

Wedding Guide



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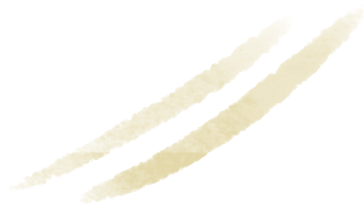


Welcome

Firstly, congratulations on your engagement! Thank you for taking the time to consider The Black Tie as an option to host one of the most important days of your life.

Located in the rolling hills of Gippsland, and just a 60-minute drive from Melbourne, The Black Tie Warragul has everything you could expect of a premium wedding venue. Our extensive and pristine gardens and traditional chandelier inspired venue provides the perfect backdrop for your special day.

When it comes to wedding venues, we truly are Gippsland's hidden jewel.



The Black Tie has been creating weddings for over 30 years, and with that experience, we know what it takes to produce a truly magical event. We really have seen it all!

Our commitment to your special day is unparalleled and our experienced staff will guide you every step of the way to planning and producing the wedding of your dreams.

We will even be there to dim the lights for your first dance as husband and wife. Every small detail is covered, *for you.*

Say “I Do” with us

Eliminate the need for your guests to travel between your ceremony and reception by hosting both at The Black Tie.

Exchange your ‘I do’s’ in our picturesque gazebo with established and maintained gardens. You’ll have no shortage of photo opportunities with night time lighting of our gazebo and gardens.

Inclusions:

- ☞ Ceremony Site Hire
- ☞ Easel for signage
- ☞ Set up of 60 white chairs
- ☞ Red Carpet
- ☞ Iced Water Refreshment station
- ☞ Signing table
- ☞ Trial run through of ceremony before the big day
- ☞ External lighting of ceremony for night time photo opportunities
- ☞ Use of gardens for photos

Ceremony Upgrade Package

Take the stress out of organizing the very important (but very tedious) decorations that make your ceremony stand out with our Ceremony Upgrade Package!

Additional Ceremony Inclusions:

- ☞ Wine Barrels (2)
- ☞ Tulle (5)
- ☞ Shepherds Hooks & Jars (24)
- ☞ Gazebo Floral Arrangements (2)
- ☞ Floral Hoops (2)
- ☞ Large Black Candle Lanterns (8)





Reception

The Black Tie is a showpiece of traditional wedding elegance. Our sparkling chandeliers can be seen from every angle and light up our generous function room. Enjoy exclusive use of our reception venue where you and your guests will feast and dance the night away.

Inclusions:

- ✦ 5-hour function duration
- ✦ Complimentary cutting and serving of wedding cake on either platters or placed into bags for guests to take home.
- ✦ Your very own personal wedding coordinator
- ✦ Use of our extensive gardens which are fully lit for night time photo opportunities
- ✦ Fully skirted and clothed bridal table
- ✦ Your choice of crisp white linen table cloths with or without a white lace or sharp black tablecloths
- ✦ Your choice of over 15 coloured table runners
- ✦ Your choice from our range of table centrepieces
- ✦ Your selection of floral arrangements or candles around the venue
- ✦ Private Bridal room fitted with a full-length mirror, washbasin and toilet facilities
- ✦ Cordless microphone
- ✦ Large Dance floor
- ✦ Round Tables with fresh white table linen
- ✦ All crockery, cutlery and glassware
- ✦ White chair covers and a choice of over 15 coloured chair sashes
- ✦ Easel for table seating chart
- ✦ Cake table with a silver knife
- ✦ Presents table
- ✦ Tea and coffee station

Our venue also boasts:

- ✦ Fully dimmable interior lighting
- ✦ Private off-street parking for up to 100 vehicles
- ✦ Fully licensed bar

Food

Generous portions, lovingly prepared by our Chef. Menus can be individually tailored to the preferences of the Bride and Groom and all dietary requirements can be catered for.

Platters

Antipasto Platter (serves 8-10 people) - A selection of dips, grilled and marinated vegetables, olives, tapenades and grilled Turkish bread.

Cheese Platter (serves 4-5 people, two per table) - A selection of local and imported cheeses, crackers, quince paste and fruits.



