

## BROADS RESTAURANT @ UPPER REACH WINERY

Open: Thursday to Monday and Sunday 9am Breakfast and Lunch  
Times: 11.30am to 3pm  
Closed public holidays  
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** **BROADS RESTAURANT** 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  
Broads Restaurant @ Upper Reach Winery 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 ceremony.

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

## NUMBER OF GUESTS

<b>Seated Weddings</b>	Minimum 40	Maximum 90 guests
<b>Cocktail Receptions</b>	Minimum 40	Maximum -120 guests
<b>Private Functions</b>	Minimum 40	Maximum 90 guests

## BROADS RESTAURANT @ UPPER REACH WINERY

### VENUE HIRE

#### Between 5.30pm to 11.30pm

- For up to 5 hours - \$650 (including GST)
- For up to 5.5 hours - \$700 (including GST)
- For up to 6 hours - \$750 (including GST)



#### Venue Hire fee includes:

- Exclusive use of the venue for your evening function (40 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

#### 4.30 pm Wedding Ceremonies

- In conjunction with a function only

#### Ceremony Fee \$600

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

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

### CHILDREN'S MENU

- \$30 per child Between 5-8 years
- \$45 per child Between 9-12 years
- Adult Prices Over 12 years

### DIETARY REQUIREMENTS

Special dietary requirements can be met, including:

- Vegetarian,
- Gluten free, dairy free and
- Other food allergies.

Please advise all dietary requirements two weeks prior to your function

### DJ AND/OR PHOTOGRAPHER MEAL

- **\$50pp** includes main course and two beverages

# BROADS RESTAURANT @ UPPER REACH WINERY

## SET MENUS

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

Min 40 adults - Max 90 adults

**To select your choice -**

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

## THE VERDELHO PACKAGE

This includes one entrée, two main courses and one dessert

And tea/coffee

**\$75 per person**

### *Sample Verdelho Menu*

Baked French Baguette

#### **Entrée**

Potato Leek and Apple Soup  
With smoked salmon and ciabatta croutons

#### **Main Course**

Harvey Fillet Of Beef  
Mediterranean vegetables  
Potato, cheese gratin  
Red wine sauce

Or

Pan Fried Free Range Chicken Breast  
On potato and spinach gnocchi  
Roasted Roma tomatoes  
And pumpkin 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



# BROADS RESTAURANT @ UPPER REACH WINERY

## THE CHARDONNAY PACKAGE

This includes canapés, one entrée, and a choice of two main courses

One dessert and tea / coffee

**To select your choice -**

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

**\$85 per person**

### *Sample Chardonnay Menu*

#### **Canapés**

Mini spinach and cheese croissants  
Mushroom arancini with aioli  
Mild chilli beef spring rolls with sour cream

Baked French Baguette

#### **Entrée**

Honey BBQ Pork Salad  
Mango, pickled cucumber, red cabbage  
Baby cos leaves, mint, coriander  
Sweet chilli sauce and bean shoots

#### **Main Course**

Harvey Fillet Of Beef  
Mediterranean vegetables  
Potato, cheese gratin  
Red wine sauce  
Or  
Seasonal Pan-Fried Fish  
With green beans, sweet potato, pumpkin  
Red Thai coconut cream sauce  
Steamed Jasmine rice

#### **Dessert**

Chocolate Fudge Cake  
With a blood orange sorbet and chocolate sauce

#### **Tea & Coffee**

with  
Your Cake  
Served on platters at each table



## **THE SHIRAZ PACKAGE**

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

Tea and coffee

**To select your choice -**

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

**\$95 per person**

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

#### **Canapés**

Mini spinach and cheese croissants

Mushroom arancini with aioli

Mild chilli beef spring rolls with sour cream

Fish potato cakes with chive, dill, and tartare

Baked French Baguette

#### **Entrée**

Smoked Duck Salad

Layered between wonton crisps

Semi dried capsicum, apple, celeriac remoulade

Orange, maple syrup dressing

Or

Caramelized Onion And Feta Tart

Pumpkin, pistachio and date salad

Moroccan, pomegranate molasses 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

