



LEEWIN ESTATE
THE ART OF FINE WINE

EVENT PACKAGES

Leeuwin Estate combines fine wine and food in a picturesque setting, providing the perfect surroundings for your event. With sweeping views overlooking the manicured lawns and majestic karri forest, we invite you and your guests to bask in the tranquillity and beauty of our unique site.



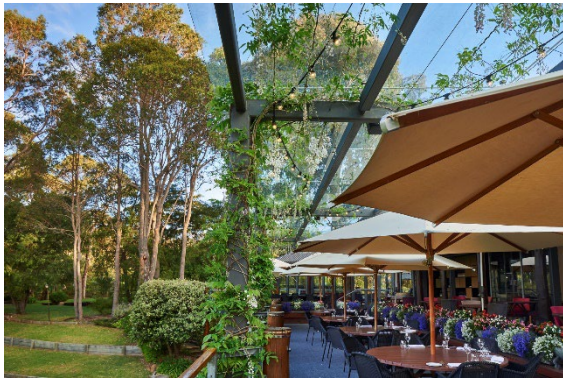


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THE RESTAURANT

The Leeuwin restaurant caters for a maximum of 150 guests. The indoor dining area can seat up to 100 guests, whilst the adjacent undercover deck can sit an additional 50 guests. The outdoor verandah, sheltered with a rain-proof wisteria laced glass ceiling, makes for the perfect dance floor under the stars.



THE ART GALLERY

With the artworks of the Leeuwin Art Series wine labels adorning the walls, the beautiful Leeuwin art gallery can comfortably seat 180 guests.

The gallery allows ample flexibility to design your ideal event layout and can accommodate up to 150 patrons on long tables or 180 patrons on round tables. Dependent upon the number of guests and floor plan, the dance floor can be set up in the same spacious area.



FOOD & BEVERAGE PACKAGES

Our event food and beverage packages are reflective of the highest levels of quality and finesse to which we pride ourselves on. Event packages commence with Leeuwin Estate sparkling brut & canapes on arrival, followed by a sumptuous seasonal menu paired with our exclusive Art Series wines.

Option 1 **\$275 per person**

Brut on arrival.
Chefs' selection of three canapés.

House baked bread and olive oil.

Set four course seasonal menu. Each course paired with Art Series wine.

Option 2 (up to a maximum of 80 guests) **\$295 per person**

Brut on arrival.
Chefs' selection of three canapés.

House baked bread and olive oil.

Three course seasonal menu, with a choice for each course, paired with Art Series wine.

Option 3 **\$325 per person**

Brut on arrival.
Chefs' Selection of three canapés.

House baked bread and olive oil.

Set six course seasonal menu, paired with Art Series wine.

Available Extras

Children's meal
\$35 per child
Supplier meal
\$45 per person

Beverages

Wines & Beverages

Leeuwin Estate Brut
Art Series Riesling
Art Series Sauvignon Blanc
Art Series Chardonnay
Art Series Cabernet Sauvignon
Art Series Shiraz

Selection of three local, craft beers.
Selection of fruit juices and soft drinks.

TERMS OF BUSINESS

At Leeuwin Estate we pride ourselves on the pursuit of excellence in everything we do. Our events and functions have received wide critical acclaim, not only in relation to our world class facilities, beautiful vistas and award-winning restaurant, but also because of the partnerships we foster with our function clients. To make certain these high standards are assured for your function we ask you to complete the requested information and acquaint yourselves with the terms of business, which form the basis of your function at Leeuwin Estate.

Terms & Conditions

- For evening use of our venue, a minimum spend of \$20,000 is required.
- The venue is available for evening hire between 6pm & 11pm.

Deposit

- A non-refundable deposit of \$2,000 is required to secure your booking date along with the completed booking form.
- Full payment is required 30 days prior to the event date.
- All tentative bookings will be held for 7 days. After this time, Leeuwin Estate reserves the right to allocate the venue to another client if payment has not been received.