Buffet

Dinner

Stuck on choice from our extensive menu? Why not have it all? Our buffet dinner option gives you and your guests all the food choices you need. From roast meats to scallop potatoes, spring rolls and everything in between, you'll be rest assured that none of your guests will leave our venue hungry, with second and third helpings welcomed. We will even tailor the dishes to your preferences to ensure that we have covered all tastes.

Dessert

Our buffet dessert table provides your guests with a generous selection of mousses, French pastries, cheesecakes, pavlova and puddings. It also includes a chocolate fountain with all the trimmings which is sure to please your guests. The buffet dessert table comes standard with our Buffet and Premium menu options and can be upgraded on the Silver and Gold menu options.

Capacity

October to April

(peak season)

	<i>Saturday</i>	<i>Friday or Sunday</i>
Seated	80 Minimum 130 Maximum	50 Minimum 130 Maximum
Cocktail	80 Minimum 130 Maximum	50 Minimum 150 Maximum

May to September

(off season)

	<i>Saturday</i>	<i>Friday or Sunday</i>
Seated	50 Minimum 130 Maximum	50 Minimum 130 Maximum
Cocktail	60 Minimum 130 Maximum	50 Minimum 150 Maximum

Special Offer

If you book your wedding in the off season (May to September) we will give you a complimentary upgrade to the Gold menu for the price of the Silver menu.

Platinum Package

On arrival:

- Chef's selection of hot and cold canapés

Entrée:

(selection of 2 served on an alternate basis)

- *Potato Rosti and Sweet Potato Vegetable Stack* - Golden potato fritters, vegetable hummus, spinach and sweet potato crisps served with balsamic onion glaze.
- *Roasted Stuffed Quail* - Whole roasted quail stuffed with chicken and turkey forcemeat, served on a nest of seasonal vegetables, with demiglaze and cranberry gel.
- *Salt & Pepper Squid with Squid Ink Pappardelle* - Lightly fried squid tossed in salt & pepper seasoning served on a bed of squid ink pappardella and cauliflower tabouli with garlic aioli.
- *Vegetable Terrine and Tri Hommus* - Seasonal vegetable loaf and vegetable cheese puree served with sweet potato, avocado and beetroot hummus.
- *Goats Cheese and Caramelised Onion Tart* - Marinated goats cheese and caramelized onion in a delicate puff pastry case served with spicy tomato & peppers relish.
- *Garlic Prawns, Golden Arancini Ball with Lime Aioli* - Marinated garlic prawns skewered on turmeric and savoury arancini ball with lime wedges and served with lime aioli.
- *Lemon Myrtle Squid Salad* - A taste of Australian lemon myrtle squid rings tossed in salt & pepper spice mix served on a bed of lettuce mix with cherry tomatoes, light balsamic dressing and lemon gremolata.
- *Salmon Tasting Plate* - A mix of salmon macaroon, brown sugar glazed salmon wedge and salmon croquette served with fried nori strips and seafood pearls.

Main:

(selection of 2 served on an alternate basis)

- *Kangaroo Ragu with Roasted Pumpkin and Pine Nut Ravioli* - A tender braised and shredded Kangaroo stew cooked in a rich red wine and tomato sauce served on a bed of house-made ravioli and roasted cherry tomatoes.
- *Beef Wellington* - Traditional Scotch Beef wrapped in a light flakey pastry shell with spinach and mushroom duxelle served with seasonal vegetables and rich beef demi-glaze.
- *Deconstructed Chicken Cordon Bleu* - Tender chicken breast rolled with ham and swiss cheese served with cauliflower and mustard parmesan cheese sauce, topped with roasted herb crumbs and served with seasonal vegetables.
- *Texan Beef Rib* - Marinated and slow cooked beef rib with Texan sweet sauce served with ranch style potatoes, black-eyed peas, roasted corn fritters and maple carrots.
- *Marinated Pork Belly and Kimchi* - Pork Belly marinated in Char Siu sauce served on a bed of aromatic steamed rice with pickled vegetables and kimchi.
- *Asian Style Salmon* - Steamed herb Salmon fillet served on a bed of Asian greens and rice noodles with ginger and honey soy pearls.
- *Sichuan Duck* - Twice cooked Chinese duck served with Asian style vegetables and plum sauce.
- *Greek Lamb Cutlets* - Rosemary, lemon and yogurt-marinated lamb cutlets, served with minted smashed peas and sweet potato relish and a seasonal vegetable medley.

