

Weddings at Woodburn 2020

WOODBURN HOMESTEAD EST. 1864 | LANGHORNE CREEK, SOUTH AUSTRALIA

Award Winning Catering and Planning by Cindy Westphalen

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Cindy's
CLASSIC GOURMET





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

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, 2016 and 2018 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*

"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



Wedding of Effie Henderson and Gem Rankine 5 April 1904
L-R: Matthew and Jessie, Groom and Bride, John Rankine, Jessie Henderson (Bridesmaid), Mr and Mrs Thos Henderson

in 1905. Melville and Rose had two children, daughter Melrose in 1906 and Graham in 1914, before Melville died suddenly in 1920. Melville was described as a great farmer, polo player and rifle shooter.

History

Woodburn Homestead was leased to the Rose family until 1938 and then sold to the Davidson family of Burnfoot, after which the house was left empty.

In July 2016 the Westphalen family purchased the property and lovingly revived its history and former beauty. Friends and family have worked tirelessly to once again make Woodburn Homestead a destination for celebrations, bring productivity back to the acreage, and create an escape to a simpler lifestyle.

In May 1839, John and William Rankine, brothers who were seeking more profitable livelihoods than their Caledonian homeland offered them, settled in the outer districts near the future site of Strathalbyn.

The Rankine brothers made their first camp on a hill above what became Glenbarr Homestead in Strathalbyn, built by William Rankine in 1842, with its grand yet scaled down features reminiscent of the solid baronial or kirk establishments of his homeland.

William Rankine Married Jane Patterson in 1824 and their son Matthew Rankine was born on 22 October 1829. Matthew married Janet (Jessie) Graham in 1858 and their son William Melville Rankine was born on 23 August 1863.

A year later, in 1864, Matthew Rankine built Woodburn Homestead. The property was then left to Melville in 1891, after which he married Rose Maynard



Back Row: Jane, Susan, Gemmell, Melville, John, M. Graham
Front Row: George Donaldson, Mary with Douglas and Molly



Ceremony

Areas available for your wedding ceremony:

- Melrose Garden, beside the 160-year-old Morton Bay Fig
- The Barn, an Open Air Chapel with authentically restored stone work and limestone crush floor

Ceremony inclusions:

- Guest chairs
- Signing table and chairs
- Water Bar on arrival for your guests

Reception

Areas available for your cocktail or sit down reception:

- The Stables, enclosed and restored with concrete floor, suitable for seated or cocktail style events
- Marquee on the lawns of The Stables suitable for seated or cocktail style events
- All marquee costs will be quoted to you after your appointment

Reception inclusions:

- Wedding Hostess to guide you through the timeline of events from beginning to end
- Wedding Planner to assist with event management, liaising with suppliers and oversee setup
- Parking attendant
- All cutlery, crockery and glassware
- All bar accessories including ice
- Provision for BYO alcohol and drinks
- Cindy's signature non-alcoholic punch
- Festoon lights over the lawns of The Stables
- Custom made farmhouse tables
- Selection of table styling
- Portable toilet facilities

Photos by Kylie South Photography

Weddings





restored and thoughtfully styled for luxury and comfort

- Wrap around veranda and outdoor areas
- BBQ
- All linens, including sheets and towels
- Three night's accommodation (Friday, Saturday and Sunday)
- Exclusive use of the property
- Check in 12 noon Friday, check out 10.30 am Monday

Accommodation

The lovingly restored homestead offers:

- Photo opportunities for before and after the ceremony
- A relaxing place for the bride and bridal party to have hair and makeup done
- One main bedroom with Queen bed and ensuite with shower
- One Queen room
- One room with Queen bed and one single bed
- One room with three single beds
- Homestead sleeps up to 10 people
- Three house bathrooms with showers
- Fully equipped country kitchen
- A comfortable lounge room with original fireplace fixtures
- Stylish interior sympathetically





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.....\$67.00/person
 1 Entrée + 2 Main + 1 Dessert.....\$70.00/person
 2 Entrée + 2 Main + 1 Dessert.....\$85.00/person
 Cheese Platters.....\$60.00 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.
 Ask about our dessert bar or cheese bar options, BYO spirits, Port, Muscat etc.





CINDY'S COCKTAIL MENUS

Cocktail 1, \$38.00/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, \$42.00/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.....\$75.00/person
 Cheese Platters.....\$60.00 each
 Children's Menu.....\$15.00/child

Inclusions in Share Platter Menu Prices

Selection of hot and cold canapés.
 Entrée of Chef's selection grazing platters.
 Two Main Platter choices.
 Four Salad Platter choices.
 Dinner rolls and table butter.
 Your wedding cake served as Cindy's signature Jazz in a Jar, with berries and cream.
 Teas, coffee and chocolates.

