

# MULBERRY ESTATE

weddings | functions | events









# Congratulations

You're getting  
**married**

## THANK YOU FOR CONSIDERING MULBERRY ESTATE FOR YOUR WEDDING CELEBRATION

Mulberry Estate is a stunning venue in the heart of the Swan Valley, set right on the banks of the Swan River. A romantic venue with large open spaces and beautiful grounds to capture amazing images. Every room boasts floor to ceiling windows allowing you and your guests to enjoy the wonderful views.

We thrive on delivering your wedding with creativity, innovation and style while working with Perth's best wedding suppliers, ensuring your wedding is managed and styled flawlessly.





# Mulberry Estate Ceremony Packages



With manicured lawns that roll right to the rivers edge and two ceremony location options, Mulberry Estate is the perfect place to say "I Do".

\$650 if your reception is held at Mulberry Estate

\$1000 ceremony only

*Our Ceremony Package includes:*

Your choice of Riverside or Open Field with vineyard views

26 white chairs with covers

Red carpet

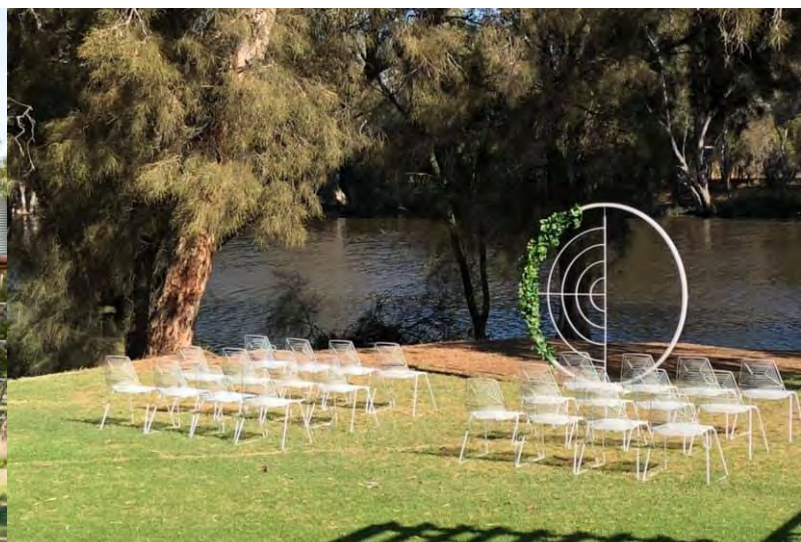
Registry table

*\*On-site arbour hire for \$200. Additional upgrades to furniture available on request.*

## Ceremony Locations

*Open Field*

*Riverside*





# Married by Claire

Mulberry Estate are pleased to offer you the incredible convenience of an in-house marriage celebrant. Whilst doubling as the Venue Manager of Mulberry Estate, Claire Crammond is an Australian Registered Marriage Celebrant offering personalised, light-hearted and charismatic wedding ceremonies. The opportunity to use an onsite celebrant will streamline your conversations about your special day to one channel of communication. You will be able to rely on Mulberry Estate to provide you with the wedding reception you have always imagined, complete with a ceremony that perfectly represents your relationship.

The service includes:

- All legal paperwork to the point of marriage registration, including completion of documentation, solemnising the marriage according to law in Australia and lodging the official documents to Births, Deaths and Marriage in Perth.
- PA system, with AUX capabilities for music.
- Additional microphones for guest speakers/readers during ceremony.
- Fully cohesive and unbeatable synergy between the reception and ceremony.
- Discreet, confidential and caring approach.
- Onsite rehearsal and full walk through before the wedding.



## Other Information

All couples are more than welcome to engage Mulberry Estate reception and event services without engaging the services of Married By Claire. Under no circumstances is any couple obliged to use the in-house marriage celebrant services and we welcome whom ever you choose.

*Payment for this service is separate to payments toward Mulberry Estate.*

*Costs associated with celebrancy do not contribute to minimum spends should they apply.*

*Contact your wedding coordinator to find out more.*



## Photo Locations

Mulberry Estate offers picturesque locations for your wedding photos. Utilise everything we have to offer on our 20 acre property, from the beautiful banks of the Swan River to the white picket fencing, windmill and large open spaces.

