





Welcome to Ironwood Valley Farm!

A gracious farmhouse at the foot of Bung Sadong.

When you choose to hold your wedding with us you will find everything about our two homes to be enchanting and different – you will love the rustic décor and organic traditional design of the charming buildings, The Rise and The Plum Tree Cottage which have been restored. We give you quality of care and service from the day you start to plan until the moment you say, "I do". Our brigade of chef and wedding team will give you an intimate wedding, as if it is in your own home.

This home, away from home, enjoys a wealth of family history going back a few generations. If the walls could speak you can imagine the conversations amongst the old folks and hear the tales that were told and retold to children.

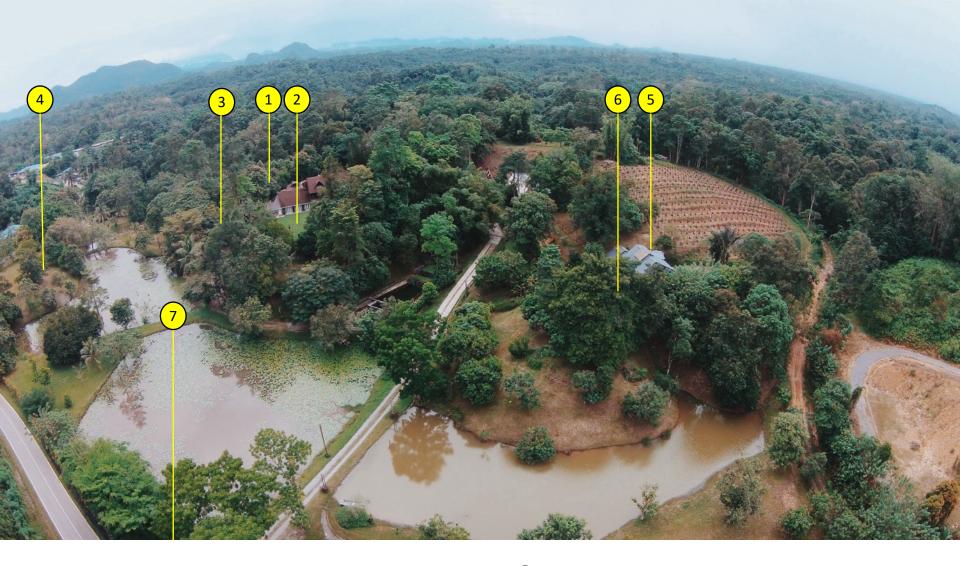
In recent years after the restoration, The Farm has hosted guests from all over the world for weddings, family reunions and retreats, birthday parties and anniversary celebrations. So, it has always been a house where music, memories and magic are the heady cocktail that guests find so intoxicating.

Let us share your passion for intimate family gathering with you, to help you choose an understated tropical farmhouse and garden as the setting for your special day.

Come meet us!



