



M E E L U P F A R M H O U S E

W E D D I N G S

There's a moment, just before the ceremony begins, when the breeze shifts through the peppermint trees and everything feels still – as if the landscape itself is pausing to take it all in.

Perfectly poised between the bush and the ocean's waves, Meelup Farmhouse offers a kind of quiet magic. Not grand in the traditional sense: here, nature sets the tone. The scent of salt and eucalyptus, the soft crunch of gravel underfoot, tables dressed in linen and candlelight, music drifting into the dusk.

It's not just a venue. It's a feeling – calm, considered, and deeply romantic. Where weddings feel less like an event, and more like a memory unfolding – intimate, elegant, and effortless.

Welcome to Meelup Farmhouse



54 SHEENS ROAD , NATURALISTE, WA, 6281

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Keeper Creative



Keeper Creative

Congratulations

We are delighted to share in your special news.

At Meelup Farmhouse, weddings unfold slowly. With exclusive use of the property for the duration of your event, the experience feels entirely your own — secluded, intimate, and far from the noise of the world.

Say your vows in the shade of our peppy trees, or choose an offsite ceremony by the shore: wherever the light feels right.

Receptions can be relaxed and roaming or long and lingering — designed around how you love to gather. As dusk settles, the evening shifts effortlessly into music and dancing beneath the star-filled sky. Guests dine on generous, seasonal fare — fresh from the region and designed to be shared. Drinks flow from a curated beverage list that can be tailored to suit your taste, whether it's regional wines, signature cocktails, or a custom bar experience.

All the essentials are included, from styling foundations to seamless service — everything you need is here, in a place that asks for nothing but presence.



Keeper Creative

Cover photo by Bianca Tuzzi

CEREMONY



Stefani Buma

Overlooking Meelup Brook, with the Highland cows grazing in the distance, guests gather as the air hums with soft light and quiet anticipation.

Perfectly poised in a natural amphitheatre, our ceremony lawn feels peaceful and effortless.

A long, graceful aisle forms between your guests, leading you through dappled shade toward your loved one — the bushland unfolding quietly behind.

Whether you choose the simple charm of timber benches or elegant ceremony chairs, the ceremony lawn is yours to style as you wish. Keep it pared back and let the landscape do the talking, or feel inspired to create something entirely your own.

It's a setting that offers both intimacy and impact — a place where every moment feels deeply personal, and the outside world feels wonderfully far away.



Stefanie Buma

Inclusions

Private and exclusive use of Meelup Farmhouse, your guests can arrive after 4pm for your 4:30pm ceremony.

Ceremony venue hire is inclusive of:

- Onsite Venue Co-Ordinator
- Farmhouse timber arbour
- Twelve twin seat timber benches
- Optional upgrade to 32 bamboo chairs
- Round timber table and two wicker armchairs, to use as signing table
- Exclusive access of venue grounds for photos
- Easel for welcome sign
- Water station
- Power supply
- Pre-ceremony beverages can be served upon request (additional fees apply)

Stefani Bunn

Accommodates up to 200 guests

Ceremony hire: \$2,500



RECEPTION





Receptions at the Farmhouse are designed to suit the way you gather – whether that's long-table feasting beneath the stars, fireside intimacy, or a relaxed cocktail-style evening that drifts into dancing, each space offers it's own rhythm and charm.

All reception settings are inclusive of the following:

- ° Onsite Venue Co-Ordinator
- ° Timber head table for bridal party
- ° Up to 100 timber farmhouse chairs
- ° Up to 12 rectangle timber banquet tables (1m x 2m)
- ° In-house PA system
- ° Gift table, cake table and cake knife
- ° Culinary team inclusive of chefs and waitstaff
- ° Crockery, cutlery, napkins and glassware
- ° Easel for signage

The Veranda

Our signature reception setting — the iconic, lantern-lined deck overlooking the bush, made for golden-hour toasts, long dinners and late-night dancing. Begin with cocktails on the lawn, then settle in for a feast that feels both elevated and easy.

