



## Flutes Restaurant Wedding Package

Photo courtesy of Evermore Photography

All information detailed in this package (including prices, menu options etc) is current as of March 2017 and is subject to change at any time.



## Make your dream Wedding become a reality!

A magical setting, magnificent cuisine and wines... memories you will treasure for a lifetime.

Set in the picturesque Brookland Valley Vineyard, situated overlooking the Wilyabrup Brook. Flutes Restaurant has long been regarded as the benchmark for fine dining in the Margaret River Wine Region.

Through our impeccable service, innovative cuisine and award winning wines, we provide a tailored, unique wedding experience in the surrounds of natural Australian Beauty.

Our Chef Proprietor, Francois Morvan, will compliment this beauty by creating a menu to suit every occasion. Exclusive Receptions to a more relaxed, intimate occasion utilising only a part of the restaurant. Flutes can cater to your every wish.

At Flutes Restaurant you have the option of holding your Ceremony, wedding photos, Reception and also accommodation all in the one place!

Your Wedding ceremony can be held on the grounds with a choice of two stunning garden settings; overlooking the natural Wilyabrup Brook on our gorgeous Brookland Valley Lawn and our Pan Lawn overlooking the Brook and vineyard. Winter ceremonies can enjoy the Wilyabrup Falls.

Dance the night away under the stars and enjoy a beautiful and distinctive wedding reception. When the night has come to an end, your bed is not far away with the newly built Flutes Escape accommodation on the same Estate.

Whether you plan a large formal function or a small intimate occasion, we will ensure your wedding is everything you wish for. Our natural surrounds, exceptional service and tailored menus provide the opportunity for a fantastic Wedding day for you and your guests to remember.



Photo courtesy of Russell Ord Photography



Photo courtesy of John RicePhotography





## Menu Options

Flutes Restaurant offers many menu options for your reception and a lot of flexibility. Once guests are seated, they will enjoy Flutes house baked bread and French Butter. Freshly brewed loose leaf tea and Yahava Coffee along with Flutes Almond Chocolates are served with your dessert selection.

Menu Option 1 and 2 are alternative drop. This means that there is no choice available for your guests on the night. Options 3 onwards, our waiters will ask your guests which entrée, main and dessert (where applicable) they would like. You are welcome to select items from our menu option pages to create your personalise menu for your reception keeping note that if you choose an option which is in bold type, this will affect the cost of your menu.

The Bridal Party have the option to gather in our private gallery before they enter the Reception and enjoy canapés and refreshments before being welcomed into Reception and toasted by your guests. Wedding Cake can be plated for your dessert, minus \$5 from your set-menu price, alternatively we can cut and place it in cake bags/boxes for guests to take home when they leave (\$1.50pp). Gluten Free items are noted with an \*.



Photo courtesy of John Rice Photography

### Menu Option # 1 - \$75 per person

#### **Entrée**

Sweet Potato Cream Soup\*

With Seared Scallops, Chive Coated Goat Cheese Quenelle & Coriander Oil

#### **Main**

King Snapper Fillet\*

Set on Potato & Black Olive Crush with Broccolini & Basil Aioli

Or

Harvey Beef Scotch Fillet\*

Rare Roasted, served with Baked Root Vegetables, Finished with Shiraz Jus

#### **Dessert**

Vanilla Cheese Cake

Served with Raspberry Coulis & Vanilla Bean Ice Cream

### Menu Option # 2 - \$80 per person

#### **Entrée**

French Lentil Soup\*

With Duck Confit & Sage Oil

Or

Arancini Balls

With Truffle flavoured Cauliflower Puree, Wild Greens & Grana Padano

#### **Main**

Wild Kimberley Barramundi\*

On Crushed Chickpeas with Onion, Tomato & Wilted Spinach, finished with Citrus Mint Sauce

Or

Roast Pepper Chicken Breast\*

Served with Grilled Mediterranean Vegetables, Steamed Broccolini & Herb Jus

#### **Dessert**

Pear Frangipane Tart

Served with Vanilla Anglaise

Or

Duo of Cheeses

Selection of Local Cheeses, Dry Fruit, Nutty Wafer, Quince Paste & Port Syrup



Photo courtesy of John Rice Photography

### Menu Option # 3 - \$90.00 per person

#### Entrée

Scallop & Sweet Potato Cream Soup\*  
With Chive Coated Goats Cheese Quenelle & Coriander Oil  
Or

