



CHAPEL
MON
COEUR

ROMANTIC PROPOSALS.
VINEYARD WEDDINGS.
OPEN AIR CHAPEL CEREMONIES.
MARQUEE RECEPTIONS.



CHAPEL
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WEDDING PLANNER
LOVEDALE, NEW SOUTH WALES
HUNTER VALLEY



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Chapel Mon Coeur is one of the Hunter Valley's newest and most elegant vineyard wedding venues owned and operated by The Binet Family. Chapel Mon Coeur is located in the heart of the famous Lovedale region, where a choice of excellent accommodation venues lies within easy reach.

Our beautiful vineyard site can accommodate an open-air ceremony. Want to stay on-site? Allow us to organise a marquee to host your full reception. You can choose the Chapel Block for your Marquee reception or Winery Cellar Door Lawn and Bar Area to create a unique feel.

CEREMONY

THE OPEN AIR CHAPEL

Our Open Air Chapel is nestled next door to our Chardonnay & Beaujolais vineyard with beautiful views of the Brokenback Ranges.

Inclusions:

- 4 hour package + setup time + pack down
- up to 100 white chairs additional cost to be quoted for extra chairs.
- Signing table and 2 chairs
- Aisle runner
- Pop up bar and market umbrellas
- 6 Wine barrels
- Car parking
- Bathroom facilities
- Catering Kitchen exclusive to approved caterers
- Cool room
- Generator

Site fee inc setup as above: \$4500*

(*Additional set up requirements can be incorporated and quoted).



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CEREMONY WET WEATHER PLAN

In the event of a predicted rain event the winery barrel room or alternative Marquee will be used as a back up to ensure your guests are comfortable and dry!

RECEPTION

Want to keep the good times rolling? Get in touch to discuss your ideas for holding your reception at Binet Family Wines with marquee hire, catering, bar and beverage packages all available. A few options are below but you can create your own bespoke theme or feel. With capacity to cater from 50 pax to 250+ pax there are many options. You can choose your own Marquee and Hire Furniture Suppliers or partner with our preferred suppliers below-

Bespoke Marquee Suppliers

- Sperry Tents Hunter Valley
- Beavis Party Hire
- The Party Hire Company
- Exotic Soirees
- Maka Tipis
- Binet Family Wines Standard Marquee -enquire for pricing

LOCATION

Chapel Reception

The Chapel Marquee Area is a flat free draining lawn area made specifically for Marquees to hold 2-250pax more can be accommodated if required.

Marquee and all hire furniture is to be sourced by preferred suppliers.



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Winery Reception

The Winery Reception Area is a flat free draining lawn area made specifically for Marquees to hold 2-250pax, more can be accommodated if required. The Winery Tasting Bar and furniture is included in the usage of the Winery reception area which includes-

- Tasting Bar and Deck
- 30 bar stools
- Market umbrellas and festoon lights for deck
- 6 Wine barrels
- Car parking
- Bathroom facilities (2 bathrooms) Hire with Newcastle Powder Rooms for extra facilities if needed.
- Catering Area in Winery available for caterer.
- Cool room
- Generator
- Outdoor Lounge sets and chairs x 2

The beverage package of \$80+per person is applicable if choosing this area for your reception. Hire of area is included within the beverage package per person regardless of age or drinking status.

We have a range of options available

- 2 White Wines, and 2 Red Wines + Sparkling Wine Options (book in for tasting and wine selection once date and booking deposit is paid)

Bottled Beer/Soft Drinks and Sparkling Water and Mock-tails are available with all options.

- Glassware is included in all drinks packages.
- Bar staff ratio 1:35pax

For cocktails due to licensing an RSA vendor will be quoted usually \$25 per head (based on average 100 pax) alcohol is purchased by you and RSA vendor mixes/ pours and serves cocktails.



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FOOD & BEVERAGE

The Hunter Valley is synonymous with great food and wine and Chapel Mon Coeur can tailor a food and beverage package to suit your individual flair!

