

Cindy's Function Packages

WHITE HILL ESTATE, MCLAREN VALE, FLEURIEU PENINSULA

Award Winning Catering and Planning by Cindy Westphalen

Telephone: +61 (0) 414 618 433
cindy@cindysclassicgourmet.com.au
cindysclassicgourmet.com.au





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



style which suit your wedding, or customise the options to suit any type of event.

Functions at White Hill Estate are held in the Chaff Shed which can seat up to 80 guests. The Chaff Shed adjoins the saddlery/tack room and the blacksmith's workshop, both of which serve as bar areas during events. White Hill Estate is licensed to host up to 120 guests so if you are looking at planning a cocktail style celebration, your event can be held on the lawns of the Estate; for more than 120 guests White Hill can extend their license and organise outdoor table settings, market umbrellas and additional facilities.

McLaren Vale is a romantic and secluded location, even if you're simply driving through the rolling vineyards or the friendly town centre. So why not consider having White Hill Estate host your wedding, engagement party, birthday celebration or corporate function, allowing you to escape the city stress and enjoy the sweeping lawns and gardens.

White Hill Estate is a unique venue and may just be the creative, inspirational backdrop you have been looking for, for your special day. The venue also has a long romantic history, and the first wedding celebrated at White Hill Estate was on 19 September 1877 between James Little and Ann Cameron-Oliver. Since then White Hill Estate has only gotten better and you can choose the menu, decorations and



Accommodation

Make getting ready for your wedding stress-free by utilising the rooms of the White Hill Homestead.

Or make your wedding weekend last even longer by staying on the property and leaving for your honeymoon the next day, after a relaxing family BBQ.

The homestead sleeps up to 16 guests and exclusive use of the homestead includes:

- Fully equipped, country kitchen.
- Large dining table.
- Homely living area with wood fire. Heritage Library with Australian History and Autobiographical literature.
- Reverse-cycle ducted air conditioning throughout.
- Undercover outdoor entertaining area, with gas BBQ and space heater.
- All cotton bed linen, quality towels, electric blankets.
- Laundry facilities.
- Main bathroom with large cast iron/enamel bath with claw feet.
- Toiletries and hair drier provided.



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.



The wines are made in the premium, signature style of Winemaker Tony De Lisio, to reflect the complexity that has made the Fleurieu Peninsula a world-famous wine region.

Wines include:

‘Bridget Faith’ NV Sparkling Chardonnay Pinot Noir

‘Miss Olivia’ 2016 Semillon Sauvignon Blanc

‘Woodburn’ 2010 Shiraz

Additions

Staff

Bar and waiting staff will be charged at \$38 per staff, per hour, as required for the style of event chosen.

Beverages

You are welcome to provide your own beverages for your function. The Cindy’s Classic Gourmet range of wines is produced by boutique McLaren Vale family winery De Lisio Wines.



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. A \$1,500 bond is payable by EFT for hire of Oliver's Accommodation before guest check-in. Bond will be returned to you in the absence of any property damage.
3. Prices quoted for food are fixed once your menu has been chosen.
4. Prices based on a 10% GST.
5. Oliver's White Hill or Cindy's Classic Gourmet are not liable for the cancellation or partial delivery of any product, service or performance if Oliver's White Hill or 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 Oliver's White Hill or Cindy's Classic Gourmet or the client at the time of booking (for example, fire or general emergency).
6. 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.
7. Minimum spend is 50 people.
8. Photographs of the function, venue, food, guests and clients may be used in Oliver's White Hill, Cindy's Classic Gourmet and Wedding Girl App promotions, including online, and on social media.
9. Bar and waiting staff will be charged at \$38 per staff, per hour, as required for the style of the event.
10. Specific dietary needs can be catered for by informing the Oliver's White Hill and Cindy's Classic Gourmet team at time of booking. However, Oliver's White Hill and 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.
11. We understand pets are part of the family, and the inclusion of your pets at your function can be discussed in your appointment.
12. Function celebrations must finish at 11.30 pm with all non-house guests to depart the property before midnight.
13. Vendor meals will be charged to you at \$25 per meal.
14. 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.
15. Neither Oliver's White Hill, 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 Oliver's White Hill or Cindy's Classic Gourmet, its officers, servants and agents, or otherwise.
16. The client agrees to indemnify Oliver's White Hill and Cindy's Classic Gourmet and keep Oliver's White Hill and 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 Oliver's White Hill or Cindy's Classic Gourmet under this contract; any or all loss or damage to the property of Oliver's White Hill or 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 Oliver's White Hill or Cindy's Classic Gourmet under this contract.
17. 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 Oliver's White Hill or Cindy's Classic Gourmet. Oliver's White Hill and 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.
18. 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 Oliver's White Hill and 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: 13 642 724 726
PO Box 285, Blackwood South Australia 5052
Cindy Westphalen: 0414 618 433

White Hill Estate
271 Seaview Road, McLaren Vale
South Australia 5171
Jodie Oliver: 0405 385 814 or info@oliverscc.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