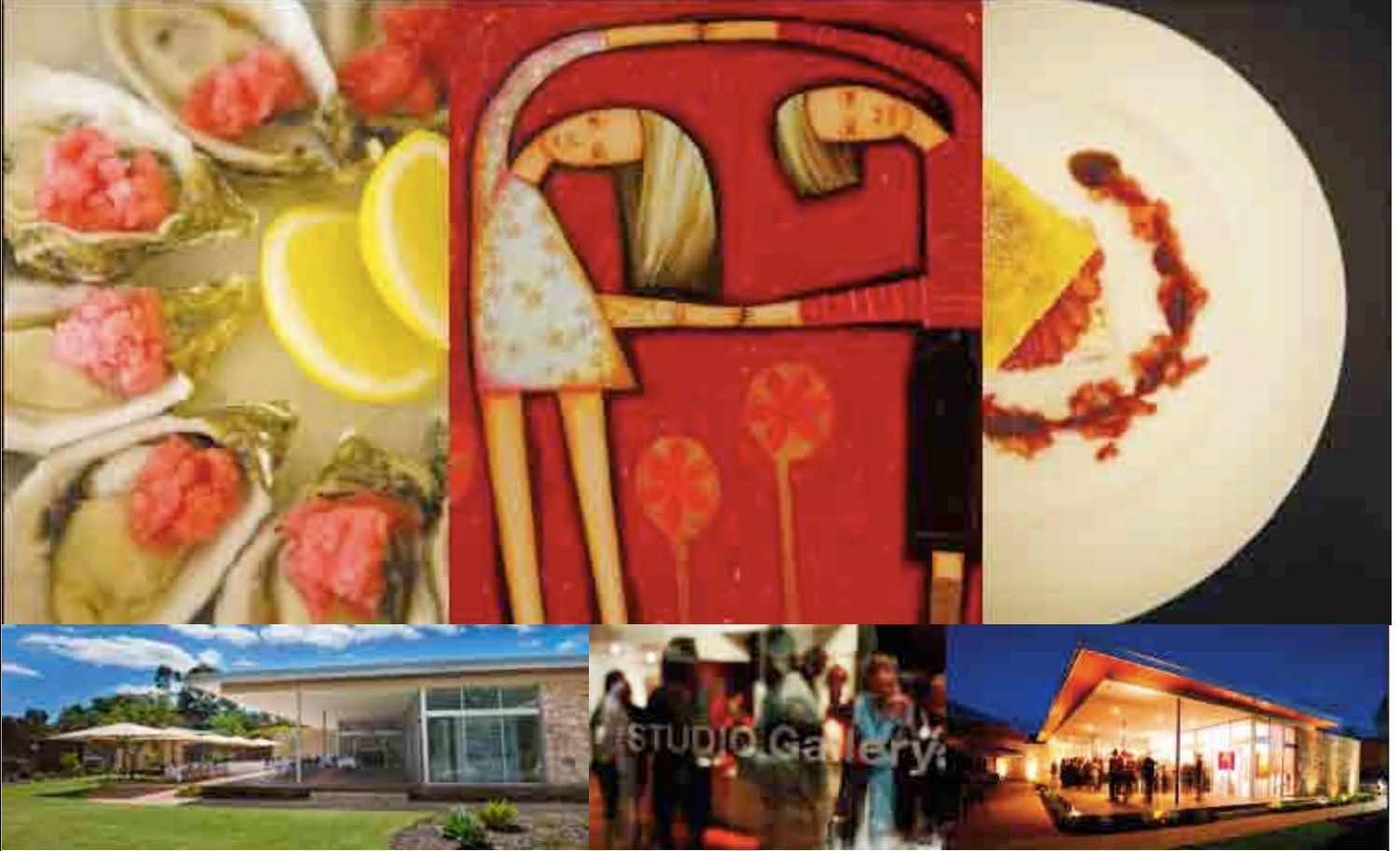
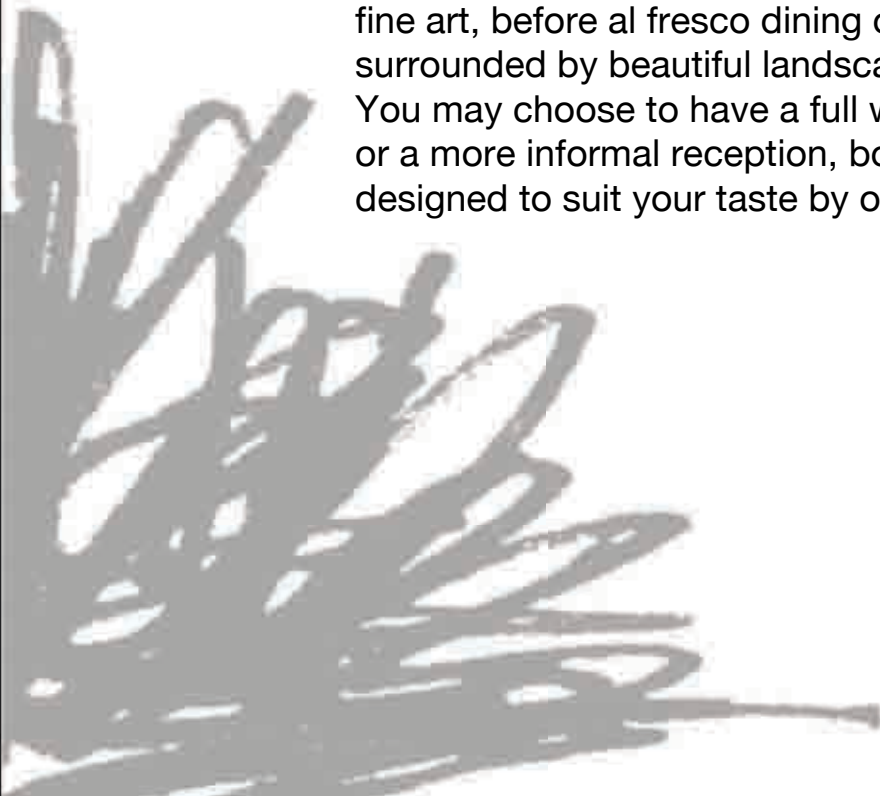


