



CROWNE PLAZA[®]
AN IHG[®] HOTEL
HAWKESBURY VALLEY

WEDDINGS

CROWNE PLAZA HAWKESBURY VALLEY



Write your *Love* story

A LITTLE ABOUT US

Crowne Plaza Hawkesbury Valley

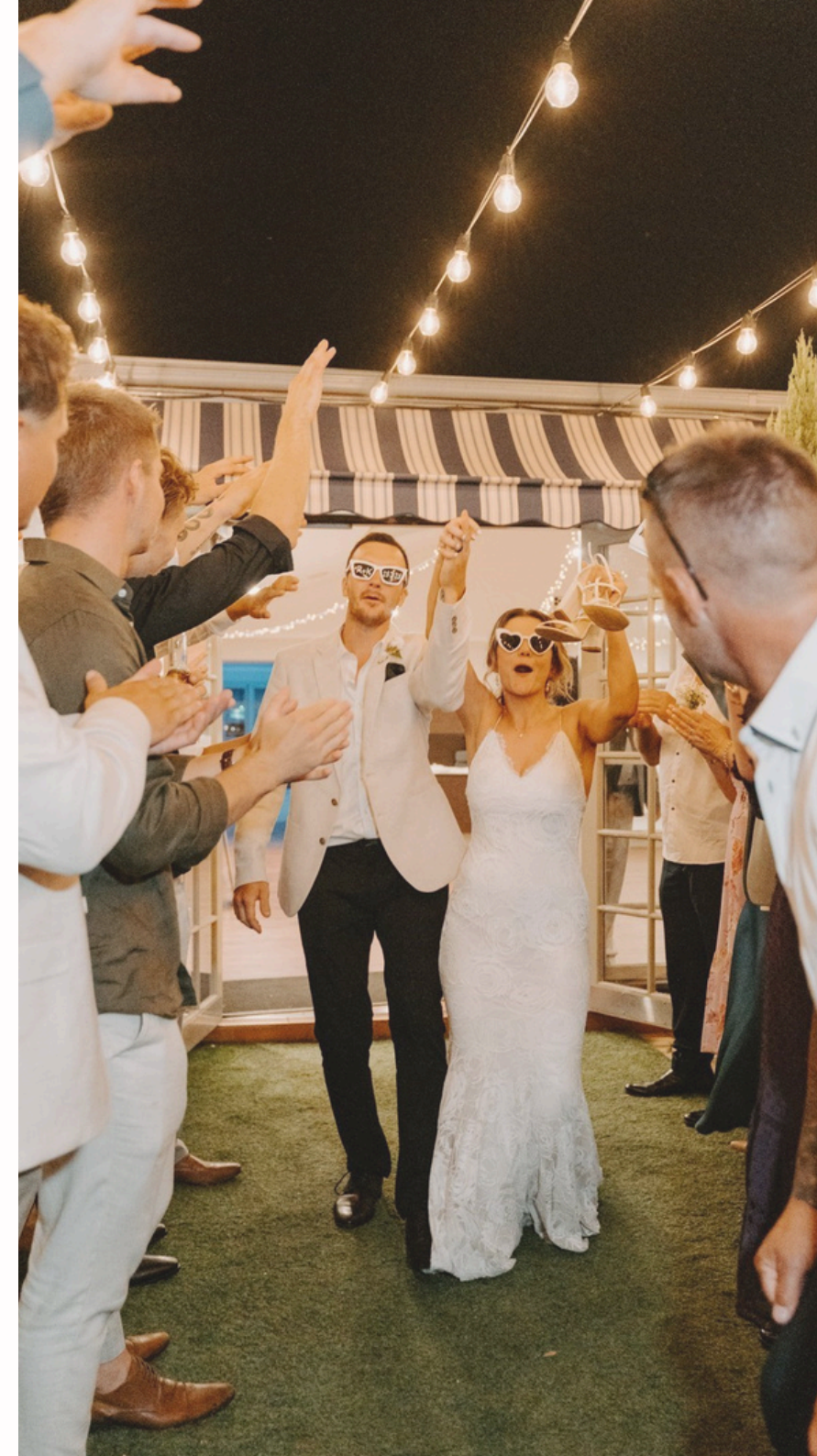
8 hectares of manicured gardens and magnificent sunsets all over a lakeside view. Welcome to your 'Wedding In The Valley'. Of course, we mean the Hawkesbury Valley...

Beautiful weddings and bridal celebrations have been a staple celebration in our property's history. Crowne Plaza Hawkesbury Valley is home to 3 stunning ceremony locations, over 6 beautiful reception venues and the only Villa Thalgo Day Spa in Australia (perfect for that pre-wedding pamper). With our dedicated award winning wedding specialists, one thing you can be sure of is that Crowne Plaza Hawkesbury Valley offers you the flexibility, style, catering and expertise to make your dream wedding a reality. We are here for anything you need along the way and it is our pleasure to welcome you into this new chapter of married life!

Now, if you don't know much about us here's a few quick facts to help you answer those initial wedding venue questions:

We have it covered..

