

RC

WEDDINGS



SAY 'I DO' AMIDST THE PICTURESQUE
VINEYARDS OF THE HUNTER VALLEY AT
PETERSON HOUSE WEDDINGS

Nestled in the heart of wine country, our venue offers the perfect blend of rustic charm and elegant sophistication for your special day. Whether you're dreaming of an intimate ceremony or a grand celebration, our dedicated team will ensure every detail is tailored to perfection. From exquisite catering featuring locally sourced produce to personalised service that exceeds your expectations, Peterson House Weddings is where your love story begins. The best part? There is barely any math involved in our pricing.

Welcome to
PETERSON
HOUSE...

01

Check Out the Package!

You're here! That means you're already doing it, babe! Read on for all the juicy details on weddings at Peterson House.



02

Call Me!

Submit your enquiry and let's chat all things weddings. We'll answer any questions you might have before we lock in your viewing.



03

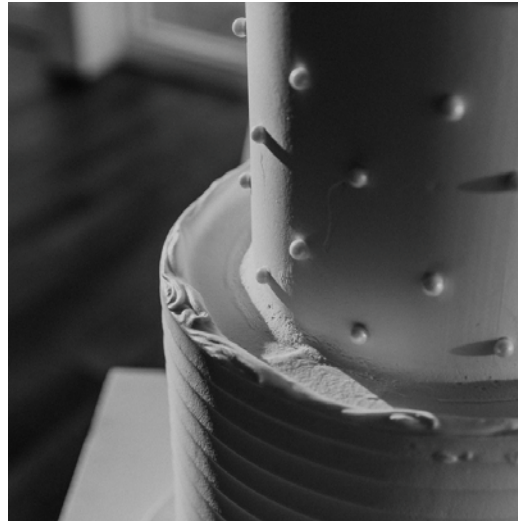
Come Visit!

You heard me! Let's go for a walk where you'll fall in love with the chapel (and the team) at Peterson House.

04

Have a Wine!

Take yourselves for a cheeky sparkling wine (or coffee) and chat about your wedding vision. Are we your dream venue?



05

Lock it In, Eddie!

At this point, you've enjoyed a wine (or two), so fill in your booking form and pop it through to the administration team for processing. Our girl Kal will be in touch with an invoice and your contract!

06

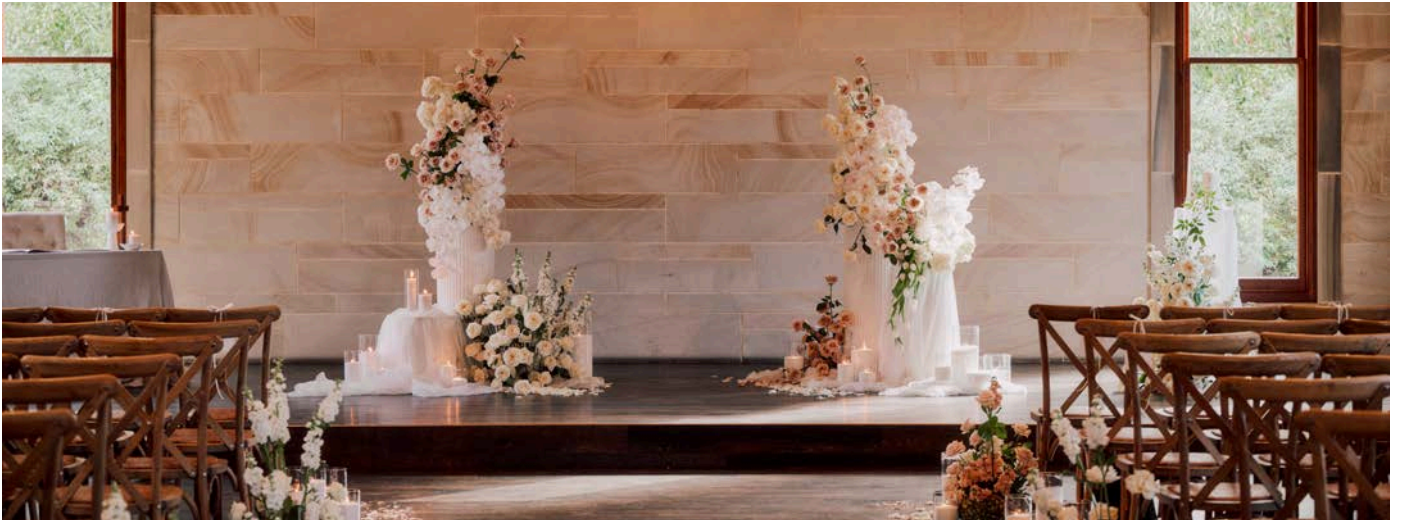
Planning!

