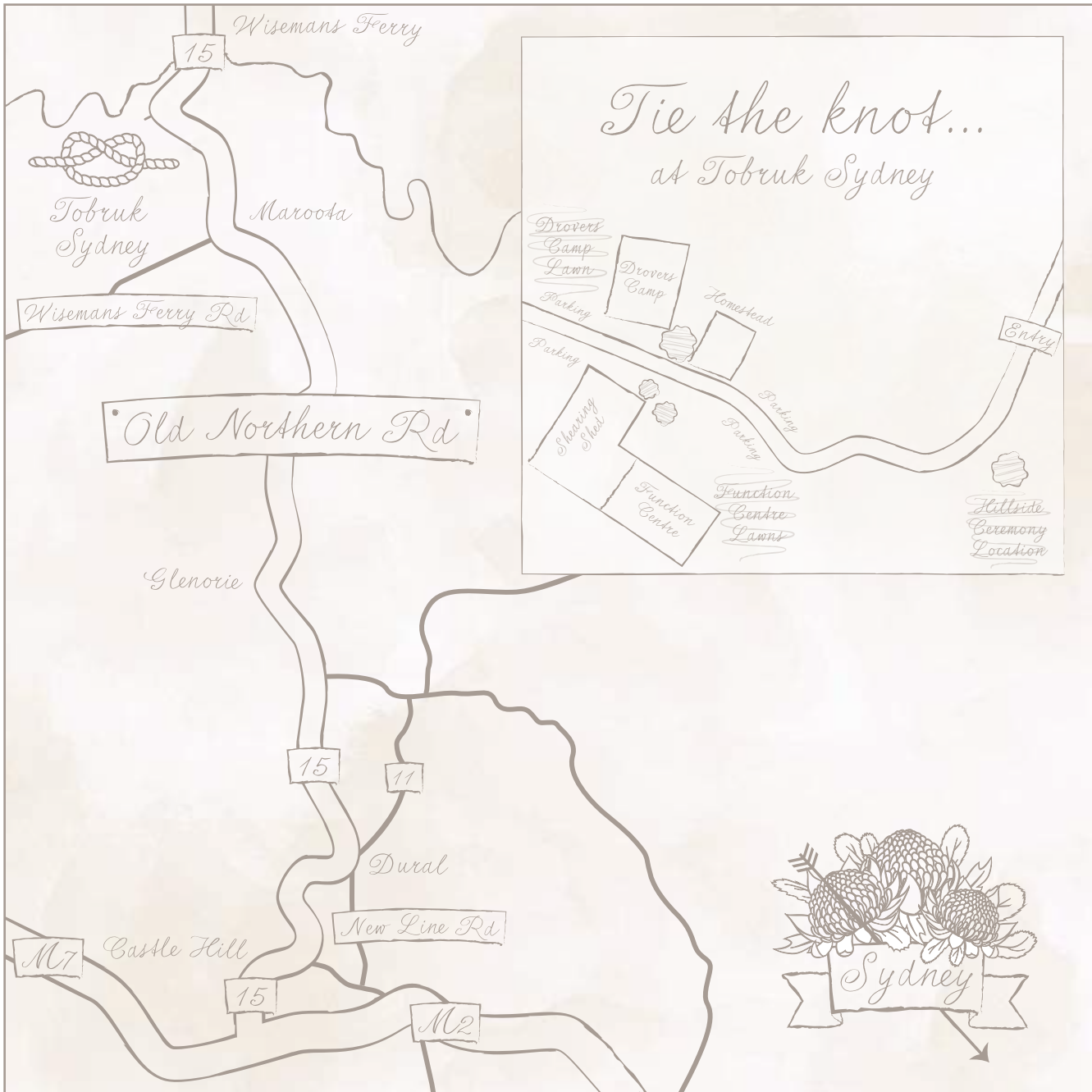




TOBRUK
S Y D N E Y

Tie the knot...
at Tobruk Sydney





Say I do...
at Tobruk Sydney



Location, Location, Location

Located in the magnificent Hawkesbury Valley, just one hour from the heart of the CBD, Tobruk Sydney offers you a perfect setting for your special day.

Our private acreage allows you to create a truly unique, beautiful and personal day that you and your guests will remember forever.

Beautiful Wisemans Ferry is just five minutes away and also offers accommodation, restaurants and sightseeing for your guests planning a weekend getaway.

The choice is yours...

You can choose the perfect place to hold your Ceremony from the following indoor and outdoor locations on the property:

- By the shade of a lone pine high on a hill overlooking the property with stunning Blue Mountains views
- Function Centre Lawns, with rolling paddocks, dams and Blue Mountains views
- Drover's Camp Lawns overlooking the rolling paddocks
- Shearing Shed with grandstand seating and authentic Woolroom (perfect for any weather)



Perfection is in the planning...