- | | |
|---|--|
| <input checked="" type="checkbox"/> Wedding accommodation | <input checked="" type="checkbox"/> 8 hectares of lush gardens |
| <input checked="" type="checkbox"/> Ceremony locations | <input checked="" type="checkbox"/> Flexible packages |
| <input checked="" type="checkbox"/> Reception venues | <input checked="" type="checkbox"/> Onsite chapel |
| <input checked="" type="checkbox"/> Magnificent sunsets | <input checked="" type="checkbox"/> Free parking |
| <input checked="" type="checkbox"/> Wet weather options | <input checked="" type="checkbox"/> Fully Accessible |



FROM "YES" TO "I DO"

Engagement Party

With our professional event specialists and beautiful unique spaces, why not celebrate your engagement with us? Be it a dinner for 10 or a cocktail party for 200, we have a range of options to suite your style and budget.

High Tea

Our 'High Tea In The Valley' is the perfect way to enjoy your bridal shower or hens weekend. Relax with the girls over a delectable high tea experience with complimentary sparkling and a selection of savoury and sweet.

Villa Thalgo Day Spa

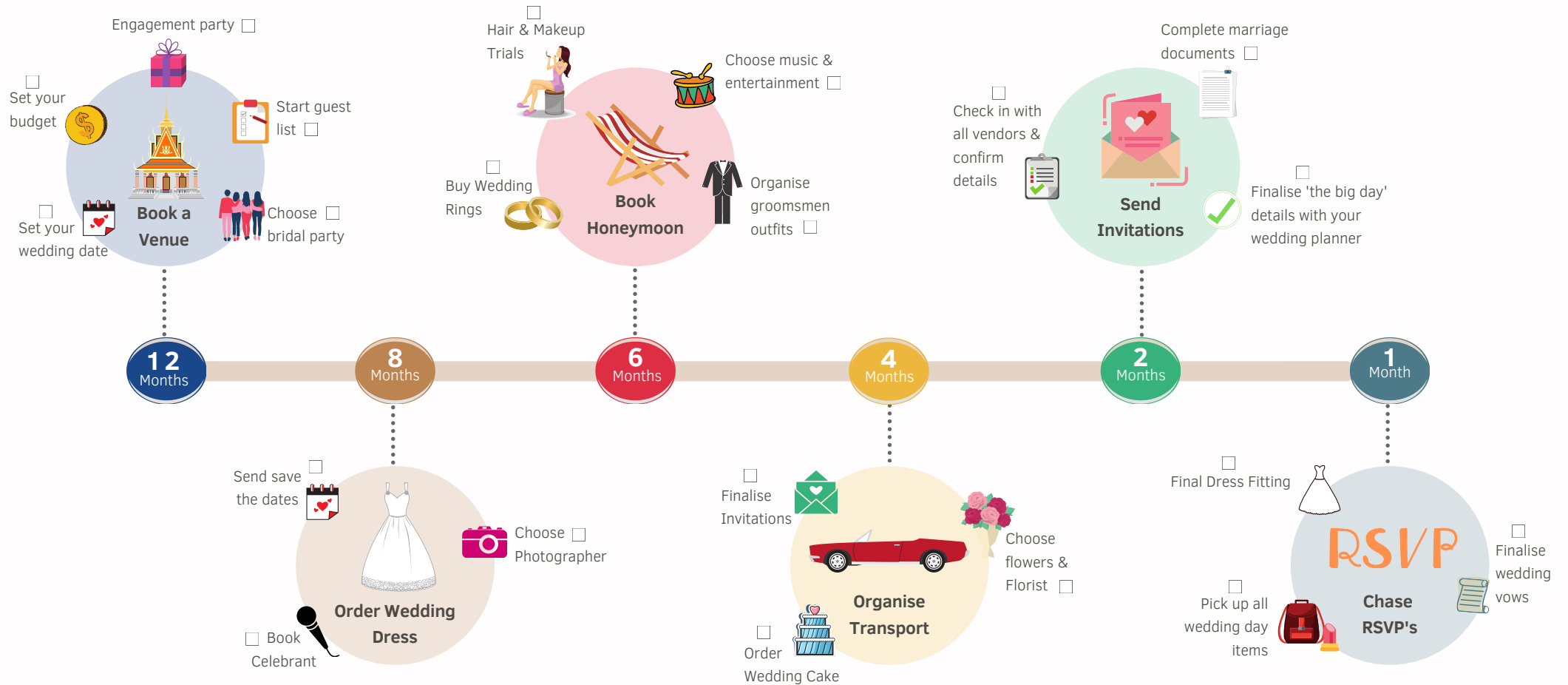
Now about that pre wedding pamper. Our day spa is perfect for your hens weekend getaway. Relax and indulge as you embody the pinnacle of healthy skin, deep relaxation massages and access to state of the art beauty therapy.

Pre Wedding Dinner

Before the big day arrives why not join with family and friends at our Harvest Restaurant for a lavish dining experience. And the best part? There's just a short 30 second walk to your chic 4.5 star accommodation.



YOUR WEDDING PLAN *Checklist*



We'll guide you through it but who doesn't like ticking boxes!



Ceremony

3 STUNNING LOCATIONS

Lakeside

With a waters edge back drop, Lakeside is a delightful setting for any size outdoor ceremony. Boasting views towards the Blue Mountains you'll capture the perfect moment as you make your way down the isle.