Payment

- Special dietary requirements need to be advised 14 days prior to the event.
- Final guest numbers will need to be confirmed 30 days prior to the event. This number will then be confirmed as the minimum event patronage number for invoicing purposes. Additional patronage numbers will be charged accordingly.
- There is a 15% surcharge on the total function amount on Sundays and Public Holidays.
- Any incidentals or increase in numbers will be payable at the conclusion of your function.

Set-up

- Leeuwin Estate will provide tables & chairs based on the final guest numbers, up to a maximum of 180 guests.
- All AV requirements will be an additional cost.
- In the instance when setup requirements are beyond the usual

requirements, additional costs will be incurred.

- Set up may incur additional labour costs, depending on the layout.
- Functions booked in the Art Gallery will have a bespoke floor plan designed to the event requirements.
- A seating plan must be provided prior to the event.

Food & Wine

- Leeuwin Estate's chef will provide a menu based on the season in which the event is held.
- Due to seasonality, there may be occasions where ingredients become unavailable. Should this be the case, an appropriate substitution will be made.
- As a duty of care to your guests, please understand it is your responsibility to inform us of any allergies or dietary requirements your guests may have.
- Food that is served may contain traces of nuts or nut products. We do not accept any responsibility for food consumed by people who may have allergies.
- Due to health regulations, food can only be supplied, prepared, and served by Leeuwin Estate staff.

Licensing

- Company policy requires that no spirits, mixed drinks, or wines other than Leeuwin Estate labels are to be served at any Leeuwin Estate function. Beer may be served.

COVID-19

- It is the responsibility of the person booking the event to obtain all phone contact details for attending guests ahead of time.

- Where government-mandated restrictions come into effect, events will be required to adhere to required restrictions.

Responsibility for guests & conduct

- The person responsible for the booking will be liable for any damage incurred during the function by guests attending the function. This person should also be aware that as a working winery, some hazards may exist outside the confines of the restaurant, and they have a duty of care for any guests entering those areas.
- Post-function venue cleaning cost more than our anticipated or usual requirements will be charged at a rate of \$80 an hour.
- Leeuwin Estate operates according to the RSA (Responsible Service of Alcohol) WA guidelines and reserves the right to refuse alcohol service to anyone, including private function guests.
- Under no circumstances may any person under the age of 18 years consume alcohol on our licensed premises.
- For the protection of the property and function guests, Leeuwin Estate

may ask for security to be on hand for large functions and this will be on charged to the person responsible for the function booking.

- As a duty of care and responsible service of alcohol, Leeuwin Estate may request the person responsible for booking the function to provide satisfactory measures of transport for guests and other persons involved in the function.

Cancellations

- Cancellations made 30 days or more prior to the function date will incur a loss of deposit.
- Cancellations made 11-29 days prior to the function date will incur a 50% cancellation fee.
- Cancellations made 10 days or less will incur a 100% cancellation fee.
- Cancellations due to COVID-19 restrictions will be handled on a case-by-case basis, taking into consideration any losses that may have been incurred by Leeuwin Estate.



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PLEASE FILL IN THE DETAILS FOR YOUR FUNCTION BELOW FOR CONFIRMATION

Contact Person	
Company Name	
Contact Numbers	Mobile:
	Work:
Email Address	
Type of Function	
Date of Function	
Number of People	
Member Account No	(OFFICE USE ONLY)

In signing the "Function Terms of Business" I agree to the above conditions.

NAME:	
SIGNATURE:	DATE:

DEPOSIT PAYMENT

SELECT CREDIT CARD

DEPOSIT AMOUNT

VISA

MASTERCARD

AMERICAN EXPRESS

\$ _____

CARD NUMBER

--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--	--

Expiry Date: ____/____

CVV (number on back of card): _____

DIRECT DEPOSIT

Westpac Bank Rural Developments Pty Ltd

BSB 036 306

ACC 127 930

PLEASE FORWARD YOUR DEPOSIT PAYMENT ALONG WITH SIGNED TERMS OF BUSINESS FORM TO
winery@leeuwinestate.com.au.