

The Perfect

All Inclusive Wedding Package from \$89 per person



RELAX WHILE WE TAKE CARE OF EVERYTHING

- ✧ Complimentary arrival canapés
- ✧ Private pre-reception area for bridal party
- ✧ Three course menu including alternate serve entree and main meal of your choice— followed by your wedding cake dressed and served as dessert
- ✧ Cocktail options available—ask your function manager for details
- ✧ Herbal tea selections & coffee w/ Centro choices to finish
- ✧ Complimentary wedding menu trial
- ✧ 5hour beverage package—unlimited consumption
- ✧ Toasting champagne to all guests
- ✧ Full room hire and decorations
- ✧ Skirting for bridal, cake & gift tables
- ✧ White chair covers w/ sash colour of choice
- ✧ Ceiling draping w/ fairy lights
- ✧ Sheer white draped curtains
- ✧ Wide selection of inspiring table centrepieces
- ✧ Decorated wishing well
- ✧ Easel for guest seating plan
- ✧ White Bali flags on outdoor terrace
- ✧ PA system, microphone & lectern
- ✧ Personal Function Planner
- ✧ Professional table Service
- ✧ Luxury Bridal Suite, on your wedding night
- ✧ Special accommodation rates for guests

\$89 pp Based on 100 or more adult guests

\$95 pp Based on 99 to 80 adult guests

\$101pp Based on 79 to 60 adult guests

\$108pp Based on 59 to 50 adult guests

Limited time only, subject to availability, special conditions may apply

The Ultimate

All Inclusive Wedding Package from \$99 per person

Nothing more to spend

Catering & Beverage

- ◇ Complimentary arrival Canapés
- ◇ Private pre-reception area for bridal party
- ◇ Three course menu of your choice w/ wedding cake as dessert
- ◇ Herbal tea selections & brewed coffee - centro choices to finish
- ◇ Complimentary wedding menu trial for Bride & Groom
- ◇ 5 hour cellarman's beverage package & toasting champagne to all guests

Accommodation

Luxurious bridal suite with champagne & chocolates late checkout
Romantic breakfast for two
Discounted rates for guests

Entertainment & Creative Room Design

Disc Jockey
Highly qualified DJ service -
including computer
controlled lighting theme

Elegant lighting behind bridal table

Photo Booth
Fully manned and elegantly
decorative booth with
unlimited double strip photographs



FULL ROOM HIRE Including-
Your own personal selection of...

Skirting for bridal, cake & gift
tables

White chair covers w/ choice of
sash colour

Ceiling draping & fairy lights

Wide selection of table
centrepieces

Wishing well of your own style

Easel for guest seating plan

\$ 99 pp Based on 100 or more adult guests

\$105 pp Based on 99 to 80 adult guests

\$111 pp Based on 79 to 60 adult guests

\$118 pp Based on 59 to 50 adult guests

Limited time only -Subject to availability & special conditions apply



Our Catering Packages also Include

*Elegant room design complimentary when booking with 60 or more adult guests with any of the following -
Catering Package & Room Hire fee \$850*

- ✿ White starched linen table cloths & napkins*
- ✿ Skirting for bridal, cake & gift tables*
- ✿ White chair covers w/ sash colour of choice*
- ✿ Ceiling draping w/ fairy lights*
- ✿ Sheer white draped curtains*
- ✿ Wide selection of inspiring table centrepieces*
- ✿ Decorated wishing well*
- ✿ Easel for guest seating plan*
- ✿ White Bali flags on outdoor terrace*
- ✿ PA system, microphone & lectern*
- ✿ Personal Wedding Planner*
- ✿ Professional table Service*
- ✿ Bridal Suite, on your wedding night*
- ✿ Special accommodation rates for guests*

SPECIAL LITTLE EXTRA'S :

We are happy to organise the hire of it for you. Please ask our Wedding Planner for a quote for items such as:

- ✿ Professionally printed seating plan & place cards*
- ✿ Lolly and lemonade Bars*
- ✿ Chocolate fountains*
- ✿ White or Red carpet aisles*
- ✿ Bamboo aisle w/ flowers*
- ✿ Music and entertainment*



