



Thank you for considering Crooked River Wines as the destination for your Wedding Day.

Crooked River Wines is a proudly family-owned and operated winery. It is situated in Gerringong on the beautiful South Coast of New South Wales. Our vineyard was established in 1998 in the rich volcanic alluvial soil of Gerringong, in a valley with amazing views of the mountains and the sea.

Over 27 years of production, Crooked River Wines has won multiple awards for its premium quality wines and al a carte restaurant. Known for its celebrated classics as much as its innovative blends, Crooked River Wines is always creating. We're always experimenting to find you the perfect drop.

Crooked River Winery is located just 90 minutes from Sydney. Situated in Gerringong and established on a 150 year old dairy farm, the Winery has gorgeous views of Saddleback Mountain and Werri Beach. Your wedding is guaranteed to be a memorable occasion for all to enjoy on your special day.

We are dedicated to guide you through the entire journey of your wedding planning, from the initial booking to the day of your wedding.

Say “I do” overlooking the stunning estate, Saddleback Mountain and Werri Beach.

Our wet weather options are just as stunning, offering a gorgeous cellar door with floor to ceiling glass windows overlooking our beautiful estate.

Alternatively, you have the option to hire our Winery which is fitted with beautiful lights, wine vats and French and American oak wine barrels. To put your mind at ease, the team are here to ensure that you enjoy your special day even if the weather is not working in your favour.



Canapé Package

Packages from \$55pp

Flowing on from your ceremony, guests can enjoy a selection of canapés and beverages on the lawn with picturesque views of the escarpment.

Feel free to arrange live entertainment or lawn games to keep your guests entertained.

Our canapé package starts from \$55 per person and includes your choice of 4 of the canape menu items along with your selection of our estate grown wines, sparkling wine and premium craft beer by Uncle Joes Brew.

Grazing platters or tables are also an option in lieu of passed canapés.

Cold Canapés

Locally harvested oysters, cucumber granita (GF/DF)

Wood smoked ocean trout, crisp potato rosti, crème fraiche (GF)

Sashimi tuna pops, ponzu, toasted sesame, avocado, shallot (GF/DF)

Betel leaf of poached tiger prawns, pomelo, green mango, nam jim dressing (GF/DF)

Carpaccio of wagyu en croute, horseradish cream, pickled radish

Hot Canapés

Prawn and chicken skin skewers miso caramel (GF/DF)

Steamed pork and chive wontons, chilli white soy dressing (DF)

Mini Yorkshire puddings of roast beef, horseradish, bearnaise

Boneless chicken wing, corn, agro dolce of pine nuts and raisins (GF/DF)

Four cheese arancini, walnuts, confit garlic, Truffle aioli

Braised lamb shoulder tartlet, baba ghanoush, sumac (DF)

Vegetarian Canapés

Crushed pea and pecorino crostini, sour onions, sorrel (DF)

Heritage beetroot tartlets, Meredith feta, pomegranate

Steamed dumplings of shitake mushroom and cabbage, white soy dressing (DF)

Betel leaf of green mango, papaya, jackfruit, nam jim dressing (GF/DF)

Caramelised onion tarte tatin, comte gruyere

***Some vegetarian menu items can be made Vegan on request.**

Substantial Canapés

Red coconut curry of kingfish, snowpeas, sweet potato, coriander, lime, crispy shallots (GF/DF)

Grilled steak sandwiches, cheddar, pickles, rocket, chipotle aioli

Wagyu beef cheeseburgers, milk bun, tomato chutney, American cheese, pickle, shoestring fries

Slow cooked lamb shoulder, cous cous, pan juices, pomegranate, mint yoghurt (GF)

Crisp pork belly, Asian slaw, Parisian mash potato (GF)

Miso roasted eggplant, wild puffed rice, braised kale (GF/DF)



Grazing Station Options

Stations from \$55pp

Each station is styled and themed with the proportionate amount of food to guests.

French ploughman style:

- Artisan breads and lavoche,
- Selection of 4 ripe cheeses, local and French. Seasonal grapes and fruit.
- Chicken liver parfait, grilled plums.
- Jamon, salami, bresaola,
- Trout rillete and pickles.
- Oysters and mignonette.

Flavours of Asia:

- Selection of wontons and dumplings, dressings of nuoc cham, nam jim, black vinegar, soy and chilli.
- Duck pancakes, hoi sin, shallot, cucumber.
- Sashimi station, tuna, salmon, kingfish, ponzu, wasabi Miso soup
- Optional upgrade: Ginger and shallot snapper with steamed rice ** surcharge \$15pp applies **

Italian:

- Pizzas from our woodfired oven
- Gnocchi Pomodoro
- Fennel salad
- Beef carpaccio

Beverage Package

Recommended Budget \$60pp

Our beverage package allows you to select your own budget and inclusions.

