



YOUR WEDDING AT CROOKED RIVER ESTATE

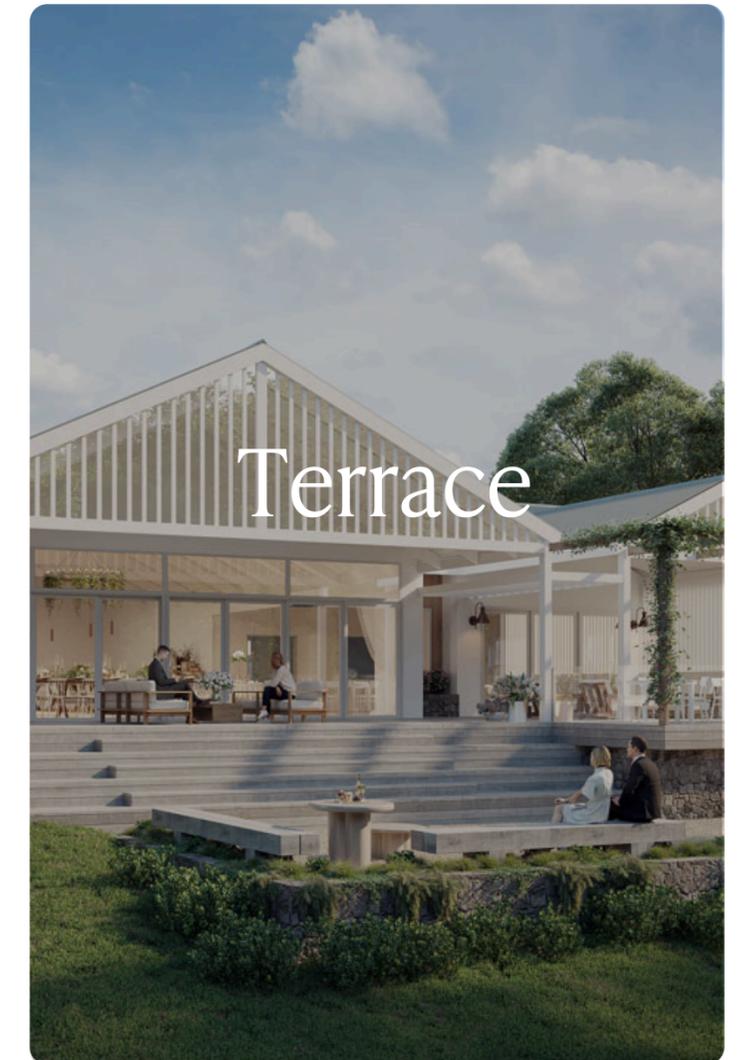
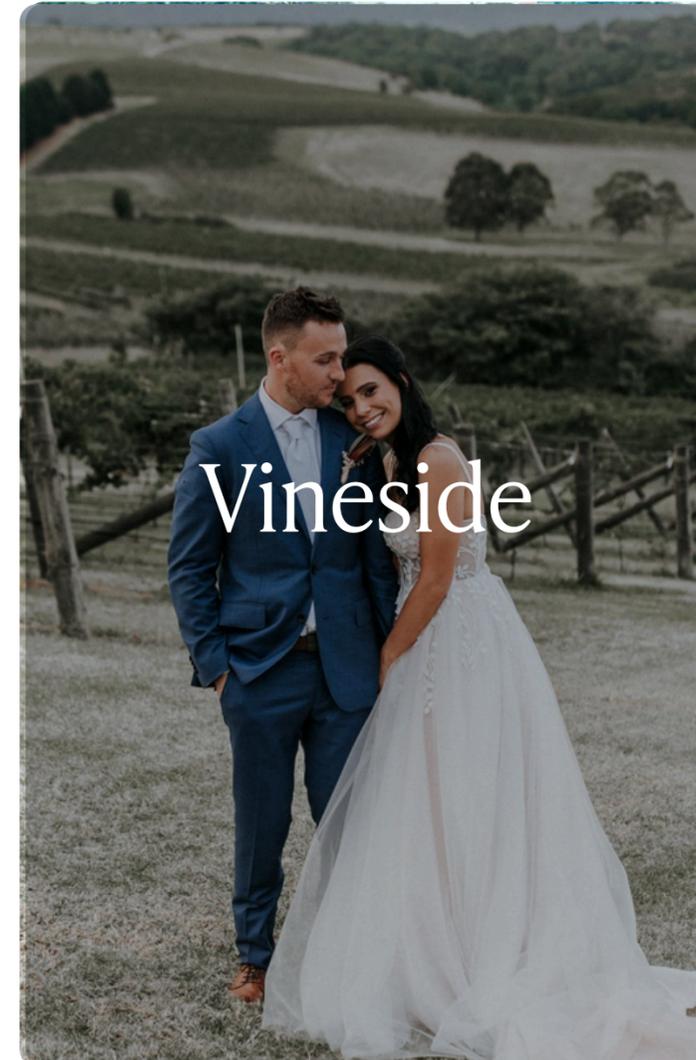
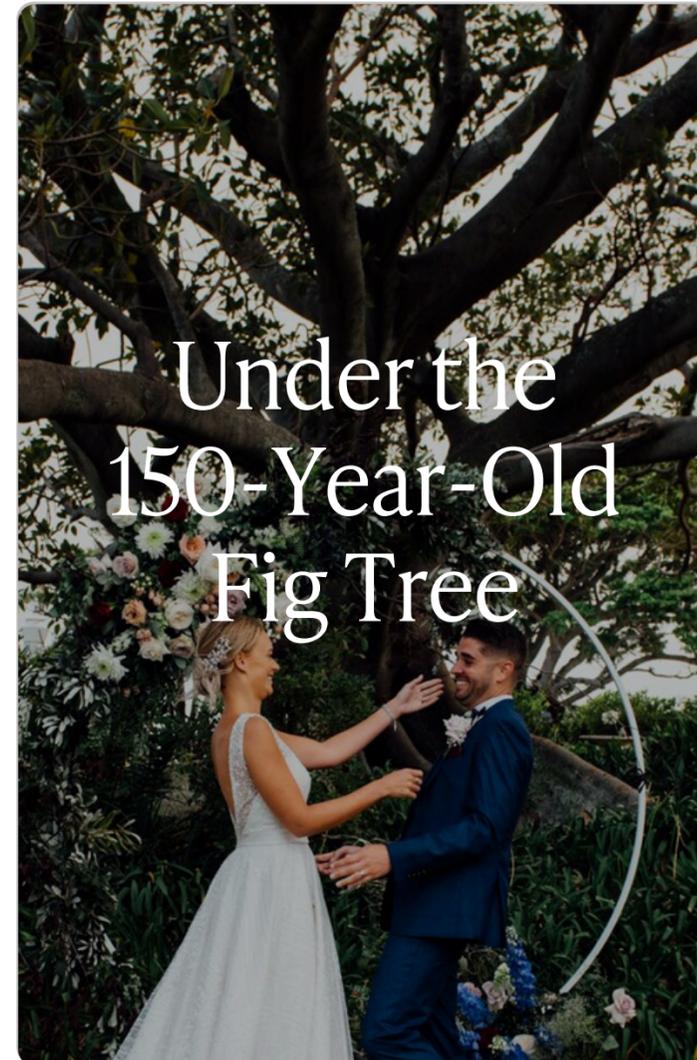
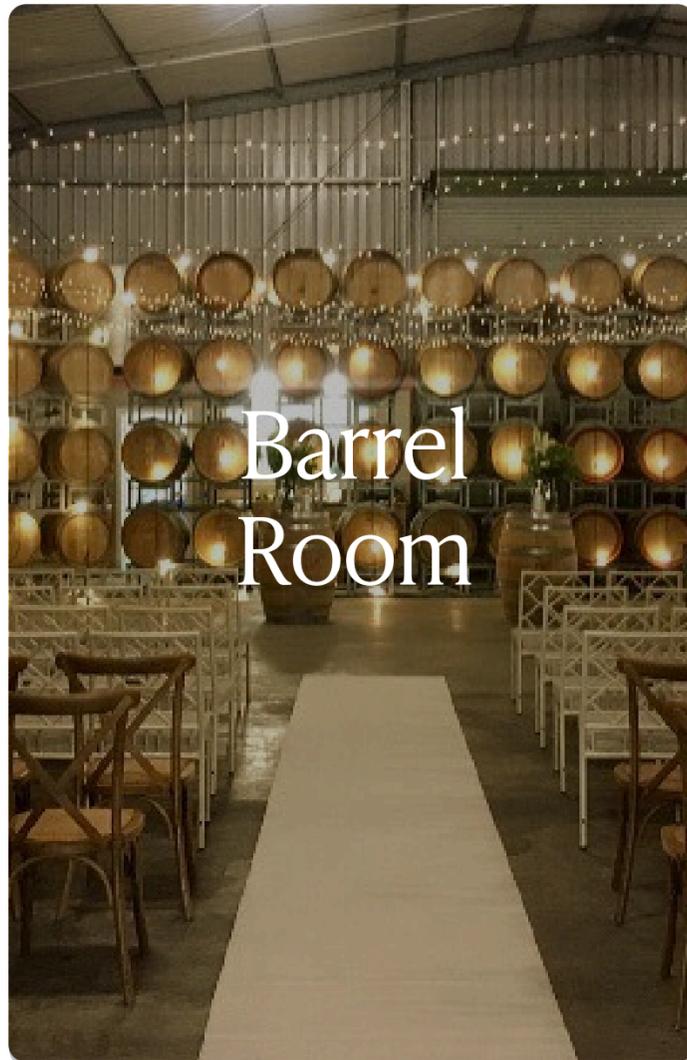
Nestled on the picturesque South Coast of New South Wales, our family-run winery offers a unique and romantic setting for your *special day*.

