

# Cindy's Function Packages

IVYBROOK FARM, MASLIN BEACH, FLEURIEU PENINSULA

Award Winning Catering & Planning by Cindy Westphalen

Telephone: 0414 618 433  
cindy@cindysclassicgourmet.com.au  
cindysclassicgourmet.com.au

*Cindy's*  
CLASSIC GOURMET





John Olsen. Meeting and exceeding the high standards of Australian politicians means that I would be able to please even the most demanding reality TV bride!

However, in reality, brides and grooms only demand someone they can trust and rely upon, as they tell you their dreams, visions and the perfect moments that are important to them. It is then my job to offer my assurances and expertise gained from planning and executing hundreds of wedding celebrations, to choose the best suppliers, smooth out any kinks in the running schedule and share my style and eye for detail to create a uniquely personal look.

I also enjoy opportunities for community involvement, and any chance I have to promote South Australia and local business. I catered the SA Great Campaign for five years am a regular guest speaker at local schools for Australian Business Week, and in March 2015 I was a guest speaker at the Businesswoman of the Year Awards hosted by Enterprising Women Whyalla—having come from growing up in Whyalla myself, to planning weddings and functions around Australia.

I have been voted an Australian Bridal Industry Academy Awards winner by my brides and grooms since 2001, taking out two categories in 2016. In 2015 and 2016 I was so proud to be awarded the National ABIA Designer of Dreams Award as Australia's Number 1 Independent Caterer, and Australia's Number 2 Independent

Caterer in 2017. Cindy's Classic Gourmet is also an accredited tourism business and a finalist in three categories of the 2012 South Australian Tourism Awards. In 2011 I was a finalist in the Telstra Businesswomen's Awards.

I'd love to hear your wedding day dreams, and design your perfect celebration.

Love, *Cindy*

I have been operating my business in Adelaide since 1987 and in that time I have remained dedicated to providing high quality service, great tasting food and encompassing value. As a result, Cindy's Classic Gourmet enjoys a wonderful, well-respected reputation, and I have had the pleasure of working with loving, inspiring, generous couples and families, to bring their engagement party, wedding reception, birthday, anniversary or celebration together.

I have also had the honour of working with inspiring South Australian public figures, including being the exclusive caterer for the Lord Mayor's Department, as well as catering functions for the Australian Liberal Party, Prime Minister John Howard and South Australian Premier

"Dear Cindy, you made planning our reception so easy and were open and willing to accommodate our ideas."

- Laura

"Cindy, 10 years ago you catered our wedding and last weekend you catered my niece's wedding, fabulous as expected,"

- Sandra

"To all the crew at Cindy's Classic Gourmet thank you for making our wedding run so smoothly, without your help planning I don't know what I would have done." - Penny



a stone's throw from the vineyards. Host your wedding ceremony in Valentine's Garden, where previous owners the Valentine family planted a Cyprus tree which has flourished into a beautiful backdrop for your celebration.

The historic stone barn built in 1898 will host your reception celebrations and can be decorated using Ivybrook's carefully selected vintage furnishings.

Stay on-site during your wedding preparations at the Vineyard Cottage, from which the bride can be transported to the ceremony by vintage car.

Ivybrook Farm is a lovingly maintained family-owned property. Owned and managed by locals David and Cheryl Hunt, with the help of their sons on the vineyard and in the winery, Ivybrook Farm is steeped in the history of five generations of the family who worked the land. The Hunt family are excited to welcome you to their historic property to start the next chapter of their family's journey.

The family produced its first vintage of Ivybrook Farm Wines in 2008, continuing the family's farming traditions. David, and Winemaker son Nick, oversee the vineyards and the wine production at Ivybrook Farm.

So, as you enjoy the wines at your wedding or function, you will also be just



# Accommodation

Enjoy the tranquil views overlooking the family vineyard from the B&B cottage on Ivybrook Farm's property, while being just a 10 minute drive to McLaren Vale township, or to the pristine beaches of the Fleurieu Peninsula.

Ivybrook Farm's luxury, self-catering accommodation can sleep up to four people, and you can book a special two night package when you book your wedding, so you can prepare for your celebration in relaxing style, and linger the next day to re-live all those special moments.

