JOSEF CHROMY
TASMANIA

WEDDINGS



WELCOME

Nestled in century-old gardens overlooking the lake and vineyard, Josef Chromy Wines' distinctive blend of architecture and history is the perfect backdrop for your celebration.

Located just 15 minutes from both the Launceston CBD and airport, there are few establishments so favourably situated to welcome your guests from near and far.

Exchange vows in our beautiful lakeside pavilion before escorting your guests through the garden to the restaurant for your private reception showcasing exquisite food and wine.

Acknowledgement of Country

We acknowledge the palawa people as the traditional owners of lutruwita (Tasmania). We pay our respects to the Aboriginal communities, their elders past, present and emerging, and recognise their deep spiritual connection to the valley of the kanamaluka (Tamar River)

CEREMONY PACKAGE

Ceremonies are available with any reception bookings. Exchange vows at our beautiful Lakeside Pavilion, and host post-ceremony drinks and canapes with your guests.

Contact us for Ceremony-Only package options.

Access for set up and decorating available from 12:00pm.

INCLUDED

Available for ceremonies from 3:30pm

Placement of up to 50 folding white chairs

White signing table and chairs

Exclusive use of Pavilion and bar

Power access for live music, or audio system available

Canapes served to guests

Hamper for wedding party

Beverage package options available via Pavilion bar



RECEPTION PACKAGES

Host your private reception in our elegant dining room, lined with loor to ceiling windows, showcasing one of a kind views.

Access is available for set up and theming from 3:30pm on the day of your reception

INCLUSIONS

Dedicated Event Manager

Exclusive dining room use

Your choice of table layout, with black or white linen

Gift and cake table

Personalised menus

Wine barrel as lectern

Wireless Microphone

Easel for signage

Inbuilt stage for musicians or DJ

Dance floor

Placement of supplied decorations

Advice and support with menu selection, wine options and timeline

RECEPTION PACKAGES

	SHARED TABLE FEAST 2 COURSES	SHARED TABLE FEAST 3 COURSES	ALTERNATE DROP 2 COURSES	ALTERNATE DROP 3 COURSES
Ceremony package inc.	✓	✓	✓	✓
Canapes	3 pp	3 pp	3 pp	3 pp
Bread	✓	✓	✓	✓
Entree	Choice of 3	Choice of 3	Choice of 2	Choice of 2
Main	Choice of 3	Choice of 3	Choice of 2	Choice of 2
Sides	✓	✓		
Dessert		Choice of 3		Choice of 2
Cake on platters	✓	✓	✓	✓
Classic beverage package	✓	✓	✓	✓
Price PP 2026	$215	$235	$215	$235
2027	$225	$245	$225	$245
2028	$235	$255	$235	$255

PREMIUM PACKAGES

	A LA CARTE 2 COURSES	A LA CARTE 3 COURSES	PREMIUM DEGUSTATION 3 COURSES	PREMIUM DEGUSTATION 4 COURSES
Ceremony package inc.	✓	✓	✓	✓
Canapes	3 pp	3 pp	3 pp	3 pp
Bread	✓	✓	✓	✓
Entree	Choice of 2	Choice of 2	✓	✓
Second entree				✓
Main	Choice of 2	Choice of 2	✓	✓
Dessert		Choice of 2	✓	✓
Cake on platters	✓	✓	✓	✓
Classic beverage package	✓	✓	✓	✓
Price PP 2026	$240	$260	$235	$255
2027	$250	$270	$245	$265
2028	$260	$280	$255	$275

FOOD & BEVERAGE

Our wedding packages offer menu options that will make your special day truly unforgettable with the option to customise your menu from a selection of carefully curated dishes.

Menu selections are based on seasonal, locally sourced ingredients. The dishes listed here are examples only and could be subject to change.



Photographer: Lu + Lo

SHARED TABLE FEAST

Select 3 dishes per course to be served to the whole table, shared style

Seasonal, social, abundant. Showcasing local Tasmanian produce with vibrant seasonal plates designed for the shared table, our Shared Table Feast highlights the best of the seasons with a selection of three entrée, three main and two side dishes.

ALTERNATE DROP

Select 2 dishes per course

Individually plated dishes for the true Josef Chromy restaurant dining experience. Your choice of a range of plates to be served alternately to your guests over a progression of two or three courses.

A LA CARTE

Select 2 dishes per course

Let your guests choose their own selections over 2 or 3 courses from your choice of our seasonal dishes.