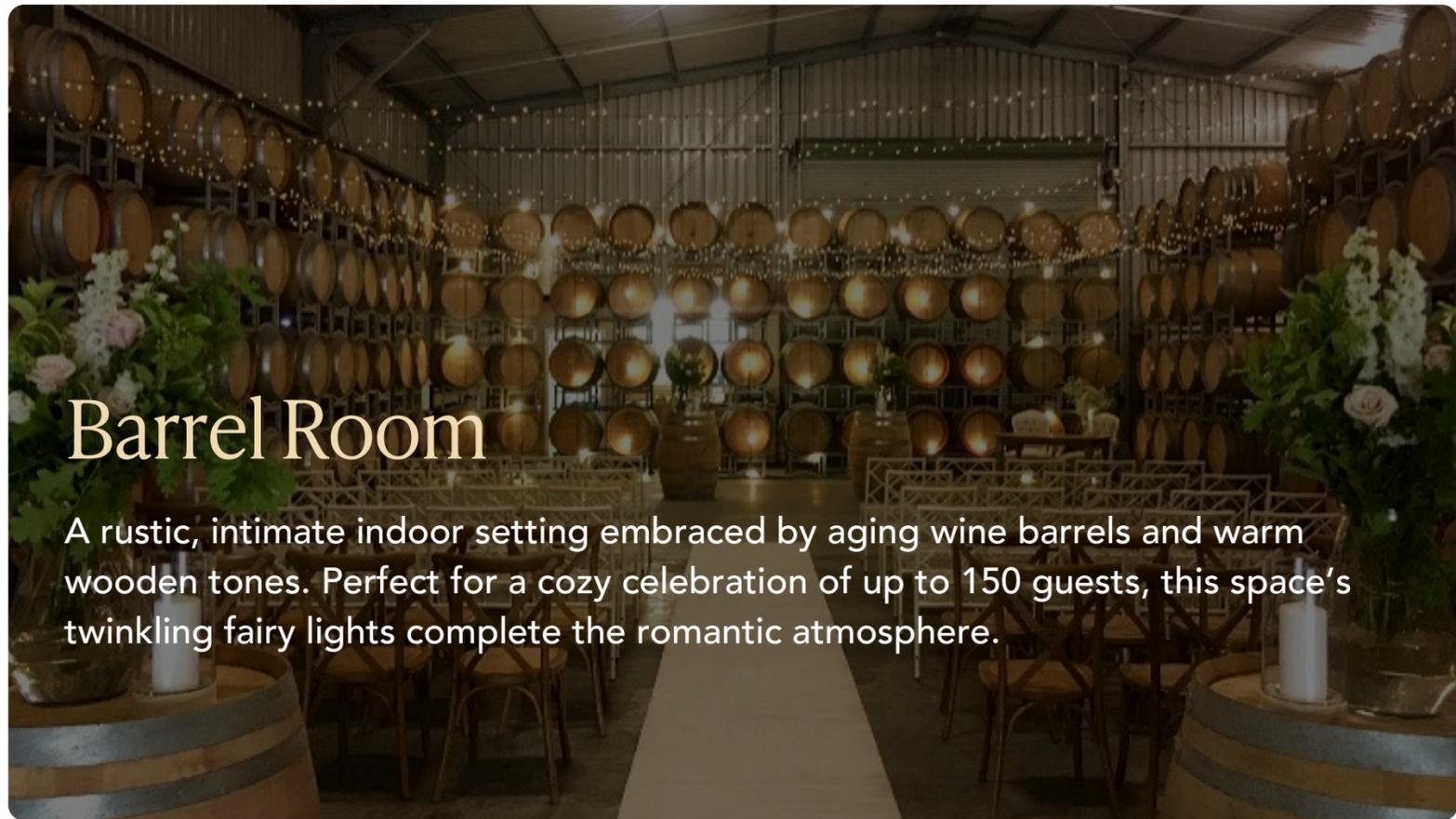
With sweeping vineyard views stretching to the ocean, exquisite wines, and personalized service, we create unforgettable moments for you and your guests. We invite you to celebrate your love story where rolling green hills meet the sea, and every detail is tailored to reflect your romance.



Ceremony Locations

Exchange your vows in one of our picturesque ceremony spaces, surrounded by rows of vines with the ocean and mountains as your breath-taking backdrop. From a majestic 150-year-old fig tree to a charming barrel room, each venue offers its own unique ambience and romance. Choose from four breath-taking ceremony locations, each with its own charm for the perfect "I do" moment:





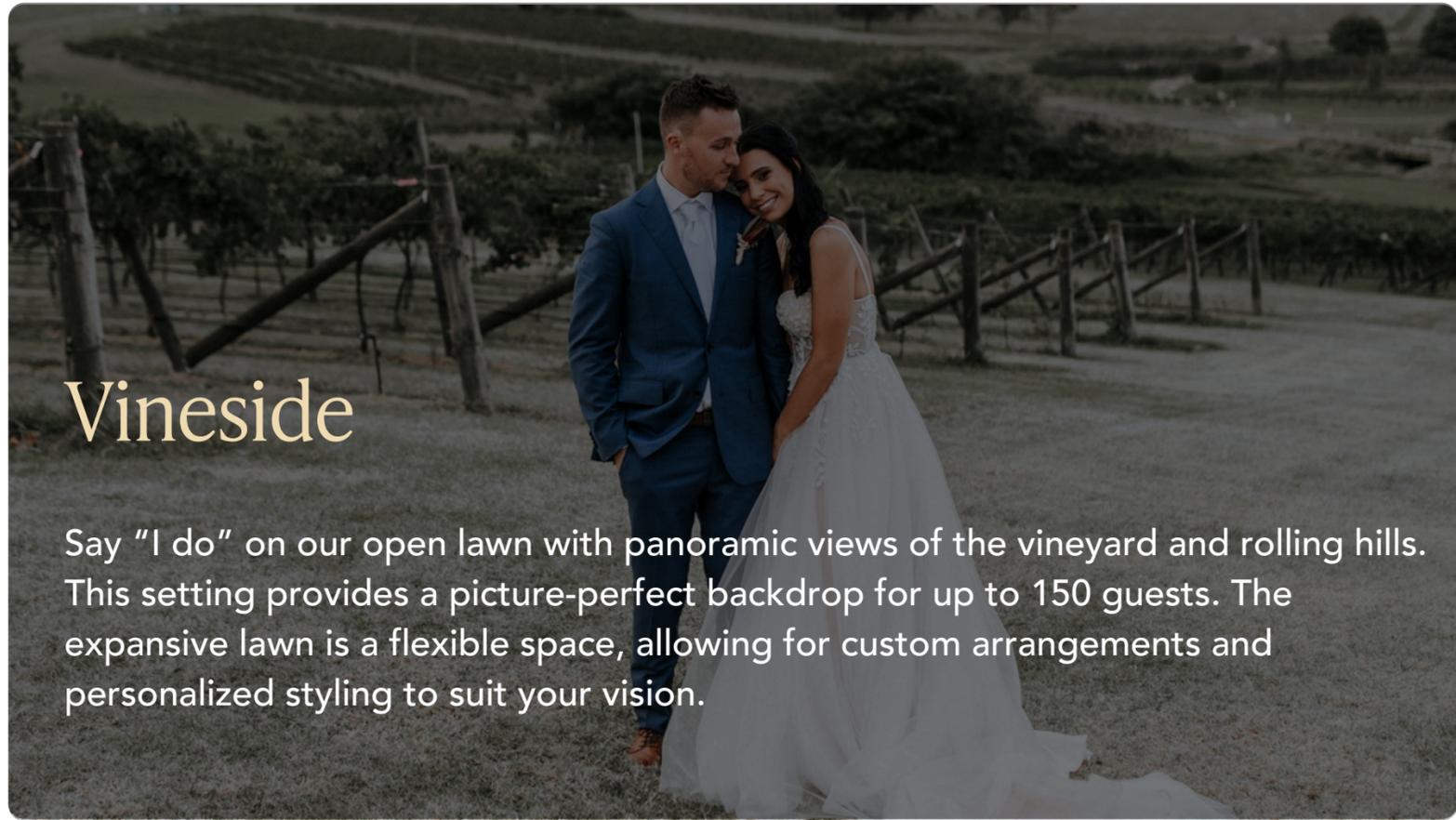
Barrel Room

A rustic, intimate indoor setting embraced by aging wine barrels and warm wooden tones. Perfect for a cozy celebration of up to 150 guests, this space's twinkling fairy lights complete the romantic atmosphere.



Under the 150-Year-Old Fig Tree

Exchange vows beneath the sweeping branches of our iconic century-old fig tree. This natural, serene outdoor setting offers dappled sunlight and gentle breezes. It accommodates up to 150 guests in a tranquil garden environment that feels utterly magical.



Vineside

Say "I do" on our open lawn with panoramic views of the vineyard and rolling hills. This setting provides a picture-perfect backdrop for up to 150 guests. The expansive lawn is a flexible space, allowing for custom arrangements and personalized styling to suit your vision.



Terrace

Hold your ceremony on the architecturally designed outdoor deck of our reception venue. Overlooking the vineyard and the surrounding Estate, the deck offers a stunning yet intimate open-air setting. It combines breath-taking views with modern elegance and can host up to 150 guests (with limited seating for guests during the ceremony).

RECEPTION

Terrace – Where Nature Meets Modern *Luxury*

Our reception venue is a fusion of architectural elegance and vineyard charm, providing an unforgettable backdrop for your dream wedding. Floor-to-ceiling glass walls bathe the space in natural light, offering uninterrupted views of lush vineyards, the dramatic escarpment, and the Pacific Ocean. High vaulted ceilings, timber finishes, and contemporary design elements create a warm yet refined ambiance. The venue features a spacious open-plan interior (with dance floor) and a stunning outdoor deck with 180° views of the estate. With a capacity of up to 150 seated guests (or 250 for a cocktail-style reception), this bespoke space is designed to elevate your special day into an extraordinary experience.

From intimate gatherings to grand celebrations, our flexible event space can be tailored to reflect your unique vision. Our dedicated team works closely with you to curate every detail – from floor plans and décor to an exquisite menu crafted by our award-winning chefs. Each dish is paired perfectly with Crooked River Estate's finest wines, ensuring a dining experience as memorable as the day itself. We are here to bring your dream reception to life with seamless coordination and heartfelt personal service.



INCLUSIONS

What's *included* in all of our wedding packages

We pride ourselves on providing comprehensive inclusions to make your wedding planning effortless and your day flawless. All our wedding packages include the following:

Ceremony

- Exclusive use of your chosen ceremony space for up to 3 hours
- 40 white chairs for your guests' comfort
- Signing table with elegant chairs for the signing of the register
- Access to the Estate's scenic areas for your wedding photos
- On-site parking for guests attending the ceremony

Reception

- Use of the reception venue for 4 hours (option to extend by arrangement)
- Seating for up to 150 guests with designer chairs and a variety of tables to suit your layout
- Full table settings provided – including glassware, plates, cutlery, and napkins
- Barista prepared tea and coffee.
- Gift table for cards and presents, and a rustic wine barrel to display your wedding cake
- Dedicated dance floor space with a state-of-the-art bluetooth sound system
- Professional PA system and a cordless microphone for speeches and announcements
- Modern, accessible restroom facilities for your guests' convenience
- Ample on-site parking for guests attending the reception
- Wedding co-ordinator to greet and direct vendors and keep to timeline with the MC, DJ and kitchen staff.