Includes:

- ° Expansive lawn space for alfresco pre-dinner drinks
- ° Long table dinner with choice of feasting or plated menu
- ° Choice of fixed feature bar or garden bar
- ° Outdoor dance floor deck with festoon lighting

Accommodates up to 120 guests

Reception hire: \$5,500

Minimum spend: \$20,000

Stefani Bunn



Keeper Creative

The Back Lawn

For those who dream of dining in the open air, The Back Lawn offers the freedom of a full alfresco celebration – long tables, endless sky and space to gather on the grandest scale. It's the Farmhouse at its most expansive, perfect for summer nights and big-hearted gatherings.

Includes:

- ° Pre-dinner drinks on the veranda overlooking the grounds
- ° Long table dinner with choice of feasting or plated menu
- ° Choice of fixed feature bar or garden bar
- ° Veranda dance floor with lantern lighting

Accommodates up to 200 guests

Reception hire: \$6,500

Minimum spend: \$20,000

Stefani Bunn



Cocktail Reception

For those seeking all the charm without the formality, we have our Cocktail Reception — free-flowing drinks, roving mini meals and plenty of space to move, mingle and celebrate your way, on our Back Lawn.

Includes:

- ° Relaxed reception on the back lawn
- ° Three sofa sets and three high bar tables + stools
- ° Roaming cocktail dinner menu
- ° Choice of fixed feature bar or garden bar
- ° Outdoor dance floor on Mila's Deck with festoon lighting

Accommodates up to 200 guests

Reception hire: \$5,500

Minimum spend: \$20,000

Optional upgrade - add Main Veranda hire: \$1000

Stefani Bunn



Keeper Creative

Optional Extras

- Ceremony seating upgrade of 32 folding bamboo chairs \$225.00
- White clam shell wishing well \$200.00
- Timber plinth trio set \$120.00
- Five tier champagne tower (55 glasses) \$450.00 (sparkling wine charged on consumption)
- Cocktail high bar table set (includes 3 stools at each) \$100.00
- Outdoor sofa sets (2 sofas + coffee table) \$325.00
- Serviced bar cart \$200.00
- Wireless microphone \$150.00
- Market umbrellas \$80.00 each

Stefani Buma

Stefani Buma



Valentine Girardot



THE SEASONAL EDIT

Stefanie Buma



Winter weddings hold an unmatched charm. They feel cosy and intimate, unfolding amongst the hum of conversation, candle lit tables and the warmth of the crackling wood-fire.

It's a setting that invites connection, bringing a quiet glow to every moment.

Set within our Farmhouse, this seasonal edit is designed for couples who dream of an intimate celebration that brings warmth and beauty to the heart of winter, enjoyed with just their nearest and dearest.

The Seasonal Edit

Both Seasonal Edits Include:

° Your choice of Lawn or Veranda Ceremony, followed by an intimate reception in the Farmhouse with fixed feature bar, outdoor undercover dance floor, freestanding fireplace + firewood, and suspended panel heaters.

Cosy Couples

Up to 30 guests for a long table dinner or cocktail reception, indoors by the fire.

Ceremony: \$1500

Reception hire: \$2,500

Minimum spend: \$4,500

Small & Sweet

Up to 60 guests for a long table dinner on the Veranda.

