



OPTION 1

Ceremony only package - \$750.00

- This includes ceremony location of your choice
- Signing table and up to 50 chairs
- Water Station

OPTION 2

Overnight elopement for two - \$1350.00

- 1 night accommodation in our intimate cabins
- Bottle bubbles
- 3 course lunch
- Ceremony set up including signing table and your choice of arbour

OPTION 3

Having your ceremony and accommodation elsewhere? – Venue fee \$1000.00

- Exclusive use of the restaurant, Friday night only, with a minimum of 50 guests and the purchase of catering from attached menu. If you purchase a beverage package for the duration of your event, we will waive the \$1000 venue fee.

OPTION 4

Married by Mavis Elopement - \$4700.00 – Monday – Thursday between 10am - 5.00pm

- Mavis Wedding Coordinator,
- Photographer for 2 hours with access to the whole property.
- Celebrant
- Wedding ceremony set up including - Chairs - Signing table
- Bottle of Bubbles
- Grazing basket
- 1 x nights' accommodation (Farm House Extra)
- Romantic catering for 2 in your cabin or at Mavis's Restaurant.

OPTION 5

Friday Venue fee of \$5500.00 + chosen Food & Beverage Package

2-nights' Accommodation Thursday & Friday (sleeps 16-28 guests)

- Ceremony Set up in location of your choice including up to 50 chairs, signing table water station
- Exclusive use of Mavis's Kitchen
- Reception set up
- Canapes & Bar area set up in the garden
- Mavis wedding coordinator
- Function staff

OPTION 6

Saturday Venue fee of \$7200.00 + chosen Food & Beverage Package

2- nights Accommodation Friday & Saturday 16-28 guests

- Ceremony Set up in location of your choice including up to 50 chairs, signing table, water station
- Exclusive use of Mavis's Kitchen
- Canapes & Bar area set up in the garden
- Reception set up
- Mavis wedding coordinator
- Function Staff



MENU OPTIONS

Canapes + 2 Course (Grazing Platter & Shared Main or Shared Main & Dess) - \$98.50pp

Alternately Placed Mains + \$4.00

Canapes + 3 Course (Grazing Platter, Shared Main, Dessert) - \$112.50pp

Canapes + Grazing platter + Fire cooked Feast + Dess - \$115.00

Canapes + Fork Food + Dessert \$99.00

Canapes in Gardens

Please select 4 X Canapes

8 X Pieces will be served per person

COLD CANAPÉS SELECTION

- Baked Turkish bread with house made dips
- Fresh shucked oysters, lemon GF, DF
- Fresh shucked oysters, shallot & red wine dressing GF, DF
- Crab avocado & green papaya salad, wonton GF
- Mavis's duck pate on Turkish bread, red onion jam
- Tasmanian smoked salmon tartar, horse radish crème fraiche, & crunchy bread crumbs
- "Salumi" salami served with Wood fired bread
- Polenta squares w semi dried tomato & tapenade V, GF
- Home grown broad bean falafel w zucchini cream & cucumber salad VE
- Roasted vegetables frittata, capsicum sauce GF, V

HOT CANAPÉS SELECTION

- Corn, zucchini, seasonal herbs & ricotta scones, yoghurt harissa dip V
- Vegetarian samosas, our own sweet chilli sauce V, DF
- Pumpkin & sage risotto balls, roasted capsicum dip V, GF
- Mavis's Spanish seasonal croquette, aioli V, GF
- Salmon, potato balls with herbs tarragon mayo GF
- Rosemary & garlic roasted chicken drumettes GF, DF
- Tempura battered prawns, honey & sesame
- Homemade sausage rolls, toasted fennel seeds, green apple & tomato chutney
- Sticky beef short ribs, spicy dipping sauce DF
- Snapper Goujons w tartare sauce
- Baked Mediterranean meat balls with parmesan cheese & herbs GF
- Mini Hot dogs, mustard ma

GRAZING PLATTER

Selection of locally made, charcuterie, house made dips
Cold cut meats and antipasto, Crusty Bread
w olives and Dukkha

MAIN COURSE

SHARE PLATTER

ALTERNATELY PLACED extra \$4.00pp
[choose 2 of the main Courses to be served](#)

Roasted Loin of Pork [gf](#)
Local Pork, roasted & served with Gravy, Crackling
& apple sauce

Grass fed beef fillet [gf](#)
Cooked medium served w sweet onion jam & beef
jus

Smoked beef brisket [gf](#)
w onion soubise

3hr slow cooked lamb shoulder [gf](#)
marinated in oregano & lemon, tzatziki & Greek
salad

