

Price List 2009

All Inclusive Dinner Packages

Standard Dinner Packages

Saturday

\$95 per person
Minimum nos. 50 adults

\$75 per person
Minimum nos. 50 adults

Friday &
Sunday

\$85 per person
Minimum nos. 50 adults

\$70 per person
Minimum nos. 50 adults

Monday to
Thursday

\$80 per person
Minimum nos. 50 adults

\$67.50 per person
Minimum nos. 50 adults

All Inclusive Lunch Package

Standard Lunch Package

Saturday &
Sunday

\$80 per person
Minimum nos. 50 adults

\$70 per person
Minimum nos. 50 adults

All Inclusive Cocktail Party

Everyday

\$55 per person
Minimum nos. 50 adults

The seating capacity of the rooms vary with your table arrangement. Please discuss your requirements with your Wedding Coordinator.

Please Note: Prices include GST; a 15% surcharge applies on Public Holidays

** From January 2010 prices are subject to an estimated increase of 5%*

All Inclusive

Dinner Package includes -

- Complimentary use of Courtyard / Decking for photographs and pre-dinner drinks (weather permitting)
- Complimentary on site parking for over 120 cars
- Complimentary Fresh Flower Centrepieces for each table
- Hot and cold hors d'oeuvres served with pre-dinner drinks
- 3 Course Meal - entrée, main course, dessert
(All Courses served on an Alternating Basis)
- Bridal Party guests are offered a choice of Entrée, Main and Dessert
- Quality beverages served throughout the celebration including, McWilliams Sparkling, Red and White Wines (see Page 6 for details), Australian tap beers; soft drink, mineral water and orange juice
- Generous time allocation; Evening - five hours, Lunch - four hours
(Lunches to conclude by 4pm. Normally, ceremonies for evening functions cannot commence before 5.30pm.)
- Unlimited filter coffee and a selection of fine teas
- Fully air conditioned and heated
- Table menus with personalised detail
- Fully equipped P.A system with cordless microphone
- Elegant upholstered chairs with optional chair covers (Black or White) and Coloured Sash
- Separate Bridal Room
- One night's accommodation for the bride and groom in a Suite in our 4½ star Hotel, (Available for functions of 100 plus) on your Wedding Night

Optional Additions

Listed on page 11

All Inclusive

Cocktail Package includes -

- *Complimentary use of Courtyard / Decking for photographs and pre-dinner drinks (weather permitting)*
- *Complimentary on site parking for over 120 cars*
- *Complimentary Fresh Flower Centrepieces for each table*
- *Hot and cold hors d'oeuvres served with pre-dinner drinks*
- *Choice of 12 Selections form our Canapé List served for 3 ½ hours*
- *Chefs Dessert Buffet*
- *Quality beverages served throughout the celebration including, McWilliams Sparkling, Red and White Wines (see Page 6 for details), Australian tap beers, soft drink, mineral water and orange juice*
- *Generous time allocation; Evening - five hours, Lunch - four hours*
(Lunches to conclude by 4pm. Normally, ceremonies for evening functions cannot commence before 5.30pm.)
- *Unlimited filter coffee and a selection of fine teas*
- *Fully air conditioned and heated*
- *Fully equipped P.A system with cordless microphone*
- *Elegant upholstered chairs with optional chair covers (Black or White) and Coloured Sash*
- *Separate Bridal Room*
- *One night's accommodation for the bride and groom in a Suite in our 4½ star Hotel, (Available for functions of 100 plus) on your Wedding Night*

Optional Additions

Listed on page 11

Standard

Dinner Package includes -

- Complimentary use of Courtyard / Decking for photographs (weather permitting)
- Complimentary on site parking for over 120 cars
- 3 Course Meal - entrée, main course, dessert
(All Courses served on an Alternating Basis)
- Bridal Party guests are offered a choice of Entrée, Main and Dessert
- Quality beverages served throughout the celebration including, McWilliams Sparkling, Red and White Wines (see Page 6 for details), Australian tap beers; soft drink, mineral water and orange juice
- Generous time allocation; Evening - four & a Half hours, Lunch - four hours
(Lunches to conclude by 4pm. Normally, ceremonies for evening functions cannot commence before 5.30pm.)
- Unlimited filter coffee and a selection of fine teas
- Fully air conditioned and heated
- Table menus with personalised detail
- Fully equipped P.A system with cordless microphone
- Elegant upholstered chairs

Optional Additions

Listed on page 11



The Menu

Entrée

*Classic Prawn Cocktail - Large Prawn Cutlets presented in a Martini Glass on a Chiffonnade of Baby Cos Lettuce and Cherry Tomatoes, Drizzled with a Homemade Brandy Infused Cocktail Sauce***

*Piping Hot Soup de Jour served with Herbed Croutons
- Large Selections of Soups available please discuss alternatives with your Co-ordinator*

*Antipasto - Cured European Meats, Marinated Char grilled Vegetables, Kalamata Olives and Marinated Bocconcini Cheese***

Field Mushroom Ravioli in a Creamy Sauce herbed with Sautéed Enoki, Shitake and Oyster Mushrooms, Finished with Crispy Basil Leaves & Freshly Shaved Parmesan

*Seared Atlantic Salmon Fillet resting on a bed of Char grilled Seasonal Vegetables with a Capsicum and Chive Salsa***

Lemon Pepper Calamari resting on a bed of Mescalín with Cherry Tomatoes and Spanish Onion Finished with a Sweet Chillí and Lime Sauce and Crispy Shallots

Thai Beef Salad - Thin Strips of Seasoned Medium Rare Eye Fillet on a Salad of Asian Greens with a Thai Style Dressing