Baked with a mixed herb crust

Served with sautéed potatoes and

Sparkling wine cream sauce

#### **Dessert**

Warm Sticky Date Pudding

Vanilla bean ice cream and toffee sauce

Or

Lemon Cheesecake Mousse Gateau

Served with mixed berry compote

And double cream

#### **Tea & Coffee**

With Your Cake

Served on platters at each table

# BROADS RESTAURANT @ UPPER REACH WINERY

## THE MERLOT PACKAGE

This includes 5 canapés (a small cocktail party)

Followed by

Two main courses and one dessert

Tea and coffee

**To select your choice –**

Refer to our selection main courses and desserts

**\$90 per person**

### *Sample Merlot Menu*

#### **Canapés**

Mini spinach and cheese croissants  
Mild chilli beef spring rolls with sour cream  
Mushroom arancini with aioli  
Chicken goujons with guacamole  
Mini cheese burgers

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 sautéed potatoes and  
Sparkling wine cream sauce

#### **Dessert**

Apple crumble pie with vanilla ice cream

#### **Tea & Coffee**

with

Your Cake

Served on platters at each table



# BROADS RESTAURANT @ UPPER REACH WINERY

## MENU SELECTION

*Make your choices from the following to suit your package*

### Freshly Made Soups

- Butternut pumpkin, bacon, sour cream and chives
- Cream of mushroom and spinach
- Potato, leek and apple with smoked salmon ciabatta croutons

### Entrees

- Caramelized onion and feta tart, pumpkin, date and pistachio salad Moroccan, pomegranate molasses dressing.
- Smoked duck salad, layered between wonton crisps, semi dried capsicum, apple, celeriac remoulade and orange maple syrup dressing
- Lamb meatballs with grilled ciabatta, tomato basil sauce Parmesan cheese and rocket salad
- Honey BBQ pork salad, mango, pickled cucumber, red cabbage slaw, baby cos leaves, mint, coriander, Sweet chilli sauce and bean shoots

### Mains

- Free-range chicken breast pan fried and served on mashed potatoes bacon and shallots, with a tarragon sauce
- Free-range chicken breast on potato and spinach gnocchi, roasted Roma tomatoes and pumpkin sauce
- 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
- Pan-fried market fish with green beans, sweet potato, pumpkin Thai coconut cream sauce and steamed Jasmine rice
- Fresh market fish baked with a mixed herb crust served with sautéed 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 pudding with vanilla bean ice cream and toffee sauce
- Apple toffee crumble pie with vanilla bean ice cream
- Lemon cheesecake mousse gâteau with mixed berry compote and double cream

### Cheese Platters @ \$35.00 each

- A selection of Australian cheeses (blue, brie and cheddar) served with dried, fresh fruit and crackers
- Each platter serves approximately 4 people

### Wedding Cake

- Cutting and bagging remainder of wedding cake - \$1.00 Per Person

### Dietary Requirements

- Dietary requirements including vegetarians, gluten free and other allergies are available.
- Please advise all dietary requirements two weeks prior to your wedding.

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



# BROADS RESTAURANT @ UPPER REACH WINERY

## COCKTAIL PARTIES

An informal option that ensures everyone mixes  
Min 40 adults - max 120 adults

### **The Cabernet Cocktail Party**

Includes a selection of canapés, dips and cheeses  
With tea/coffee and your Wedding cake  
**\$70 per person**

### *Sample Cabernet Cocktail Menu*

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

### **Cocktail Menu**

Tomato basil and fetta bruschetta  
Selection of Sushi with soy sauce and miso mayo

Fried Potato dumplings with sour cream and dill  
Lamb Rogan josh with coriander yoghurt and Poppadoms  
Cottage pie with beef, mushrooms and mushy peas  
Mini croissants with spinach and cheese  
Panko crumbed chicken goujons with guacamole  
Mild chilli beef spring rolls, sweet chilli sauce  
Mini cheeseburger with beef, tomato and chutney  
Country style fish cakes with house 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