Dessert:

- *Buffet Dessert* - A selection of mousses, French pastries, cheesecakes, pavlova, puddings and includes a chocolate fountain with all the trimmings.

Gold Package

On arrival:

- Chef's selection of hot and cold canapés

Entrée:

(selection of 2 served on an alternate basis)

- *Lamb Souvlaki* - Greek style lamb served with cauliflower flatbread, wilted spinach, tomato, and cucumber salsa, feta, marinated artichoke, tzatziki and garnished with Harissa sauce.
- *Poulet Tasting Plate* - A selection of chicken culinary delights consisting of chicken pate profiterole, lemon and rosemary chicken skewer, and a chicken croquette garnished with crispy chicken skin and marinated egg slices.
- *Tri Arancini Tasting Plate* - Triple the enjoyment of risotto rice balls in 3 flavours (pesto, beetroot, and golden vegetable), served with garlic aioli.
- *Miso Sweet Potato & Vegetable Stack* - Roasted sweet potato, herb beetroot polenta, fried golden tofu and smashed peas with a Japanese miso glaze.
- *Garlic Prawns on Aromatic Rice* - Prawns cooked in a classic creamy garlic sauce served with spiced aromatic rice.
- *Rosemary & Lemon Chicken Skewers on a Rice Noodle Nest* - Tender chicken breast marinated and cooked in a rosemary and lemon baste, served on a rice noodle nest with tangy lemon sauce.
- *Homemade Pork Spring Rolls* - Tender pork mince and vegetables wrapped in wonton sheets, dry baked and served with plum sauce on a bed of Asian greens.
- *Vietnamese Ricepaper Rolls* - Fresh rice paper rolls traditionally consisting of pork, shrimp and seasonal vegetables on rice vermicelli, served with sweet chili & soy sauce.
- *Pork Belly* - Tender pork belly marinated in apple cider, roasted and served with pork crackle and apple cider glaze on a bed of sage and apple mash.

Main:

(selection of 2 served on an alternate basis)

- *Beef Brisket and Balsamic Onion Jus* - 8-hour slow cooked beef with rosemary and garlic, shredded and pressed, served with seasonal vegetables and balsamic onion gravy.
- *Irish Lamb Shanks* - 8-hour slow cooked lamb shanks braised in mint cider served on a bed of vegetable mash and seasonal vegetables with rutabaga relish.
- *Moroccan Apricot Chicken* - A tagine style chicken served on a bed of cauliflower couscous and roasted vegetable medley topped with Moroccan spiced yogurt and roasted pine nuts.
- *Poisson Roulade* - White fish fillets rolled and stuffed with seasonal herbs poached in white wine stock, served with seafood veloute and lightly steamed vegetable medley.
- *Chicken Ballotine* - Tender chicken breast stuffed with cheesy bacon and vegetable herb risotto, served with demi-glace and seasonal vegetables.
- *Beef Wellington* - Traditional Scotch beef wrapped in a light flaky pastry shell with spinach and mushroom duxelles, served with seasonal vegetables and rich beef demi-glace.
- *Beef Ragu and Tri Pappardelle* - Italian slow cooked beef stew with red wine and vegetables served with rainbow-colored pappardelle pasta and topped with cauliflower gremolata and parmesan crisp.
- *Marinated Pork Belly and Kimchi* - Pork belly marinated in Char Siu sauce, served on a bed of aromatic steamed rice with pickled vegetables and kimchi.