PREMIUM DEGUSTATION

Elevate your dinner with the highest level of decadence - 3 or 4 courses served degustation style to your guests. This menu selection can be specially curated for you by our specialist chef team, or you may tailor your own menu from our range of seasonal dishes.



YOUR OPTIONS

Choose your dishes to customise your menu

ENTREE

Buffalo mozzarella, seasonal heirloom tomatoes, red onion jam, sherry vinaigrette, pangrattato

Smoked ocean trout, fennel puree, roasted fennel, toasted almond, pickles, herb oil

Koji & soy braised pork belly, white bean skordalia, roast garlic, peas, mint, onion jus

Juniper cured salmon, avocado, citrus, salmon roe, pickled cucumber, fried milk bread

Grass-fed angus beef carpaccio, verjuice pickled mushrooms, truffle aioli, shaved parmesan, capers

Ricotta & lemon ravioli, smoked cherry tomatoes, basil, chilli, Reggiano parmesan, pine nuts

MAIN

Oyster mushroom mille feuille, goats curd, caramelised shallot, celeriac crème, parsley

Pan roasted white fish, parsnip velouté, buttered baby vegetables, pickled onion, herb oil

Golden spiced chicken breast, soft white polenta, peas & beans, crisp pancetta, vino cotto

Lamb rump, roast eggplant puree, green olives, wood roasted capsicum, garden herb

60 day aged scotch fillet, carrot creme, kale, honey roasted baby carrots, Paris butter

Grilled Atlantic salmon, almond tarator red pepper, capers, semi-dried tomato, green olive

DESSERT

Orange & hazelnut semifreddo, roasted seasonal fruit, nougatine, dark chocolate cremeux

Seasonal red fruits, strawberry sorbet, baked meringue, yuzu & rhubarb, berry powder

Cinnamon apple danish, brandy apple, rhubarb, yoghurt sorbet, roasted hazelnuts

Torta caprese, dark chocolate, amaretto & almond cake, citrus compote, praline, chiboust crème

Individual cheese plate, local and imported cheese, house pickles, preserves, crackers

We cater to dietary requirements (provided prior to your event) outside of your selections. Please note dishes are subject to seasonal change and availability

ADDITIONAL ITEMS

Elevate your wedding with a range of delicious and interactive food options. For more information and pricing, get in touch with your dedicated event manager.

NATURAL OYSTERS

Elevate your canapé hour with natural oysters served on platters by our roaming waitstaff or at a dedicated Oyster Station with a selection of condiments for guests to help themselves to

Prices vary based upon guest numbers

ANTIPASTI & CHEESE GRAZING STATION

Let your guests feast and graze on a signature cheese and charcuterie station. Served with a selection of seasonal fruit, local honey and accompaniments

$35 pp

ADDITIONAL CHEESE COURSE

The perfect addition to any of our menu styles! A selection of local cheeses served on platters for guests to enjoy before (or alongside) dessert

$20 pp

DESSERT CANAPÉS

A selection of three bite sized sweet canapés served to platters or roaming post-dinner so your guests can jump on the dance floor

$24 pp

SIDES

Served share-style to your table for guests to enjoy alongside their Mains

$15 per side

CAKE

Served individually to each guest, with cream and coulis

$7.5 pp

YOUR MENU TASTING

A menu tasting offers the perfect opportunity to taste your wedding menu options and make the best selections for your special day.

Menu tastings are priced at $60 per person, with a maximum of 6 guests, and minimum 2 weeks notice. Menu tastings are available every day at 11:45am by prior arrangement only

Tasting dishes must be selected in advance, with entree and main options available for tastings. Dessert can be added on the day from the seasonal a la carte menu for $20 per dessert.

Matched wines are provided with your menu tasting.



BEVERAGE PACKAGE OPTIONS

Wedding receptions are offered the ‘Classic Beverage Package’ with premium upgrades available

CLASSIC BEVERAGE PACKAGE

To extend your classic beverage package, add $20 per person, per additional hour

5 hours from immediately post-ceremony

1 Josef Chromy NV sparkling wine

2 white wines from current vintage

1 red wine from current vintage

House beers (full strength and light options)

2 house ciders

Soft drinks, juice, tea and coffee

PREMIUM PACKAGE UPGRADE

$20 per person

Classic selection, plus Craft Beer or Brut Finesse sparkling wine upgrade

PAIRED WINE UPGRADE

$20 per person

Paired wines served with each course in our Premium Degustation package, curated by our dedicated wine team

