 6 hours (or subject to availability for Riesling room)

White linen tablecloth and napkins

Bridal table with skirting

Wireless microphone for formal speeches

Use of candelabras for guest tables (subject to availability)

Cake table with skirting

### Your Choice of Entrées

King prawn salad with avocado, tomato, coconut, and rocket leaves and sweet lime dressing

Asian duck broth scented with star anise with pan seared scallops and coriander sambal dip

Wok seared scallops with kaffir leaves and chilli served on seafood risotto

Twice baked Emmental soufflé, topped with goat's cheese and bush fruit chutney

Warm salad of Hunter quail, with Mediterranean grilled vegetables and crumbed feta, balsamic dressing

Seafood tasting plate, Port Stephens oyster, seared scallop, prawn, cured salmon, crab and avocado Tian

Warm Thai prawn salad with beans, shoots, cashews and mango

Smoked chicken salad with avocado, cherry tomato and pecan nuts

### Your Choice of Main Courses

Pan seared rib eye cutlet served on a red wine and potato mash, spiced caponata and eggplant chips

Pan roasted rack of lamb with an almond crust olive mash, provencal tomato, garlic confit jus

Grain fed beef tournedos with porcini risotto, steamed asparagus and truffle jus

Pan seared chicken breast wrapped in pancetta feta and olive polenta, sugar snap peas

Pan seared Atlantic salmon topped with a spicy almond crust, Morocco risotto, basil beurre blanc

Hoi sin glazed duck breast scented with lime and coriander, steamed choy sum and citrus salad

Pan seared "Angus" filet mignon, wrapped in bacon, garlic mushroom, pinot jus

Pan seared lamb rump, polenta and parmesan cake, buttered beans and roasted cherry tomato

### Your Choice of Desserts

Baileys custard topped with black velvet and almond tuile

Sticky date pudding with butterscotch sauce and vanilla ice cream

King Island cheese plate with fresh fruits and walnut bread

Cherry ripe chocolate tart with coconut sorbet, cherry syrup

Mango and passion fruit parfait, raspberry coulis and pineapple wafer

Cappuccino crème brûlée with almond biscotti

White and dark chocolate terrine, orange and mint salsa, macadamia nut biscuit

Baked Italian cheese cake with balsamic strawberries



## COCKTAIL STYLE PACKAGE

Food service for 2 hours at **\$69 per person** (min 20 person)

Select 4 cold savoury cocktail size canapés

Select 4 hot savoury cocktail size canapés

Select 4 sweets cocktail size desserts

Tea and coffee for two hours

### Package inclusions:

Room hire for 6 hours (or subject to availability for Riesling room)

White linen tablecloth and napkins

Bridal table with skirting

Wireless microphone for formal speeches

Use of candelabras for guest tables (subject to availability)

Cake table with skirting

### Cold Savoury canapés, tray service

King prawn served with avocado cream in a shot glass

Peking duck wrapped in rice paper roll with coriander and plum dip

Salmon and seaweed sushi

Bruschetta with vine tomato salsa and basil

Smoked salmon and mascarpone cheese roulade with thin crepe

Chicken liver pate en croute

Melon and prosciutto skewer

Scallops and salsa on Asian spoon

Oyster and red caviar served in their own shell

Crab and avocado cream in a puff pastry case

### Hot Savoury canapés, tray service

Salt and pepper squid, Asian slaw, served in a noodle box

Angus beef, roasted tomato slider served in small bun

House made vegetarian spring roll, sweet soy and coriander

Chicken tenderloin skewers, marinated with soy and honey

Arancini filled with field mushroom and melted boconcinni cheese

Goat cheese tartlet with onion jam

Fish goujonnette with aioli

Thai fish cake, sweet lime dressing

Mini bacon and cheese quiches

Filo of prawn mousse and asparagus

Lamb koftas and yogurt dip

### Desserts, tray service

White Callebaut chocolate strawberries

Very berry tartlet

Portuguese crème

Profiterole filled with Belgian chocolate cream

Cupcake with whipped cream and strawberry

Chocolate mousse in a tartlet

Seasonal fruit skewers with honey yogurt

Mini vacherin, meringue, ice cream and fresh fruits

Crème brûlée, chocolate velvet



### Optional Extras

Sparkling on arrival or during the wedding 'toast' to celebrate your day \$4.50 p/p