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.

Additional Options for Share Platter Menus

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



Beverage Packages

You are welcome to provide your own beverages for your function.

The Woodburn Homestead range of wines is produced by boutique McLaren Vale family winery De Lisio Wines.

The Woodburn 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.

Woodburn Homestead Wines include:

‘Bridget Faith’ NV Sparkling Chardonnay Pinot Noir

‘Miss Olivia’ 2015 Semillon Sauvignon Blanc

‘Woodburn’ 2010 Shiraz

Or choose from one of our beautiful surrounding winery partners in the Langhorne Creek Wine Region:

Angas Plains Wines Cellar Door

317 Angas Plains Road, Langhorne Creek

08 8537 3159

info@angasplainswines.com.au

www.angasplainswines.com.au

Bleasdale Vineyards

1640 Langhorne Creek Road, Langhorne Creek

08 8537 4000

cellardoor@bleasdale.com.au

www.bleasdale.com.au

Bremerton Wines

14 Kent Town Road, Langhorne Creek

08 8537 3093

info@bremerton.com.au

www.bremerton.com.au

Lake Breeze Wines

319 Step Road, Langhorne Creek

08 8537 3017

wines@lakebreeze.com.au

www.lakebreeze.com.au

Rusticana Wines

Lake Plains Road, Langhorne Creek

08 8537 3086

admin@rusticanawines.com.au

www.rusticanawines.com.au

Temple Bruer Wines

689 Milang Road, Langhorne Creek

08 8537 0203

www.templebruer.com.au

The Winehouse

1509 Langhorne Creek Road, Langhorne Creek

08 8537 3441

info@thewinehouse.com.au

www.thewinehouse.com.au

Vineyard Road Cellar Door

697 Langhorne Creek Road, Belvidere

08 8536 8334

karen.davis@fabal.com.au

www.fabalwines.com.au

Zonte's Footstep

55a Main Road, McLaren Flat

08 7286 3088

cheers@zontesfootstep.com.au

www.zontesfootstep.com.au



Dessert Bars

Woodburn Homestead is perfectly suited to a range of dessert bar or dessert cart options which we can organise and setup for you on the day.

Lolly Trolley

Includes:

- A selection of sweets.
- Setup of lollies by Woodburn staff
- Display of lollies on our custom-made Lolly Trolley

- Serving options for guests to consume during the wedding or bags to take home.

Up to 100 guests.....\$350.00
Up to 200 guests.....\$450.00

Ice Cream Cart

Includes:

- A selection of single serve ice creams
- Serving ice creams from our custom-made ice cream cart
- Allowance for one ice cream per guest

Up to 100 guests.....\$400.00
Additional ice creams.....\$2.50 ea

Doughnut Wall

Includes:

- A display of Glazed Krispy Kreme doughnuts
- Displayed on our custom-made doughnut wall

Wall of 50 doughnuts.....\$150.00

Desert Buffet

Includes:

- A selection of pastries and single serve desserts
- Setup of dessert buffet by Woodburn staff

Dessert buffet for 50 guests.....\$400.00

BYO Dessert Buffet

Includes:

- You are welcome to provide your own dessert items
- Setup of dessert buffet by Woodburn staff

BYO dessert buffet.....\$150.00

All dessert bar options require a minimum of 50 guests.





Wedding Fees

All Woodburn Wedding prices include four pre-event appointments:

- Initial viewing
- Meeting with Woodburn Wedding Planner
- Meeting with your photographer and/or videographer
- Rehearsal

Ask about adding a pre-wedding photoshoot.

Wedding Weekend, Friday to Monday

Hire fee for Woodburn Homestead including accommodation Friday, Saturday and Sunday night, departing Monday 10.30 am, with ceremony and reception on the property = \$5,500 + \$1,500 refundable bond to be paid by EFT before arrival.

Wedding Weekend, Friday to Sunday

Hire fee for Woodburn Homestead including accommodation Friday and Saturday night, departing Sunday 10.30 am, with ceremony and reception on the property = \$4,500 + \$1,500 refundable bond to be paid by EFT before arrival.

Winter Wedding

Hire fee for Woodburn Homestead on any day in June or July, including accommodation Saturday night, departing Sunday 10.30 am, with ceremony and reception on the property for a minimum of 50 guests = \$2,500 + \$1,500 refundable bond to be paid by EFT before arrival.





