

UNFORGETTABLE MARGARET RIVER WEDDINGS



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YOUR DREAM WEDDING AWAITS

Set against the backdrop of rolling hills and verdant vineyard, Miss Chow's Margaret River offers a romantic venue for weddings and receptions.

Our lawn transforms into an idyllic venue for a wedding ceremony, followed by an elegant reception in the contemporary setting of our main dining room with floor-to-ceiling windows overlooking the vines and giant gums.

With a modern Asian menu focused on the championing of great Australian produce, much is sourced from local suppliers. Dishes are refined and elegant but above all else, delicious. They are curated depending on the style of your event; a more family style shared feast, an elegant chefs tasting menu or casual lunch.

From our event to culinary teams, our experts will shape your ideas into a customised wedding package and an unforgettable experience that will live on as lifelong memories for you and your loved ones.

From the whole Miss Chow's Margaret River team, thank you for considering us to be part of your special day. We endeavour to make yours a most memorable experience and are honoured to share our captivating space with you.



THE LAWN

UP TO 100 CHAIRS

Say 'I do' against the backdrop of our spectacular vineyard setting, or make a grand entrance arriving by air to our private helipad.

Our local stone tiered amphitheatre is the ideal setting for a seated ceremony, while the lawn offers an ideal setting for a pre-reception cocktail gathering, or large event overflow from the main venue.

Lawn hire \$10K.





THE VENUE

UP TO 200 GUESTS SEATED

A sophisticated dining room decorated in neutral tones, set to an outlook of Margaret River's outstanding natural beauty in the rolling hills of a vineyard setting. Miss Chow's Margaret River is one of the region's most coveted occasion spaces.

Our luxurious and spacious dining room, paired with personalised service and the exquisite Asian fare we're renowned for promises to make for an unforgettable occasion.

Exclusive hire pricing -

May to Sep \$15K weekday | \$30K weekend

Oct to Apr \$20K weekday | \$40K weekend

The image shows a private dining room with large windows on the left and right. The room is furnished with wooden tables and chairs. A large chandelier is visible through the windows on the left. The room is well-lit, and the atmosphere is modern and sophisticated.

PRIVATE DINING ROOM

UP TO 22 GUESTS SEATED

For the most intimate of celebrations, our private dining room seamlessly separates from the main restaurant, creating a completely private space for wedding functions, pre-wedding events and long table dining.

Function ideas:

- Intimate Wedding or Elopement
- Rehearsal Dinner
- Engagement Celebration
- Pre-Wedding Celebration

FOOD

EXAMPLE SET MENUS, FROM \$120PP

ENTRÉE - CHOOSE ONE

Cured Miso Hiramasa

w/ yuzu, house pickled beetroot, chilli, herb oil (gf)

Margaret River Venison Tataki

w/ fennel & celeriac remoulade, jalapeno, pickled onion (gf)

Charred King Mushroom Sang Chow Bow

w/ soy pearls, house pickle, baby gems (vg, gf)

MAINS - CHOOSE ONE

Seared Sous Vide Chicken Breast

w/ yellow curry, charred asparagus, asian greens (gf)

Roast Berkshire Pork Belly

w/ tangy red cabbage, fried brussels, potato gratin & jus (gf)

Garden Pan-Fried Cauliflower Steak

w/ asian gremolata, pickled shimeji, fennel salad (vg, gf)

DESSERT - CHOOSE ONE

Yuzu Crème Tart

w/ garden raspberries, honeycomb, wattleseed crumb

Burnt Basque Pandan Cheesecake

w/ raspberry coulis, sesame praline (gf)

Kaffir Lime & Coconut Panna Cotta

w/ coconut gelato, caramel, coconut snow (vg, df)

ADDITIONAL SIDE DISHES

SERVED WITH MAINS

Southwest Truffle Fried Rice w/ Edamame & Shitake (gf, vgo)

Seasonal Garden Herb Salad w/ Yuzu Vinaigrette (gf, vg)

Wok-Fried Caulini & Broccolini w/ Kung Pow Sauce (gf, vg)

Nori Spice Dusted Crushed Baby Confit Potatoes (gf, vg)

OTHER ADD-ON OPTIONS

Additional Choice Per Course

Additional Alternate Drop Per Course

Bread Baskets w/ Cultured Butter

Selection of Local Cheese After Dessert

Chef Selection Amuse-Bouche

BREAD

Fresh Baked Bread Baskets w/ Cultured Butter

ENTRÉE - CHOOSE ONE

Miso Butter Shark Bay Scallops

w/ fried enoki, wasabi meringue, tobiko (gf)

