

# Weddings

Redcliffe On The Murray





# About Redcliffe On The Murray



Redcliffe barn was one of the first wheat producing farms in the Peel and Murray region. Joseph Cooper immigrated from England in the early 19th century and settled in the Murray region, producing wheat and transporting his produce to Fremantle by horse and cart. Redcliffe barn (Redcliffe on the Murray) is a replica of the original barn built by Joseph Cooper. It is now a fully liquor licensed Music Venue, Restuarant, Wedding and Function Venue. We predomintally serve food from our extensive menu and are proud to share our family friendly venue with all.









# Ceremony





# Ceremony

Redcliffe on the murray has approximately five areas suited for your ceremony.  
You may choose to set up the ceremony how you please.

A benefit to having both your ceremony & reception at Redcliffe on the Murray is that your guests wont have to travel between locations & it saves time on your Wedding Day.

After the ceremony, whilst the bridal photos are being taken, your guests may enter Redcliffe to have pre dinner drinks & canapes.  
We are able to offer a cash bar until you choose to open the beverage tab.

Alcohol is not permitted in the front gardens where the ceremony is held as per our liquor license agreement.

Ceremony Fee: \$150

**What does the Ceremony fee cover?**

The Ceremony fee covers the gardening of the area where you chose to hold your ceremony.

**Do we set up your Ceremony decor?**

No, however we have a list of external hire companies & some images on hand to send you of the different set ups and prices they offer.

If you wish to have a more simple look, you are permitted to use our chairs (undressed as they are) and a table for signing if your celebrant does not offer this, free of charge.



# Reception

## **VENUE HIRE: \$1200.00**

Included in Venue hire;

14 x 1800mm x 600mm wide trestle tables

100 x Pipee Chairs

Closure of the venue for the whole day to allow for setup

4x Wine Barrells

## **SET UP FEE: \$280.00**

This is a fee charged and includes the removal and change of furniture in the venue to suit your style.

We put the trestle tables and chairs in place where you request.

*Please note this fee is not a decorating fee however we can arrange a table deocrator as an extra charge.*

## **CLEAN UP FEE: \$250.00**

The Clean up fee includes the dismantling and storage of equipment to be collected the following day.

## **WEDDING CEREMONY: \$150**

If you choose to hold your ceremony on Redcliffe grounds. You are able to hold your reception at Redcliffe and ceremony at another location but please note we dont offer a ceremony only option.

## **BAR & BEVERAGES**

You may choose how much your bar tab will be (within liqour licence requirements). We suggest you provide your guests with beer, wine & cider for alcoholic beverages. If you use a \$7 & under rule this covers most of our beers & ciders. Wine is charged by the bottle. We do not give the bottle to the guests to avoid unessecary wastage of wine and your money. If you have a chosen liqour we do not stock (see our beverage list) we may be able to order it in depending on availability.

## **WEDDING MENUS**

We have a selection of sit down, cocktail and buffet menus. Dietary requirements such as Gluten Free, Vegetarian, Vegan or Allergies can be catered for but must be noted for in advance.

Pre orders are required from your guests if you are to choose a sit down option, this allows for fast efficient service & allows us to keep our menu prices at a reasonable cost as we have less wastage.

## **CHILDRENS MENUS**

Children 12 and under are able to order a \$13 childrens meal where they can select from chicken and nuggets or fish and chips.

## **VENUE CAPICITY**

300



# Menus

## Canape & Sit Down Menu

### ENTREE

Floating Asian Snacks

### MAINS

#### Free Range Stuffed Chicken Breast

Stuffed with brie cheese & Sundried tomatos, wrapped in pruscutto served with sweet potato mash and seasonal vegetables

#### Scotch Fillet

300g Scotch Fillet served with Mushroom or Pepper Sauce served medium. Served with potato mash & seasonal vegetables

#### Reef & Reef

Grilled Hake topped with creamy garlic prawns  
Served with chips & salad

### DESSERT

Homemade Cheesecake served with cream

Pavlova served with cream & strawberries

\$55 Two Course  
\$60 Three Course

## Sit Down Menu

### ENTREE

#### Brushetta

Diced tomato, onion, parmesian cheese  
Served on grilled turkish bread,  
drizzled with a balsamic glaze