Moroccan chicken (mild) [gf](#)
w pilaf rice, lemon chutney & yoghurt raita sauce

Whole roasted farm style chicken [gf](#)
W potatoes, seasonal vegetables & gravy

Oven baked Turkey breast [gf](#)
W marinated and served with all the trimmings
potatoes, vegies, cranberry sauce & gravy

Herb crumbed salmon
W coleslaw, tarragon & lemon mayo

Oven baked barramundi [gf \(extra 5.00pp\)](#)
w lemon beurre blanc & fried capers

Marinated Roasted Lamb Rump [\(extra 5.00pp\)](#)
Served with Mint Glaze & lamb jus

FIRE FEAST \$115.00PP

MAIN COURSE "SHARE PLATTER"

INCLUDES

[Canapes \(10 pieces per person\)](#)
[Grazing Platter](#)
[1 x Selection Fire Cooked Meat](#)
[Dessert Table](#)

Fire Cooked Suckling Pig [gf](#)
Fire Roasted on charcoal w waldorf salad, crispy
roast potatoes & gravy
or

Fire cooked lamb [gf](#)
Served with roasted potatoes w rosemary
sea salt, salads, seasonal vegetables
or

Fire cooked side of Beef [gf](#)
Served with roasted potatoes w rosemary
sea salt, salads, seasonal vegetables & gravy
or

Fire Smoked Chicken
Served with seasoned pilaff rice and
house made raita, seasonal vegetables

Fire cooked Venison [gf](#)
Served with roasted potatoes w rosemary
sea salt, salads, seasonal vegetables

ADDITIONAL SELECTION MEAT

Extra [\\$8.50pp](#)

INCLUDED IN ALL MENUS

roasted potatoes w rosemary & sea salt
and your choice of organic salad or
seasonal vegetables

FORK FOOD MENU \$99

Start with Canapes or Grazing Table

Choose 8 items from the canape menu (12 piece per person will be served)

Choose 5 Items To Be Served Fork Food Style

Smoked beef brisket *gf*
w onion soubise

Crispy Vegetarian Triangles
w yoghurt and Sweet Chilli

Singapore Noodles *v*
w prawn, pork, fragrant curry herbs, chilli, soy, egg



Beef ragout
w soft polenta

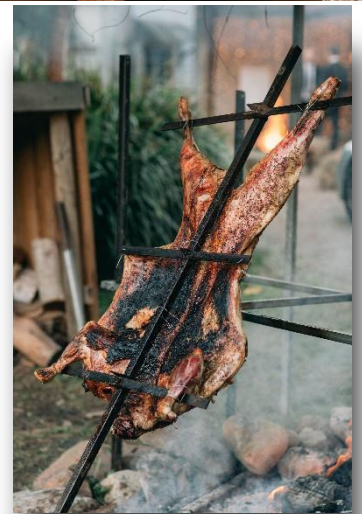
Bruschetta w Mushroom,
Basil Pesto and Sweet Goats Cheese
3hr slow cooked lamb shoulder *gf*
marinated in oregano & lemon w tzatziki



Moroccan chicken (mild) *gf*
pilaff rice, lemon and date chutney
mint yoghurt raita

Salt and Pepper Calamari
w aioli

Home-made Meatballs *gf*
in Tomato Sauce w Cheesy Soft Polenta
zucchini pasta *ve, gf*
w Nasturtium pesto



Mild and creamy vegetable curry *ve, gf*
w pilaf rice

Crumbed snapper
w tartare sauce

Risotto *v, gf*
w mushroom & truffle

Black lentils *v, gf, df*
w crunchy spuds, salsa verde
Butter crumbed salmon
w slaw
Homemade falafel *v, gf, df*
w houmous





DESSERT TABLE

Please choose up to 3 X cakes from this list for your dessert table

Chocolate Mud Cake gf
White chocolate & Raspberry cake
Hazelnut & Chocolate Brownie Cake gf
Red velvet cake
Vanilla Sponge
Venetian Carrot cake
Baked vanilla Cheese Cake
Mini Pavlovas with seasonal fruit & fresh cream gf
Organic orange and almond cake gf

ADDITIONS & EXTRAS

CHEESE TABLE

\$12.50 pp

Triple cream brie
Gorgonzola - blue
Monforte - semi hard - cow - South Australia
All served with quince paste, fruit & crackers

