



M I C R O W E D D I N G S



ELOPE AT PETERSON HOUSE...

DESIGNED TO MAKE CELEBRATING LOVE
WITH YOUR FAVOURITE PEOPLE AS STRESS-
FREE AND LOW MAINTENANCE AS POSSIBLE

Our all inclusive micro wedding option is designed to give you the space to kick back and enjoy your engagement season without the pressures of wedding planning. Just focus on the best bits – yourselves! Keep reading to find out about all of our delicious inclusions!

01

Check Out the Package!

You're here! That means you're already doing it, babe! Read on for all the juicy details on micro 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

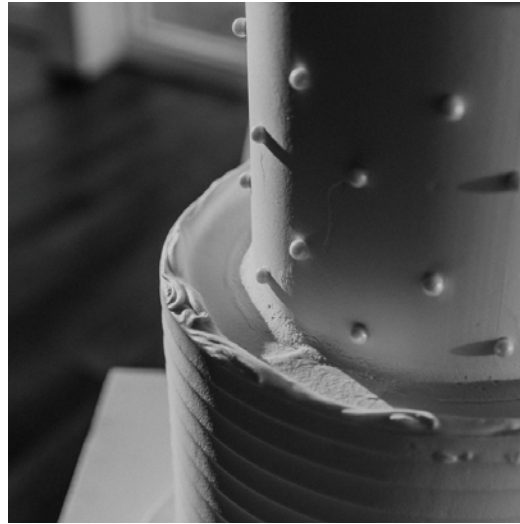
Come Visit!

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 with your preferred vendors and pop it through to the administration team for processing. Our girl Kal will check vendor availability and get back to you!

06

Deposit Time!

By now, we have introduced you to your dream team so to officially lock in the whole gang you just need to pay us a bunch of money (sorry, we had to).

07

Planning!

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

08

Get Married!

The best bit. Obviously.





INCLUSION OVERVIEW

Chapel Ceremony for up to forty-five guests

Celebrant

Four Hours Photography Coverage

Fresh Floral Arrangements, Bouquets, and Buttonholes

Cocktail Hour and Reception Venue Hire

Food and Beverage Package

CEREMONY

Choose between the front or inside of our beautiful sandstone chapel. Both locations offer:

INCLUSIONS

Individual seating for every guest in the chapel, or forty guests at the front of the chapel

A staff member to coordinate your ceremony, including the entry of your wedding party

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

Recycled timber signing table and upholstered chairs

Pillars and urns with neutral silk flowers

Reverse cycle air conditioning and fans for year-round comfort

COCKTAIL HOUR & RECEPTION

Let us take care of the rest!

INCLUSIONS

Cocktail hour at the chapel bar

Reception in the chapel

Chefs selection grazing table

Your choice between a cash bar or bar tab for cocktail hour

One main course served alternatively

Your wedding cake cut and served on platters

Four hour beverage package served via our fully licenced bar

Round tables including white linen table cloths, white napkins, cutlery, crockery and a water glass

