

THE BEEKEEPERS INN



Country Weddings & Receptions



2319 Mitchell Highway
Vittoria NSW
02 6368 7382
02 6368 7160

Function Coordinator Michelle Bawden
weddings@beekeepersinn.com
www.beekeepersinn.com

You're engaged!

What's next?...

LOOKING FOR THE PERFECT WEDDING VENUE CAN BE HARD. MAKE THINGS EASY AND TAKE A LOOK AT OUR VENUE.

THE BEEKEEPERS INN BOASTS A UNIQUE AND DIVERSE COUNTRY WEDDING VENUE SET IN THE HEART OF THE CENTRAL WEST, NSW LOCATED MIDWAY BETWEEN BATHURST AND ORANGE. WE HAVE 20 ACRES OF LUSH GREEN LAND WITH AN ORCHARD, BEAUTIFUL GUM TREES, IRIS FLOWER GARDEN AND RELAXED ALFRESCO DINING. THE ORIGINAL BUILDING, BUILT IN 1859, HAS WONDERFUL PERIOD FEATURES INCLUDING A SPIRAL STAIRCASE DOWN TO THE CELLAR.

ALONG WITH ALL OF THOSE FANTASTIC FEATURES, WE ALSO HAVE A BOUTIQUE BREWERY ON SITE. 1859 CENTRAL RANGES BREWING COMPANY WAS ESTABLISHED IN 2012 BY MARK LOCKWOOD. MAKING SURE YOU HAVE A THIRST QUENCHING SELECTION OF BEERS TO CHOOSE FROM FOR YOUR BIG DAY.

FAMILY RUN, THE BEEKEEPERS INN LIKES TO CONTINUE THAT WARM, FUZZY VIBE THROUGH EVERY ASPECT OF OUR ESTABLISHMENT. OUR EXPERIENCED WEDDING COORDINATOR MICHELLE IS THE BEES-KNEES WHEN IT COMES TO HELPING YOU PLAN YOUR DAY, MAKING IT A COMPLETE BREEZE AND A DAY THAT YOU'LL FONDLY REMEMBER.



* PHOTO CREDIT HENRY PAUL PHOTOGRAPHY

If you have any questions at all about weddings at The Beekeepers Inn, don't hesitate to contact Michelle for more information.



Want to know more?

WHETHER IT BE CEREMONIES, RECEPTIONS OR ENGAGEMENT PARTIES OUR FUNCTION ROOM IS AVAILABLE DAY OR NIGHT SEVEN DAYS A WEEK.

Receptions

1859 Beer Garden & Function Room - \$1500

THIS BEAUTIFUL COUNTRY STYLE BUILDING CAN SEAT 40-110 PEOPLE UTILISING THE OUTDOOR SPACE ON THE VERANDAH. WIDE SLIDING DOORS CONNECT THE VENUE TO THE PAVED BEER GARDEN ALLOWING YOUR GUESTS TO MINGLE. THIS AREA IS ABLE TO SEAT MORE PEOPLE DEPENDING ON SEASON. OCTOBER - APRIL WE CAN SIT 40-110. MAY - AUGUST WE CAN SIT 40-65.

What's included?

- WAIT & BAR STAFF TO SERVE YOU ON THE DAY
- ROOM HIRE FOR SIX & A HALF HOURS
- ROUND TABLES & CHAIRS
- TABLECLOTHS & LINEN NAPKINS
- TABLE SKIRTING ON BRIDAL TABLE
- CUTLERY, CROCKERY & GLASS WEAR
- EXTRA TABLES FOR ALL YOUR PRESENTS & THE CAKE
- TEA & COFFEE
- TWO MEETINGS WITH MICHELLE AT ONE HOUR EACH
- CLEAN UP OF THE VENUE

*6.5 hours
Room hire!*

Ceremonies

\$500

CHOOSE YOUR FAVORITE SPOT TO HOLD YOUR CEREMONY. WE'LL SET UP 30 CHAIRS FOR YOUR GUESTS, A REGISTRY SIGNING TABLE & CHAIRS. WE ALSO ADD ANOTHER HOUR ON TOP OF YOUR RECEPTION TIME!



ENJOY YOUR
ENTIRE DAY
WITH US AND
GET MARRIED
ON SITE!



