

Little White Chair

Our complete Rustic and Vintage
Ceremony and Reception Package

Information Pack



Why we LOVE this package!



It's a capped package that has access to our entire hire inventory, if we have it we can include it, there are no sneaky add ons (*this package does exclude our high tea trios)

It takes care of so much that it takes the stress out of wedding planning but leaves room for you to add your own personal style to your wedding day.

The quaint rustic hall & grounds is all your's for the day. You and your guests will feel like you have escaped to the country yet you're only 15 minutes from the Robina - Mudgeeraba M1 interchange.

Without the formality of a typical hotel function room or similar type venue you can really relax and enjoy your day with your family and friends.

The Little White Chair team are there in the back ground taking care of all the little things that should go unnoticed.

The Venue

The Austinville Hall is located about 10 minutes from Mudgeeraba at the base of Mt Nimmel on Austinville road. It has stood on that site for close to a hundred years, the land was gifted by a local family to build the community hall, parts of it are original, more than once over the decades it fell into disrepair and close to dereliction. It has been lovingly restored by the Austinville community who still own the hall and land. A wide shady veranda was a recent addition as well as an upgraded kitchen and bitumen car park.

We love that it has kept its rustic charms and Aussie country vibe. It really is our favourite place to style

We start working our magic a day and half before your wedding, giving you plenty of time and opportunity to drop off any inclusions, personal items, drinks etc...

Noise cut off is strictly 11pm / 10.45 for live bands. Lock up is 11.30 pm.



Ceremony Styling



We work with you to style your ceremony to suit your day and you as a couple... keep it simple or add all the bells and whistles. You can choose any location or aspect in the hall grounds, certain times of the day and year will give you different sun and shade options.

What if it rains?

If rain is forecast we can usually wait until fairly last minute to make a decision on bringing your ceremony inside, we can swiftly transform the hall into a romantic chapel for an indoor ceremony.

The Afternoon Social



After your ceremony and photos with your guests everyone is ready for a glass of something nice and something to nibble. We are more than happy to set out your charcuterie or grazing board. All DIY supplied finger foods need to be pre prepared and ready to set out as there is no time to take care of any food prep on the day.

We have a collection of wooden cheese boards as well as cheese knives available and our trestle table on the lawn or veranda makes an ideal self serve station for your guests.

And the bridal party doesn't miss out as we will pack a picnic basket with all you need for a bridal party photo shoot picnic

If you don't want the bother of DIY supply ask for a quote for an amazing grazing table



Rustic Veranda Bar

Without a doubt the drinks or bar bill is usually one of the budget breakers for a wedding. Our rustic bar set up has all you need, just add the drinks, DIY supply lets you set your own budget for drinks and alcohol

Our bar inventory includes the rustic A frame ladders and antique hoop pine bench, a small antique door trestle table, large vintage crates, 4 large gal buckets, a victorian wash stand and drop in gal bucket, glassware, trays decanters and dispensers.



Water Station



We keep your guests hydrated with a self serve water station on the veranda.

Two white washed A frame vintage ladders and serving bench. 3 dispensers for a citrus infusion, an iced tea option and a plain iced water. Topped up and refreshed during the afternoon and through out the evening.

Glass tumblers supplied at the water station

Our photo of similar set up described

Complete Reception Styling

Rustic Romance and a little Vintage Bling



At Little White Chair our style aim is to create a beautiful yet relaxed room to celebrate your start to married life, bringing the charms of days gone by to the rustic, country atmosphere.

With one eye on the big picture we still have our focus on all the details and nothing is left to chance. We bring together fairy lights and chandeliers, hail spot ceiling drape, decorated vintage hanging ladders, our bespoke dark cocoa rustic tables and white miss matched vintage chairs, vintage and antique furniture, props and decor items. We are always happy to work with you to use things in a a different way or try something new and you're welcome to add personal or sentimental items

Photo Staging

The small stage in the hall can be the perfect spot for some photo staging... stand back and watch the crazies come out! Its also a great spot for your guests to sign your guest book but then again its also the perfect spot for a live band or acoustic set. We will use the space for what works best for your day.