WEDDING CAKES BY MAVIS KITCHEN

Replace your dessert buffet for a stunning wedding cake
Choose 3 Flavours from the above menu for your wedding cake and a photo of your favourite style \$5.50pp

OR

Whole Wedding Cakes

2 tiers \$680.00 (Suits up to 60)
3 tiers \$950.00 (Suits up to 80 Guests)

MAVIS BEVERAGE PACKAGE

Mavis' – House Beverage Package

5-hour package ~ \$62pp

6-hour package ~ \$71pp

7-hour package ~ \$80pp

Includes all the beverages listed below

Red Wine Sangria

Red wine, Fruit juice, Soda Water, fresh fruit, Lemon & Mint

- ♥ One bubbles
- ♥ Two white wines
- ♥ Two red wines
- ♥ One Moscato
- ♥ Three beers

Bubbles

- ♥ Bubbles / Oatley Chain of Fire W.A

White wines

- ♥ Sem/Sauv Blanc - Oatley Chain of Fire W.A
- ♥ Pinot Grigio - Oatley Chain of Fire W.A

Red wines

- ♥ Shiraz/Cab – Oatley Chain of Fire W.A
- ♥ Pinot Noir - Oatley Chain of Fire W.A

Beer: Packaged for Canapes on Tap for Reception

- ♥ Stone & Wood Pacific Ale
- ♥ Stone & Wood Green Coast Lager
- ♥ Stone & Wood Garden Ale (mid-strength)
- ♥ Great Northern

Non-alcoholic options:

- ♥ Selection of organic juices and soft drinks

Coffee & Tea

- ♥ Freshly brewed Organic Coffee
- ♥ Local Madura Tea

Mavis' – Organic Beverage Package

5-hour package ~ \$73pp

6-hour package ~ \$86pp

7-hour package ~ \$97pp

Featuring Gemtree Wines—McLaren Vale, SA

Red Wine Sangria

Red wine, Fruit juice, Soda Water, fresh fruit, Lemon & Mint

- ♥ One bubbles
- ♥ Two white wines
- ♥ Two red wines
- ♥ One Moscato
- ♥ All beers

Bubbles

- ♥ Chain of Fire Brut - WA

Wines

- ♥ Sauvignon Blanc- Gemtree – McLaren Vale SA
Organic
- ♥ Fiano - Gemtree – McLaren Vale SA
Organic
- ♥ Shiraz - Gemtree – McLaren Vale SA
Organic
- ♥ Tempranillo - Gemtree - McLaren Vale SA
Organic

Beer: Packaged for Canapes on Tap for Reception

- ♥ Stone & Wood Pacific Ale
- ♥ Stone & Wood Green Coast Lager
- ♥ Stone & Wood Garden Ale (mid-strength)
- ♥ Great Northern & Corona

Non-alcoholic options

- ♥ Selection of organic juices and soft drinks

Coffee & Tea

- ♥ Freshly brewed Organic Coffee
- ♥ Local Madura Tea

WEDDING BOOKING FORM 2022 - 2023

To secure your booking, complete and return this form, together with payment of your \$2,800 deposit to events@maviseskitchen.com.au.

About you

Partner 1's name: _____

Partner 1's mobile: _____

Partner 2's name: _____

Partner 2's mobile: _____

Email: _____

Home address: _____

Wedding details

Wedding date: _____

Guest numbers: _____ (APPROX)

Ceremony location:

- ☐ The Hill ☐ The Dam
☐ The Creek ☐ The Barn ☐ The Farmhouse
☐ Offsite location: _____

Reception location:

- ☐ Restaurant ☐ Garden outdoor area

Accommodation requirements – note min 2 x nights required on weekends

- ☐ The Farmhouse No. guests: _____ Dates: _____
☐ Old Dairy No. guests: _____ Dates: _____
☐ Log Cabin No. guests: _____ Dates: _____
☐ Secret Cabin No. guests: _____ Dates: _____

You have until six months before your wedding date to release back any unwanted accommodation, at no charge.

Deposit to secure your booking

\$2,800 deposit paid via:

- ☐ Direct deposit ☐ EFTPOS ☐ Cash ☐ Credit card

Credit card surcharges apply – Visa/MasterCard/AMEX 1.5%; Diners 2.5%.

Deposit is refundable – see terms and conditions.

Credit card payment details (required for security, mandatory):

Card number: _____

Expiry: _____ CCV: _____

Direct debit payment details:

Account name: Mavis's Partnership

BSB : 014-015 Account number: 430 266 386

Date paid: _____ Reference: _____

By signing below, I agree to the Terms and Conditions of booking.

