

## BROADS RESTAURANT @ UPPER REACH WINERY

Open: Thursday to Monday and most Public Holidays  
Times: 11am to 4pm  
Phone: (08) 92963883  
Email: [abroad64@optusnet.com.au](mailto:abroad64@optusnet.com.au)  
Contact: Annalis Broad

Operated by two of Perth's award-winning chefs, **Annalis and Anthony Broad**, the venue is designed to reflect WA's casual lifestyle and climate, and complement the boutique Upper Reach wines.

### FUNCTIONS & WEDDINGS

The perfect setting for your function or wedding, Upper Reach offers:

- an intimate and flexible venue,
- hosting both your ceremony and reception,
- views of the vineyard and Swan River Valley,
- a professional and personalised service,
- food created by our award-winning chefs, and
- overall management of the event.

### DIFFERENT AREAS

**The Lower Lawn**- This magnificent setting with breathtaking views is ideal for your Wedding ceremony. Note – this area is not licenced.

**Broads** –The Restaurant with spectacular views of the vineyard can be transformed to to suit the theme of your wedding / function.

### NUMBER OF GUESTS

**Seated Weddings**                      Minimim - 50 Maximum -100

**Cocktail Receptions**                Minimim - 50 Maximum -100

## VENUE HIRE

### **Between 5.30pm to 11.30pm**

- For up to 5 hours - \$550 (including GST)
- For up to 6 hours - \$650 (including GST)

### **Venue Hire fee includes:**

- Exclusive use of the venue for your evening function (50 or more adults).
- Use of all areas and surrounding vineyards for photo opportunities.
- White linen tablecloths and napkins
- Gift & cake tables
- Customised Function menus
- Set up of the room, including tables, chairs etc
- Set up of place cards, bonbonnières and flowers if required
- Wooden wishing well for gift cards

## EXCLUSIONS AND/OR ADDITIONS

### **Wedding Ceremonies**

- commencing onwards from 4.30pm
- in conjunction with a function only

### **Ceremony Fee \$550**

### **Your ceremony fee includes:**

- A celebrant's table with white cloth
- Two signing chairs
- Casual seating for guests (18 white folding chairs)
- 7 metre Shiraz colour carpet

## CHILDREN'S MENU

- \$25 per child Between 5-8 years
- \$35 per child Between 8-12 years
- Adult Prices Over 12 years

## DIETARY REQUIREMENTS

Special dietary requirements can be met, including:

- vegetarian,
- gluten free, and
- those suffering food allergies.

Please advise all dietary requirements two weeks prior to your function

### **DJ and/or Photographer Meal**

- \$50 pp includes main course and two beverages

MICROPHONE HIRE \$60

## **SET MENUS**

*Note: Menu and Prices are indicative and subject to change*

Min 50 adults - max 100 adults

Refer to our selection of entrees, soups, main courses and desserts

To select your choice.

### **1. THE VERDELHO PACKAGE**

This includes one entrée, two main courses, one dessert

And tea/coffee

**\$65 per person**

#### ***Sample Verdelho Menu***

Baked French baguette

#### **Entrée**

Butternut Pumpkin Soup

With bacon, sour cream and chives

#### **Main Course**

Harvey Fillet of Beef

Mediterranean vegetables, layered potato and cheese

Gratin with a Shiraz jus

Or

Panfried Chicken Breast

Served on linguini, roasted red capsicum

Sautéed spinach and a Chardonnay cream sauce

#### **Dessert**

Individual Baked Meringue

Served with seasonal fresh fruit

Strawberry and mango coulis

#### **Tea & Coffee**

With

Your Cake

Served on platters at each table

## 2. THE CHARDONNAY PACKAGE

This includes canapés, one entrée, a choice of two main courses  
One dessert and tea / coffee

Refer to our selection of entrees, soups, main courses and desserts  
To select your choice

**\$75 per person**

### *Sample Chardonnay Menu*

#### **Canapés**

Mini spinach and cheese croissants  
Quiche with smoked salmon and herb mascarpone  
Mild chilli beef spring rolls with sour cream

