



## *Wedding Package*

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Trading as Tompkins on Swan

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## *Welcome to Tompkins on Swan*

Congratulations on your recent engagement and thank you for considering Tompkins on Swan to host your special day

Tompkins on Swan is centrally located with beautiful views of the city across the sprawling grass reserve and sparkling Swan River

Between the dedicated kitchen crew and tireless working of the functions staff, Tompkins on Swan ensures your wedding is seamlessly special



### *River Room*

Filled with natural light, boasting magnificent views across the grass reserve and sparkling Swan River through its floor to ceiling windows, and our Romeo & Juliet balcony, our River Room is the perfect place for your reception.

Capacity: Up to 300 guests cocktail style  
Up to 220 guests seated with no dance floor  
Up to 180 guests seated with dance floor and bridal table

### *Tompkins Room*

With views across the grass reserve and sparkling Swan River the Tompkins Room provides the perfect atmosphere for your special day with a variety of decorating options available.

Capacity: Up to 300 guests cocktail style  
Up to 160 guests seated with dance floor and bridal table

### *Bridal Room*

Our Swan View Room located upstairs gives your bridal party the opportunity to relax and enjoy pre dinner drinks and canapés whilst taking in the stunning view from the large balcony before entering the reception

## *Package Inclusions*

The following items are included in our Wedding Package:

Parking for up to 200 cars  
Lectern & Microphone (with in-house sound system)  
Room Set Up & Clean Up  
Tables & Chairs  
Clothed Gift and Cake Table with Cake Knife  
Crocery, Cutlery & Glassware  
White Linen Tablecloths & White Linen Napkins  
Cake Cutting (served on platters and/or individually boxed or bagged)  
Printed Menus for each table  
Complimentary use of the Swan View Room for the Bridal Party on arrival

## *Venue Hire*

Bookings are available from 8am to 5pm or from 6pm to 12pm  
Due to license restrictions all evening functions must be finished by no later than 12pm

### Tompkins on Swan Room

Venue Hire Fee \$850.00

(Complimentary for bookings of 150 guests or more)

#### Capacity:

300 guests cocktail style standing  
160 guests seated configured as round tables of 10

### River Room

Venue Hire Fee \$850.00

Dance Floor Hire: \$500.00

(Complimentary for bookings of 150 guests or more)

#### Capacity:

300 guests cocktail style standing  
220 guests seated with no dance floor  
180 guests seated with 4.5m x 4.5m dance floor

## *Decorating Options & Preferred Suppliers*

Our preferred decorator Event Style can offer a variety of decorating options from chair covers, centre pieces, table mirrors and wishing wells through to full room draping. Prices can either be based on individual items or packages, which with the help of Robert and his team will ensure the perfect atmosphere is created for your special day.

We would also not hesitate to recommend the following suppliers for all your entertainment needs:

DJ: DJ Scott-e

Live Band: Groove Night Avenue

Photo Booth: Memory Booth Perth

# *Dinner Reception*

## **Plated Menu**

### **3 Course Set Menu**

\$70.00 per person

### **4 Course Set Menu**

\$80.00 per person

### **5 Course Set Menu**

\$90.00 per person

Alternate drop entree - \$5pp

Alternate drop main - \$7.50pp

Alternate drop dessert - \$5pp

Guests choose between two mains on the day - \$20pp (maximum of 100 guests)

Individual plating of wedding cake with garnish - \$3pp

## **Courses**

### *Canapés - Please select 4*

Wild Mushroom & Truffle Arancini Balls

Prawn Cutlets with Avocado Mousse

Crumbed Camembert Wedges with Chilli Strawberry Jam

Cucumber Cups with Teriyaki Chicken

Watermelon, Feta & Mint Spoons

Smoked Salmon with Caper Dill & Crème Fraîche on Chive Pikelets

### *Soup*

Thai style roasted pumpkin with ginger, palm sugar & chive cream

Forest mushroom with white truffle essence and cracked black pepper

Roasted Roma Tomato and Persian Fetta Cheese

Traditional leek and potato with garlic croutons

Roast Parsnip and Blue Cheese

### *Antipasto - Please select 5 items from the following:*

Marinated Olives

Grilled Chorizo sausage

Char-grilled Turkish bread served with balsamic and extra virgin olive oil

Sliced Coppa

Olive Ciabatta bread

Smoked salmon with a dill caper dressing

Pesto crusted grilled chicken

Sundried tomatoes

Roma Tomato & Basil bruschetta

## Entree

Thai beef salad with crispy noodles and a lime sesame chili dressing  
Szechuan Pepper Calamari served on pickled fennel and cucumber salad  
Honey soy sesame crusted chicken served on a vermicelli noodle salad with chilli peanut and cucumber sambel  
Tequila and lime cured salmon on avocado, watermelon and mint salsa  
Stuffed Portobello mushroom, herb and ricotta finished on a rich ratatouille (Vegetarian)  
Wild mushroom and asparagus risotto finished with wild truffles (Vegan)