1	The Rise– 6 Rooms
2	Lawn – 60x90ft
3	Plum Tree Cottage – 3 Rooms
4	Deck / Patio (The Rise & Plum Tree Cottage)



1	The Rise– 6 Rooms	
2	Lawn @ The Rise – 60x90ft	
3	Deck / Patio @ The Rise	
4	Field – For parking. Up to 50 cars	

5	Plum Tree Cottage – 3 Rooms
6	Cottage Deck / Patio @ Plum Tree
7	Entrance

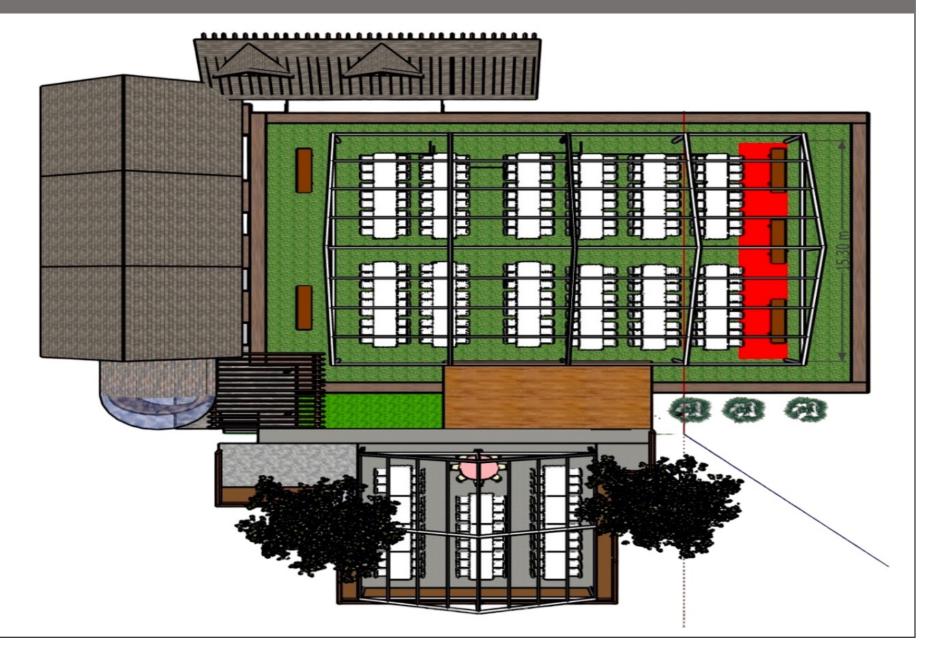
# The Lawn at the Rise, 60ft x 90 ft

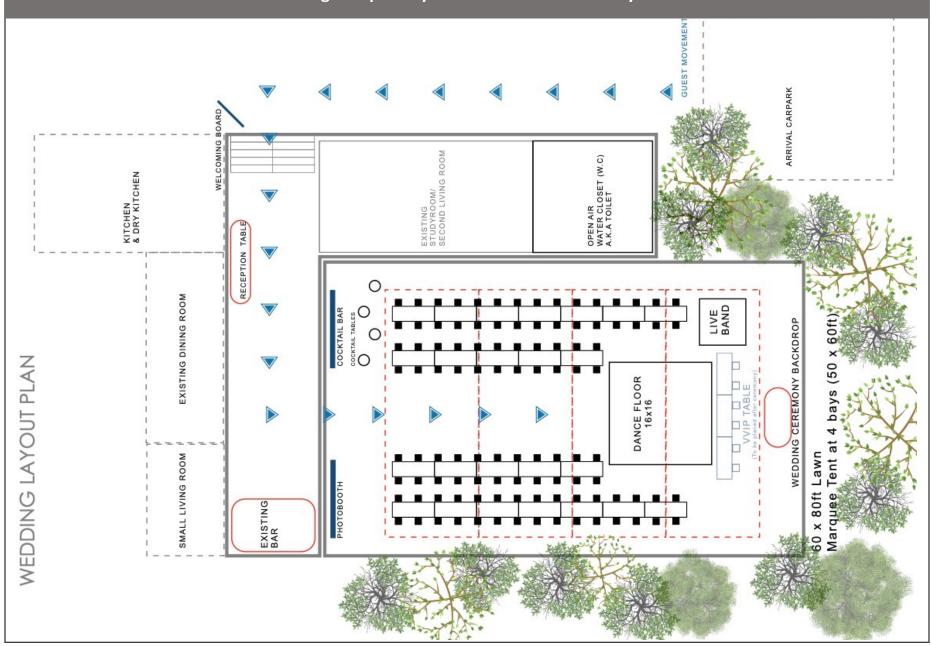


Max seating capacity 220 pax

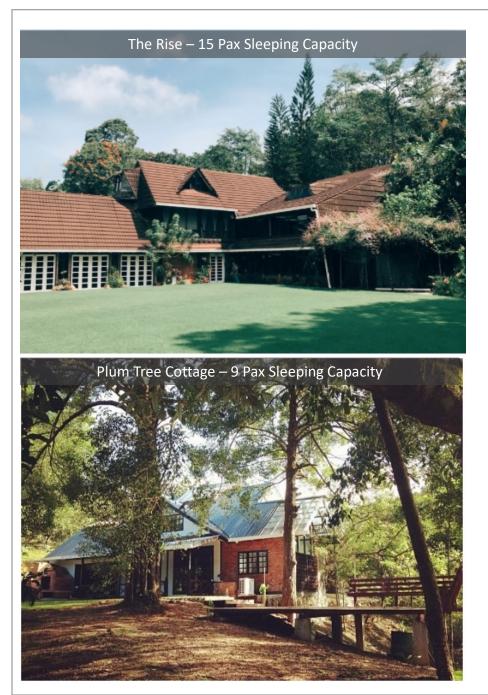
# The Deck at the Rise, 60ft x 90 ft







# Potential Wedding Banquet Layout at the Rise : Lawn Only = 100-220 Pax



Situated between Kampong Baru and Kampong Ta-ee on the Baki-Riih Road, we have some perfectly delightful options for your wedding or private function.