Table Styling

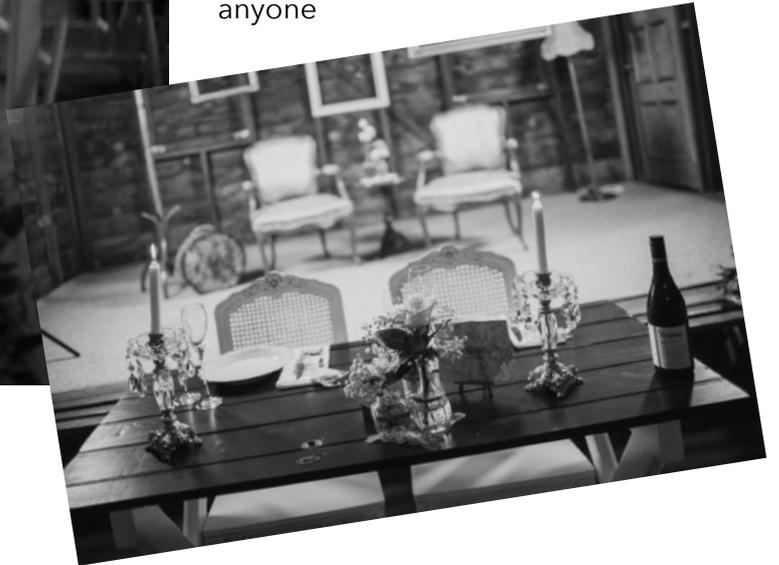
In the weeks leading up to your wedding we work with you on the final details of how your day will look. Especially the table styling. Our package includes candle options of either clusters of mixed size ivory tower candles or tea lights in pretty votives. Vintage china, silver cutlery, white linen napkins, wine & champagne glasses for each place setting.





Bridal Table

Be it a table for two or traditional "last supper" style with your wedding party. We want you to start married life with a memorable dinner by candle light and our favourite dinnerware, after all, a little la-de-da never hurt anyone



Styled Dessert Buffet

*Dessert menu selections on page 15



At a typical wedding venue, dessert is usually an alternate drop menu option and arrives very soon after your dinner plate is taken away.

Our package allows you to pace your evening and time speeches and special dances how you want. Your chef will cut your desserts petit four style for self service at our dessert buffet .

Most brides have asked us to slice their wedding cake after the official cutting of the cake and add it to their dessert buffet... no, there's no extra charge to have us slice your cake. You're also welcome to add any home made treats or extra desserts.

Our styled dessert buffet is loaded with vintage charms.



Tea or Coffee

There's no need for you to remember to pick up milk.

Our self serve tea & coffee station includes organic tea and fresh mild roast pressed coffee, milk & cream, sugar & stevia sweetener

We will have the tea & coffee ready when you're ready to open up your dessert buffet

*Special diet needs such as soy milk are DIY supply

Gourmet Roast Buffet

Enjoying a meal together with your family and friends is always one of the highlights of a wedding day.

There's always "compliments to the chef" for his delicious and generous gourmet roast meals. The professional chef who cooked your meal is there to carve at your buffet along with an experienced wait staff. With an excellent reputation established over 2 decades we know your reception meal is in expert hands.

*Menu selections on page 14 & 15





Good To Know and Frequently Asked Questions...

Ladies room - We transform the ladies room with some 1950's retro girly styling and some pamper items. And we take care of the basis for the mens room. Back up supplies of toilet tissue is also taken care of.

Transportation - for guests requiring a late night ride back to accomodation, a taxi or shared maxi taxi has usually been the easiest and most cost effective option. Pre book for best price and save on call out fees, shop around local providers for best prices. You will need to give the exact street address of the hall when booking. 237 Austinville Road, Austinville 4213. Cars may be left overnight at the hall car park but sleeping in vehicles is *not* allowed.

Accomodation - If you are looking for budget conscious group stays, cabins are available at the Mt Nimmel lodge camp grounds only a short walking distance from the hall. 10 minutes from the hall is the Heritage Bed and Breakfast in Railway street Mudgeeraba, a favourite option for bridal party stays and bridal prep. Also in Mudgeeraba is the Wallaby Hotel, they have motel style rooms, a handy and clean 3 star option. The Mercure Gold Coast Resort at Palm Meadows is the closest resort style accomodation. Check Air B&B for options in Mudgeeraba and nearby Worongary and Robina.

Summer Weddings - this package at this venue is only available April through October. Alternate locations are needed for summer months, the hall is a bit of an oven during summer. Alternate venues may affect price.

