

# Your Wedding at Secret Creek



# The Venue

Secret Creek Cafe and Restaurant is situated in one of the most beautiful and unique areas on this side of the Blue Mountains. Although only 5 minutes from the centre of Lithgow, Secret Creek is tucked up in a tranquil and secluded gully, making it a quiet place to relax and enjoy the bush without venturing too far away from civilisation.

Secret Creek Cafe and Restaurant is a vegan eatery located within Secret Creek Sanctuary. This 200 acre native wildlife Sanctuary was established in 2003. It is home to Eastern Quoll, dingos, Tasmanian Devils, long-nosed Potoroo, Rufous Bettong, Spotted-tailed Quoll, Brush-tailed Rock-wallaby, the Cream-striped Red-necked Pademelon, Swamp Wallaby, Emu, Brush Turkey, Cape Barron Geese, a range of other native birds and some roosters.



Secret Creek offers a perfect balance between a private, secluded, rural ambiance and central location.

Many of our wedding parties choose to hold their ceremony here on site in an Australian bush setting within Secret Creek Sanctuary, or on the lawns or decks of the restaurant itself with the surround of native animals and bushland.

This unique environment is coupled with the convenience of having your ceremony, photographs and reception in the one location, just minutes from the city of Lithgow and only around 2 hours drive from Sydney.





Venue Hire: \$3000

Plus food, which  
is priced per  
head and starts at \$40

# The Space

Capacity:

70 seated reception  
150 canape service

Main dining space  
Bar area with lounges  
Undercover outdoor verandah  
Lots of outdoor space  
Lots of ceremony locations

## Included in Venue Hire:

- Full exclusive use of the whole property for the whole day including ceremony site, locations for photos and reception areas.
- All reception and furniture, linen napkins, tableware, cutlery and glassware
  - Set up of ceremony site and reception
  - Planning and design consultation
  - Style concept development
  - Custom menu planning
- Designed and printed menus for the tables
  - Bar set up with your own alcohol
- BYO corkage charge included in venue hire
- All floor, bar and cleaning and kitchen staff
- Styling of the reception room, bar area and tables including unlimited use of all of our props including bespoke wooden pieces, frames, blackboards, fairy lights, jars, vintage bottles and more.
- Floral styling of the venue (the cost of flowers is not included, though we can liaise with a florist to provide these or you can source and drop them off yourself)
  - Custom hand drawn or printed signage





# The Food

Lots of customisable menu styles.

- Canapes or grazing table.
- Traditional alternate serve, one, two or three courses.
- Family style shared platters.
- Cakes, desserts and more.
- Fresh, local, seasonal produce.

## Why Vegan?

We only serve plant based food. Even if you aren't vegan yourself there are lots of benefits to this.

We had been open for 12 years before we decided to change our menu to completely vegan. Once we discovered the immense negative impact of the animal agriculture industries, we decided to put our values front and centre, and work towards creating a future where all animals are valued. We also wanted to reduce the negative impact we have on our environment. One of the easiest and most effective ways to do this is through a plant based diet.

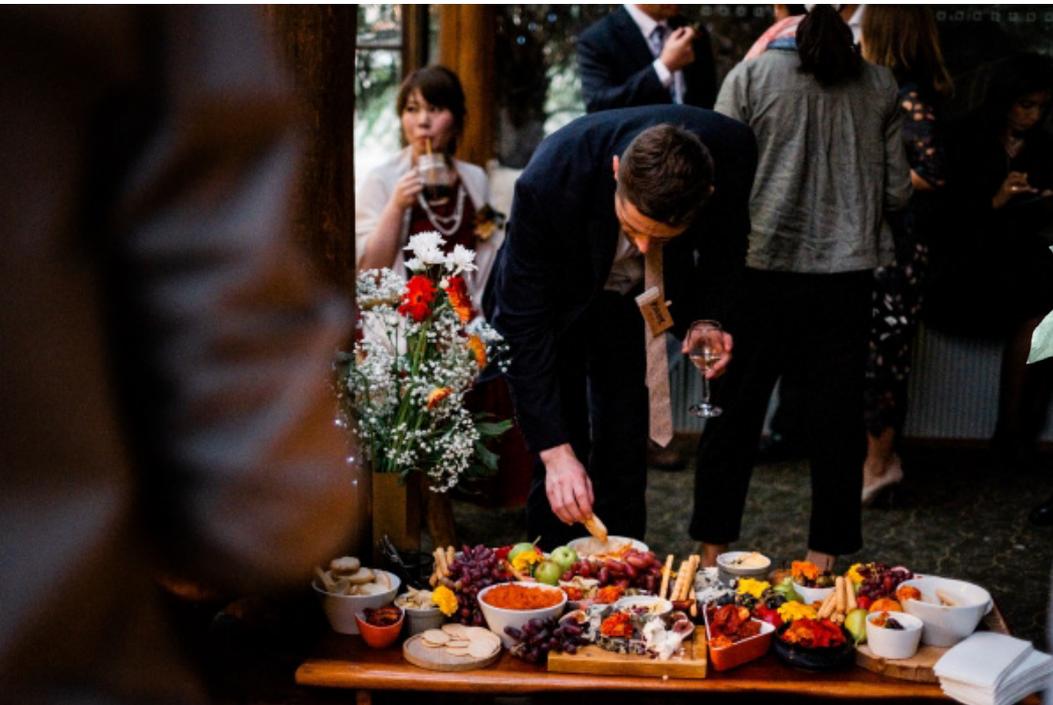
Many of our wedding clients aren't completely vegan, but just recognise the positive impact that a vegan wedding can have on the world around them.