Ceremony: \$1500

Reception hire: \$3,500

Minimum spend: \$6,000

Stefani Buma

Stefani Buma

Stefani Buma

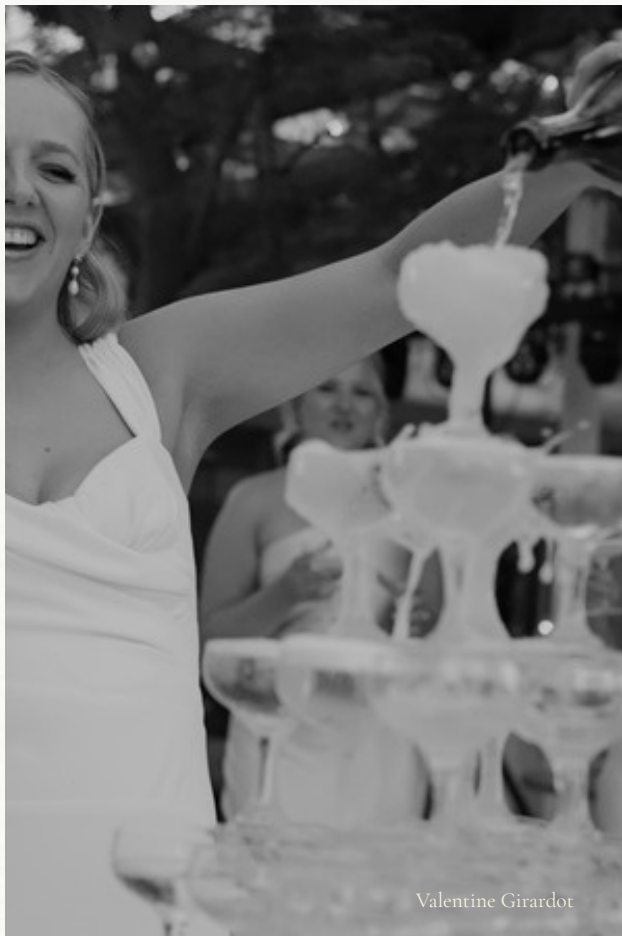
Optional Extras

- ° Baileys Hot Chocolate, \$12 per guest
- ° Non-Alcoholic Hazelnut Hot Chocolate, \$6 per guest
- ° S'mores tray: Chocolate dipped biscuits, marshmallows & fire sticks, \$6 per guest
- ° Clear umbrellas \$75 for 10 (up to 20)
- ° Complimentary blankets

Stefani Buma

Stefani Buma





However you choose to celebrate, it's always about more than the setting — it's about how people feel.

Relaxed, connected, quietly captivated: a sense being exactly where you're meant to be.



FOOD & BEVERAGE

Meelup Farmhouse offers three distinct dining styles to suit your celebration — a relaxed shared Feast, a refined Plated three-course menu or a more informal Cocktail-style reception.

Each option begins with tray-served canapés and includes thoughtful touches; freshly baked breads, seasonal produce and beautifully served desserts. Whether you're after the connection of shared platters, the elegance of a traditional dinner or the ease of a roaming celebration, our menus are designed to feel generous, fresh and full of flavour.



Stefani Buma

Feast

The signature menu, dine family-style
\$130.00 per guest

- ° Pre-reception grazing table
- ° Tray-served roaming canapés as entrée course (choice of four)
- ° Freshly baked bread & salted butter
- ° Shared table platters (two main dishes + three sides)
- ° Dessert canapé platters shared or served roaming (choice of two)
- ° Wedding cake served on platters with tea & coffee

Optional Upgrades

- ° Upgrade to a plated entree \$15.00pp
- ° Additional main platter \$18.00pp
- ° Additional side dish \$8.00pp
- ° Additional cheeseboard dessert \$15.00pp

Stefani Buma

Stefani Buma



Allanah Liddel

Plated

A traditional three-course dinner
\$125.00 per guest

- ° Chefs selection of tray-served canapés served pre-reception
- ° Freshly baked bread & salted butter
- ° Individually served entrée, main & dessert
- ° Wedding cake served on platters with tea & coffee

Optional Upgrades

- ° Guest's choice on the night \$15.00 per guest per course
- ° Alternate drop \$10.00 per guest per course
- ° Side dish served with main course \$8.00 per guest
- ° Plated wedding cake \$8.00 per guest

Stefani Buma

Stefani Buma



Allanah Liddel

Cocktail

An easy-going roaming menu
\$120.00 per guest

- ° Pre-reception grazing table
- ° Selection of hot + cold canapés (choice of three hot, three cold)
- ° Two substantial "fork + bowl" mini meals
- ° Tray-served roaming dessert canapés (choice of two)
- ° Wedding cake served on platters with tea & coffee

Optional Upgrades

- ° Additional canapé \$6 per guest

Stefani Buma

Stefani Buma



Farmhouse grazing table

A glass in hand as the sun dips low, something crisp and cool as laughter rings out, a nightcap beneath the stars. However you choose to serve them, the drinks become part of the rhythm – woven gently into each moment, each memory.

Every celebration deserves a remarkable pour. At Meelup Farmhouse, the beverage offering is designed to complement the mood – relaxed, refined and thoughtfully curated. With a bar known for its charm and craftsmanship, and a beverage offering that proudly showcases the region's renowned wine and beer producers, your celebration is in expert hands.



Beverages

Each package includes free-flowing Prosecco, a curated selection of three Western Australian beers, and a range of soft drinks and juices. You'll also select three wines from your preferred tier to be served throughout the evening, tailored to your tastes and the tone of your celebration.