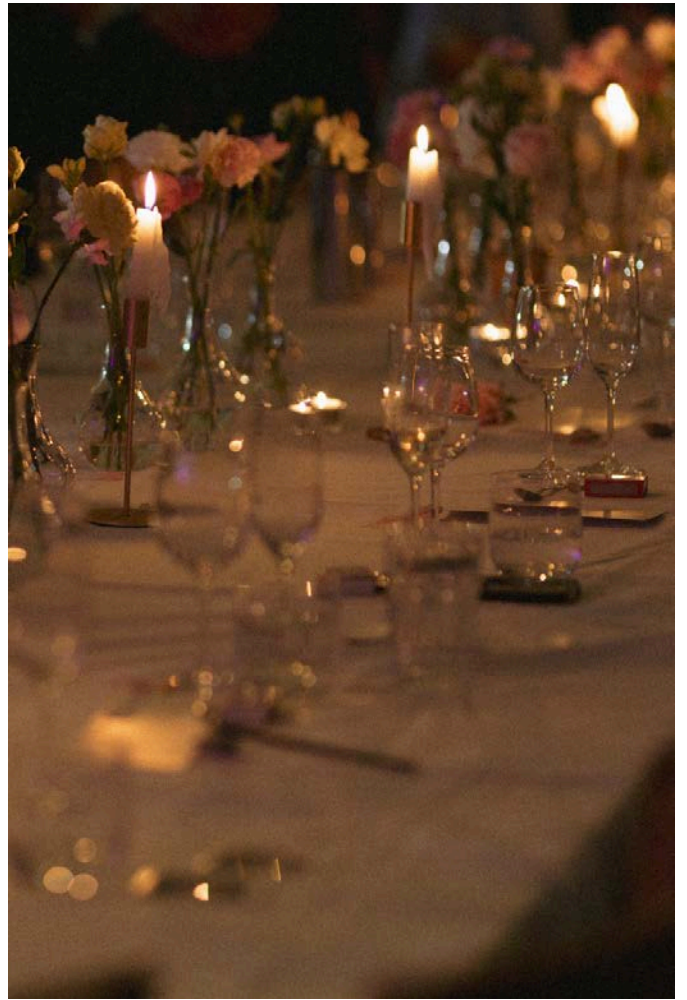
Staffing and cleaning costs

White ornate easels and ribbed cake plinth

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

Timber crossback chairs

Reverse cycle air conditioning and fans for year-round comfort





CELEBRANT

Start the day off right with the perfect vibes from Amy Webster or That Altar Guy! These two professional celebrants handle the legals so all you have to do is say I Do. They will:

Deliver a confident, fun, short and sweet ceremony reflecting your story and values

Guide you during pre-wedding meetings via video call

Complete and lodge all legal paperwork including marriage registration

And don't worry, they can help with those last minute vows too!

PHOTOGRAPHER

With a focus on real moments and genuine connection, Stories with Mel and Nicole Butler Photography bring a thoughtful approach to storytelling. You will receive:

Four hours of coverage from ceremony to portraits and all the key moments

Gentle guidance for natural, relaxed posing (no awkward prom photos here!)

High-resolution edited images delivered via secure online gallery

Personalised planning support via email, phone or video call

FLORIST

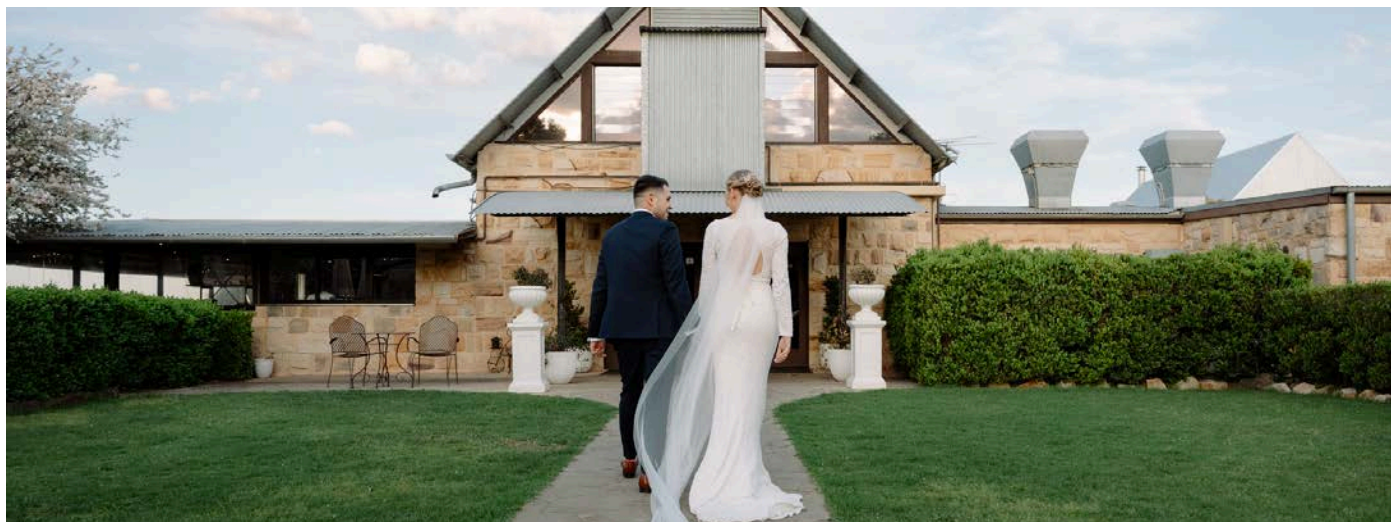
Choose between our friends at Noah and the Fox or Rosy Posy Co and let them nail your vibe every time! They handcraft each piece to perfection. They will include:

One bridal bouquet, to complement your style and gown

Two smaller bouquets and three buttonholes for your wedding squad

Two medium floral arrangements for the ceremony

Four cloud arrangements, perfect for tables, décor, or ceremony accents



MEET *the team*



AMY WEBSTER

Approachable and warm, Amy brings a soft, steady presence to your ceremony. Always taking time to ensure you're comfortable. Her ceremonies engage everyone with genuine ease, balancing laughter with all the feels.



NOAH & THE FOX

A family-owned business constantly creating magical floral arrangements and installations. With a versatile range of colours and styles, the quality of their service is second only to the beautiful people behind the brand.



STORIES WITH MEL

Mel has a presence that couples instantly trust. Camera-shy herself, she knows how to create space to capture genuine connection. She also has a self-proclaimed ownership over sunset pics on our jetty!



ROSY POSY CO

Bringing your vision to life through creative expression, these timeless florals are classic and elegant. Thoughtfully designed & artfully arranged, Kristen will tell your story through these beautiful flowers.



NICOLE BUTLER

Nicole is a down to earth documentary style photographer that captures what matters most with honesty, comfort and ease. An effortlessly lovely human, she creates images that are timeless, natural and deeply personal.



THAT ALTAR GUY

Jeremy screams best friend energy! A total legend, he brings his charm to create ceremonies that feel personal, heartfelt and effortlessly fun, while still hitting all those meaningful moments along the way.

INVESTMENT

This is the part where we talk about numbers. But really, it's an investment in your love, your people and a day done properly. You're not just paying for a venue; you're backing experience, care and a team absolutely obsessed with getting it right. Worth every cent, we promise the responsibility is in great hands with any combination of our dream team! Make sure to count yourselves as guests!

10-20 GUESTS

\$10,900

21-30 GUESTS

\$12,900

31-45 GUESTS

includes two additional cloud arrangements

\$15,500

**Tiers will increase by \$500 for 2028*



MAIN MENU

Chicken fillet mignon on a bed of garlic smashed chats, sautéed spinach topped with a creamy garlic and mustard sauce (GF)

Glazed pork striploin finished with a fresh soba noodle salad of pickled ginger, a medley of Asian vegetables, shallots and coriander (DF)

Braised lamb shank served with creamy mash, steamed greens and truss tomatoes (GF)

Chorizo and wagyu beef Bolognese with pappardelle pasta, fresh mozzarella and baby basil

Chicken supreme with sundried tomato, spinach and Spanish onion served on a creamy risoni

Slow cooked beef cheek on a root veg puree, steamed greens and a shiraz jus (GF)

Pan-seared Huon salmon served on orecchiette with chickpeas, heirloom tomatoes and olives, topped with marinated fetta and fresh lemon (DF, A)

Pumpkin and chickpea curry with cauliflower rice, coconut yoghurt and papadums (GF, DF)

BEV PACKAGE

Peterson House Sparkling Pink Blush Rosé

Peterson House Still Chardonnay or Peterson House Still Semillon

Peterson House Still Shiraz or Peterson House Still Merlot

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

Heineken Zero

Soft drinks, juices and sparkling water

Upgrade for \$8pp or swap for \$10pp 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 *upgrades*

