

# *The Grovedale Wedding Packages*



*We look after all the finer details so that you don't have to*

## *Facilities*

The Wisteria Room is intimate, stylish and sophisticated. It caters for 50 to 140 people. It is the perfect venue to make your wedding day truly memorable.

Fully air conditioned  
Bar  
Candles  
PA system  
CD & i-pod connections

Dance floor  
Dimmable down lighting  
Gift table  
Quality sound system  
Data Projector

Accommodation available next door at the Golden Palms Motel

## *Food*

We offer two styles of wedding reception, cocktail and sit down. This gives you greater flexibility in catering choices and allows for tailored packages starting from \$16.50 per person through to \$89.00 per person.

A cocktail style reception offers a less formal alternative to the traditional sit down meal, allowing you and your guests to freely mingle. Your guests will enjoy a mouth watering selection of canapés with the option of selecting from a range of delicious hand held meal options.

If you are looking for something more traditional we have a range of sit down dinner options that cater for a range of budgets and tastes.

If you are looking at a cocktail style reception, making sure you provide the right amount of food is paramount to the success of your party. Below are some handy tips to help you decide.

- Providing something more substantial near the start of the event will fill your guests quickly and ensures everyone receives something substantial after the days ceremonies. We offer a number of hand held meals served in easily to handle boxes. Choosing to do this can also reduce the amount of finger food needed on the night.
- Find out if there are any vegetarians or guests with any special dietary needs.

- For a cocktail party: allow 6-8 pieces of food per person in the first hour and then 4 pieces of food per person for each hour after.
- For a full evening: allow 15-20 pieces of food per person for the whole duration of the party

## *Cocktail Food Options & Pricing* (as of 1<sup>st</sup> March 2010)

- \$16.50 per person select 6 different canapés (min. 2 cold) - 10 pieces per person
- \$18.00 per person select 8 different canapés (min. 3 cold) - 15 pieces per person
- \$20.00 per person select 10 different canapés (min 4 cold) - 20 pieces per person

### *Cold Canapés*

Spinach, capsicum & pesto frittata  
 Sushi  
 Tomato, mozzarella & basil bruschetta  
 Smoked salmon blinis  
 Bacon and egg slice with mustard pastry  
 Cheese & herb stuffed cherry tomatoes  
 Bloody Mary oyster shots  
 Blue cheese & walnut filled mushrooms  
 Potato & onion pancakes



### *Hot Canapés*

Middle Eastern almond, currant & pumpkin pastries, spiced yoghurt  
 Vegetarian wontons, soy dipping sauce  
 Smoked chicken & zucchini bread  
 Spicy lamb meatballs  
 Risotto cakes with smoked trout pate  
 Coriander fish cakes, sweet chilli dipping sauce  
 Fetta, tomato & olive tart  
 Mini quiches  
 Mushroom arancini

### *Hand Held Options* (served in small boxes, – minimum order, 20 serves per item)

Lightly fried calamari with greek style salad & lime aioli *gf*  
 Nasi goreng  
 Beer battered fish with rocket or chips  
 Grill satay chicken on a wom boc & noodle salad  
 Indian lamb curry with rice (not spicy) *gf*  
 Saffron infused risotto with roast capsicum, mushroom, peas & fresh herbs *gf*  
 \* **Hand held selections \$7.50 per person (minimum of 20 serves per item)**

## *Sit down Dinner Options & Pricing*

### *Option 1 - \$69.00pp*

Please choose two of each course to design your own menu. All meals selected from this menu will be served alternatively on the day.