WELCOME COCKTAIL

$25 per person

Select up to two cocktails to serve as guests enter the Reception



VENUE CAPACITY MINIMUM NUMBERS AND LAYOUT

OCTOBER - MARCH

Minimum $15,000 spend Friday - Sunday
Minimum $12,000 spend Monday - Thursday

APRIL - SEPTEMBER

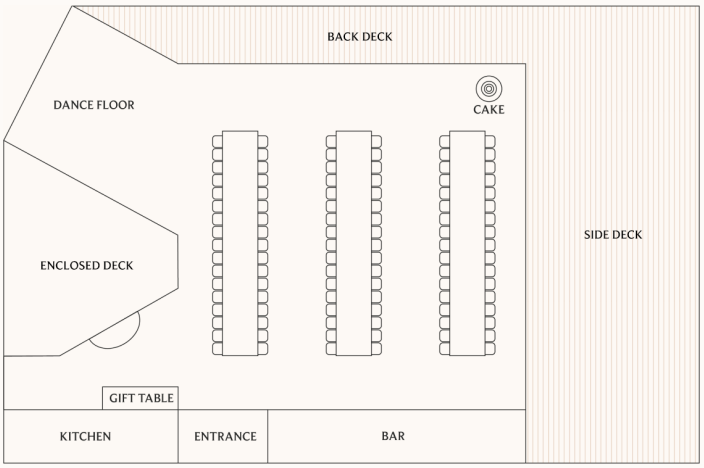
Minimum $12,000 spend Friday - Sunday
Minimum $8,000 spend Monday - Thursday

TABLE STYLE	PER TABLE	TOTAL
Banquet rounds	10	100 + bridal party 150 w/ no bridal table
3 long tables no bridal	36	108
3 long tables with bridal	32	96 + bridal party
4 long tables no bridal	36	144

See accompanying floor plans for further information.
Sample images of room arrangements can be provided upon request.