#### Calamari

Marinated calamari served on rocket salad  
drizzled with aioli

#### Warm Pumpkin & Mushroom Salad

Mesculin Lettuce, cherry tomoato, red onion,  
roast pumpkin, mushroom and pine nuts.  
Drizzled with a balsamic glaze

### MAINS

#### Free Range Stuffed Chicken Breast

Stuffed with brie cheese & Sundried tomatos,  
wrapped in pruscutto served with sweet  
potato mash and seasonal vegetables

#### Stockmans Steak

300g Scotch Fillet cooked medium topped with a  
red wine sauce, bacon and melted cheese served  
with potato mash and seasonal vegetabels

#### Atlantic Salmon

Grilled Atloantic salmon topped with a creamy pesto  
sauce served with sweet potato mash and a rocket salad

### DESSERT

Homemade Cheesecake served with cream

Pavlova served with cream & strawberries

Chocolate & Caramel salted Tart served with cream

\$59 Two Course  
\$65 Three Course

Pre orders are requested for these menus.

# Cocktail Menu

## VEGETARIAN OPTIONS

Vegetable Frittata (GF)  
Mini Quiches  
Herb Tartlets  
Caramalised Onion Tartlets

Vegetable & Dip Fingers  
Cherry Tomato, Bocconcini & Basil Skewers  
Nasi Goreng

## MEAT OPTIONS

Thai Beef Cups  
Prawn Skewers  
Fish Bites  
Chicken Satay Sticks  
Lamb Cutlets  
Mini Pulled Pork & Beef Rolls  
Bacon & Mushroom Risotto Balls  
Thai Beef Skewers  
Curry Boats (Rogan, Korma or Massaman Curry)

Homemade Calamari Strips  
Thai Fish Cakes  
Cocktail Prawns  
Antipasto Skewers  
Mini BLT Burgers  
Asparagus wrapped in prosciutto  
Salmon Crostini  
Coconut Coated Prawns  
Lamb & Halumi Skewers

## DESSERT

Chocolate Brownie  
Lemon Merange  
Fruit Sticks

## ASIAN SNACK PLATTER

Vegetarian Spring Rolls  
Curry Samosas  
Mini Dim Sims

Aussie Meatballs  
Prawn Twisters

Cocktail Menus made to suit. Prices range \$55-\$75 Per Head



# Buffet

## ENTREE

Floating Asian Snacks

## BUFFET SELECTIONS

Roast But Of Beef  
Roast Pork With Crackle

Roast Potato  
Roast Pumpkin  
Broccoli & Cauliflower Bake  
Honey Carrots  
Peas & Corn

Gravy & Apple Sauce Provided

Dinner Rolls with Butter can be provided for \$2 PP

\$45 Two Course  
\$55 Three Course





# Beverages

## BEER & CIDER

Thatchers Gold On Tap 8 11  
Coopers On Tap 7 10  
Tooheys Extra Dry 6  
Carlton Dry 6  
Little Creatures Bright Ale 7  
Corona Extra 7  
Peroni 7  
Guinness 10  
Kilkenny 10  
Rogers 6  
Hahn Premium Light 5  
Carlton Mid Strength 5  
Hahn Super Dry 3.5 6  
Matso's Mango Beer 10  
Matso's Ginger Beer 10  
Somborsby Pear 6  
Strongbow Original or Sweet 6  
Rekorderling Strawberry & Lime 12  
Matso's Mango & Dessert Lime Cider 12  
Matso's Lime & Ginger Cider 12

## SPIRITS

UDLs Passionfruit or Lemon, Lime & Soda 9  
Jim Beam 9  
Bundaberg Rum 9  
Jack Daniels 10  
CC & Dry 9  
Johnnie Walker 9  
Wild Turkey & Cola 10  
Spirit & Mixer per glass 9

## NON ALCOHOLIC

Tea & Coffee 4  
Iced Chocolate Or Iced Coffee 6  
Milkshake 5  
Chai Latte 4  
Soft Drink Can 3  
Soft Drink Bottle 4  
Water Bottle 3  
Lemon Lime Bitters 4 or 7



# Wine List

## SPARKLING

ARE YOU GAME? SPARKLING BRUT 8.5 29  
 STRATHBOGIE RANGES, VIC  
 Delicate aromas of green apples & white peach.

