

PIERREPOINT

— SINCE 1998 —



Pierrepoint Wines Reception Capacity

Our cellar door area has seating for 50, or can accommodate 80 people for a cocktail-style event. The lawns and outdoor furniture will also be available for your guests. For a small wedding, this is a charming and affordable choice.

We can accommodate up to 200 people if marquees are set up on our lawn and gravel areas. This is a good option for larger weddings during the warmer months, giving a festive al fresco feel while still offering protection should the weather not be kind.

We recommend the following businesses:

Hire Companies

South West Wedding and Event Hire

www.facebook.com/SouthWestWeddingandEventHire

The Little Black Sheep Hire Company, Ararat

www.thelittleblacksheephireco.com.au

Warrnambool Party Hire

www.wboolpartyhire.com.au

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Florists

Gray Street Flowers, Hamilton

Contact: Linda

w www.graystflowers.com.au

e linda@graystflowers.com.au

p 03 5572 2000

The Regent Florist, Hamilton

Contact: Louise

w www.hamiltonflowersandgifts.com.au/#

p 03 5572 4547

Wedding Cakes

Baked Sweet by Sally, Wallacedale

fb Baked Sweet by Sally

p 0400 354 149

Cake a Diem, Hamilton

fb CakeaDiem

p 0439 036 799

Caterers

Café Gray

Contact: Jess & Tim Roll

fb [cafegray109](https://www.facebook.com/cafegray109)

e hello@cafegray.com.au

p 03 5571 9209 or 0438 398 180 & 0409 774 260

Candied Lime Catering

Contact: Georgie

w candiedlime.com.au

e georgie@candiedlime.com.au

p 0408 775 311

Candied Lime Catering specialises in quality canapés and finger foods. Owner and chef Georgie, offers an extensive range of delicious handmade canapés to suit all tastes and dietary requirements.

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Gildo's Catering Company

Contact: Andrew

e andrew@gildos.com.au

p 0434 766 237

Jack + Jude

Contact: Lindsay Fush (Fushy)

fb JacknJude

e info@jackandjude.com.au

p 0409 866 077

Elegant yet relaxed Modern Australian cuisine. Can cater for full sit-down meals, finger food, grazing tables. No function too big or too small. Jack + Jude can design a unique menu for your wedding that truly expresses your taste. If you want the food to be a talking point at your wedding, Jack + Jude is the team for you.

Proove Pizza – Mobile Artisan Pizza by Lemon Myrtle Café

Contact: Peter Barras

p 0429 961 983

Simson & Co

Contact: Sophie

w www.simsonandco.net

e simsonandco@outlook.com.au

p 0427 767 443

A stylish, curated grazing experience delivered to you. Simson and Co grazing tables and platters all include a variety of fine artisan cheeses, cured meats, marinated vegetables, house-made dips, fruit pastes, seasonal fruit and nuts, crackers and a dash of sweet treats.