Work with our team to finalise all the details and get started on this crazy, exciting new adventure! Welcome to the group chat!

07

Get Married!

The best bit. Obviously.



CEREMONY LOCATIONS

A ceremony is the place where a marriage begins, and what better location to say 'I do', then at Peterson House. We have three different options for you to explore including our stunning Chapel, By the Vines, or the Front of Chapel.

At Peterson House your ceremony isn't just a formality, it's a moment. Choose between our chapel for timeless drama or the vineyards for that soft romantic vibe. Regardless of the space you choose, we are on hand to ensure everything is expertly timed so that you never feel rushed. We cue the tunes, wrangle the guests and quietly make it all look effortless. All you have to do is show up, breathe, and get married in a place that knows exactly how to bring the magic.

Take the first step into your new life, a little like walking through the barrier onto platform nine and three quarters. Cinematic, and a moment that is wildly iconic in the best possible way.





CHAPEL

Individual seating for the number of guests you have

A staff member to coordinate your ceremony

Internal and external sound system with integrated Spotify, two wireless microphones and a hearing assist system

Two pillars and urns with neutral silk flowers

Recycled timber signing table and upholstered chairs

Reverse cycle air conditioning and fans for year-round comfort

\$2,500

FRONT OF CHAPEL

Individual seating for forty guests*

A staff member to coordinate your ceremony

Internal and external sound system with integrated Spotify, two wireless microphones and a hearing assist system

Two pillars and urns with neutral silk flowers

Recycled timber signing table and upholstered chairs

*Pricing on request for additional guest ceremony chairs

\$1,800

BY THE VINES

Looking for something a little bit greener?

Individual seating for forty guests*

Portable speaker with one wireless microphone for our team to coordinate your ceremony music

A staff member to coordinate your ceremony

Recycled timber signing table and upholstered chairs

*Pricing on request for additional guest ceremony chairs

\$1,800



COCKTAIL HOUR

After your ceremony and family group shots, we move into cocktail hour! Whilst you're roaming our beautiful property for your portraits as a newly married couple, your guests will be indulging in canapés and some pre-dinner drinks.

There are two location options for your cocktail hour - our Chapel Bar or our Canapé Deck that overlooks the vineyard.

During this hour you will need to think about either enabling a cash bar, where your guests can purchase their own drinks, or setting up a pre-paid bar tab. You can even extend your beverage package. Want to bring the extra vibes? Keep reading to find out more about our cocktail upgrades!



CHAPEL BAR



CANAPÉ DECK

RECEPTION SPACES

This is where the celebration continues! Dinner, speeches and dancing, set within spaces designed to feel considered, atmospheric and effortless. Each reception location at Peterson House offers a distinct layout and mood, allowing you to choose the setting that best suits your guest list, your style and the way you want the night to run.

THE GLASS MARQUEE

Included

THE CHAPEL

\$2,000

THE HOUSE

\$2,500

THE MEMBERS LOUNGE

coming soon



THE GLASS *marquee*

Our first location option, included in your package, is an all-glass marquee! With breathtaking views of the vines, this space feels open and light with all the comforts of an indoor space (yes, we mean the air conditioning).