A selection of different breads, with whipped herb butter and extra virgin oil and balsamic

#### *Entrée*

Roasted Pumpkin soup  
Tomato & basil soup  
Potato & bacon soup  
Cauliflower & parmesan soup  
Minestrone soup  
Chicken & sweet corn soup  
Caesar salad w grilled bacon, shaved parmesan & poached egg  
Smoked salmon blinis, topped w spanish onion & dill crème fraiche  
Tandoori chicken breast w jasmine rice and lime & mango chutney  
Chicken, spring onion & mushroom crepe  
Pate of duck liver with shiraz and onion jam, & parmesan croutons

#### *Mains*

Roast porterhouse, cooked medium, served with hassleback potato, a medley of fresh vegetables, Yorkshire pudding and a rich red wine and rosemary jus  
Baked Chicken breast, stuffed with bacon, spinach and camembert cheese  
Stuffed apricot loin of pork, roasted and served with apple sauce and grilled pancetta  
Fresh fillets of blue eye, grilled with lemon and served with crunchy chat potato, 'al fresco' style salad and a hollandaise sauce  
Baked veal osso bucco with garlic mash, a medley of fresh vegetables and served with a rich wine & mushroom jus

#### *Desserts*

Rich chocolate cake  
Apple Strudel  
Tira Misu  
Traditional sticky date with caramel sauce  
Brandy Snap basket with mixed fruits

## *Option 2 - \$79.00*

Please choose two of each course to design your own menu. All meals selected from this menu will be served alternatively on the day.

A selection of different breads, with whipped herb butter and extra virgin oil and balsamic

### *Entrees*

Roasted Pumpkin soup  
Tomato & basil soup  
Potato & bacon soup  
Cauliflower & parmesan soup  
Minestrone soup  
Chicken & sweet corn soup  
Caesar salad & smoked salmon  
Slow baked veal shank, in red wine & herbed gnocchi  
Marinated fresh seafood salad  
Blue cheese & walnut filled mushrooms  
Antipasto plate  
Saffron linguini with tiger prawns extra virgin olive oil basil & tomato  
Chicken & prawn wonton with citrus salad  
Boned & marinated quail with grilled cheese, topped with tangy salsa verde

### *Mains*

Corn fed Kiev cut chicken breast filled with brie almonds & avocado  
Roasted sirloin of beef with mustard crust & scalloped potato  
Fish fillet wrapped in paper, baked with oriental spices & scented jasmine rice  
Grilled lamb fillet served with a rosemary jus & chive rosti potato  
*(Main courses served with a medley of freshly braised vegetables)*

### *Desserts*

Rich chocolate cake served with berry coulis & freshly whipped cream  
Banana & sabayon tart, strawberries & freshly whipped cream  
Individual homemade Pavlova topped with fresh fruits & freshly whipped cream  
Homemade Boston cheesecake served with berry coulis & freshly whipped cream

*Option 3 - \$89.00*

*Hors - D'oeuvre*

A selection of different breads, with whipped herb butter and extra virgin oil and balsamic

*Starters*

**Please select 6 of the following items**

Sushi  
Baby shepherd pies  
Antipasto plates  
Fish gougons with tomato salsa  
Pumpkin frittata  
Cajun Calamari  
Risotto cakes with trout pate  
Chipolata's with bush tomato chutney  
Oyster shots with bloody Mary  
Kebabs of salami, capsicum, basil and feta  
Cherry tomato and Bocconcini tarts  
Middle Eastern style meatballs

*Entrees - select 2 dishes*

Half a dozen oysters topped w smoked salmon, sour cream and & chive  
Marinated prawns scallops, mussels & fresh fish salad w coconut milk & lime juice  
Smoked Venison sausages with Shiraz and onion jam  
Jumbo quail, marinated and served on a soft lemon thyme flavored polenta  
Grilled Kangaroo fillet with zucchini fritter, grilled peppers, roquet & red current glaze

*Mains - select 2 dishes*

Half roasted duck w lemon-cello jus, herbed potato, & medley of baby vegetables  
Eye fillet steak w sweet potato mash, spinach, topped w a red wine sauce  
Bacon wrapped chicken breast with a date and orange flavoured cous cous  
Baked veal osso bucco with mash and a lemon & parsley gremolata  
Herb crusted rack of lamb, fanned over creamy mash potato w mint jus  
Baby barramundi w lemon, caper, dill salsa served w bush tomato chutney