The main farmhouse has private gardens and a vast lawn bordered by tropical perennials for delightful photo opportunities and heaven forbid that the weather isn't always perfect, we can offer a romantic staircase for intimate photos where you can find a cosy library and dramatic floral displays of heliconias from the garden for your photo backdrop.

Our dining room with a large hand crafted belian and acacia table that sits 20 guests is perfect for getting together with close friends and family for an intimate occasion.

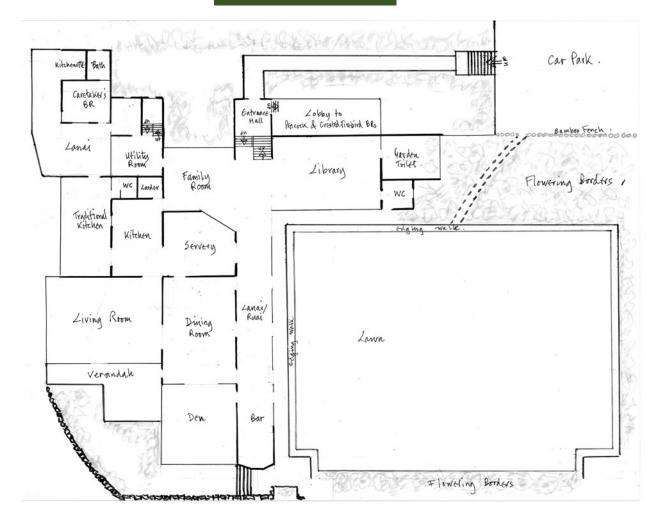
The library and the garnet drawing room has been used as a reception intimate gathering of 50s.

The 90x60 feet lawn and the 40x40 feet deck can host a reception for 290 guests under a transparent marquee lit up by fairy lights and floral chandeliers. The private bar is just next to the lawn so on balmy dry evenings your guests can enjoy drinks on the lawn or the den and the main living room for those who prefer the cool air-conditioned room.

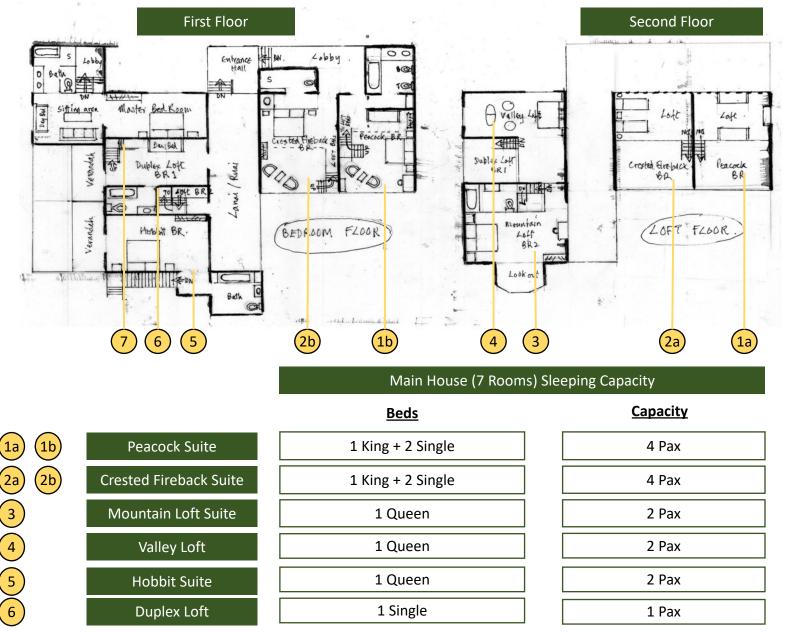
The Cottage, where an open 20x20 belian deck under the canopy of a large plum tree is perfect spot for private and intimate wedding ceremony.

