

We're all
about
you



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A WEDDING CELEBRATION THAT'S ALL ABOUT YOU.



Peppers Convent

HUNTER VALLEY, NSW

Congratulations on your engagement and thank you for considering Peppers Convent in the Hunter Valley for your special day.

Peppers Convent offers an exclusive and romantic retreat amongst manicured gardens and private vineyards; perfect for intimate weddings and garden ceremonies.

We understand that every bride and groom has an individual wedding style in mind and as such, we offer a variety of ceremony and reception packages to inspire you. We are committed to working with you to create your perfect day by tailoring menus and packages to suit your individual tastes and requirements.

Daniel Hunt, executive chef of the acclaimed Restaurant nine and Roberts Restaurant has designed a menu featuring contemporary cuisine using local Hunter Valley produce complimented by Tower Estate wines.

We'd love to discuss your wedding with you personally, so please contact our dedicated Wedding Coordinators to arrange a visit to the beautiful grounds of Peppers Convent and Tower Estate. We're confident that together we can create an unforgettable wedding that's undeniably all about you.

Best wishes,

The team at Peppers Convent

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An elegant ceremony

Private and exclusive garden ceremonies are held under the beautiful wisteria-covered courtyard, by the fountain or by the weeping willows next to the lake. With your ceremony chairs set on the lawn and views of the

101 year old Convent and surrounding vineyards, this setting is every bit as magical as you imagined for your wedding day. The ceremony cost is \$450 and includes 14 ceremony chairs and signing table.

The Celebration

For your reception, you'll be spoilt for choice with stunning locations catering for up to 300 guests. Choose from Peppers Convent's elegant wisteria-covered courtyard, exquisite Sunroom, or Grand Marquee.

The Chapel (circa 1888), award winning Roberts Restaurant, Tower Lodge and the Tower Estate Cellar Door or Barrel Room are also beautiful reception venues on Tower Estate, all located just a short walk from Peppers Convent.

Wedding Capacities

Room	Area m2	Cocktail	Banquet
Peppers Convent Sunroom	52	70	50
Grand Marquee	165	300	150-300
Peppers Convent Wisteria Courtyard	60	90	60
Roberts	108	150	110
Tower Lodge	95	60	48
The Chapel	50	60	40
Cellar Door	75	50	25
Barrel Room	140	300	150



Wedding Packages

PEPPERS PACKAGE \$140 per person

Venue/Marquee use
 Entrée and main OR Substantial canapé menu
 Your wedding cake served with fresh berries and cream
 4 hour Vinum beverage package (extensions available)
 Linen, tables, chairs, glassware and crockery

CONVENT PACKAGE \$155 per person

Venue/Marquee use
 Pre-dinner canapés
 Entrée and main
 Your wedding cake served with fresh berries and cream
 4 Hour Vinum beverage package (extensions available)
 Linen, tables, chairs, glassware and crockery

PREMIUM PACKAGE \$175 per person

Venue/Marquee use
 Pre-dinner canapés
 First and second entrée, main and dessert
 Your wedding cake served as petit four
 4 Hour Vinum beverage package (extensions available)
 Linen, tables, chairs, glassware and crockery

Inclusive of the above packages are:

- Personalised menus for each guest
- Cutting, plating and service of your wedding cake
- Use of our cake knife and toasting flutes
- Clothed Cake & Gift tables
- Placement of bonbonniere and place cards
- Personalised guest seating
- Complimentary car parking

Please Note - all meals are served alternatively.



Event Menu

CANAPÉS - Please select 4 from the below selections

Freshly shucked oysters with lime

Tempura king prawns with dipping sauce

Duck and vegetable filo parcels, chili and mint yoghurt

Pecorino and mushroom filo parcels (v)

Smoked salmon and rocket crepe with horseradish cream

House made duck liver pate on French bread, cornichon

Crumbed Sicilian olive filled with goat's cheese, balsamic and olive oil (v)

Mini chive blini, smoked trout and lemon crème fraiche

Blue cheese, apple and walnut tart (v)

Savory puff pastry topped with artichoke, cherry tomato and goats cheese (v)

ENTRÉE - Please select 2 for an alternate serve

Garlic and chilli salt crusted yellow fin tuna, citrus salad, baby endive, pork crackle, pepper caramel

Confit duck leg, carrot puree, apple, fennel and celery shoots

Globe artichoke, olive, roma tomato and goats cheese tarte tartin, radicchio salad, tapenade (v)

Goujon of Atlantic salmon, watercress and fine herbs, saffron aioli, trout pearls,

Baked whole black fig filled with goats cheese wrapped in prosciutto, rocket salad, balsamic reduction (seasonal)

Seared Atlantic sea scallops, truffle and green pea puree, crispy leeks and truffle oil, red shiso



Event Menu

SECOND ENTRÉE - Please select 2 for silver service

Fresh melon with Italian prosciutto

Almond crumbed zucchini flowers with prawn, scallop and basil farce

Green asparagus spears, roasted garlic oil, parmesan shavings (v)

Pumpkin, pine nut and vintage cheddar arancini (v)