Margaret River Game Terrine  
Margaret River Venison Terrine with Green & Pink Peppercorns  
Served with House Made Pickled Vegetables & Chutney

#### Main

Wild Kimberley Barramundi\*  
On Mediterranean Crush, topped with Tomato Salsa & Coriander Oil  
Or

Mount Barker Chicken Breast\*  
Roasted, served with Herbs & set on Baked Sweet Potato with Sage Jus

#### Dessert

Berry Bavaois & Orange Salsa  
Served with Vanilla Bean Ice Cream  
Or

Duo of Cheeses  
Selection of Local Cheeses, Dry Fruit, Nutty Wafer, Quince Paste & Port Syrup



Photo courtesy of John Rice Photography



## Menu Option # 4 - \$95.00 per person

### Canapés

Chilli Salt Squid

Spiced Avocado Barquette

Chicken Liver Parfait on Toasted French Baguette

Duck & Chinese Mushroom Spring Roll

### Entrée

Cambinata Yabby Salad\*

Grilled Yabbies with Caper Butter on Mediterranean Salad with Citrus Dressing

Or

Margaret River Venison Loin\*

Rare Roasted, set on Baked Root Vegetables & Roquette, tossed in Flutes Dressing

### Main

Tasmanian Atlantic Salmon\*

Baked, set on Preserved Lemon Risotto Cake, Steamed Broccolini,

Finished with Coriander Flavoured Salmon Roe Olive Oil

Or

Harvey Beef Fillet\*

On Potato Mash with Wilted Spinach, topped with Spanish Onion Compote & Shiraz Jus

### Dessert

Pot Roasted Apple & Pistachio Nut Crumble Tart

With Calvados Sabayon

Or

Trio of Cheeses

Selection of Local Cheeses, Dry Fruit, Nutty Wafer, Quince Paste & Port Syrup



Photo courtesy of John Rice Photography





### Menu Option # 5 - \$110.00 per person

#### Canapés

Scallop with Green Salsa\*  
Oyster Shooter (Oyster with Spicy Tomato Juice)\*  
Vegetable Tempura  
Arancini Balls

#### Entrée

Wild Mushroom Risotto & Duck Confit\*  
Served with Roasted Field Mushroom, Shaved Parmesan & Basil Oil

Or

Cambinata Yabby Salad\*

Yabby Tails, Asparagus, Cherry Tomatoes, Cucumber, Persian Feta & Spanish Onion  
Tossed in an Olive Oil & Citrus Dressing

#### Main

Wild Kimberley Barramundi & Half Pemberton Marron\*  
Baked & set on Roma Tomato & Sweet Capsicum Romesco with Basil Aioli

Or

Amelia Park Lamb Loín\*

Tapenade Coated, set on Ratatouille Frittata Cake with Steamed Broccolini, Merlot Jus & Basil Oil

#### Dessert

Japanois Biscuit & Nutty Chocolate Mousse  
With Pistachio Anglaise

Or

Trio of Cheeses

Selection of Local Cheeses, Dry Fruit, Nutty Wafer, Quince Paste & Port Syrup



Photo courtesy of John Rice Photography

### Menu Option # 6 - \$90 per person

#### Canapés/Roaming Entree

Fresh Oyster Natural\*  
Chicken Liver Parfait on Toasted French Baguette  
Spicy Thai Beef Salad\*

Barramundi & Corn Fritter with Chilli-Lime Dressing  
Arancini Balls

Duck & Chinese Mushroom Spring Rolls

#### Main

Wild Kimberley Barramundi\*  
On Mediterranean Crush, topped with Tomato Salsa & Coriander Oil

Or

Harvey Beef Fillet\*

On Potato Mash with Wilted Spinach, topped with Spanish Onion Compote & Shiraz Jus