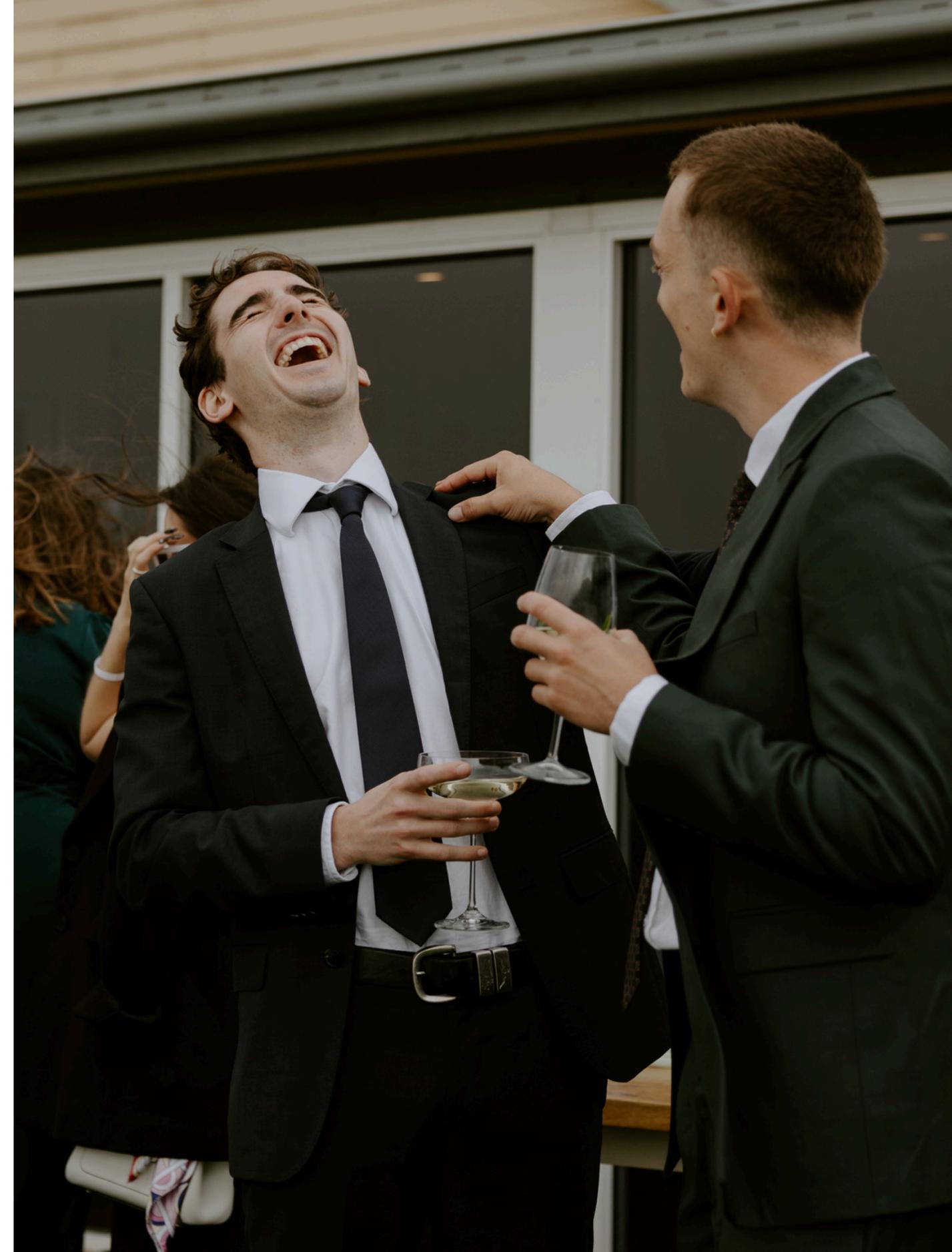


RECEPTION PACKAGES

Our culinary offerings are crafted to delight, led by head chef Dane Tobias who has honed his skills alongside some of the world's most influential chefs (including Jamie Oliver and Rick Stein). Whether you prefer an elegant sit-down banquet or a casual cocktail affair, we work with you to create your ideal menu for the day. Following is an overview of our reception dining packages and menu options which illustrate the wide variety of dining alternatives. These may be subject to change.

Pre-Reception

After your ceremony, treat your guests to a relaxed interlude before the reception. Gather on the lawn or our expansive deck – both with picturesque views of the vineyard and escarpment – and let guests mingle over refreshing drinks and delectable bites. We offer pre-reception canapés or grazing options to keep guests satisfied while you take photos. You're welcome to add personal touches like live music or lawn games to entertain your friends and family during this time.



Canapé *Package*

We present a sumptuous selection of hot & cold bite-sized delights available for any wedding style, plus heartier substantial options for cocktail style weddings. Canapés are served roaming, allowing guests to sample a broad range of flavours:



COLD CANAPÉS

- South Coast Sydney rock oysters, green apple yuzu granita (gf/df)
- Blini with smoked salmon, chive & fennel crème fraîche, caviar (gf)
- Beetroot tartlet with onion jam and goat's cheese
- Tiger prawns on betel leaf, green mango, nam jim dressing (gf/df)
- Wagyu beef crudo on mille-feuille toast, horseradish cream, pickled eschalots
- Smoked trout pâté tart, caviar, fennel oil
- Chilli crab quiche, sweet corn purée, aioli, shallot oil (gf)
- Crostini with minted pea & ricotta, shaved parmesan, olive oil (vegetarian)
- Heirloom tomato and smoked buffalo mozzarella tartlet (vegetarian)
- Cognac olive tapenade tart, fresh chervil (vegetarian)
- Smoked jackfruit on betel leaf, mango & papaya, soy (gf/df, vegan)

HOT CANAPÉS

- Pork and chive dumplings with fermented black vinegar dressing
- Jerk chicken skewers, jalapeño glaze (gf/df)
- Black Angus beef brisket croquettes, smoky wood sauce
- Spinach and feta triangles with herb yoghurt dip (vegetarian)
- Wild mushroom and spinach arancini, smoked garlic mayonnaise (vegetarian)
- Herb falafels, tahini yoghurt (gf, vegetarian)
- Pork and ginger dumplings, shallots, black vinegar dressing (df; vegan option available)

SUBSTANTIAL CANAPÉS

- Confit crispy pork belly, fragrant herbs, cashews, lychees, nam jim, kewpie mayonnaise (gf)
- Fried halloumi, heirloom beetroot, dukkah spice, mint, orange (gf)
- Jervis Bay swordfish bites, coconut curry sauce, lemon rice, crispy shallots (gf/df)
- **Sliders:** Mini gourmet burgers in a trio of flavours:
- Beef slider with lettuce, tomato, mayo, Dijon mustard, cheddar cheese
- Confit pork belly slider with kohlrabi slaw and aioli
- Minted chickpea kofta slider with tahini yoghurt (vegetarian)

Grazing *Station*

Impress your guests with an abundant grazing table featuring a spread of local and international delicacies. Our Grazing Station includes all of the following:



SEAFOOD SELECTION:

Smoked salmon, house-pickled octopus, and rainbow trout pâté

ARTISAN CHEESES:

A selection of local cheeses with quince paste, seasonal fruits, and roasted mixed nuts

ANTIPASTI:

Marinated artichokes and roasted peppers, zucchini ribbons, Persian feta, cucumber pickles, local olives, marinated mushrooms, fines herbes, and goat's cheese

OYSTERS ON ICE:

South Coast Sydney rock oysters, served natural with finger lime pearls

BREADS & CRACKERS:

Fresh baguettes, crostini sticks, lavosh, and assorted crackers from local bakers

CHARCUTERIE BOARD:

Cured meats including bresaola, pastrami, smoked chicken, biltong, and mortadella

DIPS & CONDIMENTS:

Dips, beetroot gin relish, pumpkin hummus, eggplant baba ghanoush, and other house-made condiments

OPTIONAL ADD-ON SEAFOOD PLATTERS:

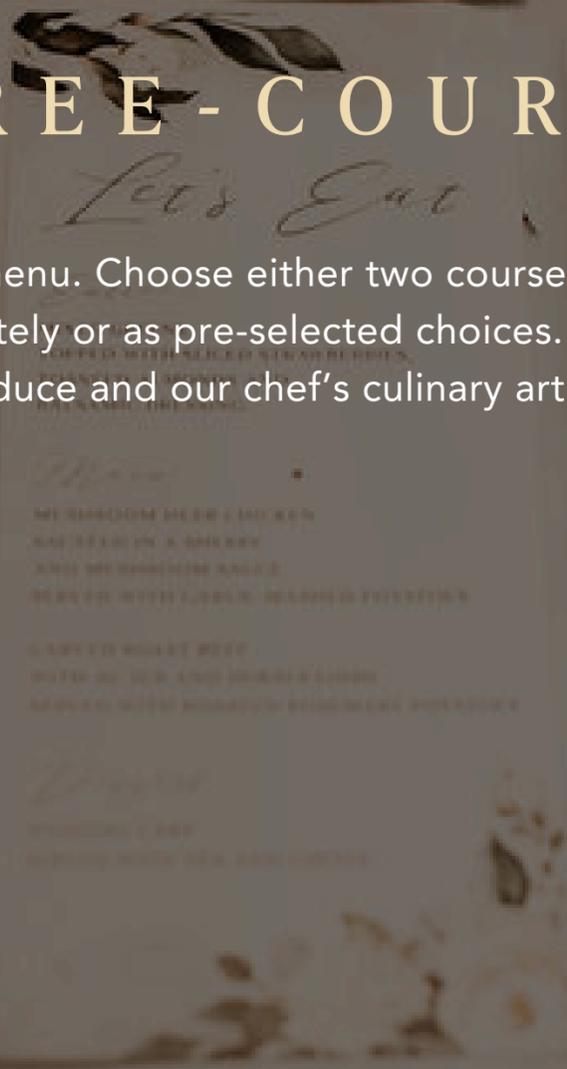
Chilled Balmain bugs – \$100 per platter (suits ~10 people)

Prawns on ice (local king prawns), with aioli and lemon – \$80 per 1kg platter

Carved house double-smoked ham with damper rolls, cranberry jam & mustard – \$10 per person supplement

TWO OR THREE-COURSE MENU

For a classic dining experience, we offer an elegant plated menu. Choose either two courses (entrée & main) or three courses (entrée, main & dessert). Guests will enjoy a selection of dishes served alternately or as pre-selected choices. Our menus are seasonally inspired, showcasing the finest local produce and our chef's culinary artistry.