FOOD

Chapel Mon Coeur and Binet Family Catering is headed up by Chef Emerson Rodriguez please contact us for Packages or see Packages overpage(s).

Extra equipment hire may be quoted depending on location of ceremony and reception on site.

Alternative caterers can be sourced and must be approved prior.

BEVERAGES

Binet Family Wines beverage packages include-
RSA Vendor

You can choose a preferred RSA vendor from our list to pour your Binet Wines, Beer and Cocktails at the Chapel site or if choosing the Winery Bar the Binet Beverage Package applies see below-

The beverage package of \$80+per person is applicable if choosing this area for your reception. Hire of area is included within the beverage package per person regardless of age or drinking status.

- 2 White Wines, and 2 Red Wines + Sparkling Wine Options (book in for tasting and wine selection once date and booking deposit is paid)

Bottled Beer/Soft Drinks and Sparkling Water and Mock-tails are available with all options.

- Glassware is included in all drinks packages.
- Bar staff ratio 1:35pax

For cocktails due to licensing an RSA vendor will be quoted usually \$25per head (based on average 100 pax) alcohol is purchased by you and RSA vendor mixes/ pours and serves cocktails.

WANT TO HIRE THE VENUE?

If you prefer to employ a planner or host an exclusive event or product launch you can dry hire Chapel Mon Coeur and surrounds for \$4000 for a 24hour period, terms and conditions apply and a bond is also applicable contact info@chapelmoncoeur.com.au for further information.



MARQUEES

We have some some wonderful preferred suppliers you can contact to arrange your Marquee and Hire Items.

Bespoke Marquee Suppliers

- Sperry Tents Hunter Valley
- Beavis Party Hire
- The Party Hire Company
- Exotic Soirees
- Maka Tipis
- Binet Family Wines Standard Marquee -enquire for pricing



BEVERAGES

Binet Family Wines

Please choose 2 Whites and 2 Red Wines, 2 Beers and Mocktail and Softdrinks are standard.

WHITES

Le Crazy Coq Field Blend

Pinot Grigio

Wild Fiano

Rosé

REDS

Chambourcin

Durif

Barbera

Merlot, Malbec, Cabernet, Petit Verdot Le Grand Coq Shiraz

SPARKLING & DESSERT

Moscato

BEER

Your choice of bottled beer.

Mocktails

Ginger Beer, Pineapple, Mint

Softdrinks

Sprite, Coke

Sparkling Water

COCKTAILS

Cocktails are provided by RSA vendor starting at \$25 per head includes BYO spirits and mixers. RSA provider must be present for whole beverage service of reception. Preferred suppliers

- Boozy Suzie
- Adore and Pour

SAMPLE CATERING MENU

SAMPLE FOOD PACKAGES

PACKAGE 1

\$95 PER PERSON 3 COURSE MEAL ALTERNATE

CANAPÉ SELECTION OPTIONAL EXTRA \$12PP FOR 1 HOUR
(PLEASE CHOOSE 4)

BRUCHETA TOPPED WITH VINE RIPENED TOMATO AND BOCCONCINI SWEET CORN AND BASIL
INFUSED SHOOTERS

ROAST BABY BEETROOT AND BINNORIE FETA PUFFS

ASSORTED VEGETABLE HOSAMAKI ROLLS SOY DIPPING SAUCE SALMON TARTE ON CHAR
GRILLED FICILES

BLACKENED CAJUN CHICKEN SKEWERS

DUCK CROMESQUI WITH HOUSE MADE CHILLI JAM

HOUSE MADE PORK WONTONS WITH SOY SESAME DRESSING SPANISH POTATO FRITATA WITH
SALSA VERDE

SMOKED SALMON ON CHIVE BLINIS WITH DILL CRÈME FRAICHE

ENTRÉE SELECTION (PLEASE CHOOSE 2)