Dessert:

(selection of 2 served on an alternate basis)

- ⌘ Chocolate Lava Pudding served with vanilla bean ice cream and white chocolate shards
- ⌘ Tiramisu served with a dollop of thickened Gippsland cream and wafers
- ⌘ Florida Keys Lime Pie served with a dollop of thickened Gippsland cream
- ⌘ Deconstructed Lemon Cheesecake served with lemon sauce
- ⌘ Mocha Panna Cotta served with vanilla bean ice cream
- ⌘ Eton Mess
- ⌘ 3-Dessert Tasting Plate
- ⌘ Raspberry White Chocolate Ice cream Pyramid - Raspberry sorbet atop Belgian White Chocolate ice cream
- ⌘ Toblerone Ice Cream Pyramid - A classic combination of Chocolate and Honey Almond Nougat ice creams



Silver Package

On arrival:

- Chef's selection of hot and cold canapés

Entrée:

Antipasto Tasting Plate OR *Soup*
(served on an alternate basis).
Choice of 2:

- Roasted pumpkin & sweet potato
- Potato & Leek
- Chicken & Sweet Corn
- Roasted Capsicum & Tomato

Main:

(selection of 2 served on an alternate basis)

- *Apple Cider Braised Pork and Caramelized Apple* - Slow cooked pork braised in apple cider and herbs, served with seasonal vegetables, pork gravy, and caramelized apple slices.
- *Osso Bucco* - Italian-style slow cooked beef shank braised in red wine, tomato, and vegetable stock, served with sweet potato mash, wilted spinach, and roasted tomato.
- *Honey Mustard Chicken and Seasonal Vegetables* - Tender chicken breast, seasoned and pan fried, served with honey mustard sauce and seasonal vegetables.
- *Beef & Pork Terrine* - Beef, pork, vegetables, and herbs encased in a light pastry shell served with creamy potato mash, seasonal vegetables and topped with homemade tomato jam.
- *Asian Style Barramundi* - Barramundi with sweet chili sauce and Asian greens served on a bed of rice noodles.
- *Beef Provincial* - Braised beef roast, slow cooked in a rich vegetable, red wine, and bacon stock served on a bed of mashed potato with seasonal green vegetables.

- *Deconstructed Chicken Cordon Bleu* - Tender chicken breast rolled with ham and swiss cheese served with cauliflower and mustard parmesan cheese sauce, topped with roasted herb crumbs and served with seasonal vegetables.
- *Char Sui Pork* - Marinated roast pork with Chinese spices, slow cooked and basted with Char Sui glaze served with sweet chili tossed vegetables and rice noodle nests.

Dessert:

(selection of 2 served on an alternate basis)

- Bread & Butter Pudding with Caramel Sauce served with vanilla bean ice cream.
- Tangy Lemon Meringue tart served with a dollop of thickened Gippsland cream.
- Golden Syrup Dumplings served with vanilla bean ice cream.
- Crème Caramel served with a dollop of thickened Gippsland cream.
- Apple & Sour Cherry Strudel served with vanilla bean ice cream.
- Summer Berry Pavlova served with Blueberry sauce.
- Apricot & Almond Crumble served with vanilla bean ice cream.
- Berry Brioche Bruschetta served with dark chocolate shards.
- Stickydate Pudding served with vanilla bean ice cream.

Cocktail Package



Inclusions:

- ✦ 5-hour function duration.
- ✦ Complimentary cutting and serving of wedding cake on either platters or placed into bags for guests to take home.
- ✦ Your very own personal wedding coordinator.
- ✦ Use of our extensive gardens which are fully lit for night time photo opportunities.
- ✦ Your selection of floral arrangements or candles around the venue.
- ✦ Private Bridal room fitted with a full-length mirror, washbasin and toilet facilities.
- ✦ Cordless microphone.
- ✦ Large dance floor.
- ✦ Three round tables with fresh white table linen.
- ✦ Easel for table seating chart.
- ✦ Cake table with a silver knife.
- ✦ Presents table.
- ✦ Tea and coffee station.

More Substantial: (selection of 2)

- ✦ Fish & Chip Box with Lemon and Lime Aioli.
- ✦ Pork Sliders with Coleslaw & Chipotle Mayo.
- ✦ Chicken & Chorizo Paella.
- ✦ Mini Beef Burgers with Homemade Tomato Jam.