The Woods

A stunning wooden deck overlooking the waters edge. Nestled in the trees, dappled in sunlight, The Woods allows you to get back to nature and experience your special day in style. With a towering canopy of trees to shade you during the warmer months, the romantic ceiling of fairy lights offers something special for a twilight ceremony.

The Chapel

Set amidst beautiful rose gardens, The Chapel offers the perfect setting for your wedding ceremony. Featuring beautifully adorned high ceilings, exposed rafters and air-conditioning the Chapel has seating for 100 guests and standing room for an additional 10 guests.





CEREMONY PACKAGES

The Woods Lakeside

- 40 white garden chairs
- Signing table
- Red carpet
- Use of hotel grounds for photography
- Alternate weather back up
- Dedicated wedding coordinator
- Complimentary rehearsal hire
- Festoon light canopy (woods only)

The Chapel

- 100 white chairs
- Signing table
- Use of hotel grounds for photography
- Fully air-conditioned/heated
- Dedicated wedding coordinator
- Complimentary rehearsal hire

Ceremony Only

2025|2026 - \$3,500.00

Add to a reception package

2025|2026 - \$2,500.00

A close-up photograph of a wedding reception table setting. In the foreground, a white ceramic plate with a floral pattern is placed on a dark wooden table. A silver spoon lies horizontally in front of the plate. To the right of the plate is a tall, ornate glass with a faceted design. The background is softly blurred, showing more of the table setting, including a vase with a large white rose and other floral arrangements. The overall atmosphere is elegant and romantic.

Reception

5 MAGNIFICENT VENUES

Gazebo Glasshouse

The Gazebo is a beautiful conservatory style room, with an outdoor courtyard. Completely glass enclosed, the Gazebo offers air-conditioning and is able to seat up to 120 guests. The glasshouse is ideal for couples wanting an abundance of natural light boasting magnificent hues and amber tones as the sun sets across the glass panels.



Long | 120



Cocktail | 150



Square | 80

Governor Phillip Ballroom

The Governor Phillip Ballroom takes its inspiration from fairy tales and old world luxury. The venue features ornate ceilings, chandeliers and a private entrance. A spacious pre-function area is also available for your exclusive use.



Oval | 130



Cocktail | 200



Lakeside

Enchant your guests with an outdoor wedding reception venue by Lakeside. A beautiful natural setting just waiting for your finishing touches. Celebrate the night away with dancing under the stars or hire a marquee to bring the indoors outside.



Long | 130



Cocktail | 250

Windsor Room

The Windsor Room features elegant ornate ceilings and light fittings as well as an outdoor courtyard. The courtyard overlooks landscaped gardens and is ideal for your pre-dinner drinks. Features include natural light, a large undercover veranda with outdoor breakout area and disabled access.



Long | 100



Oval | 140



Cocktail | 250

Richmond Room

Seating your guests in comfort and style, Richmond features ornate ceilings and light fittings making it perfect for lavish decoration and styling. The Richmond room opens out onto our Samuel Marsden Courtyard. This urban haven features a city garden feel with a fairy light canopy - ideal for pre-reception drinks and socialising.



Long | 100



Oval | 140



Cocktail | 250



CAPACITY & ROOM HIRE

Venue	Minimum	Maximum	5 Hour - Room Hire
Governor Phillip Ballroom	80	130	\$1,500.00
Windsor Room	80	140	\$1,500.00
Richmond Room	80	140	\$1,500.00
Gazebo	80	120	\$1,800.00
Lachlan Macquarie Room	50	70	\$950.00



Packages

BUILD YOUR OWN

Design your dream

Design your day exactly as you imaged with our "Build your own" package. Simply:

1. Choose your date
2. Choose the perfect ceremony & reception location (room hire applies)
3. Select your preferred menu and beverage package
4. Choose your styling package

Min spend \$15,000 Fri - Sunday

HAWKESBURY LUXE

All inclusive

- 5hr room hire - dance floor, cake table, gift table
- 1/2 canapes & pre dinner drinks
- 3 course alternate menu
- 5hr premium wine + beer package including tea & coffee
- Wedding trial dinner for the couple
- Complimentary hotel suite for the couple on the night of the wedding including full buffet breakfast for 2 and sparkling wine
- Slicing of the cake served onto platters
- Complimentary car parking
- Placing of bonbonniere & place-cards
- Discounted guest accommodation
- Dedicated wedding specialist
- Valley Desire styling package*

2025/2026 \$205 pp

STYLING PACKAGES

Crowne Elements
\$15 per person

- Your choice of ceremony arbour with white & green artificial florals - choose from 3
- Your choice of table centrepiece & bridal table styling to match - choose from 3

Valley Desire
\$25 per person

- Your choice of ceremony arbour with white & green artificial florals - choose from 3
- Aisle clusters for your ceremony with white & green florals
- Your choice of table centrepiece & bridal table styling to match - choose from 3
- White Tiffany chairs

DIY Wedding Stationary Bundle
\$192.00

- Save the Date & Save The Date digital
- Invitation & Invitation digital
- Details card
- RSVP card
- Envelope liner
- Welcome sign
- Seating chart
- Table numbers
- Selection of menu options
- Selection of placecard options
- Wedding program
- Favour tag
- Custom signs

