



ARAVINA  
ESTATE

*Margaret River*

*Recharge your Corporate Thinking....*

1 JANUARY - 31 DECEMBER 2014

61 THORNTON ROAD (CORNER WILDWOOD ROAD), YALLINGUP, WESTERN AUSTRALIA

SUZANNE FISHER, EVENTS AND MARKETING EXECUTIVE

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Arriving at Aravina Estate will take your breath away with our sparkling lakes, rolling hills, 27 year old vines and the lush hydrangea filled gardens. Our manicured contemporary cottage gardens and picturesque bushland are the stunning backdrop to a unique experience at a remarkable location, abundant with natural beauty and sophisticated infrastructure.



**A**warded *Ten of the Best New Wineries for 2014* by wine critic James Halliday, our driving ambition at Aravina Estate is to build a food and wine destination that entices Australian businesses to meet beyond city walls. Our new meeting and function space offers a tranquil ambiance to restart and recharge corporate thinking. Aravina Estate is located in Yallingup - 2.5 hours drive or 50 minutes flight, south-west of Perth in the Margaret River Wine Region.



Our magnificent *Hamptons* inspired building is home to our 200 seat Events Room and is an ideal location for conferences, strategy meetings, executive retreats, gala dinners, product launches, tradeshows and networking events. Complete with four sparkling chandeliers, black granite bar, travertine flooring and pearlescent textured walls – the Events Room at Aravina Estate oozes luxury and a premium events experience.



The 242 sq metre Events Room is complete with all corporate event requirements including in-built projector, sound & AV equipment, hearing-impaired induction loop, lectern, microphones, wifi and dedicated bathroom facilities.



With a 141 sq metre wrap-around verandah, high ceilings and floor-to-ceiling glass concertina doors that open to bush and lake views, the verandah can be styled to include furniture for networking sessions or social sundowners. Alternatively, we can set up a bar station on our expansive lawns situated between the Events Room and our lake.



Purpose built with business in mind, use of the Recharge Retreat is complimentary when hiring the Events Room for groups over 50. The Recharge Retreat is complete with full bathroom facilities including shower and toilet, with air-conditioning and comfy couches - perfect for private meetings or phone calls, executive lounging during a conference break and as a “green room” for keynote speaker preparation.



Upon request, the Sports Car Gallery space can be made available for larger groups requiring a second area for conferencing purposes. The permanent car collection is adjacent to the Events Room and can be viewed from the room, making an interesting backdrop for any corporate function. The collection of 14 cars sees Australian and European classics gleam side by side.





**E**xecutive Chef, Tony Howell, leads the kitchen team and is renowned for his contemporary Australian cuisine. Our food showcases the best seasonal produce the South-West region has to offer and your tailored dining experience will be matched with our award-winning wines. Michelle Babb is Head Chef for Functions & Weddings. With a degree in Fine Arts, a strong visual element is very important to Michelle - combining textures, colours and flavours.



Experience our award-winning wines made and managed by winemaker, Jodie Opie. Jodie appreciates the diversity of the Margaret River wine region and has a minimalist approach to winemaking, due to the exceptional quality of the fruit that comes from our property. We are not only committed to the traditional Margaret River wine varieties like Chardonnay and Cabernet Sauvignon but other European varieties such as the Spanish variety, Tempranillo.



Kids love Aravina Estate too! Corporate Christmas parties are very welcome at Aravina Estate. With a commitment to family-friendly dining, parents will appreciate the close proximity of the Events Room and its wrap-around verandah which also overlooks the enclosed children's playground. Our state-of-the-art playground includes sandpit, climbing frames, slides and swings for hours of enjoyment.



Why not relax and let one of the experienced Aravina cellar door staff guide you through the award-winning range of wines currently on release in our private wine tasting room. Guests to Aravina can choose from a structured tasting through to a tasting followed by a five course degustation lunch.



Cooking classes or a produce pluck and demo are just a few social program options. Our own Aravina Cucina gourmet foods will be stocked onsite by late 2014. We can pair the Aravina experience with other opportunities or accommodation options within the region. Contact us to find out more.