Your wedding cake served with your choice of fruit coulis and whipped vanilla cream \$2.50 p/p

Fountain of Love - Melting Belgian chocolate fountain with an assortment of fresh seasonal fruits, marshmallow \$3.50 p/p

## GARDEN COCKTAIL PARTY

### Mezze Platters

An assortment of house made dips, marinated feta cheese, Kalamata olives, semi dried tomato, pickled vegetables, salami, toasted Turkish and olive breads served on platters.

**\$10 per person**

### Canapés

House made Cantonese spring roll with sweet soy dressing

Tandoori spiced chicken skewers, cucumber raita

Grilled bruschetta with lemon ricotta, tomato salsa

Thai fish cakes with pickled ginger and coriander, sweet chilli jam

**½ hour package \$15 per person - one each**

**1 hour package \$25 per person - two each**

### Premium Selection Canapés

Smoked salmon, asparagus, dill cream in a thin crepe

Peking duck wrapped in rice paper skin and hoi sin sauce

Tempura prawns with lemon aioli

Marinated scallops with a spicy salsa in an Asian spoon

Vindaloo chicken samosa with mint raita

Goat's cheese tartlet with caramelised onion jam

**½ hour package \$24 per person - one each**

**1 hour package \$40 per person - two each**





## BEVERAGE PACKAGE OPTIONS

You are most welcome to select a beverage package or beverages on consumption for your wedding reception. Beverages on consumption are charged on consumption, like a bar tab and the bar account is paid at the end of the wedding. Beverage Package is a set cost for so many hours per person, as below.

### Package One

Inclusions  
 Stony Peak Brut Sparkling  
 Hunter Gold Chardonnay or Moores Creek Semillon Sauvignon Blanc  
 Hunter Gold Shiraz  
 Domestic Australian Beer - Tooheys Extra Dry, XXXX Gold, Hahn Premium & Light, Tooheys New  
 Soft Drink and Juice

Duration	2 Hours	Cost	\$32 per person
Duration	3 Hours	Cost	\$39 per person
Duration	4 Hours	Cost	\$45 per person
Duration	5 Hours	Cost	\$51 per person

### Package Two

Inclusions  
 Hope Estate Sparkling  
 Harrigans Hill Chardonnay Semillon or Lost Block Sauvignon Blanc  
 Tyrrell's Brokenback Shiraz  
 Domestic Australian Beer - Tooheys Extra Dry, XXXX Gold, Hahn Premium & Light, Tooheys New  
 Soft Drink and Juice

Duration	2 Hours	Cost	\$36 per person
Duration	3 Hours	Cost	\$43 per person
Duration	4 Hours	Cost	\$50 per person
Duration	5 Hours	Cost	\$57 per person

### Package Three

Inclusions  
 French Sparkling "Chevalier" Methode Champenoise  
 Ra Nui Sauvignon Blanc  
 Roche Tallawanta Chardonnay  
 Mount Pleasant Philip Shiraz  
 Choose four beers from following list:  
 Tooheys Extra Dry, XXXX Gold, Hahn Premium & Light, Tooheys New, James Boags, Cooper Pale Ale,  
 Heineken, Becks, Steinlager, Peroni  
 House Standard Spirits and Mixers - Jim Beam, Johnny Walker red, Gordons Gin, Smirnoff Vodka,  
 Bundaberg Rum, Chatelle Napoleon Brandy  
 Soft Drink and Juice

Duration	2 Hours	Cost	\$49 per person
Duration	3 Hours	Cost	\$63 per person
Duration	4 Hours	Cost	\$76 per person
Duration	5 Hours	Cost	\$88 per person

**Please note** beverage menus are subject to change without notice.

**Mercure Resort Hunter Valley Gardens** supports the Responsible Service of Alcohol and reserves the right to refuse service.