



WEDDINGS





Nestled in a private pocket of Eagle Bay, Meelup Farmhouse is the perfect setting for your wedding celebrations. As a working hobby farm and just minutes from Castle Rock Beach and Meelup Beach, our coastal farmhouse has all the charm, character and uniqueness, ideal for a memorable wedding day.

Offering a private ceremony lawn overlooking Meelup Brook, we can create a picturesque location for exchanging vows and sharing the love.

Our reception deck and lawn area are the ultimate spaces in creating your customised wedding experience.

Image featured throughout by Paris Hawken Photography.





Ceremony Venue Hire

Private and exclusive use of Meelup Farmhouse, with access from 4pm onwards.

Ceremony venue hire is inclusive of:

- Wedding Co-Ordinator
- Farmhouse timber arbour
- Twelve twin seat bamboo benches, suitable for up to 24 guests
- 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

Ceremony venue hire \$2,500.00

Pre and post wedding ceremony beverages can be made available on either consumption or included in package.

Reception Venue Hire

Our raised and covered verandah deck is the ideal location for your dinner and celebrations with access from 3pm onwards.

Reception venue hire is inclusive of:

- Wedding Co-Ordinator
- Timber head table for bridal party (maximum 8 people)
- Timber farmhouse chairs (maximum 100 available)
- Rectangle timber banquet tables 1m x 2m (12 available)
- In-house PA system
- Gift table, cake table and cake knife
- Outdoor dance floor deck and lighting
- Fixed feature bar
- Culinary team inclusive of chefs and waitstaff
- Crockery, cutlery, napkins and glassware
- Easel for seating plan

Reception venue hire \$5,500.00





Optionals

Optional Hire Items:

- Ceremony seating upgrade of 32 folding chairs \$225.00
- Large white clam shell for wishing well \$200.00
- Small white clam shell \$120.00
- Cocktail high bar table set (includes 3 stools at each) \$100.00
- Outdoor sofa sets (2 sofas + 3 coffee tables) \$325.00
- Serviced bar cart \$200.00
- Wireless microphone \$150.00
- Market umbrellas \$80.00 each
- Heaters \$80.00 each

Reception Style

Meelup Farmhouse offers sit down style receptions, with a choice of relaxed family 'FEAST' or 'PLATED' three course options. Please select your preference from the following.

FEAST

A relaxed and family style of dining. During pre-reception drinks guests will enjoy from the Farmhouse grazing table. Tray served canapés are offered to you and your guests as your roaming entree. Freshly baked bread and salted butter will be pre-set on the tables. Main course is served on table platters so your guests can share and feast on two main items and three side dishes. A table platter of dessert canapés is served. Wedding cake can be cut and placed on platters, and served to the table with tea and coffee or at the same time as other dessert items.

PLATED

A traditional three course, sit-down dinner with loved ones. Commences with Chef's choice of tray served canapés served during pre-reception drinks. Guests are seated at tables with pre-set freshly baked bread with salted butter. A set entree, main course, and dessert is served per person. Wedding cake can be cut and placed on platters, and served to the table with tea and coffee.



Time to Feast

FEAST • SELECT FROM THE MENU

Farmhouse Grazing Table

Roaming entrée - four canapés

Freshly baked bread with salted butter

Two mains - served on platters for guests to share

Three sides - for guests to share

Two sweet canapés

Tea and espresso coffee served to table

\$125.00 per person

FEAST STYLE ADDITIONALS

Upgrade to a plated entree \$15.00 per person

For an additional main plate \$18.00 per person

For an additional side dish \$8.00 per person

Upgrade to include a cheeseboard
alongside sweet canapés \$15.00 per person



Feast: Menu Selection

COLD CANAPES

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 CANAPES

Mushroom arancini, aioli

Chickpea battered whiting fillet,
lemon aioli

Tempura prawn, ponzu

Duck + vegetable spring roll,
ginger sauce

Ginger, lemongrass and
spiced coconut chicken skewer

Pulled lamb croquette, green pea

Gran's pork sausage roll, tomato sauce

Beef skewer, almond satay

Pork belly, chilli caramel

SWEET CANAPES

Petite seasonal frangipane tart

Citron tartlet, torched meringue

Dark chocolate brownie squares

Salted caramel slice

Feast: Menu Selection (cont.)

