



Weddings at

CT

CHOW'S TABLE

Relaxed weddings, amongst
the backdrop of nature and
vines.





The Ceremony

The property has many natural options that can be styled your way for a relaxed ceremony.

Our favourite recommended site is a tall Australian Red Gum that overlooks the House of Cards winery.

Let your guests enjoy pre or post ceremony drinks at your ceremony site, or invite them back to the House of Cards cellar door for a drinks and lawn games, whilst they wait for the reception to commence.

The grounds can be used for your wedding photos to be able to remember your time Chow's Table and House of Cards with.



The Venue

Chow's Table provides the perfect setting for your day. The building is beautifully designed to be flexible in accommodating different dining options and the space can be adapted and styled to exactly what you want.

With weddings at our venue, you have exclusive use of the venue all day for your suppliers to set up, which provides ample time for styling and re-design of the floor plan.

Full table seating is available, including glassware, cutlery, napkins, cake knife. And a fully trained professional team will be hosting the bar and table service throughout the evening.

Venue capacity is 85 sit down, or up to 120 stand up. If you look to provide additional tables onto the grassed area, we can look to accommodate more guests.

We also can accommodate a marquee on the grassed area that overlooks the vineyard. We highly recommend this if you look to utilise this area for your guests to keep them comfortable and away from any weather, or if you wish to have a larger sit down wedding up to 120 people.



The Menu

Our sit down menu is designed to be shared banquet style amongst the table, and our stand up menu is delivered on roaming platters with accompanying large plates served in roaming individual plates.

You have a choice of 3 entrees and 3 mains, and in true Chow's Table style we deliver a substantial amount of food to ensure no guest goes hungry!

Canape/entrée choices

Pea and potato curry puff
Crispy eggplant, spicy sauce
Crab and corn velvet soup
Duck pancake, hoisin sauce
Crispy squid tentacles
Steak tartare, Chinese donuts
CFC Chow's fried chicken, curry mayo
Seared beef, xinjiang mayo, pickled mustard greens
Steam pork and chive dumplings, black vinegar, chilli oil
Satay corner, satay chicken and cuttlefish on charcoal
Fried Radish cake black bean sauce

Main choices

Steamed chicken Hainanese style
Squid, salt, pepper, chilli, garlic
Kai Lan, mushroom, garlic, oyster sauce
Roast duck Chinese style
Malay Beef and Potato curry
Lamb Rump, pickled fennel, cumin sauce
Master stock pork belly, pickled onion, snowpea sprouts.

All served with steamed rice

Should you be interested in adding an additional dish option, this will be an additional \$15 per person.

Beverage

Imagine sipping on a glass of wine whilst you overlook the actual vineyard the grapes are grown from and winery the wines are made at, a true farm to glass experience.

We partner with House of Cards winery to provide all our wines for weddings and work with local breweries for beer!

Your selections are:

'Queen of Diamonds' Blanc de Blanc Sparkling **or** 'King Fizzard & The Wizard Lizard' Pet Nat

'Three Card Monte' Sauvignon Blanc **or** 'Joker' Rose

'Dead Man's Hand' Shiraz **or** 'Kings in the Corner' Cabernet Malbec

Interested in adding an additional option of 'the Royals' Chardonnay **and** 'the Royals' Cabernet, this will be an additional \$15 per person.

Choice of two local beers from our current beer listing





Pricing

\$200 per head
(minimum 50 people, \$185 per person once minimum numbers are met)

Includes:

Ceremony hire!

(excluding any pre/post ceremony beverage consumption)

Exclusive venue hire for the day! Yes, you will have access for your suppliers will have a full day to be able to set up, we will not be opening to the general public for the day.

All food and beverage as mentioned above (excluding optional extras) - This is for a reception service from 5pm until 11.30pm.

Our existing tables, chairs, glassware, cutlery and most importantly our entire team!

All vendor meals for the event.

