

YOUR WEDDING AT



MUSE RESTAURANT & CAFÉ





Located on the magnificent Hungerford Hill vineyard at the entrance to Pokolbin, Muse is the perfect wedding destination.

Less than two hours drive from Sydney and no more than an hour from Newcastle, Muse offers the most picturesque and tranquil venue for your special day.

Our staff are devoted to making sure your wedding day is one of the most special and treasured days of your life. We are here to assist with all the preparations for your big day.

There is no reason for you to stress about anything. Let us take care of the details so that you can relax and enjoy a truly memorable wedding in the Hunter Valley.

CEREMONY

Nothing says “romance” more than exchanging vows with the picturesque backdrop of the Hunter Valley’s vineyards.

Make it easy for your guests; choose to hold your wedding ceremony at the same location as your venue. For a standard price we set up the chairs for you and arrange a table to sign the register.

Ceremonies cost \$250



RECEPTION

Your guests will be blown away with a truly stylish wedding reception experience.

Enjoy magnificent views of the Hunter Valley vineyards from the comfort of an impressive, contemporary restaurant – with an equally impressive menu.



MENU

Sit down with our chef and we will custom design your wedding menu.

We have an incredible range of delectable treats to ensure you enjoy only the finest cuisine on your wedding day.

Take the time to browse through our impressive menu and have a chat with our chef to decide which options you would like to choose for your reception.

Packages start from \$130 per person for a 3-course menu. Prices vary depending on specific requirements.



CANAPÉS



- Ocean trout gravlax on croute, horseradish crème fraiche
- Duck, spinach and beetroot tartlette, sweet balsamic reduction
- Garden herb and pine nut pesto, garlic croute, white anchovy
- Polenta and vintage cheddar toast, roast capsicum and black olive
- Sashimi yellow fin tuna, seaweed salad and sesame oil
- Crispy king prawn and ginger wonton, lemon and lime aioli
- Local triple cream brie, brioche croute, blueberry jam
- Char grilled chorizo, zucchini, tomato and chilli chutney
- Freshly shucked Port Stephens oysters, salmon caviar, lime (additional \$3.00 per person)
- Fried button mushroom stuffed with binnorie goat's cheese, white truffle mayonnaise
- Smoked salmon, lime, avocado, baby caper, Spanish onion crepe



ENTREÉS

- King prawns farced with a seafood basil mousse wrapped in Tunisian Brik pastry, wild rocket, baby tomatoes, lemon and verjuice sauce
- Risotto of wild porcini mushrooms, garden peas, shaved reggiano parmesan
- Atlantic Salmon dry spice crusted, baby fennel and trout caviar salad, basil oil
- Salad of watercress, black fig, pistachio crusted goats cheese drops, aged prosciutto, sweet balsamic reduction
- Pan fried sea scallops, sweet corn puree, crisp pancetta, salsa verde
- Ballotine of Quail, peppered parsnip puree, baby english spinach, truffle honey dressing
- Tartelette of baby beetroot served warm, caramelised onion, black olive, watercress and cherry tomato

MAINS

- Grain fed beef fillet, baked field mushroom, potato gnocchi, red wine jus, black truffle béarnaise
- North Queensland Barramundi, steamed green asparagus, spanish onion, olive, caper, almond and lime dressing
- Slow roasted lamb rack, roast garlic and potato puree, green beans, truss baby tomatoes, almond and balsamic reduction
- Prosciutto wrapped pork fillet, braised chinese cabbage, sweet red wine and blackberry dressing
- Chicken Breast marinated in garlic and thyme, roast butternut pumpkin, baby English spinach, wild porcini mushroom cream
- Grimaud duck breast served pink, lentils, smoked speck, red wine, pear and ginger scented jus





