

Functions Package

2012





Wedding Inclusions & Room Hire

Complimentary accommodation for the bride & groom including a bottle of sparkling wine & gourmet chocolates

Complimentary glass cylinder table centrepieces with white pillar candle & tea lights

Pre-Dinner Drinks area

Lectern & Microphone for speeches

Large dance floor

Bridal, cake and gift table

Bridal Table Skirting

Classic white table linen and napkins – *other colours available on request*

Setting up service of place cards & bonbonniere etc etc

Full Staffing throughout the evening

Full professional advice on all aspects of your wedding function

\$650.00

The Emerald Room

5.00pm – 12.00 midnight



Corporate Inclusions & Room Hire

Complimentary Parking facility onsite for guests

Complimentary glass cylinder table centrepieces with pillar white candle – *on request*

Pre-Dinner Drinks area or Breakout area – *on request*

Lectern for speeches

Large dance floor

Whiteboard & Markers

Classic white table linen

Setting up service of room to your style – U shape, Theatre, Sit Down etc etc

Full professional advice on all aspects of your function

\$300.00

The Emerald Room

Half Room
8.30am – 5.00pm
T&C Apply

\$400.00

The Emerald Room

Full Room
8.30am – 5.00pm
T&C Apply

POA

VIP Board Room

Maximum 20 pax

Gourmet Platters

Asian Platter

Mini Spring Rolls
Prawn parcels
Vegetarian Dim Sims
Asian Spiced Meatballs
Selection of dipping sauces

\$50.00

(50 pieces)

Sea Reef Platter

Salt n Pepper Calamari
Tempura Prawn
Flash Fried Flathead tails
Traditional crumbed Seafood bites
Selection of dipping sauces

\$55.00

(50 pieces)

Cheers & Beers Platter

Mini Black Angus peppered Beef Pie
Mini Lamb & Rosemary Pie
Tandoori Chicken Skewers
Beer Battered Wedges with Sour Cream & Sweet Chilli sauce

\$55.00

(50 pieces)

Sushi Platter

Selection of Tuna, Salmon, Tandoori Chicken, California & Vegetarian Nori roll pieces
Served with Soy dipping sauce & Wasabi

\$65.00

(45 pieces)

Terms & Conditions – Minimum amount of platters maybe required for your event – this will be advised in your event quote

Cocktail Hour

Canapés

Roasted pumpkin tartlet with crumbled feta
Teriyaki beef skewers
Vegetarian samosas with mint yoghurt
Pork & parsley chipolatas
Bruschetta with bocconcini, baby red tomato and fresh basil
Devilleed spicy chicken winglets
Feta & spinach pastry parcel
Salt n Pepper squid with lime & chilli mayo
Tempura prawn cutlet
Mixed Sushi

1 Hour Canapés (choose 4 selections)	\$19.50 pp
2 Hour Canapés (choose 6 selections)	\$24.50 pp
3 Hour Canapés (choose 8 selections)	\$28.50 pp

Noodle Box

Traditional beer battered fish & chips with lemon
Creamy Beef Stroganoff with parsley & black pepper
Italian Penne Carbonara
Singapore Noddle

\$9.00 per noodle box
(choose 1 selection)

Traditional Buffet

Hot Dishes

Please select three (3) options

Moroccan chicken with sundried tomato & couscous salad
Thai beef stir-fry with fried garlic & sesame
South Indian lamb curry with fresh coriander & ginger
Singapore pork noodle with Asian vegetables
Creamy pasta carbonara with crisp pancetta chards

Roasted Vegetables

Crispy roasted potatoes
Baked jap pumpkin
Panache of seasonal vegetables

Served with steamed rice and traditional homemade gravy

Salads

Mixed green salad with balsamic vinaigrette
Waldorf salad with apple, walnut & sour cream
Potato Salad with Dijon mustard

Dessert

Mississippi mud gateaux
Caramel swirl cheesecake
Petite pavlova with fresh cream and Summer fruits

Served with freshly brewed tea & coffee

\$40.00 pp

Minimum 50 pax

The Grand Buffet

Hot Roasts

Please select two (2) options

- Rolled roast pork loin with sage & crunchy crackling
- Traditional roast beef with roasted garlic & crushed black pepper
- Roast leg of lamb with a mustard herb crust
- Basted chicken in lemon & herbs

Hot Dishes

Please select two (2) options

- Moroccan chicken with sundried tomato & couscous salad
- Thai beef stir-fry with fried garlic & sesame
- South Indian lamb curry with fresh coriander & ginger
- Singapore pork noodle with Asian vegetables
- Creamy pasta carbonara with crisp pancetta chards

Roasted Vegetables

- Crispy roasted potatoes
- Baked jap pumpkin
- Panache of seasonal vegetables

Served with steamed rice and traditional homemade gravy

Salads

- Mixed green salad with balsamic vinaigrette
- Waldorf salad with apple, walnut & sour cream
- Potato Salad with Dijon mustard

