

The Perfect Package
All Inclusive
Nothing more to spend

From \$110 per person



Complimentary arrival canapés

Private pre-reception area for bridal party

Two 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

4hour beverage package—unlimited consumption

Toasting champagne to all guests

Full room hire and decorations including-

- Skirting for bridal, cake & gift tables

- White chair covers w/ sash colour of choice

- Ceiling filled with 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

Luxury Wedding Suite, on your wedding night , champagne & chocolates, romantic breakfast for two

Minimum 60 adult guests

The Ultimate Entertainers Package

Nothing more to spend

All Inclusive from \$120 per person



Complimentary arrival canapés

Private pre-reception area for bridal party

Two 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

4hour beverage package—unlimited consumption

Toasting champagne to all guests

Professional DJ Service
Mood Lighting Display & Photo Booth

Full room hire and decorations including-
Skirting for bridal, cake & gift tables
White chair covers w/ sash colour of choice
Ceiling filled with 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

Luxury Wedding Suite, on your wedding night , champagne & chocolates,
romantic breakfast for two

Special accommodation rates for guests

\$120 pp Based on 100 or more adult guests

\$123 pp Based on 99 to 80 adult guests

\$127 pp Based on 79 to 60 adult guests

Minimum 60 adult guests



INTIMATE COCKTAIL Gathering

\$58 per person

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

Lemongrass infused chicken betel wrap (gf)
Zucchini, sweet corn fritter, horseradish cream (v)
Lamb polpettini, mint yogurt
Crumbed fish taco, remoulade, pineapple and tomato salsa
King prawn kebab, chimmi churri style
Potato, eggplant samosa, chilli jam (v)

Cold Canapes

Nori Rolls
Chicken teriyaki
Californian king prawn (gf)
Tempura vegetable (v)

Crostinis

Asparagus, prosciutto, chive cream
Butternut pumpkin, thyme, persian feta (v)
Semi dried tomato, cashew pesto, parmesan (v)

Salmon mousse tartlet, crème fraiche

Brochette of heirloom tomato, olive, bocconcini, apple balsamic (v) (gf)

Sweet Petit-foures

Lemon curd, Caramel, Brulee tartlets (v)
Chocolate dipped strawberries (gf) (v)
Mini profiteroles (v)
Pimms, orange, strawberry, sorbet, shooters (gf) (v)

Little Filling options

Hickory pulled beef brisket, slaw slider
Sticky pork, aioli, radish lotus wrap
Petit fillet mignon, kipfler potato, pearl onion
Noodle Box- Chicken pad thai (contains nuts)
Bamboo Boat– Char sui pork, sticky rice

gf=gluten free v=vegetarian



CELEBRATION Menu Entree & Main

2 course \$58 per person
3 Course \$72 per person

Your choice of two options from each course served alternately

Freshly baked rolls - Herbal teas & coffee included with menu

ENTREE

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

MAIN

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



CELEBRATION Menu Dessert

DESSERT

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 - \$3.50pp

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



Buffet Extravaganza

2 course \$58 per person

3 Course \$72 per person

Freshly baked rolls - Herbal teas & coffee included with menu

Chefs selection of cold canapés tray served on arrival

ENTRÉE

To include entrée : Choose two selections from our entrée options —served alternately

DESSERT

To include dessert: Choose 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

Wedding cake served individually to guests as dessert

w/ chanilly cream & berry coulis - \$3.50pp

Wedding cake sliced by chef

placed on tea & coffee station - complimentary

OPTIONAL EXTRAS

Cold

Smoked Salmon w/ crème fraiche, capers & lemon - add \$7pp

Fresh local king prawns w/ house lemon tartare - add \$10pp

Hot

Thai style cod fillets steamed in fresh banana leaves w/ lime coconut sauce - add \$9pp



BEVERAGE PACKAGES

CELLARMAN

WHITE WINE

Bancroft Bridge Sauvignon Blanc

RED WINE

Bancroft Bridge Shiraz Cabernet

SPARKLING

Bancroft Bridge Brut
De Bortoli Moscato

BEER

Saporo on tap
Coopers Pale ale on tap

Australian Bottled Beer selections
Coopers Premium Light
XXXX Gold
Tooheys New
Tooheys Extra Dry

FRESH JUICE

SOFT DRINK

SPARKLING WATERS

Price per person

1 hour	\$ 25pp
2 hours	\$ 35pp
3 hours	\$ 40pp
4 hours	\$ 45pp
5 hours	\$ 50pp

MASTER CELLAMAN

WHITE WINE

Cassegrain Verdelho

RED WINE

Cassegrain Winery Shiraz

SPARKLING

Bago Vineyard – Spritzzy Rose
Bago Vineyard – Spritzzy Chardonnay

CIDERS

Bulmers original & pear ciders

BEER

Saporo on tap
Coopers Pale ale on tap

Australian Bottled Beer selections
Coopers Premium Light
XXXX Gold
Tooheys New
Tooheys Extra Dry
Crown Lager

Imported Beer

Corona
Peroni

FRESH JUICE

SOFT DRINK

SPARKLING WATERS

Price per person

1 hour	\$ 34pp
2 hours	\$ 44pp
3 hours	\$ 49pp
4 hours	\$ 54pp
5 hours	\$ 59pp

Optional Extras

On Arrival - 1 hour duration

Fresh fruit punch

2 Cocktail selections on arrival— Strawberry Daiquiri & Toblerone

Basic house spirits

add \$ 3pp

add \$ 9pp

add per hour \$ 9pp



JUST FOR KIDS

Includes full place settings as per adult guest in reception room

&

4 hour fresh juice & soft drink package

\$22 per person

Main Meals

Scotch fillet steak

Chicken Parmigiana

Tempura battered flathead

Spaghetti bolognese

Chicken nuggets

Dessert

Vanilla ice-cream

topped with sprinkles

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