Entrées

FROM THE OCEAN:

- Kingfish ceviche, jalapeño, red onion, coriander, avocado (gf/df)
- Ocean trout crudo, truffle oil, pink peppercorn, lemon (gf/df)
- Scallops roasted in the shell, miso butter, apple, hazelnuts, watercress (gf)
- Hiromasa kingfish, bonito vinegar, cassava, wasabi mayo (gf/df)
- Lobster & king prawn ravioli, black garlic butter, asparagus, parmesan
- Native pepper & salt bush squid, tomato chilli jam, lemon aioli (gf/df)
- Tasmanian smoked salmon, horseradish creme, lemon pearls, native peppercorns (gf)

FROM THE PADDOCK:

- Confit pork belly, speck, shallots, sage, apple balsamic (gf/df)
- Smoked chicken pressed terrine with shitake, herb tarragon creme (df)
- Juniper berry venison fillet, carrot puree, sumac labneh (gf/df)
- Confit duck breast, smoked beetroot gel, stone fruits (gf/df)
- Parmesan polenta, red wine lamb ragu, orange gremolata (gf)
- Native peppered pork fillet, celeriac, blueberry (gf)
- Tagine veal polpette, broad beans, preserved lemon yoghurt (gf)
- Wagyu carpaccio, pickled shallots, rye crackers, horseradish creme (gf)

FROM THE GARDEN:

- Pea gnocchi, Sicilian napoli, pinenuts, parmesan (gf)
- Tempura zucchini flowers, herb ricotta, chilli truffle oil (gf/df)
- Herb crumbed mushrooms schnitzel, nutmeg spinach puree, manchego cheese (gf)
- Heirloom tomatoes, smoked buffalo mozzarella, olive truffle jam (gf)
- Purple cauliflower, corn custard, pine nuts, raisins, smoked almonds (gf/df/vegan)
- Smoked pumpkin cornbread, blue cheese, warm honey, pecans (gf)



Mains

FROM THE OCEAN:

- Atlantic salmon, local pippies, charred leeks, samphire (gf)
- Blue eye cod, roasted fennel, lemon burnt butter, confit tomatoes, seablite (gf)
- Saltwater barramundi, lemon caper puree blanc, broccolini (gf)
- Confit ocean trout, pea puree, crispy speck, finger lime pearls, radish (gf/df)
- Snapper fillet, pommes puree, charred Moroccan saffron peppers, green beans (gf)

FROM THE PADDOCK:

- Beef eye beef fillet, pommes puree, garlic snake beans, Cafe de Paris, pepper jus (gf)
- Serrano wrapped corned chicken breast filled with taleggio, fennel puree, truffle oil (gf)
- Sous vide duck breast, smoked corn custard, agro dulce, port wine jus (gf)
- Native peppered pork fillet, blood oranges, pommes paillason, estate red wine thyme jus (gf)
- Sous vide black garlic lamb rump, kohlrabi, cabbage herb slaw, caraway seed jus (gf/df)

FROM THE GARDEN:

- Heirloom cauliflower, romesco sauce, smoked almonds, chimichurri (gf/df/vegan)
- Smoked beetroot carpaccio, ash goats cheese, celeriac remoulade, hazelnuts, sherry vinaigrette (gf)
- Miso pumpkin, eggplant cavier, sauce vierge (gf/df, vegan)

DESSERTS:

- Vanilla bean panna cotta, poached seasonal stone fruits, crostoli (gf)
- Chocolate torte, salted caramel, vanilla ice cream, chocolate waffle
- Tiramisu, mascarpone, Marsala wine, almond praline
- Warm sticky date pudding, whisky & saffron caramel, vanilla bean ice cream
- Mango & white chocolate baked cheesecake, mulberries, vanilla ice cream
- Dark chocolate, coconut & cherry tart
- White chocolate & cranberry blondie, coconut miso caramel, vanilla ice cream

Coffee and tea can be served to conclude the meal.

TABLE SHARE MENU

If you prefer a more interactive dining experience, our Table Share Menu offers a family-style feast. This is an elegant alternative to traditional plated courses, encouraging guests to mingle and share. You may select two dishes from each course category to be served on each table for guests to share. (Menu is subject to seasonal availability and can be customized to dietary needs.)





Entrées

(shared entrée platters)

FROM THE OCEAN:

- Shark Bay half shell scallops, herb garlic crumb, lemon (df)
- Yellowfin tuna carpaccio, blue swimmer crab remoulade (gf/df)
- Hiromasa kingfish, almond gazpacho, guindilla, granny smith apples, preserved lemons (gf/df)
- Local oysters, king prawns, wakame, smoked salmon, tabasco thousand island sauce (gf/df)
- Grilled local John dory, warm tomatoes, olives, rosemary, caper vinaigrette (gf/df)

FROM THE PADDOCK:

- Peppered eye fillet carpaccio, Reggiano parmigiana, mustard vinaigrette (gf/dfo)
- Sous vide duck breast, purple figs, ash goats cheese, pickled red grapes (gf/dfo)
- Confit pork belly, pecan pangrattato, peach salsa, dandelion (gf/df)
- Bay leaf poached chicken, piccalilli, speck, lavender mustard (gf/df)
- Wagyu beef carpaccio, pickled shallots, rye crisps, creme fraiche (gf)

FROM THE GARDEN:

- Gremolata crumbled eggplant, poppyseed labneh, sauce vierge (gf/df)
- Smoked tomatoes, cashew creme, blood plum (gf)
- Burnt leeks, mascarpone, artichokes, minted broad beans (gf)



FROM THE OCEAN:

- Local jewfish, truffle asparagus, rosemary pangrattato, lemon chive butter (gf)
- Saltwater barramundi, warm Moroccan saffron pepper salsa, purple kale (gf/df)
- Local blue eye cod, North African coconut curry sauce, pineapple chutney, rapini (gf/df)
- Smoked Atlantic salmon, pickled cucumber, horseradish creme (gf)

FROM THE PADDOCK:

- Southern Highlands braised beef, grilled peaches, jalapeno onions, chimichurri bulgur wheat (df)
- Harissa chicken, guindilla, almond puree, charred lemon (gf/df)
- Free range pork cotoletta, lemon butter, capers, smoked sea salt
- Sumac lamb backstrap, ancient mixed grains, tabouleh, lemon herb yoghurt (gf/df)

FROM THE GARDEN:

- Leek, mushroom, goats cheese lasagne
- Heirloom tomatoes, herb crumbed smoked buffalo mozzarella, extra virgin olive oil, balsamic (gf)

Mains

(shared platters for the table)



Sides

(select two for each table)

SALADS:

- Watermelon, feta, mint, dukkah spice, apple balsamic (gf)
- Wild rocket, shaved pear, pine nuts, balsamic (gf/df)
- Traditional Greek salad, oregano, olive oil (gf)
- Couscous, orange, pistachios, fennel, fresh herbs (df)
- Quinoa, pomegranate, herbs, zucchini (gf/df)

WARM SIDES:

- Maple-roasted fioretto cauliflower, smoked almonds (gf/df)
- Broccolini, house dukkah, olive oil, lemon (gf/df)
- Moroccan-spiced heirloom baby carrots, coriander yoghurt (gf)
- Harissa-roasted kipfler potatoes, dukkah (gf/df)
- Crispy fried brussels sprouts, pine nuts, lemon, herbs (gf/df)
- Roasted zucchinis, goat's feta, hazelnuts (gf)
- Wood-roasted seasonal vegetables, smoked yoghurt (gf)

DESSERTS: *(served alternate drop):*

- Vanilla bean panna cotta, poached seasonal stone fruits, crostoli (gf)
- Chocolate torte, salted caramel, vanilla ice cream, chocolate waffle
- Tiramisu, mascarpone, Marsala wine, almond praline
- Warm sticky date pudding, whisky & saffron caramel, vanilla bean ice cream
- Mango & white chocolate baked cheesecake, mulberries, vanilla ice cream
- Dark chocolate, coconut & cherry tart
- White chocolate & cranberry blondie, coconut miso caramel, vanilla ice cream
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Coffee and tea can be served to conclude the meal.