Butter Poached Crayfish

w/ butter brioche, avocado cream, mango, caviar, pickled radish

Margaret River Venison Tataki

w/ fennel & celeriac remoulade, jalapeno, pickled onion (gf)

Charred King Mushroom Sang Chow Bow

w/ soy pearls, house pickle, baby gems (vg, gf)

MAINS - CHOOSE ONE

Poached WA Rankin Cod

w/ potato gratin, baby spinach, lemongrass beurre blanc (gf)

Roast Berkshire Pork Belly

w/ tangy red cabbage, fried brussels, potato gratin & jus (gf)

Stirling Ranges Braised Beef Cheeks

w/ massaman, confit potato, burnt broccolini (gf)

Garden Pan-Fried Cauliflower Steak

w/ asian gremolata, pickled shimeji, fennel salad (vg, gf)

DESSERT - CHOOSE ONE

Yuzu Crème Tart

w/ garden raspberries, honeycomb, wattleseed crumb

Burnt Basque Pandan Cheesecake

w/ raspberry coulis, sesame praline (gf)

Mandarin & White Chocolate Parfait

w/ white chocolate crumb, mango gelato

Kaffir Lime & Coconut Panna Cotta

w/ coconut gelato, caramel, coconut snow (vg, df)

TEA & COFFEE

Percolated Coffee & Tea



CANAPÉS

\$59PP INC. A SELECTION OF 6 CANAPES FROM THE BELOW
\$89PP INC. A SELECTION OF 6 CANAPES + 2 SUBSTANTIAL

ADD AN ADDITIONAL CANAPE FOR \$9PP PER ITEM
ADD AN ADDITIONAL SUBSTANTIAL FOR \$15PP PER ITEM

ADD ANY 3 CANAPES ON ARRIVAL TO SET MENUS FOR \$25PP

CANAPES

Fresh Natural Oyster w/ Yuzu, Pickled Chilli (gf)
Margaret River Venison Tataki w/ Jalapeno, pickled onion (gf)
Cured Miso Hiramasa w/ Yuzu, House Pickled Beetroots, Herb Oil (gf)
Compressed Watermelon w/ Shiso, Soy, Chilli Crunch (gf)
Stracciatella Cheese w/ Lime & Fig Jam, Focaccia (v)

5 Spice Duck & Mushroom Roll w/ Plum Sauce
Crispy Amelia Park Lamb w/ Lemongrass Dumpling
Lychee Prawn & Chestnut Ball w/ Sriracha Mayo (gf)
Smoked Duck & Mushroom Sang Chow Bow w/ Pickles
Fried Slow Cooked Beef Cheek Dumpling w/ Truffle Aioli
Crispy Free-Range Pork & Chive Dumpling W Garlic Aioli (gf)
Miso Butter Shark Bay Scallop w/ Fried Enoki (gf)
Pan-Fried Mushroom & Cabbage Dumpling w/ Bang Bang Sauce (vg)
Grilled Turmeric Chicken Satay Skewers (gf)
Togarashi Spiced Shark Bay Prawn Toast w/ Saffron Aioli

Yuzu Crème Tart w/ Garden Raspberries, Honeycomb, Wattleseed Crumb
Burnt Basque Pandan Cheesecake w/ Raspberry Coulis, Sesame Praline (gf)
Mandarin & White Chocolate Parfait w/ White Chocolate Crumbs

SUBSTANTIAL

Steamed Local Crab & Prawn Wonton w/ Bok Chow, Laksa Broth (df)
Wok-Fried Beef Hokkien Noodles, Cabbage, Shitake, Spring Onion (gfo, vo)
12Hr Slow Cooked Beef Cheek Massaman Curry w/ Yellow Rice (gf)
Xin Jiang Amelia Park Lamb Cutlet w/ Mint Chutney, Papadum (gf)
Southwest Truffle Fried Rice w/ Edamame, Shitake (gf, vgo)
Eggplant Thai Green Curry w/ Thai Basil, Jasmine Rice (df, vg)

STATIONS & EXPERIENCES

SASHIMI BAR

MIN. 40 PAX

\$20PP

Indulge in an assortment of the freshest sashimi, cut and served right in front of guests, along with a variety of condiments to complement.

LIVE OYSTER STATION

MIN. 40 PAX

\$15PP

Freshly shucked oysters with an assortment of premium condiments.

