



# *Intimate Wedding Package*

*Pagoda*  Narada  
Resort & Spa Hotel Group

112 Melville Parade COMO WA 6152 | [www.pagoda.com.au](http://www.pagoda.com.au) | ABN 51 161 221 941 | +61 8 9367 0300

# PACKAGE INCLUSIONS

**\$120 per person**

- ❖ Complimentary Venue Hire of Pagoda A or B (or both is required)

## **MENU**

- ❖ Three Course Plated Set Menu (entrée, alternating main and dessert)
- ❖ Light Buffet style @ \$10pp

## **BEVERAGE**

- ❖ 1 entry drink of house sparkling per person (or cooldrink)
- ❖ Preset beverages on tables (Max 5 tables)
  - 2x bottles of Sparkling wine (or 3x carafe of cooldrink per table)

## **ACCOMMODATION**

- ❖ Complimentary overnight stay in a Pagoda Suite for the Bride & Groom with breakfast,
- ❖ parking and a late check-out of 12.00pm
- ❖ Special discounted accommodation rate for your guests who wish to stay

## **DECORATIONS**

- ❖ Chair covers with your choice of coloured sash
- ❖ Hotel centrepieces with mirror base and tealight candles
- ❖ Hotel Flower wall backdrop

## **ROOM SET UP**

- ❖ Hotel dance floor
- ❖ White linen tablecloths and napkins
- ❖ White pleated skirting for the bridal table, cake table and gift table
- ❖ Printed guest list displayed on hotel easel
- ❖ Two personalised menus per table
- ❖ Set up of client supplied place cards and bonbonniere

## **T&C's**

- ❖ Minimum 30 adults
- ❖ Minimum spend of \$3,600
- ❖ Valid until December 2026

# PLATED MENU

Bread Rolls

## ENTRÉE

(Please choose ONE dish)

Roast pumpkin soup  
Mascarpone and nutmeg cream (V, GF)

or

Roasted Pork Belly  
Potato mash, sautéed bokchoy and apple sauce (GF)

or

Lemon and pepper squid  
Thai salad with ginger and lime

## MAIN COURSE

(Please choose TWO dishes to be served alternating)

Cajun creole spice chicken breast  
Creamy mash potato, Mediterranean grilled vegetable and mustard jus (GF)

or

Pan-fried barramundi  
Parsnip puree, grilled broccolini, cherry tomato salsa and lemon butter sauce (GF)

or

Potato gnocchi  
Water chestnuts, asparagus, mushroom, cherry tomato and Parmigiano-Reggiano cheese (V, GF)

## DESSERT

(Please choose ONE dish)

Coconut panna cotta  
Berry compote and coulis (GF)

Chocolate tart

Mixed wild berries and coffee mascarpone cream  
Fresh brewed coffee and tea

# BUFFET MENU

Bread Rolls

Please select 1x substantial option, 1 vegetarian option, 2x salads, 1x side, & 1x dessert to make your buffet menu.

## SUBSTANTIAL ITEMS

**(Please select one (1))**

Thai Curry (Beef, Chicken ) with steamed rice (GF)  
Beef madras curry with steamed rice (GF)  
Butter chicken with steamed rice (GF)  
Thyme roasted chicken breast corn and capsicum salad (GF) (DF)  
Skinless Baked Barramundi with tomato basil and balsamic (GF) (DF)

## VEGETARIAN SUBSTITUTES

**(Please select one (1))**

Thai Curry (Vegetable) with steamed rice (GF)  
Field mushroom risotto w baby basil, shaved parmesan (V) (GF)  
Cauliflower and potato curry with steamed rice (V) (GF)

## SALAD OPTIONS

**(Please select two (2))**

Fresh garden salad with cucumber, tomato and lemon dressing (V) (GF)  
Potato salad, sour cream and spring onion (V) (GF)  
Quinoa salad –bean sprouts, carrot, green peas, Quinoa with lemon olive oil dressing (V)  
beetroot and spinach salad with goat's cheese (V) (GF)  
Greek salad (V) (GF)  
Cous cous, sweet potato, green onion, raisins and honey mustard dressing salad (V)

## SIDE OPTIONS

**(Please select one (1))**

Traditional rosemary and garlic roast potatoes (V) (GF)  
Steamed seasonal greens (V) (GF)  
Roasted root vegetables (V) (GF)  
Steamed rice (V) (GF)

## DESSERT OPTIONS

**(Please select ONE (1))**

Individual lemon and lime tart  
Strawberry cream tartlets  
Chocolate tartlets  
Individual chocolate mousse (GF)

Fresh brewed coffee and tea station open with dessert