Now for the good stuff...

Catering!



FOOD GLORIOUS FOOD! MODERN AUSTRALIAN CUISINE FEATURES IN AN INNOVATIVE, FRESH MENU FROM OUR HEAD CHEF. WITH A PASSION FOR SOURCING LOCAL PRODUCE & HAND MAKING EVERYTHING ON SITE. THERE'S ALWAYS AN OPTION TO SUIT YOUR BUDGET AND APPETITE.

 We offer four catering packages...

 Menu One - 'No Frills' - make things simple

SOMETIMES LESS IS MORE, WITH A LOT OF OPTIONS TO CHOOSE FROM THIS MENU CAN BE ADJUSTED TO SUIT YOU!

YOU CAN CHOOSE ONE MEAT, ONE STARCH AND THREE VEGGIES. PICK TWO DISHES AND HAVE IT SERVED ALTERNATIVELY. TREAT YOURSELVES AND ADD A DESSERT!

CHOOSE YOUR MEAT:	STARCH:	VEGGIES:	SAUCES:
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- CHICKEN BREAST
- BEEF
- PORK KASSLER
- LAMB RUMP
- BARRAMUNDI

- ROAST POTATO
- POTATO GRATIN
- MASHED POTATO
- ROOT VEGGIES

- DUTCH CARROT
- PUMPKIN
- BEETROOT
- BROCCOLI
- ZUCCHINI
- BEANS
- CORN
- ASPARAGUS

- GRAVY
- CREAMY
- GARLIC
- HERB BUTTER

DESSERT:

- BERRY FOOL
- CHOCOLATE BROWNIE WITH GANACHE
- DECONSTRUCTED CHEESECAKE. BERRY, HONEY OR CHOCOLATE
- TRIFLE
- FRUIT SALAD, HONEY & YOGURT



One Course - \$44pp

Add Dessert for - \$15.00pp

ALL MAIN MEALS CAN BE GLUTEN FREE!
THIS PACKAGE INCLUDES TABLE BREAD, TEA & COFFEE.






Menu Two - Kick it up a notch

WITH 6 CHOICES OF EACH ENTRÉE, MAIN & DESSERTS, THIS MENU FEATURES THE CHEF'S SELECTIONS FOR A MORE GOURMET VIBE. GOOD IF YOU CONSIDER YOURSELF A FOOD BON VIVANT! SELECT 2 OPTIONS PER REQUIRED COURSE TO BE SERVED ALTERNATIVELY

ENTRÉE

- CUBED PORK BELLY, CAULIFLOWER PURÉE, ASIAN GREENS & BALSAMIC REDUCTION GF
- PRAWN GREMOLATA TOPPING A BED OF ROQUETTE SALAD, AVOCADO & CAPSICUM GF
- ROSTI TOPPED WITH WILD MUSHROOM, GRILLED ASPARAGUS, BAKED TOMATOES AND SPROUTS GF
- LAMB OR BEEF RUMP, CAPSICUM, PEANUT, GOATS CHEESE & PLUM SALAD WITH A HONEY DRESSING GF
- GRILLED VEGETABLE STACK, ROQUETTE SALAD, CROUTONS, PARMESAN & HONEY BALSAMIC REDUCTION GFM
- LAMB CUTLET & MOROCCAN COUSCOUS WITH GREEK YOGURT GFM



Two course \$65pp
Three Course \$75pp

MAINS

- SLOW COOKED LAMB SHANK, TRUFFLED MASH, BROCCOLINI & SQUASH GF
- PORK KASSLER, KUMERA MASH, APPLE SALSA, ASPARAGUS, WATERCRESS & BALSAMIC REDUCTION GF
- BEEF EYE FILLET WITH RATATOUILLE STYLE VEG, HERB OIL, SCALLOPED POTATO, JUS & GREENS GF
- CHICKEN BREAST, HASSELBACK POTATOES, DUTCH CARROTS, CREAMY GARLIC SAUCE, ROAST TOMATO & SPINACH GF
- SALMON FILLET, SALSA VERDE, PEARL COUSCOUS, POMEGRANATE, ROQUETTE, PINENUT & ROAST PUMPKIN SALAD
- GRILLED POLENTA, FIELD MUSHROOMS, BASIL, HEIRLOOM TOMATOES, BOCCONCINI WITH HARISSA