Baked French Baguette

#### **Entrée**

Smoked Chicken Cocktail  
With baby cos leaves, avocado, pancetta, semi dried  
Tomatoes, crisp cibatta and creamy house dressing

#### **Main Course**

Harvey Fillet of Beef  
Served on a potato and vegetable cake  
Roasted balsamic red onions and  
Mushroom cream sauce

**Or**

Seasonal Pan-fried Fish  
Served on a corn and chive risotto cake with a  
Roma tomato sauce

#### **Dessert**

Chocolate Fudge Cake  
With a blood orange sorbet and chocolate sauce

#### **Tea & Coffee**

With  
Your Cake  
Served on platters at each table

### **3. THE SHIRAZ PACKAGE**

This includes canapés, choice of two entrées, two main courses, two desserts  
Tea and coffee

Refer to our selection of entrees, soups, main courses  
And desserts to select your choice

**\$85 per person**

#### ***Sample Shiraz Menu***

##### **Canapés**

Mini spinach and cheese croissants  
Quiche with smoked salmon and herb mascarpone  
Mild chilli beef spring rolls with sour cream  
Chicken teriyaki sushi rolls

Baked French baguette

##### **Entrée**

Smoked salmon salad layered between wonton crisps, avocado  
Cherry tomatoes, capers, red onion  
And a lemon dressing

**Or**

Cheese, roasted pumpkin and spinach tart  
With rocket salad leaves, sliced dried pear, toasted pinenuts  
And capsicum syrup

##### **Main Course**

Harvey fillet of beef  
Served on a potato and vegetable cake, roasted balsamic red onions  
And mushroom cream sauce

**Or**

Seasonal pan-fried fish  
Baked with a mixed herb crust  
Served with mashed dill potatoes and a  
Sparkling wine cream sauce

##### **Dessert**

Warm sticky date cake with vanilla bean ice cream and toffee sauce

**Or**

Lemon cheesecake gateau served with mixed berry compote  
And double cream

##### **Tea & Coffee**

With  
Your Cake  
Served on platters at each table

#### 4. THE MERLOT PACKAGE

This includes canapés (7) a small cocktail party first

Then

Two main courses, one dessert

Tea and coffee

Refer to our selection main courses

And desserts to select your choice

**\$85 per person**

##### *Sample Shiraz Menu*

##### **Canapés**

Mini spinach and cheese croissants

Quiche with smoked salmon and King Island brie

Mild chilli beef spring rolls with sour cream

Sushi roll selection

Chicken goujons with guacamole

Lebanese lamb koftas with tzatziki

Battered fish pieces with tartare sauce

Baked French baguette

##### **Main Course**

Harvey fillet of beef

Served on a potato and vegetable cake, roasted balsamic red onions

And mushroom cream sauce

**Or**

Seasonal pan-fried fish

Baked with a mixed herb crust

Served with mashed dill potatoes and a

Sparkling wine cream sauce

##### **Dessert**

Vanilla bean parfait with poached apricots and tulie biscuits

##### **Tea & Coffee**

With

Your Cake

Served on platters at each table

**Menu Selection**

**Select your choice to suit package**

**Freshly Made Soups**

- Butternut pumpkin, bacon, sour cream and chives
- Cream of mushroom and spinach
- Cream of tomato with basil, Parmesan and croutons

**Entrees**

- Smoked chicken cocktail with baby cos leaves, avocado, baked pancetta, semi dried tomatoes  
Crisp cibatta's and creamy house dressing
- Cheese, roasted pumpkin and spinach tart with rocket salad leaves, dried pear, toasted pinenuts  
And capsicum syrup
- Smoked Tasmanian salmon salad layered between won ton crisps, with avocado, cherry tomatoes  
red onion, capers, cornichons and lemon dressing
- Lamb meatballs with grilled ciabatta, tomato basil sauce, melted mozzarella and rocket leaves