#### Dessert

Sticky Date Pudding

Served with Vanilla Bean Ice Cream & Butterscotch Sauce

Or

Duo of Cheeses

Selection of Local Cheeses, Dry Fruit, Nutty Wafer, Quince Paste & Port Syrup

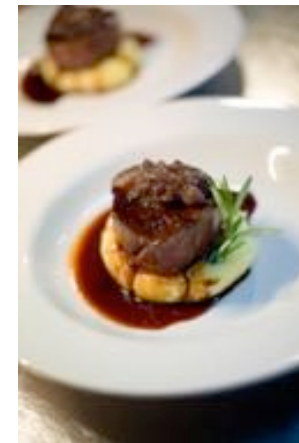


Photo courtesy of Francois Morvan





### Menu Option # 7 - \$120.00 per person

#### Canapés

Sushi Selection (Assorted Seafood & Vegetable Filling)\*  
Goats Cheese with Herb on Pastry Barquette  
Snapper & Sweet Potato Fritter  
Vegetarian Mini Quiche

#### Entrée

Seafood Taste Plate\*  
Cambinata Yabby, Smoked Salmon, Fresh Natural Oyster, Seared Scallop, Thai Style Squid  
Served with Citrus Dressing  
Or  
Vineyard Taste Plate  
Margaret River Venison Ham, Ostrich Cabanossi, Pepper Roasted Beef  
Port Flavoured Duck Liver Mousse, Homemade Pickled Vegetables & Mango Chutney

#### Main

Seafood Trio\*  
Half Pemberton Marron, Wild Kimberley Barramundi, Tasmanian Atlantic Salmon  
Set on Goat Cheese Macadamia Nut & Sundried Tomato Crumble,  
finished with Aioli Dressing & Roquette Oil  
Or  
Harvey Beef Fillet\*  
On Potato Mash with Grilled Asparagus, Spanish Onion Compote & Shiraz Jus

#### Dessert

Pot Roasted Apple & Pistachio Nut Crumble Tart  
With Calvados Sabayon  
Or  
Glazed Vanilla Cheesecake & Cherry Compote  
With Honey Anglaise

#### Cheese Platter per Table

Australian Cheese Selection, Dry Fruit, Nutty Wafer, Quince Paste & Port Syrup

### Menu Option # 8 Buffet Barbecue - \$90.00 per person

#### Canapés

Gourmet Meat Pie  
Smoked Venison Ham on Rye Bread  
Duck & Mixed Pepper Terrine on Baguette

#### Grill

Please select Four Choices from the Selection Below

Wild Kimberley Barramundi\*  
North West King Prawns\*  
Tasmanian Salmon Papillote\*  
Harvey Beef Rib\*  
Spanish Marinated Chicken Breast\*  
Amelia Park Lamb Cutlet\*  
Marinated Kangaroo Steak\*  
Margaret River Venison Sausage  
Butterfly Quail Herb Marinated\*

#### The grill is served

French Baguette  
Salad Selection - This includes;  
Greek Salad\*  
Roquette Pumpkin & Cashew Salad\*  
Coleslaw\*  
Potato Salad\*  
Sauce & Condiments  
Roasted Vegetables\*  
Baked Pepper, Zucchini & Tomato\*

#### Dessert

Seasonal Fruit Platter\*  
Australian Cheese Selection  
Served with Dry Fruit, Nutty Wafer, Quince Paste & Port Syrup



## Menu Option # 9 Cocktail - \$80.00 per person

### Canapés

Fresh Oyster Natural\*  
Smoked Salmon & Cream Cheese Barquette  
Scallop on Japanese Soba Noodle Salad  
Duck Liver Parfait on Toasted French Baguette

Snapper & Corn Fritter with Chilli-lime Dressing  
Venison & Goat Cheese Pastry  
Tex-Mex Chicken Barquette  
Vegetarian Mini Quiche  
Gourmet Meat Pie

North West Prawn Tails with Oriental Chilli Dip\*  
Chilli Salt Squid with Green Tomato Chutney\*  
Esperance Lamb & Sweet Pepper Kebab\*

### From the Carvery

Harvey Beef Fillet with Selection of Mustards  
Served with Freshly Baked Small Bread Rolls

### To Finish

Australian Cheese Selection, Walnut & Pistachio Wafer, Dried Fruits & Biscuits  
Strawberry & Orange Fruit Tartlets  
Chocolate & Macadamia Nut Tarts