## WHITE

DRIFTWOOD SEMILLON SAUVGNON BLANC 7 24  
 Lovely intense lemon, citrus lift with cut grass, guava and passionfruit.

JAMIE & CHARLI LATE HARVEST 7.5 24  
 GREAT SOUTHERN, WA  
 Aromas of cucumber, beeswax, bright lime with hints of vanilla & honeysuckle

BARKING OWL SAUVIGNON SB 8.5  
 Passionfruit, citrus & snow pea interwoven with barrel-fermented Semillon.

MILLBROOK SAUVIGNON BLANC 8.5 32  
 MARGARET RIVER, WA  
 Clean, zesty palate with ripe citrus & passionfruit

ASTROLABE SAUVIGNON BLANC 8.5 32  
 MARLBOROUGH, NZ  
 VEGAN  
 Medium bodied with white peach, gooseberry & citrus flavours with a dry mineral finish.

KNEE DEEP CHENIN 28  
 MARGARET RIVER, WA 28  
 Aromas of stone fruit, apple blossom & almonds with orange zest on the palate

WILLOUGHBY PARK CHARDONNAY 8 30  
 GREAT SOUTHERN, WA  
 Bright white peach fruit, crunchy green apple acidity & luscious round mouth feel.

## RED

JAMIE & CHARLI PINOT NOIR 7.5 24  
 GREAT SOUTHERN, WA  
 Cherry & strawberry fruit with some spiciness from oak maturation.

9 ON THE ROOF MERLOT 28  
 ADELAIDE HILLS, SA  
 Dark red in colour with bright aromas of plum, mulberry & spice.

ALKOOMI CABERNET MERLOT 7.5 25  
 FRANKLAND RIVER, WA  
 Rich flavours of black forest gateaux, finishing with good length and a hint of cassis.

XABREGAS CABERNET SAUVIGNON 8.5 32  
 MOUNT BARKER, WA  
 Lifted aromas of ripe red berries, violets, mint & hints of chocolate, elegant & well structured.

DRIFTWOOD SHIRAZ CABERNET SAVIGNON 7 25  
 MARGARET RIVER, WA  
 Intense, lifted array of black cherries, cassis and fruit cake with a generous splash of vanilla and mocha spice.

28 SPRING SEEDS 'Scarlet Runner' SHIRAZ 8 28  
 MCLAREN VALE, SA  
 CERTIFIED ORGANIC / VEGAN  
 Big bright red & dark fruits on the nose, with damsons & blueberries too. Fine grained tannins and a lovely persistence & length.

REDCLIFFE SHIRAZ 7 24  
 MARGARET RIVER, WA  
 Dark red fruit flavours combine beautifully with the subtle spices in velvety textured palate.



Redcliffe On The Murray

# Terms & Conditions

**Please read carefully all function Terms and Conditions. These are agreed to when the booking form is signed by the client and are non-negotiable.**

## **TENTATIVE BOOKINGS**

Redcliffe On The Murray does not hold tentative bookings. In order to secure your booking and the date of your function, we require a copy of the signed wedding booking form and a non-refundable deposit of \$300. Your deposit represents a portion of the venue hire and will be taken from your total bill.

## **CANCELLATION OF BOOKING**

In the event that the wedding is cancelled, the deposit is non-refundable and only transferrable within 12 months or at the discretion of management.

We would share in your disappointment if your wedding was cancelled.