## After the Ceremony

While your photographer whisks you away for photos we will keep your guests entertained. The Taphouse is open for cash bar sales or a pre-arranged bar tab. Each room has its own allocated alfresco pre-dinner drink area. You may wish to hire garden games or hire additional cocktail style furniture should you wish to add to the set up that Mulberry Estate can provide. Discuss ideas and options with your wedding coordinator.

# Our Mulberry Estate

## Function Rooms

### *Mulberry Room*

\$1300 Room Hire

Located on the second floor, the Mulberry Room has sweeping views of the Swan River with floor to ceiling glass windows and a balcony stretching the length of the room. Enjoy canapes and pre-dinner drinks on the balcony or mezzanine bar area while taking in the view of our beautiful grounds. The Mulberry Room is our largest space and is very adaptable to suit your vision. It boasts its own bridal suite, stage, fixed draping, stunning chandelier, adaptable dance floor, large private bar and bathrooms. Capacity up to 220 seated and 500 cocktail.

### *Burgundy Room*

\$1000 Room Hire

The Burgundy Room is located on the ground floor with stunning views of the Swan River, the silk canopy comes complete with fairy lights making for a romantic setting to dance the night away. The room contains its own private bar and bathrooms with a large dance floor. The room is well suited to both circular and banquet seating arrangement and adjoins with its own private and festoon lit terrace for pre-dinner drinks. This space is perfect for an indoor - outdoor wedding. Capacity up to 120 seated and 200 cocktail.

### *Champagne Room*

\$900 Room Hire

The Champagne Room is a popular choice with its own private driveway, dance floor and bridal suite. The room is adorned with white, back-lit wall & roof drapings and a fairy light canopy creating a magical space for your special celebration. The room has excellent views of the Swan River and surrounding gardens and also has an adjoining terrace with festoon lighting. Capacity up to 90 seated and 150 cocktail.

### *The Taphouse*

\$650 Room Hire

The Taphouse is a superb option for those looking to create a relaxed and rustic atmosphere. Best suited to cocktail style weddings, enjoy the laid-back and casual feel of the room while still indulging in the romance of the day. The space can be hired in its entirety, thus including the full beer garden, or just the inside space with private balcony access. Capacity up to 40 seated, and 80 cocktail (60 should you wish to included a dance floor).

### *Room Inclusions*

A dedicated wedding coordinator to plan, set up and assist on your day

Free ample onsite parking

Use of grounds for photographs

Private area for pre-dinner drinks

Round or trestle banquet tables and white fitted chair covers with your choice of coloured sash

Table settings including glassware, cutlery & crockery

White or Black linen table cloths and napkins

Long bridal table, clothed white & skirted

Dance floor

Cake table & gift table/barrel

Cake cutting & plating (no additional fee)

Assistance with placement of bonbonniere, place cards and table arrangements (to be confirmed with coordinator)

Private space for bridal party

Coordination of booking assistance for DJ, band, wedding arbour, photo booth, lighting, furniture, festoon lighting, and AV hire





# All Inclusive Set Menu Packages

## Silver Package

Choice of 3 canapés on arrival  
Baked rolls to start  
Set entree  
Alternate drop main course \*  
Choice of 3 items for Dessert Bar  
Cake served on platters

6 Hour standard beverage package  
Sparkling house wine  
House Moscato  
House white wine  
House red wine  
Draught beer (House selection of one full strength and one mid strength)  
Soft drinks

\$129 per person Mon-Fri  
\$139 per person Sat-Sun

## Gold Package

Choice of 3 canapés on arrival or grazing table  
Baked rolls to start  
Alternate drop entree  
Alternate drop main course \*  
Plated trio of desserts or  
Choice of 3 items for the Dessert Bar  
Cake served on platters

6 Hour premium beverage package  
Premium Sparkling Brut  
Moscato  
Premium white wine  
Premium red wine  
Draught beer (premium offering of one full strength and one mid strength)  
House Cider (Draught or Package - depending on room selection)  
Soft drinks