**Mains**

- Free range chicken breast pan fried served on linguini, roasted red capsicum, sautéed spinach  
And a Chardonnay cream sauce
- Free range chicken breast pan fried and served on sauté potatoes with bacon and shallots,  
With a tomato and red wine jus
- Harvey fillet of beef served on a potato and vegetable cake, roasted balsamic red onions and a  
Mushroom cream sauce
- Harvey fillet of beef, Mediterranean vegetables, layered potato and cheese gratin  
With a red wine and garlic jus
- Fresh market fish on a corn and chive risotto cake with a Roma tomato sauce
- Fresh market fish baked with a mixed herb crust served with saute potatoes and a sparkling wine  
cream sauce

**Desserts**

- Individual baked meringue served with seasonal fresh fruit, strawberry and mango coulis
- Chocolate fudge cake served with a blood orange sorbet and chocolate sauce
- Warm sticky date cake with vanilla bean ice cream and toffee sauce
- Vanilla bean parfait served with poached apricots and tulie biscuits
- Lemon cheesecake gateau with mixed berry compote and cream

**Central table Cheese Platters \$30.00 Per Platter (Serves Approximately Four People)**

- A selection of Australian cheeses (blue, brie and cheddar) served with dried, fresh fruit and  
crackers

**Cutting And Bagging Remainder Of Wedding Cake \$1.00 Per Person**

**Please note any menu changes and additional items will incur a surcharge**

**Dietary requirements**

Dietary requirements including vegetarians and gluten free meals available  
As well as catering for those with allergies.  
Please advise all dietary requirements two weeks prior to your wedding

# BROADS RESTAURANT @ UPPER REACH WINERY

## COCKTAIL PARTIES

An informal option that ensures everyone mixes

Min 50 adults - max 100 adults

### **The Cabernet Cocktail Party**

Includes a selection of canapés, dips and cheeses

With tea/coffee and your Wedding cake

**\$60 per person**

### *Sample Cabernet Cocktail Menu*

Turkish bread served with a selection of dips

Marinated olives and semi dried tomatoes

### **Cold Canapés**

Tomato basil and fetta bruschetta

Smoked salmon quiche with King Island brie

Sushi selection with dipping sauces

### **Hot Canapés**

Potato dumplings with sour cream and dill

Mini beef and mushroom pies

Mediterranean vegetable spring rolls with fetta and pesto dipping sauce

Mini croissants with spinach and cheese

Chicken goujons with guacamole

Lebanese lamb burgers with tomato yoghurt and red onion

Marinated beef sticks with horseradish mayonnaise

Battered fish with tartare sauce

Arancini with chorizo and chutney

Australian cheese selection served

With dried, fresh fruits and crackers

Tea/coffee

With your cake served on platters

### **Additional Gourmet Pizzas**

**\$16 each**

**Mediterranean vegetable, fetta and pesto**

**Chorizo sausage, tomato, salami, mango chutney**

**And rocket leaves**

### Dietary requirements

Dietary requirements including vegetarians and gluten free meals available  
as well as catering for those with allergies.

Please advise all dietary requirements two weeks prior to your wedding

## **THE SPARKLING COCKTAIL PARTY**

Includes a selection of canapés, dips and cheeses **and dessert**

With tea/coffee and your Wedding cake

**\$72 per person**

### ***Sample Sparkling Cocktail Menu***

Turkish bread served with a selection of dips  
Marinated olives and semi dried tomatoes

#### **Cold Canapés**

Tomato basil and fetta bruschetta  
Smoked salmon quiche with King Island brie  
Sushi selection with dipping sauces

#### **Hot Canapés**

Potato dumplings with sour cream and dill  
Mini beef and mushroom pies  
Mediterranean vegetable spring rolls with fetta and pesto dipping sauce  
Mini croissants with spinach and cheese  
Chicken goujons with guacamole  
Lebanese lamb burgers with tomato yoghurt and red onion  
Marinated beef sticks with horseradish mayonnaise  
Battered fish with tartare sauce  
Arancini with chorizo and chutney