Petite Wedding

For a wedding solution where you don't have to compromise on quality, host your celebrations at Woodburn Homestead on a Tuesday or Wednesday, for \$1,500 including:

- Three hours use of Woodburn Homestead
- Selection of five canapés served for up to 40 guests
- Additional guests \$30 per person
- One night's accommodation for the bride and groom
- BYO drinks

Areas available for your wedding ceremony include:

- Melrose Garden, beside the 160 year old Morton Bay Fig
- The Barn, an Open Air Chapel with authentically restored stone work and cobblestone floor

All Woodburn Wedding prices include four pre-event appointments:

- Initial viewing
- Meeting with Woodburn Wedding Planner
- Meeting with your photographer and/or videographer
- Rehearsal

Ask about adding a pre-wedding photoshoot.

Photos by Tomek Photography and Sean McDonald Photography





Finishing Touches

Wedding Planning

Included in your Woodburn Wedding are the services of highly accomplished stylist to help with the planning and management of your event, liaising with suppliers and overseeing setup of your celebration.

Our Woodburn Wedding Planner will guide you through your selection of equipment, decor and service providers from a list of trusted suppliers.

Wedding Styling

Our Woodburn Wedding Planner can offer additional styling services to assist you with designing and executing the look of your dream wedding, sourcing individual items, or consulting on ideas if you'd prefer to be more hands-on with your styling. All costs will be quoted to you after your appointment.

Transport

The grounds of Woodburn Homestead are suitable for the landing of a helicopter, and the cost of transport to your function for the bridal couple can be quoted to you.

Live Event Painting

We can recommend an artist to create live paintings of your ceremony and/or reception, on quality linen canvas. The cost of live paintings and wedding favour portraits can be quoted to you after your appointment.

Animal Attendants

We understand your pets are part of your family too, and we welcome them at your Woodburn Wedding. We can recommend a pet chauffeur and chaperone to assist with styling of your pet, behaviour and honeymoon care. All costs will be quoted to you after your appointment.

Marquee

We can recommend a marquee size and style based on the needs of your function. All costs will be quoted to you after your appointment.

Linen

Linen tablecloths and napkins for a sit down reception will incur an additional cost.

Staff

Bar and waiting staff will be charged at \$40 per staff, per hour, as required for the style of event chosen.

Ice and Cold Room

The costs of ice and cold room hire will be charged to you as required for the style of event chosen, from \$200.



TERMS AND CONDITIONS

1. To secure your date and our venue services, a non-refundable Booking Fee of \$1,500 is required to be paid to Woodburn Homestead with the completed Booking Form.
2. To secure your date and our catering services, a non-refundable Booking Fee of \$500 is required to be paid to Cindy's Classic Gourmet with the completed Booking Form.
3. A \$1,500 bond is payable by EFT for hire of Woodburn Accommodation before guest check-in. Bond will be returned to you in the absence of any property damage.
4. Prices quoted for food are fixed once your menu has been chosen.
5. Prices based on a 10% GST.
6. Four appointments only are included in the hire fees: initial viewing, meeting with Woodburn Wedding Planner, meeting with your photographer/videographer, and a rehearsal.
7. Woodburn Homestead or Cindy's Classic Gourmet are not liable for the cancellation or partial delivery of any product, service or performance if Woodburn Homestead 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 Woodburn Homestead or Cindy's Classic Gourmet or the client at the time of booking (for example, fire or general emergency).
8. 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.
9. Minimum spend is 50 people.
10. Photographs of the function, venue, food, guests and clients may be used in Woodburn Homestead, Cindy's Classic Gourmet and Wedding Girl App promotions, including online, and on social media.
11. Bar and waiting staff will be charged at \$40 per staff, per hour, as required for the style of the event.
12. Specific dietary needs can be catered for by informing the Woodburn Homestead and Cindy's Classic Gourmet team at time of booking. However, Woodburn Homestead 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.
13. We understand pets are part of the family, and the inclusion of your pets at your function can be discussed in your appointment.
14. Function celebrations must finish at 11.30 pm with all non-house guests to depart the property before midnight.
15. Accommodation at Woodburn Homestead is limited to a maximum of 10 guests.
16. When parking their vehicles, guests and vendors must follow signage and keep to allowable driveways ensuring cars are kept at a safe distance from lawn and marquee areas populated by guests.
17. During the function the driveway gates will be shut for exclusive use of the property. Guests will allow Woodburn Homestead or Cindy's Classic Gourmet staff to reopen gates at the end of the function.
18. All supplier cars and delivery vehicles must be in the designated car park one hour prior to the start of the event.
19. Vendor meals will be charged to you at \$25 per meal.
20. 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.
21. Neither Woodburn Homestead, 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 Woodburn Homestead or Cindy's Classic Gourmet, its officers, servants and agents, or otherwise.
22. The client agrees to indemnify Woodburn Homestead and Cindy's Classic Gourmet and keep Woodburn Homestead 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 Woodburn Homestead or Cindy's Classic Gourmet under this contract; any or all loss or damage to the property of Woodburn Homestead 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 Woodburn Homestead or Cindy's Classic Gourmet under this contract.
23. 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 Woodburn Homestead or Cindy's Classic Gourmet. Woodburn Homestead 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.
24. The Morton Bay Fig tree on the property of Woodburn Homestead is heritage listed and must not be climbed, altered or damaged in any way.
25. Smoking areas are designated outside of Woodburn Homestead and away from function areas. Cigarette butts must be placed in the receptacles provided.
26. The fire pit may be used at any time outside of official fire ban days, and may be fuelled only with the allocated firewood.
27. The removal of all event and house guest rubbish is included in the hire fees.
28. The cost of ice and cold room hire will be charged as required for the style of event chosen, from \$200.
29. 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 Woodburn Homestead 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