Full name: _____ Signed: _____

Date: _____

OFFICE USE ONLY - Date received _____

PRENO ☐ WALL ☐ NOW BOOK IT ☐ CALENDAR ☐

TERMS AND CONDITIONS 2022- 2023

1. Parties to this agreement

- 1.1. This agreement exists between 'the Venue', being Mavis's Partnership, trading as Mavis' Kitchen and Cabins and 'the Client', as per the signed booking form.

2. Confirmation of booking and payments

- 2.1. All prices quoted in this package include GST of 10%.
- 2.2. An event is confirmed only upon receipt of a signed booking form and deposit for accommodation from the Client and written advice from the Venue.
- 2.3. Deposits are non-refundable. Except, see cancellation Claus 3.7 and Claus 3.2.
- 2.4. The paid deposit amount of \$2,800 to secure accommodation will be deducted from the invoice total.
- 2.5. Subsequent payments are to be made directly to the Venue after a new invoice is issued with the deposit deduction.
- 2.6. Any additional costs incurred on the day of the event are to be paid for in full prior to departure or otherwise will be charged to the credit card on file.
- 2.7. Payments to the Venue are accepted by credit card, direct deposit, EFTPOS and/or cash. Credit cards attract a surcharge per bank.
- 2.8. A minimum spends of \$12,500 applies to Saturday weddings only.
- 2.9. Negotiated minimum spend for weddings held Friday's nights.
- 2.10. Events booked on public holidays will incur a surcharge of 15% on top of the total invoice amount.

- 2.11. Final event details, including final guest numbers, are required at least 30 days prior to the event. After 2 weeks' time, decreased guest numbers will not be accepted and no refund will be given.

- 2.12. Final numbers must be paid for.

- 2.13. A valid credit card must be provided on booking form.

- 2.14. Final payment is required at least 14 days prior to the event.

- 2.15. If full payment is not received prior to the specified date, the Venue reserves the right to cancel the event and retain the deposit in full.

3. Cancellation, Postponements Terms, Fees and Charges

- 3.1. Written notification must be provided to the Venue for any cancellations or postponements

- 3.2. Any change of date or postponement of an event booking will be treated as a cancellation at the discretion of the Venue.

3.3. Cooling off period

Up to seven days of the receipt of your deposit, you are entitled to a 100% refund.

3.4. Cancellation of your wedding Greater than 8 months

Prior to your event a \$500 administration fee applies with the balance of your booking deposit and any additional payments will be refunded to you.

3.5. Cancellation of your wedding Less than 8 months

Prior to your event, 100% of your booking deposit will be retained. Due to accommodation being removed from the market for the duration of your booking.

- 3.6. Any cancellation charges for third party items hired on behalf of the Client are payable by the Client.

TERMS AND CONDITIONS 2022- 2023

3.7. **Postponements of weddings due to Medical Pandemics, Government lockout laws, or other natural disasters**

Will be allowed to be Postponed without any penalty, and any monies paid, including the deposit will be transferred to the future date chosen

4. **Accommodation hire**

- 4.1. At the time of booking for all events, all available accommodation at the Venue will be reserved for the Client.
- 4.2. The Client then has until six months prior to the event date to confirm requirements and release back any unwanted accommodation at no cost.
- 4.3. If the Client chooses not to hire all of the accommodation, the Venue reserves the right to sell this accommodation, including for the venue hire period, notwithstanding any arrangement.
- 4.4. A minimum two-night stay applies on Friday and Saturday nights.
- 4.5. For weekend (Friday and Saturday) weddings only, the Old Dairy must be booked. Due to the proximity of this accommodation to both the restaurant, it cannot be let to non-wedding guests as it will be affected by the noise of the wedding.
- 4.6. Accommodation hire and allocation to guests is the responsibility of the Client. The Venue will not collect payment from guests or other individuals for their share of the accommodation. The full amount for all accommodation hire will be charged to the Client as part of the event invoice.
- 4.7. Accommodation hire costs are room only rates.

- 4.8. It is the Client's responsibility to leave the accommodation in a clean and tidy state. Additional charges will apply for the cleaning of dirty dishes, washing machine, dishwasher, emptying the fridge, removal of excessive rubbish etc.

