

weddings

AT THE MAWSON LAKES HOTEL & FUNCTION CENTRE



Say i do

Service

Enjoy the exclusivity of the Function Centre with our focus entirely on you. Our dedicated team will be on hand with you throughout the whole process and will personally see to it that every detail is perfect.

Location

The Mawson Lakes Hotel is the ideal all-in-one Wedding venue. Choose one of our three Function Rooms for your Ceremony. Then stroll over to the picturesque lake with your bridal party and photographer to capture your precious memories.

Convenience

Browse our extensive range of in-house styling and decor options to add that wow factor to your Reception Room.

Invite your Guests to stay the night in our award-winning accommodation rooms. We offer a discounted rate for your guests staying the night of your wedding.

Confidence

With a number of awards over the years, including ABIA and AHA, you can rest assured knowing that you have chosen an exceptional wedding venue.





Ceremony

Simple. Magical. Affordable.

If you simply want to get married and have a beautiful wedding, we have the perfect package for you.

\$500 Package includes:

- Ceremony room hire for a 2 hour duration
- Digital elcome sign
- 20 chairs with white chair covers and bows
- Floral petal isle runners
- Curtain backdrop with fairy lights
- Archway
- Signing table

Upgrade options (minimum 20 people required)

Welcome drink: glass of sparkling wine or soft drink served on arrival or on conclusion of your ceremony. **\$7pp**

Canapes: your choice of 2 hot or cold canapes served continuously for 30 minutes. **\$10pp**



The Ultimate Package

2 Course Set Menu

\$115pp: 2 entrees and 2 mains (alternate serve).

\$120pp: choice of 2 entrees and 2 mains.

3 Course Set Menu

\$125pp: 2 entrees, 2 mains & 2 desserts (alternate serve).

\$130pp: choice of 2 entrees, 2 mains & 2 desserts.

Room hire for a 5 hour duration with exclusive use of the entire function centre.

Beverage package: unlimited beer, cider, a selection of wine varieties, soft drinks, orange juice, tea and coffee.

Pre-dinner drinks served on arrival.

Your reception room immaculately set up with:
Skirted bridal, cake and gift tables.
Table cloths, runners, table numbers and menus.
Centrepieces with mirror bases.
White chair covers with sashes.
Personalised signage and usher list.
Dance floor.

The set up of your personal items (bonbonnieres, name cards, guest book, etc.).

One night complimentary in our *executive honeymoon spa suite for your wedding night, including breakfast for two and late check out (12:00pm).

Best available accommodation rates for your guests staying the night of your wedding.

(A surcharge may apply if you have less than 60 pax.)

entree

Cherry tomato and spanish onion bruschetta, crisp prosciutto, toasted ciabatta, persian fetta, balsamic reduction.

Trio of Coffin Bay oysters - served: natural with lime, strawberry and mint vinaigrette or kilpatrick.

Lemon pepper fried squid, rocket salad, chorizo crumb, lime aioli.

Salt and pepper Tofu, sauteed Asian greens, hoisin sauce. (V)

Trio of mushroom and thyme arancini, fresh parmesan, truffle aioli. (V)

Spinach and ricotta lasagne with roast tomato sauce and shaved parmesan (V)

Twice cooked pork belly, cauliflower puree, apple slaw.

Char grilled chicken tenderloins, shredded iceberg lettuce, smoked bacon, creamy caesar dressing, croutons, shaved parmesan.

main

Thyme baked chicken breast with butter roasted parsnip and potato mash, pearl onions, peas and jus.

MSA graded sirloin steak (cooked medium), garlic potato mash, steamed broccolini and carrots, port wine jus.

Baked N.T. Barramundi fillet, crushed kipfler potatoes, rocket, pickled fennel and orange salad, green pesto, crispy capers, fresh lemon.

Oven baked salmon fillet, crushed kipfler potatoes, steamed broccolini and carrots, lemon cream sauce.

