

Wedding Packages



The Wild Goose is the ideal venue to make your wedding celebration a truly memorable and magical occasion.

Offering a secluded, tranquil and beautiful wedding location just a short thirty-minute drive from Perth. Here at Noble Falls Estate we sincerely strive to support and assist in making your dream wedding a reality. Our unique, rustic venue with picturesque views provides the perfect setting for all types of receptions.







Wild Goose Restaurant

The Wild Goose, Gidgegannup sits within Noble Falls Estate amongst 600 acres of beautiful, natural Australian bush land. Noble Falls Estate has gently sloping hills with extensive views to the East and North. We are located on the outskirts of the rural township of Gidgegannup, Western Australia, a 25-minute scenic drive east of the Swan Valley. The Estate boasts acres of grape vines, rosemary and layender fields.

The Old Soap Factory

The Old Soap Factory is a rustic store that sells our handmade 100% natural soaps that are gentle on the skin and suitable for all skin types. Our soaps contain 100% natural products and essential oils, there are no nasty chemicals and additives making them perfect for everyday use and ideal as gifts.

Wine Dungeon

Noble Falls Estate is the home of a boutique winery with Cellar Doors at The Wine Dungeon that produces red, white and fortified wines all of which will are sold from the Estate in the Wine Dungeon and Wild Goose Cafe. Our boutique wines are produced from grapes grown in the estates vineyards, together with blends of grapes sought from the Perth Hills and Margaret River.







Ceremony



Ceremony Package \$660

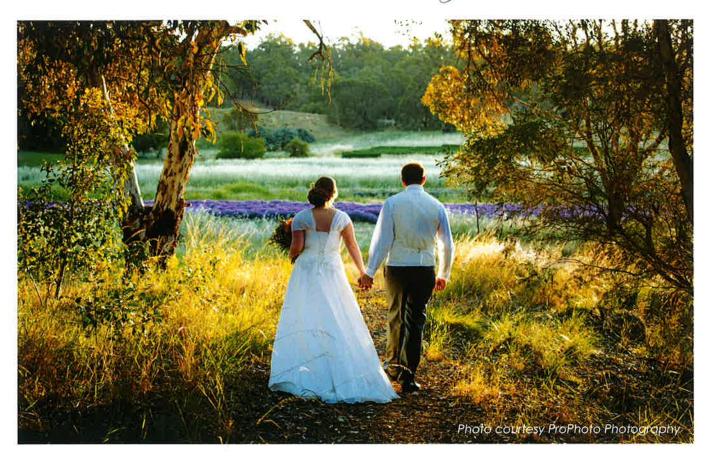
Exchange vows under our naturally decorated wooden arbour located against picturesque lake. Price Includes

30 dark wooden rustic chairs Signing table and 2 chairs Set Up and Set Down

*Ceremony package price based on reception being held at Wild Goose / Noble Falls Estate * Ceremony only! \$1,500.00 includes above and exclusivity for photos on the estate.



Our Packages



Package One

5 hour Silver beverage package

Choice of 3 canapes Choice of Two Entrées (alternative drop) Choice of Two Mains (alternative drop)

Your wedding cake cut and served with accompaniments

Freshly brewed coffee and tea

Package Two

5 hour Silver beverage package

Choice of 5 canapes
Choice of Two Entrées
Choice of Two Mains
Choice of Two Desserts

Freshly brewed coffee and tea









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Soup of the day served with a freshly baked dinner roll Mushroom Arancini balls, aged parmesan cheese and house made tomato relish Caramelised spanish onion & goat cheese tart, rocket Bacon & mushroom tart, spinach Grilled Shark Bay king prawns, butter corn

Beef Carpaccio, grass fed fillet, Dijon aioli, baby kale, aged parmesan cheese, and truffle oil Caprese Salad, buffalo mozzarella cheese, tomato, basil, and olive oil & balsamic reduction Mushroom risotto, buttered mix mushrooms, kai lan. Truffle oil Quinoa falafel Salmon gravlax with crème fraiche and slice ciabatta sourdough bread

Mains

Grass fed Rump of Beef, with basil, garlic, red onion and tomato salsa on potato gratin Chicken Kiev, Mt Barker free-range chicken served with a rich cream garlic sauce and potato gratin Mignon of Mt Barker free-range chicken, wrapped in pancetta topped with a wild mushroom jus on rustic potato Char-grilled Mt Barker free-range chicken breast / Moroccan chermoula chicken thigh with herbed ratatouille and sage butter finished

Coq au vin, Mt Barker free-range chicken, creamy mash, pancetta, mushroom, fresh herb, red wine Crispy skin Barramundi / Salmon / Snapper / Whiting, finished with lemon grass and roasted cashews on sweet potato mash