DESSERT

- DARK CHOCOLATE & HONEY MOUSSE, PISTACHIO CRUMB, HONEY CHOCOLATE GF

- DARK HONEY PANNACOTTA, BERRIES, DOUBLE CREAM AND SPONGE CRUMB GFM

- MERINGUE, DOUBLE CREAM, SEASONAL FRUIT, SWEET DUKKAH, HERBS GF

- POACHED PEAR, SWEET PUFF & WARM STONE PINE HONEY LIQUEUR GF

- CARAMEL PUDDING, BANANA CHIPS, DOUBLE CREAM, STRAWBERRIES & BUTTERSCOTCH SAUCE



THIS PACKAGE INCLUDES TABLE BREAD, TEA & COFFEE

Menu Three- Classic Roast Dinner

\$44pp

WHO DOESN'T LOVE A GOOD OLD ROAST DINNER! ROAST MEAT WITH ALL THE TRIMMINGS, GRAVY, THE LOT!

THE CHOICE OF ROAST BEEF, LAMB, PORK OR CHICKEN WITH THE CHEF'S SELECTION OF SEASONAL ROAST & STEAMED VEGETABLES. THIS PACKAGE INCLUDES TABLE BREAD, TEA & COFFEE. YOU CAN ALSO ADD AN ENTRÉE AND/OR DESSERT FOR \$15 PER PERSON!





Menu Four - Cocktail

IF A SIT DOWN DINNER IS NOT YOUR THING, YOU COULD CHOOSE A CANAPÉ RECEPTION. SMALL BITES RIGHT THROUGH TO CANAPÉ SIZED MAIN MEALS. THESE ARE PERFECT TO BE ENJOYED WHILE MINGLING IN OUR BEER GARDEN.

ENTRÉE - CHOOSE FOUR

- FRUIT SKEWERS
- CHICKEN, BEEF OR PORK SKEWERS
- HONEY SOY WINGLET
- MEATBALLS
- CROSTINI, TOMATO, OLIVE OR MUSHROOM
- PUFF PILLOWS TOPPED WITH CHICKEN, CHIVE AND RICOTTA
- ITALIAN SKEWERS, BOCCONCINI, CHERRY TOMATOES, BASIL OLIVE
- TORTILLA PLATFORM TOPPED WITH BLUE CHEESE, BEETROOT RELISH
- MINI PRAWN COCKTAIL



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*Three course
cocktail menu*
\$80.00pp
....

CANAPÉ MAINS - CHOOSE TWO

- LAMB CUTLET ON MOROCCAN COUSCOUS
- MARINATED CHICKEN BREAST SERVED ON ROOT VEG WITH BASIL PESTO
- SUNDRIED TOMATO, PINE NUT & OLIVE, PESTO PASTA SALAD
- BEEF, ROQUETTE SALAD & A HONEY PEACH SAUCE
- PRAWN GREMOLATA



CANAPÉ DESSERTS - CHOOSE TWO

- PANNACOTTA
- CHOCOLATE TARTLETS
- YOGURT, DESSERT DUKKAH & SEASONAL FRUIT
- TRIFLE
- MOUSSE & JELLY WITH RONDOLETTI
- CHOCOLATE & HONEY MINIATURE PUDDINGS



Add canapés to any wedding package!

CHOOSE THREE FOR \$13PP

- SPRING ROLLS
- SAMOSAS
- MINI QUICHE
- SAUSAGE ROLLS
- PARTY PIES
- FINGER SANDWICHES

ALL SERVED WITH ACCOMPANYING SAUCES.