We recommend a budget of \$60 per head. You are welcome to increase the amount on the evening should you reach your set budget. Prior to your wedding we recommend you arrange a wine tasting to confirm your personal wine selection .

We offer a premium selection of our very own Estate wines and craft beer by Uncle Joes Brew.



Reception Package

Packages from \$90pp

Our head chef has worked amongst some of the most influential chefs in Australia & Europe, including chefs like Jamie Oliver and Rick Stein to name a few. We are happy to work with you in creating your ideal menu for your special day.

Enjoy a formal sit down, or more casual cocktail style reception. Our dishes change seasonally to ensure the best available seasonal produce is used.

Our reception packages start from \$90 per person and include your selected menu, tea and coffee, full table set up, white linen cloths and napkins, cutlery and glassware, gift table, wine barrel for your cake, dance floor, in house PA system, microphone for speeches and a dedicated event coordinator to assist you through your planning and on the day.

Midweek (Mon-Thurs)

2 courses - \$90pp

3 courses - \$110pp

Midweek discount applies*

Please note that there is a minimum spend on our mid-week weddings (equates to 60pp)

Weekend (Fri-Sun)

2 Course - \$110pp

3 Courses - \$120pp

Cocktail - \$100p

Please note there is a minimum spend on our weekend weddings (equates to 80pp)



Starters

Kingfish tartare, avocado, ponzu, potato scallop (GF/DF)

Scallops roasted in its shell miso butter, watercress salad (GF)

King prawns ravioli, black garlic butter dressing
12 hour braised pork belly, sweet potato, shallots and pickles (GF/DF)

Potato gnocchi, melange of mushrooms, comte gruyere (V)

Celeriac roasted in a salt dough, piccalilli vegetables (VG)

Mains

200g grilled beef fillet, xo butter, kalettes, Parisian mash (GF)

Steamed snapper, ginger shallot dressing (GF)

Lamb neck pappardelle, thyme, marjoram, parsley, Reggiano

Hot smoked ocean trout, whipped horseradish cream, cucumber pickle, fennel (GF)

Wood roasted spatchcock, corn custard, agro dulce pine nuts, raisins and witlof, jus gras (GF/DF)

Roasted heritage beetroots, hazelnuts, rocket, Meredith fetta, merlot dressing (VG) (GF)

Dessert

Creme Caramel, local jersey milk, almond crunch (GF)

Roasted white chocolate mille-feuille, spiced quince, brittle pastry

Pavlova of seasonal fruits, whipped Chantilly, berry sorbet (DF)

Apple and rhubarb crumble, oats, macadamia, vanilla bean ice cream

Dark chocolate delice, peanut brittle (GF)

Sorbet and fruits (V) (GF)

*The perfect place for your bridal party to
get ready for the big day.*

Willowvale Estate House is located a few steps away from our function room so you can check on the progress of your decor and set up through the day, or simply sit back and relax overlooking the gorgeous vineyard. Willowvale Estate House is the perfect spot to spend your wedding night!

Our beautiful Willowvale Estate House comprises 3 king size bedrooms, the master room with an ensuite and interconnecting room with a double pull out sofa if a fourth bedroom is required.

It offers a fully equipped kitchen, and a spacious loungeroom which leads onto the sun deck with breathtaking views.

“We celebrated our amazing wedding at Crooked River on the 3rd March, and were so satisfied with how the day turned out! The staff were so lovely to deal with, and each staff member ensured the day ran so smoothly.