T: +61 (0)8 9235 4653

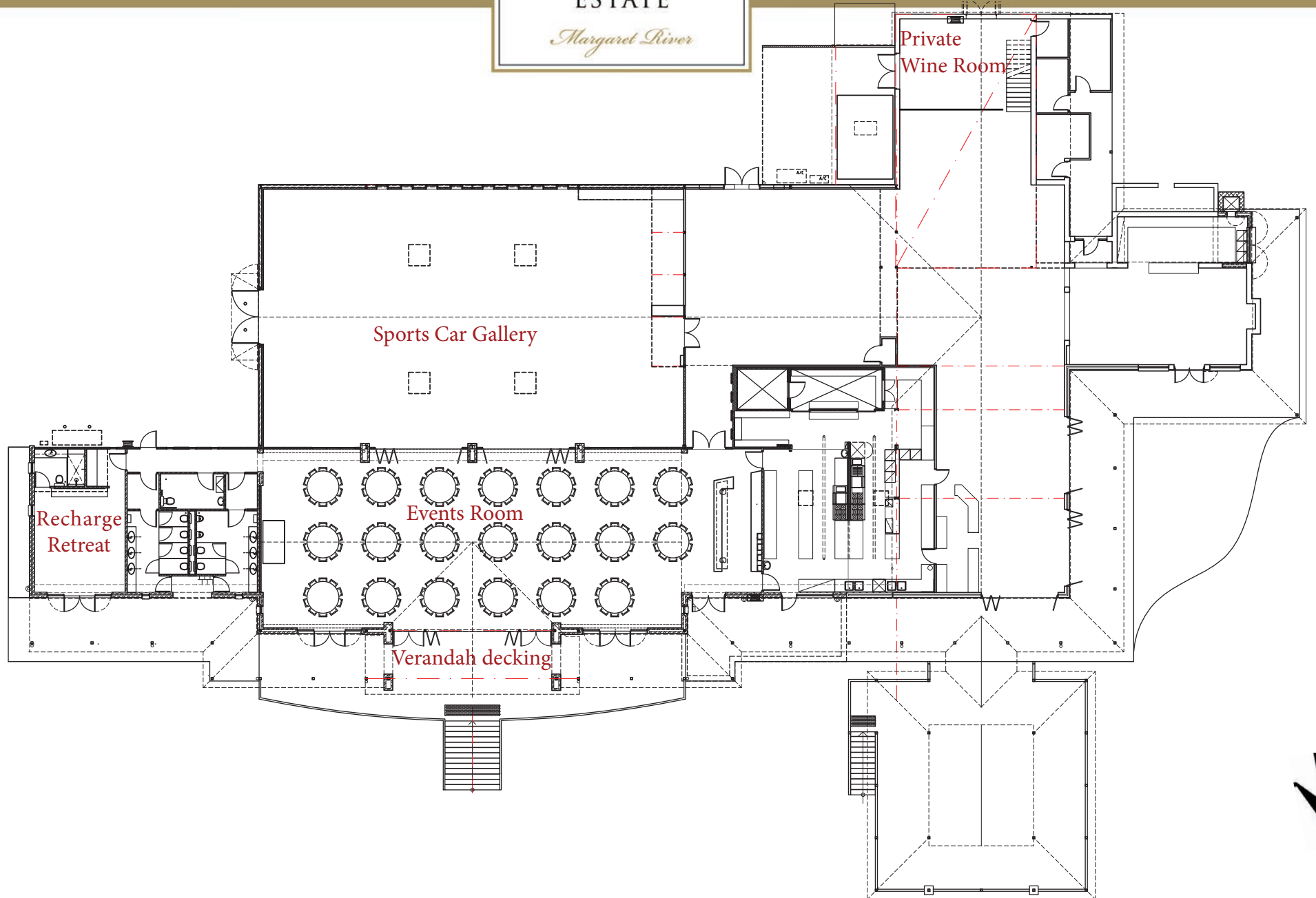
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## ARAVINA ESTATE

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### OUR LOCATION

Aravina Estate is a 50 minute flight from Perth to Busselton Domestic Airport and a 30 minute coach transfer or a short 2.5 hour drive from Perth CBD.

### OUR CREDENTIALS

Aravina Estate is the industry representative for the South West Cruise Alliance and is a member of the Perth Convention Bureau, Tourism WA, Margaret River Wine Association and various regional tourism bodies.

