

UPPER REACH



Welcome to Upper Reach Vineyard and Restaurant

Upper Reach Winery is a boutique wedding venue with one of the best outlooks in the Swan Valley.

Established in 1996, Upper Reach is family owned and offers a personal caring touch to every event. Nestled amongst the vineyard, offering beautiful views over established picturesque vines.

Upper Reach offers ceremony & seated receptions for 40 guests to 60 guests and cocktail style events for up to 100 guests.



The Essentials

Wedding Ceremonies

- Exclusive use of grounds from 4.30pm for 1.5 hours.
- Treehouse Bar available for post ceremony drinks by arrangement.
- \$800 fee.

Wedding Receptions

- Exclusive use of grounds from 5.30 pm for 5.5 hours.
- Treehouse Bar available for pre-dinner drinks by arrangement from 5pm.
- \$1000 fee

Wedding Ceremony & Reception Package

- Exclusive use from 4.30pm for 6.5 hours
- Treehouse Bar open for pre dinner drinks.
- \$2000 fee

Set Up

- \$300 fee for staff table set up (flowers, candles, place-cards & bonbonnieres etc)
- \$40 Wine Barrels seasonally available for hire.

Morning/Lunch weddings by request. Minimum spend \$6000.



Wedding Ceremonies

Upper Reach has two beautiful areas available for wedding ceremonies.

All ceremonies have the option of 20 white chairs, a red carpet & signing table.

The Avenue

Located in the middle of the vineyard, The Avenue is a beautiful walk between the leafy green vines down to our natural cathedral featuring a stunning towering gum tree. Surrounded by vines, this grassed area is a beautiful secluded option for your outdoor vows from October to June.

The Amphitheatre.

Available from March 2023

The Amphitheatre is situated in front of our picturesque feature lake. With natural amphitheatre seating, this area leads the bride on a grand entrance down through the guests and onto the beautiful wooden deck to say 'I do'.

Food, Glorious Food

Upper Reach's talented Head Chef, Ryan Fels, will personally take charge of the kitchen on the night of your wedding.

The amazing menu options can be found on the following pages for both cocktail & seated dining.

Food Packages

Seated Wedding Reception

- Entrée + Mains + Dessert \$95
- Canapes + Entrée + Mains \$95
- Canapes + Mains + Dessert \$95
- Canapes + Entrée + Mains + Dessert \$110

Cake Service \$3pp

Please note that these prices are for alternate drop.

Cocktail Style Reception

- Option 1: \$90.00 per head (approximately 2.5hrs of food)
 - 5 choices from category A
 - 4 choices from category B
 - 3 choices from category C
 - 2 choices from category D

Total: 21 pieces of food per person

- Option 2: \$115.00 per head (approximately 3.5hrs of food)
 - 6 choices from category A
 - 6 choices from category B
 - 5 choices from category C
 - 2 choices from category D

Total: 25 pieces of food per person



Seated Wedding Menu Options

*Dietary requirements can be catered for
by prior arrangement*

Pre-dinner Canapés

- Chorizo on pan fried polenta (gf)
- Pea and gruyere tarts (v)
- Baked mushroom, almond pesto and triple cream brie (v,gf)
- Crispy shark bay tiger prawns
- Corn and manchego cheese balls with a capsicum jam (v)
- Smoked salmon, crème fraiche and yarra valley caviar tartlet

Entree - choose any two

- Jamon with baby beets, toasted seeds & goats cheese (gf)
- Slow roasted pork belly on a pea puree (gf)
- Shark bay tiger prawns, sweet corn, chive oil (gf)
- Beetroot and vodka cured ocean trout (gf)
- Prawn and mascarpone ravioli
- Haloumi, beetroot puree, roquette, hazelnuts (v)
- Chargrilled courgettes, almond cream, dukkah (v)