ADDITIONAL INDIVIDUAL PLATTERS

Each platter caters for 20pax

Freshly Shucked Oyster Platter ft. Albany Rock Oysters Served on Ice w/ Lemon, Lime & Tabasco

\$50 / Platter

Selection of Cured Meat ft. Salami, Pastrami, Prosciutto w/ Marinated Winery Olives, House Pickles, Farm Grown Sundried Tomatoes, Green Chilli Chutney

\$90 / Platter

Assorted Freshly Baked Bread w/ House Hummus, Caper Berries, Cultured Butter, Chickpea Dukkha, Southwest Olive Oil

\$60 / Platter

Seasonal Local Fruit Platter w/ Southwest Honeycomb Cream, Margaret River Dairy Company Yoghurt

\$60 / Platter

Assorted Margaret River Cheese Platter w/ Quince Paste, Fresh Fruit, Dried Apricots, Dried Apples, Assorted Crackers & Grissini

\$80 / Platter



DRINKS

FIXED PRICE PACKAGES

ESSENTIAL MIN. 15PAX

\$55pp | 2 HRS
\$75pp | 3 HRS
\$95pp | 4 HRS
\$115pp | 5 HRS
\$135pp | 6 HRS

Bunker Bay Sparkling NV
Margaret River, WA
Via Caves Sauvignon Blanc
Margaret River, WA
Marchand & Burch Village Pinot Rose
Great Southern, WA
Three Elms Cabernet Franc
Frankland River, WA

Heaps Normal Quiet XPA 0.5%
CBCo Bertie Cider
All Tap Beer
Soft Drinks

BESPOKE MIN. 40 PAX

From \$100pp

Sit down with our group sommelier and we'll help create a bespoke drinks experience that will be both unique and memorable.

PREMIUM MIN. 15PAX

\$75pp | 2 HRS
\$100pp | 3 HRS
\$125pp | 4 HRS
\$150pp | 5 HRS
\$175pp | 6 HRS

Edwards Pinot Chardonnay Sparkling
Margaret River, WA
Edwards Semillon Sauvignon Blanc
Margaret River, WA
Edwards Shiraz Grenache Rosé
Margaret River, WA
Edwards Matilda Shiraz
Margaret River, WA

Heaps Normal Quiet XPA 0.5%
CBCo Bertie Cider
All Package + Tap Beer
Soft Drinks

LUXURY MIN. 40 PAX

\$95pp | 2 HRS
\$125pp | 3 HRS
\$155pp | 4 HRS
\$180pp | 5 HRS
\$215pp | 6 HRS

Frazer Woods La Cashe Blanc de Blancs
Margaret River, WA
Pierro LTC Semillon Sauvignon Blanc
Margaret River, WA
Flame Tree Chardonnay
Margaret River, WA
Windows Estate Pinot Rosé
Margaret River, WA
McHenry Hohnen Grenache
Margaret River, WA
Swell Season Cabernet Sauvignon
Margaret River, WA

Heaps Normal Quiet XPA 0.5%
CBCo Bertie Cider
All Package + Tap Beer
Soft Drinks



DRINKS

SOMETHING EXTRA

ADD ON:

Common Pour Spirits

Add our Fremantle distilled gin and vodka to your package for \$15pp per hour.

House Spirits Package

Add all our house spirits (vodka, gin, tequila, rum, bourbon and scotch) to your package for \$20pp per hour.

Spritz & Mocktails

Add Aperol and Yuzu Spritz and mocktails to your package for \$20pp per hour.

ON ARRIVAL:

Spritz & Mocktails

Be welcomed with an Aperol or Yuzu Spritz and mocktails for \$15pp.

Champagne Toast

Raise a glass of Franck Bonville Blanc de Blanc NV Champagne for \$20pp.

LATER ON:

Espresso Martini

Fuel the celebrations with espresso martinis for \$18pp.

Yuzu Cello

Refresh and revive your guests with a shot of zesty Yuzu Cello for \$8pp.

Whisky Old Fashioned

A timeless nightcap, end the party with a classic Old Fashioned for \$18pp.

SOMETHING DIFFERENT:

Late-night Boa-chicka-boa-boa

\$10/slider, min. 15 pieces

Pulled pork or mushroom bao delivered post-dancing.

Lunar Blessing Champagne Tower

\$200 setup + \$50/bottle

A sparkling spectacle of Margaret River sparkling wine with gold-leaf yuzu syrup drizzle.