5. **Event menus and special orders**

- 5.1. Menus are subject to change in line with seasonality and produce availability.
- 5.2. The Client can order specific food and beverages for guests to accommodate individual dietary requirements and/or preferences. Requests must be made and confirmed in writing at least 30 days prior to the event.
- 5.3. Any beverages ordered in specifically for an event will require full pre-payment by the Client at the time of ordering. The amount payable will be 150% of the venue purchase price (with a min. \$5 per beer, \$45 per bottle of wine), to cover storage and service costs. The Client will be able to take any remaining stock the day after the event.
- 5.4. Where the Venue is preparing the wedding cake, the Client is responsible for providing flowers and any other decorative items.
- 5.5. Children's pricing applies for up to and including 12 years of age, unless otherwise specified.
- 5.6. BYO wedding cake is an extra cost of \$5.50 per person to cut and serve

TERMS AND CONDITIONS 2022 - 2023

6. Venue hire period

- 6.1. All times relating to events at the Venue are given in New South Wales time.
- 6.2. The venue hire period for your booking will be finalised upon payment of your deposit. This time frame will be locked in as final.
- 6.3. Exclusive use of the venue is only negotiable and may attract extra costs
- 6.4. Late departure of guests after the specified event close time will incur a charge of \$250 per half hour or part thereof.

7. Responsible Service of Alcohol

- 7.1. The Venue is fully licensed and no BYO alcohol is permitted for any events hosted on the property.
- 7.2. The Venue is committed to its responsibilities under the Liquor Act reserves the right to exercise regulatory conditions at any time.
- 7.3. Accommodation guests are permitted to consume BYO alcohol inside the accommodation only, however this is not permitted during the event. Any guests found to be consuming BYO alcohol in the grounds and/or during the event will have that alcohol confiscated and may be refused further service at the bar. Failure to comply with the instructions of staff may result in the guest being asked to leave the premises or further action in accordance with the Responsible Service of Alcohol.
- 7.4. Beverages served at the wedding may not be taken back to the accommodation during or after the event.
- 7.5. Government regulations state that a current Australian drivers' licence (with photo), a current passport or an 18+ photo card are the only valid documents for proof of age. The Client should advise all guests that any persons not able to produce valid ID may be refused alcoholic beverage service.
- 7.6. The Venue has a zero tolerance for underage drinking. Should a minor be found consuming alcohol, the event will be shut down. Any guest under 18 years of age must be under the supervision of a parent or legal guardian at all times.

8. Working with suppliers

- 8.1. It is the Client's responsibility to provide to the Venue at least 30 days prior to the event a schedule of times when suppliers will be arriving to deliver/set up ('bumping in') and packing down after the event ('bumping out'). This must be provided to the Venue
- 8.2. The Venue and its staff are not available to assist with the bump in or out of any furniture, decorations or items that are not the property of the Venue. The exception to this is the setting of tables with centrepieces and place cards, as outlined in the Reception Package information.
- 8.3. In cases where staff are required to help external suppliers with their bump in and/or bump out a charge may be applicable
- 8.4. Unless organised in advance, bump out of external supplier items must be completed on the day/night of the event. This includes any furniture, table settings, lighting and floral arrangements and any infrastructure used to hang or secure decorations.
- 8.5. In some circumstances, bump in the day prior to the event may be possible and/or arrangements may be made to store some items onsite. This must be confirmed by the Venue in writing.
- 8.6. Bump out for evening events must be completed by 12.30am on the night of the event or additional staffing costs will be incurred.

9. Music and entertainment – noise restrictions for weddings held anywhere on the property

9.1. Tweed Shire Council noise restrictions are:

Max 75 decibels up to 10pm NSW time

Music off at 10pm sharp

9.2. The venue may restrict the volume of bass at our discretion.

Acoustic live music is acceptable - NO DRUM KITS

9.3. No amplified music allowed outside any accommodation at any time.

10. Client belongings and gifts

10.1. All belongings and gifts are to be collected upon conclusion of the event. Should storage for these items be required, this must be arranged with the Venue prior to the event.

10.2. The Venue accepts no responsibility for damage to or loss of any Client or third-party property left on premises prior to, during or after an event.

11. Breakages

11.1. Any breakages or damage to the Venue's property must be paid for by the Client.

11.2. Glass breakages will be charged for at \$3.50 each.

12. Guaranteed pricing

12.1. We review our pricing every 12 months – in June – July before your Wedding

12.2. We Guarantee that any increase in price will reflect what is fair and legal, only reflecting increases to our own costs of goods, wages & operating expenses. usually, 3% reflective of CPI price increases