However, all cancellations must be received in writing to [info@redcliffeonthemurray.com.au](mailto:info@redcliffeonthemurray.com.au)

## **ONE WEEK PRIOR TO WEDDING DATE**

Guest confirmation, food and beverage choices and payment requirements

The final number of persons attending

Final payment (can also be made on the day)

## **FUNCTION SCHEDULE & RESPONSIBILITIES**

Smoking Due to an ever-prevalent fire hazard in the Southwest, we request that patrons smoke in designated areas and use the ash trays provided.

We recommend SafeFlame LED candles

It is a requirement under West Australian health laws that all guests are to wear shoes at all times whilst in the venue. It is also our suggestion that guests wear heel stoppers or wedge shoes for their comfort.

**Deliveries and cleanup:** Please advise the functions coordinator (Nicole Young) of any deliveries to the venue, with deliveries no later than 10am of the day of the function (Such as Wedding Cake).

All pickups of stored items must be completed by 10.30am the following morning of the Wedding.

The function will commence and conclude at the agreed scheduled times.

Guests are required to conduct themselves in an orderly manner and in full compliance with the Redcliffe On The Murray management team and WA Liquor Licencing Laws. Unsafe and/or unacceptable behavior will not be tolerated and we reserve the right to refuse the service of alcohol as part of our Duty of Care and Responsible Service of Alcohol requirements.

No outside food or alcoholic drinks are permitted at any time.

Confetti, rice or glitter must not be brought on to the premises or a \$200 cleaning fee will be incurred.

In respect to our neighbours and the Shire of Murray conditions, Redcliffe On the Murray reserves the right to control music levels at all times especially after 10.30pm — no exceptions.

Redcliffe On The Murray management does not accept any responsibility for inclement weather: it is the responsibility of the organiser to be prepared for any possible weather conditions, including rain.

Should any damage to the property at the Redcliffe On The Murray occur, you will be liable.

Redcliffe On The Murray will not be liable for any damage or injury suffered to, by or in conjunction with children, including if children leave the venue or are not properly supervised by responsible adults. Please be aware our venue is near the Murray River.



# Wedding Booking Form

Please complete and return to, functions co-ordinator to ensure confirmation.

This also confirms that you have read and understood all the Redcliffe On The Murray Wedding conditions (previous page).

Phone: (08) 9531 3894 Email: [info@redcliffeonthemurray.com.au](mailto:info@redcliffeonthemurray.com.au)

**Contact details:**

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Suburb: \_\_\_\_\_ State: \_\_\_\_\_ Post code: \_\_\_\_\_

Telephone/mobile: \_\_\_\_\_ Email address: \_\_\_\_\_

Bride's name: \_\_\_\_\_

Groom's name: \_\_\_\_\_

**Wedding details:**

Date of function: \_\_\_\_\_ Approx number of guests: \_\_\_\_\_

**Ceremony Garden required:** Y/N: \_\_\_\_\_

Contact on wedding day: \_\_\_\_\_ Mobile: \_\_\_\_\_

Which menu are you interested in: \_\_\_\_\_

Approx how much for Bar Tab (this can be finalised closer to Wedding Date)? \_\_\_\_\_

**Payment/Deposit details:**

Credit card details are required for security purposes. Please complete then select preferred method of payment.

The following needs to be completed even if not paying by this method:

Name on card: \_\_\_\_\_

Amount (\$600 Deposit): \_\_\_\_\_

Card Number: \_\_\_\_\_

Expiry date: \_\_/\_\_

Security code: \_\_\_

Credit card: We accept Visa and Mastercard only.

**EFT Transfer:**

Name: Redcliffe On The Murray BSB: 036171 ACC No: 182114 Reference: Wedding Date

Please include your name or preferable Wedding date in the description, a remittance must be sent to

[info@redcliffeonthemurray.com.au](mailto:info@redcliffeonthemurray.com.au)

**Phone Payments Via Credit Card:**

Please call (08) 9531 3894 & request to speak with Nicole Young (owner & events co ordinator)

I AGREE to all Redcliffe On The Murray wedding Terms and Conditions, as stated in this document & previous page

Signature: \_\_\_\_\_ Name (printed): \_\_\_\_\_

Date: \_\_\_\_\_

All information supplied on this document is guaranteed in respect to the Privacy Act Aust