Sound System - the sound system at the venue is not suitable or reliable for music or speeches. You will need to organise your own. Check with your celebrant if they have a sound system for your vows. If you are having your wedding captured on video your videographer will need to know your plans.

Photo Shoot Locations - within a short drive there are several locations for great photography in the area.

Ice or a cool room - in very hot weather or for larger weddings a cool room can be parked at the rear of the hall where there is access to electrical outlets. Closest ice purchases are at Coles or Woolworths in Mudgeeraba within a 10 minute drive. Ice is DIY supply. There is a two door fridge in the kitchen at the hall and the freezer can hold up to 6 bags of ice. You are welcome to store as much as possible in the fridge, we have found that drinks iced even 30 minutes prior to the ceremony are icy cold when its time for afternoon drinks. BYO large esky's are a good idea for cold storage as the fridge only holds so much.

How much ice will I need? It depends on the heat of the day, in hot weather it is not uncommon to use up to 20 bags of ice. On average 10 - 12 bags is usually enough for an average wedding. Its a good idea to assign ice collection to someone on the day.

Bar Keep - we can recommend several fun & friendly bar tenders who can manage your bar if you want a serviced or semi serviced bar in preference to a self serve bar. We keep an eye on the rubbish and keep the bar area tidy but for weddings over 60 we highly recommend a professional RSA bar staff person to keep things under control. The maitre D team will place a red wine and chilled white wine on your guest and bridal tables just before everyone comes in to dinner if you require.

Table Water - We have a stunning range of crystal decanters for table water if you want to include them in your table settings. We fill them with chilled water just before guest entry, this saves guests having to make trips to the water station.

Table numbers and name place cards - we have a basic miniature black board for table numbers, most brides prefer to get creative and DIY their place cards and table numbers in the theme of the day. If you are planning a seating chart we will place your name cards or such on the guest tables. They will need to be sorted and in order for each table with clear directions, it can be quite hilarious watching us placing name cards when we don't know anyone by name and the table planning is not up to date!

Wishing wells - we have a few items in our hire stock that can be used for gifts such as vintage suitcases and an old, white washed timber mailbox which is great for gift cards.

Flowers & Greenery - Flower supply is DIY as costs can vary greatly at different times of the year and according to what you want. A rustic venue usually does not need elaborate

expensive florist displays, market flowers can be perfect, we have a collection of mismatch mason jars, as well as crystal, cut glass and silver vases and vessels for guest tables and occasional tables. Flowers can be dropped off the day prior for us to cut and style your tables or very early on the day. Greenery is in abundance in the area and we are quite happy to use fresh cut local source greenery for your ceremony arbour which allows you to spend your budget on flowers. We also have a range of silk peonies, ivy and jungle vine if you do not want to include fresh florals on your arbour.



On the day coordination and Maitre D team - On the day there are always 2 staff members at the venue the rest of the team arrives just before your guests do.

We are there early to take care of deliveries such as flowers, wedding cake, finger foods and to make sure everything and everyone lands in the right place. Our maitre d team take care of the presentation of the venue throughout the day, keep glassware washed and fresh, style and set out your afternoon finger food, pack your picnic basket, light candles for dinner, take care of the tea & coffee, set out the desserts, slice your cake for your guests, hand wash the vintage china and cutlery...our team is experienced and capable and we all love weddings!

*Weddings over 80 will require an extra staff person

*We are not wait staff and we do not serve food or drink or take around platters of food.

Booking this package - A 10% deposit will secure your booking, the deposit can be paid in 2 or 3 parts over 6 weeks if preferred. Booking deposits are not refundable from 14 days after booking. No ongoing payments are required. A final invoice is sent once guest numbers are confirmed. The chefs package portion is payable directly to the chef to avoid GST being added to the entire package.

Final balance is due 1 week prior to event date.

A security bond is required by both the venue and Little White Chair and is promptly refunded upon pack down of all hired items in a clean and un-damaged condition.

2019 Package - \$7,770 (bookings for 2020 for weddings prior to 30 June can be locked in at this price)

Extra guests - \$47.50

Children - under 5 are free

Children 6-12 years - \$23.50

Meals for Non seated staff and vendors - \$16

FAQ's

Q. Can we add some personal items to the styling and to the ceremony?

Yes! We love it when you make the day memorable with your own personal touches.

