



Weddings & Information Package



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www.cottagepointinn.com.au



Congratulations on your engagement and thank you for considering

Cottage Point Inn

For your reception venue

Set on the edge of the Hawkesbury River in the heart of the Kuringai National Park, Cottage Point Inn is a truly unique location for a very special wedding reception.

Enjoy Champagne and Canapés on our outside decking area where you and your guests can take in the magnificent and tranquil settings before moving into the restaurant where the surrounds, award winning food, wine and service will add to your memorable day.

Cottage Point Inn offers an intimate space for your wedding and can accommodate up to 50 guests seated for our formal dining style menus.

The team here are happy to tailor individual packages to create a truly special and unique occasion.

For exclusive use of the restaurant we do require a minimum spend to be met. These vary depending on the Month of the year, day of the week and time of day and are available upon request.



Menu Pricing Structure

Set Menu

Set menu of one entrée, one main and one dessert.

\$120 per person

Degustation Menus

Five Course Degustation Menu

\$130 per person

Matching wines with each course, an additional

\$55 per person

Seven course Degustation Menu

\$145 per person

Matching wines with each course, an additional

\$75 per person

** We are able to cater for dietary requirements.*

** All menu prices include a tea, coffee and petit fours*

Beverages

Beverages can be charged on consumption, we do require all wine is pre-selected to ensure enough stock is available on the day.

Our Sommelier is available to offer advice and assist you with your wine selection to suit your budget.

Beverage packages are available and options follow below.

Additional Add On's

Canapés

A selection of 3 canapés

\$15 per person

Cheese Board

Selection of Cheese with Grapes, Quince & Apple Chutney, Candied Walnuts Fruit Bread, Oat & Olive Oil Crackers

\$28

We suggest one cheese board between 3-4 guests.

Menu Tasting

A pre wedding menu tasting will be offered to the couple upon confirmation of the booking.



Sample Menus

5 Course Degustation

Stretched Curd | Fig | Green Almond | Fennel Pollen

Roasted Squid | Cured Pork | Enoki | Tamarillo

Grilled Flathead | Currant | Radish | Macadamia | Anchovy Butter

Wagyu Beef | Shitake | Onion | Sesame Seeds | Ginger

Chocolate | Hazelnut | Prune

\$130 per person

Wine to match each course \$55 per person

7 Course Degustation

Stretched Curd | Fig | Green Almond | Fennel Pollen

Raw Kingfish | Smoked Eel | Shiso | Walnut | Apple

Roasted Squid | Cured Pork | Enoki | Green Tomato

Grilled Flathead | Currant | Radish | Macadamia | Anchovy Butter

Wagyu Beef | Shitake | Onion | Sesame Seeds | Ginger

Caramelised Pineapple | Coconut Parfait | Lemon Gel

Chocolate | Hazelnut | Prune

\$145 per person

Wine to match each course \$75 per person





beverage packages

all prices based on 5 hours of beverage service
please note some wines may change due to stock availability

bronze beverage package

\$65.00 per person

beer

James Boags – Light
Peroni – Nastro Azzurro
Crown – Lager

sparkling wine

Monmousseau 'Brut Etoile' - Loire Valley, France

Your selection of 1 white wine and 1 red wine from the list below –

white wine

Happs 'I Series' Semillon – Margaret River, WA '13
Bleasdale Sauvignon Blanc – Adelaide Hills, SA '15
Pfeiffer Pinot Grigio – King Valley, Vic '15

red wine

Happs 'I Series' Pinot Noir – Margaret River, WA '14
Cuttaway Hill Merlot – Southern Highlands, NSW '12
O'Cuirc Shiraz – Margaret River, WA '13

silver beverage package

\$85.00 per person

beer

James Boags – Light
Peroni – Nastro Azzurro
Crown – Lager
4 Pines – Pale Ale
Small Acres - Apple Cider

sparkling wine

Sam Miranda Prosecco – King Valley, Vic NV

Your selection of 1 white wine and 1 red wine from the list below –

white wine

Black Star Sauvignon Blanc – Marlborough, NZ '15
Massena 'The Surly Muse' Viognier - Barossa Valley, SA '13
Chalkers Crossing 'Cc2' Chardonnay – Hilltops, NSW '13

red wine

Bellwether 'Glen Roy' Cabernet Sauvignon - Coonawarra, SA '12
Sidewood Pinot Noir – Adelaide Hills, SA '12
Epsilon Shiraz – Barossa Valley, SA '14



gold beverage package

\$105.00 per person

beer

James Boags – Light
Peroni – Nastro Azzurro
Crown – Lager
4 Pines – Pale Ale
Bridge Road – Celtic Red Ale
Small Acres - Apple Cider