The car park which straddles The Rise and The Plum Tree Cottage, nested under the grove of bamboos and angsana trees can be converted as reception for cocktail with canapes.

# Ground Floor

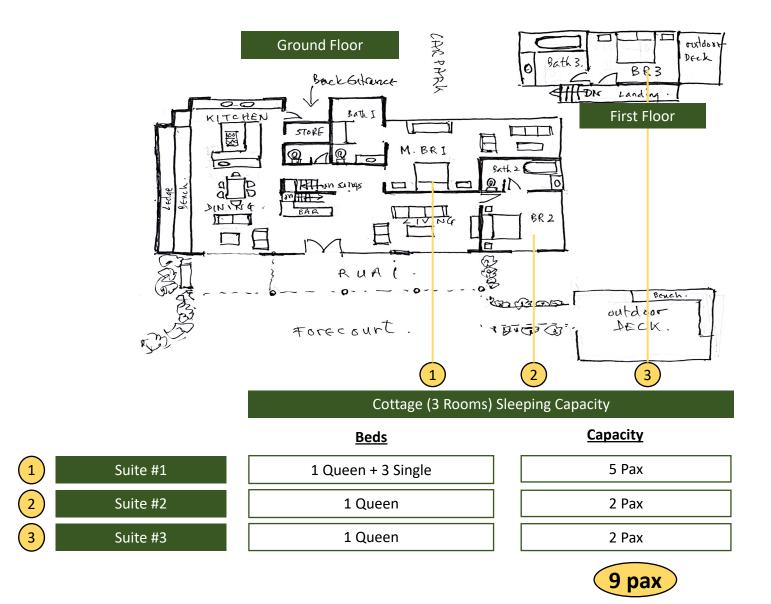


Main House





The Rise



# Plum Tree Cottage













# Venue Booking and Catering

We would be thrilled to host your big day! Rental of the property for your exclusive use on your big day starts at RM25k.

We offer catering options (both Pork and Pork Free Menus are available), but you are free to opt for your vendor if you'd prefer Chinese Western food. Other items like sound and lighting, tent, decorations would be at your cost/your vendors, but we are happy to introduce some to you if you'd like!

			Cost
Α	Rent	tal of Property	
	1.	Rental of Venue	
		This is the cost of rental of the whole property (Main House, Cottage & Grounds) for your exclusive use on the day of the wedding	RM20,000
	2.	Events Services	
		This covers the cost of setup, cleaning before and after, use of cutleries, glasses, wineglasses, plates, etc.	RM2,500
	3.	Staffing	
		This covers the cost of the hiring of kitchen staff, servers, traffic ushers, security for the day of the event and valet parking	RM2,500
		SUBTOTAL	RM25,000
В	Ban	quet Catering	
	•	Catered by Ironwood Valley <ul> <li>(Local RM200 per head) – More info on Menu on the subsequent pages</li> </ul>	
		SUBTOTAL	







On booking you will be entitled to the following:

Accommodation

**Event Inclusions** 

- Overnight accommodation at the Rise and Plum Tree Cottage for up to 24 guests
- Light breakfast for all in-house guests
- Tea and Coffee
- Option for Tea Ceremony at either Houses
- Option for Wedding Blessing at the Lawn on the Rise or the Deck at Plum Tree Cottage
- Wedding Reception Venue at the The Rise
- Parking attendants & Valet
- Rela security
- Dinnerware, glasses, wineglass,
- Service Staff
- Juices & Mineral water

Not Included, however these are some of our favourite vendors who we frequently work with:

Wedding Planner, Decoration etc

Marquees, Sound & Lighting

Sound & Lighting

Beer, Wine, Spirits

- Idees Studio (Albert, +60 16-878 3191)
- Kaizen Quality Sdn Bhd (+6018-2253359 ; kaizenqualitysb@hotmail.com)
- Premier Echo Sound & Light System Sdn. Bhd. (James Ling, +60 19-876 2286)
- Wine & Liquor (+60 16-886 7733)



# PAYMENT TERMS Payment schedule is as follows

Upon booking	50% non-refundable deposit of Venue Invoice is payable to secure your booking no later than 7 days after the invoice date
	100% payment of Venue Invoice
60 days prior to event date	50% F&B deposit is payable to secure your Food and Beverage order
30 days prior	100% of Food & Beverage invoice

# AMENDMENT POLICY

In the event of booking amendments, Ironwood Valley Farm must receive a formal written request, including the proposed alternative date. Any date amendments are subject to availability and only permitted within the same calendar year. Booking amendment requests beyond the original year will incur additional charges.