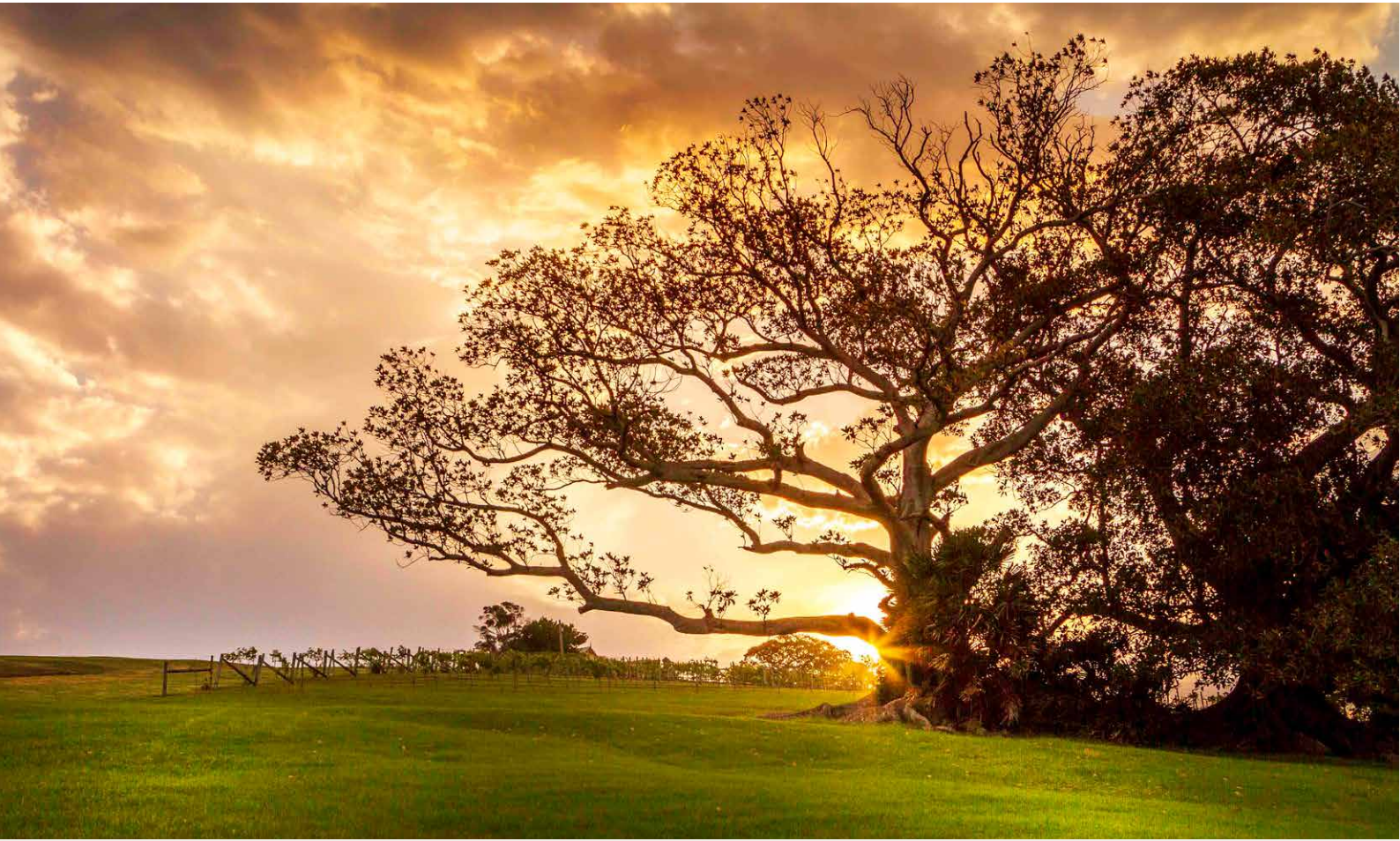
We received so many comments from guests regarding the incredible views and beauty of the winery. I would definitely recommend considering Crooked River if you are getting married. Thanks again for all your help in making our wedding day perfect!”

Jess & Steve Whyte

“Crooked River Wines was the perfect setting for our special day. From preparing the menu right through to our reception, Rachel was sensational in the restaurant & was always there to attend to our last minute requests.

Thank you to the Crooked River Wines team... we would highly recommend Crooked River Wines to anyone who would like to make their special day, the most memorable and amazing day ever.”

Shane & Kath Tapper



2022 Winner

Australia’s Best Cellar Door Awards

AGFG

Best Vineyard Restaurant in Wollongong & Illawarra

2021 Winner

AGFG

Best Vineyard Restaurant in Wollongong & Illawarra

2020 Winner

Best restaurant in the Illawarra and South Coast of
NSW Small Business Awards NSW

Local Business Awards

2019 Winner

AGFG

Best Vineyard Restaurant in Wollongong & Illawarra

2018 Winner

Wedding Diaries Editor’s Choice Awards

Top 20 Wedding Venues in Wollongong

Illawarra Business Awards

Excellence in Retail & Hospitality

Brides Choice Award

Best Wedding Venue in the Illawarra,
South Coast of NSW

Brides Choice Award

Top 5 Wedding Planners in Illawarra

AGFG

Best Vineyard Restaurant Illawarra &
South Coast

2017 Winner

AGFG

Saddleback Mountain
“Top wine to watch in NSW”



WE LOOK FORWARD TO HEARING FROM YOU

For more information or to book your wedding with Crooked River Wines contact us:

Phone: (02) 4234 0975 | Email: bookings@crookedriverwines.com

www.crookedriverwines.com | Instagram: [@crookedriverwines](https://www.instagram.com/crookedriverwines)

11 Willowvale Road, Gerringong, NSW 2534