Photo courtesy John Rice Photography

## Canapé Selection

### Cold Options

Fresh Oyster Natural\*  
Spiced Avocado Barquette  
Smoked Salmon & Herb Cream Cheese Barquette  
Sushi Selection (Assorted Seafood & Vegetable Filling)\*  
Oyster Shooter (Oyster with Spicy Tomato Juice)\*  
Scallop on Japanese Soba Noodle Salad  
Pesto Marinated Baby Bocconcini wrapped in Parm Ham\*  
Smoked Duck Breast on Lentil Salad\*  
Chicken Liver Parfait on Toasted French Baguette  
Duck & Green Pepper Corn Terrine on Puff Pastry  
Smoked Venison Black Forest Ham on Rye Bread  
Spicy Thai Beef Salad\*

### Hot Options

Shark Bay Blue Swimmer Crab Cakes  
Scallop with Green Salsa\*  
Chilli Salt Squid  
Oyster Kilpatrick\*  
Fremantle Sardines on Witlof with Green Olive Tapenade\*  
Snapper & Corn Fritter with Chilli-Lime Dressing  
Barramundi Goujon with Thousand Island Sauce  
North West Prawn Tails in Coconut Chilli Sauce\*  
Tempura Vegetables  
Goat Cheese & Herb Tartlet  
Indian Style Lamb Meat Ball in Curry Sauce  
Roasted Tomato & Persian Feta Tartlet  
Gourmet Meat Pies  
Vegetarian Mini Quiche - Spinach & Cauliflower  
Vegetarian Mini Quiche - Pumpkin & Onion  
Arancini Balls  
Margaret River Venison Spring Rolls  
Tandoori Lamb Loin with Pappadum  
Tex-Mex Chicken Barquette

**Add Canapés in addition to your chosen menu for \$3.50 per canapé/per person**





## Meat Entrees

Margaret River Venison Loin\*  
Rare Roasted, set on Baked Root Vegetables & Roquette, tossed in Flutes Dressing

Vineyard Taste Plate  
Margaret River Venison Ham, Ostrich Cabanossi, Pepper Roasted Beef, Port flavoured Duck Liver Mousse, House Made Pickled Vegetables & Mango Chutney

Smoked Duck Breast\*  
Finely sliced, basted with Hazelnut Oil & Champagne Vinegar, on Marinated Mushroom & Tomato Confit

Margaret River Game Terrine  
Venison Terrine with Green & Pink Peppercorns, served with House Made Pickled Vegetables & Chutney

Wild Mushroom Risotto & Duck Confit\*  
Finished with Parmesan Shaving & Basil Oil

## Vegetarian Entrees

Slow Roasted Tomato Risotto\*  
Finished with Roasted Field Mushroom, Shaved Parmesan & Basil Oil

Wild Mushroom Risotto\*  
Set on Field Mushroom & finished with Parmesan Flake & Basil Oil

Arancini Balls  
With Truffle flavoured Cauliflower Puree, Wild Greens & Grana Padano

Vegetarian Mille Feuille  
Kytren Goat Cheese, Avocado, Tomato & Roasted Sweet Peppers, set between Crisp Pastries, with Coriander Flavoured Tomato Salsa

Listed below are the food selections used to create the menu options. Menu options 3 to 7 can be changed using the selections below with no change to the price with exception of the selections in bold. An asterisk (\*) is next to Gluten Free items.

## Seafood Entrees

**Pemberton Marron**  
**Baked Half Marron, set on Preserved Citrus Risotto finished with Coriander Oil** **+\$10**

Northwest Prawns & Scallops\*  
On Avocado Cream Cheese Crush, finished with Roquette Oil & Salmon Roe

Smoked Salmon Mille Feuille  
Tasmanian Salmon, Kytren Goat Cheese, Avocado & Roquette, set between Crisp Pastries finished with Salsa Verde



### Soups

Scallop & Sweet Potato Cream Soup\*  
With Chive Coated Goats Cheese Quenelle & Coriander Oil

Leek & Potato Cream Soup\*  
Garnished with Crispy Pancetta & Leek Fondue  
French Lentil Soup\*  
With Duck Confit & Sage Oil

Seafood Chowder  
Chunky Style Seafood Soup with Vegetables, served with Garlic Crust



Photo Courtesy of Sarah Schuenemann

### Sides

Roasted Root Vegetables\*  
Steamed Seasonal Vegetables\*  
Garden Salad\*

+\$2  
+\$2  
+\$2

### Vegetarian Mains

Soft Polenta\*  
With Broccolini, Slow Roasted Field Mushroom, Blistered Tomatoes, Capers, Olives & Roquette Oil

