



**MOUNT  
PLEASANT**  
— HUNTER VALLEY —



*Mount Pleasant Weddings*

*Thank you for your inquiry about holding your wedding reception at McWilliam's Mount Pleasant Estate.*

*Our Lovedale room has capacity for 130 guests seated at tables of 10; it is fully air conditioned for comfort, as well as having an open fireplace for atmosphere and warmth during the winter months.*

*The verandah and courtyard are the ideal place for pre-dinner drinks or the ceremony itself. We are a fully licensed venue, and offer a range of McWilliam's wines at Cellar Door prices. Beer and spirits are also available; prices on request.*

#### **Room Hire**

*The Lovedale room is available after 6pm for a period of 6 hours with no hire fee. On Sunday and public holidays there is a surcharge of \$220.00 inclusive of GST.*



#### **Room Setup**

- All tables and linen are included in the costing
- The room is set up during the afternoon; all table decorations supplied by you will be placed on the tables by staff.
- The tables seat up to 10 guests.
- Waiter service is included as is cutlery, crockery, glassware and a cake knife.

#### **Music**

*We provide background music to suit your taste or you may bring your own CD's. You may also provide your own band or disco.*

*Please note that due to the Lovedale room being part of the wine tasting facilities, it is not available for use until 6pm with the courtyard available from 5.45pm.*

## *Entrées*

*Vine ripened tomato bruschetta with goats cheese, balsamic and parmesan*

*Grilled fresh asparagus with thinly sliced prosciutto and hollandaise sauce*

*Caramelized onion and blue cheese tart on wild rocket dressed with truffle oil*

*Spring onion pancake with pepper cured trout, cucumber and baby capers*



## *Mains*

*Pan fried Atlantic salmon on garlic baby green beans with a lime & pepper butter*

*Baked chicken breast with lemon & feta on char grilled vegetables*

*Spiced lamb rump in red wine with garlic mashed potato*

*Roasted fillet of beef on crisp bacon and cabbage, with thyme infused truffle oil and barbecued potatoes*

*Quince glazed pork cutlet on artichoke, capers and a fresh pea risotto*

*Crispy skinned fish fillet on a prawn & potato cake with baby spinach and basil pesto*

## *Desserts*

*White chocolate tartlet*

*Hazelnut & chocolate tiramisu*

*Vanilla bean panna cotta with caramelized roasted plums*

*Individual passion fruit curd tart with golden bruleed topping*

*Please note that due to seasonal variances some dishes may vary slightly.*

*If there are other dishes that you may like to include or would like other ideas, we are happy for you to arrange an appointment with our Head Chef Rohan Williams.*

## Wedding Wine List

Wedding beverages are done on an consumption basis with the following wines and beverages available.

### Sparkling Wines

|   |         |
|---|---------|
| Mount Pleasant Sparkling Pinot            | \$26.00 |
| Hanwood Estate Pinot Noir Chardonnay Brut | \$20.00 |

### Mount Pleasant White Wines

|                    |         |
|--------------------|---------|
| Classic Verdelho   | \$20.00 |
| Classic Chardonnay | \$20.00 |
| Elizabeth Semillon | \$22.00 |
| Lovedale Semillon  | \$65.00 |

### Mount Pleasant Red Wines

|                               |         |
|-------------------------------|---------|
| Classic Merlot                | \$22.00 |
| Philip Shiraz                 | \$22.00 |
| Mount Henry Pinot Shiraz      | \$30.00 |
| Rosehill Shiraz               | \$40.00 |
| Old Paddock & Old Hill Shiraz | \$45.00 |

### Mount Pleasant Dessert Wine

|                       |         |
|-----------------------|---------|
| Late Harvest Semillon | \$22.00 |
|-----------------------|---------|

### Beer

|                       |        |
|-----------------------|--------|
| VB or Toobey's New    | \$4.00 |
| Hahn Premium          | \$5.00 |
| Crown Lager           | \$5.00 |
| Cascade Premium Light | \$3.75 |
| Holsten Premium Bier  | \$4.50 |

### Soft Drinks

\$3.00



## Menu Selection

*All menus include canapès for 1/2 an hour, bread rolls, vegetables served with the mains and tea and coffee.*

**Menu One** \$69.00

**3 Course Set** - Choose 1 entree, main and dessert from the following lists

**Menu Two** \$78.00

**3 Course Alternate Drop** - Choose 2 or 3 entrees, mains and desserts

**Menu Three** \$83.00

**Winemakers Dinner Set** - Choose 3 entrees served to the middle of the table on platters. Then one main and one dessert

**Menu Four** \$91.00

**Winemakers Dinner “alternate drop”** - Choose 3 entrees served to the middle of the table on platters. Then 2 or 3 mains and desserts served alternate

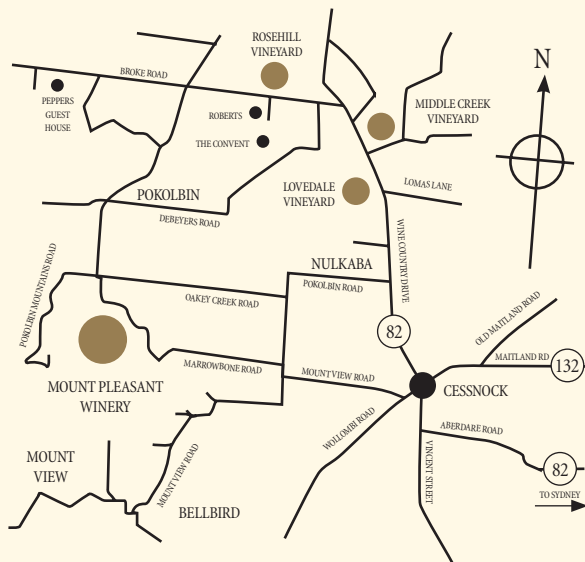
**Menu Five** \$142.00

**Courtyard Menu** - Up to 2 hours of canapés followed by 2 or 3 mains and desserts served alternate

**Wedding Banquet** \$108.00

Choose 3 entrees, mains and desserts placed in the centre of the table for you and your guests to enjoy, including cheese between mains and dessert





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