### EVENTS ROOM HIRE

There is no room hire fee, however, minimum spends on food and beverage does apply. Please speak to our Events & Marketing Executive to discuss as costs vary depending on day or evening hire, number of consecutive days hired and time of the year.

Our Events Room offers great versatility. With 240 sqm of clear useable space, the room is one of the largest in the South-West. Additionally, the 141 sqm wrap-around verandah is perfect for networking or socialising, during or after a conference or strategy meeting.

### VENUE CAPACITY

Internal Area - 240 sqm

Wrap-around verandah - 141 sqm

Round 10 seater tables - 210 guests

Long Banquet tables \*\* - 250 guests

Cocktail - 350 guests

Classroom/Theatre - 250 guests

\*\* additional cost to client

*The above capacities are a guideline only and are dependent on event requirements.*

### VENUE HIRE INCLUSIONS

- Round 10 seat dining tables with round back chairs
- Table settings including glassware, cutlery and crockery
- White linen table cloths & linen look napkins
- Air-conditioning throughout building
- Dedicated wi-fi access, AV equipment and sound system
- Hearing-impaired induction loop, lectern and radio microphone

### ADDITIONAL SUPPORT

Ask our Events & Marketing Executive for assistance arranging an AV operator, styling, security, transport, accommodation, entertainment or photography.

### PRIVATE WINE ROOM

Monday to Friday \$250

The Private Wine Room is suitable for guest numbers up to 10. For your delegates this is a great space to work and refresh in boardroom style. When booking this venue, please note that lunch will be served in the restaurant. **Not available for hire Saturday or Sunday.**

### RECHARGE RETREAT

Complete with full bathroom facilities including shower and toilet, with air-conditioning and comfy couches - perfect for phone calls, executive lounging during a conference break and as a "green room" for keynote speaker preparation.

- Powder room with shower and toilet
- Mobile phone & laptop connection board and chargers
- Hygiene upkeep - sanitiser, tissues, hand cream

*Available daytime only when hiring the Events Room for groups over 50.*



## ARAVINA ESTATE

*Margaret River*

### TECHNICAL INFORMATION

#### EVENTS ROOM

- 240 sqm of clear useable space
- 141 sqm wrap-around verandah
- 2 x male toilets and 2 x male urinals
- 4 x female toilets and 1 x toilet for the disabled
- 1 x Crestron DMPS 200 digital media control system
- 1 x Crestron TWS750 5.5" touch panel. Controlling audio video
- 1 x Crestron CNX12BDF button panel presenter control near screen
- 1 x Crown 4 x 200 watt Power amplifier
- 8 x Crestron SAROS AIR wall mount 6" 2 way speaker
- 2 x AMIS 6" 2 way external deck speaker, independent source & level control
- 1 x 140" Motorized screen, image size 3015mm x 1885mm
- 1 x SONY (1920 x 1080p) Ultra Short Throw Projector
- 1 x PC Input with HDMI, VGA and 3.5mm Audio Jack
- 1 x AV input composite video with L&R Audio
- 1 x Microphone XLR inputs
- 1 x Radio MIPRO HH radio microphone system
- 1 x BEYER Hugh quality Lectern microphone with AUDIOPRO lectern
- 1 x DVD player, TV Tuner, and BGM internet Radio controls
- 1 x WIFI access to internet

Audio and Video link to Sports Car Gallery.

### TECHNICAL INFORMATION

#### SPORTS CAR GALLERY

- 347 sqm of clear useable space
- 1 x Crestron DMPS 300 Digital media control System
- 1 x Crestron TWS750 5.5" Touch panel. Controlling audio video
- 1 x LAB GRUPPEN 2 x 200 watt Power amplifier
- 8 x Crestron SAROS AIR wall mount 8" 2 way speakers
- 2 x 140" Motorized screen, image size 3015mm x 1885mm
- 2 x EPSON (1920 x 1080p) Projector
- 1 x PC Input with HDMI, VGA and 3.5mm Audio Jack
- 1 x AV input composite video with L&R Audio
- 1 x DVD player, TV Tuner, and BGM
- 1 x Microphone XLR inputs
- 1 x Radio MIPRO HH radio microphone system
- 1 x WIFI access to internet

Audio and Video link to Events Room.