FARMHOUSE

Six hours \$80pp | Six & a half \$85pp | Seven hours \$90pp

MEELUP

Six hours \$90pp | Six & a half \$95pp | Seven hours \$100pp

NATURALISTE

Six hours \$100pp | Six & a half \$105pp | Seven hours \$110pp

A curated cocktail and spirits menu can be designed to compliment your celebration – from a signature cocktail hour or tray service on arrival to a more relaxed, open-bar feel, it's a chance to create a custom bar experience that feels effortless, personal and just right for the moment.

Stefanie Buma



Stefanie Buma

MENU

CANAPÉS

COLD

Assorted sushi rolls, soy sauce
Asparagus, aged cheddar, short crust pastry tart
Assorted rice paper rolls
Feta, honey pumpkin, short crust pastry tartlet
Natural oyster, shallot vinaigrette
Smoked salmon, crème cheese, basil roulade

Crab and cucumber, nam jim,
Thai noodle salad spoon
Poached prawn cutlet, spiced cocktail sauce
Chicken liver pate, PX soaked muscatel
Beef, beetroot hummus, horseradish, crouton

HOT

Mushroom arancini, aioli
Chickpea battered whiting fillet, lemon aioli
Tempura prawn, ponzu
Duck + vegetable spring roll, ginger sauce
Pork belly, chilli caramel

Ginger, lemongrass and spiced coconut chicken skewer
Pulled lamb croquette, green pea
Gran's pork sausage roll, tomato sauce
Beef skewer, almond satay

SWEET

Petite seasonal frangipane tart
Citron tartlet, torched meringue

Dark chocolate brownie squares
Salted caramel slice

FEAST

SHARED MAINS

Roast Mt Barker free range chicken pieces, chermoula, tzatziki
Baked barramundi fillets, roasted cherry tomato, lime salsa
Plantagenet free range pork belly, apple chilli jam
Roast beef sirloin, red wine jus and mustards
Grilled lamb rump, baba ganoush and gremolata
Gnocchi, sage cream, mushroom, spinach, ricotta
Confit duck legs, parsnip puree and orange glaze
Crispy skin Atlantic salmon, beurre blanc

SIDE DISHES

Pea, bacon and shallot salad, natural Greek yoghurt dressing
Roast sweet potato and green onion salad, mustard aioli
Poached pear + blue cheese salad, almond, rocket, blue cheese dressing
Cos, cucumber, avocado, parmesan, balsamic olive oil dressing
Duck fat roasted royal blue potatoes, sea salt
Steamed greens, almonds and miso butter
Baked cauliflower, mornay and toasted crumbs
Honey roast pumpkin, crumbled feta, black sesame
Grilled Mediterranean vegetables, toasted pine nuts
Baby carrots, parsley butter

PLATED

ENTREE

Smoked duck breast, pickled red cabbage, balsamic
Poached prawn, potato and dill salad, honey dijon dressing
Beetroot cured salmon, grilled asparagus, horseradish crème fraiche
Soy poached chicken, glass noodle salad, nam jim dressing
Herbed rare beef, celeriac and caper salad

Mushroom risotto, pecorino
Potato + leek soup, crisp prosciutto
Hot smoked salmon, fennel salad, orange + macadamia vinaigrette
Cumin rubbed lamb loin, red pepper jam, whipped Persian feta
Prawn, chorizo and broccoli orecchiette

MAIN

Snapper fillet, crushed roasted sweet potato mash, brussels, chorizo and caper dressing
Dukkah crusted chicken breast, saffron labne, green beans and chicken jus
Atlantic salmon fillet, royal blue mash, green pea puree, lemon olive oil
Lamb rack, roesti potato, white bean puree, romesco, roasted baby carrot, rosemary jus
Beef fillet, gratin potato, broccolini, café de Paris butter, jus
Confit duck leg, du puy lentils, sautéed kale, cherry jus
Sirloin of beef, mustard gratin, green beans, béarnaise
Slow cooked pork belly, baked cauliflower, apple, rocket pesto

DESSERT

Tiramisu
Citron tart, torched meringue
Orange blossom and cardamom panna cotta, compote, praline

Raspberry, rhubarb and almond crumble, vanilla crème anglaise
Flourless chocolate cake, mascarpone, candied orange