#### **Australian Cheese Selection**

Served with dried fruit, fresh fruit and crackers

#### **Sweet Selection of Petit Desserts (3 pieces per guest)**

Lemon almond sponge, raspberry red fruits jelly on sponge  
Chocolate vanilla tarts, apricot, almond tarts  
Chocolate éclairs, coconut, passion and mango cakes  
Pistachio cakes and chocolate shortbread

Tea and coffee

With your cake served on platters

#### **Additional Gourmet Pizzas**

**\$16 each**

**Mediterranean vegetable, fetta and pesto**

**Chorizo sausage, tomato, salami, mango chutney**

And rocket leaves

## 'BROADS UPPER REACH BEVERAGES'

**Wines are subject to vintage availability  
Drinks may either be purchased**

**As a fixed price package**

**Or**

**On consumption**

### **The Standard Drinks Package**

**\$45 per person** – for a 4 hour function

**\$50 per person** – for a 5 hour function

**\$55 per person** – for a 6 hour function

The standard drinks package includes

Black Bream White

Black Bream Red

Soft drinks, fruit juice

Hahn Light, Hahn Supa Dry and Coronas

### **The Premium Drinks Package**

**\$54 per person** – for a 4 hour function

**\$58 per person** – for a 5 hour function

**\$62 per person** – for a 6 hour function

The premium drinks package includes a choice of up to five  
Of the following Upper Reach premium wines:

Method Champenoise (Sparkling Wine)

Verdelho

Black Bream White

Black Bream Pink

Gig White

Reserve Chardonnay

Black Bream Red

Tempranillo

Gig Shiraz

Reserve Shiraz

And

Soft drinks, fruit juices

Hahn Light, Rogers, Coronas and Boags`

## BEVERAGES BY CONSUMPTION

(Subject to vintage availability)

<b>Wine</b>	<b>Bottle</b>
<b>Upper Reach Sparkling Wine</b>	
Method Champenoise	\$37
<b>Upper Reach White Wines</b>	
Verdelho	\$31
Reserve Chardonnay	\$39
Black Bream White	\$27
Black Bream Pink	\$27
The Gig White	\$31
<b>Upper Reach Red Wines</b>	
Shiraz	\$41
Black Bream Red	\$29
The Gig Shiraz	\$31
Tempranillo	\$39
<b>Other Drinks</b>	
Coke, Diet Coke, Lemonade	\$3.9 per glass
Orange Juice, Apple Juice	\$3.9 per glass
Lemon, lime and bitters	\$4.5per glass
<b>Beers Standard 330ml</b>	<b>\$7 per bottle</b>
<b>Premium Beers 330ml</b>	<b>\$8 per bottle</b>
<b>Spirits</b>	<b>\$9 per shot</b>
<b>Muscat 375 ml bottle</b>	<b>\$70</b>
<b>Port 375ml bottle</b>	<b>\$30</b>

## TERMS AND CONDITIONS

### **Food**

Note minimum numbers are 50 adults.

Special arrangements can be made for vegetarians, dietary requirements and children.

Please notify us of these details when choosing the menu.

Prices of menus printed are estimations only to give you an indication of costs. Upon selection of your menu, a written quote will be provided. Written quotes are valid for three months.

We will re-quote your menu closer to your function date as required.

The final costing is done six weeks prior to the function date at the time of the first food payment. Every effort will be made to maintain prices as printed, but may be subject to increases at any time. Any change in price will be advised no less than thirty (30) days prior to the event in writing.

### **Drinks:**

Drinks are charged:

- On consumption, or
- As a fixed per person charge.

The exclusive wines are produced at our Swan Valley vineyard and are **subject to vintage availability**.

Guests will be served the selection of chosen drinks during the allocated time. You will be responsible for payment of all these beverages at the end of your function by way of eftpos, credit card or cash.

Gifts of alcohol presented to guests must remain sealed whilst on the premises.

The staff reserves the right to refuse service of alcohol to anyone, including private function guests and persons under the age of 18.

### **Entertainment:**

**Swan Valley Noise restrictions do apply after 10pm. We have the right to turn the music down at any given time.**

**Mobydisc is our resident DJ \$420**

**For current prices and information call**

**1800100606**

[www.mobydisc.com.au](http://www.mobydisc.com.au)

### **Smoking:**

Smoking is not permitted in any covered, enclosed or partly enclosed area.