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## CONFERENCE DELEGATE PACKAGES

**QUICK BREAK** - \$20p/p - Minimum of 10 people

**To Drink**

Fresh Brewed Tea and Coffee plus Chilled Water

**Morning Tea/Afternoon Tea**

*Please choose one of the below for your break time*

Fruit bowl

Fresh Baked muffins

Homemade biscuits

Chef's selection of cakes

**HALF DAY DELEGATE** - \$50p/p

**To Drink**

Fresh Brewed Tea and Coffee plus Chilled Water

**Morning Tea**

*Please choose one of the below for your break time*

Fruit bowl

Fresh Baked muffins

Homemade biscuits

Chef's selection of cakes

**Lunch**

Selection of gourmet filled rolls

Freshly sliced fruit platter

Chilled juices

## CONFERENCE DELEGATE PACKAGES

**FULL DAY DELEGATE** - \$70p/p

**To Drink**

Fresh Brewed Tea and Coffee plus Chilled Water

**Morning Tea**

*Please choose one of the below for your break time*

Fresh Baked muffins

Homemade biscuits

**Lunch**

Selection of gourmet filled rolls

Freshly sliced fruit platter

Chilled juices

**Afternoon Tea**

Chef's selection of cakes

**LARGE GROUP LUNCH** \* - \$60.00p/p for 2 course or \$70.00p/p for 3 course

**To Start**

Share platter for the table

**Main course**

A choice of two options - to be discussed with your Event Manager

**To End**

Selection of cheeses, walnut bread, fresh apple, quince paste

*\*Dining option only available for certain group sizes, please enquire.*



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## SOCIAL PROGRAM/APRES CONFERENCE

### **WINE FLIGHT** - Minimum of 10 people

After a day talking 'shop', why not relax and let one of the experienced Aravina Estate's Wine Educators guide you through the award-winning range of wines currently on release. All tastings are undertaken with Riedel stemware.

### **STRUCTURED WINE FLIGHT** - \$15.00p/p

A hosted private tasting of the full range of Aravina wines on release.

### **WINE FLIGHT + CHEESE or FLIGHT + CHOCOLATE** - \$40.00p/p

A hosted private tasting of the full range of Aravina wines on release including a selection of local and international cheeses **OR** a selection of local handmade chocolates from the Margaret River region.

## TEAM BUILDING

### **PRODUCE PLUCK** - Minimum of people 10 - \$100.00p/p

Foraging in our kitchen garden and a cooking demonstration with Executive Chef, Tony Howell, discussing the importance of seasonality for menu design.

### **INSTAPLATE** - Minimum of 6 people - \$180.00p/p

Learn about the art of food photography. Start in the kitchen garden for closeups, then explore composition and lighting of your three course menu.

### **COOKING WITH TONY** - Minimum of 6, Max 10 people - \$295.00p/p

An all day experience. Join Tony in the kitchen for a cooking class, where you will receive secrets, tips and recipes plus a 4 course Chef's Tasting Menu.

## DINING AT ARAVINA ESTATE

### **ROAMING MENU**

Why not have the best of both worlds? This option gives you more opportunity to mingle with your guests, whilst enjoying a sit down main course option.

### **ROAMING CANAPES, MAIN, DESSERT** - \$90.00p/p

Roaming canapés, bread to the table with your main course and dessert. Includes your choice of four canapés, a choice of two mains and an individual dessert.

### **ROAMING CANAPES, ENTRÉE, MAIN, DESSERT** - \$120.00p/p

Canapés to start, bread to the table, an entrée, your main course and dessert. Includes your choice of four canapés, a choice of two entrée, a choice of two mains and an individual dessert.

### **DEGUSTATION MENU**

Enjoy Aravina Estate's signature style of dining. Let our Executive Chef, Tony Howell, tailor a menu designed with fresh and seasonal in mind. Incorporating herbs and vegetables grown on the property.

### **ROAMING CANAPES and FOUR COURSE DEGUSTATION** - \$150.00p/p

Includes your choice of three canapés, four course degustation menu with palate cleanser prior to dessert course.

Any dietary requests or exclusions can be included in the menu design. This menu can be paired with a matched wine per course. Degustation dining menu can also be increased from four courses upwards. Please ask our Events & Marketing Executive for costing of either option.