The Studio Gallery & Bistro Yallingup



where weddings are a work of art

Your guests can enjoy our collection of Australian fine art, before al fresco dining on the terrace surrounded by beautiful landscaped gardens. You may choose to have a full wedding dinner or a more informal reception, both specially designed to suit your taste by our own leading chef.



Weddings at The Studio Gallery & Bistro



The Studio Gallery and Bistro is a new fine arts and dining venue in Yallingup presenting leading Australian artists and delicious continental inspired cuisine. Set amongst native bush and manicured gardens, The Studio Bistro offers a stunning backdrop for wedding celebrations. Whether you'd like to celebrate with a traditional wedding banquet or a canapé party The Studio staff will ensure you have a wonderful day

Venue

The stylish bistro features Artichoke design architectural light fittings, a jarrah floor, an open fireplace, air-conditioning, fine Australian art, and glass doors leading onto an undercover jarrah deck. The deck and terrace face a purpose-built stage perfect for speeches and entertainment, surrounded by landscaped gardens and the national park.

Capacity

Indoor	40 guests seated or 60 guests cocktail style
Deck and terrace	100 guests seated or 120 guests cocktail style

Venue hire charges

All indoor, deck and terrace seating areas*	\$2000	12.00pm – 5.00pm
	\$2000	6.00pm – 11.00pm

*Complete book out of the Bistro for a minimum of 65 guests

*Set up access from 10.00am or 5.00pm

Complimentary items:

- Menu printing
- Wedding cake table and knife
- Function liaison manager
- Food and beverage staff
- White linen table-cloths and napkins
- Cutlery, crockery and glassware
- Use of iPod compatible sound system



Menus

Executive Chef Blair Allen creates delicious French-inspired cuisine using the best local produce, and will be delighted to meet with you to create a personalised menu.

