



PRESTON PEAK WINERY

FUNCTION CENTRE

*One of Australia's Premier Wedding Destinations*

# FUNCTION PACKAGES

— effective from May 2025





A photograph of a wedding scene. In the foreground, a groom in a black tuxedo stands in profile, looking towards the right. Behind him, several groomsmen in similar attire are visible. They are standing under the large, gnarled branches of a tree. The background is filled with green foliage and white flowers, creating a soft, bokeh effect. The overall atmosphere is elegant and romantic.

Preston Peak welcomes  
you to the perfect combination  
of breathtaking views, superb  
facilities and unparalleled  
hospitality, the ultimate venue  
for your wedding, function or  
corporate event.

# CANAPÉS:

From the courtyard... interact with our chefs

## 3 SELECTIONS INCLUDED *(Refer to pricing on page 20)*

Additional selection at \$5pp, per selection

- Tomato bruschetta, balsamic, basil pesto and shaved parmesan
- Salt and pepper crumbed squid, jalapeno mayo
- Pulled brisket tacos with pickled onion guacamole and sour cream and cheese
- Peking duck and sweet chili spring rolls, homemade sweet chili jam
- Tempura prawns, paprika mayo
- House made mini cheeseburger, pickles and American mustard
- Mini pulled brisket burger, pickled red cabbage served on milk buns
- Karaage chicken burger with asian slaw and saracha mayo
- Satay chicken skewers, satay sauce
- Beef, ale and camembert mini pies
- Cheesy bacon and chive arancini with bacon mayonnaise
- Sweetcorn and zucchini fritters, crispy bacon and herb mayonnaise
- Seared tuna spoons, pickled vegetables sweet soy dressing
- Pork belly skewers, Vietnamese caramel sauce
- Crab and apple tartlets, fresh dill and pickled shallot
- Spicy citrus salmon on rice paper chips
- House selection of flavoured soup shots
- Selection of wood fired pizza (see options available on page 6))

## SELECTION OF BBQ SKEWERS

- Chicken Satay Skewers Mixed Sesame
- Garlic, Prawn, Lemon & Chorizo Skewers
- Sticky Teriyaki Salmon Skewers
- Pork Belly Skewers

## GIANT MEZZE BOARD

Selection of Cheese, Dips, Cob Loaf, Fresh Fruit, Charcuterie, Preston Peak Olives & Bread (Upgrade instead of canapes for \$10pp)



# TAPAS BOXES

- Smoked Beef Brisket with Crispy Potato Salad and Smoked Jus
- Beer Battered Barramundi, French Fries, Tartare Sauce & a Scent of Lemon
- Smoked Beef Cheek with Crushed Herbed Kipfler
- Pork Belly, Apple Slaw & Chilli Caramel Sauce
- Warm Thai Style Beef Salad
- Beetroot Risotto Goats' Cheese Mousse & Toasted Pinenuts
- Prawn Laksa with Pilaf Rice
- Confit Duck Maryland with Cassoulet
- Classic Ratatouille with Toasted Brioche (Vegan)
- Sticky Glazed Pork Cheek with Sweet/Sour Capsicum

# SUPPER

## SELECTION OF SAVOURY SUPPER OPTIONS

- Honey, bourbon and orange baked ham, condiments and wood fired ciabatta
- Selection of woodfired pizza (plenty options available)
- Sticky honey baby back barbequed ribs
- Giant prawn and Asian slaw spring rolls, sweet chilli dipping
- Pork belly burnt ends, served on a brioche slider
- Beer battered barramundi with chips and tartare sauce