\$148 per person Mon-Fri  
\$158 per person Sat-Sun

## Diamond Package

Choice of 4 canapes or deluxe grazing table  
Baked rolls to start  
Alternate drop entree  
Your choice of 3 main courses (pre-order)  
Choice of 4 items for Dessert Bar (inc cheese board selection exclusive to Diamond Package)  
Cake served on platters

6 Hour deluxe beverage package  
Champagne - Moet Imperial Brut NV  
Moscato  
Deluxe white wine  
Deluxe red wine  
Draught beer (premium offering of one full strength and one mid strength)  
House Cider (Draught or Package depending on room selection)  
Soft drinks

\$165 per person Mon-Fri  
\$175 per person Sat-Sun



# Set Menu

## Selections

### Canapés

#### Silver Canapé Options

Vegetarian arancini (v)  
Homemade sausage rolls  
Vegetarian quiche (v)  
Thai marinated prawn wrapped in filo  
Moroccan chicken brochette (g/f)

#### Gold and Diamond Canapé Options

*All Canapés as listed in Silver options as well as:*  
Warm Tasmanian smoked salmon tart  
Twice cooked pork belly (g/f)  
Goats cheese with caramelised onion in black bean basket (v)  
Smoked salmon and cream cheese savoury tartlet  
King prawn tails with a spicy avocado puree on a Chinese spoon (g/f)

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### Entree

Thai style beef salad (g/f)  
Pan seared gnocchi in a butter & sage sauce, roasted cherry tomatoes and shaved parmesan (v)  
Mediterranean grilled prawn salad with roasted peppers and feta cheese (g/f)  
Twice-cooked sticky pork belly on a bed of crunchy apple, fennel and celery salad (g/f)  
Herb crusted mushroom stack with a medley of roasted Mediterranean vegetables (v)  
Cream of butternut pumpkin soup with fresh herbs, crispy croutons & a freshly baked bread roll (v) (g/f)

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### Mains

Fresh Australian barramundi fillet, leak & garlic rice compote with grilled fennel, showered in a glistening saffron butter  
Moroccan spiced free range chicken breast on a bed of Israeli cous cous and fresh herb salad (g/f)  
Succulent beef cheek and Paris mash served with honey roasted rainbow carrots (g/f)  
Herb crusted lamb rack on sweet potato mash with a ratatouille \*  
South west eye fillet char grilled served with oven roasted vegetables, garlic mushrooms & red wine jus (g/f) \*

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### Desserts

#### Silver Dessert Options

Sticky date pudding, Crème brulee (g/f), Chocolate tart, Mini Pavlova or Seasonal Fruits

#### Gold Dessert Options

*All Canapes as listed in Silver options as well as:*

Strawberry mille-feuille, Cheesecake or Lemon meringue tart, or Cheese Board (Diamond only)

\*Either Beef Fillet OR Lamb Rack are available for selection with Gold & Diamond packages only. If you wish to select both options there will be an additional per person charge at market price





# All inclusive Buffet Menu

## Silver Buffet Package

Your choice of 3 canapés on arrival

### CARVERY

Select 2 of the following:

Slow roasted Dardanup beef with mulberry jus

Champagne ham with honey glaze

Oven roasted & crumbed snapper fillets

Oven roasted chatz potatoes

Medley of seasonal vegetables

### HOT DISHES

Select 1 pasta & 1 chicken dish:

Spinach & ricotta cannelloni (v)

Tortellini in tomato & basil sauce (v)

Traditional beef lasagna

Creamy buttered chicken curry served with rice (gf)

Chicken in white wine & leek sauce served with rice (g/f)

Peri peri roasted chicken

### SALADS

Traditional caesar salad

Tomato feta & basil pesto salad (g/f) (v)

Pumpkin rocket & quinoa salad (g/f) (v)

Freshly baked bread

### DESSERT

Select 3 Items:

Sticky date pudding, Crème brulee (g/f), Chocolate tart,

Mini Pavlova or Fresh Seasonal Fruits with cream.