***Denotes Gluten Free*

Main

Pan Seared Atlantic Salmon Fillet perched on Kipfler Potatoes and Finished with a Lemon and Caperberry Beurre Blanc

*Char grilled Gippsland Porterhouse served on Rosemary and Garlic Roasted Chat Potatoes & Topped with a Roasted Field Mushroom and Shiraz Jus
(Cooked 1 way - please discuss with your co-ordinator)*

Roasted Eggplant, Stuffed with Fetta, Basil and Pine nuts served on Wilted Spinach & Finished with a Rocket and Pine nut Sauce

Honey Glazed Duck Breast served on a Sweet Potato Roesti with a Honey & Thyme Jus

Mint and Mustard Crusted Lamb served on Roasted Sweet Potato and Parsnip and Drizzled with a Mint Pistou

*Baked Chicken Breast stuffed with Semi dried Tomato & Ricotta and Wrapped in Prosciutto, served on a Medley of Char grilled Vegetables and Drizzled with a Basil Pesto Sauce***

*Gippsland Pork Cutlet served with a Creamy Mash Potato and Spiced Apple Compote and Finished with a Tawny Port reduction***

*** Denotes Gluten Free*

Dessert

*Tiramisu Su Drizzled with a Tia Maria Crème Anglaise & Shaved Chocolate***

*Bush Plum and Raspberry Cheesecake served with King Island Double Cream and a Raspberry Compote***

Traditional Sticky Date Pudding Served with Butterscotch Sauce and Vanilla Bean Ice Cream

Brandy Snap Baskets filled with King Island Cream and Compote of Berries

Cheese Plate - Selection of 3 Fine Australian Cheeses served with Grissini, Lavouche, Water crackers and Chutney

Chocolate and Muscat Marquis served with Persian Fairy Floss and Rich Chocolate Ice Cream

Or alternatively choose

The Chef's Dessert Buffet

You and your guests will be delighted by the delicious array of scrumptious desserts that Joseph's Head Chef will create for your enjoyment. Buffet offerings include Rich Chocolate Mousse, Lemon Meringue Pie, Cheesecakes, Gateau, Fresh Fruit and Premium Australian Cheese

*** Denotes Gluten Free*

Cocktail Food

Cold Selections

Prawn Tails with Cocktail Sauce
Crostinini with Spinach and Smoked Tomato
Smoked Salmon and Avocado Roulade
Roasted Vegetable Frittata
Fresh Oysters served with Lemon and Lime Wedges
Bloody Mary Oyster Shooters
Selection of Housemade Dips with Toasted Bread, Crackers and
Crudités
Smoked Chicken and Brie Vol au vents
Teriyaki Chicken Nori Rolls
Vegetarian Nori Rolls
Mini Peking Duck Pancakes with Hoisin Dipping Sauce
Vegetable Rice Paper Rolls

Hot Selections

Pork Wontons
Shrimp Wontons
Steamed Mini Dim Sims
Tempura Petite Whiting
Sesame Crumbed Chicken Strips with Plum Sauce
Gourmet Pies
Mini Pizzas
Satay Chicken Skewers with Yoghurt Dipping Sauce
Garlic Marinated Lamb Skewers
Vegetable Spring Rolls with Soy Dipping Sauce
Vegetable Samosas
Crumbed Calamari Rings
Mini Hot Dogs
Grilled Meatballs served with Tomato Relish
Prawn & Coriander Twists with Sweet Chilli & Lime Dipping Sauce

The Drinks

Standard Beverage Package

(Included in Wedding Package)

Beer

- Carlton Draught and Hahn Premium Light on Tap

Wine

- McWilliams range including Chardonnay, Sparkling and Cabernet Shiraz

Soft

- Softdrinks, Mineral Water and Orange Juice

Premium Beverage Package

(Attracts an additional charge of \$10 per person)

Beer

- Carlton Draught and Hahn Premium Light on Tap
- Crown Lager in Bottles

Wine

- Bellarmine Sauvignon Blanc
- Rockbare Chardonnay
- Yellowglen Pinot Chardonnay
- Pepperjack Cabernet Sauvignon
- McWilliams 'The Phillip' Shiraz

Soft

- Softdrinks, Mineral Water, Orange Juice and a Fruit Punch

Deluxe Beverage Package

(Attracts an additional charge of \$15 per person)

Beer

- Stella Artois and Hahn Premium Light on Tap*
- Crown Lager in Bottles*

Wine

- Giesen Estate Sauvignon Blanc*
- Vasse Felix Chardonnay*
- Janz Sparkling*
- Mitchell Peppertree Shiraz*
- Lillydale Estate Cabernet Merlot*

Soft

- Softdrinks, Mineral Water, Orange Juice and a Fruit Punch*

Optional Additions

A la Carte \$12.50 per person

Extension Of Function Time \$6.00 per person

*Per half-hour - including staff and
Standard Beverage Package*

(Based on the number of Confirmed Guests for the Wedding)

Use of a Function Room For Ceremony \$500

Children

- ◇ 2 years old and under are free of charge*
- ◇ For 3 - 12 years old, the Children's Menu, (including soft drinks,) is priced at \$40.00 per child*

The Musician's Award requires that each performer receive a meal. This is charged at \$40.00 per person.

Recommended Suppliers

Civil Celebrant

Barbara Hilshorst - 9756 6480

Photographer

Angela Curtis Photography - 0411092466

Stationary

Kim Schroder - 0431434300

Flowers

Van Wyk Flowers - 9788 9700

DJ Service

Team X - 9572 3919

Chapel

Police Academy Chapel Glen Waverley - 9566 9566
2 Hour Hire \$600