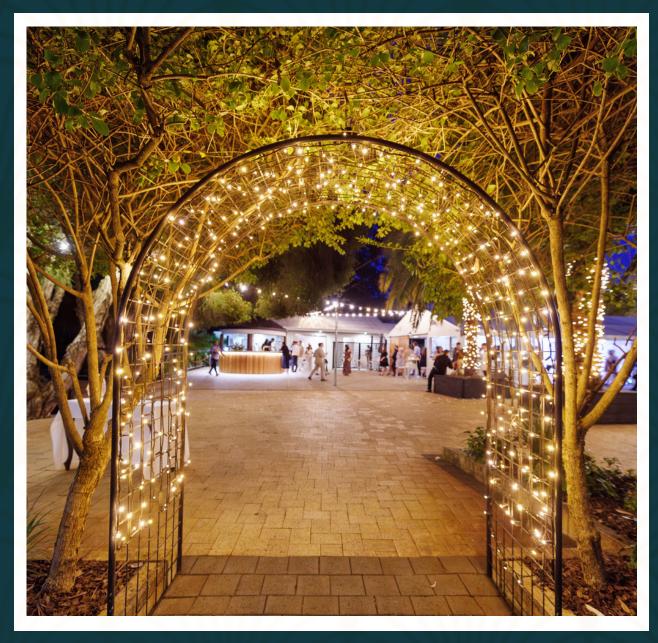
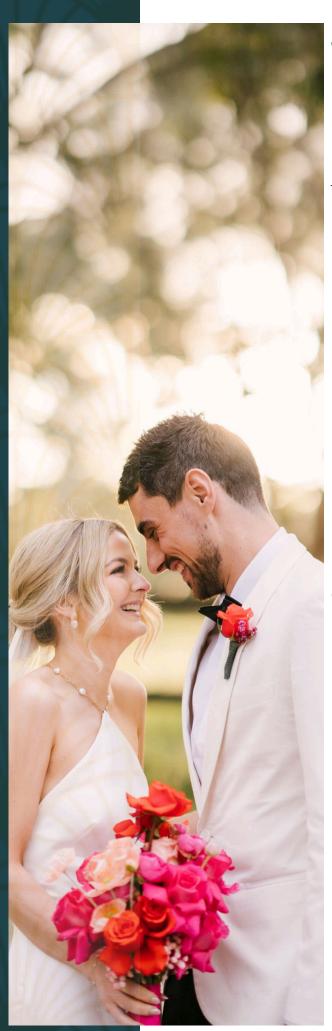


DELUXE CEREMONY & COCKTAIL RECEPTION PACKAGE 2025/2026



\$25 500

BASED ON 50 GUESTS | EXTRA GUESTS FROM \$135PP



WHAT'S INCLUDED

CEREMONY 4.30PM

- Celebrant
- Full Ceremony set up including Arbor & Flowers
- Sign Table and 2 Chairs
- 24 chairs for your guests
- A choice of Aisle Runner
- Personalised Welcome Sign with florals
- Bride's Bouquet & Groom's Buttonhole
- 2 x Bridesmaids Bouquets
- 2 x Groomsmen Buttonholes
- Photographer for 4 hours (extra optional)

WEDDING RECEPTION 5PM - 11PM

- Welcome Drink & 6 Hours Drinks Package including all Bar staff, bar equipment & glassware
- A delicious & substantial Cocktail Menu
- A Two Tier Wedding Cake of your choice
- Couches, Coffee Tables, Cocktail Tables & Stools
- Flowers & venue decor
- DJ/MC
- ALL STAFFING including set up, service & pack down
- An Event Manager to take care of you on the night
- Exclusive use of the Venue

VENUE FEE INCLUDED

SAMPLE MENU

INCLUDED: 4 Canapes & 2 Roaming Meals

OTHER OPTIONS:

3 Canapes & 3 Roaming Meals (extra 5pp)

Grazing Table, 4 Canapes & 2 Roaming Meals (extra \$18pp)