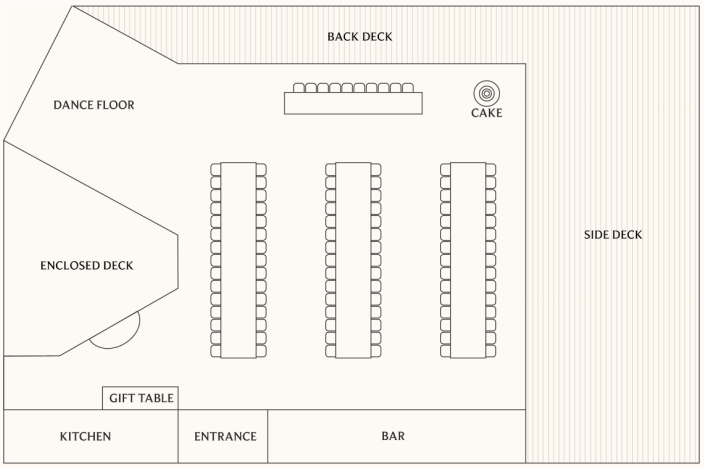
FLOOR PLANS

3X LONG TABLES WITHOUT BRIDAL TABLE





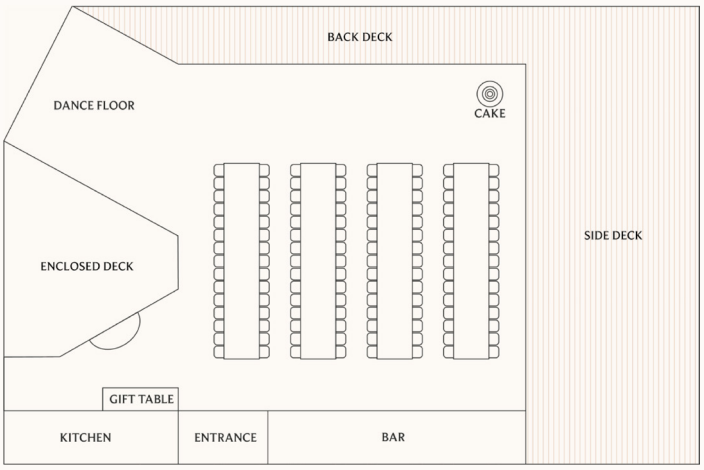
3X LONG TABLES WITH BRIDAL TABLE

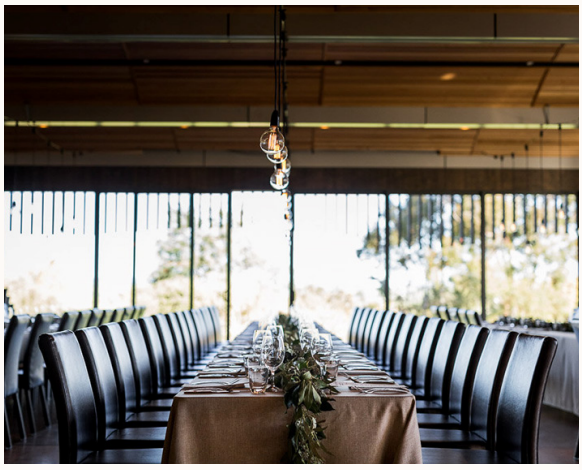




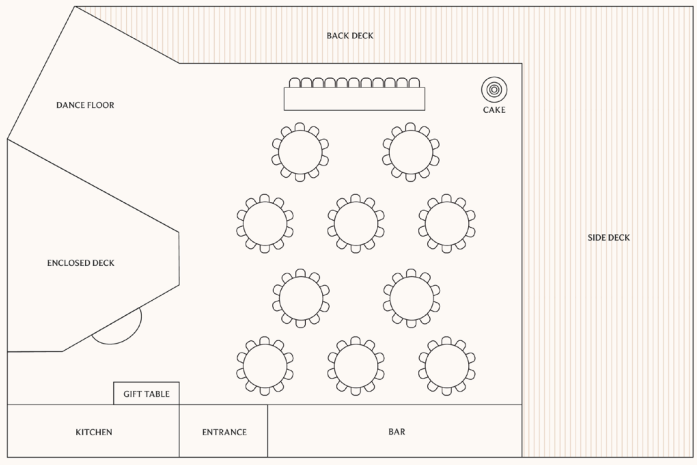
FLOOR PLANS CONTINUED

4X LONG TABLES WITHOUT BRIDAL TABLE





10X BANQUET ROUNDS WITH BRIDAL





SUPPLIERS AND VENDORS

We take pride in working with exceptional professionals to help bring your wedding vision to life. While we are happy to provide suggestions for vendors, we also welcome new providers working in any aspect of the event industry if that means your wedding is exactly what you want it to be!

While there can be an overwhelming amount of information available online about planning your wedding, we can happily make some suggestions to get you started in the following areas:

- Florists and Stylists
- Photographers
- Celebrants
- Musicians, DJs and bands
- Transport
- Accommodation
- Cakes and sweets
- Gifts for guests
- Furniture and accessory hire
- Special additions - photo booth, signage, printers, etc

Josef Chromy Restaurant is committed to sustainable, eco-friendly practices in the preparation and delivery of our products and services.

We limit our food waste through thoughtful preparation, and compost all our organic waste. We avoid single use plastics, including the use of paper straws, and all our takeaway packaging options are biodegradable or compostable.

Our partners and suppliers share our commitment to reducing our impact on the environment. From our cleaning materials, to our wedding vendors, we actively seek providers who align with our sustainability values.

Please check our website for more information on our ways of working. We welcome your feedback or recommendations as we continue to improve our sustainability practices.



FAQ'S

WHERE CAN I HAVE MY CEREMONY?

The Lakeside Pavilion is our designated ceremony location. It comes equipped with a bar area, bathroom facilities and is the ideal location. Tours of the property and wedding rehearsals are available by appointment.

HOW MANY PEOPLE CAN ATTEND THE RECEPTION?

Seating is available for up to 150 guests inside our reception venue, including your wedding party

WHAT HAPPENS IF IT RAINS?

The Lakeside Pavilion can accommodate 50-60 guests undercover. If wet weather is forecast, we recommend hiring a marquee to be erected in the event of rain. We can assist you to arrange this with prior notice. Regardless of weather, access to the main venue is not available before 6pm.

WHAT ARE THE DEPOSIT AMOUNTS AND WHEN ARE THEY DUE?

A non-refundable deposit of $1,000 is payable at the time of signing the Event Agreement. The date is not secured for your booking until the contract is signed. A 50% deposit is due 90 days prior to your wedding date. The final balance will be invoiced 14 days prior to your wedding date, with payment due prior to the event.

HOW DO MY GUESTS AND WEDDING PARTY GET TO THE PAVILION?

We arrange to have a greet at the main entrance to our Cellar Door, directing and assisting your guests so they can find their way easily to your ceremony.