INCLUSIONS

Stunning glass doors to bring the outside in, see the vines from every seat

White linen table cloths, white napkins, cutlery, crockery and glassware

Floor plans including round tables, single width longs and double width longs*

Fully licensed bar and table service

Permanent ceiling draping, chandeliers and fairy lights

Staff and cleaning costs with a permanent amenities block

Trio of white, ribbed plinths

Stunning timber crossback chairs

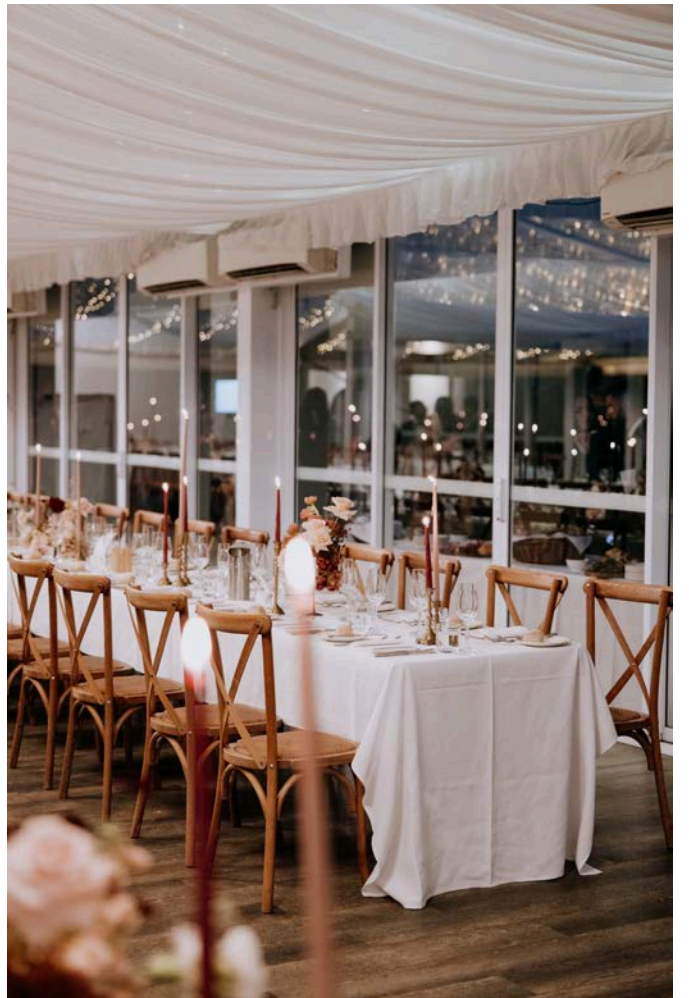
Beautiful hardwood floors

Reverse cycle air conditioning

Four white ornate easels plus cake and gift barrels

*Dependent on final guests numbers .

Please note that our marquee can fit a maximum of 300 guests, on single-width longs with no bridal table, and an outdoor dance floor only.



THE CHAPEL

Our stunning Chapel can be a stand-alone reception venue, or it can be flipped after your ceremony to the awe and surprise of your guests! Chapel 'Flips' have a surcharge of \$2,000.

INCLUSIONS

White linen table cloths, white napkins, cutlery, crockery and glassware
Staff and cleaning costs with a permanent amenities block
Four white ornate easels
Cake and gift barrels
Trio of white, ribbed plinths
Stunning timber crossback chairs
Internal and external sound system with integrated Spotify, two wireless microphones and a hearing assist system
Fully licensed bar & full table service
Reverse cycle air conditioning
Floor plans including round tables, single width longs and double width longs*

*Dependent on final guests numbers .

Please note that our chapel has a maximum reception capacity of 120 guests on single-width longs with no bridal table, and an outdoor dance floor.

THE HOUSE

The house is home to our Restaurant Cuvée during the day, but by night watch this space come alive, full of your favourite people ready to dance the night away. This space has a flip surcharge of \$2,500, and is available from 5.30pm only.

INCLUSIONS

White linen tablecloths, white napkins, cutlery, crockery and glassware
Staff and cleaning costs
Four white ornate easels plus cake and gift barrels
Stunning timber crossback chairs
Trio of white, ribbed plinths
Beautiful terazzo flooring
Fully licensed bar and table service
Reverse cycle air conditioning
Floor plans including, single width longs and double width longs*

*Dependent on final guests numbers .

Please note that any house reception has a maximum capacity of 80 guests on single-width longs.



INVESTMENT

Designed so you (or more accurately *wè*) don't have to do any difficult math, our pricing structure is simple. Just add your ceremony fee to your per person price and you're done!

2026	2027	2028
\$215pp	\$215pp	\$220pp

DISCOUNTS

OFF PEAK (JAN, JUN-AUG)	MON-THURS
-\$15pp	-\$20pp

This price includes: 30 minutes of chefs' selection canapés or a grazing table, two entrées served alternatively, two mains served alternatively, a five-hour standard beverage package and the cutting and plating of your wedding cake.