MAIN PLATES

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 to Perfection

PLATED • SELECT FROM THE MENU

One entrée

One main

One dessert

\$120.00 per person

INCLUSIVE OF

Pre reception canapes - Chef's choice of four items

Freshly baked bread with salted butter

Plated entrée, main course and dessert

Tea and coffee served to the table

PLATED STYLE ADDITIONALS

To offer a choice in the plated menu \$15.00 per person per course applies

To offer alternate drop in the plated menu \$10.00 per person per course applies

A side dish served with plated main course \$8.00 per person

Upgrade to have wedding cake plated and served
as dessert or fourth course \$8.00 per person



Plated: Menu Selection

PLATED COLD ENTRÉES

Smoked duck breast, pickled red cabbage, balsamic

Poached prawn, potato and dill salad,
honey dijon dressing

Beetroot cured salmon, char grilled asparagus,
horseradish crème fraiche

Soy poached chicken, glass noodle salad,
nam jim dressing

Herbed rare beef, celeriac and caper salad

PLATED WARM ENTRÉES

Mushroom risotto, pecorino

Potato + leek soup, crisp prosciutto

Hot smoked salmon, fennel salad, orange
and macadamia vinaigrette

Cumin rubbed lamb loin, red pepper jam,
basil oil and whipped Persian feta

Prawn, chorizo and broccoli orecchiette

Plated: Menu Selection

PLATED MAIN COURSE

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

PLATED 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 Selection

Meelup Farmhouse offers three alternative beverage packages, each inclusive of Prosecco, your choice of three wines, beers as listed and assorted soft drinks + juices.

FARMHOUSE

Six hours \$75pp | Seven hours \$85pp

MEELUP

Six hours \$85pp | Seven hours \$95pp

NATURALISTE

Six hours \$95pp | Seven hours \$105pp

BEVERAGE ADDITIONALS

- Upgrade sparkling from house Prosecco to premium Australian sparkling \$15.00 per person
- Cider available in conjunction to any package on a consumption basis, please enquire for beverage list
- Upgrade standard beers in the beverage package to local craft beer \$8.00 per person. Refer next page

