



Wedding Menu's

Congratulations on your engagement and thank you for considering Twine Restaurant and Wynwood Estate for your Wedding Day.

Together Twine Restaurant and Wynwood Estate would like to warmly welcome you and your guests to enjoy our beautiful Restaurant located in the heart of Hunter Valley Wine Country, Pokolbin.

Nestled into its own sun-drenched nook of Pokolbin in the Hunter Valley, Wynwood Estate is one of the most picturesque estates in the region. The charming colonial buildings, stunning landscaped grounds provide a stunning setting for your wedding.

Twine Restaurant has the ability to seat up to 140 guests, with the Estate offering stunning landscaped grounds and beautiful hedged pathway provide a stunning setting for your wedding.

We serve a modern style menu with an emphasis on flavoursome dishes created by our talented chef's.

We have composed a selection menu of dishes for you to choose from and can also organize your own personalised menu.

The Marriage Ceremony

The gardens and vineyard at Wynwood Estate provide an ideal setting for your wedding ceremony and if you would like to use our beautiful grounds and we can help you organise the finer details. Our experienced staff can assist with everything from celebrants, flowers, wedding cars, accommodation, guest transportation, etc.

Wines

Wynwood Estate boasts one of the largest collections of quality boutique wines in the region, they also have vineyards in Barossa Valley enabling them to produce some interesting varieties outside of the Hunter Valley. A tasting to assist you with your choice of wedding wines can be arranged.

Accommodation

With a wide range of Hotels, Cottages and Bed and Breakfasts located all around us we are an easy destination for your guests to get to.

The cost and timing of your wedding is dependent on the style of your occasion and, where possible, can be arranged to suit individual needs. We offer all-inclusive packages or you may wish to design your own.

Following are menus and pricing structure for your perusal.

CANAPES

Tomato, basil, bruschetta bites
Hommous and roasted capsicum croutes
Smoked salmon lemon mascarpone and Spanish onion croutes
Four cheese risotto balls
Zucchini and pinenut frittata
Thai chicken tartlet
Twice cooked duck in rice paper w, hoi sin
Leek and fetta quiche
Vegetarian spring rolls
Moroccan lamb balls w, minted yoghurt
Asparagus wrapped w, proscuitto
Freshly shucked oysters w, soy mirin dressing
Seared tuna w, wasabi aioli

BREAD

House made sour dough

ENTREES

Cauliflower and potato soup drizzled w, truffle oil
Roasted butternut pumpkin and fetta risotto
Caramelized onion, semi-sundried tomato and goats cheese tart
Smoked salmon w, potato, fennel, and dill salad
Charred field mushroom w, roast capsicum and fetta and rocket salad
Seared tuna on cucumber ribbon salad w, soy mirin glaze
Chargrilled vegetable stack w, basil and bocconcini
Tandoori chicken and cucumber salad w, tatziki
Lemon and garlic prawns w, roasted capsicum mesclun salad
Lamb tenderloin on char-grilled eggplant w, harrisa yoghurt

MAINS

Chicken breast filled with ricotta, sage and pinenuts on roasted kumara
Char-grilled eye fillet on root vegetable and rosemary roesti w, caramelized onion
Grilled Atlantic salmon on skordallia w sweet red pepper dressing
Rosemary lamb backstrap on minted pea and parmesan risotto w, semi-sundried tomatoes
Duck confit on chestnut potato puree and glazed pears
Grilled barramundi on herbed potato puree w, olive tapenade
Grilled sirloin on hand cut potato chips w, field mushroom and red wine jus
Mains served w, bowls of mixed leaf

DESSERTS

Lemon curd tart w, mixed berry compote and Chantilly cream
Chocolate jaffa tart w, pistachio ice-cream
Sticky date, fig and walnut pudding w, caramel sauce and ice cream
Cappuccino crème brulee w, almond and orange biscotti
Red wine poached pear and w, cinnamon and orange syrup
Vanilla bean pannacotta w, raspberry compote and praline
Individual black forest cake w, chocolate shaving

Food Package

3 canapés two entrée, two mains and two desserts; \$90
(Alternately served)
Please choose bowls of salad or vegetables for the tables
Minimum 40 people

Beverage Packages

3 HOUR BEVERAGE PACKAGE!!

\$38 per person,

4 HOUR BEVERAGE PACKAGE!!

\$45 per person,

5 HOUR BEVERAGE PACKAGE!!

\$55 per person,

3, 4 and 5 hour beverage packages;
Hours must be specified 48 hours prior to arrival due to staffing reasons!

Sparkling White

Two Quality Hunter Valley White Wines

Two Quality Hunter Valley Red Wines

Two Premium Beers and One Light Beer

Soft Drinks

Wedding package includes;

Serving of wedding cake, Cake and gift table, Fresh white linen for tables Candles on tables and throughout the room

(Lunch 12-5pm or dinner no earlier than 5:30pm) packages may be extended on ½ hourly basis at \$250 per half hour (If using the restaurant exclusive) and drinks will be charged on consumption.

Twine Restaurant prides itself on excellent food and great service.

All menus are samples and some ingredients may not be available at certain times of the year.

All menus are guidelines and can be changed to suit your needs and create the ultimate night for your special event.

All menus are based on a minimum of 40 guests.

Minimum spends to have room exclusive;

Twine Restaurant \$6000 (Capacity 100 seated 140 Stand-up)

Twine Restaurant Wine Room \$2500 (Capacity 40 seated 50 Stand-up)

Wynwood Barrel Room \$6000 (Capacity 140 seated 160 Stand-up)

Additional costs may be incurred, depending on venues requirements for function.

All prices are inclusive of GST.

Thank you again for considering Twine Restaurant and please don't hesitate to contact us if you require any further information or wish to arrange a time to discuss your requirements.

Styling the ultimate event