



STEWART'S  

---

restaurant

---

WEDDING PACKAGE

# DEAR BRIDAL COUPLE

Congratulations and welcome to the most exciting, romantic and happy day of your life!

The experienced catering and coordination team of Stewart's Restaurant understand all of the emotions and anticipation which surrounds a wedding and we strive to enable you to enjoy your special day to its fullest. Our commitment is to ensure that it lives up to your expectations, providing excellent customer service, ongoing support and satisfaction.

We offer a range of menu options based around a fresh food / modern Australian theme that include Plated, Buffet, Banquet and Cocktail styles.

We provide complete package ready tailored to make the planning of your special day as simple as possible, but at the same time our wedding packages are designed to be flexible and appealing to you and your guests. Our emphasis is on quality, simplicity and flavour, combining traditional and contemporary cooking styles. We endeavour to use as much local and fresh produce as possible, working with local suppliers to reflect our commitment to supporting the Swan Valley and wider WA, to provide you with the amazing day you deserve.

Beverages are charged on a consumption basis or on a full cash bar. Beverages packages are also available.

Our menu prices – with the exception of the cocktail menus – are inclusive of white chair covers with the sash of the colour of your choice or white tiffany chairs.

Percolated coffee and assorted tea station to be served with the dessert are always included.

We have been in the business of weddings for over 12 years and we have worked with some of the best wedding suppliers in WA.

At the end of this wedding package we have provided you with our list of preferred wedding suppliers.

We look forward to working together with you to transform all of your wedding dreams into reality!

Warm Wedding Wishes

*The Stewart's Wedding Team*

[PLATED MENU](#)

[BUFFET MENU](#)

[COCKTAIL MENU](#)

[BANQUET MENU](#)

[GALLERY](#)

[OTHER INFORMATION](#)

[TERMS AND CONDITIONS](#)

[RECOMMENDED SUPPLIERS](#)

[CONTACT](#)



STEWART'S  
restaurant



# PLATED MENU

[PLATED MENU](#)

[BUFFET MENU](#)

[COCKTAIL MENU](#)

[BANQUET MENU](#)

[GALLERY](#)

[OTHER INFORMATION](#)

[TERMS AND CONDITIONS](#)

[RECOMMENDED SUPPLIERS](#)

[CONTACT](#)

# PLATED MENU

## ENTRÉES

### GRAZING TABLE

Assorted Continental Meats  
Spanish Chorizo Sausage  
Homemade Dips (Hummus,  
Smoked Eggplant, Red Pepper,  
Hazelnut)  
Brie and Cheddar Cheese, Olives,  
Fetta, Pickled Vegetables, Baguette  
and Crackers  
Grapes, Fresh Melon, Spiced  
Honey Almonds  
Vegetable Frittata

### SOUPS

Roast Tomato and Red Pepper,  
Basil Oil  
Seafood Chowder, Sweet Corn,  
Smoked Mussels  
Thyme-Roasted Butter Nut  
Pumpkin Soup finished with a  
Herb Cream  
Moroccan Chickpea and Sweet  
Potato with Blackened Cream  
Fraiche  
Braised Leek and Potato, Bacon  
Crumbs and Goats Cheese  
Chicken and Sweetcorn with Rice  
Noodles  
Chorizo and White Bean, Smoked  
Paprika and Tomato, Manchego  
Toastie

### CHILLED

Cured Salmon, Cucumber and  
Dill Coulis with a Golden Tomato  
Salad  
Chilled Tiger Prawns, Avocado,  
Saffron Dressing, Pickled Shallot  
and Frisee Salad  
Beef Tartare, Capers and Smoked  
Mustard and Baguette Toasts  
Kingfish Ceviche, Coconut and  
Lime, Caramelised Pineapple and  
Oyster Mushrooms  
Medley of Heirloom Tomatoes,  
Buffalo Mozzarella, Spanish  
Prosciutto, Basil