ADDITIONAL PRICING

TEENAGERS (12-17 YEARS)

\$120pp

CHILDREN (2-12 YEARS)

\$35pp

VENDORS

\$50pp



BEVERAGE *package*

Peterson House Sparkling Pink Blush Rosé

Peterson House Sparkling Gateway *or* Cuvée

Peterson House Still Chardonnay *or* Peterson House Still Semillon

Peterson House Still Shiraz *or* Peterson House Still Merlot

Choice of two beers from; Corona, Great Northern Super Crisp, Stone & Wood, Peroni, Heineken, 150 Lashes

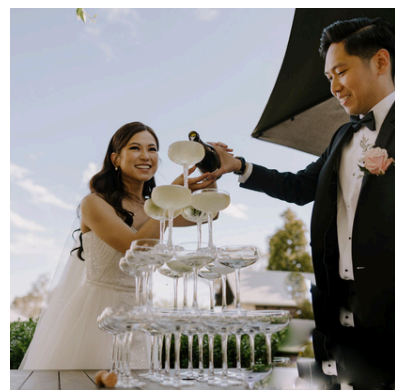
Heineken Zero

Soft drinks, juices and sparkling water

Upgrade for \$10pp or swap for \$8pp to include one of our premium selection wines:

Peterson House Sparkling Prosecco, Peterson House Sparkling Dolce Per Tutti Moscato, Peterson House Sparkling Rouge Lissé, Savannah Estate Verdelho, Savannah Estate Sauvignon Blanc, Petersons Wines Cabernet Sauvignon, Petersons Wines Shiraz Cabernet

Spirits available for purchase at the bar for \$10 per glass



MENU

Choose two of each course to be served alternatively:

ENTREE

Szechuan pepper squid with a green curry aioli, coriander and fried shallots (GF/DF)

Roasted pumpkin, sage and local honey tart with marinated goats cheese (V)

Braised pork belly with a coconut slaw and palm sugar caramel (GF/DF)

Garlic prawns in a creamy white wine sauce with black rice and a crostini

Tomato bruschetta tart with fresh mozzarella, basil and a caramelised balsamic drizzle (V)

Rosemary and garlic lamb cutlet with potato three ways and balsamic rhubarb (GF)

Hot honey ranch smoked salmon with crusty rye, pickled vegetables and coriander topped with local honey (DF)

Warm smoked sliced duck breast with grape, candied pecans, eschalot, mixed leaf and a red wine reduction (GF/DF)

MAIN

Fifteen hour slow cooked brisket on a mushroom, parmesan and herb risotto topped with a pepper jus (GF)

Braised lamb shank on a bed of warm cous cous with raisins, pomegranate, dukkah and coriander (DF)

Moisture infused pork cutlet with fried kipfler potatoes, bacon, shallots and a mustard jus (GF/DF)

Salmon fillet with a warm roasted root vegetable salad, drizzled with a honey seeded mustard (GF/DF)

Prosciutto wrapped chicken on a thyme and potato smash with bearnaise sauce (GF)

Grilled barramundi fillet resting on an olive and tomato pasta with lemon, garlic and parsley (DF)

Roasted sweet potato with whipped ricotta, quinoa, candied walnuts, and an orange maple butter (V/GF)

Beef fillet with a smooth beetroot mash, steamed greens and red wine jus (GF) *Additional \$8pp*

MENU *upgrades*

DESSERT \$15 PP

Warm brie with house made lavosh, thyme sultanas and local honey

Honey panna cotta with a cinnamon and apple compote

Lemon tart with a blueberry whipped ganache and blueberry compote

Chocolate mousse filled tart with mixed berries and chocolate sauce

Lychee and lime cheesecake with a coconut gelato and toasted coconut flakes (GF)

Coffee and chocolate brownie with a torched kaluha meringue, topped with coffee syrup

Chefs selection dessert grazing table

COCKTAIL HOUR ADD ONS \$15 PP

Additional thirty minutes of chefs selection canapés

Grazing table in addition to included canapés

LATE NIGHT SNACKS

Hot Chip Cones \$3pp

Sausage Rolls \$3pp

Brisket Pies \$7pp

Pizza Boxes \$25 each

8 slices, cheese or pepperoni

SIDES \$4 PP

Steamed seasonal greens (GF)

Spaghetti aglio e olio (DF)

Fries with rosemary salt (GF)

Greek salad with smoked feta (GF/V)