Puy Lentils\*  
With Roasted Kumera, topped with Wilted Spinach & Broccolini

Linguini  
With Roast Pumpkin, Pine Nuts, Spinach, Feta & Olive Oil

### Seafood Main Courses

King Snapper Fillet\*  
Set on Potato & Black Olive Crush with Basil Aioli

Tasmanian Atlantic Salmon  
Baked & set on Preserved Lemon Risotto Cake, Steamed Broccolini,  
finished with Coriander Flavoured Salmon Roe Olive Oil

Tasmanian Atlantic Salmon\*  
On Crushed Chickpeas with Onion, Tomato & Wilted Spinach, finished with Citrus Mint Sauce

Wild Kimberley Barramundi\*  
On Roquette Polenta Cake, served with Tomato Salsa & Coriander Oil

Wild Kimberley Barramundi\*  
On Mediterranean Crush, topped with Tomato Salsa & Coriander Oil

### Meat Main Courses

**Margaret River Venison Loin** **+\$10**  
**With Braised French Lentils, Venison Chorizo & Spinach**

Amelia Park Lamb Loin\*  
Tapenade Coated & set on Ratatouille Frittata Cake with Steamed Broccolini, Merlot Jus & Basil Oil

Amelia Park Lamb Rack\*  
Set on Polenta with Confit of Garlic, Capers, Cherry Tomatoes & Olives

Amelia Park Lamb Loin  
Baked in Filo Pastry with Eggplant & Feta Cheese, served with Roasted Roma Tomato & Rosemary Jus

Amelia Park Lamb Shank\*  
Served with Braised Root Vegetables & set on Creamy Potato Mash

Harvey Beef Fillet\*  
On Bacon-Potato Mash with Mushroom Ragout

Harvey Beef Fillet\*  
On Potato Mash with Grilled Asparagus, Spanish Onion Compote & Shiraz Jus

Harvey Beef Fillet\*  
Topped with Roma Tomato Confit & set on Grilled Seasonal Vegetables with Shiraz Jus



## Poultry Main Courses

**Duck Magret**  
Roasted & set on Sweet Pepper Risotto Cake, finished with Basil Oil **+\$10**

Mount Barker Chicken Breast\*  
Roasted Served with Herbs & set on Baked Sweet Potato with Sage Jus

Mount Barker Chicken Parcel  
Baked in Filo Pastry with Pancetta, Mozzarella Cheese & Basil, Served with Roasted Root Vegetables & Herb Jus

Roast Pepper Chicken Breast\*  
Served with Grilled Mediterranean Vegetables & Herb Jus

Duck Leg\*  
Braised in Cabernet Jus & served on Chive Potato Mash, with Roasted Field Mushroom an Lardon



Photo courtesy of Francois Morvan

## Desserts

**Flutes Gourmandise**  
**Crème Brulee, Tiramisu & Seasonal Fruit Crumble** **+\$5**

Japanois Biscuit & Nutty Chocolate Mousse  
With Pistachio Anglaise

Pot Roasted Apple & Pistachio Nut Crumble Tart  
With Calvados Sabayon

Pecan & Macadamia Nut Pie  
With King Island Cream & Chocolate Anglaise

Berry Bavarois & Orange Salsa  
Served with Vanilla Bean Ice Cream

Vanilla Cheese Cake  
Served with Raspberry Coulis & Vanilla Ice Cream

Crème Caramel\*  
Served with Strawberry & Passion Fruit Salad

Pear Frangipane Tart  
Served with Vanilla Anglaise

Sticky Date Pudding  
Served with Vanilla Bean Ice Cream & Butterscotch Sauce

Red Wine Poached Pear\*  
Served with Strawberry Salsa

## Cheese & Fruit

All the Cheese Plates or Platters are served with Walnut & Pistachio Toast, Californian Dates, Dried Apricot & Port Syrup (also fresh grapes during the season).