## Main

Pancetta wrapped beef fillet served with creamy parmesan mash, baby onions, baby carrots and a port jus  
Chimichurri rubbed rib eye of beef served with parsnip puree, a leek and potato rosti and roasted balsamic cherry tomatoes  
Breast of chicken wrapped in wild mushrooms and prosciutto, encased in puff pastry and served with a sweet potato mash, asparagus spears and a Dijon mustard jus  
Fillet of crispy skin barramundi with a prawn, dill and caper colcannon, served with asparagus spears and finished with a tomato Beurre blanc  
Crusted grilled Atlantic salmon served with spiced Israeli couscous, sundried tomato tapenade and a kaffir lime butter sauce  
Confit duck leg served with Asian greens and steamed rice finished with a ginger-chili garlic glaze  
Seasonal roasted vegetable and Persian feta stack served with a traditional Napoletana sauce (Vegetarian)

*Bowls of seasonal vegetables and a tossed green salad served for each table  
A Fresh bread roll is served with the main course*

## Dessert

Seasonal fresh fruit salad served with vanilla bean ice cream  
Chocolate Decadence served with fresh double cream  
Baileys cheesecake served with hot chocolate fudge and cookies & cream ice cream  
Sticky Date Pudding served with hot butterscotch sauce and vanilla bean ice cream  
Lemon meringue Pie served with clotted cream  
Cheese Plate and Preserves

**Tea & Coffee served with after dinner mints**

# Buffet Menu

**Option 1 – Canapes, 1 carvery, 2 hot dishes, 3 sides, 2 salads & 1 dessert**  
\$70.00 per person

**Option 2 – Canapes, 1 soup, 1 carvery, 2 hot dishes, 3 sides, 2 salads & 1 dessert**  
\$74.00 per person

**Option 3 – Canapes, 1 soup, antipasto, 1 cold seafood, 1 carvery, 2 hot dishes,  
3 sides, 2 salads & 1 dessert**  
\$82.00 per person

**Option 4 – Canapes, 1 soup, antipasto, 1 cold seafood, 2 carvery, 3 hot dishes,  
3 sides, 3 salads, 1 dessert & 1 cheese**  
\$95.00 per person

## *Canapés - Please select 4*

Wild Mushroom & Truffle Arancini Balls  
Prawn Cutlets with Avocado Mousse  
Crumbed Camembert Wedges with Chilli Strawberry Jam  
Cucumber Cups with Teriyaki Chicken  
Watermelon, Feta & Mint Spoons  
Smoked Salmon with Capers Dill & Crème Fraîche on Chive Pikelets

## *Soup*

Thai style roasted pumpkin with ginger, palm sugar & chive creme  
Forest mushroom with white truffle essence and cracked black pepper  
Roasted Roma Tomato and Persian Fetta Cheese  
Traditional leek and potato with garlic croutons  
Roast Parsnip and Blue Cheese

## *Antipasto - Please select 5 items from the following:*

Marinated Olives  
Grilled Chorizo sausage  
Char-grilled Turkish bread served with balsamic and extra virgin olive oil  
Sliced Coppa  
Sliced Calabrese  
Olive Ciabatta bread  
Smoked salmon with a caper dressing  
Pesto grilled chicken  
Sundried tomatoes

Tomato & basil bruschetta

### Hot Meals

*Hot meals are served to guests by Tompkins on Swan staff*

### Carvery

Tender herbed roasted beef served with red wine jus  
Roasted Rosemary Leg of Lamb served with mint jelly and gravy  
Boned roasted Leg of Pork served with traditional apple sauce and crackling  
English style roasted chicken served with gravy

### Chicken

Crispy Chinese BBQ Chicken served with a Plum Sauce  
Chicken Cacciatore  
Thai Green Chicken Curry  
Chicken Thigh Limone  
Chicken, Mushroom & Asparagus Risotto

### Lamb / Beef

Beef Stroganoff  
Beef or Lamb Rogan Josh served with Naan Bread  
French Style Beef Bourguignon with carrot, mushroom and bacon

### Seafood

Parsley, Parmesan & Herb Crumbed fillets of fish  
Prawn, Mussels & Pink Snapper served in a White Wine Risotto  
Seared Atlantic Salmon, Prawns and Mussels with a Champagne Sauce  
Chilli Mussels

### Vegetarian

Stir Fried Hokkien Noodles with Asian vegetables  
Vegetable Korma  
Spinach and Ricotta Tortellini  
Spinach, Pumpkin & Feta Risotto  
Vegetable Ratatouille

## *Cold Seafood*

Sydney Rock Oysters served with shallot vinegar  
Tasmanian Smoked Salmon  
King Prawns served with Thousand Island Sauce  
Char-grilled Greek Style Octopus

## *Sides*

Pilaf Rice or Herbed White Rice  
Fresh Seasonal Steamed Vegetables  
Garlic & Rosemary Roasted potatoes

## *Salads*

Greek salad  
Caesar Salad  
Waldorf Salad  
Gourmet creamy potato salad  
Tossed garden salad  
Continental pasta salad  
Red Cabbage Slaw  
Fatoush: diced capsicum, tomato, onion topped with crispy pitta bread  
Potato, chive and Prosciutto salad  
Roasted Pumpkin, Fetta and English Spinach

## *Desserts*

Individual Pavlova topped with Chantilly Cream and fresh wild-berries  
Granny Smith Apple crumble and vanilla bean custard  
Chocolate Mudcake  
Lemon & Lime Brulee  
Rhubarb & Apple Pie  
Baileys Cheesecake  
Lemon meringue Tart served with fresh cream  
Strawberry and Mango Mascarpone Cheesecake  
Pecan Tart served with fresh cream  
Cheese Platter

(Fresh Fruit Platter included with dessert)

Tea & Coffee with After Dinner Mints