CHICKEN ROULADE, SO` POLENTA, CRISP PROSCIUTO WITH 10 YEAR OLD BALSAMIC

HOUSE CURED OCEAN TROUT WITH SHAVED FENNEL, ORANGE AND CHIVE SOUR CREAM

CRISP PORK BELLY SWEET POTATO CREAM, STEAMED GREENS AND CHILLI JAM DRESSING

SEARED MISO GLAZED SALMON, PICKLED CUCUMBER, SEAWEED DUSTED PUFFED RICE AND

SOY LOCAL KING PRAWN AND BACON LARDON SALAD WITH PE<T HERBS, ADINA OLIVE OIL

LEMON DRESSING SEMI DRIED MEDLEY TOMATOES, ONION AND BINNORIE LABNA TART WITH

NULKABA HONEY DRIZZLE HOUSE MADE BEEF RAVIOLI, ROASTED BUTERNUT PUMPKIN, WITH

BURNT BUTER AND CRISP SAGE DUCK TERRINE WITH PEACH CHUTNEY, CRISP SOURDOUGH

AND RED VAIN SORREL

MAIN SELECTION (PLEASE CHOOSE 2)

PAN FRIED SNAPPER, TOSSED BEAN SHOOT AND MIXED HERB SALAD, SWEET SOY REDUCTION

OVEN ROASTED PORK LOIN, CRACKLING, SAVOY CABBAGE AND CHORIZO, APPLE CHUTNEY

SLOW COOKED LAMB SHOULDER, PANKO CRUMBED SERVED WITH RAGOUT OF VEGETABLES

PAN ROASTED NOLANS BEEF SIRLOIN WITH GARLIC ROSEMARY RUSSET POTATOES AND

MUSHROOM RAGOUT CORN FED CHICKEN SUPREME, BABY SPINACH AND PARSNIP CREAM

SEMI DRIED TOMATO DRESSING CONFIT OF DUCK MARYLAND, STEAMED BOK CHOY AND

SWEET POTATO PUREE, ORANGE GLAZE

VEGETABLE BAKLAVA WITH HOUSE MADE FIG CHUTNEY AND CAULIFLOWER CREAM

CRISPY SKIN SALMON, MUSHROOM & PEA RISOTO AND SNOW PEA VINES LEMON BEURRE

BLANC

OPTIONAL EXTRA SIDE DISHES \$7PER SERVE

ROSEMARY CHAT POTATOES OR TOSSED SIDE SALAD

DESSERT SELECTION (PLEASE CHOOSE 2)

BUTERMILK AND MANGO PANNA COTA WITH PISTACHIO BISCOD CHOCOLATE MARQUISE
WITH SO` STRAWBERRIES

LEMON AND LIME TART WITH HONEY COMB MASCARPONE

RUSTIC APPLE TART WITH HOUSE MADE VANILLA BEAN ICE CREAM RHUBARB AND PEAR
TRIFLE WITH ALMOND PRALINE

BLUEBERRY FRANGIPANE WITH BLUE BERRY COMPOTE

BANANA TART WITH VANILLA CRÈME PATSSERIE AND CARAMEL

PACKAGE 2.

\$90PP 5 COURSE BANQUET AND DESSERTS

SERVED IN THE CENTRE OF THE TABLES TO SHARE

(PLEASE CHOOSE 2 DISHES)

SPICED CORN FRITERS WITH MINT AND CUMIN YOGHURT

EMERSON'S DUCK PATE WITH, BABY CORNICHONS AND TOASTED CIABATA BREAD

PORK TERRINE, HOUSE MADE SAUERKRAUT, SOURDOUGH AND APPLE CHUTNEY

RAS EL HANOUT LOCAL KING PRAWNS WITH CRUSTY DIPPING BREAD

SALAD OF CAREMELISED CORELLA PEARS, BINNORIE DAIRY FETA CHEESE AND TOSTED

HAZELNUTS PEPPERED LINE CAUGHT LOCAL SQUID, WITH FRAGRANT GREENS LEAFS AND

EMERSON'S MILD CHILLI JAM CHICKEN ROULADE, POLENTA CROUTONS, PISTACHIO AND

GRAPE SALAD WITH 10 YEAR OLD BALSAMIC LIME AND DILL HOUSE CURED SALMON WITH

FENNEL AND ORANGE SALAD ADINA LEMON OLIVE OIL

(PLEASE CHOOSE 2 DISHES)