Intimate Cocktail Gathering

All selections are specially prepared by our chef

Create your selection of 3 hot/3 cold/3 sweet—canapés plus 1 little filling option

Each Canapé selection offer two portions per person - Each Little filling selection offer one portion per person

Hot Canapes

Tomato & herb Arancini with basil aioli (v)

Mini chicken pesto tartlets

Lamb kofta with tzatziki

Tempura fish goujons with lemon tartare sauce

Spinach & feta spanakopita with salsa (v)

Sticky pork buns steamed with ginger hoisin

Cold Canapes

Pork and Beef Vietnamese rolls (gf) Vegetarian Vietnamese rolls (gf) (v)

Nori Rolls

Chicken teriyaki (gf) Cucumber avocado (gf) (v) California crab (gf)

Crostinis

Smoked salmon with capers, fresh dill & crème fraiche, Tomato & basil bruschetta (v)

Beetroot pesto, balsamic, goats cheese (v) Rare roast beef & tomato chutney aioli

Mini Chicken Caesar Wraps

Sweet Petit-foures

Lemon curd, Caramel, Brulee tartlets (v)

Chocolate dipped strawberries (gf) (v)

Mini profiteroles (v)

Sorbet passion champagne shooters (gf) (v)

Little Filling options

Pulled beef brisket & crunchy slaw slider

Panko King Prawn & chilli aioli slider

Noodle Box

Katsu Curry-vegetarian vegetable or chicken & vegetable with sticky rice

Tempura Fish, chunky fries, lemon wedge, house tartare

gf=gluten free v=vegetarian

Package \$55pp



Celebration to Cherish

Your choice of two options from each course served alternately

Freshly baked rolls - Herbal teas & coffee included with menu

Entree Options

Stuffed mushroom cup

basil risotto, balsamic glaze topped with parmesan crumb (gf) (v)

Salmon & Crab cake

with grilled lemon remoulade

Thai style beef

with cashew and noodle salad (gf)

Chicken Caesar salad

with pancetta crisp, grissini, parmesan wafer

Tiger prawns

on sundried tomato risotto cake and garlic beurre blanc sauce (gf)

Hoisin duck (gf)

with hazelnuts and asian slaw

Slow cooked pork belly (gf)

with spiced pear chutney, baby onion & port reduction

Chicken & Chorizo Empanda

with tomato jam

gf=gluten free v=vegetarian

2 course \$59pp (main/dessert) w' chef's cold canapés on arrival

2 course \$63pp (entree/main) w' chef's cold canapés on arrival

3 course \$73pp (entree/main/dessert) w' chef's cold canapés on arrival



Celebration to Cherish

Your choice of two options from each course served alternately

Freshly baked rolls - Herbal teas & coffee included with menu

Main Meal Options

*Corn Feed Chicken Saltimbocca
roasted kumara, seasonal greens and mustard veloute (gf)*

*Braised Beef Cheek Tagine
spiced cous cous, tzatziki, pan jus*

*Milly Hill Lamb Rump
soft polenta, dutch carrots, tamarind jus (gf)*

*Atlantic Salmon Fillet
crushed potato cake broccolini, truss tomatoes, béarnaise (gf)*

*Beef Tenderloin
garlic mash, fresh asparagus, red current jus (gf)*

*Char Sui Pork Cutlet
spiced tomato, petit pickled salad (gf)*

*Confit Duck Maryland (gf)
colcannon potato, celeriac remoulade*

*Chick Pea & Lentil Cake
charred zucchini, tomato jam, olive oil (gf) (v)*

gf=gluten free v=vegetarian

*2 course \$59pp (main/dessert) w' chef's cold canapés on arrival
2 course \$63pp (entree/main) w' chef's cold canapés on arrival
3 course \$73pp (entree/main/dessert) w' chef's cold canapés on arrival*



Celebration to Cherish

Your choice of two options from each course served alternately

Freshly baked rolls - Herbal teas & coffee included with menu

Dessert Options

*Green Tea & Vanilla Bean Panacotta
with stone fruit compote, yogurt foam (gf)*

*Brandy Snap Basket
with liqueur chocolate mousse, strawberry salad*

*Sticky Date & Banana Pudding
salted caramel, crème anglaise*

*Petite pavlova
seasonal fruits, mango coulis, chantilly cream*

*Chocolate Mudcake
baileys cream, chocolate fudge*

*Rosewater dumplings
crème patissiere, flower confetti*

*Assorted house sorbet
Marinated berries (gf) (v-vegan)*

*Wedding cake served individually to guests as dessert
w/ chantilly cream & berry coulis - \$3pp*