Fat & Drink



CANAPES & UPRIGHT BITES

1/2 Hour Canapes \$19.00 per person - Choose 2 Cold & 2 Hot Items. Additional items \$7.00pp

Upright Bites 2 Hour Service \$59.00 per person - Choose 2 Hot & 2 Cold Items from the Classic Canapes and 4 Upright Bites to be served. Additional items - \$11.00 per person

Min 20 pax

Classic Canapes

COLD SELECTIONS

Salmon rose, lemon pepper, focaccia bread (df,nf)

Bruschetta, fig jam, balsamic pearls (df,nf,v)

Thai crab meat & cherry tomato tart, chives (gf,nf)

Whipped blue cheese, pear crostini (gf,nf,gf)

Hoisin duck, cucumber, sesame, fried leeks (df,nf,gf)

Prawn & mango tartlet (gf,nf,p)

Smoked chicken, chilli oil, coconut croute (df,nf)

Brie, tomato salsa, chive (gf,v,nf)

HOT SELECTIONS

King prawn tempura, japanese mayo, black sesame (gf,nf)

Chicken kebab, lime, coriander (gf,nf)

Mini beef bourguignon pie (nf)

Smoked duck breast, poached grapes, madeira toast (df,nf)

Beef & ginger dumpling, hoisin sauce (df,nf,gf)

Asian vegetable spring rolls (df,nf,v,vg)

Pumpkin & arborio croquette, tomato relish (v,vg)

Lamb fetta ball, coral green, saffron aioli (nf)

Upright Bites

Beef ragu calzones (nf)

Lo mein noodle box (df,nf,v)

Crispy gnocchi, olives and chorizo skewer (nf)

Chicken slider, coleslaw (nf)

Beef meatballs, cranberry sauce (df,nf,gf)

Fish and chips, tartare, lemon (nf,gf,df,v)

Macaroni, truffle, cheese croquette, aioli (nf,v)

Chicken & cheese taquitos (nf)

Steak and bearnaise profiteroles (nf)

Parma ham swizzle stick, salsa verde (nf)

Vegetarian mini pizza (nf,v)

Chicken satay skewer, mint yoghurt (nf,gf)



PLATED ALTERNATE SERVE

2 Course \$75.00 per person

3 Course \$89.00 per person



ENTREE

Charred King prawns, garlic chilli butter, heirloom tomato, charred lemon, sourdough (nf)

Lamb loin, pomegranate couscous, citrus vinaigrette, smoked labneh, mint jus (gf,nf,df)

Pressed pork belly, infused apple, caramelised fennel, brussel sprout, vermouth jus (gf,nf,df)

Potato gnocchi, tomato harissa emulsion, confit tomato, parmesan, micro basil (gf,nf,v)

Bouillabaisse of salmon, prawn and mussel with saffron aioli (gf,nf,p)

Beef cheek, carrot puree, wilted kale, green pea mousse, baby carrots, baby herb (gf,nf)

Pulled chicken breast, chiffon cabbage, green beans, ginger broth, chicken crisp (nf, gf,df)

Halloumi cheese, quince puree, pine nuts, shimeji, pickled onion, herb oil, celery leaves (gf,nf,v)

MAINS

Char-grilled chicken breast, confit heirloom tomato, white wine and basil (gf,nf,df)

Roast rack of pork, smoked bacon, wild mushrooms, button onions, cider and sage sauce (gf,nf)

Pan seared barramundi, broad beans, wilted spinach, crushed potatoes, chive butter emulsion (nf,p)

Stuffed pumpkin flower, sweetcorn and ricotta, grilled capsicum, sourdough crisp, chimichurri (nf,v,vg)

Honey roasted duck breast, lavender, beetroot, sweet potatoes, red wine glaze (gf,nf,df)

Garlic roasted beef spare rib, celeriac whip, asparagus, infused shallot, baby herb, peppercorn sauce (gf,nf)

Grilled citrus Tasmanian salmon with roasted artichokes, green beans, creamy sundried tomato sauce (gf,nf,p)

Chicken ballotine, wilted spinach, parsnip cream, honey garlic sauce (gf,nf)

Beef brisket, fennel slaw, pea puree, caramelised shallot, red wine jus (gf,nf)

DESSERT

Mixed berry pavlova, raspberry sorbet, clotted cream (gf,nf)

Apple and salted caramel tart, chantilly cream, coconut soil, dried apple, apple coulis (nf,v)

Crème caramel, marinated minted strawberry and orange, whipped cream (gf,nf,v)

Baked berry cheesecake, strawberry coulis, dehydrated strawberries, viola (nf,v)

Warm sticky date pudding, butterscotch sauce, blueberries, pistachio crumble (v)

Rich chocolate fondant, vanilla ice cream, chocolate soil, strawberries (nf,v)

BUFFET

Your choice of 3 salads, 3 Mains, 2 Sides plus assorted bread & butter \$69.00 per person

Your choice of 4 salads, 4 Mains, 2 Sides, 2 desserts plus assorted bread & butter \$79.00 per person

Minimum 20 pax

SALADS

Mushroom, fennel and feta cheese salad (gf,nf,v)

Five beans, shallot and asparagus salad (gf,nf,df,v,vg)

Celery, apple and beansprout salad with citrus vinaigrette (gf,nf,df,v,vg)

