



Anambah | Hunter Valley



DOLTONE HOUSE VENUE COLLECTION + CATERING

Wedding Package Inclusions

—
150 Guests Minimum*

- Pre-Dinner drinks and a Chef Selection of Canapes to welcome your guests upon arrival
- Sharing platter menu or 3-course plated menu per person
- Unlimited vineyard beverage package
- Stylish appointed room and observation deck dedicated for you
- Elegant Bentwood Chairs
- Air Conditioned
- Complimentary cutting and serving of your wedding cake
- White linen table cloths and white napkins
- Banquet tables, cutlery, crockery and glassware
- Placement of bonbonniere and place cards
- Printed menus on each guest table and table numbers
- Dedicated wedding coordinator
- Professional wait staff
- Exclusive e-book and wedding event document to assist with your planning



* For more intimate weddings with lower guest numbers than stipulated above, please enquire with your Event Coordinator for a tailored event package.

On the Day of your Wedding or Event

Exclusive Use of:



- The Anambah House Baronial Dining Room, Formal Lounge Room and North Verandah and for Bridal Party Photos for up to 1 hour between Ceremony and Reception
- Bridal suite for use of bridal party for 2 hours prior to reception
- Fully air-conditioned Barn
- Vineyard
- Billiard Room lawn
- Billiard Room veranda, carrara topped antique wrought iron tables and wrought iron chairs
- Anambah House ground floor verandahs
- Fountain circle lawn and main driveway
- Wrought Iron Gazebo
- Wrought iron and marble signing table and 2 wrought iron chairs
- Bride, Father of Bride and Bridesmaids entrance from house across kitchen lawn through Edna Walling style hedge archway onto ceremony lawn
- All lawns and areas surrounding Stables and Barn
- Wine barrels, placed under festoon lights, for use as cocktail tables (6)
- All antique wrought iron chairs (with their cushions) and tables scattered around gardens
- Festoon and fairy lighting
- All lighting and draping in the Barn
- 8 Chandeliers in the Barn
- Victorian era claw foot bath for use as an ice bucket for champagne and drinks station
- Victorian era style copper bar
- Original 12 meter x 1 meter 130 year old country rustic hardwood Bridal Banquet Table in 4 pieces to be configured to your specifications
- All existing wiring for band use
- Rustic country farmhouse 3m long bench for gifts
- Victorian era church lectern for speeches
- Wrought iron and marble cake table
- Photo Frame hanging in ancient Fig Tree for your guests with your personalised name
- White 3m high flags at driveway entrance
- White country style directional signpost with 'Wedding' and personalised with the name of bride and groom
- Full Commercial Kitchen
- Helicopter landing paddock
- Victorian era Tennis Shed
- Tennis/Croquet court lawn (most popular for ceremony)

Ceremony Package Inclusions

Say your 'I do's' with a timeless outdoor wedding ceremony in a private and enclosed oasis overlooking the stunning lower Hunter region. Create a memorable experience as you take in the ambience and fresh air of the Hunter Valley region.

- 1 Hour Ceremony
- Non-alcoholic beverage station
- 80 x Elegantly styled white garden chairs
- Signing Table and Chairs
- Set-up and pack down of all equipment



ANAMBAH HOUSE CIRCA 1890

Optional Extras

PRICING ON APPLICATION

- Use of wood fired Pizza Oven with professional Pizzola
- Next Day "Recovery" venue hire for those who have had their main event the day before and want to extend the experience
- Newly installed communal fire-pit, perfect spot under the stars for guest to mingle





