



Choose city style or country romance...
... for a warm-hearted wedding celebration
with fine-dining flair.



Your special day. Your exclusive venue. Your way.

With a Clovelly Estate wedding, you have the choice of city or country, simple or sophisticated, rustic or cosmopolitan. Whichever you choose, it will be a hearts-on-sleeves romantic occasion with fine food and abundant wine to create your all-time most memorable day.

Two delightfully different venues

If your dream is a country Queenslander with a banquet on long trestle tables in a converted barn and stables, and sunsets over the gorgeous South Burnett countryside, Barambah Homestead is the backdrop for your rustic romance.

If you prefer to celebrate close to the heart of the action, where you can glimpse the city-scape from on high at Red Hill, the City Cellar Door can put on an elegant occasion or a relaxed gathering with mellow vineyard vibes.

Depending on seating arrangements, both the City Cellar Door and Barambah Homestead can cater for up to 100 guests.



Food and wine worth celebrating

This is one place where food will never be a predictable 'package'. Our acclaimed Executive Chef will create a seasonal menu worthy of the occasion, whether you want canapés and cocktails or a sit-down dinner, or both if you want to linger longer for your meeting of lives, loves, families and friends. See our enticing sample menus on the following pages.

Clovely Estate's award-winning wines will flow in abundance and all the South Burnett's sunshine and fruitfulness will fill your glasses to inspire conversation, celebration, dancing and the timeless rituals of new partnerships.

Your finishing touches

We supply all the must-haves at no extra cost – plates, glasses, cutlery and tablecloths shouldn't be extras! Then it's over to you to add the decor and finishing touches that will transform our place into your place. Do your own vintage thing, create a floral wonderland, keep it colour-themed or bring in a wedding planner to oversee all the details of your dream day.

We can give you the names of local wedding planners and suppliers of all the other special effects, equipment and decor you may want.



Tie the knot, then pop the cork!

You can actually hold your wedding ceremony at our venues too and then no-one has to go anywhere. The bubbles are on ice and ready as soon as you've exchanged your vows... You'll need to bring your own celebrant, who will advise you on the ceremonial side.

A different approach to pricing

At Clovely, we do not charge venue hire, which means more of your budget can go towards our imaginative food and wonderful wine. We do all the catering ourselves under the guidance of one of Brisbane's most acclaimed chefs. There is a minimum spend for your food and drinks but you'll still find it is an exceptionally good value way to host a very special wedding.



Your dream wedding venue in the South Burnett

Barambah is a historic homestead about 250 kilometres from Brisbane in the South Burnett region, which is also easily accessible from the Sunshine Coast and Gympie regions.

Dating back to 1843, the homestead retains its old-world charm and has delightful gardens with views over the local hillsides, plus arbours and arches that make perfect photographic back-drops. The house is the home of Clovelly Estate's owners, Brett Heading and Susan Mercer and is a working property.

Wedding ceremonies can be held in the expansive gardens, with the homestead as a stunning backdrop and receptions held in the beautiful old barn and stables, which transform into a timeless rustic celebration venue with very little effort.

Barambah Homestead has all the essentials like chairs, tables, plates, cutlery, glassware etc so you can personalise the space with your own styling.



Barambah Homestead provides the perfect backdrop for your special day

WEDDINGS AT CLOVELY ESTATE

Barambah Homestead, South Burnett



Embrace the atmosphere and rustic gardens around historic Barambah Homestead.

South Burnett Accommodation

Clovely Estate has a choice of cottage-style accommodation close to Barambah Station and we can advise on other accommodation in the region for your guests.

- Vineyard Cottage (*at Moffatdale*)
- Stockman's Cottage (*at Barambah Station*)
- Hilltop Residence (*at Barambah Station*)

Please email stay@clovely.com.au for further information and pricing.

Vineyard Cottage



Stockman's Cottage



Your dream wedding venue in Red Hill, Brisbane

The City Cellar Door is in Brisbane's popular Red Hill village precinct, just a couple of kilometres from the CBD. It's a perfect venue for people arriving by public transport or car as it has ample parking for guests and is just a short bus or taxi ride from Central Station or Roma Street Station.

Its simple, contemporary style is a blank canvas, ready to be reimagined. Your wedding planner will find the space flexible and easy to work with to suit your theme.

With a fully equipped kitchen and cellar, the venue is well known in Brisbane for its seasonal degustation dinners.

The City Cellar Door is exclusively yours for your wedding celebration and our team will work with you so your planner has access and a helping hand to decorate before the event.

Hens' nights are also welcome - whether it's a cheese and wine get-together before you venture out for the evening or a full sit-down meal with your special friends.



City Cellar Door, Red Hill



Celebrate your special day close to the heart of the action.

Choose a menu for your wedding celebration

Each wedding is unique and we like to work with seasonal fresh ingredients to create something especially for you.

Our contemporary fare is beautifully presented and gives your guests a true taste of Queensland. You also have the benefit of talking to our Executive Chef, Mike Kirwin, who will make suggestions that suit the season and your guests, including any special dietary preferences. These menus included here are a starting point and will give you an idea of the delicious and inspiring combinations that are possible.