6 Hour Standard Beverage Package

Sparkling House Wine

House Red & White Wine

Draught beer (Alby Draught & Alby Mid)

Assorted soft drinks plus tea & coffee

\$128 per person Mon-Fri

\$134 per person Sat-Sun

## Gold Buffet Package

Your choice of 3 canapés on arrival or grazing table

### SEAFOOD

Exmouth king prawns with seafood sauce

Oysters natural with lemon

Asian mussel salad

### CARVERY

Select 2 of the following:

Slow roasted Dardanup beef with mulberry jus

Champagne ham with honey glaze

Oven roasted lamb

Oven roasted chatz potatoes

Medley of seasonal vegetables

### HOT DISHES

Oven roasted & crumbed snapper fillets

Select 1 pasta & 1 chicken dish:

Spinach & ricotta cannelloni (v)

Tortellini in tomato & basil sauce (v)

Traditional beef lasagna

Creamy buttered chicken curry served with rice (gf)

Chicken in white wine & leek sauce served with rice (g/f)

Peri peri roasted chicken

### SALADS

Traditional Caesar salad

Tomato feta & basil pesto salad (g/f) (v)

Pumpkin rocket & quinoa salad (g/f) (v)

Freshly baked bread

### DESSERT

Select 3 Items:

Strawberry mille-feuille, Cheesecake, Lemon meringue tart,

Sticky date pudding, Crème brulee (g/f), Chocolate tart, Mini

Pavlova or Fresh Seasonal Fruits with cream.

6 Hour premium beverage package

Premium Sparkling Brut

Moscato

Premium white wine

Premium red wine

Draught beer (premium offering of one full strength and one mid strength)

1 choice of premium packaged beer

Soft drinks

\$155 per person Mon-Fri

\$162 per person Sat-Sun





# Mix It Up

## Hybrid Menu

### ROAMING ENTREE

Select 6 of the following:

- Coriander chicken balls with sweet chilli sauce
- Vegetarian arancini with dipping sauce (v)
- Moroccan chicken brochette with saffron yoghurt (g/f)
- Chilli and garlic prawn skewers (g/f)
- Duck spring rolls with black bean sauce
- Warm smoked salmon tart
- Thai marinated prawn wrapped in filo with chilli mayo
- Goats cheese mousse and caramelised onion tartlet
- Assorted nori rolls with soy sauce (g/f) (v)
- Vietnamese rice paper roll with ponzu sauce (v) (g/f)
- Beef teriyaki skewer (g/f)

### PLATED MAIN COURSE

Select 2 for an alternate drop:

- Fresh Australian barramundi fillet, leak & garlic rice compote with grilled fennel, showered in a glistening saffron butter
- Moroccan spiced free range chicken breast on a bed of Israeli cous cous and fresh herb salad (g/f)
- Succulent beef cheek and Paris mash served with honey roasted rainbow carrots (g/f)

### DESSERT BAR

Bridal cake cut & plattered

Choice of 3 desserts for dessert bar:

- Sticky date pudding
- Crème brulee (g/f)
- Chocolate tart
- Mini Pavlova
- Fresh Seasonal Fruits

### 6 Hour Standard Beverage Package

- Sparkling House Wine
- House Red & White Wine
- Draught beer (Alby Draught & Alby Mid)
- Assorted soft drinks plus tea & coffee

\$138 per person Mon-Fri

\$148 per person Sat-Sun

*\*Beverage Packages are interchangeable.*

*Price Per Head is based on the inclusion on the Silver Beverage Package*





# Platter & Share

## Banquet Menu

### CANAPE OPTIONS (Select 3)

Vegetarian arancini (v)  
Homemade sausage rolls  
Vegetarian quiche (v)  
Thai marinated prawn wrapped in filo  
Moroccan chicken brochette (g/f)

### SHARED MAIN - Menu 1

Full Butterflied Chicken  
Full Rib Eye  
Traditional Roasted Vegetables  
Warm Broccolini with Feta & Pine Nuts  
Classic Macaroni & Cheese Bake  
Mulberry Jus

### DESSERT BAR

Bridal cake cut & plattered  
*Choice of 3 desserts for dessert bar:*  
Sticky date pudding  
Crème brulee (g/f)  
Chocolate tart  
Mini Pavlova  
Fresh Seasonal Fruits

Tea & Coffee

### SHARED ENTREE

Honey roast ham, salami, pepperoni sausage, prosciutto with melon, grilled eggplant, kalamata olives, marinated feta, marinated chicken drumettes (gf), greek meatballs, chilli and garlic prawn skewers (gf) slovakian chicken skewers (gf)  
Served with tzatziki yoghurt and garlic mayonnaise, toasted Turkish bread, EVOO & basil Pesto.