Cocktail Items:

(selection of 7)

- ✦ Oyster Shooters.
- ✦ Asian Tasting Plate - spring rolls, samosa, dim sims.
- ✦ Mozzarella & Pesto Arancini Balls.
- ✦ Pumpkin & Goat Cheese tarts.
- ✦ Zucchini & Prawn Fritters.
- ✦ Chicken Parma Bites.
- ✦ Garlic Prawn Skewers
- ✦ Thai Chicken Spring Roll with Soy Dipping Sauce.
- ✦ Five Spice Fried Chicken Tenders with Soy Dipping Sauce.
- ✦ Angus Beef Meatballs with Homemade Tomato Jam.
- ✦ Bacon, Pesto and Haloumi Bites.
- ✦ Pesto Chicken Croquettes with Honey Mustard Aioli.
- ✦ Greek Style Lamb Meatballs with Minted Yogurt.
- ✦ Salt & Pepper Calamari with Lemon and Lime Aioli.
- ✦ Mini Corn Fritters w. Smoked Salmon and Lemon Yogurt.
- ✦ Mini Mac and Cheese with Cauliflower Crumb.
- ✦ Fresh Falafel Pita Pockets with Honey Mustard Aioli.
- ✦ Chicken Caesar Salad with Anchovy Dressing.

Beverage Packages

Tier 1

White:

- Lindeman's Bin 95 Sauvignon Blanc
- Lindeman's Bin 65 Chardonnay
- South Point Estate Moscato

Red:

- Lindeman's Bin 50 Shiraz
- Lindeman's Bin 45 Cabernet Sauvignon
- Lindeman's Bin 40 Merlot

Sparkling:

- Yellowglen Yellow

Beer & Cider:

- Carlton Draught, Carlton Dry, Victoria Bitter, Great Northern Original, Pure Blonde
- Cascade Premium Light, Carlton Mid, Great Northern Crisp Larger
- 5 Seeds cider, Somersby cider, Strongbow cider

Non-Alcoholic Beverages:

- Assorted soft drink and juices

Tier 2

White:

- Oyster Bay Sauvignon Blanc
- St Huberts Chardonnay
- Brown Brothers Moscato

Red:

- Wynns Coonawarra Shiraz
- Riddoch Coonawarra Cabernet Sauvignon
- Lindeman's Bin 40 Merlot

Sparkling:

- Brown Brothers Prosecco
- Yellowglen Yellow

Beer & Cider:

- Carlton Draught, Carlton Dry, Victoria Bitter, Great Northern Original, Pure Blonde, Furphy, Corona, Crown Larger, Boags Premium, Heineken, Coopers Sparkling Ale, John Boston Sparkling Ale
- Cascade Premium Light, Carlton Mid, Great Northern Crisp Larger
- 5 Seeds cider, Somersby cider, Strongbow cider

Non-Alcoholic Beverages:

- Assorted soft drink and juices

All beverage packages are for a 5-hour duration. An additional hour can be added to the commencement of the wedding. Bar closes at 11:45 pm.

Special beverage packages can be tailored upon request. Spirits available on request for an additional charge per drink. Guests may purchase their own drinks from the bar on an individual basis or run a bar tab. Bar Tab available on request.

Pricing Guide

	2021	2022
Ceremony Package	\$350.00	\$400.00
Ceremony Upgrade Package	\$450.00	\$500.00
Silver Menu	\$80.00 per person	\$85.00 per person
Cocktail Package	\$50.00 per person	\$55.00 per person
Gold Menu	\$85.00 per person	\$90.00 per person
Platinum Menu	\$90.00 per person	\$95.00 per person
Buffet	\$85.00 per person	\$90.00 per person
<i>Children & Third Party</i>		
Children (under 12 y.o.) Silver Menu	\$25.00 per person	\$25.00 per person
Children (under 12 y.o.) Gold Menu	\$25.00 per person	\$25.00 per person
Children (under 12 y.o.) Platinum Menu	\$25.00 per person	\$25.00 per person
Third Party (includes main & 2 drinks)	\$30.00 per person	\$30.00 per person
<i>Buffet Dessert</i>		
Buffet Dessert	\$15.00 per person	\$15.00 per person
Upgrade from Silver Menu	\$5.00 per person	\$5.00 per person
Upgrade from Gold Menu	\$5.00 per person	\$5.00 per person
<i>Platters</i>		
Antipasto (1 platter per table)	\$40.00 per platter	\$40.00 per platter
Cheese (2 platters per table)	\$40.00 per platter	\$40.00 per platter
<i>Beverage Package</i>		
Tier 1	\$30.00 per person	\$35.00 per person
Tier 2	\$35.00 per person	\$40.00 per person
<i>Beverage Upgrades</i>		
Additional Hour	\$10.00 per person	\$10.00 per person