## FLOWERS & DECORATION:

The venue can be decorated to your personalised colour theme, and/or various accessories can be hired. It is the responsibility of the persons who book the function and/or the company from which the items are hired to put up and remove these accessories, and decorations.

Nothing is to be nailed, screwed, stapled or glued to any wall, door, surface of the building or structure on the property including vines, trees etc.

Confetti, rice and **table glitterati** are not permitted on the premises.

### **Deliveries:**

The Manager must be advised prior to all deliveries. They must be labelled with the name and date of the function. Goods must be collected the following day as we are unable to provide storage.

Whilst every effort will be made to assist in the movement of goods, assistance can only be offered if staff are available at that time. Prior arrangement is essential.

### **Bookings:**

Function bookings will be held for 14 days and will automatically be cancelled unless a \$500 deposit has been received. The deposit will secure the venue and date of your function.

### **Damage/Insurance:**

Any damage to the property, tasting terrace, equipment, fittings or surrounds caused by guests to Broads Cafe at Upper Reach Vineyard and Winery, will be the financial responsibility of the organiser and the costs associated with repairs, replacement or cleaning (including use of confetti etc.) will be charged to your final account or will be invoiced.

Broads Cafe endeavours to take the utmost care of the belongings of guests, however is not liable for any loss or damage of property (includes equipment hired by the organisers) prior to, during and after the function.

### **Venue Hire:**

Venue hire is for a specific period. Start and finish time for the function is to be arranged with the function manager.

Should any guests remain on the premises after the conclusion of the function, the client (the function organiser) will be charged \$50 per hour to cover the cost of staff to remain at the venue until ALL guests have vacated the property?

**BROAD'S AT UPPER REACH BOOKING SHEET**

Function Date	
Type of Event	<b>Ceremony On Site</b>
Approximate number of guests	<b>Style Of Function</b>
Commencement - Finish times	
No of hours: (.....)	
Contact name	
Address:	
P/C: _____	
Telephone:	Fax
Mobile:	
Email	
<p><b>Deposit Details:</b>                  A deposit of \$500 is required to secure your reservation.  <u>Payment method:</u>                  CHEQUE <input type="checkbox"/>                  DIRECT DEPOSIT <input type="checkbox"/> (account details provided upon request)                  CASH <input type="checkbox"/>                  CREDIT CARD <input type="checkbox"/> CARD TYPE _____</p> <p>CARD# _____</p> <p>EXPIRY DATE ____ / ____</p> <p>CARD HOLDER'S NAME (print)</p>	

I have read and understood the terms and conditions as outlined in the Upper Reach function information and accept responsibility to abide by these terms.

1) Signed:..... Date:.....

2) Signed:..... Date:.....

**Cheques to be made Payable to Abroad Broads Café  
 BSB 016-359 Account 495643429**

**Final Attendance:**

There is a 7-day deadline for confirming final numbers. (This will be considered guaranteed numbers, and charged for accordingly.)  
Additional attendees on the day will incur additional costs.

**Payment:**

- \$500 deposit, at the time of booking, is required to secure your venue.
- 4 months prior to the function a further deposit of \$1000 is required.
- 6 weeks prior to the function when approximate numbers are available, a 50% estimated total payment is required
- 2 weeks prior to the function when final numbers are confirmed, the balance of food and beverage payment is required.

The additional beverage consumption account is to be paid at the conclusion of the function, prior to departure. We do not accept cheques for final payment.

Credit card details are to be made available for security. If the account is to be settled using a credit card (Visa, MasterCard or Bankcard).

**Cancellations**

Must be received in writing.

If a booking is cancelled, the following charges apply

Initial Booking	\$500 Non refundable deposit
3 months	\$1000 is forfeited.
Less than 1 month	50% of food costs.
1 week or less	100% of food costs.
	Plus any additional expenses incurred.

Postponement of a function will be subject to the same terms and conditions as a cancellation