House made ratatouille (GF/DF/V/VG)

Honey roasted carrots with whipped ricotta and hazelnuts (GF/V)

Roasted chat potatoes with crème fraiché and chives (GF/V)

Penne napolitana pasta with parmesan cheese

Roasted cauliflower tossed in a smokey yoghurt with parsley and paprika (GF/V)

GELATO CART \$12 PP

Choose four flavours to be served for one hour during cocktail hour or your reception. Our current flavours you can choose from are:

Vanilla Bean

Nutty-Ella

Old English Toffee

Rock Salt Caramel

Lemon

Mango

Strawberry

Chocolate Brownie

Coconut

BANQUET MENU *upgrade*

For an additional \$10pp; choose two entrees, two mains and three sides to be served in a shared feasting style.

ENTREE

Szechuan pepper squid with a green curry aioli, coriander and fried shallots (GF/DF)

Roasted pumpkin, sage and local honey tart with marinated goats cheese (V)

Braised pork belly with a coconut slaw and palm sugar caramel (GF/DF)

Garlic prawns in a creamy white wine sauce with black rice and a crostini

Tomato bruschetta tart with fresh mozzarella, basil and a caramelised balsamic drizzle (V)

Rosemary and garlic lamb cutlet with potato three ways and balsamic rhubarb (GF)

Hot honey ranch smoked salmon with crusty rye, pickled vegetables and coriander topped with local honey (DF)

Warm smoked sliced duck breast with grape, candied pecans, eschalot, mixed leaf and a red wine reduction (GF/DF)

MAIN

Salmon fillet with a preserved lemon and caper butter (GF)

Spinach and ricotta cannelloni with napolitana sauce (V)

Rosemary and garlic lamb shoulder (GF/DF)

Mustard roasted beef sirloin (GF/DF)

Red wine braised beef cheek (GF/DF)

Whole roasted garlic and thyme chicken (GF/DF)

Roasted leg of pork with apple jus (GF/DF)

24 hour slow cooked, bourbon injected Thors Hammer (GF/DF) *additional \$8pp*

SIDES

Penne napolitana pasta with parmesan cheese

Roasted chat potatoes with crème fraiche and chives (GF/V)

House made ratatouille (GF/DF/V/VG)

Steamed seasonal greens (GF)

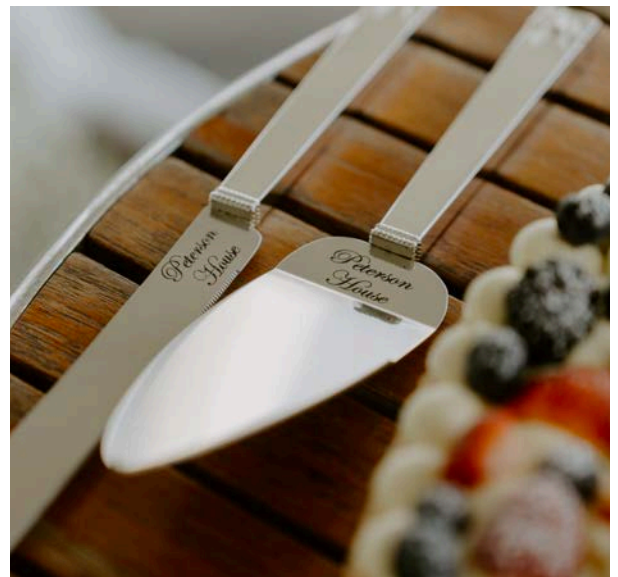
Spaghetti aglio e olio (DF)

Roasted cauliflower tossed in a smokey yoghurt with parsley and paprika (GF/V)

Fries with rosemary salt (GF)

Greek salad with smoked feta (GF/V)

Honey roasted carrots with whipped ricotta and hazelnuts (GF/V)



PRE-CEREMONY BUBBLES \$10PP

Welcome your guests to the ceremony with a glass of Peterson House Pink Blush Rosé, Peterson House Sparkling Gateway or Peterson House Sparkling Cuveé. Please note this is only available for ceremonies by the Chapel.

SPARKLING WINE TOWER \$500

The tallest and most delicious sparkling wine tower in the Hunter Valley! With fifty-five coupe glasses over five tiers and your choice of Pink Blush or Gateway - this is the most epic start to your party!

