



HAZELBRAE

House

Ceremony

Celebrate your wedding vows with family and friends against the picturesque backdrop of the hazelnut grove with views of Quamby Bluff and the Great Western Tiers or amongst the beautifully established gardens of the homestead.

The Hazelbrae English Garden

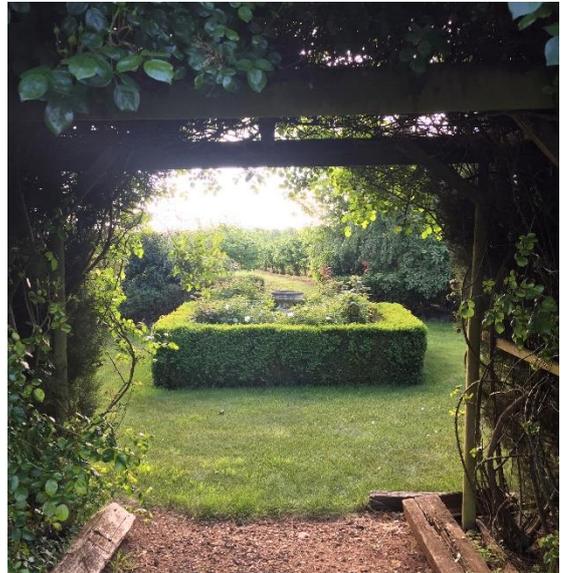
The Gardens at Hazelbrae are carefully manicured and bordered with roses and the beds brim full of cottage flowers. The grassed area is generous and will fit up to 150 guests.

The Hazelnut Grove

Vivid green leaves adorn the hazelnut trees from late September, offering a shady and uniquely intimate site for your ceremony.

The Garden Bar

As your guests arrive they will be greeted with welcome drinks and refreshments by your Hazelbrae beverage attendant at the site of your choice.



Ceremony packages start from \$1500 and include:

- Your choice of ceremony location
- Up to 45 white chairs
- Registry table, chairs and linen table cloth
- Garden Bar & beverage attendant
- Personalised welcome drink
- Venue hire fee waived for reception

Additional options:

- Umbrellas, marquees, chairs and additional outdoor furniture can be hired for you.
- Hot & cold canapes



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— House —

Reception

Our restaurant provides a welcoming and warm atmosphere. Guests can enjoy views of the hazelnut grove and the stunning sunsets over the Great Western Tiers. Our dining room is the property's original shearing-shed and seats up to 46 guests for an intimate reception. Our enclosed deck area will seat a further 40 guests. For a stand-up style reception, we can cater for up to 100.

Hazelbrae House also has an expansive green lawn area that adapts to large marquees, alfresco finger-food events, Don River Yurt Co. yurts and long-table dining.

Food

Our approach to food is simple. We use fresh, local ingredients to create dishes that are memorable, wholesome and generous. We happily can accommodate dietary restrictions, vegans and vegetarians and children. Our wedding packages start from \$60.00 per person.

Beverage

Over the course of the day you and your guests will require different types of refreshments.

We accommodate this by providing:

- Bar and Hazelbrae Bar Attendant
- Water/Soda/Juice Station
- Coffee/Tea Station

All alcoholic beverages are to be pre-selected from our wine/beer lists and are charged on consumption. The self-serve coffee/tea and non-alcoholic stations are complimentary..03

The Hazelbrae Team

The family that heads up the team at Hazelbrae House have a passion for fine food and wine, a love of sweets and giving great service.

Executive Chef Nathan Johnston brings his extensive culinary skills and knowledge to the table at Hazelbrae House. Nathan spent his twenties working in French, Italian & Nordic Michelin starred kitchens in London (Murano by Gordon Ramsay & Angela Hartnett, Texture by Agnar Sverrisson) and then most recently as Head Chef at Stillwater Restaurant. His cooking is precise, generous and full of flavour.

Events Coordinator Lauren Johnston has extensive experience in the planning and execution of small, large and grand-capacity events. Lauren spent time managing events at Hamilton Court on Park Lane in London, hosting wedding ceremonies and receptions. Time in London was also spent working with Grand-scale events in the Natural History Museum and Madame Tussauds. More recently Lauren has managed the hospitality service for the Great Chefs Series featuring the cooking of Chef Tetsuya Wakuda, Alain Passard, Dominique Crenn & Guillaume Brahimi. Lauren loves Tasmania and providing welcoming and thoughtful experience to all her clients.

Pastry Chef and Manager Karen Johnston continues to exceed expectations with her stunning cakes and sweet treats. Karen has generations of knowledge and recipes that she draws on to produce truly delicious creations for all occasions.