Plated lunch and dinner options

Entrees

Sashimi of line caught Yellowfin Tuna, tomato emulsion, avocado, wasabi, tapioca cracker, bitter greens (a suitable substitution may be sourced subject to market availability of tuna)

Maple braised pork cheek with sweetcorn foam, scallop, white bean and textures of cauliflower

Beef tataki, black garlic custard, cucumber, gel, pickled samphire and nori

Crisp fried baby squid, chorizo, pickled fennel, white anchovies, capsicum puree, capsicum crumbs, pimento aioli, watercress, charred lime wedge

Roasted Spanish mackerel, watermelon, curry, pineapple, chilli, coconut foam, lime (a suitable substitution may be sourced subject to market availability of Spanish mackerel)

Warm puff pastry tart with goats cheese, grilled red onion, figs roasted with honey and Clovely Estate verjuice, thyme, pine nuts, olive, sorrel, witlof and salsa verde

Miso marinated quail, gingerbread, cured egg yolk, edamame, mandarin, enoki, spring onion and radish, sesame and soy dressing

Fillet of King Ora salmon, roasted baby beetroots with chilli and Clovely Estate Caramelised Balsamic Vinegar, turnip, carrot and honey puree, sautéed asparagus spears, crisp fish skin and salmon caviar.

Pumpkin and ricotta gnocchi, whipped goats cheese, crisp kale, chargrilled leek, toasted walnut, sorrel

Mains

Sirloin of grain fed beef, herb and parmesan potato cake, juniper foam,
fermented cabbage, alpine pepper jus

Miso marinated Grimaud duck breast, parsnip, braised fennel, orange,
saffron, jalapeno

Pan roasted Goldband Snapper, pico de gallo, beetroot, red curry,
almond, Thai basil, papaya

Confit pork belly, dressed soba noodles marinated tofu, avocado,
pickled ginger, leek, yuzu, bonito flakes

Rump of Emerald Valley lamb, Israeli cous cous, rocket pesto,
sundried tomatoes, grilled haloumi, tarragon butter

Lightly brined chicken supreme, black garlic, brie, prawn, finger lime,
smoked avocado, blackberry

Braised short rib of beef with cauliflower puree, roasted florets,
burnt onion stuffed with morcilla, kale, crisp prosciutto

Soy and ginger marinated tofu, smoked eggplant puree, glazed eggplant,
compressed apples with ponzu and cider, burnt onion petals,
capsicum crumbs, kale and coriander

Desserts

Carrot cake with gingerbread and walnut crunch, orange gel,
freeze dried mandarin, sweet poached baby carrot,
spiced cream cheese

Banana panna cotta, pecan praline, burnt butter crumb,
whipped ganache, spiced rum, caramel sauce

Iced dark chocolate parfait, coffee gel, pistachio and brownie crumb,
freeze dried blackberry, pickled fig, sorrel

Marinated goats cheese, ash, chilli, beetroot marshmallow,
roasted baby beetroot with balsamic and thyme,
Clovely Estate Manzanillo olive oil, fresh sour dough bread

Peach and vanilla cheesecake with local and freeze dried honey,
shortbread, chai tea gel, lemon balm, flowers

Mini doughnuts, cinnamon sugar, spiced pumpkin custard,
candied pecans, maple glazed bacon, torched meringue

Share plate menu

Warm ciabatta bread with salt and Clovelly Estate Signature Blend Olive Oil

Roasted cauliflower, pomegranate, toasted chickpeas, grilled red onion,
spiced yoghurt, preserved lemon

Salad of roasted beetroots, bitter leaves, marinated goats fetta, pickled radish,
balsamic

Grilled Moreton Bay bugs in the shell with parsley butter and Italian breadcrumbs

Pan seared barramundi with parsley, capers, lemon oil, white Bean, tomato,
olive, onion and parsley

Slow roasted lamb shoulder, garlic, rosemary, thyme and olive oil

Roasted potatoes with preserved lemon and oregano

Roasted baby carrots with honey, labneh and hazelnuts

Selection of Australian cheese served with fresh fruits, nuts, bread, toasts, crackers,
lavosh and Clovelly Estate Signature Shiraz Paste.



Canapé options

Pancetta wrapped Canadian scallop, maple

Vermicelli prawn with wakami and wasabi

Goats cheese tartlette with onion jam

Beetroot cured salmon, crème fraiche and tarragon

House made pastrami with fermented cabbage and pickled chillies

Dry rubbed beef, parsnip, porcini, port

Cherry bocconcini, smoked tomato, jamon, green olive, manzanillo olive oil

South Burnett pumpkin with glazed cheddar and sage

Cocktail snacks

Duck spring roll, plum, water chestnut, tonkatsu dipping sauce (2 per serve)

Beer battered local fish with pickled radish and celeriac remoulade served in a brioche bun (1 per serve)

Roasted chicken with goats cheese, pistachio and tomato, crisp beetroot (1 per serve)

Chickpea chip, with fresh cooked prawns, fennel, fetta and aioli (2 per serve)

Tuna ceviche, bonito, radish, rocket served in a soft taco (1 per serve)

