CONCERT & DINING PACKAGE ROBERT OATLEY VINEYARDS, MUDGEE



You will be enjoying a Concert & Dining ticket package at the Robert Oatley Vineyards Marquee. This includes a four-course dinner in a private marquee with an outstanding view of the show and access to a private bar.

Please aim to arrive at the venue by 3.00pm. If you wish to park in the Concert & Dining Car Park, you must display the Car Park pass (encluded in this letter) on your dashboard. Present your Ticketmaster ticket to the security at the main entry area, and make your way to the Concert & Dining Marquee up in front of the winery cellar door building. At the entrance to the Concert & Dining area, you will be greeted and given a wristband.

Pre-assigned seating at shared tables (of 10) will be arranged to ensure the comfort of all guests in the marquee. If you wish to be seated with other friends or colleagues, please make this request at the time of booking. There will be some garden tables and chairs where you can sit and view the performances after you have finished your lunch. The dress code in the dining area is neat casual. Comfortable shoes are recommended.

Please note the Liquor Licensing restrictions in the Concert & Dining area:

One free drink (beer or wine) on arrival. Patrons will be required to attend the bar area and purchase drinks as per new licensing guidelines. These guidelines are; no more than 4 drinks per person, (or one bottle of wine) can be purchased by each patron at any one time. Additionally, after the main act has commenced, no more than 2 drinks can be purchased per person - therefore wine cannot be sold by the bottle after the commencement of the main act, and can only be sold by the plastic receptacle.

These guidelines may be changed at any time according to the conditions on the day.

ESTIMATED TIMELINE AND SAMPLE MENU:

Please note: Due to a change in requirements from NSW Liquor Licensing there is only one free alcoholic drink on arrival, beverages will be available to purchase from the bar at discounted prices. Soft drinks will be complimentary during the function.

<u>On Arrival:</u>

Antipasto platters with fresh local produce including chargrilled vegetables, cured meats, dips & crusty bread

Main Course Buffet Dinner:

- Buckets of fresh king Prawns
- Glazed Leg Ham with gourmet mustards
- Stuffed Chicken Breast fetta & spinach & prawns
- Fish of the Day with bok choy & cherry tomato, lime & roast capsicum salsa
- · Mustard Marinated Scotch Fillet with red wine jus
- Seafood platters with Oysters & Smoked Salmon
- Tossed Mediterranean salad & dressings
- Frittata Sweet potato, spinach & goats cheese
- Buttered rosemary & thyme roasted chat potatoes
- Fresh herb pasta salad
- Fresh Leafy Green Salad with Vinaigrette

Dessert:

- Selection of cheeses with quince paste, dried fruit & water crackers
- Tea & Coffee

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Supper:

- Gourmet BBQ
- Char grilled steaks, home made burgers & lemon chicken
- Served with Caramelised Onion, Seeded Mustard & salad leaves on a roll

Bar to close when RSA officers advise

Robert Oatley Vineyards adheres to responsible service of alcohol guidelines.

Sit back, relax and enjoy the stunning views of Robert Oatley Vineyards or get up and dance the night away with music from Noiseworks, Ian Moss, Daryl Braithwaite, Choirboys & The Radiators.

IMPORTANT EVENT INFORMATION

SHOW DETAILS:

VENUE: Robert Oatley Vineyards ADDRESS: Craigmoor Road, Mudgee, 2850

ACCOMODATION/ TRANSPORT:

Transport: Langley's Coaches 02 6882 8977 or Ogden's Coaches 02 6372 2489 Accommodation: Mudgee Region Tourism 02 6372 1020 <u>visitmudgeeregion.com.au</u>

SHOWTIMES:

Saturday 27 October 3.00pm Gates Open 3.30pm The Radiators 4.40pm Choirboys 5.50pm Daryl Braithwaite 7.10pm Ian Moss 8.30pm Noiseworks