Q. Do we need to take everything we brought such as drinks or personal items away with us at the end of the night?

No, the next day is fine - make a time with us for someone to return to collect, though please do not leave anything of value or sentimental value behind.

Q. Is there a maximum number of guests for this package?

This package is for 60 guests, the venue maximum is 75 - 80. Alternate locations are needed for larger weddings (up to 130 guests) different venues are likely to affect the price. We have a few recommendations for alternate but similar larger venues.

Larger weddings also require additional staff.

Q. What if our wedding is less than 50 guest?

The base rate for meals will deducted from the package to reflect guest numbers.

Q. Can I use this package at a different location such as a private property or my home?

Yes, we take out the cost of the venue. Some things to keep in mind are trucking costs and travel time, especially if larger trucks are needed for a single load delivery, extra staff may be required if we do not have the required set up time to complete on time.

Q. Can I take the chef's package out?

We don't pull this package apart but if you want to use other catering options then our "Vintage Hire & Styling" package is your best option, it is also a 50 guest package and includes the Maitre D team. See our website for details

Q. Can we visit the hall to have a look around?

Absolutely, we just need to make a time and check that the hall is not in use. You're also welcome to pop out whenever we have a wedding there in the lead up to your big day, that way you get to see everything in detail first hand and make final styling decisions for your own day. About an hour before any guests arrive is usually the best time.



MENU SELECTIONS

* Final menu selections are not required until two weeks before

Turkish bread rolls - baked fresh on the day.

- Traditional sauces and condiments

Roast Meats Selection - your choice of three of the following...

- Chicken - whole boneless.
- Lamb - basted with Rosemary & mint glaze
- Beef - rolled roast yearling
- Ham - wood smoked with orange & apricot glaze
- Pork - deboned leg with crackling for everyone
- Baked Atlantic Salmon Fillet with Hollandaise
- Skinless Barramundi Fillet with Lemon Butter Sauce (Adds \$1.00 pp to chefs package)

Potatoes - choose a favourite...

- Traditional roasted with Rosemary
- Layered potato bake
- Old fashioned mashed potatoes
- Baked Idaho style with sour cream

Vegetable Choices - choose 3 of the following or swap for another salad choice

- Medley of Vegetables - carrots, zucchini & beans tossed with Italian style roast capsicum and onions
- Cauliflower au-gratin
- Zucchini Provençal
- Sweet baked pumpkin
- Roast mini corn on the cob
- Italian style green beans
- Minted peas
- Honey glazed carrots

Add a Gourmet Salad from the following choices OR add an additional vegetable dish...

- Hokkien noodle salad: crisp julienne of asian vegetables and shallots tossed through noodles with a sweet soy Saigon dressing.
- Gourmet potato salad: Baby chats, with crispy ham, shallots, egg, sweet corn kernels dressed in creamy ranch dressing
- Sweet Potato Couscous with crumbled feta & Mediterranean vegetables.

- Italian Pasta: pasta, sun dried tomatoes, olives, onion, roast capsicum, cucumber and pesto
- Caprese: rocket, baby spinach, roast capsicum, sweet potato, onion and field mushrooms finished with sticky balsamic.
- Green Bean Salad: fresh crispy green beans with capsicum, Spanish onion, toasted almonds and honeyed orange segments.

Desserts choose 3 from either the classics or the gourmet range lists...

Classic Selections

- Mud cake
- Black Forest cake
- New York Baked Cheesecake
- Apple Crumble
- Tiramisu
- Tropical Pavlova
- Tropical Cheesecake
- Tangy Lemon Cheesecake
- Apple Strudel
- Lemon Meringue Pie
- Sticky Date Pudding & Butterscotch sauce
- Orange and Almond cake (Gluten Free)

Gourmet options...

- Mars Bar Cheesecake
- Caramel Bon Bon Cheesecake
- Mud Cake
- Choc Caramel Mud Cake
- Chocolate Dianne Mousse Cake
- Death by Chocolate - (Profiterole Cake)
- Mango & Coconut Torte
- Apple Pie with Custard
- Profiteroles Drizzled with Chocolate

*Best option for Petit Four style
dessert buffet*

- Chocolate mud cake
- Choc Caramel Mud Cake
- Apple crumble
- Tangy lemon cheesecake
- Sticky date pudding
- Orange & almond cake
- Profiteroles
- Tiramisu