## SELECTION OF SWEET SUPPER OPTIONS

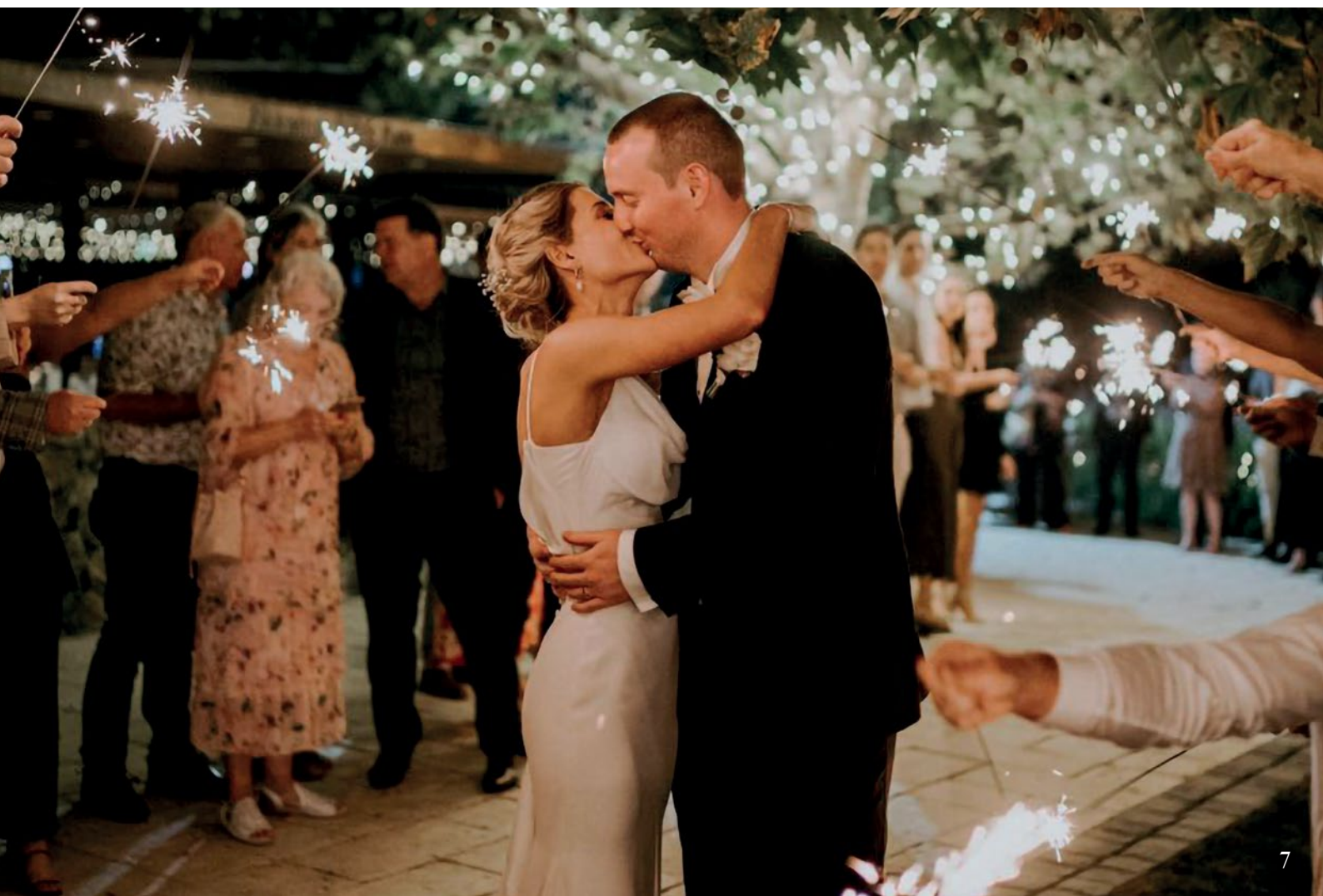
- Warm churros coated in cinnamon sugar, chocolate dipping sauce
- Preston Peak doughnuts, salted caramel sauce
- Banana and nutella puffs drizzled with maple syrup
- Nutella woodfired pizza with toasted mini marshmallows and chocolate m&m's



# WOOD FIRED PIZZA

- Classic Margarita, topped with fresh buffalo mozzarella, fresh cherry tomatoes, shaved parmesan & oregano.
- Preston Peak meatlovers, leg ham, hot salami ,pork & fennel sausage topped with fresh rocket.
- Vegetarian supreme, zucchini, capsicum, mushroom, olive & broccoli.
- BBQ bonanza, pepperoni, sliced leg ham, crispy bacon, bbq base & mozzarella.
- Tuscan pesto & chicken, roasted chicken, bacon & fresh basil pesto.
- Mortadella, mozzarella, rocket & truffle oil





# MENU EXCEPTIONNEL

## AN ALTERNATE DROP

Optional Extra - a choice of two (Refer to pricing on page 20)