Vineyard Cottage offers:

- Spa bath
- Wood fire
- Air-conditioning
- BBQ
- Full kitchen
- Luxury furnishings
- Breakfast provisions
- Chocolates and wine on arrival



## CINDY'S SIT DOWN MENUS

### Entrée Choices

Smoked salmon and macadamia nut salad with balsamic and feta dressing  
 Chicken and leek, basil tart with tomato compote  
 Thai chilli lamb topped with roasted almonds and capsicum on a jasmine rice bed  
 Trio of dips with herb pita bread  
 Smoked salmon with prawn caper cream salad leaves and mango dressing

### Main Choices

Fillet of beef roasted with red wine and mushroom sauce  
 Chicken fillet rolled and seasoned with ham, spinach and pine nuts dressed in a light mustard sauce

Chicken fillet with spring onions, white wine and zucchini salsa  
 Rack of lamb, Webber roasted  
 Fillet of beef spooned over with a chunky tomato and black olive salsa

### Dessert Choices

Brandy snap basket filled with ice cream, fresh fruit salad and strawberry caulis  
 Tiramisu  
 Mocha torte with passionfruit sauce and fruit  
 Old fashioned apricot crumble served with ice cream and cream  
 Rich chocolate torte on a passionfruit skirt  
 Apple pie served with Hills farm cream and dusted with icing sugar  
 Lemon cheese cake with King Island cream

### Menu Prices

1 Entrée + 1 Main + 1 Dessert.....\$65.00/person  
 1 Entrée + 2 Main + 1 Dessert.....\$69.00/person  
 2 Entrée + 2 Main + 1 Dessert.....\$79.00/person  
 Cheese Platters.....\$50.00 each  
 Children's Menu.....\$15.00/child

### Inclusions in Sit Down Menu Prices

Grazing table of hot and cold canapés with all menus.  
 All menu items are customisable and interchangeable, and consultation with Cindy for menu tailoring is included.  
 Minimum 50 guests. Smaller functions catered for by request.  
 Main meals served with seasonal vegetables and gourmet salad bowls.  
 Dinner rolls and table butter.  
 Teas, coffee and chocolates.

### Additional Options for Sit Down Menus

Ask about our roving canapés option for entrée.  
 Soups available on request.  
 Add your Wedding Cake to any sit down menu as dessert, served with mixed berries and cream, and save \$1.00 per person from any menu price.  
 Ask about our dessert bar or cheese bar options, BYO spirits, Port, Muscat etc.





## CINDY'S COCKTAIL MENUS

### Cocktail 1, \$35.00/person

A selection of Mediterranean nibbles  
 Chicken and coriander cups  
 Smoked salmon and Neufchatel on rye  
 Sun dried tomato tartlets  
 Spring rolls with sweet chilli sauce  
 Samosas with sweet chilli sauce  
 Crumbed chicken with minted yoghurt dressing  
 Corn and spinach puffs with apricot jam  
 Selection of cocktail pasties/quiches:  
 Chicken and sweet potato  
 Spinach and blue cheese  
 Leg ham and Brie  
 Vegetarian

### Cocktail 2, \$40.00/person

A selection of Mediterranean nibbles  
 Smoked salmon and Brie on mini toasts  
 Curried chicken and basil tarts  
 Seafood boats  
 Vegetarian bites  
 Samosas with sweet chilli sauce  
 Spring rolls with sweet chilli sauce  
 Thai curry meat balls  
 Selection of cocktail pasties  
 Mini cocktail meat pies  
 Lemon and lime prawn skewers  
 Selection cocktail quiches:  
 Chicken and sweet potato  
 Spinach and blue cheese  
 Leg ham and Brie  
 Vegetarian

### Cocktail 3, \$50.00/person

A selection of Mediterranean nibbles  
 Chicken and coriander cups  
 Smoked salmon and Neufchatel on rye  
 Corn and spinach puffs apricot jam  
 Chicken satays with minted yoghurt dressing  
 Thai meat balls  
 Arancini balls  
 Lemon and lime prawn skewers  
 Oyster with salmon roe  
 Selection of assorted pastries  
 Cocktail vegetarian bites  
 Selection cocktail pastries, including vegetarian

