

*Petersons*  
ARMIDALE  
WINERY & GUESTHOUSE



## *Special Functions at Petersons Armidale*

Thank you for your enquiry we look forward to assisting you with your wonderful occasion. Please find some details about the property, along with our menu selection and information regarding your function.

Situated only 5 minutes from Armidale and set amongst magnificent old English gardens. Located on the award winning Petersons Armidale Winery, the guesthouse has quickly established a reputation as the New England's finest boutique getaway. The historic homestead, built in 1912 has been restored in keeping with the period whilst offering all the luxury and comfort of a world-class retreat. Seven spacious suites feature king sized beds, antique furniture, ensuites and many other contemporary touches.

We offer our seated functions an alternative serve menu and cater for all special dietary requirement needs. This package is available only to the guesthouse and requires the full seven rooms to be booked, accommodating 14 guests. Our special function package is offered to 14 guests to dine in our formal dining room and up to 60 guests at a maximum in the grand hall.

### Petersons Guest House

Friday or Saturday Night \$1720.00 Sunday to Thursday \$1556.00

Exclusive use of the Guesthouse facilities

Exclusive use of Heritage Gardens around the Guesthouse for drinks or photography

7 beautifully appointed suites all with ensuite bathrooms

Full breakfast for up to 14 Guests

We can offer a discounted rate to any guests who stay the night before or after.

Please do not hesitate in contacting us should you require any further information or if you would like to make an appointment to come and view our lovely property and to discuss your plans in finer detail.

## Dinner Menu

\$60.00 per person inclusive of GST- 2010 \*(prices could increase 2011)

Choice of two entrée's served alternatively

Choice of two main courses served alternatively with shared side dishes

Choice of two desserts served alternatively

Filtered coffee & tea

A glass of Peterson House Sparkling Mineral Water

A glass of Peterson House Sparkling Wine on arrival

Rectangle tables with white linen & seating a maximum of 8 guests

2 printed menus per table

Please select two of our entrees, mains and desserts below.

## Sample Seated Menu Selection:

### Entrée

- Chicken and roast garlic terrine on a rocket salad and crouton.
- Baby cos lettuce with crisp bacon, asparagus and anchovy dressing
- Orange, rhubarb and beetroot salad, truffled goat curd and eschalot dressing
- Vitello Tonnato: shaved veal fillet, cherry tomatoes with tuna mayonnaise
- Smoked Salmon, green salad with lime, coriander & lemongrass dressing
- Salt and Pepper Pork with cucumber salad and lemon soy
- Cajun prawn cocktail: chunks of king prawn in mustard, parsley and Cajun spiced mayonnaise with iceberg lettuce.

### Main

- Roasted lamb rump with provencal style vegetables and black olive butter
- Atlantic salmon, baby spinach and mushrooms with lemon beurre blanc
- Slow cooked chicken breast, broccolini, walnut and almond rice and marmalade sauce
- Confit Duck leg, roast beetroot, hazelnut and cabbage salad with a light blue cheese dressing
- Slow cooked sirloin with pommes Anna and bordelaise sauce
- Rosemary beef fillet with Paris butter and sweet potato mash
- Truffled soft polenta with ratatouille and roast truss tomatoes

### Dessert

- Brandy soaked chocolate mud cake with mixed berry compote and cream
- Orange toffee pudding with orange butterscotch sauce and pouring cream
- Classic lemon tart and almond meringues
- Raspberry and white chocolate cheese cake
- Selection of cheese, sourdough and fruit

Our chef has selected accompaniments to best compliment your main course, such as:

Bowl of Chat potatoes with fresh herbs on each table

Bowl of Green salad with apple cider and Dijon mustard dressing on each table

Sourdough bread will be served per person

Please contact us for any dietary requirements

## Optional Extra.

2.5 hour beverage package is available at an additional \$30.00 per head

Sparkling Wines: Petersons Champagne House Gateway  
White wines: Petersons Armidale Semillon  
Red wines: Petersons Armidale Cabernet Sauvignon  
Standard Beers: Tooheys New & XXXX Gold.  
Low Alcohol Beer: Cascade Premium Light  
Soft Drinks & Juices

- A security deposit of \$500.00 will be required to guarantee your chosen dates.

### Cancellation:

- In the unfortunate case of cancellation, the fees will be as follows:
- More than 3 months prior to the function: Initial deposit is fully refunded.
- 30 days prior to the function: 50% of initial deposit is forfeited.
- 29 days or less to the function: Initial deposit is forfeited.

### Unforeseen Circumstances:

- Due to any unforeseen circumstances or accidents, the venue reserves the right to cancel any booking and refund any deposit at any time.