## entrée

- Banyard stuffed quail legs, sweetcorn and pistachio filling with Rj's sweetcorn chutney
- Preston Peak steak tartare, truffle mayonnaise, crispy parmesan, pickled onion
- Prawn and chorizo arancini, dressed rocket leaves with a chorizo mayonnaise
- Crispy skin pork belly, chunky apple chutney, pickled shallots
- Blue cheese and roasted pear tart, caramelized balsamic dressing
- Coconut poached chicken, cashew and cucumber salad, yuzu mayo
- Shaved prosciutto ham and rockmelon salad, fresh mint and fig vincotto dressing
- Freshly made seasonal soup (please speak with our chefs)
- Smoked salmon and cream cheese, cucumber, fresh dill and crispy capers
- Prawn and Moreton Bay bug ravioli, citrus and chive butter sauce

## mains

- Pan seared salmon, creamed polenta cake, charred baby zucchini, citrus butter sauce
- Duo of pork, crispy skin pork belly, roasted pork fillet, cauliflower purée roasted cauliflower and crispy apples
- Roasted sirloin of beef, roasted shallot pure, truffled potato gratin, seasonal vegetables and Preston Peak red wine jus
- Trio of lamb, charred lamb cutlet, crumbed lamb shank, BBQ belly, pea and mint purée and honey roasted carrots
- Pan seared duck breast, roasted kipfler potatoes, wilted Bok choy, asparagus, and a hoisin sauce
- Kiev chicken breast stuffed with chorizo and Manchego cheese, roasted butternut squash purée, creamed potato and a chorizo jus
- Pan seared barramundi, Asian style coconut and lemongrass broth, wilted Asian greens
- Roasted eye fillet of beef, sautéed button mushrooms, wilted spinach and creamed mash potato, Preston Peak red wine jus
- Roasted breast of cornfed chicken, sautéed wild mushrooms, fondant potato, seasonal vegetables, and a creamy cider sauce
- Truffled potato gnocchi, charred cherry tomatoes, asparagus, and creamed parmesan sauce

## vegetarian mains

- House made gnocchi, roasted butternut pumpkin, toasted hazelnut, sage and taleggio cheese (can be made g/f, d/f and vegan)
- Mediterranean vegetable risotto, fresh basil pesto
- Roasted vegetable wellington, spiced harissa sauce, seasonal vegetables (g/f, vegan and d/f)
- Curry of celeriac and cauliflower, coconut and lemon grass rice (vegan d/f and g/f)



# desserts

Optional Extra - a choice of two (Refer to pricing on page 20)

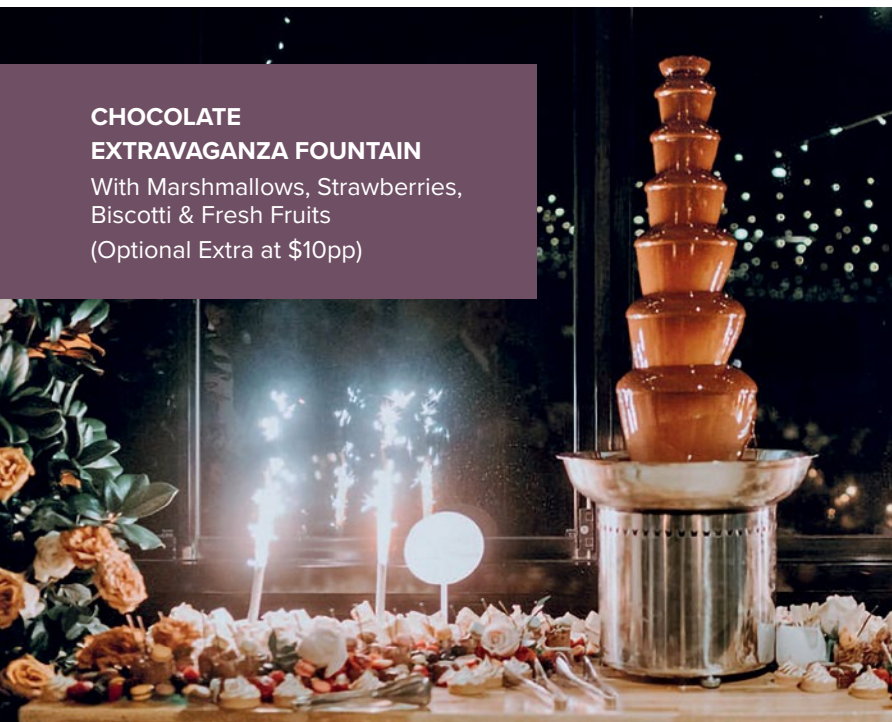
(Please note all of these dessert options can be made into mini versions for the dessert board)

- Chocolate indulgence
- Preston Peak tiramisu
- Vanilla and Hazelnut caramel choux buns
- Preston Peak black forest gateaux
- Classic Lemon meringue
- Strawberry milkshake panna cotta, roasted berry salsa
- Vanilla and strawberry panna cotta, strawberry consommé
- Honey and orange blossom cheesecake with a pistachio crumble



## CHOCOLATE EXTRAVAGANZA FOUNTAIN

With Marshmallows, Strawberries,  
Biscotti & Fresh Fruits  
(Optional Extra at \$10pp)



## WEDDING CAKE PLATTERED

Your Wedding Cake, Fresh Fruit  
and berry compote on our  
Giant Mezze Board for your  
guests to help themselves.