### Cocktail 4, \$55.00/person

Smoked salmon and lemon caper dill  
 Chicken, chickpea, feta and mint cups  
 Roast beef rolled in pesto bites  
 Lemon and lime prawn skewers  
 Cocktail sliders  
 Chicken satay with coconut and coriander  
 Meatballs with tomato chutney and basil  
 Thai meatballs with satay sauce  
 Selection cocktail pastries, including vegetarian  
 Rogan josh lamb on jasmine rice with raita  
 Thai chicken, snow peas and noodles  
 Mini tempura whiting with lime aioli



## Cocktail 5, \$65.00/person

Grazing table  
Seafood salad  
Chicken and coriander cups  
Authentic cocktail tomato and basil bruschetta  
Roasted beetroot and feta bruschetta  
Lemon and lime prawns  
Skewered chicken tenders  
Pork belly and apple salad  
Salt and pepper calamari  
Baby whiting with lime aioli  
Beef slider  
Corn and spinach puffs with apricot chutney  
Pumpkin and parmesan arancini balls  
Corn and spinach puffs with fig jam  
Eggplant with sweet harissa and mint  
Artichoke tartlets with parmesan  
Focaccia bread and sundried tomato  
Lemon caper Neufchatel toasts  
Zucchini tarts with horseradish  
Sweet potato and chilli cups  
Stuffed mushrooms  
Tiny pizza bread

## Inclusions in Cocktail Menu Prices

All menu items are customisable and interchangeable, and consultation with Cindy for menu tailoring is included.

Minimum 50 guests. Smaller functions catered for by request.

Children's cocktail menu available by request.

Teas, coffee and chocolates.

## Additional Options for Cocktail Menus

Pre-dinner mini baguettes at \$3.50 each. Fillings:

Sundried tomato and roasted speck

Chicken, coriander and capsicum

Vegetarian

Add your Wedding Cake to any cocktail menu for dessert served with mixed berries and cream, for \$3.50 per person.

Ask about our dessert bar or cheese bar options, BYO spirits, Port, Muscat etc.





## CINDY'S SHARE PLATTER MENUS

### Canapé Choices

Chicken and coriander cups  
 Roasted beetroot with Persian feta  
 Roasted pumpkin and chickpea  
 Smoked salmon Bellini with caper cream  
 Arancini balls  
 Garlic chicken skewers in Thai-style sauce  
 Asparagus, grape tomato and herb quiches  
 Fig, herb and fennel salad  
 Roasted beetroot, leek, cream cheese and hazelnut tarts  
 Eggplant and broad bean cups  
 Sundried tomato and roasted speck mini baguettes  
 Chicken, coriander and capsicum mini baguettes  
 Vegetarian mini baguettes

### Entrée

Chef's selection of grazing platters, vegetarian options available.

### Main Platters

Oven roasted mushrooms stuffed with baby spinach, Bad Sally Balsamic and sundried tomatoes  
 Seasoned chicken fillet with baby spinach, sundried tomatoes and roasted pine nuts, dressed in a béarnaise pistachio nut sauce  
 Tender fillet of beef and walnut horseradish  
 Mini Webber-roasted rack of lamb with mint drizzle  
 Moroccan vegetable curry  
 Leek and Persian feta tart  
 Caramelised onion and Stilton tart

### Salad and Sides Platters

Mesculin orange and Brie salad  
 Moroccan rice  
 Pumpkin and potato with mustard cream  
 Cocktail potato salad with anchovies and Spanish onion  
 Spinach and almond salad with pomegranate dressing  
 Rice noodles with roasted almonds, capsicum and coriander dressing  
 Smoked Rainbow Trout salad with watercress and roasted nuts

### Menu Prices

Share Platter Menu.....\$70.00/person  
 Cheese Platters.....\$50.00 each  
 Children's Menu.....\$15.00/child

### Inclusions in Share Platter Menu Prices

Six Canapé choices.  
 Entrée of Chef's selection grazing platters.  
 Two Main Platter choices.  
 Four Salad Platter choices.  
 All menu items are customisable and interchangeable, and consultation with Cindy for menu tailoring is included.  
 Minimum 50 guests. Smaller functions catered for by request.  
 Dinner rolls and table butter.  
 Teas, coffee and chocolates.