BBQ PORK LOIN, CRACKLING, CAVOLO NERO AND CHAR GRILLED CAPSICUM AND RAISINS

PAN FRIED CORNFED CHICKEN SUPREME WITH BLACKENED CORN PARSLEY AND ZUCCHINI

SLOW COOKED LAMB SHOULDER WITH ROASTED ROOT VEGETABLES AND LAMB JUICES

24HRS BRAISED NOLANS BEEF BRISKET WITH CRISP POTATOES AND SPANISH ONION BEEF

REDUC<ON OVEN BAKED LOCAL SNAPPER WITH CASSOULET OF BEANS, VEGETABLES AND

CHORIZO

ADINA ESTATE GROWN OLIVE AND ONION TART WITH BABY CRESS SALAD, HONEY TRUFFLE

DRESSING SLOW ROASTED BERKSHIRE PORK BELLY, CREAM SAVOY CABBAGE, CAREMELISED

GALA APPLES CONFIT OF DUCK MARYLAND, CARROT PUREE, FRESH PEA PODS WITH

ORANGE GLAZE

(PLEASE CHOOSE 4 DESSERTS)

CHOCOLATE DELICE WITH CHOCOLATE CRUMBLE STRAWBERRY

MANGO POSSET WITH CASHEW PRAILINE

ASSORTED HOUSE MADE MACAROONS

LEMON CURD AND RICOTA TART AND LIMONCELLO JELLY

VACHERINS WITH STRAWBERRIES AND BLUEBERRIES WITH FRESH CREAM WHITE

CHOCOLATE PROFITEROLES FILLED WITH NUTELLA CUSTARD

MILLIE FUILLE OF CAREMELISED PEACHES WITH CAREMEL SAUCE PINEAPPLE FRITERS WITH

HOUSE MADE VANILLA BEAN ICE CREAM

PACKAGE 3.

\$80PP 2.5 HOURS SUBSTANTIAL STAND UP COCKTAIL STYLE

COLD CANAPÉ
(PLEASE CHOOSE 4)

SMOKED SALMON REMOULADE ON CROUTE
HUNTER VALLEY BLUE CHEESE AND ONION JAM TART ASSORTED GOURMET VEGETABLE
QUICHE
YELLOW FIN TUNA AND VEGETABLE HOSAMAKI ROLLS TOMATO, BOCCONCINI AND BASIL
BRUCHETA
TERIYAKI CHICKEN & VEGETABLE RICE PAPER ROLLS COOKED PRAWNS ON BLINIS CHIVE
SOUR CREAM SWEET CORN AND BASIL SOUP SHOOTERS
CONFIT DUCK, ORANGE AND FENNEL SALAD
HIRAMASA KINGFISH CIVECHE WITH MICRO CORIANDER

HOT CANAPÉ
(PLEASE CHOOSE 4)

SLOW COOKED BEEF TORTELLINI WITH TOMATO AND BASIL SAUCE HOUSE MADE CRISP PORK
WONTON, SOY DIPPING SAUCE
FISH TACOS WITH AVOCADO SALSA
SALT & PEPPER SQUID, CHILLIE JAM AND CUCUMBER SALAD CHAR GRILLED CHICKEN AND
VEGETABLE BROCHETE
DUCK AND NODDLE S<R FRY IN CHINESE BOX LAMB KO`AS WITH CUCUMBER RIATA TEMPURA
PRAWNS AND LIME AIOLI
WAGYU BEEF BURGERS WITH ONION JAM SLOW COOKED PORK SLIDERS WITH SLAW
OYSTERS WITH VARIOUS TOPPINGS HOT OR COLD (EXTRA \$5PP)