BEVERAGE PACKAGES

To complement your menu, we offer curated beverage packages featuring our Estate wines, local craft beers, and non-alcoholic beverages. Choose from our Classic or Premium package, or work with us to create a custom selection. (All packages based on 5.5 hours of service; spirits can be added on consumption.)





CLASSIC DRINK PACKAGE:

Sparkling Wine:

Crooked River Estate Chardonnay
Pinot Noir (sparkling)

White Wine (choose 1):

2024 Gewurztraminer
2025 Pinot Grigio
2024 Verdelho

Rosé: 2025 Shiraz Rose

Red Wine (choose 1):

2023 Hilltops Cabernet
2023 Chambourcin
2024 Gundagai Shiraz
2024 Gundagai Cabernet Sauvignon

Beer (choose 1 or all):

Lager – Pale Ale – Hazy Pale Ale –
Ginger Beer, Amber Ale, XPA

Non-Alcoholic:

Assorted soft drinks, juices, still &
sparkling water, plus tea and coffee

PREMIUM DRINKS PACKAGE

Sparkling Wine:

Crooked River Estate Chardonnay Pinot Noir
(sparkling)

White Wine (choose 2):

2022 Semillon	2022 Sauvignon Blanc
2022 Chardonnay	2024 Gewurztraminer
2025 Shiraz Rose	2025 Pinot Grigio
2024 Verdelho	

Rosé: 2025 Shiraz Rose

Red Wine (choose 2):

2021 Hilltops Shiraz	2023 Hilltops Cabernet
2023 Chambourcin	2024 Gundagai Shiraz
2024 Gundagai Cabernet Sauvignon	

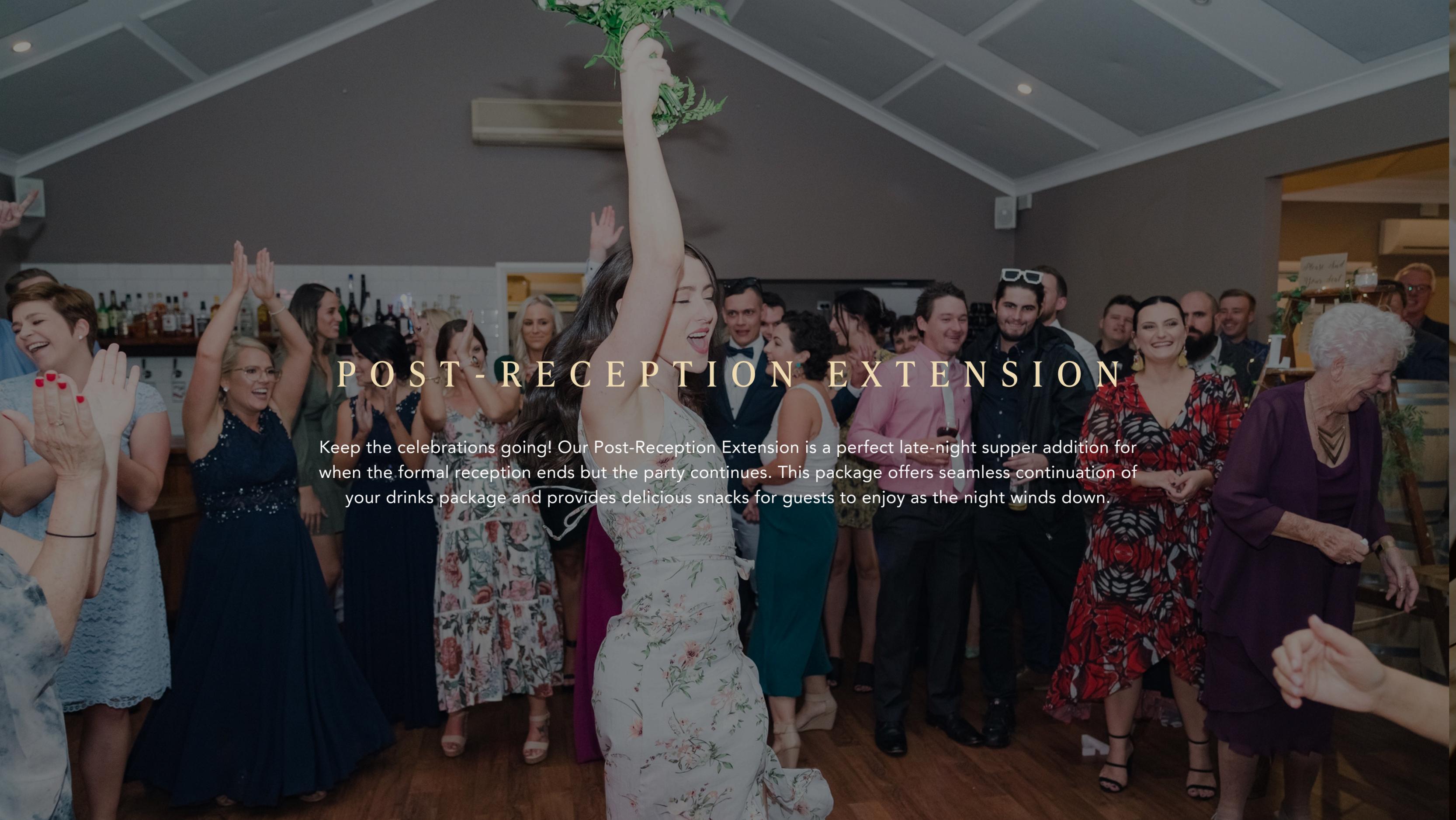
Beer (choose 1 or all):

Lager – Pale Ale – Hazy Pale Ale – Ginger Beer
plus 1 other beer choice.

Non-Alcoholic:

Assorted soft drinks, juices, still & sparkling water,
plus a selection of teas and coffee

Please note: Our wine list is subject to change based on vintage availability. We highly recommend a personal wine tasting prior to your wedding to select your preferred varietals and ensure your chosen wines are available for your date.

A bride in a light-colored floral dress is dancing in the center of a wedding reception. She has her right arm raised, holding a bouquet of greenery. She is smiling and looking to her right. The room is filled with guests, some of whom are clapping and dancing. In the background, there is a bar with various bottles and a sign that says "Please And Thank You". The ceiling has recessed lighting and a grid pattern. The overall atmosphere is festive and celebratory.

POST-RECEPTION EXTENSION

Keep the celebrations going! Our Post-Reception Extension is a perfect late-night supper addition for when the formal reception ends but the party continues. This package offers seamless continuation of your drinks package and provides delicious snacks for guests to enjoy as the night winds down.



Post-Reception Extension *Options:*

- Gourmet slider station – bite-sized burgers (beef, chicken, vegetarian) to refuel your guests
- Carved ham station – a succulent leg ham with fresh sourdough rolls, cultured butter, chutney, and mustards
- A lavish cheese and charcuterie table – a selection of cheeses, cured meats, crackers, and accompaniments for grazing

This extension is a wonderful way to farewell your guests with extra hospitality and make the night even more memorable.