### WARM

Confit of Duck, Carrot Puree and  
Red Currant Jus  
Chargrilled Field Mushrooms,  
Parmesan Polenta and Asparagus,  
Hazelnut Dressing  
Tiger Prawns, Smoked Eggplant ,  
Green Onion Yoghurt and Radish  
Salad  
Rigatoni, Beef and Tomato Ragu,  
Reggiano, Green Peas and Herb  
Oil  
Goats Cheese and Pumpkin Tart,  
Red Onion Jam, Vine-Ripened  
Tomatoes  
Smoked Chicken, Sweetcorn and  
Jalapeno, King Oyster Mushroom  
Pan-fried Potato Gnocchi,  
Pumpkin, Pinenuts and Sage  
Butter

[PLATED MENU](#)

[BUFFET MENU](#)

[COCKTAIL MENU](#)

[BANQUET MENU](#)

[GALLERY](#)

[OTHER  
INFORMATION](#)

[TERMS AND  
CONDITIONS](#)

[RECOMMENDED  
SUPPLIERS](#)

[CONTACT](#)



STEWART'S  
restaurant

# PLATED MENU

## MAIN

Crispy Skinned Barramundi, Harissa  
Potato & Cauliflower, Citrus Butter

Pan-fried Snapper, Mashed Potato,  
Tomato Salsa & Frisee Salad

Tasmanian Salmon Fillet, Pea and  
Mint Puree, Corn Salsa

Roast Rack of Lamb, Tuscan  
Ratatouille, Pumpkin, Jus

Confit and Roast Duck, Orange  
& Rhubarb, Braised Leek, Walnut  
Granola

Linley Valley Pork Belly, Chorizo  
Sausage and Confit of Fennel, Smoked  
Plum

Mushroom Risotto Cake, Baby  
Beetroot, Vine Ripened Tomato, King  
Oyster Mushroom

Roast and Braised Beef, Caramelised  
Shallots, Brocolinni, Potato Gratin

Roast Beef Fillet, Mushroom Ragout,  
Potato Puree, Shiraz Jus

Chicken Breast, Leek Croquette,  
Broad Bean, Baby Carrot & Chorizo

## DESSERT

Salted Caramel Parfait, Caramelised  
Banana

Vanilla Bean Brulee, Butterscotch Ice  
Cream

Chocolate Mousse, Raspberry,  
Shortbread

Sticky Date Pudding, Caramel Sauce,  
Vanilla Bean Ice Cream

Fresh Strawberries, Marshmallow,  
Rosewater Syrup

## PLATED MENU PRICE

Select 1 from Each Course = \$80pp

Select 1 entrée, 2 Main Courses, 1 Dessert = \$90pp/Choice

Select 2 entrée, 2 Main Courses, 2 Desserts = \$100pp/Choice

*\*Alternative Drop / Minimum of 40 Guests for a Plated Menu*



[PLATED MENU](#)

[BUFFET MENU](#)

[COCKTAIL MENU](#)

[BANQUET MENU](#)

[GALLERY](#)

[OTHER  
INFORMATION](#)

[TERMS AND  
CONDITIONS](#)

[RECOMMENDED  
SUPPLIERS](#)

[CONTACT](#)



STEWART'S  
restaurant

# BUFFET MENU

[PLATED MENU](#)

[BUFFET MENU](#)

[COCKTAIL MENU](#)

[BANQUET MENU](#)

[GALLERY](#)

[OTHER  
INFORMATION](#)

[TERMS AND  
CONDITIONS](#)

[RECOMMENDED  
SUPPLIERS](#)

[CONTACT](#)



STEWART'S  
restaurant

# BUFFET MENU

## GRAZING TABLE

*May be used in place of Canapes or as the Entrée*

Assorted Continental Meats

Spanish Chorizo Sausage

Homemade Dips (Hummus, Smoked Eggplant, Red Pepper and Hazelnut)

Brie and Cheddar Cheese, Olives, Fetta, Pickled Vegetables, Baguette and Crackers