Option 1

\$76 per person

Includes bread, 1 entrée, 1 main course, 1 dessert, tea and coffee

Option 2

\$96 per person

Includes canapés, bread, 1 entrée, choice of 2 main course, 1 dessert, tea and coffee

Option 3

\$106 per person

Includes canapés, bread, choice of 2 entrée, choice of 2 main course, choice of 2 dessert, tea and coffee



Canapés

Seafood

- Crumbed prawns, aioli
- Seared prawn skewers, Romesco
- Chilli spiked prawn skewers, cucumber raita
- Oysters natural with watermelon granita
- Oysters natural with shallots, sherry vinegar and lime
- Oysters cooked with tomato fondue and pancetta
- Oysters crumbed, herbed crème fraiche
- Seared scallops, wakami and soy
- Scallop ceviche, avocado salsa
- Crab wontons, wasabi mayonnaise
- Caramelised onion and crab tart
- Goujons of fish, tartare
- Salmon gravlax omelette, cucumber
- Poached salmon and horseradish sour cream, croute

Meat

- Pork wontons in masterstock broth
- Chicken and pork hock croquettes, romesco
- Chicken meatballs, roast tomato relish
- Chicken liver parfait, cornichons, croute
- Margaret River venison chorizo
- Seared beef, salsa verde
- Spiced rare venison, avocado yoghurt, croute
- Peppered venison, baguette, truffled aioli
- Duck rillettes, pickled vegetables
- Duck leg crepes, plum sauce and spring onion
- Spanish ham, grissini

Vegetarian

- Mushroom arancini, lemon zest mayonnaise
- Caramelised onion tart
- Pumpkin and goats curd tart
- Leek and gruyere tart
- Vegetable rice paper rolls, satay dipping sauce
- Chick pea and spinach fritters (dhaljties), coriander yoghurt
- Cheese beignet, rocket pesto
- Goats cheese vol au vent, herb dressing

Entree

- Seared scallops, cauliflower cream, orange salsa
- Pemberton marron, grilled with caper butter and zested crushed potato
- Salmon gravlax, celeriac remoulade, lemon dressing and bitter leaves
- Hot smoked salmon, horseradish sour cream, creamed leeks and herb salad
- Herb and garlic marinated spatchcock, roasted pumpkin and green olive tapenade
- Chicken liver parfait, cornichons and baguette
- Pork and dried fig terrine, pear and pecan relish
- Duck rillettes, vegetables a la grecque, rhubarb glaze
- Twice baked goats cheese soufflé, leaf salad
- Ballotine of chicken with green peppercorns, crushed tomato vinaigrette

Main

- Char grilled Tenderidge eye fillet, fondant potato, mushroom fricassee and parsley butter
- Duck leg confit, cauliflower cream, green lentil braise and orange pistachio salsa
- Roasted Mt Barker chicken breast, crushed pumpkin and capers, asparagus and sage butter sauce
- Char grilled pork cutlet, dusted with fennel, braised cabbage, roasted apple and peppercorn jus
- Grilled fish of the moment, parsnip dauphinoise, broad bean, crab meat and tomato vinaigrette
- Venison Osso Bucco, sauteed spinach, Paris mash and gremolata

Dessert

- Rich chocolate tart, crushed raspberries, passionfruit crème fraiche
- Praline pannacotta ,glazed oranges and crumbled shortbread
- Strawberry marjollaine, strawberry salad and black pepper tuille
- Apple tarte tatin, butterscotch icecream and sauce

Beverages

We offer an outstanding selection of local and International wines to complement your menu. Our wedding coordinator will be happy to discuss a tailored wine package of your choice according to budget and availability.

Please note beverage packages are to be completed no later than 11.00pm.