sparkling wine

Bress Limited Release Brut – Macedon, Vic NV

Your selection of 2 white wines and 2 red wines from the list below –

white wine

Tohu Sauvignon Blanc – Marlborough, NZ '15
Tomfoolery 'Fox Whistle' Pinot Gris – Eden Valley, SA '15
Moorooduc 'Devil Bend Creek' Chardonnay – Mornington Peninsula, Vic '11

red wine

Cork Cutters 'Benign Neglect' Pinot Noir – Adelaide Hills, SA '15
Huntington Estate Cabernet Sauvignon – Mudgee, NSW '08
Yangarra Shiraz – McLaren Vale, SA '13

platinum beverage package

\$150.00 per person

beer

James Boags – Light
Peroni – Nastro Azzurro
Crown – Lager
4 Pines – Pale Ale
Bridge Road – Celtic Red Ale
Small Acres - Apple Cider

champagne

Paul Bara Brut 'Reserve' – Grand Cru Bouzy NV

Your selection of 2 white wines and 2 red wines from the list below –

white wine

Geoff Weaver 'Ferus' Sauvignon Blanc Lenswood – Adelaide Hills, SA '14
Jean-Louis-Chavy 'Bourgogne' Chardonnay – Cote-D'Or, France '14
BK Wines 'Ovum' Pinot Gris – Lenswood, Adelaide Hills, SA '15

red wine

Pooley Pinot Noir - Multi Regional, Tas '13
Mi Terruño 'Reserva' Cabernet Sauvignon – Mendoza, Argentina '10
Five Geese 'Reserve' Shiraz – McLaren Vale, SA '10



General Information/Terms and Conditions

Sound Restrictions

Guests are welcome to supply their own music and utilise our internal sound system via ipod, ipad or iphone. The location and licensing requirements, however, restricts the use of amplified or non amplified live music such as jazz bands, rock bands and DJs. Our neighbours must be respected when coming and going from the venue.

Timings

Wedding receptions can take place for lunch 7 days a week or dinner Friday, Saturday & Sunday evenings.

Lunch – Guests may arrive from 12pm and are to leave no later than 5pm.

Dinner - Guests may arrive from 6.30pm and are to leave no later than 11.30pm In some cases alternative timings can be agreed by prior arrangement.

To ensure a smooth departure for guests, transport in the form of taxis or mini buses must be booked in advance as it is often difficult to arrange this at the completion of the event.

Ceremony

Our beautiful decking area is available for your wedding ceremony for an additional charge of \$250.

Restaurant Decorations

You are more than welcome to supply flowers to decorate the restaurant along with any other styling requirements. Confetti and sprinkle decorations are not permitted.

Unless advised, the restaurant is otherwise dressed as per normal with double layered white linen, silver service and glassware along with Individual menus for each guest. Tealight candles at night.

For the smooth running of your wedding, we need to finalise strict details and timings well in advance for all deliveries & set up instructions.

All goods including gifts must be collected on the same day as the function unless prior arrangements have been made.

Confirmation & Final Payment

\$1000 deposit is required to secure the event date.

Final payment (based on minimum spend or confirmed numbers) is due 7 days prior to the event. A 8% discretionary gratuity will be added to your bill, this is not included in your minimum spend requirements.

Cancellations

The deposit less 50% will be refunded if the booking is cancelled 1 month or more prior to the booking date.

Bookings cancelled within 2 weeks of the date will incur a charge of the total amount of the minimum spend required.

Responsible Service of Alcohol

Cottage Point Restaurant has a Responsible Service of Alcohol Policy and reserves the right to refuse service of alcohol to any guests under the age of 18 or unable to provide proof of age, or any guest believed to be intoxicated or disruptive.

BYO is not accepted at Cottage Point Inn as we are a licensed venue.





Booking Form

Please complete the below form and return to confirm your booking at Cottage Point Inn. By signing this form you are agreeing to the terms and conditions outlined in this document.

DATE OF FUNCTION:	Day:	Date:	Time:
RESERVATION NAME:	Mr/Mrs/Miss:		
ORGANISER:	Mr/Mrs/Miss:		
	Tel: (h)	(w)	
	Mobile:		
	E-mail:	Address:	
AGREED MINIMUM SPEND:			
MENU CHOICE:			
DIETARY REQUIREMENTS:			
NUMBER OF GUESTS:	Adults /		Children (under 12yo)
RESERVATION TIME:			
ADDITIONAL INFORMATION:			
PAYMENT DETAILS:	Visa, Mastercard, EFT, Cash or Cheque		
Credit Card Type:			
Card Holders Name:			
Card Number:			
Expiry Date/CVV:			
I, _____	agree to the terms and conditions for Cottage Point Inn.		
Signature: _____	Date: _____		

Please return by email: info@cottagepointinn.com.au

Fax: 02 9456 1497

Mail: 2 Anderson Place, Cottage Point, NSW 2084

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Shane Olesen
 Functions Manager