# ON TABLE BANQUET MENU *(feasting menu)*

**A FULL, ON TABLE BANQUET WITH MEATS, SIDES AND CONDIMENTS  
ALL PLACED IN THE MIDDLE OF THE TABLE FOR GUESTS TO SHARE AND ENJOY.**

Optional Extra - a choice of two *(Refer to pricing on page 20)*

## banquet mains

- Whole BBQ chicken lemon and thyme, sour cream potato skins
- In house smoked cube roll, creamy gratin potatoes, red wine jus
- Stuffed lamb shoulder, pine nuts and raisins spiced basmati rice
- Whole roasted sirloin, sautéed wild mushrooms, onion gravy
- Seared barramundi, wilted Asian greens, sweet sticky dressing and crispy shallot
- Rolled belly of pork, crackling, honey roasted carrots, crispy apples
- Kiev chicken breast, mushroom and potato gnocchi, creamy mushroom sauce
- Crispy skin salmon, crumbed creamy polenta cakes, citrus butter sauce
- Pork belly burnt ends, creamy coleslaw, crispy crackling
- Seared barramundi, wilted Asian greens, sweet sticky dressing and crispy shallot



## sides

- Charred green beans, shallot and roasted almonds
- Seasonal garden leaf salad, heritage tomato
- Zucchini, pea and mint salad with a hazelnut and lemon dressing
- Whipped feta, zaatar and honey roasted carrots salad
- New potato salad, buttermilk and Cajun dressing
- Creamy potato bake, mozzarella and parmesan cheese
- Poached pear, blue cheese and crispy pancetta salad, fresh rocket and balsamic
- Classic Caesar salad
- Spiced pumpkin, baby spinach and feta salad, toasted pine nut dressing
- Heritage cherry tomato salad with baby bocconcini and balsamic
- Beetroot, goats' cheese and roasted walnut salad
- New potato salad, buttermilk and cajun dressing
- Creamy potato bake, mozzarella and parmesan cheese
- Roasted duck fat chat potatoes tossed in fresh herbs
- Roasted hasselback potatoes, sour cream and chive
- Charred grilled tender stem broccoli, flaked chilli and feta cheese
- Honey mustard roasted potato
- Chunky cut house made potato wedges, cajun seasoning
- Bacon and potato salad, dressed in a creamy house made mayonnaise
- Stuffed cheese and bacon potato halves
- Sautéed mushroom, bacon and potato fresh chopped herbs

## dessert bar:

Optional Extra - a choice of three (*Refer to pricing on page 20*)

- Chocolate indulgence
- Preston Peak tiramisu
- Vanilla and Hazelnut caramel choux buns
- Preston Peak black forest gateaux
- Classic Lemon meringue
- Strawberry milkshake panna cotta, roasted berry salsa
- Vanilla and strawberry panna cotta, strawberry consommé
- Honey and orange blossom cheesecake with a pistachio crumble




# BOOKING WITH:


## Preston Peak Winery Function Centre

We have a once off, non-refundable booking fee of \$2,800.00.  
This secures your date for your function.


When you book your wedding with Preston Peak Winery Function Centre, you have many inclusions:



Welcome to the Bridal Cottage with tea,  
coffee & bottled water on your arrival.



Access to the reception room from 8am.  
For you or your stylist to set up your decorations.



Optional rehearsal for your bridal party  
on the morning of your wedding.

Use of the Preston Peak 6-seater Golf Buggy, for movement around the estate.