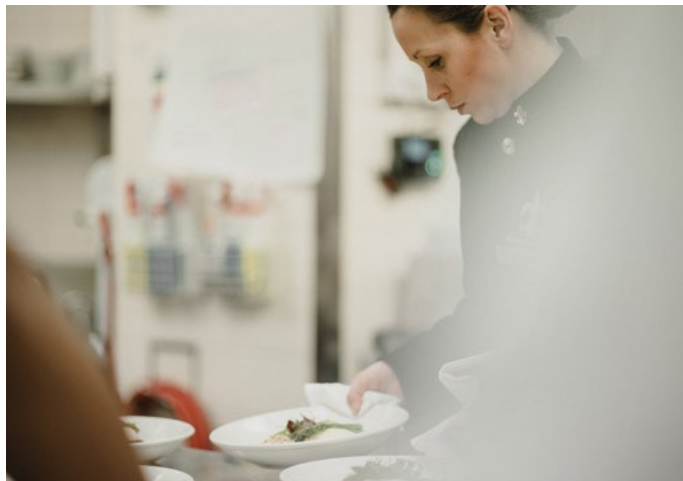
House Access for Photography purposes

Lasting memories with a unique and unforgettable experience is what you deserve on your wedding day. For a show-stopping moment that cannot compare, capture the magic and history that Anambah House has to offer with an exclusive wedding shoot with your photographer inside the

house. Full of character and charm, create extraordinary memories that add to your special day with the rich heritage, warm colours and ornate detailing that transcends all of your expectations. Treat yourself to a breathtaking experience with a one-of-a-kind photo opportunity.

Award Winning Food and Catering

Doltone house understands the importance of food for any event. Food and catering is what we are renowned for. Our love of food is reflected in all our menus and quality is never compromised. Serving Sydney's best quality produce - we source only the highest standard for you. Our knowledgeable catering team and professional, experienced and dedicated to excellence to ensure your catering needs are met.



WINNER 2019
RESTAURANT & CATERING AWARDS FOR EXCELLENCE





We are proud of our catering team's exceptional delivery

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Cuisine is a passion and a reflection of dedication on a plate. Our knowledgeable catering team are professional, experienced and dedicated to excellence to ensure your catering needs are met.

Long Table Menu

Tutti a Tavola - Sharing Feast

Accompaniments (Served per table)

ARTISAN SOURDOUGH BREAD ROLLS

w/ butter medallions

DOLTONE HOUSE 'SIGNATURE' BLACK OLIVES

Regionally grown especially for Doltone House, these olives are marinated with our signature dressing

Primi (Served per table)

PROSCIUTTO SAN DANIELE CON MELONE *GF, P

Ripe seasonal rockmelon wrapped with aged san danielle prosciutto

BRESAOLA, FUNGHI E PARMIGIANO *GF

Thinly sliced air dried wagyu beef with balsamic mushroom, rocket & shaved parmesan

INSALATA CAPRESE *GF, V

Mozzarella di buffalo, vine ripened tomatoes, basil & extra virgin olive oil

FORMAGGI, OLIVE E VERDURE *GF, V

Assorted Italian cheeses, green Sicilian olives and marinated chargrilled vegetables

Secondi (Shared Platters)

SELECT ONE PASTA DISHES

PENNE CON BROCCOLETTI E RICOTTA *V

Penne pasta with garlic, broccoli & ricotta

RISOTTO CON FUNGHI E PISELLI *GF, V

Arborio rice with field mushrooms, peas, cherry tomatoes & flaked parmesan

CASSARECCE PORK SICCE *P

Broad beans, fennel, tomato

PRAWN RISOTTO *GF

Roasted tomato, basil and black olive dust

RIGATONI SEDANI

Braised beef ragu in tomato, parsley, basil

FARFALLE *N

Broccoli, walnut pesto, ricotta salata

SELECT TWO MAIN DISHES

POLLO ALLA CONTADINA *GF

Roast chicken with spring onion, field mushrooms, fresh tomato and mascarpone cream

SALMONE ARROSTITO CON FINOCCHIO E CREMA ALLO ZAFFERANO *GF

Oven roasted Tasmanian salmon with shaved fennel, black olive, tomato & saffron emulsion

MIALE AL FORNO CON MELA E GREMOLATA *GF, L F, P

Braised pork belly with roasted apples & gremolata

CHICKEN CACCIATORE *GF, LF

Mushrooms, onions, black olives, capsicum, roasted baby potatoes

BRASATO DI GUANCIALE DI MANZO

Slow roasted beef cheeks, pickled onions, watercress & red wine jus

AGNELLO ARROSTITO AL ROSAMARINO *GF, LF

Slow roasted lamb shoulder with rosemary & baby tomatoes

Contorni (Shared Platters)