More than 180 days prior to the date of event	No charge
Between 180 - 120 days prior to the date of event	25% of the total venue invoice will be forfeited
Less than 120 days prior to the date of event	50% of the total venue invoice will be forfeited

# CANCELLATION POLICY

In the event of a cancellation, payments are forfeited as below and are not transferable for other use.

More than 60 days prior to the event date	50% of venue invoice will be forfeited
Between 60–30 days prior to the event date	100% of venue invoice & 50% F&B invoice will be forfeited
Less than 30 days prior to the event date	100% of venue payment & F&B payment will be forfeited





























# Sample Buffet Menu

### ON YOUR TABLE

Condiments Sambal Udang Kering

Rice

Starter

Dried Prawn Sambal Sambal Bua' Kaber

Pineapple & Heart of Wild Ginger Sambal

Tempoyak Preserved Durian Paste with Anchovies

Bunga Kantan and Calamansi Jam

Senape Glutinous Rice Wrapped in Leaves

Dry Sarawak Laksa An Ironwood Valley Signature Dish

## LABO BERAK (PORK)

served in the Garnet Room, Main House



Labo Sinutuk Pork Braised in Ginger, Pulled and Fried with Bunga Kantan and Mexican Coriander

Kari Labo Dry Pork Curry with Assortment of Seasonal Legumes and Root Vegetables

**Oven Baked Rolled Pork Belly** 

Smoked Three Layer Pork

Kasam Labo Preserved Fermented Pork

MEAT & Abena FISH BAR Sultan Fish Smoked, Deboned, Mashed and Fried with Local Herbs Buttered Prawn located on

the side of Prawns Cooked in Light Butter Sauce, Topped with Fried Curry Leaves the Marquee

Terung Asam Oven Baked Barrumandi with Sour Eggplant

**Beef Wellington** Served with Pickled Green Peppercorn and Mushroom Sauce

Chicken Rendang

Braised Lamb Shank

Guests may choose up to a total of 10 dishes from this list. Alternatively, we can work together with you to design a menu that suits your taste (both with pork, and pork-free options are available)

### **IRONWOOD VALLEY ETHNIC & FUSION CUISINE SPREAD**

served in the Main Dining Room

Vegetables

Sambal Puluh Wild Bamboo Shoot Foraged from the Farmland Julienned, Boiled and Fried in Sambal Udang

Ubud Butan Heart of Palms Braised in Santan (Coconut Milk)

Ulam Bunga Raja & Jambu Air Bunga Raja & Water Rose Apple Salad

Stir fried Petai and Bunga Kantan with Ikan Pusu Stink Beans and Wild Ginger Flower Fried with Anchovies

Uduna Ubih Tapioca leaves crushed in Highland Bario Salt and Fried in Homemade Virgin Coconut Oil with Bunga Kantan and Heart of Wild Ginger

Mixed Green Salad

### SOMETHING SWEET



Tapioca Pancake served with Honey and Gula Apong

Glutinous Rice Fritters served with Honey and Gula Apong

Vanilla Ice Cream

Fruits in Season

Rice

Nuba' Kulat Bario Rice Fried with Foraged Wild Mushrooms

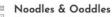
**Bario** Rice Plain, White and Brown

"Nubalaya" Mashed Rice Wrapped in Leaves

Asaam Chicken Rice Cooked in Bamboo

Lemana Glutinous Rice Cooked in Bamboo

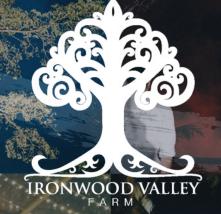
SUPPER 11.00pm in the Servery



Kikid Chicken with Vegetable and Wild Mushroom Porridge

Help yourself to Coffee Tea & Milo in the Servery of the Main House with good old Kuching Biscuits

Urum Ubek



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