Additional Menu *Options*

We offer a range of extra catering options to enhance your wedding experience and the days surrounding it. These can be arranged as part of your package:

Private Villa Catering

Enjoy a chef-prepared meal in your on-site villa for a truly exclusive experience (perfect for the night before your wedding).

Pre-Wedding Dinner

A relaxed "Feed Me" style dinner for the wedding party the evening before the big day. (Subject to availability)

Wine Flight Tasting with Cheese

Treat your wedding party to a self-guided wine flight with cheeses, in your villa before your wedding.

Cheese Boards or Charcuterie Boards

Add abundant cheese and/or charcuterie platters to your reception after the main meal or to your recovery event.

Next-Day Brunch

Continue the celebration the day after the wedding with a gourmet recovery brunch on the deck of The Gables. (Available mid 2026)

High Tea Experience

A chic post-wedding high tea for family and friends the following day, featuring pastries, finger sandwiches, and teas. (Available mid 2026)

Children's *Menu*

We haven't forgotten our younger guests. Children (aged 3–18) can enjoy their own special menu which includes a main, dessert, and drinks:

All children's meals include soft drink or juice. Highchairs are available on request.

Children's *Mains*

Cheeseburger and fries (gfo)

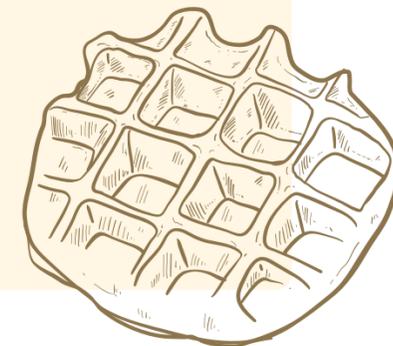
Battered flathead fish bites, fries, house-made aioli

Napoli pasta with parmesan (gfo)

Chicken nuggets with fries and tomato sauce

Children's *Dessert*

Waffle with maple syrup and vanilla ice cream

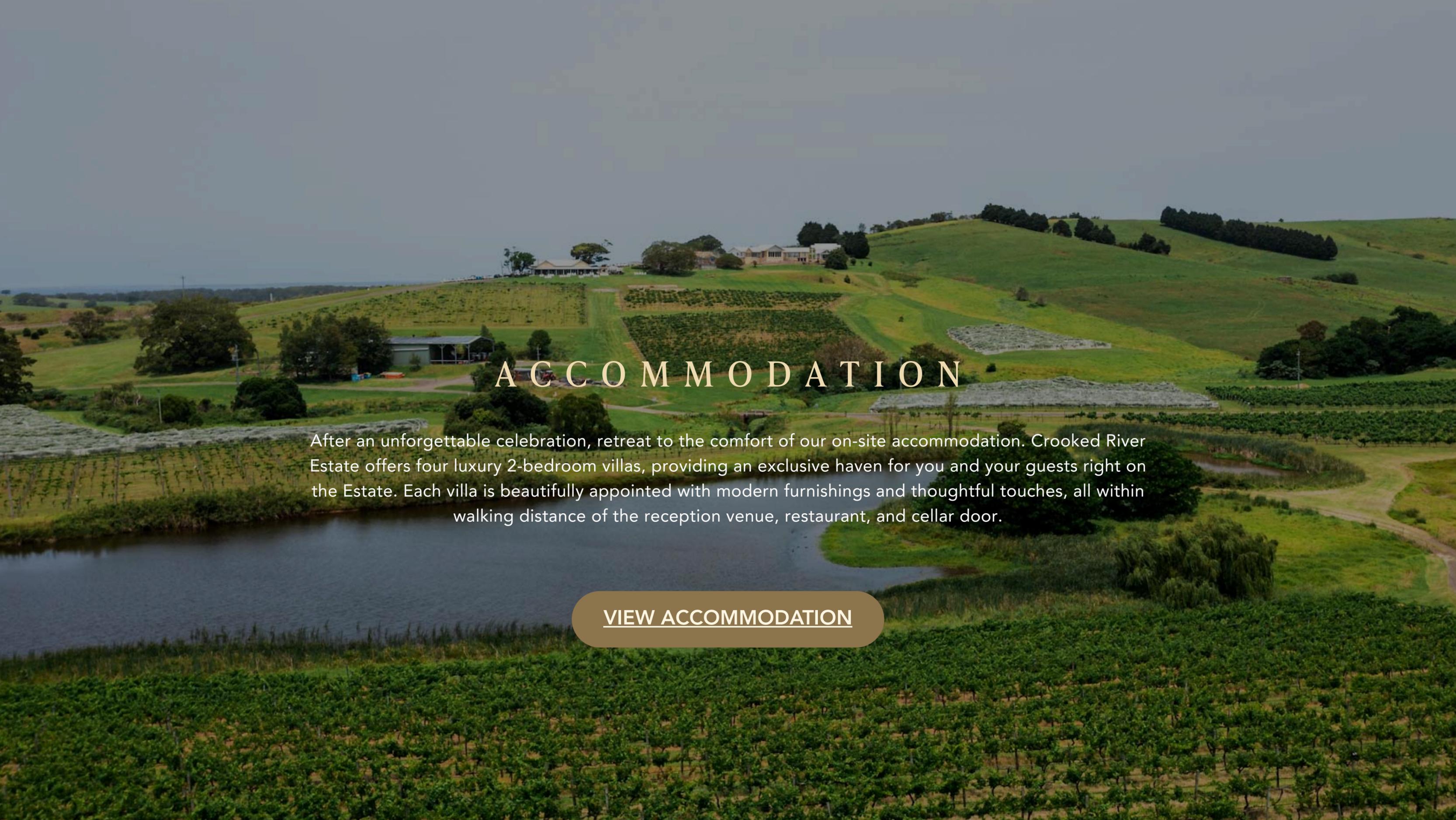


Vendor *Meals*

We offer convenient meal options for your vendors (photographers, band members, etc.) so everyone is taken care of. A vendor meal includes a main course from your menu and non-alcoholic drinks.

This ensures your vendors stay energised and happy throughout your event.



An aerial photograph of a vineyard estate. In the foreground, there are rows of green grapevines. A winding pond is visible in the middle ground. In the background, rolling green hills are topped with several buildings, including a large main house and smaller structures. The sky is overcast and grey.

ACCOMMODATION

After an unforgettable celebration, retreat to the comfort of our on-site accommodation. Crooked River Estate offers four luxury 2-bedroom villas, providing an exclusive haven for you and your guests right on the Estate. Each villa is beautifully appointed with modern furnishings and thoughtful touches, all within walking distance of the reception venue, restaurant, and cellar door.

[VIEW ACCOMMODATION](#)

Each Villa *boasts:*

2 king bedrooms (each with its own ensuite), an elegant open-plan kitchen, living and dining area, and spacious private decks complete with BBQ facilities. For the ultimate indulgence, each villa also features its own private plunge pool – perfect for a relaxing dip as you take in the surroundings. All villas overlook our vineyards with expansive views stretching to the dramatic escarpment and the Pacific Ocean, allowing you to wake up to the sight of misty hills and rows of vines.



The Canopy

Nestled at the edge of our property, The Canopy is a standalone villa that draws its name from the lush forest canopy on the north boundary of the Estate and the protective canopy of our vines, which nurture and shield our grapes. This villa offers a tranquil retreat inspired by nature's beauty – expect serenity, privacy, and luxury immersed in the landscape.



Willow Scape

Inspired by the graceful willow trees along Crooked River and the Estate's location in Willow Vale, Willow Scape exudes serenity and charm. Formerly part of the original estate homestead (now artfully reconfigured into villas), this villa provides a peaceful escape that blends modern comfort with the rustic beauty of the surroundings.



Flame Vista

Paying homage to the vibrant Illawarra Flame Tree, Flame Vista captures the fiery beauty and spirit of the South Coast landscape. This villa, also part of the lovingly converted estate house, offers a warm and inviting getaway. Enjoy stylish interiors and a panoramic views that truly celebrates the local character.