COLD CANAPES

Beef Crostini, whipped fetta, salsa verde
Ceviche Spoons, white fish, coconut, lime, chilli GF DF
BBQ'd Honeydew Melon, baby bocconcini prosciutto
skewers GF
Goats cheese, tomato confit and asparagus tartlet V
Five Spice Duck, blood orange, enoki salad GF
Smoked Salmon, creme fraiche, buckwheat blini GF
Prawn cracker Vietnamese chicken salad GF DF
Beef Tartare, wholegrain mustard, lavosh, soft herbs DF
Crispy chicken fotomaki roll GF DF

HOT CANAPES

Beef tostada, pica de gallo, pickled onion DF
Grilled scallops + pancetta, preserved lemon DF
Zucchini dill fritters, fetta whip GF V
Fried Chicken & Waffle bites, Canadian maple
Chicken Yakitori Skewers, sesame kewpie mayo GF DF
Tomato and basil arancini, herb pesto V
Pork belly, pineapple salsa, soy caramel GF DF
Satay lamb skewers, mint yoghurt GF
Stone-fired garlic prawns, rocket, lemon GF DF



All dietary requirements can be accommodated

ROAMING MEALS

SIGNATURE BOWLS

NONNA'S GNOCCHI

Hand-made potato gnocchi, cherry tomatoes, spinach, sundried tomato pesto & parmesan V

RISK IT FOR THE BRISKET

Wood-fired beef brisket, charred broccolini & piccalilli GF DF

PERI PERI CHICKEN

Bomba rice & corn salsa GF DF

CIDER-BRAISED PORK BELLY

Crisp potatoes, fennel, apple & celeriac slaw GF DF

CHAR SIU CHICKEN

Chinese BBQ chicken, bok choy, pickled daikon, crispy shallots GF DF

RED WINE BRAISED BEEF CHEEKS

Creamed potato, heirloom tomato & herb salad GF

MISO GLAZED SNAPPER

Quinoa, sugar snap peas, radish, orange + pickled ginger GF DF

AUTHENTIC PAELLA (Vegetarian option available)

Succulent seafood, roast chicken & Spanish pork GF DF

BAO AND BUNS

KARAAGE CHICKEN BAO

Iceberg lettuce & bulldog sauce

BAHN MI BAO

Crisp pork belly, cucumber, carrot, chilli, mayo & hoisin sauce DF

VEGGIE NINJA BAO

5 spice pumpkin, pickled cabbage, hoisin sauce, coriander VE DF

ROYALE WITH CHEESE SLIDER

Beef patty, McClure pickles, white onion and tomato relish



THE DRINKS

6 hour drinks package included Spirits & Cocktails are an optional extra

WELCOME DRINK

Watermelon Collins Gin, Watermelon, Citrus, Rose, Mint

OR

Trentham 'River Retreat' Brut NV Trentham Cliffs, NSW

WINES

Trentham 'River Retreat' Brut NV Trentham Cliffs, NSW

The Family Moscato Trentham Cliffs, NSW

Silkwood 'The Walcott' Sauvignon Blanc Margaret River, WA

Lake Breeze 'Bullant' Shiraz Langhorne Creek, SA

St Johns Brook 'Recolte' Rosé Margaret River, WA

ON TAP

Feral 'Hop Hog'
IPA, 5.8%
Pirate Life 'South Coast'
Pale Ale, 4.4%
Great Northern 'Super Crisp'
Lager, 3.5%
Outback Brewing Apple
Cider, 5%

NON-ALCOHOLIC

Heaps Normal 'Quiet' XPA Ale, less than 0.5%

Coke | Coke No Sugar | Sprite | Sprite Lemon + Ginger Ale | Tonic Water | Still Water | Sparkling Water





CAKE MENU

A TWO TIER WEDDING CAKE IS INCLUDED IN YOUR WEDDING PACKAGE, PLUS FLORALS AND A CUSTOM TOPPER

FLAVOURS

GLUTEN FREE

Black Forest

Lime & Coconut

Nutella

White Choc & Passionfruit

White Choc Mud

Vanilla Bean

Choc Mud

Lemon & Blueberry

Salted Caramel

White Choc & Raspberry

Red Velvet

Carrot & Walnut

Lemon

Lime & Coconut

Vanilla Bean

White Choc & Raspberry

Salted Caramel

Lemon

Choc Mud

The above can also be prepared as

Gluten Free, Dairy Free & Egg Free







GALLERY