Our experienced and dedicated wedding co-ordinator will work with you every step of the way to ensure your wedding day is everything you have ever wanted... and more.

A home away from home

You will also have the option to access the stunning Tobruk Sydney Homestead. Featuring high ceilings, rustic charm and beautiful views it is the perfect place to relax and prepare for your wedding day celebrations.

You may select the homestead as your bridal suite, or accommodate family and friends, as it can comfortably sleep up to 11 people.

A photographer's dream

With the Hawkesbury Valley, Blue Mountains, historic Tobruk Sydney Homestead, and other beautiful settings on the property as your backdrop, the opportunities to create beautiful, unique memories which you can cherish forever are endless.

TOBRUK
S Y D N E Y

Photograph by
Celebrate Photography

*Reception Packages
at Tobruk Sydney*

Reception Packages

Silver Brumby

- Personal Wedding Coordinator
 - Tobruk premium menu
 - Flower arrangement centerpieces for all tables
 - Table and chair covers with your choice of sash colours
 - Cake table, table cloth and decorative cake knife
 - Station facilities and function room for 5 hours
 - Licensed bar facilities available throughout function
- \$85 pp adults / \$55 per child under 12

Golden Fleece

- Personal Wedding Coordinator
 - Roving canapes on arrival
 - Set buffet
 - Flower arrangement centrepieces for all tables
 - Table and chair covers with your choice of sash colours
 - Cake table, table cloth and decorative cake knife
 - Station facilities and function room for 5 hours
 - Licensed bar facilities available throughout function
- \$100 pp adults / \$55 per child under 12

Grand Estate

- Personal Wedding Coordinator
 - Roving canapes on arrival
 - 3 Course menu or set buffet
 - Flower arrangement centrepieces for all tables
 - Table and chair covers with your choice of sash colours
 - Cake table, table cloth and decorative cake knife
 - Tobruk Station Homestead (night of wedding)
 - Stockman entertainment for guests and photographs
 - Station facilities and function room for 5 hours
 - Licensed bar facilities available throughout function
- \$110 pp adults / \$55 per child under 12

2019

CEREMONY

*Your Ceremony
at Tobruk Sydney*

Your Ceremony



We understand that your ceremony sets the scene for your whole wedding and must be perfect.

The choice is yours

- You can choose the perfect place to hold your Ceremony from the following indoor and outdoor locations on the property:
- By the shade of a lone pine high on a hill overlooking the property with stunning Blue Mountains views
- Function Centre Lawns, with rolling paddocks, dams and Blue Mountains views
- Drover's Camp Lawns overlooking the rolling paddocks
- Shearing Shed with grandstand seating and authentic Woolroom (perfect for any weather)

Ceremony Inclusions

- 30 Chairs suitable for linen covers (if desired)
- Registry desk for Certificate signing
- Use of the extensive lawns and public paddocks for guests and photography
- A wedding rehearsal – during business hours
- Microphone and speaker system
- Ceremony Packages
 - \$800 when booked with a reception package (concurrent with reception)
 - \$2000 when booked stand alone
- Allow 1 hour from guest arrival to ceremony completion

2019



*Menu Options
at Tobruk Sydney*

Tobruk Premium Menu



Choice of 1 entree (soup or pasta), mains alternate,
1 dessert

Includes bread roll, butter and freshly brewed
tea and coffee

Entrees

- Creamy pumpkin soup with fresh damper roll
- Spring vegetable soup with fresh damper roll

Or

- Gnocchi with Greek feta in rich Napolitana and basil sauce
- Spinach and ricotta ravioli in tomato and mixed herbs

Mains

- Barbecued beef rump steak with a medley of vegetable and old fashioned pan gravy
- Grilled chicken breast fillet with a medley of vegetable and old fashioned pan gravy (vegetarian mains available upon request)

Desserts

- Chocolate and vanilla cheesecake topped with accent of caramel
- Roasted macadamia nuts in a bed of caramel and chocolate ganache
- Baked creamy cheesecake with swirl of blueberry
- Marbled chocolate and poached orange cake finished with ganache
- Apple and rhubarb on a base of orange meal topped with crumble

2019

Three Course Menu

Choice of two options, served alternatively

All mains served with oven roasted vegetables or medley of steamed vegetables

Includes bread roll, butter and freshly brewed tea and coffee

Entrees

- Fresh King Prawns served on bed of rocket with lemon and cocktail dressing
- Fresh Atlantic smoked salmon with cream cheese, capers and croutons
- Fresh premium Sydney Rock Oysters (subject to availability)