Grapes, Fresh Melon, Spiced Honey Almonds

Vegetable Frittata

## SALADS

Classic Potato, Bacon, Gherkin, Sour Cream Dressing

Caesar Salad, Shaved Parmesan, Crispy Bacon

Roast Pumpkin, Chick Peas, Lime Yoghurt

Classic, Greek Salad

Roast Beetroot, Goats Cheese, Walnuts

## ROAST MEATS

Roast Sirloin, Hollandaise Sauce

Roast Pork Loin, Apple Sauce, Crackling

## HOT DISHES

Baked Salmon Fillets, Tomato, Preserved Lemon

Crumbed, Parmesan Chicken Schnitzels

Slow Roasted Lamb Shoulder, Thyme Sweet Potato

Spinach and Ricotta Cannelloni

Duck Fat Roast Potatoes

Dukkha & Maple Roast Pumpkin

Cauliflower and Broccoli Gratin

Selection of Breads Rolls and Butter

## BUFFET MENU PRICE

All the above = \$95pp  
*\*Minimum of 50 guests for all buffet functions*

## DESSERTS

Vanilla Bean Brulee

Sticky Date Pudding, Butterscotch Sauce

Macaron Selection

Mini Tart Selection

Fresh Seasonal Fruits

Double Cream



[PLATED MENU](#)

[BUFFET MENU](#)

[COCKTAIL MENU](#)

[BANQUET MENU](#)

[GALLERY](#)

[OTHER INFORMATION](#)

[TERMS AND CONDITIONS](#)

[RECOMMENDED SUPPLIERS](#)

[CONTACT](#)

  
STEWART'S  
restaurant

# COCKTAIL MENU

[PLATED MENU](#)

[BUFFET MENU](#)

[COCKTAIL MENU](#)

[BANQUET MENU](#)

[GALLERY](#)

[OTHER  
INFORMATION](#)

[TERMS AND  
CONDITIONS](#)

[RECOMMENDED  
SUPPLIERS](#)

[CONTACT](#)



STEWART'S  
restaurant





# COCKTAIL MENU

## CANAPÉS

Chicken and Chorizo Sausage, Toasted Brioche, Tomato Chutney  
Smoked Salmon, Corn Pancake, Dill Crème Fraiche  
Honey Almond and Goats Cheese on Crostini  
Rockmelon Cubes wrapped in Spanish Prosciutto  
Smoked Chicken, Celery, Walnut Mayonnaise in a Sesame Cup  
Selection of Nori Rolls including Chicken, Vegetarian & Seafood  
Vegetable Cups with Hummus  
Shredded Duck, Orange, Pickled Carrot & Green Onion on a Spoon  
Gourmet Pie Selection  
Goats Cheese & Red Onion Tarts  
Panko Crumbed Prawns, Wasabi Mayonnaise  
Spiced Tomato & Parmesan Arancini Balls  
Apple and Pork Sausage Rolls, Tomato Chutney

Thai Fish Cakes, Nam Jim  
Vegetable Samosas  
Beef Samosas  
Pork and Prawn Spring Rolls  
Chickpea Falafel, Cucumber & Mint Yoghurt  
Salt and Chilli Squid  
Italian Meatballs with Spicy Tomato sauce  
Spiced Lamb Pizza's  
Vanilla Bean Brulee  
Cinnamon Sugar Churros, Chocolate Sauce  
Mini Tart Selection  
Mini Macaron Selection  
Strawberry & Watermelon skewers

## COCKTAIL MENU PRICE

All Canape Items = \$6 per item/pp

All Substantial Dishes = \$10 per item/pp

*\*For a cocktail function a minimum of 8 canape items and 2 substantial items are required*



## SOMETHING MORE SUBSTANTIAL....

Southern-Fried Chicken, Coleslaw, Chipotle Mayonnaise  
Pulled Char Su Pork Sliders, Brioche Bun, Apple and Radish Slaw  
Braised Beef, Gruyere Cheese Potato, Onion Rings  
Fish and Chips Cones with Tartare sauce  
Mushroom and Spinach Risotto

[PLATED MENU](#)

[BUFFET MENU](#)

[COCKTAIL MENU](#)

[BANQUET MENU](#)

[GALLERY](#)

[OTHER INFORMATION](#)

[TERMS AND CONDITIONS](#)

[RECOMMENDED SUPPLIERS](#)

[CONTACT](#)



STEWART'S  
restaurant

# BANQUET MENU

[PLATED MENU](#)

[BUFFET MENU](#)