## BROADS RESTAURANT @ UPPER REACH WINERY

### THE SPARKLING COCKTAIL PARTY

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

With tea/coffee and your Wedding cake

**\$80 per person**

#### *Sample Sparkling Cocktail Menu*



Tomato basil and fetta bruschetta

Selection of Sushi with soy sauce and miso mayo

Fried Potato dumplings with sour cream and dill

Lamb Rogan josh with coriander yoghurt and Poppadoms

Cottage pie with beef, mushrooms and mushy peas

Mini croissants with spinach and cheese

Panko crumbed chicken goujons with guacamole

Mild chilli beef spring rolls, sweet chilli sauce

Mini cheeseburger with beef, tomato and chutney

Country style fish cakes with house tartare sauce

Arancini with chorizo and chutney

#### **Australian cheese selection**

Served with dried, fresh fruits 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 at your table

#### **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:**

**Fixed Price Package**

or

**On Consumption**

### **The Drinks Package**

**\$60 per person** – for a 5-hour function

**\$65 per person** – for a 6-hour function

The drinks package includes  
The following Upper Reach wines:

Method Champenoise (Sparkling Wine)

Black Bream White

Gig Unwooded Chardonnay

Black Bream Red

Gig Shiraz/ Grenache

and

Soft drinks, fruit juices

Beer selection

James Boags Light, Rogers Mid Strength, Coronas and Boags



## BEVERAGES BY CONSUMPTION

This is an example of the wines at Upper Reach  
Prices and vintage availability will be confirmed 4 weeks prior to function.  
Restaurant prices will be charged for consumption see restaurant wine list

### **Wine**

#### **Upper Reach Sparkling Wine**

Method Champenoise

#### **Upper Reach White Wines**

Verdelho

Reserve Chardonnay

Black Bream White

Black Bream Pink

The Gig White (Unwooded)

#### **Upper Reach Red Wines**

Reserve Shiraz

Black Bream Red

The Gig Shiraz/Grenache

Tempranillo

#### **Other Drinks**

Coke, Diet Coke, Lemonade

Orange Juice, Apple Juice

Lemon, lime and bitter

#### **Beers**

Standard 330ml

Premium Beers 330ml

Spirits

Cider 330ml

# BROADS RESTAURANT @ UPPER REACH WINERY

## TERMS AND CONDITIONS

### FOOD

- Note minimum numbers are 40 adults.
- Special arrangements can be made for vegetarians, other dietary requirements and children.
- Please notify us of these details when choosing the menu.

### PRICES of published menus are estimates only -

- Listed prices will 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.

**FINAL GOSTING** is done six weeks prior to the function date at the time of the first food payment. While every effort will be made to maintain prices, they may be subject to increases. Any change in price will be advised no less than thirty (30) days prior to the event in writing.

### 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 guests and persons under the age of 18.

### ENTERTAINMENT

**Swan Valley Noise restrictions do apply.** We have the right to turn the music down at any given time to meet government requirements.

Please insure your preferred entertainer is made aware of this.

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



# BROADS RESTAURANT @ UPPER REACH WINERY

## 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.

**Note:** **BROADS RESTAURANT** management is there to assist. If excessive help is required to set up or set down, you will be charged @ \$50 per hour or part thereof.

## 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 or security.

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 Restaurant 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 Restaurant 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.

An additional 30 minutes is allowed for guests to depart.

Should any guests remain on the premises after the conclusion of the function, the client (the function organiser) will be charged \$100 per hour (or part thereof) to cover the cost of staff to remain at the venue until **ALL** guests have vacated the property.



# BOOKING SHEET

## BROADS RESTAURANT @ UPPER REACH WINERY

Function Date:	
Type of Event	Ceremony on Site
Approximate number of guests	Style of Function
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> <p>Cheques Payable to: <b>Abroad Broads Café</b>            Account Details: <b>BSB 016-359 Account 495643429</b></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:.....

## BROADS RESTAURANT @ UPPER REACH WINERY

### 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
4 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

### WEATHER: IF IT RAINS YOUR OPTIONS ARE

- Bring some umbrellas
- Move inside to the restaurant area
- Hire a marquee at your expense