Lamb empanadas, ricotta, mint, chimichurri (2 per serve)

Chorizo and prawn croquettes with saffron sour cream (2 per serve)

Stand-up fork dishes

Braised beef cheeks with smoked mash potato and wilted spinach

Beef tataki with soba noodles, spring onions and ponzu

Roasted chicken strips marinated with kaffir lime and chilli, crispy noodles and mango

Confit salmon fillet, burnt lemon aioli, lemongrass scented pilaf rice

Pad thai noodle box

Thai Red fish curry with coconut, green rice flakes, fragrant herbs and nam jim dressing

Braised pork with fresh herbs and garlic, spiced gnocchi, and sourkraut

Pan roasted chicken breast with smoked mash potato, capsicum soffrito, chorizo and herbs

Pulled confit duck leg "Poutine" with roast potato, ricotta, jus

Chargrilled Moreton Bay bugs, Thai spiced salad, tomato beurre blanc

Sirloin of grain fed beef, thyme scented mash potato, burnt onion petals, pea puree

Award-winning wines to toast the occasion

Clovely Estate is one of Queensland's leading vineyards and has won a 5-star James Halliday rating and many state and national wine awards. For your wedding, you have the pick of our local vineyards, from perfectly-balanced bubbles to romantic rosés.

Sparkling wines

NV Sparkling Rosé
NV Brut
2010 Blanc de Blanc

\$32 - \$50 per bottle

Sweet

2017 Rack Dried Semillon (375ml)
2013 Liqueur Grenache (375ml)
Red Vine
NV Tawny

\$32 - \$50 per bottle

Whites

2015 Chardonnay
2017 Classic White
2017 Semillon Sauvignon Blanc
2018 Verdelho
2013/14 Semillon

\$32 per bottle

Reds

2016 Sangiovese
2016 Barbera
2016 Nebbiolo
2014 Petit Verdot
2014 Alicante Bouchet
2016 Saperavi
2014 Il Taglio Med Blend
2013 Estate Reserve Shiraz
2007/2013 Double Pruned Shiraz
2012 Passito Shiraz

\$40 - \$100 per bottle

We also have a range of beers and soft drinks.

Beverage on consumption. Prices are per bottle opened (ex GST)

Menu packages

Depending on the time of day and your preferences, you can build the food choices and drink selection that suits you...

On arrival: Chef's selection of hot and cold canapés at \$5pp per piece.

Sit-down, plated menus

2-course menu \$65pp

3-course menu \$75pp

4-course menu \$87pp

5-course menu \$99pp

Alternate drop menus can be arranged at an additional at \$3pp per course
Chefs Selection of hot and cold canapés at \$5pp per piece.

Share plate menu

(an array of dishes supplied to each table so guests can help themselves) \$75pp.

Cocktail menu

Chefs selection of 6 beautiful house-made canapés \$30pp

Stand-up snacks at \$7.50pp per piece

Stand-up fork dishes at \$15pp per dish.

Wine and beverage packages

Tier 1 package

4-hour - \$41pp | **5-hour** - \$48pp

Your choice of:

1 x sparkling wine
1 x Table range white wine
1 x Table range red wine
1 x light beer, 1 x mid-strength beer, 2 x full-strength beers
Range of non-alcoholic refreshments
Tea and coffee

Tier 2 package

4-hour - \$52pp | **5-hour** - \$59pp

Your choice of:

2 x sparkling wines
2 x Table range or Terroir Range white wines
2 x Table range or Terroir Range red wines
1 x light beer, 1 x mid-strength beer, 3 x full-strength beers
Range of non-alcoholic refreshments
Tea and coffee

Note: Sweet wines can be substituted for any of the above.
Estate Reserve wines can be added to either package at an additional price per person.

Please also ask for a price list of your chosen wines and other beverages bought independently of the wine packages.

Please note that all prices quoted are exclusive of GST unless otherwise stated.

Additional information

Minimum food and drinks package spend

The good news is that there is no charge for venue hire so you can concentrate on choosing your outstanding food and wine options. Because we have no venue hire charge, we have a minimum food and drinks spend as follows:

City Cellar Door, Red Hill: lunch OR dinner	\$2000
City Cellar Door, Red Hill: day and evening	\$3000
Barambah Station, South Burnett	\$4000

Other costs

All the essential tables, chairs, tablecloths, crockery, glasses and cutlery are supplied free of charge. Additional hired items such as audio visual equipment will be charged at cost. Large weddings at Barambah may need to hire additional temporary toilets.

Wedding styling, floral decorations, music and special lighting are your own responsibility. We can recommend a local wedding planner who we work with.

Next steps towards your Clovelly wedding

Please contact Mike Kirwin, our Executive Chef who will tell you all you need to know to make decisions and start setting the scene for a celebration to remember.

If you choose our Barambah Homestead, we can make arrangements for one of the family to show you around the venue. Mike himself would be happy to meet you at the City Cellar Door to show you around and talk about your ideal wedding - just get in touch to make an appointment.

We look forward to putting the 'special' into your special day with a unique Clovelly Estate wedding.