Traditional caesar salad (nf,df)

Roasted minted potatoes (gf,nf,df,v,vg)

Cherry tomato and basil salad (gf,nf,df,v,vg)

Mexican corn salad (gf,nf,df,v,vg)

Apple & fennel coleslaw (gf,nf,v,vg)

Cucumber and mint salad (gf,nf,v,vg)

MAINS

Grilled Tasmanian salmon with horseradish mayonnaise, lemon & capers (gf,nf,df)

Poached chicken breast wrapped in parma ham with tomato and olive salsa (gf,nf,df)

Roast beef scotch with provencal vine ripe tomatoes (gf,nf,df)

Chicken alfredo pasta (nf)

Cajun pork tenderloin (gf,nf,df)

Roast vegetable lasagna (v,nf)

Mongolian beef, scallion, steamed rice (gf,nf,df)

Barramundi meuniere (gf,nf,df,p)

Chorizo & prawn risotto (gf,nf)

Beef meatballs, lemon and broad beans (gf,nf,df)

Vegetarian chow mien (gf,nf,v,df,vg)

SIDES

Truffle mashed potato (gf,nf,v)

Sundried tomato pesto pasta (nf,df,v)

Baked potato gratin (gf,ng,v)

Baked garlic parmesan potato wedges and mint yoghurt (gf,nf,v)

Vegetable mezze platter – tabouleh, hummus, olives, charred capsicum, zucchini, eggplant

Mushroom & green beans, salsa verde (gf,nf,df,v,vg)

Vegetable tagine (gf,nf,df,v,vg)

DESSERT

Classic bread & butter pudding & vanilla sauce (v)

Passionfruit pavlova roulade (gf,nf,v)

Assorted mini desserts & tartlets (v)

Seasonal fresh fruit platter (gf,nf,v,vg,df)



SHARED PLATES

Your choice of 2 entrees, 2 Mains, 2 Sides plus assorted bread & butter

\$79.00 per person

Your choice of 3 entrees, 3 Mains, 2 Sides, 2 desserts plus assorted bread & butter

\$99.00 per person

Minimum 20 adults | Maximum 70 guests

ENTREE

Asian cured pork belly, ginger butter (nf,gf)

Antipasto - parma ham, salami, roast beef, olives, sun blushed tomato, prawns, (nf,gf)

Smoked salmon, rocket, parmesan (gf,nf)

Truffled mushroom profiteroles (nf,v,vg)

Tempura chicken, coconut, lime & coriander (gf,nf,df)

Marinated lamb shish (gf,nf,df)

Mushroom & mozzarella arancini, tomato chilli sauce (nf,v)

Tapas - fried cheese curd, smoky aioli, chorizo, dates wrapped in bacon, fried eggplant & honey, fried calamari, potato, corn & manchego cheese croquette (nf,df,v)

MAINS

Penne Arrabbiata (df,nf,v)

Braised beef & leek casserole (nf,gf,df)

Seafood hot pot - prawns, squid, mussels, barramundi, roasted fennel, tarragon cream (gf)

Thai spiced chicken, coconut, lime & coriander (nf,df,gf)

Tagliatelle, smoked salmon & dill (nf,p)

Vietnamese lemongrass pork steak (nf,df,gf)

Skewered chicken fillet, lemon & garlic (nf,gf,df)

Traditional shepherd's pie (nf)

Lamb rogan josh (nf,gf)

Roast beef sirloin, mushroom sauce (gf,nf,df)

SIDES

Fried rice or steamed rice (gf,nf,df,v)

Roasted chat potatoes, green beans, salsa verde (gf,nf,df,v,vg)

Greek salad (gf,nf,v,df)

Asian crispy noodle salad, ginger dressing (gf,nf,df,v,vg)

Maple roast carrots, crispy chickpea, yoghurt sauce (gf,nf,v)

Mexican corn salad (gf,nf,v,vg)

Cauliflower cheese (gf,nf,v,vg)

White bean tabouleh salad (gf,nf,df,v,vg)

DESSERT

Sticky date pudding, butterscotch, chantilly cream (v)

Peach cobbler, vanilla sauce (v)

Seasonal fresh fruit platter (gf,nf,df,v,vg)

Selection of Petite Cakes & Tartlets (v)

Assorted cheese platter (gf,v)



GRAZING TABLES

TRADITIONAL - \$30.00 per person

Selection of Dry Cured Meats

Prosciutto crudo, mild soppressa , mild cacciatore, roast beef, imperial ham

Bakery and Artisan Crackers

Sourdough baguette, seeded sourdough, gluten free crackers, lavosh crackers, seeded crackers, grissini

Fresh Market Produce

Blackberries, grapes, kiwi, cranberries, apricot, pears, truss tomatoes, strawberries, blueberries, green apples, watermelon, raspberries, celery

Selection of Cheeses

Triple cream brie, vintage aged cheddar, danish blue, aged gouda, pecorino romano

Nuts and Sweets

Fig paste, liver pate, maple mascarpone cream, walnuts, honeycomb, orange jam, quince paste, roasted almonds, golden raisins, hazelnuts, dried figs

Anti Pasto

Hummus, sicilian olives, sundried tomato, cornichon, fetta stuffed peppers, chargrilled zucchini and capsicum, marinated artichoke hearts

