

Our Premium Package Experiences are definitely
NOT your average visit to the country.



Our 3 Day 2 Night WILDfest™ Southern Highlands Premium Glamping Package is all inclusive. We can cater for groups of 10 – 200 and trip durations can be tailored.

Glamping guests enjoy concierge service by WILDfest™ Southern Highlands staff. Choose between three premium locations:

- Luxury Glamping at remote Joadja Old Town and Distillery private site
- Luxury Glamping in the Vines in the Southern Highlands
- Luxury Glamping and accommodation combination at a private house in the Southern Highlands

It's not just a tent ... Your beautiful bell tent will be set up prior to your arrival and contains

- Real beds with quality linen, warm doona, warm throw and cushion, floor rugs and welcome mat.
- Luxurious towels, face washer and environmentally friendly toiletries.
- Luggage rack, shelving, bed side tables with solar lights and chairs.

We have a communal lounge (tent) stocked with locally produced snacks to keep the hunger pains at bay. On hand are cool climate wines, local boutique beers, herbal non-alcoholic tonics and fresh gravity fed mountain water for you to access anytime. Tea and coffee will be available on request through our concierge team.

Hot showers and toilets

We have that covered too only a short stroll from your tent and it's luxury all the way.

Award winning produce prepared on-site

Gourmet meals prepared by Brigid Kennedy of the Loch in Berrima & Simmer Catering or Damien Monley from Grand Bistro Catering.

- **Welcome Lunch on arrival**

Our food is fresh paddock-to-plate all the way with gastronomic delights carefully crafted by our award-winning chefs for which the region is renowned.

- **Sundowners followed by Gourmet Fire Feast on Day One**

Sit back and relax as we serve you a char-grilled extravaganza of the finest locally cultivated produce. Platters to satisfy the most ardent meat lover or vegetarian gastronome will be served, accompanied by the best Highlands wines: crisp Pinot Grigio, delicate Chardonnay, elegant Riesling or gold-medal winning Pinot Noir depending on your preference.

- **Breakfast on Day Two and Day Three**

After a steaming hot shower greet the day with freshly baked sourdough smothered in smoky butter, just-roasted coffee or hand-blended tea. Expect a sumptuous feast of freshly baked pastries, organic juices, super food porridge and classic farm-style hearty breakfast options such as free range eggs, locally reared bacon or pancake stacks with fruit and maple syrup.



- **Picnic lunch on Day Two** the location depends on your chosen activities that day. Enjoy crusty bread with hand made artisan delicacies such as pate, ploughman's or thick crusted open sandwiches served with fresh salads, fruits of the season and something sweet to fuel you until dinner.

- **Farewell Lunch on Day Three**

Our last supper together will celebrate all that is amazing about the richness and diversity of food and wine produce from the Highlands region.

After lunch we will take you on a tour of award winning local vinyards or one of our local distilleries where they make Single Malt Whisky, Moonshine, Dry Gin, Anise and Wee Scottish Ale.





Wild Native Feast

Wild Native Feast is our signature foodie event - A combination of award-winning local produce partnered with fresh foraged delights that have been crafted into a 7 course feast with matching award winning cool climate wines from the region.

We serve dinner under the stars in one of the paddocks at your chosen location and mix in some whimsical elements to really make your night complete including live entertainment with acoustic music. There is of course a WILDfest™ twist as gentlemen will be given top hats and tails whilst the ladies are offered gloves and tiaras as they enter our specially designed native bush wonderland.

Our food adventure has been carefully curated by Damien Monley of Grand Bistro, Bowral. Damien has run the kitchen in Matt Moran's eponymous 2-hatted restaurant, London's internationally renowned Gastropub The White Horse on Parsons Green, the Brooklyn Hotel and has been owner-operator of two successful Sydney eateries, Madame Char Char at Surry Hills and Flat White Cafe, Woollahra. Damien's a man passionate about nature, the provenance of the ingredients and produce he uses, his relationship with local suppliers, and a belief in the joy of eating honest, rustic food.