Beverage packages

	The Studio package	Premium package
5 hour Package	\$70.00 per person	\$90.00 per person
4 hour Package	\$60.00 per person	\$80.00 per person
3 hour Package	\$50.00 per person	\$70.00 per person

The Studio package includes

Te Hana Pinot Noir Chardonnay, NV
The Studio Cab Merlot
The Studio Sauvignon Blanc Semillon
James Boags Premium
Little Creatures Rogers
Soft drinks and Juice, Tea and Coffee

Premium package includes

Clover Hill NV Sparkling
Juniper Estate Semillon Sauvignon Blanc
Windance Cabernet Merlot
4 Pines Kolsch
Little Creature Rogers
Soft drinks and Juice, Tea and Coffee

If any of the beverages in the packages outlined above are unavailable due to circumstances beyond our control, we reserve the right to substitute similar items at our discretion. We will inform you if this is the case.



Service & Suppliers

The Studio Bistro recommends the following services and suppliers:

Accommodation

Yallingup Luxury Retreat	0400975123	www.yallingupluxuryretreat.com.au
'Esuoh'		www.stayz.com.au/62307
Wildwood Valley	9755 2120	www.wildwoodvalley.com.au
Waterfront Dunsborough	9756 8924	www.waterfrontdunsborough.com

Marquees and Party Hire

Cape Marquees	9756 6800	www.capemarquees.com.au
Margaret River Party Hire	9757 3477	loris3@bigpond.com

Entertainment

Cape Classique (Strings)	0406 064 379	voytek@iinet.net.au
The Boabs (Live music duo)	0424 658 287	kirkhamclint@hotmail.com
DJ Damon Rollings	0438 015 100	

Wedding Cakes

Edible Art, Carmello	9757 6024	www.edibleart.com.au
Sugar Mummy, Arlene	9755 2761	www.sugarmummy.net.au

Celebrants

Kate Grist	0416 694 453	
Jennifer Etherington	0417 903 052	www.celebrantdunsborough.com
Kerry Grist	0438 567 733	www.marriageceremony.com.au
Maureen Nicholson	0429 118 155	www.celebrantmargaretriver.com.au

Florists

JVK Floral Design, Joyce	0438 062 562	www.jvkfloraldesigns.com
Blooming Beautiful, Alice	0419 956 576	www.bloomingbeautiful.net.au
Stemtation, Danni	9756 7044	www.stemtation.com.au

Photographers

Freedom Garvey	0439 999 735	www.freedomgarvey.com.au
Stephen Blakeney	9757 9760	www.blakeneyphotography.com

Group Transport

Gannaways Charter Service	9752 3036	www.gannawayscharterservice.com.au
Dunsborough Taxis	9756 8688	

Makeup Artists / Hairdresser / Nails

Jen Thomas	0412 442 439	
Lynette Nickell	0439 957 863	nickell@westnet.com.au
Fiona 'I Do Hair'	0412 205 300	www.ido-hair.com.au
Zoe & Krysten	0407 636 070	tiptotoenailstudio@hotmail.com

General Information, Terms and Conditions

Tentative Bookings

A non-refundable deposit of \$1000 along with a signed booking form is required to confirm your booking date. All tentative bookings will be held for a period of 7 days. After this time The Studio Bistro reserves the right to allocate the venue to another client if payment has not been received.

Payment methods

Payment can be made by cash, eftpos, direct deposit or by credit card.

Pricing and Payment Terms

Prices are subject to change without notice, however once payment of deposit has occurred prices are finalised. A 15% surcharge will apply to all charges on public holidays.

Your function food and beverage package will need to be confirmed one month prior to booked date, inclusive of special dietary requirements. Final guest numbers will need to be confirmed 3 weeks prior to your function; this becomes the minimum number of guests payable. Additional numbers will be charged accordingly, and numbers may increase by a maximum of 10% up until 48 hours prior to the function. Full payment is to occur 3 weeks prior to your function for all venue hire, food and beverage costs. Additional beverages and incidental / damage charges are payable within 48 hours of function completion.