Peppered Char-Grilled Rib-Eye, with a creamy green peppercorn sauce on sweet potato Rump of Prime Baby Lamb, rubbed with garlic and roasted medium with marmalade jus on roast potato Mignon of Chicken, wrapped in pancetta and topped with a wild mushroom jus on roast potato 24hr slow cooked pork belly, apple cider sauce, cauliflower puree, caramelised apple, popped pork skin Sizzling Shark Bay king prawns, house garlic-chilli-coriander butter, steamed jasmine rice, crispy Gidgegannup yabby Australian Wild Caught Snapper, confit Pemberton organic fennel wedge, carrot puree, orange buerre blanc Chicken pesto pappardelle, spanish onion, garlic, and tomato Mushroom risotto, buttered mix mushrooms, crispy rotuce root on top, truffle oil

Dessert

Tiramisu rich coffee sauce and cream Melted French chocolate fondant with blood orange powder and salt caramel ice cream French chocolate mousse, chocolate soil & honeycomb Tropical fruit with coconut water Pavlova with whipped cream, berries, and coulis Cambridge burnt vanilla crème Brule, Italian Pannacotta with roasted rhubarb / Malibu coconut Pannacotta Chocolate brownies with whipped cream Apple Cinnamon crepes, Avocado ice cream Bombay Alaska

Cocktail Package

Package Three (Cocktail)

5 hour Silver Beverage Package

Choice of 5 Hot Canapes Choice of 5 Cold Canapes Choice of 5 Mixed Platters

Freshly brewed Coffee and Tea













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Cold Selection

Teriyaki chicken and pickled ginger on cos lettuce
Crab meat cocktail
Prosciutto and melon
Avocado and creamed cheese
Beef carpaccio
Caramelized onion and blue cheese
Prawn cocktail
Smoked salmon and brie cheese on crisp bread
Scallop ceviche with coriander and cucumber

Hot Selection

Steak & chips with béarnaise
Skewers of satay chicken
Swedish meatballs and sour cream
Buffalo Mt Barker free range chicken wings
Pork bite with teriyaki sauce on baby cos lettuce
Arancini Balls
Polenta bite with olive tapenade and house tomato relish
Thai fish cakes
Garlic and chilli battered prawn
Smoked salmon and spinach baby quiche
Baby squid dusted in rice flour served with sriracha mayonnaise

Platters

Asian - spring roll, vegetable samosa, dim-sim

Aussie - skewered beef, vegetable skewers, chicken skewers serve

Fruit platter

Antipasto platter

Meat platter with sliced ham, salami, prosciutto, and house relishes

Selection of cheese platter with crackers

Buffalo wings, Mt Barker free range chicken wings with hot sauce

Pizza (Chicken, Steak, Marguerite, Bianca, Prawns)

Buffet Package





Package Four

5 hour Silver beverage package

Chef Selection of 3 canapes Choice of 6 Hot Selections Choice of 4 Salad Selections Choice of 3 Desert Options

Freshly brewed coffee and tea









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Salads (select 4 items)

Antipasto salad / Greek salad

Caesar salad, baby cos, crispy bacon, croutons, shaved parmesan cheese, and Caesar dressing

Mushroom salad with house semi-dried breakfast tomatoes

Garden salad with seasonal fresh Gidgegannup vegetables

Potatoes salad with crispy bacon and spring onion and creamy and garlic dressing Waldorf salad with apple, celery and walnuts and lemon mayonnaise

From Wild goose signature -

Pumpkin salad, feta cheese, green lettuce, Spanish onion, roasted pumpkin, carrot ribbon, cucumber, tomatoes

Thai beef salad, seared grass-fed beef, green lettuce, red onion, tomato wedges, cucumber, coriander and mint Thai dressing

Teriyaki chicken salad, teriyaki chicken, soba noodles, pickled ginger, sesame dressing

Hot Selection (select 6 items)

Soup of the day served with a freshly baked dinner roll Sage buttered crispy Mt Barker free-range chicken breast Herbed Ratatouille

Grass fed rump steak cook in Medium with seeded mustard and rosemary crushed potatoes

Stroganoff of beef, bacon and mushroom with sour cream Roasted old school winter vegetable

Crispy skin Barramundi / salmon / snapper / whiting

Steamed green vegetables

Pumpkin ravioli served with Napolitano sauce / Spanish onion, garlic, and parsley Pasta as you like (Giant rigatoni / pappardelle / penne / spaghetti / fettuccine /

Dessert (select 3 items)

Tropical fruit platter
Pavlova with whipped cream, berries, and coulis
French chocolate mousse, chocolate soil, and honey comb in a cup
Melted French chocolate fondant with blood orange powder
Cambridge burnt vanilla crème Brule
Italian Pannacotta with roasted rhubarb / Malibu coconut pannacotta
Chocolate brownies
Bombay Alaska

Beverage Package

[5 hour beverage package]

Beers

Carlton Dry Hahn 3.5 Emu Export

Wines

House Red (Noble Falls Estate 2006 Malbec Merlot Cabernet)
House White (Noble Falls Estate 2012 Sauvignon Blanc)
Noble Falls Estate NV Sparkling Wine

Soft Drinks and Juice

Assortment

Upgrade your drink package to a Gold Drink Package for \$13 per person Select an additional To Beers and Two Wines