SEAFOOD GRAZING TABLE \$49.00 per person

Smoked salmon, cooked tiger prawns, crackers and blinis, balmain bugs, sydney rock oysters, blue swimmer crabs, green lip mussels, picadillo, cocktail sauce, tartare sauce, lemon & limes, herb cream sauce, fried capers, fresh herbs

SWEETS GRAZE - \$28.00 per person

Chocolate brownies, freshly baked scones with jam & cream, wafers, pretzels, chocolate spread, salted caramel sauce, peanut butter, strawberries, assorted macarons, meringues, chocolate chips cookies, assorted tartlets, mini donuts, banana cake



KIDS, TEENS & SUPPLIERS



LITTLE ONES

\$55.00 per person - children 12 and under

Includes a main meal, soft drink & juices, ice cream & topping

Battered fish, tartar sauce, chips and salad (nf)

Southern chicken tenders, tomato sauce, chips and salad (nf,df)

Classic spaghetti bolognese, parmesan (nf,df)

Beef lasagna (nf)

Roast chicken breast & vegetables (gf,nf,df)

BIGGER ONES (TEENS)

\$15.00 off adult per person pricing - 13-17 years

Full 2 or 3 course meal & non alcoholic beverage package

**Hawkesbury Luxe package only*

SUPPLIERS/CONTRACTORS

\$79.00 per person

Includes a main meal, soft drink & juices

*Additional course \$25.00

DIETARY REQUIREMENTS

We are more than happy to cater to your guests dietary requirements at no additional charge. Please note, there may be slight alterations due to changes in produce and suppliers which are out of our control. We will always notify you immediately with any changes that may affect your choices.

BEVERAGE PACKAGES

Essential

Includes sparkling wine and your choice of 1 Red, 1 White and 2 beer options, tea, coffee plus a selection of soft drinks & juices.

3hr service \$38.00 per person

4hr service \$44.00 per person

5hr service \$51.00 per person

Premium

Includes sparkling wine and your choice of 4 premium wines plus 4 options of beer and cider. Tea, coffee, soft drinks & juices also included

3hr service \$45.00 per person

4hr service \$51.00 per person

5hr service \$57.00 per person

Non-alcoholic

Selection of post mix soft drinks, Hillbilly non-alcoholic cider, tea, coffee and juices

3hr service \$30.00 per person

4hr service \$34.00 per person

5hr service \$39.00 per person



A photograph of a hotel room. In the background, a bed is made with white linens and several pillows, including two patterned ones in blue and gold. To the left, a side table holds a small potted plant. In the foreground, a light-colored wooden table holds a black plate of decorated chocolates and two champagne flutes. The word "Accommodation" is written in a white, elegant cursive font across the center of the image.

Accommodation

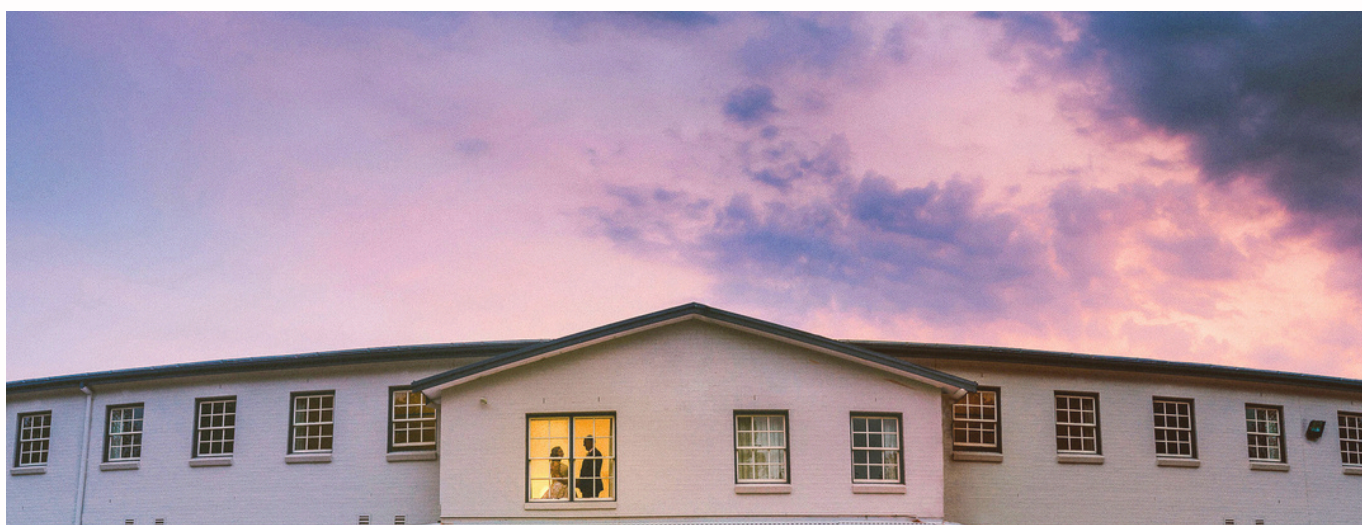
YOUR COMPLIMENTARY DELUXE SUITE

As an all inclusive wedding destination, no matter which package you decide to go with you can look forward to a chic and cozy complimentary deluxe suite waiting for you on the night of your wedding.