### SHARED MAIN - Menu 2

Full Rack of Sticky Beef Ribs  
Full Butterflied Moroccan Spices Chicken  
Warm Israeli Cous Cous Salad  
Peri Peri Roasted Potato  
Roasted Asparagus with sun-dried tomatoes & parmesan  
Dill & Yogurt Sauce

### 6 Hour Standard Beverage Package

Sparkling House Wine  
House Red & White Wine  
Draught beer (Alby Draught & Alby Mid)  
Assorted soft drinks plus tea & coffee

\$126 per person Mon-Fri

\$136 per person Sat-Sun

*\*Beverage Packages are interchangeable. Price Per Head is based on the inclusion on the Silver Beverage Package*





# Cocktail menu

Select 10 items from the warm or cold selection

Select 1 substantial item

## Cold Selection

Goats cheese mousse and caramelised onion tartlet

Roasted vegetable frittata (v) (g/f)

Assorted nori rolls with soy sauce (g/f)

Fillet of beef tartare en crouete

Freshly shucked natural oysters served with Tahitian lime wedge (g/f)

Prawn and avocado puree served on a ceramic

Chinese spoon (g/f)

Vietnamese rice paper roll with ponzu sauce (v) (g/f)

Smoked salmon and cream cheese savoury tartlet

## Warm Selection

Coriander chicken balls with sweet chilli sauce

Vegetarian arancini with chef's choice of dipping sauce

Moroccan chicken brochette with saffron yoghurt (g/f)

Chilli and garlic prawn skewers (g/f)

Duck spring rolls with black bean sauce

Warm smoked salmon tart

Herb crusted lamb cutlets with balsamic honey jus

Thai marinated prawn wrapped in filo with chilli mayo

Traditional oysters kilpatrick (g/f)

Beef teriyaki skewers (g/f)

Cheese & Garlic Pizza (v) \*gf available

Margarita Pizza (v) \*gf available

## SUBSTANTIAL ITEMS

Mild, creamy butter chicken with turmeric rice (g/f)

Lamb cutlet served on a bed of creamy mash and ratatouille sauce (g/f)

Asian coleslaw salad tossed with teriyaki chicken strips (g/f)

Chicken cacciatore in a rich red wine, tomato & olive sauce served with pilaf rice (g/f)

Asian beef noodles with Asian vegetables and udon noodles

Fragrant Thai green chicken curry served with Jasmine rice (g/f)

Braised beef with button mushrooms, red wine & Shallots served with pilaf rice (g/f)

Spinach & ricotta tortellini with Tuscan vegetable sauce (v)

Crumbed fish and chips served in a cone with tartare sauce and lemon

Mixed Sliders of classic beef with tomato relish, cheese & pickle and chicken with halloumi, light hummus whip & sun-dried tomato.

## 6 Hour Standard Beverage Package

Sparkling house wine

House white wine

House red wine

Draught beer

Soft drinks

\$118 per person Mon-Fri

\$124 per person Sat-Sun

*\*Beverage Packages are interchangeable. Price Per Head is based on the inclusion on the Silver Beverage Package*