PATATE AL ROSAMARINO *GF, V

Baby potatoes oven roasted with rock salt & rosemary

INSALATA DI RUCOLA E PARMIGIANO *GF, V

Wild rocket with balsamic glaze, extra virgin olive oil and flaked parmesan

Dolci

TRADITIONAL ITALIAN FAVOURITES

TRIO OF CANNOLI - RICOTTA, CHOCOLATE, VANILLA

SPECIAL DIETARY REQUIREMENTS indicated by*

GF - Gluten Free LF - Lactose Free N - Contains Nuts P - Pork Products V - Vegetarian VN - Vegan

WARNING It is the client's responsibility to notify Doltone House of any attendees who may suffer from food intolerances or allergies including but not limited to traces of nuts. Doltone House cannot guarantee menu items unless notification of specific requirements are provided in writing PRIOR to your event.

Beverage Package Vineyard Selection

White Wine

DE BORTOLI WILLOWGLEN SEMILLON SAUVIGNON BLANC

SOUTH EAST AUSTRALIA

Transparent pale green. Showing tropical fruits of passion fruit with fresh cut grass. Upfront is a fresh and fruitful palate of passion fruit and gooseberry which climaxes in a lengthy lemon & lime finish.



Red Wine

DE BORTOLI WILLOWGLEN SHIRAZ CABERNET

SOUTH EAST AUSTRALIA

A medium bodied wine with lovely spicy fruit flavours and notes of berry and a touch of vanillin oak. The soft round tannins and the balanced acidity provide texture and good length.



Sparkling Wine

DE BORTOLI WILLOWGLEN BRUT

SOUTH EAST AUSTRALIA

Straw yellow in colour and displaying fresh, herbaceous aromas. A very refreshing, easy drinking sparkling wine displaying fresh, fruit flavours and a creamy palate with a crisp clean finish. The ideal wine for any occasion.



Local & Imported Beers

All beers are sourced from country of origin

PERONI RED LAGER FULL STRENGTH

ITALY

The biggest selling beer in Italy, Peroni Red is an authentic Italian lager brewed with the finest barley malts for richness. Crisp, refreshing and an ultra flavoursome lager.



BIRRA ITALIA FULL STRENGTH

ITALY

The Birra Italia is a premium lager made by using high-quality European hops and selected yeasts. The colour is light gold. Full and persistent with a clean and refreshing finish. Delicate and well- balanced.



VERAS 1866 LAGER FULL STRENGTH

FRANCE

A pale amber appearance is well balanced with rich, aromatic malt and barley characteristics. The smooth, clean palate and sweetness of the malt makes this a refreshingly crisp easy to drink beer for any occasion.



HAHN PREMIUM LIGHT

AUSTRALIA

Hahn Premium Light is a superior tasting liquid that has been passionately brewed using the best of modern technology and the finest natural ingredients. A full flavoured, crisp and refreshing taste, with less alcohol than regular beers at just 2.4%.



Please speak to your event
co-ordinator to see other
beverage package selections.



Applause

We cannot thank all the staff of Doltone House enough for the spectacular wedding they created for us. Our wedding at Anambah House was the most magical scene I had ever been in. From the ceremony to the reception, the whole atmosphere was absolutely amazing. Every single person that attended our wedding was blown away and I'm still hearing everyone talk about it, from the setup, to the food, the helpful staff, and to dancing out on the grass under the stars, it was a dream and so much more. The next day recovery party was the perfect ending to the most amazing weekend and people are still saying it was the best wedding they have ever been to! It will forever be the most magical memory for us and everyone who attended. Thank you so much!

Teresa & Joey

I honestly love this venue! My husband and I could not be happier with how the night went. The venue, the staff, and the chefs really exceeded my expectations. the staff were so accommodating, professional but also super attentive. Our guests could not stop indulging in the food and were all so highly impressed. In our family, food is a priority and we have received endless compliments from every single guest. The food was amazing, in quantity and quality. Every dish was cooked to perfection and reflected the Hunter Valley region.

Rosie & Dean

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DOLTONE HOUSE

venue collection + catering

JONES BAY WHARF

DARLING ISLAND

HYDE PARK

SYLVANIA WATERS

WESTERN SYDNEY

ANAMBAH - HUNTER VALLEY

Photography | Mint Photography | Susan Avery Flowers and Events | Doltone House