Crispy pork belly, roasted vegetables, broccolini, apple cider jus.

Roasted lamb backstrap (cooked medium), fried chorizo, butternut, spinach, cauliflower puree, port wine jus.

Fried haloumi and apple salad, smoked almonds, mixed lettuce, tomato, cucumber, red onion, vinaigrette. (V)

dessert

Chocolate fudge brownie, chocolate fudge sauce, double cream.

Vanilla panna cotta, berry coulis, biscuit crumb.

Mini pavlova, passionfruit coulis, fresh strawberry, double cream.

Sticky date pudding, toffee sauce, double whipped cream.



The Indulgent Package

\$120pp

Room hire for a 5 hour duration with exclusive use of the entire function centre.

Buffet menu: select 2 mains and 4 sides.

Beverage package: unlimited beer, cider, a selection of wine varieties, soft drinks, orange juice, tea and coffee.

Pre-dinner drinks served on arrival.

Your reception room immaculately set up with:

- Skirted bridal, cake and gift tables.
- Table cloths, runners, table numbers and menus.
- Centrepieces with mirror bases.
- White chair covers with sashes.
- Personalised signage and usher list.
- Dance floor.

The set up of your personal items (bonbonnieres, name cards, guest book, etc.).

One night complimentary in our *executive honeymoon spa suite for your wedding night, including breakfast for two and late check out (12:00pm).

Best available accommodation rates for your guests staying the night of your wedding.

(A surcharge may apply if you have less than 60 pax.)

Mains

(Bread rolls and condiments included)

Mediterranean vegetable lasagne.

Beef tortellini with roasted tomato and garlic sauce.

Thai green chicken curry.

Kaffir lime leaf chicken thigh.

Slow roasted pork with crispy crackling.

Slow roasted grass fed beef marinated with bush spice rub.

Slow roasted lamb marinated with garlic and rosemary.

Braised lamb shanks with tomato, wine and herbs.

Baked Atlantic salmon fillets with lemon and dill.

sides

Hot

Steamed jasmine rice.

Roasted root vegetables with honey and thyme.

Steamed vegetables with garlic and lemon butter.

Tuscan spiced kipfler potatoes.

Maple glazed baby carrots.

Steamed broccolini tossed with chilli and garlic.

Green beans with roasted pine nut butter.

Salad

Caesar: baby cos, parmesan, egg, bacon, croutons, tangy dressing.

Mixed leaf, spanish onion, cucumber, capsicum, tomato.

Caprese: tomato, bocconcini, basil.

Potato, onion, bacon, egg, gherkin, seeded mustard.

Traditional Greek: olives, capsicum, tomato, cucumber, fetta, herbs.

Dessert

Chocolate and raspberry fudge brownies.

White chocolate and baileys cheesecakes.

Strawberry panna cotta cups.

Orange and almond friands (GF)

Sliced seasonal fresh fruit

ALL INCLUSIVE *Diamond* **PACKAGE**

\$9,990

Exclusive venue hire for 5 hours.

3 course set menu: choice of 2 entrees, 2 mains and your wedding cake served for dessert.

Chef's selection of canapes served during pre-dinner drinks.

Beverage package: unlimited beer, cider, a selection of wine varieties, soft drinks, orange juice, tea and coffee.

DJ-Emcee & Photo Booth Entertainment with Dry Ice for your First Dance.

Reception room immaculately set up for you with: skirted bridal, cake and gift tables, white chair covers with your choice of colour sash, table cloths, table runners, table numbers, printed menus, centrepieces with mirror base, welcome sign, digital usher list, chocolate heart bonbonnières, name place cards, dance floor, ceiling draping and bridal backdrop with fairy lights.

Honeymoon Spa Suite for your wedding night.

2 course menu tasting for the wedding couple.

**Total price is based on 60 people. Additional Guests \$125pp.
Separate children's menu and pricing available.**