[COCKTAIL MENU](#)

[BANQUET MENU](#)

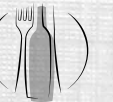
[GALLERY](#)

[OTHER  
INFORMATION](#)

[TERMS AND  
CONDITIONS](#)

[RECOMMENDED  
SUPPLIERS](#)

[CONTACT](#)



STEWART'S  
restaurant

# BANQUET MENU

## MAIN

### SHARING PLATTERS

*2 x Choices of Roast Meat from*

Roast Leg of Lamb, Mint Jelly

Roast Beef Sirloin, Hollandaise Sauce

Roast Pork Lion, Apple Sauce, Crackling

Roasted Free Range Chicken

*Included Accompaniments*

Duck Fat Roast Potatoes

Dukkha & Maple Roast Pumpkin

Cauliflower and Broccoli Gratin

Glazed Brussel Sprouts and Pancetta

Selection of Breads

*Plus Choose two Salads*

Classic Potato, Bacon, Gherkin, Sour Cream Dressing

Caesar Salad, Shaved Parmesan, Crispy Bacon

Classic, Greek Salad

Sweet Corn, Black Bean, Tomato and Ricotta

Roast Root Vegetables, Haloumi, Lemon

## ENTRÉE

### GRAZING TABLE

Assorted Continental Meats

Spanish Chorizo Sausage

Homemade Dips (Hummus, Smoked Eggplant, Red Pepper and Hazelnut)

Brie and Cheddar Cheese, Olives, Fetta, Pickled Vegetables, Baguette and Crackers

Grapes, Fresh Melon, Spiced Honey Almonds

Vegetable Frittata

## DESSERTS

### 4 X SELECTIONS FROM

Mini Tarts

Macarons

Crème Brulee

Churros

Tiramisu

Mini Cheesecakes

Fresh Fruit Platter

Freshly Whipped Cream

### BANQUET MENU PRICE

Choice of 2 Roast Meat / 2 Salad + Dessert Table = \$90 pp

[PLATED MENU](#)

[BUFFET MENU](#)

[COCKTAIL MENU](#)

[BANQUET MENU](#)

[GALLERY](#)

[OTHER INFORMATION](#)

[TERMS AND CONDITIONS](#)

[RECOMMENDED SUPPLIERS](#)

[CONTACT](#)



STEWART'S  
restaurant



[PLATED MENU](#)

[BUFFET MENU](#)

[COCKTAIL MENU](#)

[BANQUET MENU](#)

[GALLERY](#)

[OTHER INFORMATION](#)

[TERMS AND CONDITIONS](#)

[RECOMMENDED SUPPLIERS](#)

[CONTACT](#)



STEWART'S  
restaurant

# OTHER INFORMATION

## OTHER MEALS

### CHILDREN'S MEALS

Fish and Chips

Grilled Chicken and Chips

Small Steak and Mashed Potato

Pasta with a Tomato Ragu

---

\$35pp  
including Ice Cream and Soft Drinks

### VENDOR'S MEALS

Main Course

Soft Drinks

---

\$45pp

*Vendors will be served ONLY immediately following the final guests*

## BEVERAGE

We generally recommend a beverage on consumption option;

- This allows you as the Bridal Couple to control your budget.
- The bridal couple decide which beverages, wines, beers etc are to be included within the "tab"
- A pre-paid, agreed amount is required prior to the function
- The bridal couple nominate a guest, parent, MC etc to be the liaison point for the staff during the function – this ensures that the bridal couple are not concerned with the limit.

You may decide that you prefer that your guests purchase their own beverages throughout the function and this can be easily arranged.

Beverages packages are also available. Please enquiry with the staff for more information.