Terms & Conditions

Wedding

Securing your date

You may make a tentative booking at any time by calling The Black Tie. All tentative bookings will be held for a maximum of 7 days. To secure your wedding booking and ensure we reserve your date you'll just need to simply complete some basic paperwork and leave a \$1,000.00 deposit which will be credited to your wedding account. The deposit is not transferable to another date unless agreed by The Black Tie and any transfer may incur an additional fee.

Payment

Final guest numbers must be confirmed and the balance of the wedding account (including food and beverages) is to be paid in full no less than 7 days prior to the wedding date.

All prices quoted within this document are inclusive of GST. Prices are correct at the time of printing and are subject to change without notice. Weddings booked on public holidays will incur a 15% surcharge to all food and beverage costs.

Cancellation

Should unfortunate circumstances force you to defer or cancel your booking, your deposit and subsequent payments will only be refunded under extenuating circumstances. Under all other circumstances, the deposit and subsequent payments are non-refundable and non-transferable.

Guest Count

Minimum and maximum guest numbers must be strictly adhered to. Any wedding booked that does not meet the minimum guest numbers will be charged for the minimum guest numbers for the appropriate season, unless otherwise agreed.

Dietary Requirements

All dietary requirements for guests are to be confirmed no less than 7 days prior to the wedding date.

Loss or Damage

Any damage to the property located on the premises of The Black Tie, including but not limited to, carpet, fixtures and fittings are the responsibility of the wedding couple. Any costs associated with the repair of property damaged during a function will be invoiced to the customer and must be paid within 48 hours of receiving an invoice.

Third Party Property

The Black Tie is not liable for any damage or loss caused to any property of the customer, their supplier or guest, before, during or after the function.

Entertainment

The Black Tie reserves the right to control the quality, style and volume of any entertainment booked by the customer.

Access to the Venue

Access to the Venue will be granted for setting up from 9 am the day of the wedding unless otherwise pre-arranged and agreed. All decorations and presents must be removed from The Black Tie venue on the night of the wedding. No decorations or presents will be kept at The Black Tie venue overnight.

Catering

No private catering is permitted to be brought into The Black Tie, with wedding cakes being the exception.

Responsible Service of Alcohol

As an operator of a licensed venue, The Black Tie is required to meet certain obligations in relation to the responsible service of alcohol. The Black Tie's staff are committed to the regulations of Responsible Service of Alcohol Victoria and reserve the right to refuse service of alcohol to any person.

Guest Conduct

The Black Tie reserves the right to remove any guest from the premises that is intoxicated or behaving in an unreasonable manner.

Decorations

The throwing of confetti, glitter, synthetic rose petals, poppers or streamers is banned at The Black Tie. Instead, we suggest you look at environmentally friendly options such as real rose petals and leaves.

Wet or Hot Weather Options

Should the weather not suit your ceremony, don't worry, we have indoor options available.

Third Party Meals

Third party supplier meals are available and include the main meal and 2 glasses of soft drink.



Wedding Contract

Date _____

Received \$ _____ Deposit for _____

Function Type _____

Expected Number of Guests _____

Function Date _____

Contact Person _____

Phone/Mobile Number _____

Mailing Address _____

Email Address _____

Function Start Time _____

Deposit Paid by _____ Cash/Cheque/Credit

Additional Information _____

Menu Issued Yes/No

Have you read and understand the terms and conditions set out by the Black Tie? Yes/No

Signed and Printed for the Black Tie

Customer

THE black tie



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