Dessert

- Mississippi mud gateaux
- Caramel swirl cheesecake
- Petite pavlova with fresh cream and Summer fruits

Served with freshly brewed tea & coffee

\$47.50pp

Minimum 40 pax

For only an extra
\$10.00pp

**King Prawns
with
Selection of
dipping sauces**



Sit Down

Entrée

*(Please select **two (2)** dishes from the below to be served alternately to your guests)*

Tangy Thai chicken salad with Spanish red onion & fresh coriander
Italian potato gnocchi with tomato & basil sauce
Garlic king prawns flambéed with brandy and creamy butter parsley sauce
Sticky teriyaki beef skewers with white rice
Petite antipasto plate

Main

*(Please select **two (2)** dishes from the below to be served alternately to your guests)*

Char grilled chicken breast with corn & capsicum relish
Australian rump steak with mustard butter
Penne alfredo with crisp pancetta shards & parmesan dusting
Asian braised pork chops with fresh coriander & chilli
Wild barramundi with Bowen mango and avocado salsa

All main dishes are served with seasonal vegetables

Dessert

*(Please select **two (2)** dishes from the below to be served alternately to your guests)*

French apple tart with vanilla bean ice-cream
Traditional warm chocolate pudding drizzled in dark chocolate sauce
Black Forrest gateaux
Summer wild berry cheesecake

Served with freshly brewed tea & coffee

2 Course	\$41.00pp Minimum 50 pax
3 Course	\$51.00pp Minimum 40 pax

Note – To have your wedding cake served as dessert with fresh cream and strawberries - \$1.50pp



Conference & Meetings Catering

Beverages

All day freshly brewed Tea & Coffee

\$3.00pp

Jugs of Soft Drink

\$8.00 per jug

Morning Tea/Afternoon Tea

Cold Selection

- * Various sweet muffins
- * Mixed Danishes
- * Mixed cakes
- * Biscuits
- * Various slices

\$9.50pp (Choose 2 selections)

\$6.00pp (Choose 1 selection)

Lunch

Classic Sandwich Selection

Standard sandwich selection with various fillings such as chicken & avocado, leg ham & seeded mustard etc etc

\$8.50pp/per round

Warm Pastry Selection

Selection of savoury favourites including mini quiches, baby party pies & sausage rolls etc etc

\$10.00pp



Beverages

Beverage Packages

McWilliams Select Series Sauvignon Blanc
McWilliams Select Series Chardonnay
McWilliams Select Series Sparkling Brut
McWilliams Select Series Fruity White
McWilliams Select Series Shiraz Cabernet
McWilliams Select Series Cabernet Merlot

Light/Mid Strength bottled beer & Full Strength bottled beer (local beer)

Soft drink, Juice & Iced Water

1 Hour Beverage Package	\$18.00 pp
2 Hour Beverage Package	\$22.00 pp
3 Hour Beverage Package	\$26.00 pp
4 Hour Beverage Package	\$29.00 pp
5 Hour Beverage Package	\$32.00 pp

Bar Tabs

Bar Tabs can be organised for your event
(Minimum Spends maybe required)

Ceremonies

Harbourside Ceremonies

\$500.00

Raby Bay Harbour is a beautiful outdoor location for your perfect wedding!

Golden sunshine, and amazing water views overlook this fantastic location.

We will provide the following for your ceremony:

- *Seating of 20 plain chairs
- *Red carpet scattered with fresh rose petals
- *Signing table for the Bride & Groom
- *Signing pen to sign your wedding certificate
- *Welcoming sign to your Wedding Ceremony

Please see our events team for further details.



Optional Extras

Entertainment

DJ for 5 x Hours
\$365.00

Karaoke & Jukebox Machine
\$250.00

Decorations & Hire

Fairy lights spread along bridal table swagging
\$50.00

Personalised menus on tables
\$8.00 per table

Martini Glass table centrepieces (35 cm tall)
\$10.00 per martini glass hire

Wishing Well
Your choice of cream metal birdcage or treasure chest
\$40.00 hire

Lolly Buffet

Price on Application



Recommended Suppliers

Photography

Romana Saeheng Photography & Design
Mob: 0400 759 407
www.romana.com.au

Event Theming

Balloons By The Bay
Ph: 3821 2839
www.balloonsbythebay.com.au

Flowers

Flowers designed by Shelley
Ph: 0429 425 606
www.createdbyshelley.com.au

Cakes

Cakes By Simone
Ph: 0417 719 565
www.cakesbysimone.com.au

Marriage Celebrants

AC Celebrations – Civil Marriage Celebrant
Ph: 3283 1560
Mob: 0429 053 974
<http://accelebrations.webs.com>