## VENUE HIRE

Venue Hire includes:

- Experienced Wedding Coordinator
- Exclusive use of the Restaurant Area – from 9am – 12 midnight on the Function Day
- Round or Trestle Tables
- White, Linen Tablecloths
- Restaurant Chairs, White chair covers
- White, Skirted and Clothed Bridal Table
- White, Skirted, Square Table or Barrel for Cake
- Table / Tables for Gifts, DJ, Photo Booth etc
- Easel for Seating Plan
- Free Car Parking for up to 100 cars
- Use of the Stewart's Restaurant Grounds for photographs
- Fairy Lights over the Dance Floor Area
- Use of the beautiful outdoor area, fairy lit with casual style seating – perfect for pre-dinner drinks and canapes
- Private Toilets
- Large, Dance Floor Area
- Set of table décor, place cards, favours etc
- Uniformed Service Staff
- Clean Up & Pack Down

---

### STANDARD VENUE HIRE FEE

\$1000

[PLATED MENU](#)

[BUFFET MENU](#)

[COCKTAIL MENU](#)

[BANQUET MENU](#)

[GALLERY](#)

[OTHER INFORMATION](#)

[TERMS AND CONDITIONS](#)

[RECOMMENDED SUPPLIERS](#)

[CONTACT](#)



STEWART'S  
restaurant

# TERMS AND CONDITIONS

## DEPOSIT AND BOOKING CONFIRMATION

Stewarts Restaurant will hold a tentative booking for up to 7 days under no obligation. Upon completion of a wedding booking form; we will send you a tentative booking letter which will include deposit payment details. Should you decide to proceed with the booking; we will require a deposit of \$1500 and the booking form to be signed by the wedding couple to confirm that you understand and agree to all of Wedding Terms and Conditions. Weddings will ONLY be confirmed upon receipt of the payment of \$1500. The deposit of \$1500 will be deducted from the final bill.

## CANCELLATION OF BOOKING

In the unlikely and unfortunate event that you need to cancel your booking the following refunds will apply:

- More than 18 months prior to the wedding booking date – FULL refund (less \$100 administration charge)
- 12 – 18 months prior to the wedding booking date - \$1000 will be refunded
- 6 – 12 months prior to the wedding booking date - \$500 will be refunded
- Less than 6 months prior to the wedding booking date – \$500 will be refunded ONLY if the date is re-booked for an alternative wedding/event.
- Postponements are subject to the same terms and conditions as cancellations and are applicable from the ORIGINAL booking date.
- Notice of cancellation MUST be received in writing.

## FINAL CONFIRMATION OF NUMBERS AND PAYMENT

We require your final confirmation of guest, children, vendor numbers and dietary requirements 14 days prior to the function. Upon receipt of the final numbers we will issue a final invoice for the balance of payment and we require the final balance of payment to be cleared in our bank account at least 7 days prior to the event date.

Alongside the final invoice we will also send the final copy of the event order including, price, times, menus and all final details relating to the event. This event order MUST be checked and signed by the wedding couple agreeing to all of the details listed within the document. This ensures that all of the details of the wedding plan are confirmed and agreed.

## GST

All prices quoted are inclusive of GST.

## DAMAGES AND INSURANCE

Any damages to any part of the property, facilities, equipment, fittings, surrounds or staff caused by guests, organisers or independent suppliers engaged by the bridal couple will be the financial responsibility of the organiser / bridal couple. Associated repair costs or additional cleaning costs will be added to your final account. All reasonable care and attention will be taken by the staff at Stewarts Restaurant to ensure the safety of all guests and belongings; however we are unable to accept responsibility for any loss or damage to belongings prior to, during or after a function. We recommend guests organise their own adequate insurance. We also require all external suppliers to hold their own relevant insurances, public liability insurance and responsibility for their equipment and personal safety.

## ADDITIONAL LABOUR CHARGES

Any extra labour required for your wedding due to excessive/ additional set up or de-set will be priced separately and subject to the final approval of all parties concerned. Additional Staffing costs after midnight at weekends and Public Holidays will be charged at a premium rate.

## ALCOHOL SERVICE AND CONSUMPTION

Our venue is fully licensed and therefore BYO is NOT permitted. If any guests are found to be consuming BYO alcohol on the premises they will be requested to stop. If they continue to do so they will be instructed to leave the venue. Please note that gifts or favours of alcohol or containing alcohol are not permitted to be opened or consumed on the premises. Persons under the age of 18 will not be served or supplied with alcohol; proof of age identity may be requested at any time. Stewart's follows responsible service of alcohol guidelines at all times and reserves the right to refuse service to anyone; including private function guests. Alcohol may be consumed only in licensed areas. Consumption of alcohol must be pre-approved at least 1 month prior to the function and may be subject to additional costs. Please advise your guests.