TERMS & CONDITIONS - CATERING ONLY
DEPOSIT

TO SECURE YOUR BOOKING A DEPOSIT OF \$500 AND A SIGNED CONTRACT IS REQUIRED WITHIN 14 DAYS OF
EXPRESSION OF INTEREST. EMERSON'S CATERING CAN CANCEL A TENTATIVE BOOKING IF A DEPOSIT IS NOT
RECEIVED BY THE DUE DATE.

FINAL PAYMENT

THE FINAL PAYMENT MUST BE RECEIVED 14 DAYS PRIOR TO YOUR WEDDING ALONG WITH THE FINAL GUEST
NUMBERS. ANY ADDITIONAL COSTS NEED TO BE SETTLED PRIOR TO YOUR DEPARTURE OF THE ESTATE.

FINAL GUEST NUMBERS

FINAL GUEST NUMBERS MUST BE NOTIFIED 14 DAYS PRIOR TO YOUR WEDDING. AS THIS FORMS THE BASIS FOR
YOUR CATERING REQUIREMENTS. ANY REDUCTION TO THE FINAL GUEST NUMBERS AFTER THIS DATE WILL NOT
BE REFLECTED IN THE BILLING OF

FOOD

FINAL MENU CHOICES NEED TO BE CONFIRMED 30 DAYS PRIOR TO YOUR WEDDING.

CANCELLATIONS

ANY CANCELLATIONS MUST BE IN WRITING. WE RESERVE THE RIGHT TO RETAIN THE DEPOSIT IN FULL AND 50%
OF ANY MONIES PAID UP UNTIL THE CANCELLATION DATE.



ACCOMMODATION

We have a wide variety of local accommodation available from on site at Tatler Wines, Adina Vineyard, White Vale Estate, Jones Estate just a stone throw away. Crowne Plaza Wedding Team will also happily coordinate a booking button for your guests to book in on the dates applicable so you can send out to your guests.



Wedding Suppliers

Celebrants

- Celebrate with Claire
hello@celebratewithclaire.com.au

Photography

- Nicole Butler Photography
- Kate Sommer
- Chris Elfes
- Hunter Valley Video
huntervalleyvideo.com.au
- Maloney Designs

Hair and Makeup

- Bespoke Bridal Hunter Valley
mel@bespokehairart.com

Flowers

- WOW Flowers
- Noah & The Fox

Event Stylist

- Miss May Events

Transport

- Rovers Coaches - Transfers

Specialty Cars

- Cadillac Cartel

Specialty Arrival

- Hunter Valley Classic Carriages
- Hunter Valley Helicopters

GALLERY



GALLERY

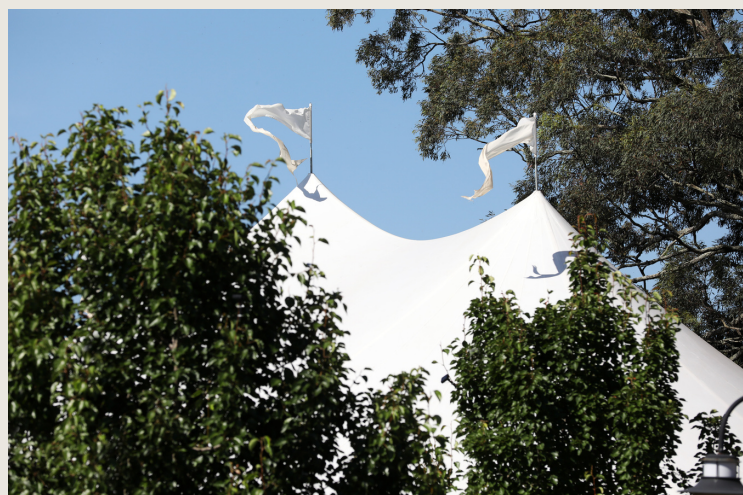




GALLERY



EVENT GALLERY





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Chapel Mon Coeur & Binet Family Wines Formal Wine Tasting Terms and Conditions

Interpretation

These Terms and Conditions cover your use of Chapel Mon Coeur and or Binet Winery for your function, and are to be read together with the Package.