A vegan wedding is also great for guests with allergies! By default, many of the most common allergens are already catered for.



The environmental benefits to veganism are huge. A truly eco-friendly wedding is a vegan one. The United Nations identified animal agriculture and food consumption as one of the most significant drivers of environmental pressures and climate change, stating that 'a substantial reduction of impacts would only be possible with a worldwide diet change away from animal products. Raising animals for food generates more greenhouse gas emissions than all the cars, trucks, trains, ships, and planes in the world combined





Tenille Evans is the Head Chef and owner of Secret Creek Cafe and Restaurant. She leads an incredibly talented team of local hospitality professionals who all love what they do. She writes all of our innovative plant based menus and works closely with local farmers and suppliers to constantly improve on the amazing dishes that we serve.

Tenille has 20 years experience working in various roles within the hospitality industry. She also has a degree in design and has many years of experience working in event coordination, exhibition design and arts production. Bringing together a unique collection of skills and experiences that are perfect for weddings and special events.

The wildlife sanctuary, which was founded by her father Trevor, is still run by him and his team.

# The People

## What you can expect from us:

Honesty and transparency. There won't be any hidden fees after what we outline in your customised quote.

Professional, friendly service, with personality. We're all just real people like you. We're a small, close team that are really passionate about what we do.

Commitment, passion and ethics. All of our team are ethical vegans, so we understand and respect your values.

Attention to detail. We understand that a successful event comes down to the small, personalised details. We have really high standards for ourselves and pride ourselves on getting the little things right.



# The Process

## What happens now?

- 1) You book a venue tour. If you'd like to book in for a lunch or dinner service that we are running at the same time, make sure that you book in separately for a tour of the property and a meeting with Tenille. We can't ensure that we'll have time to chat with you if you have only booked in for food. If you are a Secret Creek regular or you've visited lots of times before, you might want to skip this step and that's totally fine!
- 2) We get all of the relevant information from you to prepare a quote. All of this can be adjusted but we need to know; ideal date, number of guests, adults and children, what style of service you'd like, any additions like grazing table or cake.
- 3) We'll send you an event proposal. It will contain all of the terms and conditions, an itemised quote based on all of the information you've given us and a place for you to sign. It is a digital document that you can make notes in, you'll also be able to see any changes. We can make as many changes as you like to the proposal before you sign.
- 4) Once you've signed, we'll send you an invoice. It will be itemised into 3 payments. The first one is a deposit of 25% that is due two weeks after signing your proposal. This will confirm your booking. More details on this are in the T&Cs.
- 5) You plan all of the other details of your event. We can give you recommendations of vendors to get in touch with.
- 6) We can have a few planning meetings if you like, either in person or on facetime.
- 7) We will send you a list of dishes to choose from a few months before your event. Once you narrow the list down, you can have a complimentary food tasting. This is usually best to have about 4-6 weeks out from your wedding to make the most of seasonal produce and any changes to availability of products.
- 8) Your final guest numbers and all other details should be finalised one week before your event. This is when the final payment is due, so it can be adjusted to account for any changes in numbers up until that point.
- 9) We all have an amazingly beautiful event and you leave happily married!