Beverage on Consumption requires a pre-arranged, pre-paid initial amount. All beverages included within the consumption will be agreed prior to the function and will be listed on the event order. Any beverages outside those agreed may be purchased at the guests' expense. Stewart's require current credit card details to be provided as security for any balances over and above the pre-arranged limit. All beverage on consumption function organisers must nominate a guest responsible for liaising with function staff regarding the total/limit and any extension to this. We prefer that this person is not either of the bridal couple.

## PUBLIC HOLIDAYS

A 25% surcharge applies for all function booked on Public Holidays.

[PLATED MENU](#)

[BUFFET MENU](#)

[COCKTAIL MENU](#)

[BANQUET MENU](#)

[GALLERY](#)

[OTHER INFORMATION](#)

[TERMS AND CONDITIONS](#)

[RECOMMENDED SUPPLIERS](#)

[CONTACT](#)



STEWART'S  
restaurant

# TERMS AND CONDITIONS

## DECORATIONS

Under no circumstance is anything to be nailed, screwed, glued, stapled or attached to any fixture at Stewart's Restaurant. Rice, Confetti, glitter, streamers and party poppers are not permitted at Stewart's Restaurant or anywhere on the Estate. Use of such incurs an additional charge of \$200 to cover staffing, laundry and additional cleaning charges. We do allow the use of natural, rose petals and non-toxic bubbles at no extra charge. Please advise your guests that they may throw only REAL rose petals while on Brookleigh Estate.

## MINIMUM SPEND AND GUEST NUMBERS

All social functions held at Stewart's Restaurant on a Friday, Saturday or Sunday (September – May ) require a minimum spend of \$8000 (food and beverage spend) to ensure the exclusive use of the facilities and venue. The minimum numbers for each, style of food service are indicated beneath each menu within the package – these may be flexible – please discuss your specific requirements with your wedding coordinator.

## VENUE HIRE AND SET UP TIMES

It is the restaurant policy not to open for any a la carte service at all on the day of a wedding. This therefore ensures that you have exclusive use of the venue all day from 9am – 12 midnight. External wedding vendors are welcome to come in and set up any time from 11am on the day of the function.

A finalised floor plan must be agreed and 'signed off' by the bridal couple at least 1 week prior to the date of the wedding. Any changes to this agreed plan must be agreed by all parties prior to implementation.

Any items to be delivered to the restaurant prior to the wedding date may be organised by prior arrangement with the management.

All weddings / private functions are required to finish by midnight. The bar will close by 11.30pm to allow a ½ hour 'drinking up' period for the guests.

## SUPPLIERS AND VENDORS

We are happy to provide you with a list of our recommended wedding suppliers. We do not operate exclusively with any one supplier and you are welcome to supply your own suppliers and vendors (please see damages and insurances). Please be aware that in some cases we may have to show labour charges where suppliers do not complete all work themselves. All suppliers must complete pack down/pick up by midnight or the conclusion of the event.

## ACCOMMODATION

It is highly recommended that any accommodation is booked and secured at the same time that you book your wedding at Brookleigh Estate. There are plenty of options onsite and we can accommodate up to 32 guests per night. Early booking of your accommodation here will avoid disappointment due to the high demand for accommodation.

## CATERING AND CAKES

Stewart's is a fully catered venue. We are proud to offer flexible, fresh and delicious menu options. We cannot therefore allow outside catering on our premises. The only exception to this is your wedding cake. We are happy to take delivery of wedding cakes on the day of the function but, we accept no responsibility for loss or damage to cakes, or any cake accessories, cake knives, cake toppers, flowers etc. We also do not accept responsibility for the quality of the cake and would HIGHLY recommend only using our reputable, recommended cake makers / decorators – please ask your wedding coordinator for recommendations.

We are happy to cut and platter the wedding cake for a fixed fee of \$50, we do not offer a service whereby the cake is served as a plated dessert. Please note that we do not supply cake bags.