HOW WILL MY GUESTS KNOW WHERE TO GO?

The staff at Josef Chromy will assist your guests when moving around the property by directing them at the appropriate times, and guiding them when necessary.

WHERE CAN I GET PHOTOS TAKEN ON SITE?

Photos are able to be taken on site in any of the public access areas. A boundary is delineated by a working railway line, and the main road. Please note, no drone footage is permitted to be taken on site. We can assist you and your photographer with a site tour or other details to make this process seamless.

FAQ'S CONTINUED

WHAT HAPPENS WITH SPECIAL FOOD NEEDS?

When you're planning your reception, make sure your guests let you know if they have any special dietary requirements. All of these details then need to be sent to us with your seating plan and other details, which will ensure your guests receive the correct food options for their dietary requirements.

WHAT IF I WANT TO FEED MY VENDORS?

Some of your vendors may include a meal as part of their contract with you, others may appreciate the offer! If you want to feed any vendors (e.g., band, photographer) these are charged separately at a reduced rate of $35 per person and do not include any beverages from your package. Dietary requirements can also be facilitated for vendors.

WHAT ACCESS IS AVAILABLE FOR WHEELCHAIR USERS OR GUESTS WITH MOBILITY ISSUES?

There is special access available to the ceremony area for guests with mobility limitations, and ramps and special access bathrooms on site for attending the reception.

CAN WE HAVE A REHEARSAL ON SITE?

Rehearsals are encouraged and can be arranged by appointment, usually the week of your ceremony and at a time that matches when your ceremony will take place

CAN WE STORE OUR DECORATIONS ON SITE?

Decorations can be dropped off in advance (no more than 2 days prior) and stored on site with prior arrangements.

WILL MY VENDORS BE GIVEN ANY GUIDANCE?

We like to know who your vendors are and how to contact them so we can assist with arranging and logistical plans and confirming their needs. We are happy to speak with your vendors directly to confirm details prior to your ceremony and reception.

CAN OUR PETS BE INCLUDED IN THE CEREMONY?

Dogs and cats can be included in your ceremony as long as they are controlled/on leash - any other pets that may require special access can be discussed on a case by case basis.

TERMS AND CONDITIONS

VINEYARD & WINERY CLAUSE

Please Note: the vineyard restaurant is located adjacent to the Josef Chromy Vineyard. A working property, the vineyard as a backdrop is ever changing with the seasons and the many activities or events conducted by the winery or vineyard staff. Josef Chromy Wines cannot guarantee the vineyard; winery and its surrounds will be free of equipment or other activities in its day to day operations.

CONFIRMATION OF RESERVATION AND DEPOSIT

All bookings require a non-refundable deposit payment of $1,000.00 to be accompanied with a duly signed contract to secure the reservation. We are unable to hold preferred dates or confirm a request for a booking until the required signed contract and booking deposit have been received by Josef Chromy Wines. We require that a non-refundable and non-transferrable booking deposit of $1,000.00 be submitted along with our signed contract. This deposit is payable by cash, credit card, bank cheque or EFT. When we receive your deposit and signed contract, we will confirm your booking in writing and until this time no booking is confirmed. Indicating date availability at the time of the inquiry is, at no time, to be interpreted as a booking tentative or otherwise.

- There are currently no surcharges for deposits paid via credit card. Please note that this is subject to change.
- All functions finishing at 10pm or later incur a security fee of $300 regardless of guest numbers.

PAYMENT TERMS

- At least three (3) months prior to the function date, 50% of the estimated costs are required to be paid. At least one 14 days prior to the function date, all remaining costs including room hire are required to be paid. Failure to meet the payment requirements may result in cancellation of your booking by Josef Chromy Wines.
- A tax invoice will be provided to you at the end of your event which will detail any additional beverage, food, and other incidentals thathave been consumed during the event and needs to be paid. The account is to be settled with cash or credit card at the end of the function.
- In the event that you are unable to settle your account, Josef Chromy Wines will issue a revised invoice which will include a late payment penalty fee of $50.00. In addition, the company will charge interest at the current Westpac Bank Corporation overdraft rate plus 4% from the date of your event if your account remains outstanding for 14 days or more.

PRICING

Prices are subject to change at the discretion of Josef Chromy Wines from time to time. However, once a reservation is confirmed the food price will remain as noted in the contract.

PUBLIC HOLIDAYS

A 10% surcharge will apply on public holidays.