Beers

Corona
James Squire Nine Tails
Peroni
Cascade Light
Heineken
Strongbow Classic Apple Cider
James Squire 150 Lashes

Wines

Noble Falls Estate 2009 Late Picked Viognier
Noble Falls Estate 2011 Chardonnay
Noble Falls Estate 2006 Cabernet Sauvignon Merlot
Noble Falls Estate 2012 Shiraz

Beverage packages valid until 30 June 2019

All prices inclusive of GST



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Acebrook Corporation Pty Ltd



Minimum Guests

Monday to Wednesday- 50 Guests

Friday - 60 Guests

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Saturday - 80 Guests

Package Pricing - per person

Package One

\$129.00pp

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Package Two

\$159.00pp

Package Three

\$139.00pp

Package Four

\$139.00pp

Set up - Set down \$500.00 (Wedding Reception)

VENUE HIRE

Spring - Summer

Mid-Week

\$0.00

Friday

\$1,000.00

Saturday

\$1,500.00

Autumn - Winter

Mid-Week

\$0.00

Friday

\$500.00

Saturday

\$750.00

BOND

A refundable bond of \$500.00 will be taken to cover any breakages/damage or extra cleaning.

This will be refunded within two weeks post wedding date should none of the above breakages or damages have occurred or extra cleaning be required.

CONFIRMATION OF BOOKINGS

A Non-Refundable deposit of \$1000 is required to secure your function date and venue availability. Signed Terms & Conditions must be received with deposit thus ensuring acceptance of Terms & Conditions.

PUBLIC HOLIDAYS

A 20% surcharge applies for functions booked on public holidays.

CANCELLATIONS

- · All cancellations must be received in writing.
- All Deposits are Non-Refundable
- Cancellations within 1 month will incur 15% administration charge and 60% of food and beverage costs.







Terms and Conditions continued

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BYO

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Our venue is fully licensed and therefor BYO is not permitted. No beverages of any kind will be permitted to be brought in for consumption at the function by the Organizer or the Organizer's Guests without the approval of Noble Falls Estate Management.

Persons under the age of 18 will not be served or supplied with alcohol, and proof of age identity may be requested. Noble Falls Estate follows RSA guidelines, and reserve the rights to refuse service to anyone, including private function guests.

Alcohol must be served with a substantial meal, what constitutes a standard meal will be the sole secretion of Noble Falls Estate.

DAMAGES AND INSURANCE

Any damage to any part of the property, facilities, equipment, fittings or surrounds caused by guests will be the financial responsibility of the organizer. In case of any incendiary charges, the BOND as mentioned will cover, defaced linen, damage extra cleaning charges etc.) A credit card must be left with Front of House manager on the date to cover beverage tab or other costs negotiated, but not included in the chosen package.

Noble Falls Estate does not accept responsibility for damage or loss of any belongings prior to, during or after a

function. SMOKING

Noble Falls Estate is a Non-Smoking Venue. We have designated outside smoking areas, and we can arrange for these to be made available. Please note that we are requested by law to enforce designated smoking areas.

CLEANING

The use of our linen will incur \$1.20 per napkin and \$12 per table cloth, which will be included in your account.

GST

All prices quoted are inclusive of GST

DECORATIONS

Under no circumstances is anything to be nailed, screwed, glued, stapled or attached in any way to any fixture on Noble Falls Estate. Candles and sparklers are not permitted in our venue due to Insurance purposes. Confetti is not permitted.

CAKES

Should you require your cake to be stored, cut, plated and served, we will require an additional payment of \$1.20 per person unless this is included in your package. If you are considering other options, we will provide a separate quotation.

VENUE

AMEX or Diner cards are not accepted. The Grounds must be completely vacated by 12:30am including the car park, additional charges of \$250 per hour or part thereof after this time will be incurred.

All prices noted in our wedding package may change at any time, we will notify you if any changes may occur. In respect of our neighbours and the government regulations, Noble Falls Estate staff reserves the right to control the music levels at all times especially after 10:30pm- no exceptions.

FINAL CONFIRMATION

Final confirmation of guests attending must be received no later than 14 days prior to your function. All dietary requirements are to be advised 14 days prior to your function.

UNFORSEEN CIRCUMSTANCES

While maximum care and attention is undertaken by all staff at Noble Falls Estate, we do not accept any responsibility for any adverse weather conditions, or delays caused by clients or guests.

PAYMEN1

A 50% non-refundable progress payment is required 3 months ahead of your ceremony and reception date. Full and Final payment is required fourteen (14) clear working days prior to your event. Payment by EFT, Cash, Bank Cheque or Credit Card is required. Credit Card payments will incur a 1.75% processing fee. Failure to prepay may result in your function being cancelled.

Acebrook Corporation Pty Ltd

Wedding Package

Agreement

Day
Wedding Date:
Package No:
Set up - Set Down \$ Venue Hire \$
Name Bride:
Traine Blace.
Name Groom:
Address:
Postcode:
Contact:
Phone:
Email:
Agreement between Acebrook Corporation Pty Ltd and person/s listed above. I have read and agree to the Acebrook terms and condition
Signed



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