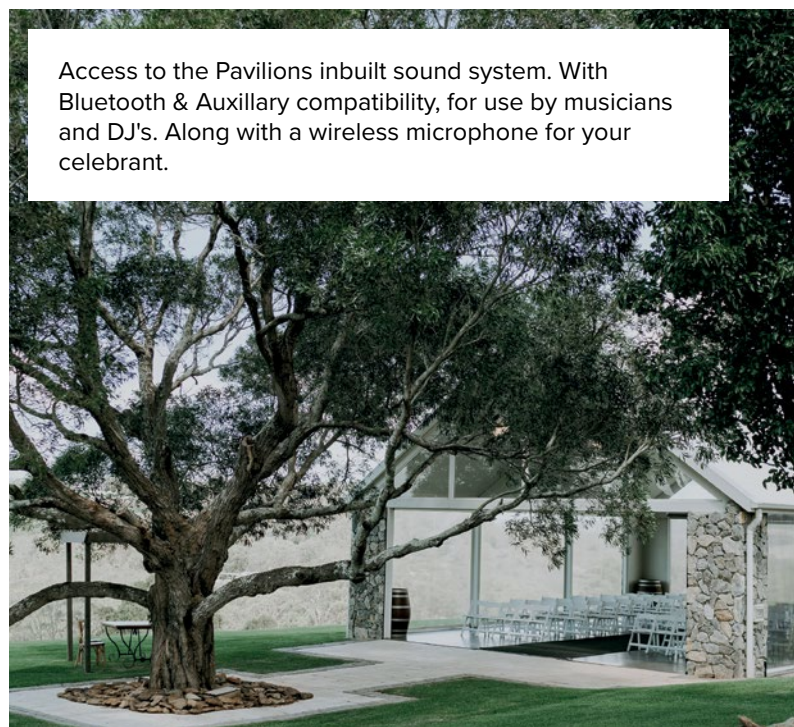
High Tea lunch served in the cottage with a bottle of sparkling wine.



The option to move to the cellar door 1 hour before your ceremony (so your guests don't see you).



Access to the Pavilions inbuilt sound system. With Bluetooth & Auxillary compatibility, for use by musicians and DJ's. Along with a wireless microphone for your celebrant.



Rustic signing table and chairs.



When you book your wedding with Preston Peak Winery Function Centre, you have many inclusions:

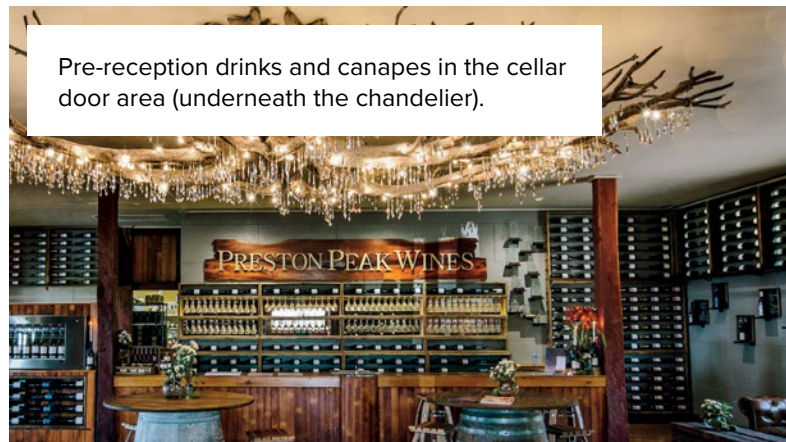
Your choice of ceremony location within the grounds.



Use of 150 White Americano pavilion ceremony chairs for the ceremony.



Pre-reception drinks and canapes in the cellar door area (underneath the chandelier).



Food and beverages brought to you during location photos.