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*Margaret River*

### DINING AT ARAVINA ESTATE

#### COCKTAIL MENU

##### 4 HOUR SELECTION - \$95.00p/p

Includes your choice of two substantial canapés, five hot canapés, five cold canapés, four dessert canapés.

#### SUPPLIER MEAL - \$35.00 per supplier

Any stand-by supplier such as Musician or AV/Sound technician can be served a main course after your guests are served plus unlimited soft drink during the event.

#### CHILDREN'S MEAL - \$35.00 per child

Option includes main course and an individual dessert per child with unlimited soft drink, juice and water during the event.

ALL MENUS INCLUDE TEA & PLUNGER COFFEE

### SAMPLE DINING SELECTIONS

#### CANAPES

- Goats curd and vegetable "lollipops"
- Vegetable samosas with yoghurt dipping sauce
- Mushroom and taleggio arancini with truffle aioli
- Salmon mousse with compressed cucumber and caviar
- Crab and sweet corn quiche
- Piripiri prawn cigars
- Beef cheek sausage roll with tomato kasundi
- Miniature shepherd's pie
- Duck leg pressé with apple puree and walnut
- Confit chicken terrine with date and lime chutney
- Chicken breast skewers with peanut and kaffir lime sauce
- Chicken liver pate cornets

#### ENTRÉE

- Warm crab and saffron tart with apple and celeriac salad
- Seared scallops, cauliflower veloute and pancetta crumble
- Prosciutto and chicken terrine, spice roasted pistachios, zucchini and orange marmalade
- Chardonnay poached pear, rocket and stilton salad with brioche croutons and mustard dressing
- Beetroot terrine with goats curd, walnut and orange
- Braised beef cheek ravioli, rocket and parmesan salad and pumpkin puree
- Smoked duck breast, quinoa and beetroot salad with burnt orange vinaigrette



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*Margaret River*

## SAMPLE DINING SELECTIONS

### MAIN COURSE

- Roasted beef tenderloin, Yorkshire pudding, onion jam, pea puree and cabernet jus
- Beef tenderloin, broccoli, duchesse potato and charcuterie sauce
- Asparagus and gruyere tart, confit cherry tomatoes and black olive tapenade
- Mushroom and chestnut pithivier, creamed swiss chard, confit shallots
- Market fresh fish, herb crushed potatoes, green beans, sauce vierge
- Market fresh fish, salt cod and potato croquettes, asparagus and citrus buerre blanc
- Spiced lamb rack, sweet potato and risoni cake, rocket and smoked almond jusrette
- Sous vide lamb rump, pumpkin and pernod terrine, cauliflower puree and morel jus
- Chicken breast, double baked cheese soufflé, celeriac puree and truffle jus
- Chicken breast supreme, potato and smoked cheddar fritters, apple and radish slaw

### DESSERTS

- Dark chocolate torte with cherry compote and spiced red wine syrup
- White chocolate and pistachio parfait, crème de cassis gel, vanilla sable
- Citrus panna cotta, strawberry consommé, fresh berries and candied orange
- Melon, lychee & strawberry verrine, vanilla bean syrup, lemon sorbet\*
- Lemon curd tartlets, mint meringues and raspberry coulis

\*season dependent

## BEVERAGE PACKAGE OPTIONS

### PACKAGE ONE

#### White wines:

Sauvignon Blanc Semillion

#### Red wines:

Shiraz Tempranillo

Includes Juice, Assorted Soft Drinks and Sparkling Mineral Water. BYO Beer at \$2.50 per bottle.

4 hours \$38.00 per person

5 hours \$45.00 per person

6 hours \$48.00 per person

### PACKAGE TWO

#### Select two wines:

Sauvignon Blanc Semillion

Vermentino

Chardonnay

Rosé

#### Select two wines:

Shiraz Tempranillo

Shiraz

Cabernet Merlot

Includes Juice, Assorted Soft Drinks and Sparkling Mineral Water. BYO Beer at \$2.50 per bottle.

