

The Mallard Duck



SIMPLY CELEBRATE PACKAGE

TO JUNE 2028

AVAILABLE WEEKDAYS ONLY



\$25 500

BASED ON 50 GUESTS | EXTRA GUESTS FROM \$105PP



WHAT'S INCLUDED

CEREMONY 4.30PM

- Celebrant
- Ceremony set up of Arbor Stands with Silk Flowers
- Sign Table and 2 Chairs
- 24 chairs for your guests
- Personalised Welcome Sign
- Bride's Bouquet & Groom's Buttonhole
- 1 x Bridesmaids Bouquets
- 1 x Groomsmen Buttonholes
- Photographer for 3 hours (extra optional)



WEDDING RECEPTION 5PM - 9.30PM

- 4 1/2 Hours Drinks Package including all Bar staff, bar equipment & glassware
- Delicious Casual Buffet Menu
- A Wedding Cake with Dessert Tower
- Couches, Coffee Tables, Cocktail Tables & Stools
- Candles & Card box to dress the venue
- 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

BASED ON 50 GUESTS | EXTRA GUESTS \$110PP

FREQUENTLY ASKED PACKAGE-RELATED QUESTIONS

Is the start time flexible? Yes

Can I book a Friday? Yes, in our non-peak months of Jan, Feb, June, July, Aug, Sept, Dec

Can I upgrade flowers? Yes

Can I extend the reception? Yes, however you will need to add more food (see page 4)

THE MENU

CHOOSE ONE OF THE FOLLOWING MENUS

BBQ KEBABS

Selection of Fresh Breads

Marinated Kebabs (Choose 3)

Greek Lamb with oregano & lemon

Prawn marinated in Spanish spices

Teriyaki Chicken

Indonesian Beef

Sword Fish with gremolata

Calamari with pink pepper & basil

Shitake Mushroom, capsicum, zucchini, soy miso

Salads (Choose 3)

Potato Salad with fetta, capers, lemon, basil & pickled red onion

Spiced Quinoa, toasted hazelnuts, red peppers, spinach & pickled apple

Coral Lettuce, cherry tomato, red onion & fetta

Hoi Kin Noodle with sesame, pickled daikon, spring onion, mint, capsicum, soy

Roasted Pumpkin, almonds, fresh herbs, spinach, tomato & mustard dressing

Thai Rice Noodle Salad with nam jim dressing

Classic Garden Salad (tomato, cucumber, red onion, green peppers, cos lettuce) with French dressing

All served with relish, mustards, pickles, butter

OR

BURGER BAR

Meat Filling (Choose 2) with Milk Sesame Bun (GF avail.)

Classic Beef Patty

Herb Marinated Chicken Fillet

Lamb & Oregano Patty

Crispy Fish Fillet

Marinated Tofu

Garlic Field Mushroom

Hoi Sin Pulled Pork

Fillings (Choose 5)

Asian Coleslaw

Sliced Tomato

Pickled Cucumber

Onion Jam

Sliced Onion, cucumber, grated carrot, shredded lettuce

Grilled Eggplant, zucchini, roasted red peppers

Swiss Cheese or cheddar cheese or fetta cheese

All served with selection of relishes, mayonnaise & sauces

Salads (Choose 2)

Potato Salad with fetta, capers, lemon, basil & pickled red onion

Spiced Quinoa, toasted hazelnuts, red peppers, spinach & pickled apple

Coral Lettuce, cherry tomato, red onion & fetta

Hoi Kin Noodle with sesame, pickled daikon, spring onion, mint, capsicum, soy

Roasted Pumpkin, almonds, fresh herbs, spinach, tomato & mustard dressing

Thai Rice Noodle Salad with nam jim dressing

Classic Garden Salad (tomato, cucumber, red onion, green peppers, cos lettuce) with French dressing



CRAFTED
BAR • KITCHEN • EVENTS



All dietary requirements
can be accommodated

THE MENU CONT.

CHOOSE ONE OF THE FOLLOWING MENUS

PAELLA

Classic pan of prawns, chorizo, marinated chicken, vegetables and rice

Crusty bread and butter

Salads (Choose 4)

Potato Salad with fetta, capers, lemon, basil & pickled red onion
Spiced Quinoa, toasted hazelnuts, red peppers, spinach & pickled apple

Coral Lettuce, cherry tomato, red onion & fetta

Hoi Kin Noodle with sesame, pickled daikon, spring onion, mint, capsicum, soy

Roasted Pumpkin, almonds, fresh herbs, spinach, tomato & mustard dressing

Thai Rice Noodle Salad with nam jim dressing

Classic Garden Salad (tomato, cucumber, red onion, green peppers, cos lettuce) with French dressing

All served with relish, mustards, pickles, butter



FREQUENTLY ASKED FOOD-RELATED QUESTIONS:

How is the food served?

Your meal will be served buffet style

Is there enough food if I extend my reception?