## SMOKING

Brookleigh is a non-smoking venue. We have a designated, outside smoking area which we are happy to name available for your guests if required? Please note that we are required by law to enforce designated smoking areas.

## UNFORSEEN CIRCUMSTANCES

Whilst maximum care and attention will be undertaken by all Staff at Stewarts, we do not accept responsibility for adverse weather conditions or for delays caused by clients or their guests.

## SPECIAL ARRANGEMENTS

Brookleigh Estate has some truly special places available for photo opportunities. We require confirmation of use of facilities at the time of the confirmation of your function.

Please note that children under 18 years must be accompanied and supervised by an adult at all times. Please also be aware that animals and livestock are not permitted on the premises without the prior arrangement and approval of Brookleigh Management (Guide Dogs and Visual aid animals exempt)

## PLATED MENU

## BUFFET MENU

## COCKTAIL MENU

## BANQUET MENU

## GALLERY

## OTHER INFORMATION

## TERMS AND CONDITIONS

## RECOMMENDED SUPPLIERS

## CONTACT



STEWART'S  
restaurant

# RECOMMENDED SUPPLIERS

## CELEBRANTS

Nina Guelfi  
celebrantservices@hotmail.com  
0414 476538

Clare Henderson  
chenderson@westnet.com.au  
0404 788885

Andrew Murfin  
adrew@murfin.net.au  
0419 218877

## CAKES

Vinescakes – Alison Kemp  
alison@vinescakes.com.au  
0438 288363

Wow Creations – Simone Hodgkinson  
simone@wowcreations.com.au  
0407 361600

The Messy Apron – Jacqueline Jarvey  
info@themessyapron.com.au  
0422 393385

## FLORISTS

Sweet Pea Florist – Josie Moss  
info@sweetpeaflorist.net  
0438 837702

## PHOTOGRAPHERS

James Burton Photography – James Burton  
james@jamesburtonphotography.com.au  
0418 919884

CK Images – Chris Weigle  
info@ckimages.com.au  
0411 177275

Tonita Photographers (Photo, Video and DJ) –  
Anita and Tony Doney  
tonitaphotography@bigpond.com  
0402 625335

Amanda Humphreys Photography – Amanda  
Humphreys  
amandahumphreysphotography@gmail.com  
0409 104360

Kerri MacIntosh Photography – Kerri  
MacIntosh  
info@kerrimac.com  
0424 913721

## VIDEOGRAPHERS

Tonita Photographers (Photo, Video and DJ) –  
Anita and Tony Doney  
tonitaphotography@bigpond.com  
0402 625335

Afrotastic Productions  
afrotasticproductions@hotmail.com  
0423 346763

## DJ'S

The Dinner Singer – Tod Woodward  
tod@thedinnersinger.com.au  
0402 755785

Choice Weddings and Events – Tony Walton  
contact@choiceentertainment.com.au  
0422 542545

Complete DJ - Max Fitzgerald  
info@completedj.com.au  
0420 947270

Mad About Mic – Mikey Keith  
bookings.mikeykeith@outlook.com  
0402 500601

## BRIDAL COUTURE

Chein Noir Dezines - Beata Ridley  
beata@cheinnoir.com  
cheinnoir.com  
9356 9687

## INVITATIONS & STATIONARY

Butterfly Days-Angela Glen  
angela@butterflydays.com.au  
0421123031

PLATED MENU

BUFFET MENU

COCKTAIL MENU

BANQUET MENU

GALLERY

OTHER  
INFORMATION

TERMS AND  
CONDITIONS

RECOMMENDED  
SUPPLIERS

CONTACT



STEWART'S  
restaurant





STEWART'S  
restaurant



08 9296 6966

stewarts@brookleigh.com.au

1235 Great Northern Highway Upper Swan W.A 6069

www.stewartsrestaurant.com.au

[PLATED MENU](#)

[BUFFET MENU](#)

[COCKTAIL MENU](#)

[BANQUET MENU](#)

[GALLERY](#)

[OTHER  
INFORMATION](#)

[TERMS AND  
CONDITIONS](#)

[RECOMMENDED  
SUPPLIERS](#)

[CONTACT](#)



STEWART'S  
restaurant