Seated Wedding Menu Options *cont.*

Main – *choose any two*

- Roast chicken maryland with garden vegetables and salmoriglio (gf)
- Twice cooked duck leg, porcini mushroom and mascarpone risotto (gf)
- Romesco baked goldband snapper with panzanella salad
- Herb crusted ocean trout with celeriac puree, watercress and pickled shallots
- Free range pork cutlet on crispy pancetta, savoy cabbage and café de paris butter
- Slow cooked beef cheek served on paris mash with a port reduction (gf)
- Red onion tart served with confit cherry tomatoes (v)
- Baked eggplant with goats cheese (v)

Desserts – *choose any two*

- Fresh strawberry and vanilla infused double cream tart with balsamic glaze
- Persian love cake with greek yoghurt (gf)
- Chocolate and peanut butter tart
- Orange and almond cake with sweet mascarpone (gf)
- Honeycomb, goats curd and biscuit crumb
- Crème brulee (gf)



Cocktail Style Weddings

*All dietary requirements can be catered for
by prior arrangement*

Category A

- Bocconcini, tomato, basil with a balsamic glaze (v,gf)
- Baked mushroom, almond pesto, triple cream brie (v,gf)
- Corn & manchego cheese balls with a capsicum jam (v)
- Pea and gruyere tarts (v)
- Roast pumpkin and gorgonzola tarts (v)
- Chorizo on pan fried polenta (gf)
- Beetroot & vodka cured ocean trout on crostini

Category B

- Shark bay crab tartlet
- Crispy whiting with aioli (gf)
- Lamb meatballs with beetroot puree (gf)
- Quail legs with a chilli tamarind sauce (gf)
- Smoked salmon, crème fraiche and yarra valley caviar tartlet
- Chicken quesadillas with lime and tomato salsa
- Roast baby carrots with hummus and dukkah (v,gf)
- Slow cooked pork belly on eggplant puree (gf)
- Watermelon, persian feta and black olive puree (v,gf)
- Moroccan spiced tiger prawn skewers with salsa verde (gf)
- Jamon, beetroot and goats curd crostini

Cocktail Style Weddings cont.

Category C

- Dukkah crusted lamb cutlets (gf)
- Crispy quail with sumac yoghurt
- Shredded beef cheek on celeriac puree
- Porcini and mascarpone risotto (v,gf)
- Mini grilled chorizo dogs with caramelised onions and green tomato relish
- Mini cheeseburgers
- Baby beet and goats cheese brulee (v,gf)
- Roast duck noodle salad (gf)
- Black barley, goats curd and pumpkin salad (v)
- White anchovies and fennel on chargrilled baguette

Category D

- Olive oil chocolate mousse topped with flaked dark chocolate (gf)
- Fresh honeycomb and goats curd (gf)
- Mini lemon meringue tarts
- Chocolate and peanut butter cups
- Orange and almond cake with sweet mascarpone (gf)
- Fresh strawberry and double cream tarts



Beverage Options and Pricing

Beverage on Consumption

Beverage on consumption ensures that only the beverages consumed during the night are charged for.

Beverage prices may change slightly due to a change of vintage/supplier costs.

Sparkling

Upper Reach 2018 Sparkling Chardonnay \$50 btl

White Wine

Upper Reach 2021 Gig White \$40 btl

Upper Reach 2021 Verdelho \$42 btl

Upper Reach 2021 Reserve Chardonnay \$55 btl

Rose

Upper Reach 2021 Rose \$40 btl

Red Wine

Upper Reach 2020 Gig Grenache Shiraz \$45 btl

Upper Reach 2019 Cabernet Merlot \$43 btl

Upper Reach 2020 Tempranillo \$55 btl

Upper Reach 2018 Petit Verdot \$60 btl

Upper Reach 2018 Reserve Shiraz \$65 btl

Upper Reach 2017 Reserve Cabernet \$65 btl

Fortified

Upper Reach Tawny \$53 btl

Beverage Options and Pricing

Beverage on Consumption cont.