COCKTAILS + SPIRITS

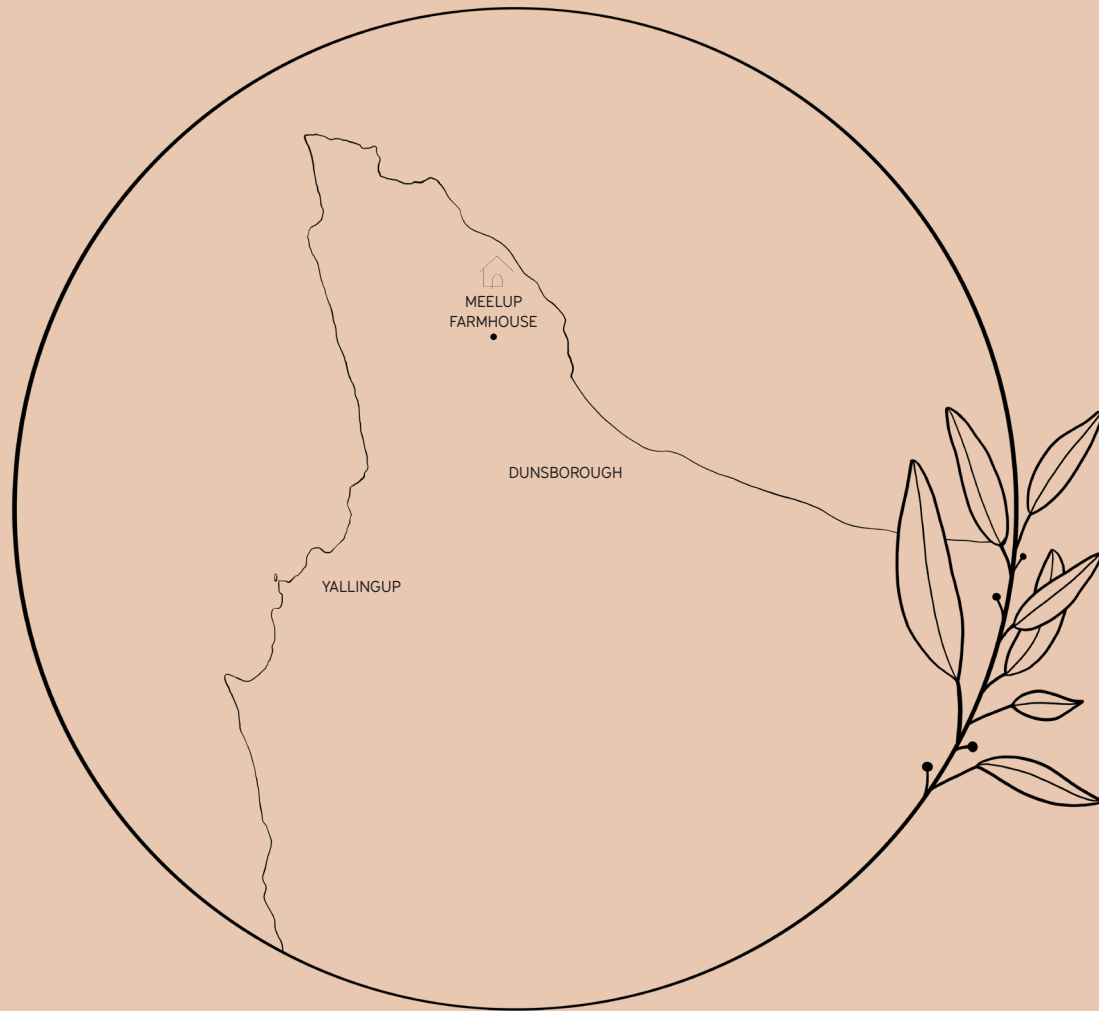
Cocktails and spirits available in addition to beverage package on a consumption basis. Maximum of three pre-selected cocktails to be decided at time of confirming final event details with your Wedding Co-Ordinator.



	<i>Farmhouse</i>	<i>Meelup</i>	<i>Naturaliste</i>
SPARKLING	Prosecco	Prosecco	Prosecco
WHITE	Wise Urchin Sauvignon Blanc Semillon Wise Urchin Chardonnay	Wise Leaf Sauvignon Blanc Wise Leaf Reserve Chardonnay	Domaine Naturaliste Sauvignon Blanc Semillon Domain Naturaliste Discovery Chardonnay
ROSÉ	Wise Urchin Rose	Wise Leaf Rose	Leeuwin Estate Rose
RED	Wise Urchin Cabernet Merlot Wise Urchin Shiraz	Wise Leaf Shiraz Viognier Wise Leaf Cabernet Sauvignon	Domaine Naturaliste Syrah Domaine Naturaliste Discovery Cabernet Sauvignon
BEER*	Gage Roads Brewing Co Side Track All Day XPA Gage Roads Brewing Co Single Fin Summer Ale Gage Roads Brewing Co Pipe Dreams Coastal Lager	Gage Roads Brewing Co Side Track All Day XPA Gage Roads Brewing Co Single Fin Summer Ale Gage Roads Brewing Co Pipe Dreams Coastal Lager	Gage Roads Brewing Co Side Track All Day XPA Gage Roads Brewing Co Single Fin Summer Ale Gage Roads Brewing Co Pipe Dreams Coastal Lager

*Craft Beer upgrade includes Eagle Bay Brewing Co Kolsch, Rocky Ridge Jindong Juicy, Margaret River Brewhouse 'Megsy' Ginger Beer





54 SHEENS ROAD,
NATURALISTE WA 6281



TERMS + CONDITIONS



TERMS + CONDITIONS



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.