ENTREE \$25 PP

Crispy pork belly with a trio of apple: caramelised, as a spiced puree and infused through a rich pork jus (GF, DF)

Lamb kofta served with house made flatbread, creamy cumin yoghurt and cucumber salad

Caramelised pear with Binnorie Dairy Duetto, rocket, local honey and cracked pepper on crispy puff pastry

Fried gnocchi with a mushroom medley and spinach, tossed in garlic butter (GF, V)

Lightly fried squid with coriander, red chilli and cashew nuts on a Nam Jim dressing (GF, DF, I)

Marinated lamb tenderloin served with hommus and a cous cous salad of pomegranate and currants (DF)

Pumpkin raviolo with burnt butter, crispy sage and marinated goats cheese (V)

House-smoked blackened salmon with a glass noodle and cucumber salad, finished with an Asian dressing (GF, DF, I)

DESSERT \$25 PP

Warm chocolate brownie, chocolate ganache and chocolate gelato (GF)

Vanilla panna cotta with a pineapple, coconut, lime salsa (GF)

Salted caramel mousse topped with popcorn and a caramel drizzle (GF)

Baked honey cheesecake with a pistachio crumb and fig and mascarpone ice cream

White chocolate filled choux pastry with a white chocolate drizzle and freeze dried strawberries

Warm sticky date pudding in a butterscotch sauce served with vanilla ice cream

Chefs selection dessert grazing table





MENU *upgrades*

COCKTAIL HOUR ADD ONS \$20PP

Additional thirty minutes of chefs selection canapés

GELATO CART \$12PP

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

LATE NIGHT SNACKS

Hot Chip Cones	\$4pp
Sausage Rolls	\$6pp
Mini Pluto Pup with Tomato Sauce	\$6pp
Mini Hotdog with Tomato Sauce	\$6pp
Mini Potato Scallops with Tomato Sauce	\$6pp
Cocktail Fish with Tartare and Lemon	\$6pp
Pizza Boxes	\$25-\$30 each
<i>8 slices, cheese or pepperoni</i>	

SIDES \$4PP

Steamed seasonal greens (GF, DF, V)

Roasted chat potatoes with garlic and olive oil (GF, DF, V)

Roasted cauliflower on a bed of hummus with chickpeas dusted with paprika (GF, DF, V)

Fries with rosemary salt (GF, DF, V)

Mediterranean orecchiette pasta (V, DF)

TERMS AND CONDITIONS

the finer details

AVAILABILITY

This package is only available Monday to Wednesday in 2026 and 2027 with the earliest start time of 11am.

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.

SUPPLIERS

In the event your first preference of supplier is unavailable, Peterson House will request the availability of the other supplier in that same category. In the event neither supplier is available, the cost of their services will be deducted from your invoice. You may also choose to bring your own suppliers, in this case your package price will be discounted to reflect the removal of their services.

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

50% of the due invoice six months prior

Full and final payment no later than four weeks prior

Please note, our minimum transfer amount per transaction is

\$1,500







THANK YOU

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

Jade Aspland Photography

Sarbo Studio

Bryce Noone Photography

Abbey Muendel Photography

Rope & Pulley

Stories with Mel

Nicole Butler Photography

MICRO 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

SUPPLIER PREFERENCES:

☐ Nicole Butler Photography

☐ Stories with Mel

☐ That Altar Guy

☐ Amy Webster

☐ Noah & The Fox

☐ Rosy Posy Co

CEREMONY LOCATION:

☐ The Chapel

☐ Front of Chapel

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 are received, my wedding date is secured (contract to come after lodgement of this form).

Name One: _____ Signature: _____

Name Two: _____ Signature: _____

Date: _____



CONTACT DETAILS

WEDDINGS@PETERSONHOUSE.COM.AU

WWW.PETERSONHOUSE.COM.AU

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