*Desserts - select 2 dishes*

Traditional sticky date pudding with caramel sauce  
Baked lemon cheesecake  
Almond tart with lavender infused ice cream  
Vanilla brulee with frosted berries  
Orange and almond cake with double cream  
Warm berry crumble

## *Beverages*

We have over 100 wines that represent the best in local, national and international wines; a huge variety of local and imported ales by the bottle & on tap; and over 90 of the leading spirits from around the world on offer. If you have a drop you would like that isn't listed in a package we are more than happy to incorporate those into a package for you.

### *Beverage Options & Pricing*

The below options are optional extra's when selecting any of our fixed beverage packages.

***Fixed Beverage Packages are on the next page***

*Cocktails* – on arrival a breathtaking pyramid of cocktails is set up for your guests.

Pre order 30 or more of one type @ \$8.50 each select from:

Cosmopolitan  
Japanese slipper  
Champagne cocktail  
French Martini

*Imported Beer* - add that touch of sophistication to your event.

For only \$5.00 extra per person you can incorporate one of these packaged beers into your beverage package:

Corona  
Heineken  
Peroni  
Becks  
Grolsch  
Stella Artois

*Pre Packaged spirits* – some guests prefer their spirits to come pre-packaged.

For an extra \$8.00 per person you can incorporate one of the following into your chosen package.

Bacardi Breezers: lemon, lime, pineapple, orange  
Vodka Ruski: lemon, passionfruit, guava, raspberry, pineapple  
Jim Beam  
Bunderburg Rum

## *Fixed Beverage Packages* (as at 1<sup>st</sup> Feb. 2010)

<u><i>Basic</i></u>	<u><i>Standard</i></u>	<u><i>Premium</i></u>
<p><i>Beer</i> Carlton Draught (on tap) Cascade Light (on tap)</p>	<p><i>Beer</i> Carlton Draught (on tap) VB (on tap) Pure Blond (on tap) Cascade Light (on tap)</p>	<p><i>Beer</i> Carlton Draught (on tap) Pure Blond (on tap) Stella Artois (on tap) Cascade Light (on tap) Coopers pale ale (on tap)</p>
<p><i>Sparkling Wine</i> Wolf Blass 'Bilyara'</p>	<p><i>Sparkling Wine</i> Wolf Blass 'Bilyara'</p>	<p><i>Sparkling Wine</i> Wolf Blass 'Bilyara' Chandon NV</p>
<p><i>White Wine</i> Wolf Blass 'Bilyara' Chardonnay</p>	<p><i>White Wine</i> Wolf Blass 'Bilyara' Chardonnay De Bortoli 'willow glen' Riesling Scotchmans Hill 'hill' sauv blanc</p>	<p><i>White Wine</i> Penfolds 'private release' Chard Tamar 'devils corner' Riesling Angle Cove sauv blanc</p>
<p><i>Red Wine</i> Wolf Blass 'Bilyara' Shiraz</p>	<p><i>Red Wine</i> Wolf Blass 'Bilyara' Shiraz Plunket '490m' cab merlot</p>	<p><i>Red Wine</i> Wolf Blass 'Bilyara' Shiraz Plunket '490m' cab merlot Norfolk Rise Merlot</p>
<p>3 hours \$26.50 per person 4 hours \$32.50 per person</p>	<p>3 hours \$32.00 per person 4 hours \$38.00 per person</p>	<p>3 hours \$37.00 per person 4 hours \$43.00 per person</p>
<p>Spirits &amp; cocktails available @ bar on cash basis</p>	<p>Spirits &amp; cocktails available @ bar on cash basis</p>	<p>Spirits &amp; cocktails available @ bar on cash basis</p>

## *Entertainment*

You may like to provide entertainment to your guests by way of a band or DJ. We are happy to make recommendations to you in this regard. Please be aware that space restrictions may apply so notification of entertainment choice is essential. We can also play house music, or music supplied on i-pod or CD.