Fig View

With views of our iconic 150-year-old fig tree – a centerpiece of Crooked River Estate's heritage – Fig View celebrates one of our most cherished landmarks. This villa (part of the estate house conversion) perfectly balances comfort and scenery. Sip a morning coffee on the deck while gazing at the timeless fig tree and rolling vineyards; it's a setting of pure enchantment.



Pricing

We strive to offer transparent pricing and flexible packages to suit your needs. Below is a summary of our fees and package prices (inclusive of GST). Custom quotes are available for weekday or off-season weddings, and we're happy to discuss tailoring a package to your budget.

CEREMONY FEES:



Outdoor Ceremony

Includes setup at any of our picturesque outdoor ceremony locations (vine side, fig tree, The Gables deck), with 40 white chairs for guests, signing table with chairs, and microphones for your ceremony. This fee covers any of the outdoor sites on the estate.

\$1,650



Barrel Room Ceremony

Includes exclusive use of the Barrel Room for your ceremony, complete with 40 white chairs, signing table and chairs, microphones for your ceremony, and the ambient fairy lights installation. (The Barrel Room is an indoor option ideal for wet weather or an intimate aesthetic.) Hire covers a 3-hour period for your ceremony and photos.

\$3,850

Both ceremony options include on-site parking for guests and access to the Estate for bridal photography.



Venue Hire (*Reception*)

Our venue hire fee gives you private use of the reception space and its facilities for the duration of your event. This fee varies by day of week and season:

	Peak Season (Sept–April)	Low Season (May–Aug)
Mon-Thu*	\$3,000	\$2,000
Friday	\$4,950	\$3,300
Saturday	\$6,950	\$4,500
Sunday*	\$3,850	\$2,750

**Thursday and Sunday will be charged at Friday rates if followed by a public holiday.*

Venue hire includes a 4-hour reception duration (e.g., 6–10pm), standard cleaning, and waste disposal. **A refundable security bond of \$2,000** is required for all bookings (refunded within 2 weeks after your wedding, subject to no damages/excess cleaning).

Note: *Public holidays and special event dates may incur peak rates.*



Pre-Reception Packages (*Canapés/Grazing*)

If you'd like to offer appetisers following your ceremony (before the main reception meal), you can add one of our pre-reception packages:

<i>Canapés Package</i> \$55 per person	<i>Grazing Station</i> \$55 per person	<i>Oyster Bar</i> \$60 per dozen
A selection of your choice of hot and cold canapés (approximately 6 pieces per guest).	A bountiful grazing table of cheeses, charcuterie, dips, antipasti, breads and more (see inclusions above).	Freshly shucked oysters served on ice with condiments (min. 5 dozen).

Pre-reception service typically lasts 1 hour. You may choose more than one option, e.g. canapés passed around in addition to a grazing table.



Reception Dining Packages

Choose a dining format that best suits your celebration style. Pricing for your catering is per person (not including beverages).

<i>Cocktail-Style Reception</i> \$110 per person	<i>Two-Course Seated Meal</i> \$120 per person	<i>Three-Course Seated Meal</i> \$130 per person	<i>Table Share Feast</i> \$120 per person
Substantial canapés and mini meals served in lieu of a sit-down dinner – roughly equivalent to a full meal.	Entrée and Main, served alternately or as pre selected choices; wedding cake can be served as dessert if desired.	Entrée, Main, Dessert plated and served to guests.	Family-style shared platters for entrée and main, plus option to add dessert plated. A convivial dining experience.

All reception dining packages include artisan bread rolls and tea and coffee service.



Beverage Packages *Pricing*

Both packages include free-flow service of selected wines, beers, soft drinks, juices, and water as detailed in the Beverage Packages section above. Spirits can be added on consumption or as an upgrade package.

Classic Beverage Package	Premium Beverage Package
\$65 per person (5.5-hour duration)	\$75 per person (5.5-hour duration)

Additional Bar Options:

Signature Cocktail Bar	Champagne Tower
<p>\$20 per cocktail, plus \$500 hire for our vintage “Daisy” caravan bar for the first hour, \$250 per hour thereafter. You may select two signature cocktails from our cellar door list to be served to guests. This is a fantastic way to personalise your reception with your favourite cocktails.</p>	<p>\$750 flat rate. We will create a glamorous 5-tier champagne tower and supply 10 bottles of Crooked River Estate sparkling wine to pour into the tower for a spectacular toast moment. (This serves approximately 60 guests with a toast pour.)</p>



Post-Reception Supper Packages

For late-night food during your extended celebration, you can add any of the following stations (pricing is per person, based on your final guest count):

Slider Station	Carved Ham Station	Cheese & Charcuterie Table
Package \$27 pp	Package \$27 pp	Package \$35 pp

You may choose one, two, or all three stations to serve as a supper buffet after the main meal during your dance party.



Add Ons & Extras

Children's Meals	Vendor Meals
\$60 per child (age 3–18) for a child's main, dessert, and unlimited soft drinks/juice.	\$65 per vendor for a main course and non-alcoholic drink.

Pre/Post Event Add-Ons

Pre-wedding "Feed Me" Dinner \$89 per person	Wine Tasting Flight with Cheese \$30 per person
Cheese Board \$55 each	Charcuterie Board \$55 each
Next-Day Brunch \$65 per person	Next-Day High Tea \$65 per person



Decor & Coordination *Extras*

Giant “LOVE” Letters	Professional Styling Package	On-the-Day Coordination
<p>\$550 (great for photo backdrops or near the dance floor)</p>	<p>\$5,000 (our stylist will design and supply bespoke décor for your ceremony and reception, including florals, theming, and all those special touches) (Available 2027)</p>	<p>\$1,500 (Pre wedding - assist in the set up of decorations, runners, menus, place cards- greet and direct vendors - keep to timeline with MC, DJ and kitchen staff Ceremony - Cue aisle walk, set up supplied signage, greet and direct guests Reception - move any decor and florals to the reception - cue the bridal party entry)</p>

Accommodation Rates

For your convenience, here are the nightly rates for our on-site villas. You may choose to reserve the villas as part of your wedding package (subject to availability). A two-night minimum stay applies for weekend bookings. Should you **not** wish to book our accommodation, "Fig View" will be booked (compulsory) as your bridal suite for the duration of the wedding for you to have a comfortable and quiet place to use for dress change, to freshen up, or just some time to yourself during the event! \$625 (2pm -10pm)



The Canopy

\$950 (Peak per night)

\$850 (Standard per night)

Willow Scape

\$800 (Peak per night)

\$700 (Standard per night)

Flame Vista

\$800 (Peak per night)

\$700 (Standard per night)

Fig View

\$850 (Peak per night)

\$750 (Standard per night)

Peak periods generally align with school holidays and popular event seasons. **Standard rates apply** to off-peak times. For exact date ranges of Peak vs Standard periods, please refer to our website or ask our team. Lower rates are available during the week.

Rates are for the entire 2-bedroom villa (up to 4 guests) per night. A 25% deposit is required to secure your villa booking, 25% is due 60 days before your booking with the balance due 7 days prior to check-in. A \$500 security bond (pre-authorized on a credit card) will be held and released 7 days after your stay, subject to no damages or extra cleaning fees.

Tip: If you have key family or bridal party members you'd like to accommodate on-site, let us know your needs and we can create a custom accommodation package.

We Look Forward to Hearing *From You*

Thank you for considering **Crooked River Estate** for your wedding. We would be honoured to host your special day in our slice of paradise. For more information, to arrange a private tour of the estate, or to discuss a tailored proposal, please contact our friendly wedding team.



(02) 4234 0975



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crookedriverestate.com.au/weddings



[@crookedriverestate](https://www.instagram.com/crookedriverestate)

We can't wait to help bring your dream wedding to life at Crooked River Estate – where vineyard charm meets coastal beauty, and where your happily ever after begins. Cheers to your love story!