### Additional Options for Share Platter Menus

Add your Wedding Cake to any share platter menu for dessert served with mixed berries and cream, for \$3.50 per person.  
 Ask about our dessert bar or cheese bar options, BYO spirits, Port, Muscat etc.



# Beverage Packages

## Ivybrook Premium Drinks Package

### Includes:

- Six hours of service
- Choice of Ivybrook's Sparkling Wine, White Wine and two Red Wines
- Coopers Pale Ale, Hahn Super Dry, Cascade Light and Cider
- Soft drinks, filtered water and juice
- Tea and coffee
- Ice and refrigeration
- Bar staff

**\$55.00/person**





## CINDY'S CLASSIC GOURMET TERMS AND CONDITIONS

1. To secure your date and our services, a non-refundable Booking Fee of \$500 is required to be paid to Cindy's Classic Gourmet with the completed Booking Form.
2. Prices quoted for food are fixed once your menu has been chosen.
3. Prices based on a 10% GST.
4. Cindy's Classic Gourmet are not liable for the cancellation or partial delivery of any product, service or performance if Cindy's Classic Gourmet is prevented or delayed directly or indirectly by any cause outside their reasonable control, whether or not such cause existed or was foreseeable by Classic Gourmet or the client at the time of booking (for example, fire or general emergency).
5. Final numbers are required 10 days prior to the function and full payment is requested at the final appointment seven days prior to the function.
6. Minimum spend is 50 people.
7. Photographs of the function, venue, food, guests and clients may be used in Cindy's Classic Gourmet and Wedding Girl App promotions, including online, and on social media.
8. Specific dietary needs can be catered for by informing the Cindy's Classic Gourmet team at time of booking. However, Cindy's Classic Gourmet does not guarantee menus will be entirely free from certain ingredients, and cannot be responsible for trace ingredients in packaged items.
9. We understand pets are part of the family, and the inclusion of your pets at your function can be discussed in your appointment.
10. Vendor meals will be charged to you at \$25 per meal.
11. Responsible service of alcohol as stated in the Liquor Licensing Act 1997 will be adhered to at all times. Alcohol will be consumed in a responsible manner and will not be taken from the premises. No service of alcohol will be given to minors.
12. Neither Cindy's Classic Gourmet, nor its servants or agents or any authorised representative thereof shall be liable or in any way responsible to the client or any of the client's members, employees, agents, invitees, guests or to any other person for any death, injury loss or damage which may be suffered or sustained to any property or by any person whether caused by negligence, default or willful misconduct of Cindy's Classic Gourmet, its officers, servants and agents, or otherwise.
13. The client agrees to indemnify Cindy's Classic Gourmet and keep Cindy's Classic Gourmet indemnified against; any and all liability, loss, claim, action or proceeding arising from loss of life, personal injury or property damage in connection with the use of the venue or of the use of the facilities in and about the venue or in relation to the provision of any services or the performance of the obligations of Cindy's Classic Gourmet under this contract; any or all loss or damage to the property of Cindy's Classic Gourmet resulting from or in connection with the use of the venue or the facilities in and about the venue or the provision of any services or the performance of any obligations of Cindy's Classic Gourmet under this contract.
14. The client accepts full responsibility for any damage caused by guests, employees and sub-contractor and any other attendee whomsoever of the function and hereby undertakes to pay the full repair or replacement costs estimated by Cindy's Classic Gourmet. Cindy's Classic Gourmet do not accept any responsibility for the damage or loss of any property left at the venue prior to, during or after the function.
15. The client shall conduct the function in an orderly manner and in full compliance with all applicable laws. The applicant shall indemnify and keep indemnified Cindy's Classic Gourmet against any and all liability resulting from any breach of any applicable legislations, regulations or laws which may be in force at any time or from time to time whilst the applicant is utilising the venue.