East meets West

\$15pp

Two Albany Rock Oysters paired with a premium Jumai Ginjo Sake.

Miss Chows Bonbonniere

\$10pp

Send your guest home with some of Miss Chow's Special Dumpling Sauce. A harmonious blend of soy, sesame, ginger, garlic and a hint of sweetness, elevating dumplings with its silky, umami-rich finish.



FREQUENTLY ASKED

WHAT TYPE OF RECEPTION CAN WE HAVE?

We offer both seated and cocktail style receptions.

CAN I HAVE EXCLUSIVE USE OF THE VENUE?

Of course! Minimum spend requirements do apply, starting at \$15,000 for a mid-week wedding, off peak.

HOW LONG ARE WE ALLOCATED FOR SET UP?

Vendor bump-in and set up is available approximately 1.5-2 hours prior to your guest arrival. This will depend on the date you have chosen, and whether or not you have hired the venue exclusively. If you would like a longer set up time, additional venue hire fees may apply.

CAN I BRING MY OWN FURNITURE? CAN I MOVE FURNITURE THROUGHOUT THE VENUE?

As we have a large variety of furniture purpose built for our venue, very limited external furniture is permitted within the main restaurant space. The Lawn though is more of a blank canvas. Our team will work with you to ensure the ultimate set up for your special day.

CAN WE HAVE OUR CEREMONY AT MISS CHOW'S?

Our Lawn serves as a stunning setting for ceremonies. You are more than welcome to speak with our Events Manager for options.

WHAT TIME CAN OUR RECEPTION START?

It is your special day so our team will work with you to accommodate your preferred timings. Depending on the time of year and/or day of the week, additional minimum spend requirements may apply.

CAN I BRING FLORALS AND DECORATIONS?

You can absolutely bring florals, table decor, linen and other features that will create a beautiful backdrop for your special day. If you are working with a florist or stylist it is best to set up a meeting with our venue team to review your options.

CAN I ORGANISE A VIEWING?

Absolutely. Please contact enquiries@misschows.com.au to organise a venue walkthrough with one of our Managers.

IT'S PERFECT, HOW CAN I BOOK?

Please contact enquiries@misschows.com.au to check availability and lock in a date. A 20% deposit and a booking contract will be required at the time of booking.



TERMS & CONDITIONS

BOOKING CONFIRMATION & DEPOSIT

A booking is only considered confirmed once a deposit has been paid. Event deposits are strictly non-refundable.

EXCLUSIVE VENUE HIRE

An initial deposit of 20% of your quoted minimum spend is required at the time of booking to secure exclusive use of the venue. The remaining balance is due 4 weeks prior to your event. This is payable by EFT bank transfer or credit card (fees apply).

MINIMUM SPEND REQUIREMENTS

Minimum spend requirements apply to qualify your event for exclusive use of the venue, these are:

- Monday to Thursday: \$15,000 Off Peak / \$20,000 Peak
- Friday to Sunday: \$30,000 Off Peak / \$40,000 Peak

Please note, the minimum spend is exclusive of the lawn hire fee. Off Peak is May to September inclusive, and Peak is October to April, inclusive. If the minimum spend is not met, Miss Chow's may designate a section of the venue for your event. Additionally, a 25% surcharge applies to public holiday events.

CANCELLATION OF AN EVENT

Notification in writing is required for any cancellation prior to your booking date. Event cancellations will result in a loss of your deposit. Cancellations made less than 30 days prior to your booking date will incur a charge of 50% of the agreed minimum spend. Cancellations made less than 7 days prior to your booking date will incur a charge of 100% of the agreed minimum spend.

CANCELLATION BY MISS CHOW'S

Miss Chow's reserves the right to cancel any event booking at its sole discretion. In the event of Miss Chow's cancelling an event, Miss Chow's may, at its discretion, refund any deposits paid by you less any fees incurred. Miss Chow's expressly excludes any liability for any direct or indirect losses or damages, arising as the result of such cancellation, for example travel or accommodation costs incurred.

CHANGE OF DATE

Where possible, Miss Chow's will try to accommodate your date change. If this is not possible, a date change is considered a cancellation and the above cancellation policy applies.

LAWN HIRE

Miss Chow's takes no responsibility for bad weather. If the lawn is booked for an event, a back-up indoor space will not be provided unless the venue is booked exclusively, and your event may be cancelled as per the cancellation policy.