# PACKAGE *options*

	Per Person
<b>Upgrade Your Package</b>	
Grazing table (or platter per table)	\$12
Extra beer selection (Draught or Packaged depending on room selection)	\$9
Premium beverage package	\$14
Deluxe beverage package	\$26
An extra choice of entree, mains or dessert on the night (plated menu only) per course	\$9
Add a pasta course	\$10
Upgrade per canape (plated or buffet menus only)	\$6
Add Mocktails for alcohol free functions	\$5
 <b>Upgrade Your Buffet Menu</b>	
King prawns with seafood sauce	\$11
Oysters natural with lemon	\$7
New Zealand mussels with Thai dressing	\$5
 <b>To Finish</b>	
Cheese board served with dried fruits & wafers	\$85 per platter
Antipasto Platter served with Turkish bread	\$90 per platter
 <b>Kids/Youth</b>	
<i>Kids (3-12 years)</i>	
Plated meal with soft drinks	\$35
Entree - garlic bread	
Main - chicken breast nuggets with chips	
or	
Main - Chef's selection pasta dish	
Dessert - vanilla ice cream with chocolate sauce	
Buffet selection & soft drinks	\$35
 <i>Youth (12-17 years)</i>	\$ adult pp minus
Same as Adult Menu selection	beverage package
 <b>Supplier Meals</b>	
Plated Meals - main meal & soft drinks	\$40
Buffet Meals - buffet selection & soft drinks	\$40
 <b>Tastings</b>	
Food and beverage tastings may be arranged for plated menus, for confirmed bookings only, with the wedding coordinator. You must notify the venue of the items you wish to taste at least 14 days prior to the tasting. All food and beverages are charged at the menu prices and this may be paid for at the time of your food trial or with your final bill.	\$60 per couple
 <b>Beverage Packages</b>	
<i>6 hour beverage package is included in your menu selection</i>	
As an alternative you may chose to create a bar tab which will still incur a minimum value per person.	\$25
6 hour soft drink packages (including juice) for alcohol-free events	\$35
6 hour soft drink packages (not including juice) for alcohol-free events	\$26



# terms & conditions

The Mulberry Estate are delighted that you wish to marry the love of your life at our venue. To ensure your event meets the highest standard please read the following terms & conditions;

1. Bookings will be considered tentative pending receipt of a deposit and will be held without obligation for a period of two week. After the two week period, Mulberry Estate reserves the right to cancel an unconfirmed booking without notice and reallocate the date to other enquiries. If dates have already been rescheduled due to COVID-19 and client then cancels, all monies will be retained by Mulberry Estate.
2. Confirmation of a booking occurs on receipt of a non-refundable \$1,500 deposit payment. Payment of your deposit is acceptance of these wedding terms & guidelines.
3. Guaranteed minimum numbers must be received two weeks (14 working days) before the function. Numbers may increase up to the day of the event at the discretion of the venue, but must be confirmed verbally and in writing. Acceptance of extra numbers is dependent on availability of space and prepayment.
4. At least 4 weeks prior to your function, we require confirmation of final arrangements of menus, beverage requirements and functions times. Please advise any vegetarian or special dietary needs.
5. Full payment is required seven clear working days prior to your event. Payment by EFT, cash, bank cheque or credit card is required. Once full payment has been made it is non - refundable.
6. All credit card payments will incur a 0.8% transaction fee.
7. Room hire applies to all of our private function rooms. Included in your room hire is the cost of room set up, white linen tablecloths & serviettes, white skirting on the bridal table & cake table (if required) & the service equipment and staffing needed to provide your choice of food & beverages. On request we are also happy to set out your place cards. Should you not require an element listed in the inclusions, the price will remain the same.
8. The following minimum spends apply for a Friday, Saturday and Sunday bookings unless otherwise agreed to by the venue manager:
  - Mulberry room \$15,000
  - Burgundy room \$12,000
  - Champagne room \$9,000
  - Taphouse (access from 2:30pm, inside bar & balcony only) \$7,000 or (full day hire/access including beer garden) \$12,000
9. In case of rain the ceremony may be held in one of our other rooms or, in most cases in the room you have hired for your reception.
10. Weddings who do not book specific entertainment but, choose to have their own choice of music through a PA system must ensure that all music laws is subject to license and all recordings are legal.
11. Cocktail Receptions held over meal periods (12pm – 3pm or 6pm – 9pm) require a minimum of 9 cocktail items and one substantial item.
12. Functions held on Public Holidays will incur a surcharge on the total cost of food and beverage, please speak to your wedding coordinator for more details.
13. No food or beverages of any kind (other than wedding cake) will be permitted to be brought in for consumption at the function by the Organiser or the Organisers Guests.
14. Function times:
  - Lunchtime bookings: access to the room is from 9am the morning of the function.
  - Lunchtime functions must conclude by 4.00pm.
  - Evening bookings: access to the Mulberry, Burgundy or Champagne room is from 10.00am, access to the Taphouse is from 3pm (unless hired for the full day) evening functions are required to conclude at 12.00am. Mulberry Estate will do all possible to accommodate special requests regarding access to the rooms.
15. Mulberry Estate reserves the right to increase the package prices at any time without prior notification.
16. Cancellations: All deposits are non refundable.
17. Mulberry Estate would be pleased to assist with obtaining quotes for all of your hire equipment, entertainment and decoration requirements & the costs would be added to your final account. Please note that no items are to be nailed, screwed, stapled, or adhered to any surfaces in the venue.
18. Mulberry Estate operates under the principles of the Responsible Service of Alcohol guidelines. The Mulberry Estate staff are instructed not to serve any alcoholic beverages to guests under the age of eighteen (18) years, or guests in a state of intoxication. Mulberry Estate reserves the right to exclude persons, without liability, from an event.
19. Organisers are financially responsible for any damage sustained to the Mulberry Estate function centre and / or surrounding grounds by the Organiser, Organisers Guests, Invitees or other persons attending the function whether in the room or any other part of the Mulberry Estate premises.
20. No petals, confetti, glitters, rice or other items are to be used on the Mulberry Estate grounds or in the rooms. Some organic materials may be used on the grounds but only with prior permission from the venue management.
21. General cleaning is included in the cost of the function. The Organiser may incur additional charges in the instance where an event has created cleaning requirements that are considered, in the opinion of Mulberry Estate, over or above normal cleaning requirements. A cleaning fee will be charged for any use of unauthorised petals, confetti, glitters, rice or other items.
22. Mulberry Estate does not accept responsibility for damage or loss of any goods left at Mulberry Estate prior to or after a function.
23. In the event that the venue cannot be made available to the Organiser on the date (s) for which it has been booked for reasons of fire, flood, damage, industrial dispute, loss of power or another reason, the management of Mulberry Estate shall not be liable for any loss, damage or injury whatsoever suffered by the client as the result of the unavailability of the venue.
24. Alcohol must be served with a substantial meal. What constitutes a standard meal will be the sole discretion of Mulberry Estate.
25. Dietary requirements; Mulberry Estate will strive to accommodate dietary requirements and needs where possible however, due to the nature of many of the ingredients it is not always possible to guarantee that all allergens can be completely omitted. Customers are asked to be aware of this and ensure that the necessary precautions are taken. Mulberry Estate will endeavour to cater to dietary requirements only where there has been prior notification of the specific nature of the needs.