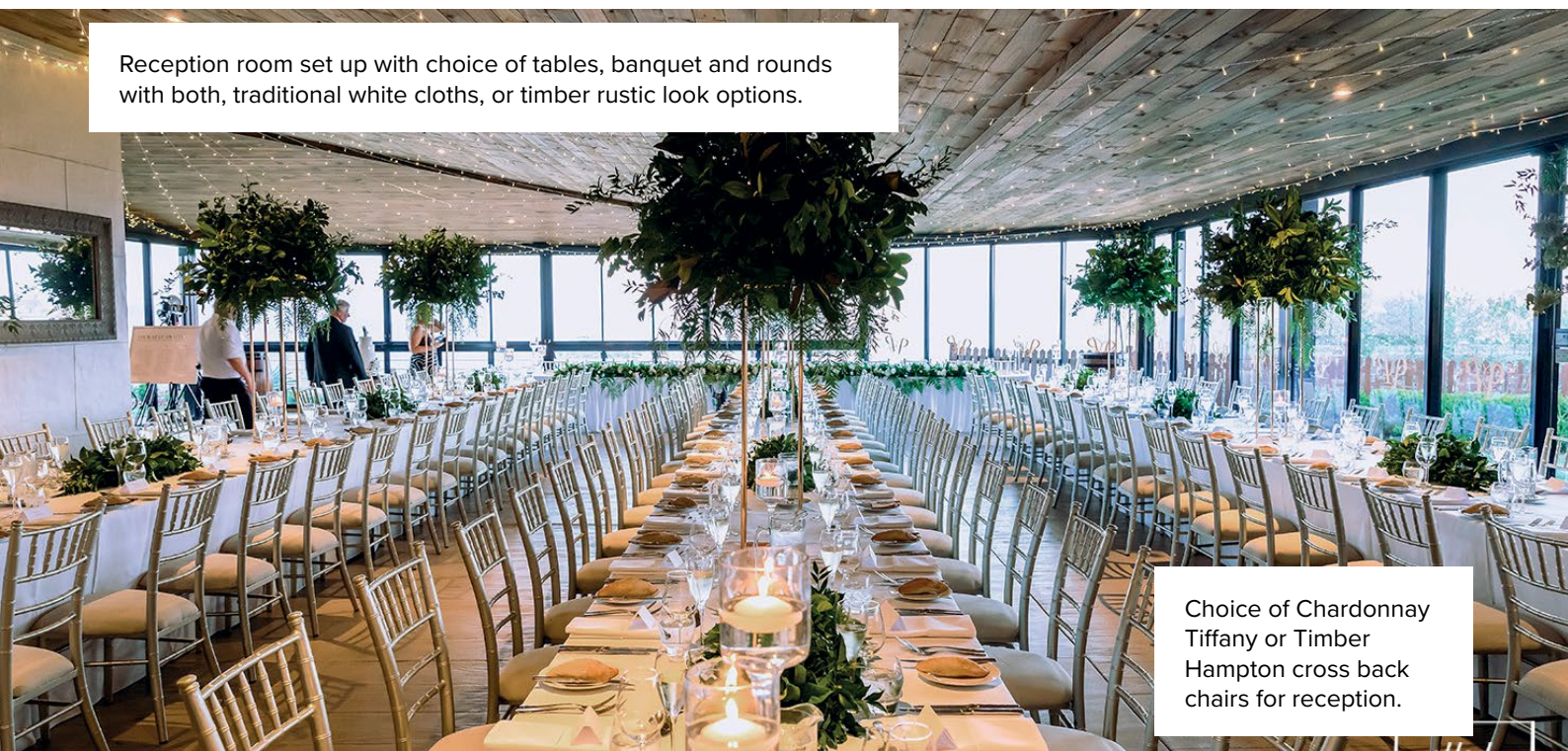
Back lawns set up for with games to entertain your guests while you are away for photos.