Plus *discounted* accommodation for family and friends

Upon booking your ceremony and reception with us we'll provide you with a unique booking link to send to your guests, giving them access to our exclusive wedding accommodation rates.

Crowne Plaza Hawkesbury Valley offers all wedding in house guests full access to our resort amenities, including an indoor swimming pool, two tennis courts, spa, gymnasium and multiple on-site restaurants and bars - making it the perfect venue for your guests to relax and recharge after the nights celebrations.





Love Stories

REAL WEDDING

Jordan & Amy

What made you fall in love with Crowne Plaza Hawkesbury?

Organising a wedding is overwhelming - but our wedding planner was so warm and welcoming. She shared the beautiful property with us which has so many options, and when we saw the chapel it was the icing on the cake! We fell in love with CPHV instantly. It had everything we needed and the flexibility to make it our own.

What was the highlight of your day?

Amy – My highlight had to be sharing this beautiful once in a lifetime moment with everyone, my friends and family together.

Jordan – My highlight was the moment Amy walked into the chapel and I saw her for the first time. *#cute!*

Which reception location did you choose and why?

We chose the Windsor room for a few reasons. Firstly, it was furthest away from the main area, which we loved! Making it secluded and private. Secondly, it was close to the outdoor courtyard which was perfect for our guests to spill in to during canapes. Not only that, but the rooms design and size meant we had an intimate reception and could decorate it the way we liked.





The perfect shot



Gazebo



Lakeside



Clarity Photography

Luminous Weddings

Perfect Moment Photography





Questions?

FAQ'S

Will there be a wet weather option for my outdoor ceremony/reception?

Absolutely! Every outdoor event we do has a wet weather back up alternative. These are chosen based on availability in the hotel. For ceremonies we make the decision on the day of, whereas for an outdoor reception the decision is made the day prior. Your Wedding Specialist will be able to identify which areas will be held for you.

Can I have my own MC?

Of course you can. This is a very personal way to involve a friend or relative in your special day. Plus, we believe having an MC who knows you personally is always a great choice for those heart felt words but also some tasteful humor.

Any additional charges?

Gazebo - \$950.00 surcharge

Friday - Sunday Minimum Spend

Windsor Room, Richmond Room, Governor Phillip Ballroom & Gazebo

\$15,000 min spend - 80 adult minimum

Lachlan Macquarie Room

50 adult minimum - no minimum spend

Can I have fireworks for my reception?

Fireworks & dry ice can add amazing effects to a wedding reception, however due to fire safety and regulations we only able to accommodate these activities in the Governor Phillip Ballroom, Richmond & Windsor room. Please advise your Wedding Specialist if you will be having these.

Can I bring my own catering or alcohol for my wedding?

No food or beverages of any kind, other than those provided by the hotel will be permitted onto the hotel's property without consent of the hotel. We do not permit external catering (other than a wedding cake). Please speak to your Wedding Specialist if you have any further questions

Can I get ready for my wedding on-site?

Yes you can! We recommend booking your accommodation for the night prior to the wedding. Your hair and make-up artists are more than welcome to come onsite and assist you with your preparations in your room. It is a good idea to book your room for 2 nights, to avoid check out times on the day of, that way you can relax and enjoy your special day.

Can I have my pet walk down the aisle too?

There is nothing more special than being able to have your fur baby attend your ceremony. We permit them only at the Lakeside and The Woods, and they must not enter the hotel, Chapel or Villa Thalgo Day Spa. All animals must be looked after by a carer, on a lead and any mess must be cleaned up immediately. Charges do apply if any damage or mess is incurred. All animals must be taken off the premises at the completion of the ceremony. Check out Wedding Paws website www.weddingpaws.com.au

Who will set up my centerpieces and decorations for the reception?

If you are providing your own centrepieces and decorations, we usually ask you to bring them in the week of the wedding. We are happy to assist in placing already assembled centrepieces out for you, however if they require construction or assembly, we do ask that you allocate a friend or relative to assist. We will happily set out your place cards, bonbonnières and guest book for you. Your Wedding Specialist will touch on this further in your final appointment around 2 months prior to your wedding.

Yay! I've booked. Now What?

Now is the time for you to start locking in your suppliers such as a celebrant and photographer. Organising bridal party outfits and cakes is a good idea too. Your Wedding Specialist is there to assist with any questions you have along the way. Your wedding dinner trials are held approximately 4 months prior to your day, and a final consult 2 months prior. Your Wedding Specialist will go through the day in great detail from the start to finish, ensuring a smooth and stress free timeline for your special day.