Quotation. These terms and conditions apply once you have accepted the quotation in accordance with clause 2.

1. Wedding Package

Wedding Packages include:

1. Exclusive access to Chapel Mon Coeur with chosen venue(s)
2. Services as outlined in the Package quotation provided to and agreed by you
3. RSA qualified beverage service staff
4. Chapel Mon Coeur Onsite Manager (see clause 11 below)

2. Booking Fee

Subject to availability and a visit to Chapel Mon Coeur with you to discuss your requirements, we will provide you with a personalised Package quotation for your requested date. To accept the quotation and secure the Function Date, you must:

- a) Pay a Booking Fee of \$3,000
- b) Provide a copy of these standard Terms & Conditions signed by you

3. Terms

On or before the date that is six (6) months prior to the wedding date you must pay to a further 30% of the quoted Package Price.

One (1) month prior to the Wedding Date, you must pay the balance of the Price.

You acknowledge that our obligation to provide the goods and services under these terms and conditions is subject to you first making payment in full together with the Bond referred to in clause 14. A final wedding invoice will be provided four (4) weeks prior to the function date with a reconciliation provided following the Function outlining any variations in associated costs.

If you book your function more than twelve (12) months in advance, you acknowledge that we may need to adjust the Package Price to cover any reasonable increase in labour, produce or materials that occurs between the quotation date and the Function Date.

4. Variations

You may reasonably request to vary your requirements at any time up to thirty one (31) days prior to the Function Date. No change in guest numbers will be accepted within 10 days of the function.

5. Service Delivery

In accordance with local Council restrictions the reception must finish by 10:30/11.00pm. License restrictions limit the service of alcoholic beverages up to 11pm.

6. Access and Decorations

The Estate will be available for set up from 9am morning of function. Access for set up can be arranged with the onsite Manager in advance. Any decorations proposed to be secured to the building (internal or external) must be first approved by the onsite Manager. Responsibility for table decorations remains with the provider. If Marquee or any hire items are required to be set up prior, please ask supplier to contact.

7. Parking

Guests and suppliers are to use the approved parking area only. Parking or driving is not permitted on the grass areas around the main buildings or gate area without prior permission. Disabled parking is available in marked zones.

8. Security, RSA, Smoking, Pets, Children

We reserve the right to utilise security staff to manage risk to the property or assets if we consider it necessary.

Service of alcoholic beverages for your reception are subject to responsible service of alcohol and staff may refuse to serve guests in accordance with RSA requirements. In general, provision of alcoholic beverages during the reception will be limited to reasonable consumption as deemed by management. Should an incident arise within the licensed area, the patron(s) involved will immediately be requested to leave the premises.

Under NSW laws smoking is not permitted in public or licensed drinking areas.

Pets are permitted on site with prior approval.

We highly recommend a baby sitter be provided where there are more than 5 children (under 12 years) included on the guest list.

Please ask about this service. Parents will be held responsible for the actions of their children.



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9. Entertainment

You are responsible for the engagement and conduct of entertainment providers. You must provide details of the entertainment providers to us at least thirty one (31) days prior to the Function Date. We reserve the right to nominate where a live band or DJ performs. Consumption of alcohol by a contractor employed by you is not permitted on site.

We reserve the right to terminate any entertainment or event that is unauthorised or deemed inappropriate at any time during the function.

10. External Suppliers

You must provide us with the details of any external suppliers or contractors and their requested access requirements at least fourteen days (14) prior to the Function Date. We accept no responsibility for your use of external suppliers.