Trio of Cheeses **\$15.00**

Duo of Cheeses **\$13.00**

Cheese Platter for Six - Australian Cheese Selection **\$35.00**

Seasonal Fruit Platter for Six **\$22.00**





## Weekday & Winter Season Specials

Wedding Receptions held from May to September and also Monday to Thursday receive the following discounts:-

### No additional charge for -

Red Carpet for Ceremony (subject to weather) (\$150)

Lectern for speeches (\$20)

Sound System (Includes Microphone & 2 Speakers) (\$200)

Easel & Seating Plan for display at the front of the Restaurant (\$20)

Dance Floor (\$400)

Cake cutting (\$1.50 per person)

### Discounts for -

50% off restaurant set up fee (\$1,000)

50% off ceremony fee (\$1,500)

**This is a savings of at least \$2,000!**

## Other Considerations / Hire Fees

Exclusive Venue Hire	\$1,000.00
Ceremony Area Fee (With signing table & 10 white chairs)	\$1,500.00
Red Carpet for Ceremony (weather permitting)	\$150.00
Audio System with 2 Speakers & Microphone	\$200.00
Easel & Seating Plan for display at the front of the Restaurant	\$20.00
Dance Floor	\$400.00
Round Tables (1.8m/10pax)	\$40.00 each
Round Table (1.6m/8pax)	\$25.00 each
Round Table Pick-up and Delivery	\$100.00
Storage/Placement of hire chairs	\$100.00
Gladiator Chairs (white folding chair with padded cushion)	\$5.00 each
Cake Cutting & Putting in Bag/Box (provided by client)	\$1.50 per person
Cake Cutting & Plating with Fruit Coulis & Vanilla Ice Cream/Cream	\$5.00 per person
Children's Set Menu	\$35.00 per child
Crew Meals (mains only) for DJ/Band/Photographers/Decorators	\$35.00 per person
Crew Meals with beverage package	\$45.00 per person



## Supplier Recommendations

### Wedding Celebrants

Maureen Nicholson  
Paula Milner  
Laurissa Knowles  
Jenny Etherington

### Entertainment

DJ Mandy B  
Jamie Hook – Guitarist / Vocalist / DJ  
DJ Macca / Soul Survivor Jazz Duo / Groove-o-matic  
DJ Swami Adima  
Paul McDaniel – Southwest Light and Sound

### Wedding Stylist

Wes Enterprises (Decorater)  
Bling Event Studio (Furniture Hire)  
Empire Events

### Florist

JVK Designs  
Sorella

### Hairdressers

Fiona Lockett  
Solutions for Hair  
Lorna Marie Wedding Hair  
Shear Bridal Hair & Makeup

### Makeup Artists – Health & Beauty

Beauty By The River, Anna Ryan  
Julie Angel – Bridal Makeup  
Beauty Studio at Dunsborough

### Wedding Vehicles

Gannaways Charters & Tours  
Leeuwin Executive Taxi Services  
Southwest Limousines Services

### Photographers

John Rice  
Russell Ord Photography  
Elegance Wedding Photography  
Envy Photography

### Wedding Cakes

Edible Art  
Tealicious Cupcakes

### Babysitting Services

Dial an Angel Babysitting Service  
Down South Babysitting Service - Trish Rice

0429 118 155  
0417 923 374  
0439 576 661  
0448 566 404

0417 960 780  
0417 953 572  
0408 788 835  
0402 782 221  
0408 788 835

0438 523 752  
0437 773 257  
0447 771 108

0438 062 562  
0406 699 240

0412 205 300  
9756 8699  
0407 952 243  
0438 947 444

0419 956 030  
0414 683 936  
9759 1999

0417 171 985  
0417 944 485  
0419 956 073

0423 289 677  
0417 189 152  
0427 677 788  
9727 3820

9757 6024  
9755 3308

9364 5488  
0438 813 440

## Accommodation Recommendations

**Flutes Escape – Brookland Valley Vineyard.** Self contained secluded bush retreat approximately ½ km walk or drive west of the restaurant. It can accommodate up to 10 guests which is ideal for the wedding party or parents of the bride and groom. Contact Ph: (08) 9755 6256 Website: [www.flutesescape.com.au](http://www.flutesescape.com.au) Email: [Info@flutesescape.com.au](mailto:Info@flutesescape.com.au)

Karriview Lodge – Cowaramup. “Is set in a stunning backdrop of tall karri trees and relaxed country gardens. Choose from the nostalgic Guest Rooms at the Lodge and the modern Deluxe Suites a short distance away. Located 10 mins from Flutes. Contact Ph: (08) 9755 5553 Website: [www.karriview.com.au](http://www.karriview.com.au) Email: [info@karriview.com.au](mailto:info@karriview.com.au)