COCKTAIL TOWER \$550*

Remember earlier when we said that the sparkling wine tower was the most epic? Forget that because we've made it better. How? Margaritas! Espresso Martinis! Aperol Spritz! Choose your cocktail and let us build you the sexiest tower you have ever seen.

COCKTAIL MENU*

Select two cocktails to be served for one hour during cocktail hour, or in your reception once formalities are over (dessert cocktails anyone?). You pre-pay a bar tab and we charge them on consumption. The toughest decision with this extra is choosing which cocktails to have! Pick from:

Classic Margarita

Espresso Martini

Aperol Spritz

French Martini

Dark and Stormy

DESIGNED TO BE ADDED

**Terms and conditions apply*



DESIGNED TO BE ADDED *continued...*

WISHING WELL HIRE \$30

This is a large size acrylic box with a 'cards and wishes' decal. If desired, you may bring your own lock.

VERA WANG CAKE KNIFE HIRE \$30

This Wedgwood Vera Wang cake knife and server is engraved with Peterson House.

LAWN GAME HIRE \$120

Add a touch of competition to cocktail hour with Giant Jenga, Croquet, Finska, Giant Dominoes and Cornhole.

FIRE PIT \$350

Keep your winter guests warm with our fire pit. We supply the wood and assign one of our staff as fire chief to maintain it all night! Please note this is only available at the marquee during your reception.

TIRAMISU TOWER \$180*

You heard us correctly, we said it! This is thirty glasses of pure delicious Italian dessert. Plus, add on our tiramisu slab for the ultimate after dinner surprise!

TIRAMISU SLAB \$250

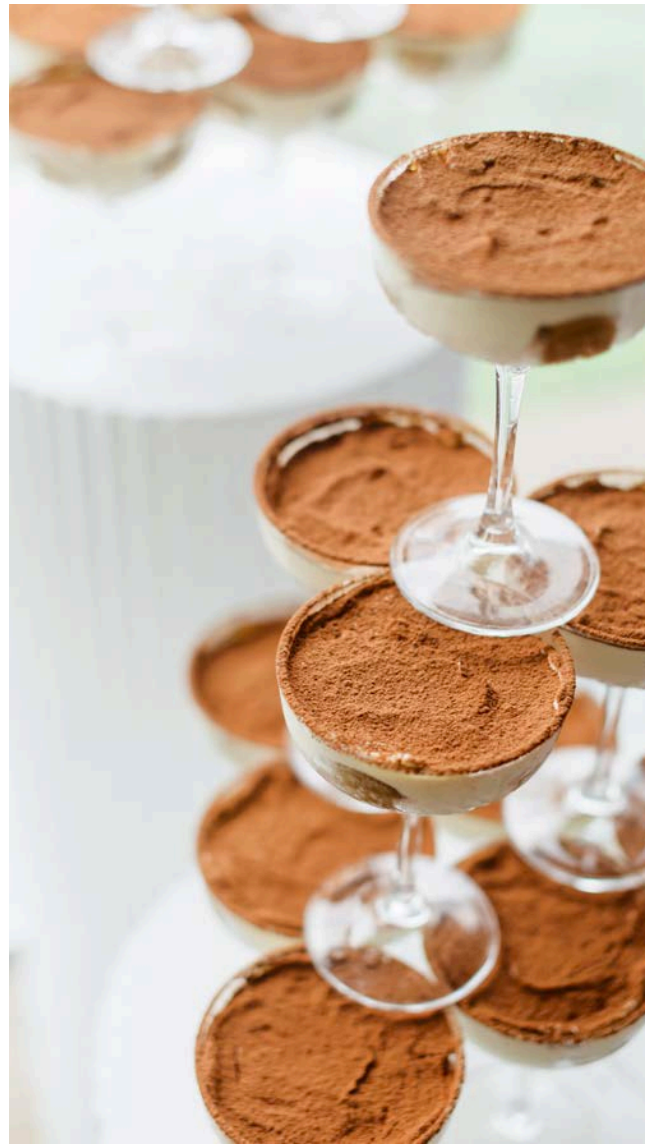
Out with the cake and in with tiramisu we always say. Complete with a 'Just Married' decal, our designated Tiramisu Captain will serve your guests straight from the slab, carvery style.