4 hours \$54.00 per person

5 hours \$60.00 per person

6 hours \$76.00 per person

### ADDITIONS

Add Vintage Sparkling to either package at \$10.00 per person



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*Margaret River*

## BEVERAGE PACKAGE OPTIONS

### PACKAGE THREE

**Select two wines:**

Rosé  
Sauvignon Blanc Semillion  
Vermentino  
Chardonnay  
Reserve Semillion  
Reserve Chardonnay

**Select two wines:**

Shiraz Tempranillo  
Shiraz  
Nebbiolo  
Cabernet Merlot  
Merlot  
Cabernet Sauvignon

Includes Juice, Assorted Soft Drinks and Sparkling Mineral Water. **BYO Beer at \$2.50 per bottle.**

4 hours \$64.00 per person  
5 hours \$70.00 per person  
6 hours \$86.00 per person

### ADDITIONS

Add Vintage Sparkling at \$10.00 per person

## BEVERAGES ON CONSUMPTION

Please refer to the current selection of wines available at Cellar Door. Ask our Events & Marketing Executive for any new release wines that might be available prior to your event date.

Should you choose to purchase beverages on consumption, we recommend that two whites and two reds are selected for your event, to ensure ease of selection for your guests.

- There is a minimum \$25 per person beverage spend per function, which can include alcoholic and non-alcoholic beverages. The spend does not include corkage per person for bottle beer, which is charged at \$2.50 per bottle.
- Bottled beer only must be supplied by you – our client. Should you require assistance to locate an appropriate local beer supplier, please enquire with our Events & Marketing Executive.
- You will be asked to pay in advance a deposit equal to the number in your party multiplied by the minimum per head consumption charge.
- If the total beverage spend is above the pre-paid amount, the outstanding amount will be charged to your nominated credit card on the next business day.
- Please speak to the Events & Marketing Executive for details.

### RESPONSIBLE SERVICE OF ALCOHOL

Due to our Responsible Service of Alcohol requirements, beverage packages and on consumption are not offered for longer than a six hour period.



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## LOCAL SUPPLIERS

We can assist with various services to ensure your experience is memorable. With a commitment to supporting the region, we recommend the following local businesses.

### **Event operations**

#### **South West Audio Visual**

+61 8 9344 4107

[www.swav.com.au](http://www.swav.com.au)

#### **Evoke by Katrina – Event styling & planning**

+61 458 710 730

[www.evokeweddings.com.au](http://www.evokeweddings.com.au)

#### **Zest Styling & Flowers**

+61 0438 554 043

[www.zeststyling.com.au](http://www.zeststyling.com.au)

### **Accommodation**

#### **Seashells Hotel**

1800 800 850

[www.seashells.com.au](http://www.seashells.com.au)

#### **Smiths Beach Resort**

+61 8 9750 1200

[www.smithsbeachresort.com.au](http://www.smithsbeachresort.com.au)

#### **Pullman Resort**

+61 8 9756 9100

[www.pullmanresortbunkerbay.com.au](http://www.pullmanresortbunkerbay.com.au)

### **Air Transport**

#### **Wild Blue Helicopters**

1300 73 55 63

[www.wildbluehelicopters.com.au](http://www.wildbluehelicopters.com.au)

#### **HeliWest**

1300 435 493

[www.heliwest.com.au](http://www.heliwest.com.au)

### **Ground Transport**

#### **Gannaways Charters**

+61 8 9752 3036

[www.gannaways.com.au](http://www.gannaways.com.au)

#### **Adams Coachlines**

1300 653 803

[www.goadams.com.au](http://www.goadams.com.au)

#### **Gateway Limo**

+ 61 419 956 073

### **Photography**

#### **Paul Pichugin**

+61 415 864 811

[www.paulpichugin.com](http://www.paulpichugin.com)

Need some more help? Just ask! We have a wide range of contacts to assist.



## TERMS AND CONDITIONS

### BOOKING CONFIRMATION

A deposit is required to confirm your booking along with your acceptance of our contract outlining the terms and conditions of the booking. The amount of deposit is determined by the Events & Marketing Executive. A booking is considered tentative pending receipt of your deposit and the signed contract. A booking is confirmed with a receipt for the deposit and an acknowledgement of the contract.

In the case of the booked number of guests falling below 50% of the initial number, Aravina Estate retains the right to charge an amount to cover out-of-pocket administration and catering expenses. Your function date may be changed, subject to your requested date being available.