Beer - \$9

Feral Hop Hog Pale Ale 5.8%

Feral Runt 3.5%

Dingo Lager 4.5%

Rocky Ridge Pilsner 4.5%

Colonial Pale Ale 4.4%

Colonial Southwest Sour 4.6%

Colonial Bertie's Apple Cider 4.6%

Other beers available upon request

Other

San Pellegrino / Acqua panna still \$6

Coke/ Coke Zero/ Ginger Beer/ LLB \$4

Orange juice, apple juice \$4

Flat white/espresso/cappuccino \$4

Dbl espresso/macchiato/affogato \$5

Chai/ Hot Chocolate \$6

Extra Shot Coffee +\$1

Almond/ Soy/ Oat Milk +\$0.50

High quality craft beer & wine



Beverage Packages

The Black Bream Package \$12 pp/ph over 4.5 hours (min)

- Black Bream White – *Verdelho Chardonnay*
- Black Bream Red – *Cabernet Merlot*
- Feral Runt 3.5% Beer

The Gig Package \$14.40 pp/ph over 4.5 hours (min)

Sparkling

- Upper Reach 2018 Sparkling Chardonnay

Wine

- Upper Reach 2021 Gig White – SSB
- Upper Reach 2021 Rose – Shiraz Cabernet
- Upper Reach 2021 Gig Red – Shiraz Grenache

Beer

- Colonial Pale Ale 4.4%
- Feral Runt 3.5%

Champagne Beverage Package \$18 pp/ph over 4.5 hours (min)

Sparkling

- Upper Reach 2018 Sparkling Chardonnay

Wine

- Upper Reach 2021 Verdelho
- Upper Reach 2021 Rose – Shiraz Cabernet
- Upper Reach 2018 Reserve Shiraz

Fortified

- Upper Reach Tawny – glass after dessert.

Beer

- Colonial Pale Ale 4.4%
- Feral Runt 3.5%
- Colonial Bertie Apple Cider

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Terms & Conditions

Deposit and Payment

- Tentative bookings will be held for 14 days before being released.
- A venue hire deposit of \$1000 must be paid at the time of booking to secure your date.
- 2 months prior to the event you will be asked to finalise your invoice for remaining venue hire. Finalisation of minimum guest numbers will be needed at this date. Numbers can be increased but not decreased from this date.
- Card details need to be provided 2 months prior to the event. Credit card payments attract an additional 1.5% fee
- 1 month prior all invoices for food & half the estimated guest drinks will need to be finalised
- All outstanding monies will be charged at the end of the function to a credit card.

Cancellations

All cancellations must be made in writing to the head of hospitality at Upper Reach Vineyard.

The following cancellation fees apply to all bookings:

- More than 90 days prior to the reception date, the initial deposit will be retained as a cancellation fee.
- Within 60 days prior to the reception date the client will forfeit all deposits paid.
- Transference of any date is up to the discretion of the management.

Price Variation

Packages are valid from the 1st of March 2022 till the 31st of December 2022.

Due to food and beverage price increases Upper Reach cannot guarantee prices will not increase prior to your wedding date, however we will guarantee that any increase will not exceed 5% (per calendar year) of your chosen package. Should any increase occur, we will notify you immediately.

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Noise

Due to the fact Upper Reach is zoned semi rural, all evening functions are to end no later than eleven pm with all guests to have vacated the premises by eleven fifteen pm.

All guests have to move inside for the reception by seven pm if music is required. There will be an iphone/ipad base, stereo and speakers available for the playing of music. All volume levels will be controlled by staff. Unfortunately, due to noise restrictions we are unable to allow the use of live music.

Decoration and Equipment

Any leftover decorations or equipment must be collected by 9am the day following the event. All decorations will need to be preapproved by the function's coordinator prior to the reception.

Smoking

The venue itself is non-smoking but if required we can pre arrange a suitable space.