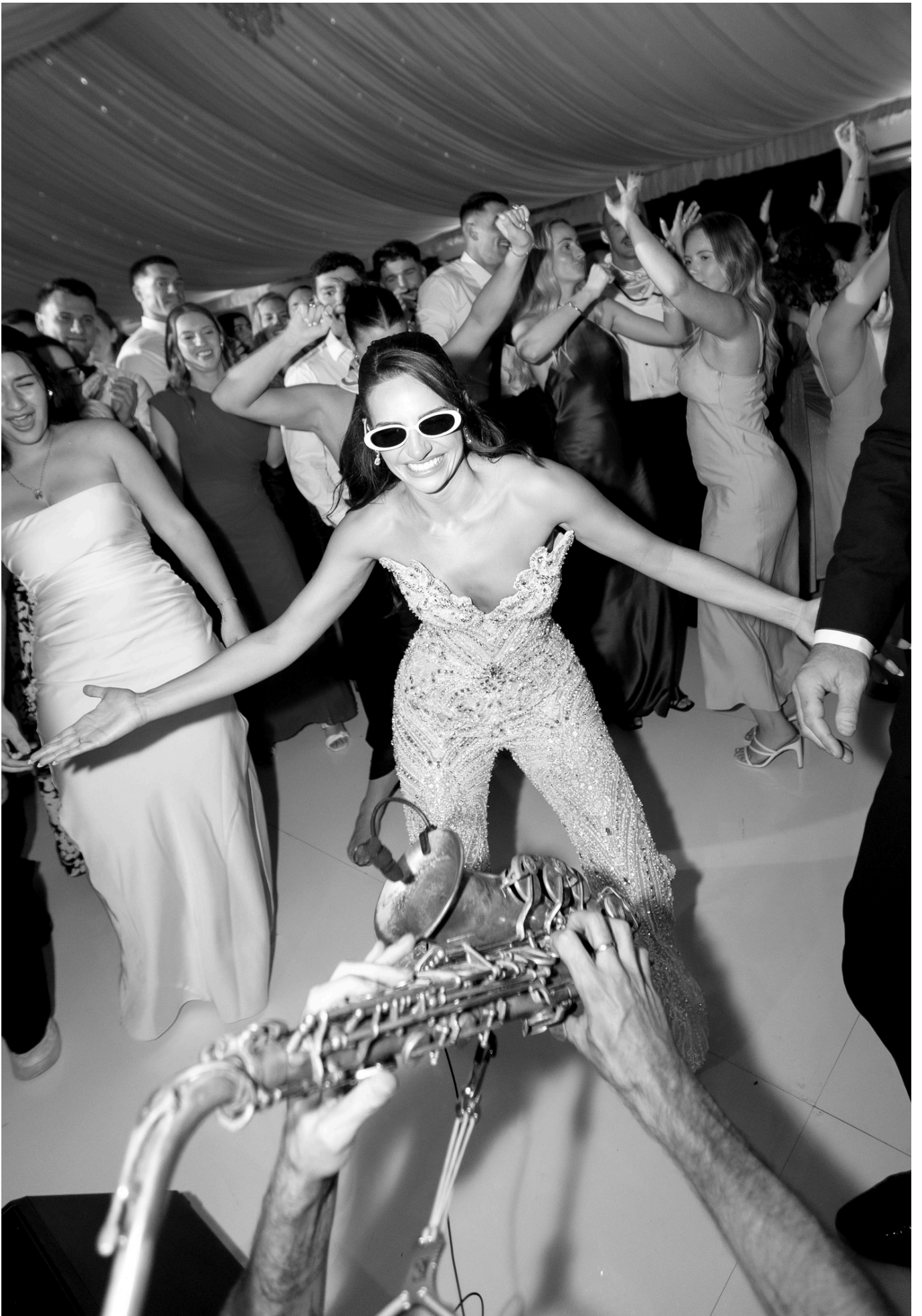
*Each slab contains fifty portions

BEVERAGE PACKAGE EXTENSION \$20PP PER HOUR

Cover the drinks for another hour with our beverage package extension. This extension also includes an additional hour of room hire so there is no need for extra math!