# Booking Form

Cindy's Classic Gourmet  
ABN: 63 048 626 703  
PO Box 285, Blackwood South Australia 5052  
Cindy Westphalen: 08 8278 4448 or 0414 618 433

Ivybrook Farm  
ABN: 13 009 675 646  
34 Thomas Road, Maslin Beach, South Australia 5170  
David and Cheryl Hunt: 0419 914 921 or admin@ivybrook.com.au

Booking Date: .....  
Function Date: .....

## Payment Details

Direct payment to:  
(we do not accept credit cards)

Account Name: Cindy's Classic Gourmet  
Account Number: 1021 7172  
BSB Number: 065 108

Cheques made payable to:  
Cindy's Classic Gourmet

Name/s: .....  
Postal Address: .....  
Home Telephone: .....  
Work Telephone: .....  
Mobile: .....  
Email: .....

I/we understand and agree to the terms and conditions outlined in this document, signed: .....



2011 SOUTH AUSTRALIAN FINALIST

# Hire Form

## Ivybrook Farm

ABN: 13 009 675 646  
34 Thomas Road, Maslin Beach, South  
Australia 5170  
David Hunt: 0416 137 859  
Cheryl Hunt: 0419 914 921  
www.ivybrook.com  
admin@ivybrook.com.au

## Barn & Ceremony Grounds Hire

Includes:

Barn

Grounds (ceremony and photos)

20 ceremony chairs

Vintage signing table with two chairs

Toilets x 3 (disabled, ambulant and  
standard)

Kitchen facilities including oven,  
microwave and fridge

Bud lights inside and outside

Crockery, cutlery, glassware

Plus the selection of:

Vintage mis-match chairs (70 avail.)

Rustic trestle tables (7 avail.)

Wine barrels (4 avail.)

Timber and metal bar stools (12 avail.)

Red velvet three-seater vintage lounge

Tan leather three-seater vintage lounge

Vintage single chairs (5 avail.)

Wooden crate

Vintage suitcases and trunks (3 avail.)

Patio heaters (2 avail.)

Gas bottles (2 x 9 kg avail.)

Wood heater and firewood (April - September  
only)

Antique Cheval mirror

Vintage chalkboard and easel

Outdoor furniture

**\$5,500.00**

## Vintage Car

For photos on and around the property

**\$300.00**

## B&B Cottage

Accommodation on the property for bride and  
groom includes:

- Spa bath
- Wood fire

- Air-conditioning
- BBQ
- Full kitchen
- Luxury furnishings
- Breakfast provisions
- Chocolates and wine on arrival

**Price on Application**

## Bond

Refundable bond.....**\$1,000.00**

All prices inclusive of 10% GST.



# IVYBROOK FARM

## TERMS AND CONDITIONS

Thank you for choosing Ivybrook Farm for your wedding venue. Please take the time to read through and understand our Terms and Conditions and to share them with your wedding party or anyone assisting with your wedding.

1. Booking Confirmation. Your booking is not confirmed until the payment of a \$500 deposit is received and the final page of this document is signed and returned to Ivybrook Farm. In the unfortunate event of a cancellation or postponement, sufficient warning, as deemed by Ivybrook Farm, with written notice must be given to Ivybrook Farm. Any deposits or monies paid will be forfeited unless Ivybrook Farm is able to secure another wedding for on the same date as the original booking.
2. Refundable Bond Payable. A refundable \$1,000 bond is required which will cover both the wedding venue and the accommodation cottage on the property. The bond will be refunded within seven days after your wedding date providing no excess damage, excess breakage of glassware has occurred or extensive cleaning is required. Any damages/breakages will need to be reported immediately.
3. Payment Schedule. Deposit of \$500 to confirm the booking. Balance of the venue hire due four months prior to your wedding date. Beverage package, refundable bond, accommodation and final guest numbers must be confirmed and paid four weeks prior to your wedding date. Payments can be made by bank deposit or credit card (Visa & Mastercard will incur surcharges of 1.1% and American Express Cards 3.5%) No refunds will be made for any guest reductions after this date.
4. Local Suppliers. Ivybrook Farm will provide a list of local suppliers including celebrants, florists, photographers, cake makers, stylists, hire companies and musicians which will be forwarded to you upon the confirmation of your booking. Ivybrook Farm is welcoming of new suppliers, however, we do reserve the right to deny access to the property of any supplier or contractor.
5. Band Policy. Music choice must be approved by Ivybrook Farm and we reserve the right to restrict noise level and adhere to times as required by the