BEVERAGE PACKAGES

SPARKLING

Prosecco
Upgrade to premium Australian sparkling \$15.00 per guest

WINE

FARMHOUSE	MEELUP	NATURALISTE
Wise Urchin Sauvignon Blanc Semillon	Wise Leaf Sauvignon Blanc	Domaine Naturaliste Sauvignon Blanc Semillon
Wise Urchin Chardonnay	Wise Leaf Reserve Chardonnay	Domain Naturaliste Discovery Chardonnay
Wise Urchin Rose	Wise Leaf Rose	Leeuwin Estate Rose
Wise Urchin Cabernet Merlot	Wise Leaf Shiraz Viognier	Domaine Naturaliste Syrah
Wise Urchin Shiraz	Wise Leaf Cabernet Sauvignon	Domaine Naturaliste Discovery Cabernet Sauvignon

BEER

Eagle Bay Brewing Co XPA 3.5%	Upgrade to our Craft Beer selection: all 3 additional beers, for \$8.00 per guest:
Beerfarm Summer Ale 4.4%	Eagle Bay Brewing Co Kolsch
Meelup Farmhouse Draught 4.5%	Rocky Ridge Jindong Juicy
	Margaret River Brewhouse ‘Megsy’ Ginger Beer

Beverage packages begin at the conclusion of the ceremony, with the option to offer pre-ceremony drinks on consumption. If preferred, beverages can also be served on consumption throughout the event and charged to a master tab for added flexibility. This can include consumption specific to set cocktails, spirits and/or non-alcoholic bubbles. Once beverage packages are complete, our bar closes.

TENTATIVE BOOKINGS

Tentative bookings will be held for a period of two weeks and will automatically be cancelled unless arrangements have been made to extend the tentative booking period.

CONFIRMATION OF BOOKINGS

A non-refundable deposit of \$2,500.00 is required to secure the venue and date of your event. Signed Terms & Conditions are also required at this time. Completion and signing of the booking form and submitting it with the deposit to Meelup Farmhouse indicates the clients acceptance of these Terms & Conditions.

PAYMENT POLICY

Once the initial deposit is paid there will be two further payments required prior to your event taking place at Meelup Farmhouse. A payment of 50% of the total minimum spend will be required no later than three (3) months prior to the event date. The third and final payment is due fourteen (14) days prior to the event taking place and is based on all final arrangements made with the Venue Co-Ordinator.

You expressly and irrevocably authorise us to charge any amount owing by you in connection with your function to the credit card provided by you. We will charge your credit card if you do not pay any amount owing within seven days of request by us. Amounts that may be charged to your credit card include any excess cleaning fees, function extension fee and any amount owing to us in connection with any damage to the premises or facilities. A 1.75% credit card transaction fee applies.

SECURITY BOND

A security bond of \$2,500 is required to cover any additional costs incurred on the day of the function and will be added to the initial invoice. The security bond must be paid seven days prior to the function. The security bond or balance thereof will be refunded after any additional charges (including any excess cleaning fees, function extension fee and excessive glass breakage) or repairs costs have been deducted. The refund of your security bond may take up to 14 business days after your function

PRICING

Pricing applies to events taking place prior to 31.12.2027, however prices are subject to increase and change without notice. With the changes of vintages and varieties of wine, wine selections for your event are to be confirmed no earlier than twelve (12) weeks prior to your event. All prices are inclusive of GST. Reference to guest numbers is based on persons aged 13+ years. Persons aged 13-17 require the purchase of an adult food package.

TIME SCHEDULE

Guests arriving for a wedding ceremony cannot arrive earlier than 4.00pm. Access to the venue for set up is from 3.00pm. All amplified music and alcohol service to conclude no later than 11.45pm, with the venue to be vacated no later than 12.00am.

Signed _____



CANCELLATION

Cancellations must be made in writing to Meelup Farmhouse. All deposits are non-refundable and non-transferable. If you cancel Your function, or we cancel your function due to a breach of this agreement by you, we will retain the deposit and charge a cancellation fee based on the total minimum spend as follows: Notice within 6 months: 50%. Notice within 3 months: 75%. Notice within 1 month: 100% . Deposits can be used as part payment of cancellation fee. A change of dates or postponement of a an event requested by the client must be within twenty eight (28) days of confirmation and the deposit may be transferred to the new date strictly once.