**Terms and conditions apply*





OUR RECOMMENDED *industry besties*

CELEBRANTS

Amy Webster
That Alter Guy
Wed by Jade
The Hunter Valley Celebrant

PHOTOGRAPHERS

Rope & Pulley
Nicole Butler Photography
Stories with Mel
Calla Lily Collective
Jade Aspland Photography

FLORISTS

Noah and The Fox
Rosy Posy Co
The Posy Garden
Will & Wild Weddings

ENTERTAINMENT

OMG Booths
Magnetic Shots
Ink and Snow
Kaboom Fireworks

TRANSPORT

Exclusive Vintage Wedding Cars
Rover Coaches
Aero Logistics

ACCOMMODATION

Hunter Valley Stays
Rydges Resort Hunter Valley

VIDEOGRAPHERS

Hunter Valley Video
Design Patrol Films
Rope & Pulley
Calla Lily Collective

LIVE MUSIC AND DJs

Advantage DJs
Jess and Matt
Silent Shout
Kylie Jane Music
Weddings with Vee

CAKES

MelRose Cakes
Dragonfly Cakes
Spodeli
Sammie Cakes

SOMETHING EXTRA

Love Glows
Belle Measure
Capture the Love
Diamond Strings

HAIR AND MAKEUP

Ivory State
Taylah Turner Makeup
April Dawson Hair

STYLING

Sugar Blossom Events
The Bloom Folk

TERMS AND CONDITIONS

the finer details

BOND

All bookings are required to pay \$1,500 security bond. Once the wedding is complete, it will be reconciled. If there are no damages or cleaning fees required, the bond will be refunded in full to a nominated bank account.

MINIMUM SPENDS

Peterson House has a minimum spend of \$10,000 on food and beverage Sunday to Friday. On Saturdays there is a minimum of one hundred adults or the price equivalent. Public holidays incur a surcharge of \$4,000.

TIMINGS

The earliest ceremony time at the chapel is 2.30pm, and By The Vines is 4.30pm. The absolute latest finish time available is midnight. Please note alcohol service may not exceed eight hours in duration across both cocktail hour and reception.

CAPACITY

There is a minimum capacity of fifty guests for all weddings, and a maximum capacity of three hundred in the marquee. Each reception space has different maximum capacities, these can be found on their subsequent pages. Please note that all floor plans must be measured and approved by the department manager.

CANCELLATION

In the event of cancellation, the booking fee is non-refundable. Cancellations made more than 365 days prior to the wedding date will receive a refund of all remaining monies paid, while cancellations within 365 days will result in all monies being forfeited.

THE NEXT STEP...

it's easier than you think

BOOKING FEE

To secure your wedding date, we require a booking fee of \$2,000 alongside the completed paperwork. We will then send through a contract to be signed by the wedding couple. Please note we are unfortunately unable to hold dates without a booking fee.

PAYMENT SCHEDULE

The payment schedule is as follows:

\$2,000 Booking Fee

\$3,000 due ten months prior

50% of the due invoice six months prior

Final payment no later than four weeks prior

Please note, our minimum transfer amount per transaction is \$1,500



BOOKING FORM

Day & Date of Wedding: _____

Estimated Guest Numbers: _____

CONTACT DETAILS

Name One: _____ Phone #: _____

Name Two: _____ Phone #: _____

Email: _____

Address: _____

Suburb: _____ State: _____ Post Code: _____

BOOKING DETAILS

CEREMONY LOCATION:

The Chapel

Front of Chapel

By The Vines

RECEPTION LOCATION:

The Glass Marquee

The Chapel

The House

COCKTAIL HOUR LOCATION:

The Chapel Bar

The Canapé Deck

How did you hear about us? _____

I give permission for my details to be passed on to accommodation referrals:

Yes

No

ACCOUNTING DETAILS

The booking fee to secure your wedding day is \$2,000.

Payment Method: Card Cash Direct Deposit

Credit Card Number: _____ Exp: _____

For Direct Deposits, please use the below:

BSB: 032 516

ACC: 103 517 | Peterson House

REF: Wedding Date/Surnames

I understand that once this form and the booking fee is received, my wedding date is secured (contract to come after lodgement of this form).

Name One: _____ Signature: _____

Name Two: _____ Signature: _____

Date: _____

THANK YOU

package photography

Thank you to all our beautiful vendor friends who provided the content for our wedding package! Check them out below:

Jade Aspland Photography
Storytellers Wedding Co
Emma Hampton Photography
Rope & Pulley
Chamore Creations
Stories with Mel
Daniel Griffiths Photography
Bryce Noone Photography
Sarbo Studio





CONTACT DETAILS

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