*Wedding cake sliced by chef
placed on tea & coffee station - complimentary*

gf=gluten free v=vegetarian

*2 course \$59pp (main/dessert) w' chef's cold canapés on arrival
2 course \$63pp (entree/main) w' chef's cold canapés on arrival
3 course \$73pp (entree/main/dessert) w' chef's cold canapés on arrival*



Celebration to Cherish

Buffet Extravaganza

Chefs selection of cold canapés tray served on arrival

Freshly baked dinner rolls

ENTRÉE

Two selections from our entrée options –served alternately

from the buffet

MAIN MEAL

Roast pork, caramelized apple, roast shallots, garlic, rich demi glaze

Bollontine of chicken, cherry pistachio stuffing, sweet sherry & black pepper jus

Fillets of Mongolian lamb w/ jasmine Chinese rice

Honey glaze dutch carrots

Duck fat & thyme, whole roast potatoes

Roast kumera wedges & chefs spice blend

Cauliflower au gratin

DESSERT

Petite four selections of lemon curd, caramel & brulee tartlets

Chocolate dipped strawberries, Petit pavlovas,

Mini brandy snap cones w/liqueur chocolate mousse & macerated strawberries

To finish

Freshly brewed coffee & herbal tea selections

OPTIONAL EXTRAS

Cold

Smoked Salmon w/ crème fraiche, capers & lemon - add \$6pp

Fresh local king prawns w/ house lemon tartare - add \$8pp

Hot

*Thai style cod fillets steamed in fresh banana leaves w/ lime coconut sauce -
add \$8pp*

2 course \$59pp (buffet main/ buffet dessert selections) w' chef's cold canapés on arrival

2 course \$63pp (served entree/ buffet main) w' chef's cold canapés on arrival

3 course \$73pp (served entree/buffet main/buffet dessert selections) w' chef's cold canapés on arrival



Beverage Options

Cellarman's Selections

White Wine -

Bancroft Bridge Sauvignon Blanc

Red Wine -

Bancroft Bridge Shiraz Cabernet

Sparkling

Bancroft Bridge Brut

De Bortoli Moscato

Beer Selections

Carlton Draught on tap

Carlton Dry on tap

Australian Bottled Beer selections

Cascade Premium Light

XXXX Gold

Tooheys New

Tooheys Extra Dry

Fresh Juice

Soft Drink Selections

Price per person

1 hour \$ 21pp

2 hours \$ 27pp

3 hours \$ 33pp

4 hours \$ 39pp

5 hours \$ 44pp

Premium Selections

Local White Wine -

Cassegrain Verdelho

Local Red Wine -

Cassegrain Winery Shiraz

Sparkling & Ciders

Bago Vineyard – Spritzzy Rose

Bago Vineyard – Spritzzy Chardonnay

Bulmers original & pear ciders

Beer Selections

Carlton Draught on tap

Carlton Dry on tap

Australian Bottled Beer selections as included with cellarman's ranges

Crown Lager

Imported Beer

Corona

Peroni

Fresh Juice

Soft Drink Selections

Price per person

1 hour \$ 28pp

2 hours \$ 34pp

3 hours \$ 40pp

4 hours \$ 46pp

5 hours \$ 52pp

Optional Extras

On Arrival - 1 hour duration

Fresh fruit punch

add \$ 3 pp

2 Cocktail selections on arrival– Strawberry Daiquiri & Toblerone

add \$ 8 pp

Basic house spirits

add per hour \$ 8pp



Just for Kids

*Includes full place settings as per adult guest in reception room
&*

5 hour fresh juice & soft drink package

\$28 per person

Main Meals

*Scotch fillet steak
Chicken Parmigiana
Tempura battered flathead
Spaghetti bolognaise
Chicken nuggets*

Dessert

*Vanilla ice-cream
topped with sprinkles*

*All main meals served with chips and salad or vegetables
side of sauce*