Smiths Beach Resort – Yallingup. “Adjacent to the world class Smith Beach, the newly established Smith Beach Resort is blessed with a pristine beachfront location, and sits within the coastal strip between Cape Naturalist and Cape Leeuwin”. Located 25 mins from Flutes. Contact Ph: (08) 9750 1200 Website: [www.smithsbeachresort.com.au](http://www.smithsbeachresort.com.au) Email: [reservations@smithsbeachresort.com.au](mailto:reservations@smithsbeachresort.com.au)

Cape Lodge – Yallingup. “Voted one of the Tattlers Top 10 privately owned hotels, member of the small luxury hotels, the only in Western Australia”. Located only 10 mins from Flutes.

Contact Ph: (08) 9755 6311 Website: [www.capelodge.com.au](http://www.capelodge.com.au) Email: [stay@capelodge.com.au](mailto:stay@capelodge.com.au)

Hidden Valley Forest Retreat – Yelverton. “The ultimate in a romantic, secluded escape for 2. Winner of the Best New Tourism Establishment” Approx. 20 mins from Flutes.

Contact Ph: (08) 9755 1066 Website: [www.yourhiddenvalley.com](http://www.yourhiddenvalley.com) Email: [stay@yourhiddenvalley.com](mailto:stay@yourhiddenvalley.com)

Empire Retreat – Yallingup. “Blissfully spacious and stylishly appointed, Empire Retreat is designed to please the senses whilst calming and indulgent as possible”. Approx 25 mins from Flutes.

Contact Ph: (08) 9755 2065 Website: [www.empireretreat.com](http://www.empireretreat.com) Email: [retreat@worldofempire.com](mailto:retreat@worldofempire.com)

Merrbrook Retreat – Cowaramup “Winner of the Jaguar Award for Excellence is acclaimed as one of Australia’s most idyllic and inspirational retreats.” Approx 15 mins from Flutes.

Contact Ph: (08) 9755 5599 Website: [www.merrbrook.com.au](http://www.merrbrook.com.au)

Basildene Manor - Margaret River “Historical five star accommodation on Walcliffe Road, Margaret River.

Approx 25 mins from Flutes”. Contact Ph: (08) 9757 3140 Website: [www.basildene.com.au](http://www.basildene.com.au) Email: [stay@basildene.com](mailto:stay@basildene.com)

The Noble Grape – Cowaramup. “A lovely little B & B on the Bussell Highway, Cowaramup.

Approx. 15mins from Flutes” Contact Ph: (08) 9755 5538 Website: [www.noblegrape.com.au](http://www.noblegrape.com.au) Email: [stay@noblegrape.com.au](mailto:stay@noblegrape.com.au)

Riverglen Chalets – Margaret River. “Carters Road, Margaret River – Beautifully appointed chalets for larger groups, great location!!” Approx. 25 mins from Flutes. Contact Ph: (08) 9757 2101 Website: [www.riverglenchalets.com.au](http://www.riverglenchalets.com.au) Email:

[info@riverglenchalets.com.au](mailto:info@riverglenchalets.com.au)

Harmony Forest - Margaret River. “Bussell Highway, Margaret River - Located opposite Riverglen Chalets with king size beds, air con and spa rooms - great for larger bookings” Approx. 25 mins from Flutes.

Contact Ph: (08) 9757 7516 Website: [www.harmonyforest.com.au](http://www.harmonyforest.com.au) Email: [paradise@harmonyforest.com.au](mailto:paradise@harmonyforest.com.au)

Wildwood Valley – Yallingup. Self contained accommodation. “Abundant kangaroos, sunsets over the sea, the starlit sky and nature’s sounds of silence”. Approx 20 mins from Flutes.

Contact Ph: (08) 9755 2120 Website: [www.wildwoodvalley.com.au](http://www.wildwoodvalley.com.au) Email: [stay@wildwoodvalley.com.au](mailto:stay@wildwoodvalley.com.au)

Margaret River Guest House – Margaret River. “Seek sanctuary in our delightful guest house which exudes old world charm and history.” Approx 20 minutes from Flutes. Contact (08) 9757 2349 Website: [www.margaretriverguesthouse.com.au](http://www.margaretriverguesthouse.com.au) Email:

[info@margaretriverguesthouse.com.au](mailto:info@margaretriverguesthouse.com.au)