

Functions Package

2010/2011





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 for speeches

Large dance floor

Bridal, cake and gift table

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

\$250.00

The Emerald Room

Half Room
8.30am – 5.00pm
T&C Apply

\$350.00

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

\$50.00

(50 pieces)

Sushi Platter

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

\$60.00

(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 fetta
BBQ lamb skewers with tzatziki
Vegetarian samosas with mint yoghurt
Satay beef skewers
Bruschetta with bocconcini, baby red tomato and fresh basil
Spicy dukkah chicken winglets
Baby quiche lorraine
Salt n Pepper squid with lime & chilli mayo
Deep fried coconut prawn
Mixed Sushi

1 Hour Canapés (choose 4 selections)	\$18.50 pp
2 Hour Canapés (choose 6 selections)	\$23.50 pp
3 Hour Canapés (choose 8 selections)	\$27.50 pp

Noodle Box

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

\$8.50 per noodle box
(choose 1 selection)

Traditional Buffet

Hot Dishes

Please select three (3) options

Sweet plum chicken & cashew stir fry
Sizzling garlic beef with broccolini and thick hokkien noodles
South Indian lamb curry with fresh coriander & ginger
Veal scollopini in a creamy wild mushroom sauce
Tomato & Ricotta tortellini with fresh basil

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
Creamy Caesar salad
Potato Salad with Dijon mustard

Dessert

Mississippi mud gateaux
Passionfruit curd cheesecake
Petite pavlova with fresh cream and Summer fruits

Served with freshly brewed tea & coffee

\$39.00 pp
Minimum 40 pax

The Grand Buffet

For only an extra
\$10.00pp
King Prawns
with
Selection of
dipping sauces

Hot Roasts

Please select two (2) options

Traditional roast pork with crisp crackling & apple sauce
Classic roast of beef with wholegrain mustard
Rosemary & garlic roast lamb

Hot Dishes

Please select two (2) options

Sweet plum chicken & cashew stir fry
Sizzling garlic beef with broccolini and thick hokkien noodles
South Indian lamb curry with fresh coriander & ginger
Veal scollopini in a creamy wild mushroom sauce
Tomato & Ricotta tortellini with fresh basil

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
Creamy Caesar salad
Potato Salad with Dijon mustard

Dessert

Mississippi mud gateaux
Passionfruit curd cheesecake
Petite pavlova with fresh cream and Summer fruits

Served with freshly brewed tea & coffee

\$46.00pp
Minimum 40 pax

Sit Down

Entrée

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

Smoked salmon & Spanish onion salad with coriander & chilli lime dressing
Spinach & ricotta ravioli with roast tomato & basil butter
Garlic king prawns flambéed with brandy and creamy butter parsley sauce
Thai beef salad with marinated cucumber & fresh mint
Petite antipasto plate

Main

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

Pan fried chicken breast with tarragon & lemon
Seared eye fillet of beef with a dijon glaze
Moroccan lamb fillet on a bed of sundried tomato cous cous
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)*

Sticky date pudding with warm butterscotch sauce, fresh cream and honey comb
Citrus lemon curd tart with King Island cream and passionfruit
Traditional warm chocolate pudding drizzled in mocha sauce
Classic Australian cheese plate with dried fruits and crisp crackers
Summer wild berry cheesecake

Served with freshly brewed tea & coffee

2 Course	\$39.50pp
	Minimum 40 pax
3 Course	\$49.50pp
	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

\$2.50pp

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

Hardy's Sauvignon Blanc
Hardy's Chardonnay
Hardy's Sparkling Brut
Hardy's Shiraz Cabernet
Hardy's 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

\$450.00

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 chairs
- *Red carpet scattered with fresh rose petals
- *Signing table for the Bride & Groom
- *Welcoming sign to your Wedding Ceremony

Please see our events team for further details.

Optional Extras

Chair Covers & Sashes

Standard white cotton chair cover with satin/organza sash (*colours available*)

\$5.50 per chair

Lycra chair cover with satin/organza sash (*colours available*)

Price On Application

Table Runners

Satin/organza table runner (*colours available*)

\$4.00 per runner

Optional Extras

Entertainment

DJ for 5 x Hours

\$365.00

Karaoke & Jukebox Machine

\$250.00

Decorations & Hire

Fairy lights spread along bridal table swagging

\$40.00

Personalised menus on tables

\$8.00 per table

Martini Glass table centrepieces (35 cm tall)

\$15.00 per martini glass hire

Wishing Well

\$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

Wedding Couture

Brides By Bay
Ph: 3823 3600
www.bridesbythebay.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>