11. Event Director and Onsite Manager

The Onsite Manager or Event Director will be present for the duration of the function. This person will be available to assist you with technical aspects of the site.

You must follow the reasonable directions of the Onsite Manager or Event Director during your function.

12. Loss & Damage

You are responsible for any loss and/or damage, including but not limited to glassware, furniture, fixtures and fittings, equipment and gardens caused by you, your guests, your agents or suppliers, in connection with the function.

A minimum fee of \$250.00 - \$500 + will apply where special, heavy duty cleaning equipment is required to remove any stain caused by your guests or their actions.

You indemnify and hold us harmless against any liability, cost or loss (including legal costs on a solicitor-client basis and consequential loss) incurred by us arising from your breach of these terms and conditions or misuse of the Estate and from any claim against us by any third party, including your guests, in connection with the function.

You warrant that all contractors or sub-contractors providing services to you for your event at Chapel Mon Coeur or Binet Winery hold current workers compensation and public liability insurance.

13. Payment

Payments can be made by way of Visa, Master Card or by direct deposit into Binet Family Wines account at the CBA Bank : BSB 062805 Account 10424048

Credit card privacy laws are respected.

14. Bond

Credit card details are required for a Bond to cover any damages that may occur to the venue, gardens and surrounds if applicable. The Bond Agreement Form will be supplied to you to fill out and sign prior to your function. Credit card details are the only form of payment accepted for the Bond. If the Bond is activated it will be automatically refunded within seven (7) working days following the Function Date less any costs incurred due to damage, if applicable.

15. Cancellation and Refunds

If you cancel your function at any time any monies paid to us including the Booking Fee are non-refundable.

We reserve the right to cancel your booking, if monies due for payment under invoice have not been received within 30 days of the invoice date. A fourteen (14) day notice of impending cancellation may be issued.

Cancellations must be in writing



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16. Force Majeure

In the event of Chapel Mon Coeur's inability to comply with any of the provisions due to interruption of electricity or gas supplies, industrial disputes, plant & equipment failure, unavailability of food stuffs, or any other unforeseen contingency or accident, Chapel Mon Coeur reserves the right to cancel any booking and refund any deposit and all monies paid.

17. General

Unless otherwise stated, prices include GST and are in Australian dollars.

If the day on or by which you must do something under this document is not a Business Day, you must do the thing on or by the next Business Day. 'Business Day' means any day other than Saturday, Sunday or a day that is a public holiday in NSW.

This agreement is governed by, and is to be construed in accordance with, the law of New South Wales and the parties submit to the non-exclusive jurisdiction of the courts of New South Wales and any court hearing appeals from those courts.

18. In these terms and conditions:

- a) 'we,' 'us,' 'our' and 'Chapel Mon Coeur' 'Binet Winery or Binet Family Wines' means Binet Family Wines Trading as Chapel Mon Coeur ABN 79 620 684 997
- b) 'you,' 'us,' 'your' means the bride and groom, both separately and together;
- c) "the Estate" means the selected Ceremony and Reception Venues, Chapel Mon Coeur and surrounding gardens
- d) 'Wedding Date' or 'Function Date' means the date of your event
- e) 'Manager' means the onsite Manager as provided on the day of the Function
- f) 'Price' means the total GST inclusive amount payable for the services provided under these terms and conditions, as specified in the Package, or as varied in accordance with these terms and conditions.

We have read and understood Chapel Mon Coeur's and Binet Family Wines above wedding terms and conditions:

Partner 1	Partner 2
Sign: _____	Sign: _____
Print: _____	Print: _____
Date: _____	Date: _____

Credit Card Security

Name on Card _____
Number _____
Expiry _____ CCV _____



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469 LOVEDALE ROAD, LOVEDALE
NEW SOUTH WALES
HUNTER VALLEY

www.chapelmoncoeur.com.au

info@chapelmoncoeur.com.au

Natalie and Daniel Binet

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