CANCELLATIONS AND FEES

Customers must advise Josef Chromy Wines in writing of their intention to cancel a booking. **Cancellation fees 3 months or less prior to your function date is 50% of total function costs. One month prior to the function date is 100% of total function costs**. (Food, beverage, ceremony and room hire). Should your function be cancelled due to Josef Chromy Wines being unable to perform its obligations under this agreement, for reasons beyond the control of Josef Chromy Wines, including and without limitation to the following: strikes, labour disputes, extreme weather conditions, power failure, accidents, government requisitions, acts of war and acts of nature, then Josef Chromy Wines may terminate this agreement, and all monies received will be refunded in full. In the event of cancellation within six months of the booking date, the booking fee is non-refundable or non-transferable.

FINAL NUMBERS

Final minimum numbers are required two weeks prior to the event. After this date, numbers cannot decrease, but may still increase slightly. If numbers decrease after this two week period you will still be charged the stated minimum amount. Anylate cancellations or no shows on the day will still be charged.

ACCESS AND TIMINGS

The time of your ceremony can be negotiated with Josef Chromy Wines at the time of booking and is available from 3.30pm. Access for the ceremony for guests is 30 minutes prior to the commencement of your ceremony.

The function room is used for our daily lunch service until 3.30pm. Access for set-up of your function is from 3.30pm on the day of your event.

Evening bar trade, music and entertainment finish times are 11.00pm with guests offsite by 11.30pm. Additional room hire applies for each additional. 30 minutes for which your guests have not departed the scheduled finish time.

TERMS AND CONDITIONS CONTINUED

Please Note: Regarding entertainment; all music and entertainment must cease at 11pm. Bands/DJs are required to provide all their own equipment and leave the premises with all their equipment upon completion of the event.

EXCLUSIVITY

Josef Chromy Wines cannot guarantee exclusivity to the property for your event, however, based on your above minimum spend we are able to offer you private use of the restaurant area.

IMPORTANT NOTE – The cellar door area cannot be accessed by guests until they enter the reception room as it is open to the public for wine tasting until 5pm.

CORKAGE

Josef Chromy Wines is a licensed venue, therefore no other beverages are allowed on site. Corkage for any bottles found on site on/during or after your event will be charged at $25.00 per bottle of wine or similar, $10.00 per bottle of beer or pre-mixed drinks or similar, and/or $80.00 per bottle of spirits irrelevant of amount left. All bottles found will be kept to show the client as proof and then discarded.

RESPONSIBLE SERVICE OF ALCOHOL

As a licensed venue, regulations against underage drinking, disorderly conduct of guests and responsible service of alcohol are strictly enforced. Josef Chromy Wines can at any stage they see fit, cease all beverage service if guests do not abide by the guidelines and advice of Josef Chromy Staff.

OTHER

With prior notice we can cater for dietary requirements including but not limited to; vegan, vegetarian, gluten-free and nut allergies.

- Strictly no BYO food, drinks or offsite catering permitted without prior written approval. No items to be pinned, glued, taped or attached in any way to the walls, floors or ceilings. The client must remove any items within two working days of the event after this time Josef Chromy Wines may dispose of such property.

- Any damages to the function room or its fixtures and fittings caused directly by your function, guests or your suppliers will be bought to your attention and costs incurred by yourself, including additional cleaning requirements.

- The use of rice, confetti, drones and fireworks are prohibited

- The person who signs the booking agreement is responsible for the behaviour of guests. That person will be liable for the cost of any damage incurred at the venue or in the grounds of the venue during the function. Josef Chromy Wines are privileged to be licensed to serve liquour to patrons at events held on our premises. The protection of our license is paramount and subsequently all staff hold a Responsible Service of Alcohol certificate and all staff will adhere to their legal responsibilities under this certificate. Josef Chromy Wines reserves the right to immediately conclude the function in the case of alcohol or illicit substance abuse by guests. Josef Chromy Wines must, so far as is reasonably practicable, provide and maintain for its employees a working environment that is safe and without risks to health, including psychological health. You must ensure that neither you nor any member of your party behaves in any manner prior to (including by correspondence or telephone) or during your function which poses a threat to the health, including psychological health, of any of our employees. This is an essential term of your contract with us. If in our reasonable opinion you breach this term, we may end your contract with us immediately while maintaining our right to damages for breach.

OUR TEAM WOULD LOVE TO HEAR FROM YOU

We look forward to working with you to ensure an absolutely memorable wedding at Josef Chromy winery

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JosefChromyWines