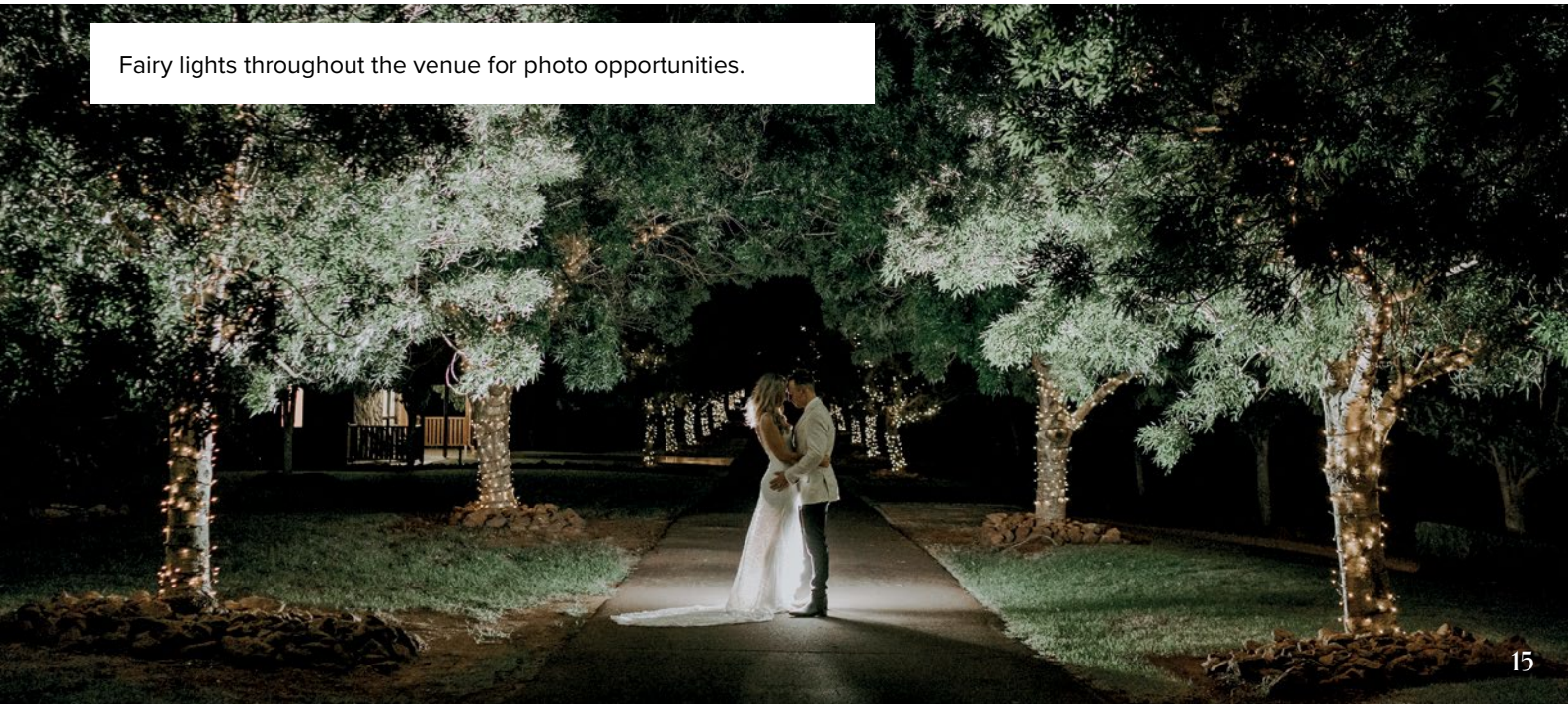
Full support for your MC on the night.

Your guests seated before you enter the reception room with full table service of drinks.



Reception room set up with choice of tables, banquet and rounds with both, traditional white cloths, or timber rustic look options.

Choice of Chardonnay  
Tiffany or Timber  
Hampton cross back  
chairs for reception.



Fairy lights throughout the venue for photo opportunities.



and that's not all! We also offer...

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Access to a wedding planner who will help you plan your day and to make sure it will be perfect for you as well as on the day coordination by our team.

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We even cater for your furry friends & can recommend professionals to look after them

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Your choice of Save the Dates

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Wine Barrel wishing well

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Easels to display your seating plan, welcome sign & signage

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Cake Barrel and Cake Knife

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Barrel Lectern & microphone stand for speeches

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Beautiful tableware, crystal glassware, cutlery, white napkins and white tablecloths (if required), or timber tables

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Use of our sound System throughout the entire property including the beforementioned wedding tree pavilion, the cellar door, function room, and back yard area

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Preston Peak Winery Function Centre associates with exclusive suppliers of wedding services and can assist with any of the following:

Photography & Videography	Wedding Transport & Limousines
Celebrant	Photobooths
Cakes	Musicians
Wedding attire/shoes	Travel Agents
Flowers	Jewellery
Personalised Gifts	Party Hire
Waterfall fireworks are available for \$2500. Please discuss this with your wedding planner.	

## TRANSPORT HIRE

We can assist in recommending a bus company to transport your guests to & from Preston Peak Winery Function Centre if required.

Pickup & return to designated spots around Toowoomba.

Ubers & taxis are also available.



**PHOTOGRAPHIC OPPORTUNITIES** on top of the world, with the beautiful Lockyer Valley views behind you, throughout the gardens, around the fire pit, the olive grove, under the trees, down the driveway, with the games or simply standing under our impressive cellar door crystal chandelier.

The options are almost endless...



# OUR PRICING

effective may 2025

**Our pricing is based on an average wedding or function size of 70 people. We do understand that “average” does not/is not suitable for everyone. Preston Peak Winery Function Centre offers a high level of flexibility to customise the entire function to your requirements, to make your day, truly yours.**

We have a once off, non-refundable booking fee of \$2,800. This secures the date of your function.