CHOOSE THREE FOR \$15PP

- FRUIT SKEWERS
- CHICKEN, BEEF OR PORK SKEWERS
- HONEY SOY WINGLETS
- MEATBALLS
- CROSTINI, TOMATO, OLIVE OR MUSHROOM
- PUFF PILLOWS TOPPED WITH CHICKEN, CHIVE AND RICOTTA
- ITALIAN SKEWERS, BOCCONCINI, CHERRY TOMATOES, BASIL OLIVE
- TORTILLA PLATFORM TOPPED WITH BLUE CHEESE, BEETROOT RELISH
- MINI PRAWN COCKTAIL



\$8.00PP PER CANAPÉ

- GAZPACHO SHOOTER. A CHILLED, SEASONED TOMATO SOUP WITH A CROUTON SERVED IN A SHOT GLASS
- SMOKED SALMON MORSELS. SMOKED SALMON TOPPING CUCUMBER WITH A DILL & CAPER CREAM
- BABY COS BOATS. COS LETTUCE STUFFED WITH TUNA, RICE & SEAWEED
- LAMB KOFTAS WITH TZATZIKI
- BUTTON MUSHROOMS STUFFED WITH GOATS CHEESE, CARAMELIZED ONION & PARSLEY
- PRAWN BITES. PRAWNS, CHORIZO & ZILLION OLIVE SKEWERED AND COATED IN A LEMON THYME BUTTER



ADD CHEESE & FRUIT PLATTERS - \$12.00PP

ADD ANTIPASTO PLATTERS - \$15.00PP

ADD A GRAZING TABLE - VARIETY OF CHEESE, COLD MEATS, NUTS, DRIED FRUIT, FRESH FRUIT, OLIVES, DIPS, HONEYCOMB, SUN-DRIED TOMATOES, CRACKERS, BREADS - \$15.00PP AS A STARTER.

GRAZING TABLE MINIMUM ORDER - 40 GUESTS.



Something for the Kids...

- KIDS NUGGETS WITH CHIPS & SALAD OR VEGGIES
- KIDS TOMATO PASTA WITH CHEESE
- BATTERED FISH WITH CHIPS & SALAD OR VEGGIES
- KIDS SAUSAGES WITH CHIPS & SALAD OR VEGGIES
- CHOCOLATE BROWNIE & ICE-CREAM
- BANANA SPLIT
- KIDS SUNDAE

One course - \$15.00
Two course - \$20.00

Vendor Meals...

(PHOTOGRAPHERS, MUSICIANS, DJ ECT) -
\$30 FOR MAIN MEAL -
NO FORMAL TABLE
SETTING - WE SEAT THEM
IN OUR BEER GARDEN OR
CAFE AREA.



What else can we do for you?



We can also organise a wide range of services to help you out on your big day.


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Centerpieces & Bombonieres

- WHY NOT ADD A SMALL FAVOUR FOR YOUR GUEST IN THE FORM OF A HONEY JAR OR BEESWAX CANDLE.
- SMALL 250G HONEY JAR - \$4
- SMALL 250G HONEY JAR WITH PERSONALISED LABEL - \$6
- BEESWAX CANDLE - \$4
- BEESWAX CANDLE WITH PERSONALISED TAG - \$6
- 1859 ALE OF YOUR CHOICE WITH PERSONALISED LABEL - \$8
- TWO HONEY FILLED DARK CHOCOLATES - \$3

Wedding Cake Plating

- WE WILL PLATE YOUR CAKE WITH STRAWBERRIES AND CREAM AND SERVE IT TO YOUR GUESTS! \$4.50PP FOR IT TO BE SERVED TO THE TABLE OR \$3.00PP SERVED ON A BUFFET.
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1859

CENTRAL RANGES BREWING COMPANY

PALE ALE

THIS BEER IS AN EASY DRINKING PILSENER STYLE BEER WITH GREAT AROMAS. - 4.5% ALCOHOL

SUMMER ALE

AN EASY DRINKING AUSTRALIAN STYLE BEER - 5%

HONEY ALE

A TRADITIONAL ENGLISH BROWN ALE WITH A HONEY TWIST - 5%

SCHOONER - \$8.00

SEASONAL BEERS WILL BE AVAILABLE AND ARE FOREVER CHANGING

MINIMUM OF 3 TYPES OF BEERS WILL BE AVAILABLE

IN 2012 MARK LOCKWOOD FOUNDED CENTRAL RANGES BREWING COMPANY WHICH IS LOCATED ON SITE HERE AT THE BEEKEEPERS INN. CENTRAL RANGES BREWING CO PRODUCES FINE ALES UNDER THE BRAND 1859. THIS IS THE YEAR THAT THE ORIGINAL INN WAS BUILT ONSITE.