BEVERAGES

Guests will be served the selection of drinks you have chosen during the times you have allocated. You will be responsible for payment of all these beverages. You are not permitted to supply your own beverages, as this is an infringement of the Racing, Liquor & Gaming licensing regulations. Gifts of alcohol presented to guests must remain sealed whilst on the premises; this includes purchased items supplied by Meelup Farmhouse.

Beverages are available on a set package or consumption basis. All adult guests in attendance will be charged the per person package price if beverages have been chosen to be served on a set package. The conclusion of the beverage package duration must coincide with the finish time of your event. A cash bar facility can be made available to your guests pre beverage package commencing, however, must be followed with the set beverage package or master consumption. A cash bar facility is not available pre ceremony or post beverage package or master consumption concluding. A maximum of 7 hours beverage service for your event (for ceremony, pre-dinner drinks and reception combined). All wines are subject to vintage availability. Beverage Package inclusions may vary from the time of booking, however equivalent product lines will be offered. Should beverages be on a consumption basis, a deposit of \$45.00 per adult is required fourteen (14) days prior, with the remainder to be settled at the conclusion of your event. Credit card details are to be provided as security for final payments.

Meelup Farmhouse is a responsible purveyor of alcohol, and, as such reserve the right to refuse alcohol service to anyone including private function guests. Under absolutely no circumstance may any person under 18 years of age consume alcohol on licensed premises. Proof of age ID may be requested and failure to produce will result in no beverage service. Please advise your guests attending.

CONFIRMATION OF DETAILS

Required a minimum of 28 days prior to event date. Your Venue Co-Ordinator will contact you to obtain these details. Final guest numbers and dietary requirements are required 14 days prior to event date.

QUOTATIONS

Meelup Farmhouse offers all quotations in good faith based on details provided and reserves the right to advise of alterations or additions to this quotation apparent. Please note all prices are subject to change.

Signed 

DAMAGE/INSURANCE

Nothing is to be nailed, screwed, stapled or adhered (including Blu-Tak) to any wall, door or surface of the building. The Venue Coordinator must approve all signage in the public areas. Any damage to the property, Meelup Farmhouse facilities, equipment, fittings or surrounds caused by guests to Meelup Farmhouse will be the financial responsibility of the organiser. The costs associated with repairs or abnormal cleaning will be deducted from the security bond. Meelup Farmhouse is always extremely careful when looking after people and their belongings, however accepts no responsibility for the damage or loss of merchandise on our premises prior to, during or after an event. Any items left on site will be disposed of after 7 days unless prior arrangement has been made.

WEDDING CAKES

Wedding cakes must be delivered on the day of the wedding and set up by the cake supplier. Cake bags or boxes are to be supplied by the client. Meelup Farmhouse will platter wedding cake for guest self service free of charge. If Meelup Farmhouse staff are required to box or bag the cake a labour fee is charged of \$3.00pp. If wedding cake is to be served as a plated dessert or fourth course a labour fee is charged of \$8.00pp. Delivery times of cakes are to be arranged with Meelup Farmhouse prior to goods being delivered.

SMOKING / VAPING

Smoking and/or vaping is not prohibited in any of the buildings, main reception verandah or back lawn area. A designated smoking area will be made available. Please be aware smoking may be declined during high risk fire seasons. Vaping is only permitted in the designated smoking area. Non-compliance by any guests may result in beverage service to cease regardless of set beverage package or consumption basis.

FORCE MAJEURE

In the event of unforeseen global or national circumstances—such as a government-mandated lockdown or emergency directive—that legally prevents Meelup Farmhouse from operating as a function venue on your confirmed event date, we will offer a one-time rescheduling of your event without penalty. All monies paid will be transferred to the new date, minus the value of any food and/or beverage items already purchased or prepared. This amount will be assessed by the Venue Coordinator based on supplier lead times. Please note that if border restrictions (domestic or international) are in place, but Meelup Farmhouse remains operational and able to host events in line with government directives, postponement or cancellation will not be offered without financial penalties.

NOISE POLICY

Meelup Farmhouse management reserves the right to monitor and control the noise level of all sources of entertainment within the venue, ensuring the requirements of the Environmental Protection (Noise) Regulations Act are met at all times. Meelup Farmhouse will provide an in-house PA system, with portable speakers for all DJ's to connect into. This PA system requires DJ's to connect via RCA cable, we are able to provide a 3.5mm jack to RCA cable, or RCA to RCA cable if required.