Venues, Locations and Hire Costs

Venue hire is inclusive of all set-up costs including printed menus, table plan, white linen table cloths, white linen napkins and cake table. Other items requested that are not owned by The Studio Bistro will be charged at hire, setup and delivery cost. A venue hire fee applies to all wedding receptions. The Wedding reception venue hire entitles the client to use the venue for a 5 hour period (i.e. 12.00pm – 5.00pm or 6.00pm -11.00pm). An extension of these hours must be requested in advance, and may attract extra hire charges for venue and food and beverage staff.

Cancellations

Cancellations must be made in writing. A cancellation fee will be charged based on an estimated value of the total function. Please note that the function deposit is non-refundable

Notice within 120 days – charged at 50%

Notice within 60 days – charged at 75%

Notice within 30 days – charged at 100%

Food and Beverage Choices

Final menu choices and final guest numbers are required 4 weeks prior to the event; and this becomes the minimum number of guests payable. It is the responsibility of the Client to advise of any guests' special dietary requirements a minimum of 4 weeks prior to the event, to ensure their requirements can be met.

Beverages and Licensing

We will endeavour to source your preferred beverages and tailor a package to your requirements. All wines are subject to vintage availability, and we reserve the right to substitute similar wines if your first choice is not available. Functions are not permitted to supply their own beverages as this is an infringement of the health and liquor licensing provisions. Under no circumstance may any person under the age of 18 years consume alcohol on licensed premises. The Studio Bistro reserves to the right to refuse service of alcohol to persons the duty manager deems intoxicated, including private function guests. Maximum service periods and conditions apply.

Decoration, Confetti, Rice and Rose Petals

Confetti, rice and glitter must not be brought into the function areas or on The Studio Bistro property at any time. Flower petals are permitted in outside areas only. All table and room decorations are to be approved by The Studio Bistro. Candles must be enclosed within tea light holders or similar, to prevent wax spilling.

Children

You are responsible for all persons under the age of 18 attending your function. The Studio Bistro will not be responsible or liable for any damage or injury suffered to, by or in connection with children, including if children leave the function venue or are not properly supervised by responsible adults.

Damage/Insurance

The Client is responsible for the conduct of their guests and indemnifies The Studio Bistro for all costs, expenses, damage and loss caused by any act of the client or the client's guests. The costs associated with repairs or abnormal cleaning will be charged at \$50 per hour or part thereof. The Studio Bistro does not accept responsibility for any damage to or loss of the client's property left on premise prior to or after the reception. We recommend the Client make arrangements for insurance of valuable items.

Function Schedule

The function must commence and conclude at the agreed scheduled times. An extension of time either before or after the allocated time must be requested in advance. Failure to vacate the venue at the scheduled conclusion time will result in an additional charge of \$250 per half hour or part thereof, charged to the credit card on your function booking form.

Function Booking Form

To secure your booking date please complete this form and return with your deposit.

Date of function: _____

Function Time: _____

Bride's Name: _____

Groom's Name: _____

Contact: _____

Address: _____

Email: _____

Mobile: _____

I / We have read and I / We accept the General Information and Terms and Conditions:

Signature 1: _____

Signature 2: _____

Credit Card Number: _____

Expiry Date: ____/____ CV Number: _____

Cardholder's name: _____

Cardholder's signature _____

Deposit Payment Method

Please forward your deposit payment along with signed Function Booking Form to:

Sales and Marketing Manager

The Studio Yallingup

PO Box 295, Yallingup WA 6282

Or email to: renee@thestudiobistro.com.au

Direct Deposits: Account: The Studio Yallingup Pty Ltd

BSB: 016 251

Account: 9046 15825

Please email remittance to renee@thestudiobistro.com.au. When processing deposit please include surname and reference: WEDDING

We would love your permission to use your photography to further promote weddings at The Studio Bistro. Please indicate by ticking the box if we have permission to use images from your wedding day.