THE ENGLISH STYLE VATS CAN BE VIEWED THROUGH THE LARGE RED BARN DOORS IN THE COURTYARD AREA.

BECAUSE WE HAVE A BREWERY ON SITE, WE DON'T SERVE ANY OTHER BEERS!





Local Wine



Tamburlaine

\$30.00 PER BOTTLE -
TAMBURLAINE ORGANIC WINES 'WINE LOVERS' RANGE
FOCUS ON BEING 'FUN AND CONTEMPORARY'

WE STOCK;
BLANC DE BLANC (BUBBLES), SAUVIGNON BLANC, ROSÉ
LATE HARVEST RESILING (SWEET), PINOT NOIR & GSM
(GRANACHE, SHIRAZ MALBEC BLEND).



See Saw

\$35.00 PER BOTTLE -
'ESTATE GROWN FRUIT, NURTURED USING
SUSTAINABLE AND ORGANIC VITICULTURE, FOLLOWED
BY MINIMAL INTERVENTION WINEMAKING, RESULTS
IN BEAUTIFULLY BALANCED HANDCRAFTED WINES.'

WE STOCK;
PROSECCO,

SELECT FOUR STYLES OF WINE! YOU CAN MIX AND MATCH FROM BUDGET, EVERYDAY & TOP SHELF.

Spirits

DEAD MAN'S DROP (SPICED RUM)

VODKA

JACK DANIELS

BUNDERBURG RUM

DRY GIN

SCOTCH

ALL \$10 WITH MIXER.

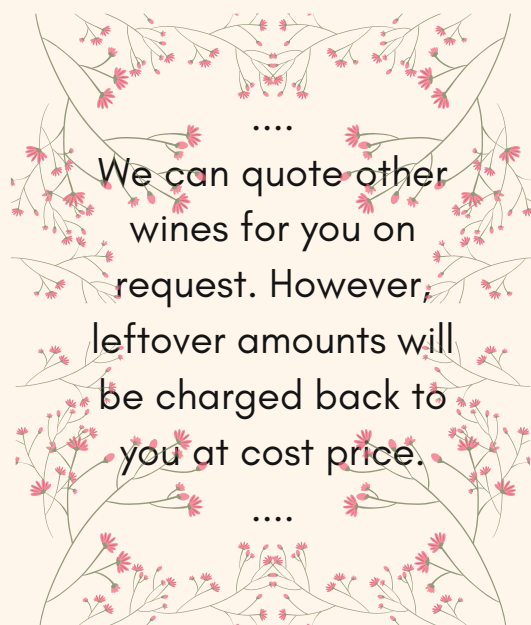
Cider

SMALL ACRES APPLE \$8.00

SMALL ACRES PEAR \$8.00

Soft Drinks

COKE, COKE ZERO, LEMON
SQUASH, LEMONADE, APPLE
JUICE, ORANGE JUICE,
SPARKLING MINERAL WATER &
GINGER BEER. \$5
NON - ALCOHOLIC CIDER \$5



...
We can quote other
wines for you on
request. However,
leftover amounts will
be charged back to
you at cost price.
...

JUST SO YOU KNOW...



1. WE HAVE A 6.5 HOUR RECEPTION TIME & 1 HOUR CEREMONY TIME.
2. LAST DRINKS ARE SERVED AT 10:50PM. ALL GUESTS MUST BE DEPARTED PRIOR TO 11PM. (KEEPING WITHIN YOUR HIRE LIMIT.)
3. WE ARE PARTIALLY AN OPEN AIR VENUE. BOOKINGS OVER 65 GUESTS WILL HAVE TABLES ON OUR VERANDA AREA
4. WE HAVE A STRICT POLICY OF NO EXTERNAL FOOD/CATERERS. EXCLUDING WEDDING CAKES - YOUR CAKE MUST HOWEVER, MEET OUR FOOD SAFETY STANDARDS. PLEASE ASK IN REGARDS TO OTHER ITEMS.
5. VENDORS MEALS FOR MUSICIANS/PHOTOGRAPHERS ETC ARE AVAILABLE ON REQUEST.
6. WE CAN CATER TO ANY DIETARY REQUIREMENTS.
7. WE ONLY SERVE 1859 BREWING CO. BEERS.
8. WE ARE FULLY LICENSED & DO NOT ALLOW BYO OR CORKAGE.
9. WE PRACTICE A STRICT RSA.
10. WE DO NOT TAKE ANY RESPONSIBILITY FOR ACCIDENTAL DAMAGE TO YOUR WEDDING CAKE.
11. WE DO NOT TAKE RESPONSIBILITY FOR ANY LOSS OR DAMAGE OF ITEMS LEFT ON THE PROPERTY.
12. CHILDREN ARE TO BE SUPERVISED AT ALL TIMES. WE ARE LOCATED ON A BUSY HIGHWAY AND ON A RURAL PROPERTY.
13. FIRE PITS ARE AVAILABLE FOR HIRE.
14. WE CAN ADD A SMALL HONEY FAVOUR FOR YOUR GUESTS.
15. WE HAVE EASY DISABLED ACCESS.
16. WE ARE LOCATED ON 20 ACRES.