- local authorities. All entertainers must provide public liability insurance proof to Ivybrook Farm.
6. Venue Viewing Times. Two x one hour venue viewing times are permitted, where availability allows, by appointment only and between the hours of 10am – 5pm.
  7. Practice Times. A two hour practice session is permitted, where availability allows, by appointment only and between the hours of 10am – 5pm. The date and time will be confirmed upon receipt of the final payment 30 days prior to the wedding day
  8. Ivybrook Farm Cellar Door. Our cellar door will be open Saturdays, Sundays and Public Holidays (excepting Christmas Day) between the hours of 11am and 5pm. You are free to visit the venue on any of those days but please understand that we may be busy with customers and not have time to assist with any wedding queries.
  9. Accommodation. Ivybrook Vineyard Cottage is two bedroom accommodation on the property for the use of the bride, groom and the bridal party only. The two night minimum tariff charged is for two people staying. Additional guests (maximum of four people) are charged an extra \$65 per person per night.
  10. Venue Set Up and Decorations. Access to the venue for set up and decorations by the wedding party or stylists is permitted the day before the wedding and the day of the wedding between the hours of 10am – 5pm. No hammering of nails or staples into or adhesives on the walls are permitted unless we give prior approval. No naked flames or candles are permitted in or outside the venue unless we give prior approval. Ivybrook Farm does not provide table cloths, napkins, chair covers or table decorations. These are all the responsibility of and at the expense of the wedding party.
  11. Marquees. The hiring cost of marquees for extra space/ dance floor or for the ceremony area, should there be rain or extremely hot weather forecast, are the responsibility of and at the expense of the wedding party. Only weighted marquees (no pegged marquees) are allowed to avoid damage to the irrigation system.
  12. Deliveries. Please ensure to advise us of any expected deliveries to the venue for the wedding.
  13. Smoking. All indoor and deck areas at Ivybrook Farm are non-smoking. Smoking is only permitted in designated areas. No campfires are permitted.
  14. No pets are permitted on the farm.
  15. No BYO alcohol is allowed.
  16. Wedding Guests Arriving at Ivybrook Farm. Please advise your guests to arrive no earlier than 30 minutes prior to the wedding ceremony to avoid interruption to our cellar door opening hours. The cellar door will close at 3.30pm on the days that weddings are held on the property. Ceremonies may commence

- no earlier than 4pm due to the cellar door opening hours. Complimentary water, tea & coffee will be available for guests prior to the ceremony.
17. Beverage Package. A six hour beverage package will commence at 4.30pm until 10.30pm (4pm wedding ceremony) or 5.00pm – 11pm (4.30pm wedding ceremony). Prices are \$55 per adult and \$15 per child under 18yrs. Final numbers for the Beverage Package must be confirmed and paid four weeks prior to your wedding date.
  18. Children. Children are welcome at Ivybrook Farm. However, the property is a working farm and for children's safety, they must at all times be properly supervised, remain close to the venue and not be allowed to wander freely on the farm.
  19. Responsible Service of Alcohol. It is illegal to supply or procure alcohol for an intoxicated person on a licenced premises. It is also an offence for an intoxicated or disorderly person to remain on the licenced premises or to refuse to leave when asked to do so. Your assistance in upholding these laws is appreciated.
  20. Photographs. Photographs of the function, venue, food, guests and clients may be used in Ivybrook Farm's promotions including online and social media. Please inform us if you do not give permission for your photographs to be used. Professional photographer's images may only be used in Ivybrook Farm's promotions, including online and social media, with the consent of both the photographer and the wedding party.
  21. Finishing Time. Function celebrations must finish at 11pm with all non-house guests to depart the property before 11.30pm.
  22. Collection of Belongings. Collection of any belongings must occur between 10am – 11am on the day after the wedding.

We wish you a very happy wedding day at Ivybrook Farm and appreciate your understanding and cooperation with our Terms and Conditions.

Best regards  
David & Cheryl Hunt

I/we understand and agree to the terms and conditions outlined in this document.

.....