Signe



Noise is not permitted to exceed a level of 85db at the source, and 35db at the property boundary, and all amplified noise must cease by 11.45pm. Noise level readings will be taken by Meelup Farmhouse at 8.00pm and 10.00pm on the event day. Failure to accept the above conditions and follow the direction of the management team will result in the termination of all sound equipment. In addition, the following equipment is not permitted to be used in the venue; subwoofers, megaphones, whistles, drum kits (excluding electronic kits)

CONDUCT

You assume full responsibility for the orderly conduct of all persons attending your function (including your guests and suppliers) and must comply, and ensure all such persons comply, with all applicable laws and regulations. We adhere to the Responsible Service of Alcohol and have the right to refuse to serve any person who has, in our view, exceeded the acceptable level of alcohol consumption or displays offensive behaviour; or to stop the service of all alcoholic beverages; or to close the function at any time, in the event of unacceptable behaviour by any person attending your function (including the engagement by any person in any unlawful or illegal activity or activity in breach of these terms and conditions). No refund or compensation will be made in such circumstances. Under no circumstance may any person under the age of 18 consume alcohol on the premises.

EXTERNAL SUPPLIERS

You must obtain our consent to any external suppliers accessing the premises. All suppliers must be qualified and insured to our satisfaction. Items being delivered on your behalf must be boxed and labeled with event name clearly marked. All items must be delivered no earlier than 3.00pm and collected at the conclusion of the function. Other drop off times must be arranged with our Venue Co-Ordinator. We require the supplier to assist with the set-up and pack down of all personal furniture hire and styling items, including, but not limited to, tables, chairs, table cloths and styling items, or a styling fee, minimum of \$350 will be applicable, priced on application. Although all care is taken, no responsibility is taken for lost or damaged goods.

VENUE HIRE

Venue hire is inclusive of all set up costs as specified in your quotation. Set ups requiring early access (12pm) are subject to a surcharge of \$7,500.00. Set ups requiring full day access are subject to a surcharge of \$7,500.00 and an increased minimum spend totalling \$40,000. The surcharge does not contribute to minimum spend. Access required earlier than 3.00pm for any outsourced equipment that inhibits venue capacity during regular trading hours must be approved by the Venue Co-Ordinator.

MINIMUM SPEND

The minimum spend is the required food, beverage and reception venue hire spend for exclusive use of Meelup Farmhouse. Ceremony hire and variance to venue hire for early lawn access does not contribute to the minimum spend amount. Public holidays, the Friday of a long weekend and all school holidays are subject to an additional \$5,000 minimum spend.

Signed _____



INDEMNITY & CAP ON OUR LIABILITY

We are not liable for and You indemnify us against all claims, loss or damage, including loss or damage to persons or property, arising out of or in connection with your function or a breach of these terms and conditions by you, except to the extent any claim, loss or damage arises out of a breach of these terms and conditions by, or the negligence or wilful misconduct of us. To the extent permitted by law, our maximum aggregate liability under this agreement is the amount equal to the total function value.

PRIVACY

When you make a booking with us, we will collect personal information from you. We cannot process your booking without this information. We will collect, use and disclose your information in accordance with our privacy policy, which you can request a copy from us.

PAYMENT

We request that all payments be made to the following bank account. Please include your name and date of wedding as a reference.

LITTLE H OPERATIONS

BSB 036-226

Account Number #604370

Signed _____



AGREEMENT

Ceremony Onsite | Offsite Ceremony Location: Ceremony Lawn | Veranda

Reception Veranda | Back Lawn | Cocktail | Winter - Intimate | Winter - Micro

Event Date



Approximate Number Of Guests



Ceremony Start Time

Reception Time

CLIENT ONE

Client Name

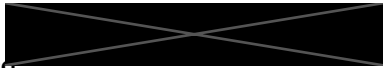
Client Phone

Client Home Address

Client Email

I have read and understood this Booking Agreement and confirm I will fully comply with the Terms and Conditions.

Client Signed



Date

CLIENT TWO

Client Name

Client Phone

Client Home Address

Client Email

I have read and understood this Booking Agreement and confirm I will fully comply with the Terms and Conditions in this document.

Client Signed



Date

Signed _____