Your exclusive use of the Estate for the day.  
Menu Exceptionnel, & Beverage Package  
from the completion of your Ceremony  
to 11.30pm with venue closure at midnight.

**\$27,000\***  
(70 GUESTS)

You and your guests have exclusive use of the Estate for the day.

We offer your choice of 3 canapes, an alternate drop main course and plated or plattered wedding cake for 70 people; either plattered with fresh seasonal fruit and berry compote on our giant mezze board (and your guests help themselves) or plated and served individually with Chantilly cream, berry compote and chocolate twists. (additional kitchen cakes may be required, depending on the size of your function.)

**(For additional guests add \$200pp or fewer guests subtract \$100pp\* Minimum numbers (70) apply for Friday & Saturday functions)**

Additionally, we offer a complete beverage package which includes domestic beers, toasting sparkling (dry and/or sweet Moscato), Preston Peak red and white wines, soft drinks, juice, tea and coffee which is served from the completion of your ceremony. Your After Ceremony celebration starts your beverage package then continues through till 11.30pm. Festivities can continue until the venue closure at midnight.

## PACKAGE SUMMARY

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Choice of 3 Canapes and an alternate drop main course

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Your Wedding cake plated or provided plattered on a giant mezze board

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Complete beverage package from the completion of ceremony until last drinks at 11:30pm

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## COCKTAIL STYLE WEDDINGS

Our Cocktail/Standup style weddings are the same price as above for 70 guests. Instead of the 3 courses, you get a choice of 5 Canapes + 2 Tapas items + a Supper option + your wedding cake plattered in our Mezze Board style which becomes a stylised dessert bar. This style allows us to cater for up to 300 patrons.

**PRICES AND MENUS ARE SUBJECT TO CHANGE WITHOUT NOTICE**

\* On 1st September every year pricing will increase by 5% or an amount equivalent to the increase in the consumer price index for the previous year — whichever is the greater.



# We do offer pricing options for various wedding days

## **FRIDAY & SATURDAY**

Minimum number of 70 guests apply,  
(min. charge of \$27,000)

## **SUNDAY**

Minimum number of 50 guests apply.  
(min. charge of \$23,000)

## **THURSDAY**

Minimum number of 50 guests will apply.  
(min. charge of \$21,000)

## **MONDAY TO WEDNESDAY**

Minimum number of 50 guests will apply.  
(min. charge of \$20,000)



## optional extras

Additional Canapés (per person - per selection)	\$5Pp per selection
Tapas or Supper (per person - per selection)	\$15Pp per selection
Entrée	\$20Pp
Soup (per person - per selection)	\$10Pp
Upgrade to Giant Mezze Board with selection of cheese, dips, cob loaf, fresh fruit, charcuterie, Preston Peak Olives and bread	\$10Pp
Fruit Platters	\$7.50Pp
Chocolate Extravaganza Fountain with marshmallows, strawberries, biscotti & fresh fruits	\$10Pp per selection
Upgrade to the On Table Banquet Menu (including dessert)	\$25Pp
Desserts	\$15Pp
Scattered Cheese Boards	\$20 Pp
Childrens Meals	\$25 p Child 0 – 12 yrs old \$65 p Teen 13 – 17 yrs old (Adult meal - no alcohol)
Vendor's Meals	\$35 p Vendor (mains only)
Addition of Spirits to the Beverage Package	\$50Pp
Waterfall Fireworks	\$2500
Champagne Tower (4-Tier & 5-Tier available)	\$500 (4-Tier) \$750 (5-Tier)



# MENU TASTING BOOKING:

## menu pricing

### MENU EXCEPTIONNEL TASTING

including 5 chosen canapés and main.  
Other additions as per menu pricings.

\$70pp

### ON TABLE BANQUET TASTING

Booking must be made two weeks in advance.  
Tastings are available Wednesday - Sunday, depending on availability.

\$80pp

Further information please contact [planner@prestonpeak.com](mailto:planner@prestonpeak.com)







*A place where dreams come true.*



# PRESTON PEAK WINERY

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## FUNCTION CENTRE

430 Preston Boundary Road  
Preston Qld 4352  
*(just ten minutes south of Toowoomba)*

phone: 0497 377 291

email: [functions@prestonpeak.com](mailto:functions@prestonpeak.com)

website: [www.prestonpeakfunctions.com.au](http://www.prestonpeakfunctions.com.au)



We can't wait to  
help you plan your  
Dream Wedding!

**CONTACT US  
TODAY TO BOOK  
YOUR TOUR!**