Thank you to our photographers for their amazing images:

Mandy Bowler Photography

EJ Creative

Compose Photography

Aftrotastic Productions

Fine-Line Photography

All About Image Photography

Dave & Charlotte Lifestyle Photographers

Simone Harris Photography

# MULBERRY ESTATE

weddings | functions | events



Viewings by appointment only.  
34 Hamersley Rd, Caversham WA 6055 Ph (08) 9379 0344  
events@mulberryestate.com.au mulberryestate.com.au





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## *Tentative Booking Form*

BOOKING NAMES  
(FIRST NAMES & SURNAMES):

EMAIL:

MOBILE:

DATE & DAY OF  
EVENT:

NUMBER OF GUESTS:

POSTAL ADDRESS:

HOW DID YOU HEAR  
ABOUT US:

### FOOD STYLE

Buffet Menu

Share & Banquet Menu

Plated Set Menu

Hybrid Menu

Cocktail Menu

### BEVERAGE STYLE

Alcohol Package

On Consumption

Alcohol Free

### FUNCTION LOCATION

Champagne Room

Champagne Terrace

Burgundy Room

Burgundy Terrace

Mulberry Room

Riverside

Taphouse

Open Field

### FUNCTION TIMES

Champagne Room

Champagne Terrace

Burgundy Room

Burgundy Terrace

Mulberry Room

Riverside

Taphouse

Open Field

### NOTES

HAVE YOU READ AND AGREE TO OUR TERMS AND CONDITIONS? YES NO

BOOKING CONTACT NAME:

SIGNED:

MULBERRY ESTATE CONTACT:

DATE:

OFFICE USE ONLY: DEPOSIT PAID:

INVOICE NO.

34 Hamersley Road, Caversham WA 6055 P 08 9379 0344

E [events@mulberryestate.com.au](mailto:events@mulberryestate.com.au) W [mulberryestate.com.au](http://mulberryestate.com.au) f 