### VENUE HIRE

Aravina Estate is available for events and functions for a minimum of 50 people. Parties smaller than 50 guests can be accommodated and a customised package will be designed in consultation with Aravina's Events & Marketing Executive.

### PRICING POLICY

All prices published include GST.

Every effort is made to maintain prices as published; however, prices are subject to change without prior notice to cover unforeseen variation in costs.

### PAYMENT

Full function payment of cleared funds is required 1 month prior to the commencement of the function. Payment can be made via EFT, cash, bank cheque, VISA, MASTERCARD or AMEX.

Beverages on consumption will be charged by pre-authorisation on nominated credit card prior to the event at an amount of \$25 per head. A credit authority form will be provided by Aravina's Events & Marketing Executive.

Please note, the above amount is only an estimate and is not charged to the card until the end of the function when a formal tax receipt is created and the actual total dollars amount is then charged to the credit card.

Finally, this card will also be used to charge for actual breakages, losses, damage and if an excessive cleaning is required – as explained further below.

### PUBLIC HOLIDAYS

A surcharge of 15% will apply to food and beverage on Public Holidays, Christmas Eve or New Year's Eve. Aravina Estate is closed on Australia Day, Easter Friday, Christmas Day and Boxing Day.

### FUNCTION REQUIREMENTS

We request that final numbers and menus be finalised 1 month prior to the event. This includes the finalization of any special dietary requirements or meals. Balance of hire and food is to be paid on confirmation of final numbers.

Numbers may increase up to 10% from the confirmed number and must be confirmed verbally and by email with Aravina's Events & Marketing Executive 48 hours prior to the function. Function schedule and room set up is required 2 weeks prior the date of your function.

*All menus will be confirmed when the food account is paid in full. Until such a time Aravina Estate reserves the right to change the menu due to supply and seasonal availability.*



## TERMS AND CONDITIONS

### BREAKAGES AND LOSSES

The Client is financially responsible for any damages sustained to function facilities and / or the Estate's surroundings that are made by the Client's guests or outside contracted companies prior to, during, or after the function.

This includes, but is not limited to, building infrastructure, sports cars, display goods, merchandise, glassware & crockery, audio-visual equipment, furniture and decorations. Breakages, losses, damage and any excessive cleaning required will be charged to the nominated credit card after to the event in consultation with the Client.

Aravina Estate staff members take great care with our guests' belongings; however we accept no responsibility for the damage or loss of any guest's property left in the venue prior to, during or after a function.

### DUTY OF CARE & RESPONSIBLE SERVICE OF ALCOHOL

Under the Liquor Licensing laws we have a duty of care to our clients. Guests and attendees are to conduct themselves in an orderly manner and in full compliance with the Liquor Licensing laws. Aravina Estate staff members are instructed not to serve alcoholic beverages to any persons under the age of 18 years, or guests in a state of intoxication. It is the responsibility of the event organisers to ensure all guests are present and accounted for at the conclusion of the evening and prior to departure.

Intoxicated patrons will be asked to leave the venue at the discretion of the Duty Manager, without liability. It is the responsibility of the event organiser(s) to assist the Duty Manager if this situation arises. Aravina Estate Management

reserves the right to withdraw service of alcohol from a function where an alcohol related incident has occurred. Service of alcohol must cease at 11.45pm for all functions.

### CANCELLATIONS

All cancellations must be received in writing. Cancellation of a function must be received in writing no later than 6 months prior the date of the function. 50% of the deposit will be retained as an administration fee for cancelled functions.

Cancellations in the 3 to 6 months leading up to an event will result in a forfeit of the deposit. Cancellation of an event less than 3 months prior will result in a forfeit of the booking deposit, plus 20% of the cost of the function.

### UNFORESEEN CIRCUMSTANCES

In the event that Aravina Estate is unable to comply with any provisions due to any catastrophic event (fire, earthquake, flood, storm etc) or any other unforeseen incident or accident, Aravina Estate reserves the right to cancel any booking and refund any deposit and all monies paid. Prior to implementing this clause Aravina Estate will make all reasonable endeavours within its control to rectify the situation to ensure the function proceeds as planned.

### OTHER

Aravina Estate does not allow the use of glue or nails to adhere any fixtures or wall furnishing. Open flame candles may be used inside the venue and on the verandah area, but are not permitted elsewhere as they represent a fire risk.