Beverages charged on a package rate will also need to be paid for at this time. Should beverages be on a consumption basis, a deposit of \$30.00 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.

PRICING

Pricing applies to events taking place prior to 31.12.2024, 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.

PUBLIC HOLIDAYS

A 25% surcharge applies to the total value of all events booked on a public holiday (total of food & beverage only). When your event concludes at midnight leading into a public holiday a \$750.00 service fee applies. Surcharges do not contribute to the minimum spend.

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.

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CANCELLATION

Cancellations must be made in writing to Meelup Farmhouse. All deposits are non-refundable and non-transferable. Meelup Farmhouse also reserves the right to charge a cancellation fee of the estimated total minimum spend value of the event 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.

COVID-19 POLICY

A reschedule due to COVID-19 will be facilitated only in the event that there is a state mandated lockdown that prevents Meelup Farmhouse from operating as a function venue, and your confirmed event date falls within the stipulated lockdown period. All monies pre-paid will be transferred to the new date minus the value of food and/or beverages pre purchased. This value will be determined by the Venue Co-ordinator subject to lead time. Unfortunately, should strict interstate and international border controls be in place, and the operation of Meelup Farmhouse is unaffected, we will be unable to offer a postponement without financial penalty. In the event of a capacity reduction due to mandatory restrictions, full cost of food and any customised beverage offerings will be charged in full.

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. 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.

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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.

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 \$7.00pp. Delivery times of cakes are to be arranged with Meelup Farmhouse prior to goods being delivered.

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 charged to your final account. 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.

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.

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.

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.

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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).

DELIVERIES / EQUIPMENT HIRE

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. Should pack down of outsourced or personally supplied items be required by Meelup Farmhouse, an additional minimum fee of \$350.00 will be applicable. 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. Venue hire applies to each of your private function areas.

- Ceremony Lawn \$2,500.00
- Farmhouse Deck / Back Lawn \$5,500.00
- Set ups requiring early access \$7,500.00
- Venue hire difference of \$2000.00 does not contribute to the minimum spend amount
- Installations set on any of the Meelup Farmhouse lawn areas will be subject to a \$750.00 bond

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 required food, beverage and reception venue hire spend for exclusive use of Meelup Farmhouse is \$20,000.00. Public holidays, Friday's of a long weekend and all school holidays \$25,000.00 Ceremony hire and variance to venue hire for early lawn access does not contribute to the minimum spend amount.

PAYMENT

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

Meelup Farmhouse

BSB 036-226 Account Number #604370

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AGREEMENT



EVENT DATE _____ APPROXIMATE NUMBER OF GUESTS _____

CEREMONY TIME _____ RECEPTION LOCATION _____

CEREMONY ONSITE _____ RECEPTION TIME _____

• CLIENT ONE •

CLIENT NAME _____ CLIENT EMAIL _____

CLIENT HOME NUMBER _____ CLIENT MOBILE _____

CLIENT ADDRESS _____

I have read and understood this Booking Agreement Terms & Conditions and confirm I will comply fully with these by initialling each page and signing this document.

CLIENT SIGNED _____

DATE _____

• CLIENT TWO •

CLIENT NAME _____ CLIENT EMAIL _____

CLIENT HOME NUMBER _____ CLIENT MOBILE _____

CLIENT ADDRESS _____

I have read and understood this Booking Agreement Terms & Conditions and confirm I will comply fully with these by initialling each page and signing this document.

CLIENT SIGNED _____

DATE _____