FINAL NUMBERS

A minimum guaranteed number of guests is required seven days before the event. This number will be the minimum billed. Final numbers can increase up to 48 hours prior by a maximum of five persons.

PAYMENTS

Full payment is required 7 days before the event date. Electronic funds transfer is preferred. A 2.5% surcharge applies to all credit card payments. If paying by bank cheque, Cheques must be received 2 weeks prior to any payment deadline to allow for clearance. Valid credit card details must be provided before the event for any additional charges.

EVENT TIMINGS

Start and finish times are strictly as agreed upon when booking. Any decorations must be removed before this time. Event bump in, guest arrival, guest departure and bump out times will be provided by the event manager. If your event is booked until close, bump out may occur for up to 30 minutes after your event conclusion time. Miss Chow's reserves the right to change these times at its sole discretion.

DELIVERIES

All deliveries to the venue must be advised to the Events Manager prior and marked with the name and date of the function. Whilst every effort will be made to assist in the movement of goods from the loading bay, assistance will be offered only if staff are available at that time.

EXTERNAL SUPPLIERS

All set-up equipment provided by external suppliers must be approved by the events manager. All equipment must be dropped off at the time indicated by the Events Manager and removed from the venue at the agreed event end time. Miss Chow's is unable to store anything that has been brought in by an external supplier past the event conclusion time. All items must be labelled with the event date and name.

MENUS & DIETARY REQUIREMENTS

Our menus and menu prices are subject to change depending on seasonal availability. While we will endeavour to contact you, menus may be changed without prior notice. Set menu changes can be requested at additional costs. These will be approved by the Events Manager. Please advise us of any dietary requirements at least 7 days prior to your event. Event organisers are not permitted to supply their own food or beverages under any circumstances with the exception of external cakes which can be provided. A fee per person applies. Please see 'Cakes.' While we take precautions to minimise the risk of cross contamination, we cannot guarantee that any of our dishes are 100% allergen free.

CAKES

Cakes provided by the client incur a standard charge of \$5 per person. Miss Chow's Margaret River is a nut free venue; cakes provided by the client will need to adhere to this condition, with appropriate certification from the baker to be provided. The cake will be presented to you at the table and cut up by our kitchen team. Cakes are available to be purchased from the venue up to 7 days prior to your event.

SIGNAGE/DECORATIONS

Nothing is to be nailed, screwed, stapled, taped, or adhered to any wall, door, floor, or surface in the venue. This is inclusive of the inside and outside of the building. Decorations may only be displayed if you have agreed to a minimum spend for an exclusive area. Only biodegradable confetti is permitted. This includes dried petals, leaves, or paper confetti made from natural, eco-friendly materials. Strictly no plastic, metallic, foil, or glitter confetti is allowed. Balloons are not permitted. All decorations must be approved by the Event Manager. Any damage to the venue will incur a damages charge. All signage in the public areas must be approved by management. Any restaurant signage cannot be removed for an event.

FURNITURE/RESTAURANT DECOR

Furniture within Miss Chow's cannot be removed from the venue. limited external furniture is permitted. Any external furniture you wish to bring must be approved by the manager. There are fixed furnishings within the venue which cannot be moved. Any restaurant décor cannot be moved.

NOISE LEVELS

Events held at Miss Chow's must comply with the Environmental Protection (Noise) Regulation 1996. Noise levels must not exceed 65 dBA between 7pm - 7am, Monday to Saturday, and 60 dBA on Sundays and public holidays. Music must cease at 12 am.

DUTY OF CARE

Under the liquor licensing laws of Western Australia we have a duty of care to all our clients and reserve the right of our Duty Manager to refuse service of alcohol to persons he/she deems are intoxicated and may do harm to themselves, other patrons or property.

SECURITY

The event organiser is responsible for conducting their function in an orderly manner and in full compliance with state laws. Miss Chow's reserves the right to eject any guests if their actions are deemed noisy, offensive or illegal.

RESPONSIBILITY

You assume full responsibility for the conduct of your guests and invitees, and if not occupying the space in an exclusive capacity you must ensure Miss Chow's other guests and visitors are not disturbed by your function, guests or invitees.

- You assume financial liability for any damage to the venue resulting from actions at your event or by your suppliers.
- Indoor weddings are subject to a \$500 standard cleaning charge. If specialist cleaning is required resulting from actions at your event, these will be charged accordingly.
- Miss Chow's does not accept responsibility for damage to externally supplied equipment, material, or supplies.

PLEASE CONTACT US WITH QUESTIONS



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