If your reception is extended, you will need to add a Roaming Meal to be served as a late night snack or before your buffet meal. (Cost \$\$18pp)

ROAMING MEAL MENU

Crispy tempura snapper, chips and herb lemon mayonnaise (GF DF)

Red wine braised beef cheeks wild mushrooms, buttery pomme puree, snow pea shoots (GF)

Spanish chicken fillet, black bean, tomato and red onion salad, lime sour cream dressing (GF)

Ragout of slow cooked chuck in tomato, onion, garlic and herbs, penne pasta and Romano cheese

Plump potato gnocchi, roasted pumpkin and sage sauce, toasted almonds (GF DF Vegan)

Chicken and prawn pad thai, vegetables, rice noodles and crispy onion

Lamb Korma - slow cooked lamb shoulder in fragrant spices with basmati rice, mint raita (GF)

Slow cooked pork belly, Asian sesame slaw, sticky soy glaze (GF DF)

Fragrant lentil dahl with seasonal vegetables and cashew crumb (GF DF Vegan)

Crispy fish taco, guacamole, lettuce, sour cream and tomato salsa

Greek style bbq marinated lamb, cucumber, olive and tomato salad, garlic oregano dressing (GF DF)

Cured grilled Atlantic salmon, herb sauce, baked potatoes and parmesan (GF)

Beef burger with swiss cheese, onion jam, butter lettuce and tomato chutney

Pulled pork bao bun filled with pickled radish, onion and red cabbage

Bruschetta, onion jam, roasted tomato, smoked ricotta, basil (V)



All dietary requirements
can be accommodated

THE DRINKS STANDARD

4 1/2 hour drinks package included
Spirits & Cocktails are an optional extra

WINES

Trentham 'River Retreat' Brut NV
Murray Darling, NSW

The Family Moscato
Murray Darling, NSW

'Shake Your Tail Feather' Semillon
Sauvignon Blanc
Margaret River, WA

'Duck Side of the Moon' Shiraz
Swan Valley, WA

'Rose by the Lake' Rosé
Pemberton, WA



ON TAP

Great Northern 'Super Crisp'

Lager, 3.5%

Somersby 'Super Crisp' Apple

Cider, 4.5%

Gage Roads 'Single Fin'

Summer Ale, 4.5%

Nail Brewing 'Quokka Export'

Lager, 4.1%

NON-ALCOHOLIC

Great Northern 'Zero', Lager 0%

Polka 'Lilly Pilly' De-Alc Cuvee, Sparkling 0%

Pepsi | Pepsi Max | Lemonade | Lemon, Lime & Bitters |

Tonic Water | Ginger Ale

Apple | Orange | Cranberry



Spirits & Cocktails
available as an
optional extra



CAKE MENU

A DESSERT TOWER IS INCLUDED IN YOUR WEDDING PACKAGE, PLUS FLORALS AND A CUSTOM TOPPER

YOUR DESSERT TOWER INCLUDES: A 6" CAKE, 30 CUPCAKES; 20 DESSERT CUPS; 20 BROWNIES; 15 LEMON MERINGUE TARTS OR CANNOLI; 20 MACARONS, SHORTBREAD OR DONUT BALLS

CAKE / CUPCAKE FLAVOURS

Nutella	White Choc Mud
Lemon & Blueberry	White Choc & Raspberry
Choc Mud	Carrot & Walnut
Salted Caramel	Espresso Martini
Red Velvet	Gingernut
Lemon	Black Forest
Vanilla Bean	Tiramisu
White Choc & Passionfruit	Biscoff

DESSERT CUPS

Chocolate	Nutella
Kitkat	Strawberry
Vanilla	Passionfruit
Lemon	Oreo
Biscoff	Tiramisu

GLUTEN FREE

Can also be prepared as
Gluten Free, Dairy Free & Egg Free

Vanilla Bean
White Choc & Raspberry
Salted Caramel
Lemon
Lemon & Blueberry



RUNSHEET SUGGESTION

4.30pm	CEREMONY
5pm - 5.30pm	Bridal Portraits
5pm	RECEPTION
5.30pm	Bridal Party Entrance
5.40pm	Food Served
6.15pm	Family Photos
6.45pm	Speeches Cake Cutting First Dance
8pm	Dessert Served
9.15pm	Last Drinks
9.30pm	Event Concludes



OPTIONAL UPGRADES

FLOWERS

Included in the package:

Silk flowers on stands; Bride's Bouquet, Groom's Buttonhole, x1 Bridesmaid Bouquet, x1 Groomsman Buttonhole

Upgrades available:

- Arbor instead of flower stands \$150
- Extra Bridesmaid Bouquets \$150 each
- Extra Groomsman Buttonholes \$45 each
- Chair posies (set of 6) \$220
- Venue decor vases \$250 for 2



RECEPTION

Included in the package: 4 ½ hours reception

Upgrades available:

- Extend by ½ hour (5 hours total) \$26,800 for 50 guests \$128pp for extra guests
- Extend by 1 ½ hours (6 hours total) \$27,500 for 50 guests \$137pp for extra guests

PHOTOGRAPHY

Included in the package: 3 hours coverage (4.30pm to 7.30pm)

Upgrades available:

- Extra hours \$500 per hour

GALLERY