Or

- Gnocchi with Greek feta in rich Napolitana and basil sauce
- Spinach and ricotta ravioli in tomato and mixed herbs
- Veal Tortellini in cream, bacon and mushroom sauce

Main Meals

- Roast Beef sirloin served with pepper sauce
- Grilled chicken breast fillet with cream and mild mustard or tomato, white wine and bacon sauce
- Grilled scotch fillet of beef served with creamy mushroom sauce
- Baked Atlantic salmon with lemon butter
- Roasted pork or lamb or beef

(Vegetarian mains available upon request)

Desserts

- Chocolate and vanilla cheesecake topped with accent of caramel
- Roasted macadamia nuts in a bed of caramel and chocolate ganache
- Baked creamy cheesecake with swirl of blueberry
- Marbled chocolate and poached orange cake finished with ganache
- Apple and rhubarb on a base of orange meal topped with crumble

Set Buffet

Choice of 2 salads, 2 hot dishes, 1 pasta and 2 side dishes

Includes bread roll, butter, deli platter and dessert

Deli Platter

- Smoked leg ham off the bone with mustard pickles
- Roast Turkey breast with cranberry sauce
- Sliced Sopressa salami

Salads

- Traditional Greek salad
- Traditional Caesar salad with bacon and croutons
- Sliced vine ripened tomatoes with pesto
- Baby beets, carrot, parsley and feta salad with lemon mint dressing
- Cocktail potato salad with chive and sour cream dressing
- Fresh seasonal mixed garden salad

Hot Selection

- Roasted beef sirloin served with cream, brandy and pepper sauce
- Grilled chicken breast fillet with cream and mild mustard or tomato, white wine and bacon sauce
- Grilled scotch fillet of beef served with creamy mushroom sauce
- Oven roasted pork, lamb, or beef
- Spit roast optional – \$7.50pp (2 meat choices)

(Vegetarian mains available upon request)

Optional seafood selection at \$20pp including oysters, king prawns and salmon platters

Pasta Selection

- Gnocchi with Greek feta in rich Napolitana and basil sauce
- Spinach and ricotta ravioli in tomato and mixed herbs
- Veal tortellini in cream, bacon and mushroom sauce

Side dishes

- Baby potatoes seasoned with rosemary and sea salt
- Creamy baked potato with cheese and garlic cream
- Steamed jasmine rice
- Buttered seasonal vegetables
- Roasted seasonal vegetables

Dessert

- Selection of cakes, gateaux and tarts with cream and fruit coulis
- Freshly brewed tea and coffee

2019

A close-up photograph of two hands holding champagne flutes. The hand on the left is wearing a wide, diamond-encrusted ring. Both glasses are filled with a light-colored, bubbly beverage. The background is softly blurred, showing a person in a white and blue striped shirt and another person in a dark blue suit jacket. The overall mood is elegant and celebratory.

*Beverage Packages
at Tobruk Sydney*

Silver Lining

\$10/hr pp or \$35pp – 5 hrs

	\$ Bottle
Bay of Stones Chardonnay – SA	\$25
Bay of Stones Sauvignon – SA	\$25
Bay of Stones Shiraz – SA	\$25
Bay of Stones Cabernet Sauvignon – SA	\$25
Bay of Stones Sparkling Brut NV – SA	\$25
Beer, Tooheys New, VB or XXXX	\$7
Light Beer; Hahn Light	\$6
Soft Drink	Glass \$4 Jug \$12
Fruit Juice	Glass \$4 Jug \$14

Platinum Palette

\$14/hr pp or \$45pp – 5 hours

	\$ Bottle
St Hilary Chardonnay – SA	\$40
The Grayling Sauvignon Blanc – SA	\$40
Gramp's Cabernet Merlot – SA	\$40
Gramp's Shiraz – SA	\$40
Trilogy Pinot Meunier Sparkling	\$40
Beer; Extra Dry, Cown, James Boags, Corona	\$9
Light Beer; Hahn Premium Light	\$6
Soft Drink	Glass \$4 Jug \$12
Fruit Juice	Glass \$4 Jug \$14

Golden Essence

\$12/hr pp or \$40pp – 5 hours

	\$ Bottle
Jacob's Creek Moscato – SA	\$30
Sun Craft Sauvignon Blanc – SA	\$30
Sun Craft Shiraz – SA	\$30
Sun Craft Cabernet Sauvignon	\$30
Jacob's Creek Chardonnay Pinot Noir	\$30
Beer; Extra Dry, Crown or James Boags	\$9
Light Beer; Hahn Premium Light	\$6
Soft Drink	Glass \$4 Jug \$12
Fruit Juice	Glass \$4 Jug \$14





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