DOWN TO THE NITTY GRITTY

STANDARD TERMS & CONDITIONS



1. DEPOSIT - \$1500 IS REQUIRED WITHIN 14 DAYS OF BOOKING YOUR WEDDING RECEPTION DATE
2. CANCELLATION - ONCE DEPOSIT IS PAID THIS WILL SECURE YOUR DATE, PLEASE NOTE THIS IS A NON REFUNDABLE DEPOSIT.
3. BREAKAGES - THE BEEKEEPERS INN UNDERSTANDS THAT BREAKAGES OCCUR. BREAKAGES OR DAMAGE OVER \$50 MUST BE PAID FOR.
4. BEHAVIOUR - THE BEEKEEPERS INN RESERVE THE RIGHT TO REFUSE SERVICE OF ALCOHOL TO INTOXICATED GUESTS. WE ALSO HAVE THE RIGHT TO ASK PATRONS TO LEAVE IF THEIR BEHAVIOUR IS INAPPROPRIATE.
5. BYO - NO EXTERNAL BEVERAGES SHOULD BE BROUGHT ONTO PREMISES. WE ARE FULLY LICENSED, THOSE WHO DO WILL BE ASKED TO LEAVE. THIS IS INLINE WITH RSA LAW.
6. CATERING - WE HAVE A STRICT POLICY OF NO EXTERNAL FOOD/CATERERS. EXCLUDING WEDDING CAKES - YOUR CAKE MUST HOWEVER, MEET OUR FOOD SAFETY STANDARDS. PLEASE ASK IN REGARDS TO OTHER ITEMS.
7. DEPARTURE TIME - LAST DRINKS ARE SERVED AT 10:50PM. ALL GUESTS MUST BE DEPARTED PRIOR TO 11PM. (KEEPING WITHIN YOUR HIRE LIMIT.)
8. PERSONAL BELONGINGS - THE BEEKEEPERS INN TAKE NO RESPONSIBILITY FOR ANY LOSS OR DAMAGE OF ITEMS LEFT ON THE PROPERTY.
9. NUMBERS - FINAL NUMBERS AND AMOUNT OF PEOPLE PER TABLE IS REQUIRED 16 DAYS PRIOR TO YOUR BOOKED DATE.
10. PAYMENT - FULL REMAINING PAYMENT INCLUDING BAR TAB MUST BE MADE 14 DAYS PRIOR TO YOUR BOOKED DATE.
11. PRICING & INCLUSIONS - THE INFORMATION IN THIS GUIDE IS VALID FOR 60 DAYS FROM THE DATE STAMPED/EMAILED.
12. MINIMUM SPEND - \$45 PER PERSON. VENUE HIRE TIME LIMITS MAY APPLY.
13. PUBLIC HOLIDAYS - WILL INCUR A SURCHARGE.
14. PLEASE BE AWARE WE ARE PARTIALLY AN OPEN AIR VENUE. BOOKINGS OVER 65 GUESTS WILL HAVE TABLES ON OUR VERANDA AREA

I ACCEPT THE ABOVE TERMS & CONDITIONS.

WEDDING DATE.....

CONTACT NUMBER.....

POSTAL ADDRESS.....

EMAIL ADDRESS.....

BRIDE/GROOM -

PRINT.....SIGN.....

BRIDE/GROOM -

PRINT.....SIGN.....