## *Terms & Conditions*

### CONFIRMATION OF BOOKING/DEPOSIT

- A tentative booking will be held for a period of 7 days, after which time if the booking confirmation form and deposit has not been received the booking will automatically be released.
- A deposit of \$300 is required to secure your booking.
- Once the deposit is paid, the specified area is booked for your use only and all other potential clients will be turned away.

## CONFIRMATION OF FINAL NUMBERS

Clients must confirm final numbers and food selections at least 14 working days prior to the function date. Clients will be required to pay according to final numbers.

## CANCELLATIONS

All cancellations must be made in writing to the function coordinator at:  
[functions@grovedalehotel.com.au](mailto:functions@grovedalehotel.com.au)

If a booking is cancelled:

- More than 1 month prior to the function a full refund of the deposit will apply
- Less than 1 month prior to the function the client will forfeit the deposit if that date cannot be re-booked

## PAYMENT

- All functions must be paid with cash, credit card or company cheque at least 2 days prior to the date of the function unless otherwise specified.
- If using a bar tab, payment can be made upon conclusion of function.

## MINIMUM SPENDS

The Grovedale Hotel reserves the right to apply a minimum spend of \$3000 on wedding receptions to cover the added labor costs.

Any shortfall will become a room hire charge. This amount will be outlined in the confirmation booking form if it applies.

## CONSUMPTION OF OUTSIDE FOOD AND BEVERAGE

No food or beverage of any kind will be permitted to be brought into the venue by the client or any other person attending the function unless by prior arrangement with The Grovedale Hotel.

## PUBLIC HOLIDAY SURCHARGES

For events on public holiday's a surcharge of 10% will apply.

## EQUIPMENT, DECORATIONS AND ENTERTAINMENT

To personalise your function or for a unique atmosphere we are more than happy to arrange special equipment, decorations or entertainment through our range of suppliers.

We ask that no confetti or glitter products are used to decorate. Use of such material will incur a cleaning charge of \$200.00 due to the added time it takes for our cleaners to remove these decorations from the carpet.

## ACCESS TO VENUE

The client may be allowed access to the venue prior to the commencement time (this includes djs, musicians, event organisers and suppliers), however, the Grovedale Hotel requires 24 hrs notice for access. Subject to no earlier booking on the day.

## EXTRAS

Extra beverages or food purchased during the function must be payed upon completion of the function.

Extension of function time – \$2.00 extra per person for every 1/2 hour (taken from confirmed numbers)

## SIGNAGE

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface.

## SECURITY

The client is responsible for conducting their function in an orderly manner and in full compliance with state laws. The Grovedale Hotel reserves the right to eject any guests if their actions are deemed to be excessively noisy, offensive or illegal.

## RESPONSIBLE SERVICE OF ALCOHOL

The Grovedale Hotel reserves the right to refuse supply of alcoholic beverages to any guest that are deemed to be under legal drinking age, intoxicated or behaving in an offensive manner.

Management's decision is final.

## RESPONSIBILITY

- The client is financially responsible for any damage to the venue
- General cleaning is included in the cost of the function, however specialist cleaning resulting from actions at your event will be charged accordingly.
- The Grovedale Hotel does not accept responsibility for damage or loss of goods left on the premises prior to, during or after your function.
- All possessions etc. must be removed before midday following the function unless otherwise specified.

*Notes:*

*The Grovedale function booking confirmation and deposit form*

<b>day:</b>	<b>arrival time:</b>															
<b>date:</b>	<b>duration:</b>															
<b>number of guests:</b>	<b>occasion:</b>															
<b>reservation name:</b>	<b>host:</b>															
<b>contact person:</b>	<b>ph:</b>															
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I have read, understood and agree to the terms and conditions attached.																
Signed _____ Date _____																