RECOMMENDED SUPPLIERS

Celebrants

Jordan Vassallo Celebrant
info@jordanvasallocelebrant.com.au

Love my Way Celebrancy - Robyn Freer
robyn@lovemywaycelebrancy.com

Wrapped in Meaning - Amie Osborn
info@wrappedinmeaning.com

Timeless Moments - Danielle Blow
danielleb@timelessmoments.com.au

Photographers

Morris Images
info@morrisimages.com.au

Pepper Image
pepperimage@gmail.com

Gorman Imagery
gormanimagery@hotmail.com

Di Watson Photography
diwatsonphotography@gmail.com

Emmerge Photography
emmergephotography.com.au

Pets

Pets as guests
petsasguests@hotmail.com

Florists

Unique Floral Events
info@uniquefloral.com.au

Fiona's Floral Designs
fionasfloraldesigns@outlook.com

Stylists

Sia & I
kate@bloomsnballoons.com.au

Unique Floral Events
info@uniquefloral.com.au

Fiona's Floral Designs
fionasfloraldesigns@outlook.com

Signage

Signs by George
info@bygeorgeevents.com.au

Belle Measure
hello@bellemasure.com

Audio Visual & Lighting

Encore Event Technologies
crowneplazahawkesbury@encore-anzpac.com

Stationary

Belle Measure
hello@bellemasure.com

Cakes & Sweets

Exquisite Cakes
info@yourexquisitecake.com.au

Photobooths

In The Booth
sydneywest@inthebooth.com.au

Smash N Entertainment
smashnentertainment@y7mail.com

Fiona's Floral Designs
fionasfloraldesigns@outlook.com

Danjoy DJ's
danjoy25@gmail.com

Cars

Ace American Convertibles
diane@aceconvertibles.com.au

Make Up Artistry

Instil Beauty
casey@instilbeauty.com.au

Amanda Maree Make up
amandamareemakeupartist@gmail.com

Videographers

Pepper Image
pepperimage@gmail.com

Wed in motion
info@wedinmotion.com.au

Music

Smash N Entertainment
smashnentertainment@y7mail.com

Pro DJ's
info@prodjsaustralia.com.au

Danjoy DJ's
danjoy25@gmail.com

imusicdj
imusicdj@me.com

Master of Ceremonies

Jordan Vassallo Celebrant
info@jordanvasallocelebrant.com.au

Smash N Entertainment
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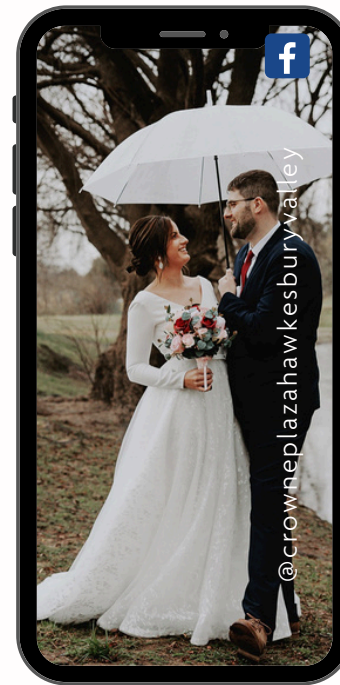
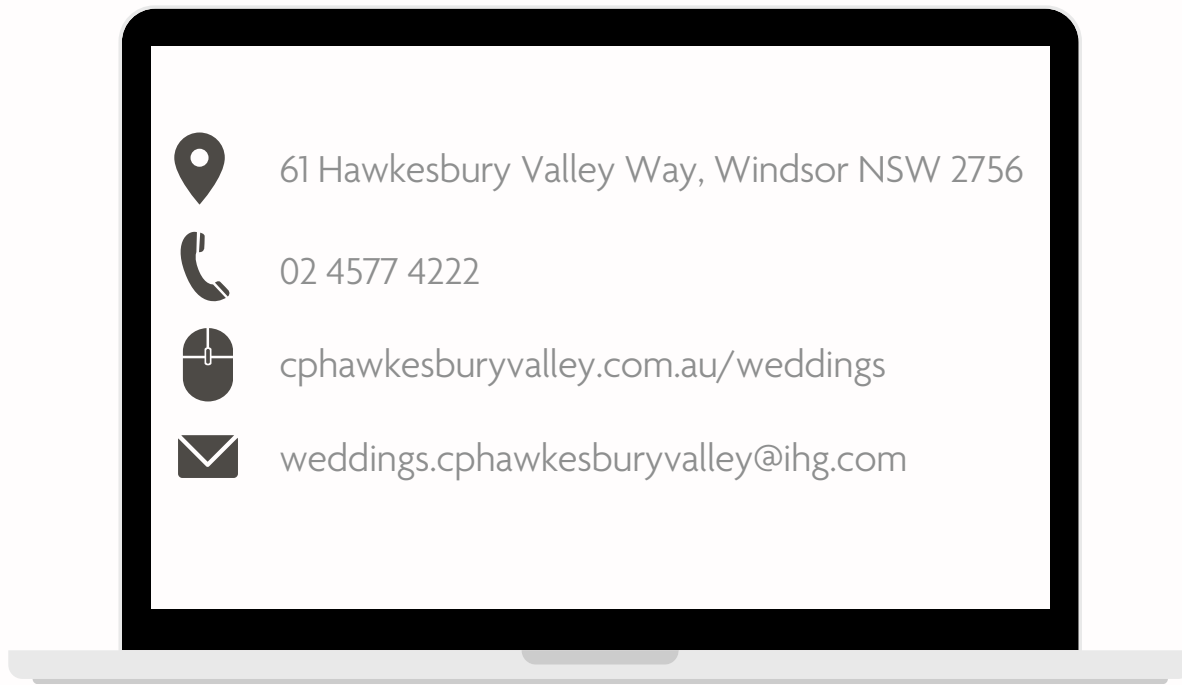
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