This can be booked as a stand alone dinner or part of the 3 Day Premium Glamping Package.

Add in some nature connect activities

It's not all about eating and sleeping we have a number of Nature Connect Activities with our fully qualified guides.

- Hike & Harvest Bush Walk
- Mountain Biking with bikes provided
- Canoeing
- Abseiling
- Waterfall Walk
- 4WD Drive tour of the Joadja Old Town Ruins
- Wildlife Encounter with the South Coast Rescue Team and Australia Raptor Centre
- Rejuvenate and Meditate- our bush spa treatment
- Art Classes in the bush

Or simply start the day with either Yoga or Tai Chi. Additional activities such as night photography and glow in the dark boules will be offered as we create your perfect small group getaway together.



Canoes, Champagne & Canapés Experience

We are immensely proud of the product we have created with our partners Paddle & Portage canoes - a foodie event that really is new, unique and exciting!!

The perfect combination Food, Wine and WILDerness

- It's gastronomy heaven for lovers of great food
- It's a wine tasting exploration of award winning cool climate varietals and boutique craft beers from the Southern Highlands
- It's outdoors, connecting you with nature as you explore the sunken forest in Yarrunga Creek

Each guest will get 5 varieties of canapé that we select and their own choice of beverage to enjoy on the trip.

WILDfest™ Canoes Sample Menu by The Loch

- Yabby rolls with wild land cress and native lime mayo
- Miniature trout nicoise in a baby potato skins
- Brie en croute with pear relish
- Beclan pancakes, wrapped in bbq pork & chilli jam
- Strudels of spinach, roast capsicum, sweet potato & fresh basil
- Loch lamb in a foraged herb crust
- Wild lime, olive and mint lamb skewered on eucalyptus twigs with sumac and fetta drizzle
- Gravelax trout with dill kiplers & beetroot pesto
- Savoury pear & goat's cheese clafouti tarts with olive and tapenade
- Sweet potato hash browns with beef chilli & bush tomato salsa
- Native pepper crusted beef fillet with béarnaise butter
- Roast forest mushroom & marscarpone tart
- Raised venison pie with cumberland sauce

Beverage List – a selection of below

- Tertini
- Artemis
- St Maurs
- Far Ago
- Pigs Fly & Eden
- Joadja Wee Scottish Ale
- Local craft beers and ciders
- Centennial Vineyard
- Rotherwood
- Bendooley Estate
- Howards Lane
- Cherry Tree Hill
- Brewery beers

Overview of experience

There are some places in the wilderness where nature over delivers. Gliding downstream on the Kangaroo River from Beehive Point to the mouth of Yarrunga Creek with the backdrop of the Morton National Park in Kangaroo Valley is one such place. Take a seat in one of our custom-built double-canoe rigs and immerse your senses in its sheer beauty. Indulge your taste buds with wild native canapés and a local award-winning cold-climate wine and discover what is unapologetically WILDfest™ heaven.

Explore the sunken forest and its eerily beautiful backdrop of a convict-built sandstone road, winding uphill and linking the rainforest with our colonial past. This is wilderness in its extreme and is home to the majestic azure kingfisher, wedge-tail eagle, diamond python, rock wallaby, white-breasted sea eagle, water dragon and more.

Travis Frenay our guide from Paddle & Portage Canoes has been a professional paddling instructor for nearly 15 years and has been the lead teacher of canoeing at Lithgow TAFE for the last 9 years on their award-winning Outdoor Recreation courses. He is an extremely talented instructor with unsurpassed local knowledge and to say he is a water enthusiast is an under statement. Travis has crafted an incredible and unique event for WILDfest™ and our small group touring as well as day trip travellers

We can accommodate 4-40 on each trip which is 2 to 2.5 hours in length so allow 3 hours for pre briefing and logistics.

Our ideal maximum number is 20 per trip so for larger groups we stagger departure by 30 minutes.