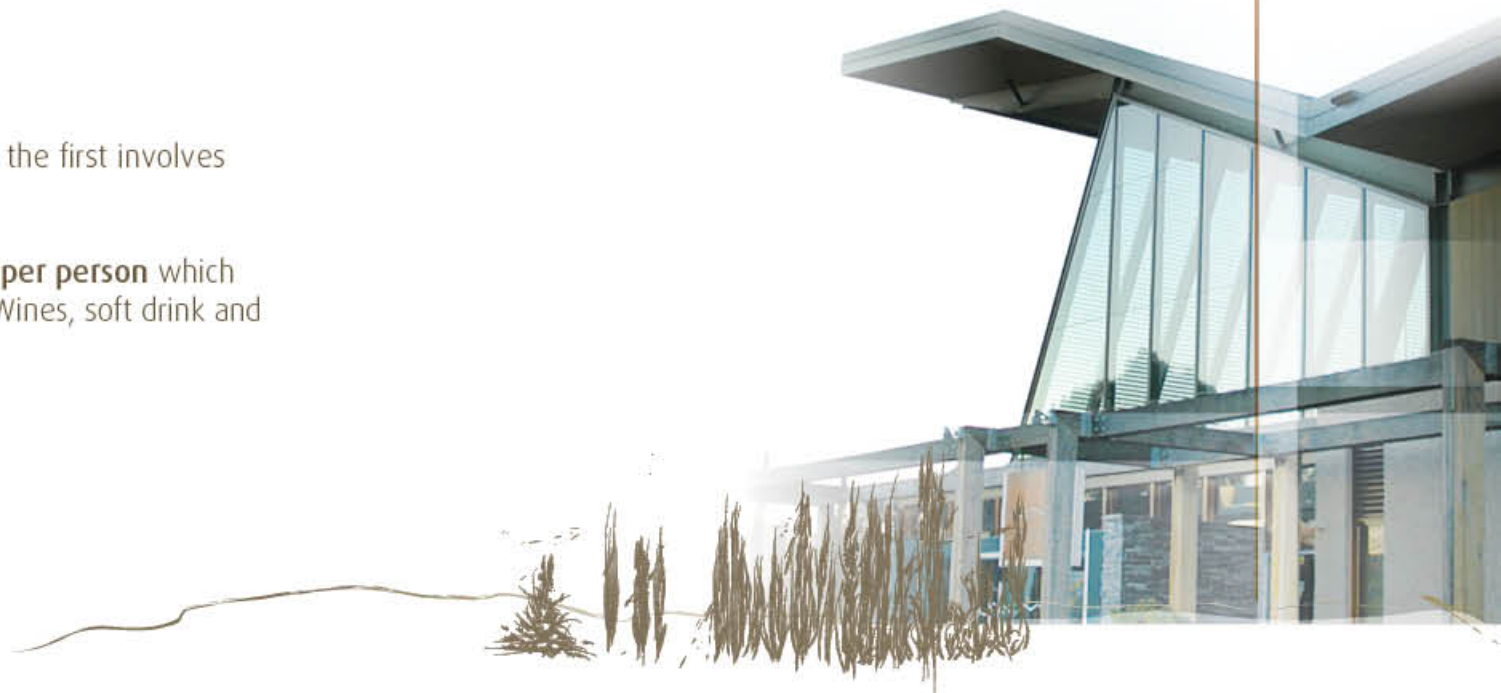
DESSERTS

- Hazelnut parfait, spun toffee, fresh blueberries
 - Natural yoghurt and vanilla bean pannacotta, seasonal berries, strawberry liquor syrup
 - Warm chocolate fondant, vanilla bean ice cream, honeycomb
 - Citrus curd tart, Italian meringue, blueberry sauce, coconut sorbet
 - Pavé of milk chocolate mousse, coffee anglaise, white chocolate shavings
 - Selection of local cheeses, crusty bread, muscatels
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DRINKS

We provide two options for beverages; the first involves payment on consumption.

The second option is a package for **\$45 per person** which includes the renowned Hungerford Hill Wines, soft drink and juices for five hours.



WE RECOMMEND

Marriage Celebrant

Ron McSporran
02 4950 4224

Flowers

Floral Affects
floralaffects.com
02 4991 7199

Photography

Impact Images Newcastle
impact-images.com.au
1300 851 060

Photography on Hermitage
onhermitage.com
0413 803 222

Videography

Eternity Wedding Films
eternityfilms.com.au
0408 742 632

Musical Entertainment

Funky Do Das
funkydodas.com
terry.morton@optusnet.com.au

Personalised Wedding DJs
personalisedweddingdjs.com.au
1800 350 333

Hair + Beauty

Fuse Hair Skin and Body
fusegallery.com.au
02 4991 4247



FAQ



What do you provide for the ceremony?

We set up the ceremony and coordinate the event which includes setting up the chairs, arranging a table for signing the register and a truly magnificent view of the Hunter Valley vineyards.

What do you provide for the reception?

All tables, chairs, table linen, napkins, silverware, crockery, glassware, one menu for each guest and place cards are included. All that you have to organise (optionally) is any decorations or theming you may desire, such as table centrepieces.

When can I set up the venue?

You are able to decorate the venue from 9.30am on the day of your wedding.

What happens with the floor plan?

As the bride, you supply us with the floor plan (at least two days before the event) so that we can arrange the tables and place cards accordingly.

Am I able to make a tentative booking?

We would be more than happy to hold the reception venue for you for two weeks while you make your final decision. Should there be any other enquiries during this period we will contact you to allow you first preference.

What are the deposit and payment details?

We require a 25% deposit to secure the booking, with the remainder due the day after your wedding.

What time may I have my reception from?

The venue is available from 6.30 to 11.30pm.

Do I need a minimum number of guests?

On Saturdays and Sundays we require a minimum number of 90 guests, but numbers are flexible from Monday through Friday.

Please call us and make an appointment.
We would be more than happy to discuss your most special day here at Muse.

CALL US TODAY

Our functions and events coordinator would be delighted to assist you with your specific event.

MEGAN RHOADES-BROWN
02 4998 6777

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