Cindy's Classic Gourmet

ABN: 13 642 742 726

PO Box 285, Blackwood South Australia 5052

Cindy Westphalen: +61 (0) 414 618 433

Booking Date:

Function Date:

Payment Details:

Direct payment to:

Account Name: Cindy's Classic Gourmet

Account Number: 1021 7172

BSB Number: 065 108

Cheques made payable to: Cindy's Classic Gourmet

We do not accept credit cards.

Name/s:

Postal Address:

Home Telephone:

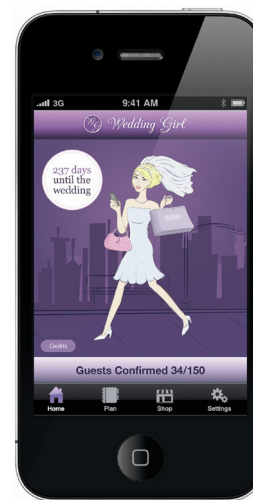
Work Telephone:

Mobile:

Email:

I/we understand and agree to the terms and conditions outlined in this document, including the payment of a \$500 non-refundable Booking Fee, signed:

.....



2011 SOUTH AUSTRALIAN FINALIST

Booking Form Venue Hire & Accommodation

Woodburn Homestead

ABN: 13 642 742 726

PO Box 285, Blackwood South Australia 5052

Cindy Westphalen: +61 (0) 414 618 433

Booking Date:

Function Date:

Payment Details:

Direct payment to:

Account Name: Woodburn Homestead

Account Number: 1029 9219

BSB Number: 065 108

Cheques made payable to: Woodburn Homestead

We do not accept credit cards.

Name/s:

Postal Address:

Home Telephone:

Work Telephone:

Mobile:

Email:

I/we understand and agree to the terms and conditions outlined in this document, including the payment of a \$1,500 non-refundable Booking Fee, signed:

.....



House Guest Agreement

Woodburn Homestead

ABN: 13 642 742 726

PO Box 285, Blackwood South Australia 5052

Cindy Westphalen: +61 (0) 414 618 433

Booking Date:

Function Date:

We are pleased to be welcoming you as guests of Woodburn Homestead and hope you enjoy a relaxing stay in our lovingly restored accommodation. As a courtesy to your hosts and to keep Woodburn Homestead in the luxury style to which it has been restored, please keep in mind the following terms and conditions of the accommodation:

1. Please show respect for the surrounding property, the gardens, the house and the furnishings treating them with care and avoiding damage wherever possible.
2. Please return all items taken outside to their rightful place inside the house before departing.
3. Please leave the kitchen clean and tidy, washing any dishes used, cleaning and clearing bench tops, returning items used to their rightful place and wiping down any appliances used.
4. Please leave the bathrooms clean and tidy, including avoiding marking the towels and linens with stains such as makeup.
5. We reserve the right to deduct the cost of any missing or damaged items from your bond.
6. We understand accidents can occur, so please notify us as soon as possible about any unavoidable damage.

Thank you.

I/we understand and agree to the terms and conditions of the House Guest Agreement, signed:

.....