Baked black figs with goats cheese wrapped in prosciutto

MAIN COURSE - Please select 2 for an alternate serve

Roasted Grange beef sirloin, Swiss brown mushrooms, red wine sauce, green beans and café de Paris butter

Marinated lamb rack, Mediterranean vegetable ratatouille, roasted tomato sauce, baby basil

Char grilled corn-fed chicken breast, soft polenta, wilted baby spinach, porcini mushroom sauce

Market fish, saffron mousseline, sautéed snow peas and lemon beurre blanc

Slow roasted loin of pork glazed with honey, white cabbage, broccoli and apple sauce, crackling

House made pasta with wild mushrooms, garlic sage and parmesan (v)



Event Menu

DESSERT - Please select 2 for an alternate serve

Buttermilk panna cotta with marinated blueberries and vanilla biscuits

Layered chocolate and honey flan, burnt orange ice cream

Caramelized lime tart, blackberry jam ice cream

Grand Marnier crème brulee, vanilla puff pastry,

Local cheese, crackers, prune paste and fresh pear (2 cheeses)



Beverage Packages

All beverage packages are four hours duration

VINUM SELECTION - Included within your package

Tyrrell's Sparkling
 Tower Estate Moscato
 Tower Estate White Blend
 Tower Estate Red Blend
 Inclusive of James Boags, Blue Tongue Light, Orange Juice & Soft Drinks

WINES MAKERS SELECTION - Upgrade \$9 per person

Please choose 1 sparkling, 1 white wine and 1 red wine:

Sparkling

Tyrrell's Pinot Noir Chardonnay
 Peterson's Pink Blush Rose

White Wine

Tower Estate Hunter Valley Semillon
 Tower Estate Adelaide Hills Sauvignon Blanc
 Tower Estate Adelaide Hills Pinot Gris
 Pepper Tree Chardonnay
 Tempus Two Verdelho

Red Wine

Tower Estate Hunter Valley Shiraz
 Tower Estate Hilltops Merlot
 Pepper Tree Classic Coonawarra
 Tyrrell's Moore's Creek Pinot Noir

Inclusive of 1 light and 2 full strength beers: James Boags, Blue Tongue, Coopers Pale Ale, Peroni Leggera, Blue Tongue Light, Orange Juice & Soft Drinks

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Beverage Packages

BOUTIQUE SELECTION - Upgrade \$19 per person

Please choose 2 white and 2 red wines

Sparkling

Petaluma 'Croser' Pinot Chardonnay NV

White Wine

Tower Estate Adelaide Hills Sauvignon Blanc

Tower Estate Hunter Valley Chardonnay

Thomas Six Degrees Semillon

Red Wine

Tower Estate Tasmania Pinot Noir

Tower Estate Coonawarra Cabernet Sauvignon

Thomas Two of a Kind Shiraz

Inclusive of your choice of 2 premium beers*, 1 import beer** and 1 light beer: James Boags, Blue Tongue, Crown Lager*, Peroni Leggera*, Stella Artois**, Grolsch** and Blue Tongue Light, Orange Juice & Soft Drinks

TAITTINGER FRENCH CHAMPAGNE - Upgrade \$18 per person for any level of package

Hourly extensions: (price per extra hour per person). Vinum package \$9 per person, Winemakers selection \$11 per person, Boutique selection \$14 per person. Note: Pricing is inclusive of standard glassware and wait staff. Beverages are subject to availability. Beverage menu is subject to change, menu current at 1 February 2011.



Wedding Accommodation

Set amongst the beautiful gardens and vineyards of Tower Estate, Peppers Convent is a romantic retreat offering boutique luxury hotel accommodation.

Built in 1909 in Coonamble, Peppers Convent was once home to the Brigidine Order of nuns and was carefully transported 600kms to Pokolbin in the Hunter Valley. Lovingly restored to reflect the building's charming heritage and character, Peppers Convent Hunter Valley infuses the ambience of an indulgent French Baroque hotel mixed with the distinctive character of an Australian country guest house.

Peppers Convent's 17 luxurious rooms feature queen size beds in the deluxe rooms and king size beds in the superior rooms. Both rooms feature bathrooms with deep baths and French doors opening onto verandas with stunning views of the Estate.

Dependent on the date and location of your wedding reception, there may be a minimum room reservation requirement to secure your booking and the exclusive use of Peppers Convent.* This will ensure your privacy and enable us to adhere to local noise requirements. Peppers Convent will offer your guests an exclusive

accommodation rate for your wedding and we have a number of dining options to accommodate your guests including a gourmet BBQ for your family and friends.

Friday & Saturday weddings - Minimum 2 nights stay

1 May - 31 August From \$350 per room per night
1 September - 30 April From \$410 per room per night

Sunday-Thursday Weddings - Minimum 1 night stay

From \$310 per room per night

Rates are per room and include accommodation for 2 adults, our country style buffet and a la carte breakfast served in our Sunroom daily.

** Peppers Convent will include complimentary overnight accommodation for the Bride and Groom for the night of the wedding reception.*

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Contact us

Thank you for considering Peppers Convent as the venue for your special day. We are looking forward to helping you to create a truly magical day all about you.

If you have any questions please do not hesitate to contact us.

Best wishes

The team at Peppers Convent

Peppers Convent

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