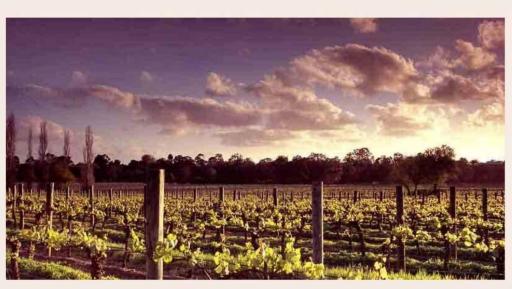


Welcome to Upper Reach Vineyard and Restaurant

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 70 guests and cocktail style events for up to 120 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, placecards & 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.

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 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: \$100.00 per head (approx. 2hrs of food)
 - 5 choices from category A
 - 4 choices from category B
 - 3 choices from category C
 - o 2 choices from category D

Total: 19 pieces of food per person

- Option 2: \$125.00 per head (approx. 2.5hrs of food)
 - 6 choices from category A
 - 6 choices from category B
 - 5 choices from category C
 - o 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

- Chorizo, smoked almonds, goats cheese (gf)
- Slow roasted pork belly on a pea puree (gf)
- Shark bay tiger prawns, sweet corn, chive oil (gf)
- Beetroot and gin cured ocean trout (gf)
- Seared scallops, fried cotechino sausage, almond cream
- Haloumi, local honey, radicchio, hazelnuts (gf,v)
- Chargrilled courgettes, straciatella, pistachios (gf,v)





Seated Wedding Menu Options cont.

Main - choose any two

- Roast spatchcock, garden vegetables and salmoriglio (gf)
- Twice cooked duck leg, parsley mustard, citrus salad, smoked almonds (gf)
- Chargrilled tiger prawns, romesco, pickled cabbage (gf)
- · Herb crusted goldband snapper, pumpkin puree, agrodolce
- Free range pork cutlet on crispy pancetta, savoy cabbage and café de paris butter (gf)
- Slow cooked beef cheek served on paris mash with a port reduction (gf)
- Roast cauliflower, romesco, goats cheese, pepitas (v)
- Charred broccoli, hummus, barberry, chicory, pine nuts (v)

Desserts - choose any two

- Basque cheesecake, berry compote
- Persian love cake with greek yoghurt (gf)
- Chocolate pots de creme, almond praline, double cream (gf)
- 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 & gin cured ocean trout on crostini
- Panko crumbed eggplant, goats curd, local honey

Category B

- Shark bay crab tartlet
- · Crispy whiting with aioli
- 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 avocado cream
- Roast courgettes with hummus and pistachios (v,gf)
- Slow cooked pork belly on eggplant puree (gf)
- Watermelon, persian feta and black olive puree (v,gf)
- · Jamon, beetroot and goats curd crostini

Cocktail Style Weddings cont.

Category C

- Dukkah crusted lamb cutlets (gf)
- · Seared scallop, almond cream, cotechino sausage
- Grilled spiced tiger prawn, salsa verde (gf)
- Shark bay crab and mascarpone risotto (gf)
- Mini grilled chorizo dogs with caramelised onions
- Mini cheeseburgers
- Roast duck noodle salad (gf)
- Roast cauliflower, romesco, pistachios (v,gf)
- White anchovies and fennel on chargrilled baguette

Category D

- Persian love cake with yoghurt (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 Sparkling Chardonnay \$65 btl

White Wine

Upper Reach 2023 Gig White \$48 btl Upper Reach 2023 Verdelho \$52 btl Upper Reach 2023 Reserve Chardonnay \$66 btl

Rose

Upper Reach 2023 Rose \$50 btl

Red Wine

Upper Reach 2022 Gig Grenache Shiraz \$55 btl Upper Reach 2023 Cabernet Merlot \$55 btl Upper Reach 2021 Tempranillo \$65 btl Upper Reach 2021 Reserve Shiraz \$80 btl Upper Reach 2021 Reserve Cabernet \$95 btl

Fortified

Upper Reach Tawny \$69 btl Upper Reach Muscat \$90 btl

Beverage Options and Pricing

Beverage on Consumption cont.

Beer - \$10

Feral Hop Hog Pale Ale 5.8%

Rocky Ridge Session ale 3.5%

Dingo Lager 4.5%

CBC Pale Ale 4.4%

CBC Bertie Apple Cider 4.6%

Other beers available upon request

Other

San Pellagrino Sparkling Water \$7

Bundaberg LLB/ Ginger Beer \$5

Coke, Sprite, Coke Zero \$5

Flat white/espresso/cappuccino \$4

Dbl espresso/macchiato/affogato \$5

Chai/ Hot Chocolate \$6

Extra Shot Coffee +\$1

Almond/ Soy/ Oat Milk +\$0.50



Beverage Packages

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

- Black Bream White Verdelho Chardonnay
- Black Bream Red Cabernet Merlot
- CBC Small Ale 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

- CBC Pale Ale 4.4%
- CBC Small Ale 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

- *CBC* Pale Ale 4.4%
- CBC Small Ale 3.5%
- CBC Bertie Apple Cider

Terms & Conditions

Deposit and Payment

- 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 the invoice for remaining venue hire. Finalisation of minimum guest numbers will be needed at this date. Numbers can increase but not decrease from this date.
- Card details need to be provided 2 months prior to the event. Credit card payments attract an additional 1.5% fee
- 2 months prior all invoices for food & half the estimated guest drinks will need to need to be paid. Remainder of drinks package to be paid two weeks prior. Drinks on consumption remainder charged at end of event.
- 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 January 2025 till the 31st of December 2025..

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 10% (per calender year) of your chosen package. Should any increase occur, we will notify you immediately.

Terms & Conditions

Noise

Due to the fact Upper Reach is zoned semi rural, all evening functions are to end no later than ten thirty pm with all guests to have vacated the premises by eleven 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 10am 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.

Cottage Accommodation

The Upper Reach Cottage is the only one of its kind in the Swan Valley. The original workers cottage built in 1907 has been refurbished to include everything you need. The cottage has two queen-sized bedrooms - perfect for pre wedding pampering or post wedding accommodation after your reception.

The living room has two comfortable leather sofas, flat screen TV, DVD player, stereo and a bluetooth speaker as well as a log fire. This room leads into the kitchen/dining area, with an antique dining table and fully equipped kitchen, including oven, gas stove top, full-size fridge and microwave. There is aircon in the main bedroom & living area. These cool and warm the entire cottage.

After a day of festivities, retreat back to your cottage surrounded by your very own 20 acre vineyard. Enjoy the morning on the deck with a cup of coffee or celebratory Sparkling, some brunch and enjoy the morning sun over the vines. If you plan on making a weekend of it, light the fire or start the barbeque.

Treat yourself; weekend bookings are a minimum of 2 nights.



Availability can be found at: https://www.upperreach.com.au/spa-cottage

Preferred Suppliers List

We welcome all suppliers at Upper Reach. Listed below are a small selection of suppliers that have dazzled us with their professionalism and efficiency.

- Photographer Kate Johnson www.kjohnsonphoto.com
- Acoustic Music Varley Strings www.varleystrings.com.au
- Florist Soul Sista Florals www.soulsistaflorals.com.au
- Baker Arianna's Little Bakery https://ariannaslittlebakery.com.au
- Wedding Planning A Rose Touch www.facebook.com/arosetouch/
- Wedding Celebrant Joyce Mathers Celebrant www.joycematherscelebrant.com



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