







PACKAGE INCLUSIONS

Selection of pre-dinner drinks served on arrival in our pre-function area

Two or three course menu served alternately

Beverage package of your choice

Wedding cake cut and served to the table

Microphone

Playlist connectivity

Bridal table, gift and cake tables

Elegant table centrepieces

White linen table cloths and napkins

Dancefloor

Table numbers

Personalised digital welcome sign

Personalised menus on each table

Placement of bonbonniere and place cards

Private bridal dressing room

Professional wait staff

Event Supervisor

Professional event specialists to personalise and plan your event

Two complimentary executive rooms in our onsite hotel for the bride and groom, family or friends



MENU

Select two options from each course to be served alternately

Entrée

Served with a selection of artisan bread and Pepe Saya butter

Cold Selections

Seafood tasting plate

King prawns, Sydney rock oyster, sashimi tuna, smoked salmon tartare

Seared Sashimi tuna

Fried beans salad, wild olives, cherry tomatoes, white anchovies

Smoked Atlantic salmon

Lemon scented crème fraiche, Melba toast

Whiskey-cured beef Sirloin

Pickled vegetable salad •

Hot Selections

Slow cooked pork belly Celeriac salad, diced apple

Blue swimmer crab and prawn risotto Saffron, Pernod

Twice-cooked goats cheese souffleBlistered truss cherry tomato

Roasted portobello mushroom Walnut, coffee sauce • •

Add to the table

Antipasto Platter \$12 per person Selection of deli meats and

marinated vegetables

Seafood Platter \$16 per person

Chefs' fresh seafood selection



MENU

Main Course

Served with roasted kipfler potatoes and seasonal garden salad to the table

From the paddock

Slow-roasted Amelia park lamb rump Roasted garlic and potato mash, tomato, Spanish onion confit

Grain-fed roasted beef tenderloin Truffle butter, niçoise vegetables

Roasted Angus beef sirloin Pomme fondant, mushroom ragout, cavolo nero, jus

Wagyu beef cheek
Potato puree, asparagus,
wild mushroom jus •

From the ocean

Pan-fried snapper fillet
Tomato salsa, hollandaise, broccolini

Soy caramelised fillet of blue eye cod Hazelnut, creamy mash, green beans

Crispy skin Atlantic salmon Asparagus, yuzu cream, finger lime •

From the farm

Chargrilled corn-fed chicken wrapped in prosciutto

Ricotta, baked chat potatoes, fennel, jus

Pan-roasted chicken breast
Kipfler potato, baby beans, lemon thyme jus

Oven-roasted corn-fed chicken supreme Eggplant, chorizo, green asparagus, thyme jus

Duo of duckFresh thyme, baby leek, potato gratin, jus •

From the garden

Pumpkin truffle gnocchi Sauce vierge, baby chard •

Wild mushroom fricassee Poached quail egg, polenta •

Spinach and ricotta ravioli Semi dried tomatoes •

Stuffed field mushroom Mediterranean style •



MENU

Dessert

Served with freshly brewed Vittoria coffee and tea from La maison du thé

Deconstructed black forest cake Flourless chocolate cake, dark cherry sorbet, vanilla crème

Seasonal fruits and berries Yoghurt sorbet, elderflower jelly, raspberry jus • •

Tuscan dark chocolate and orange tart Crème fraiche

Pineapple and coconut mousse Caramelised pineapple, rum • •

Apple and cherry crumble tart Cream cheese ice cream •

Vanilla panna cotta Strawberry jelly, seasonal berries, champagne granita • •



CHILDREN'S MENU

For children 12 years and under Select one option from each course

Entree

Mixed sushi plate with soy sauce • •

Vegetarian frittata with corn salsa •

Potato skin beef nachos topped with mozzarella

Pepperoni, tomato and basil puffs

Crumbed Calamari with tartare sauce

Mains

Battered fish and chips with tomato sauce

Chicken schnitzel, chips and gravy

Chicken and pineapple skewers with vegetarian fried rice

Baby back pork ribs with corn on the cob

Spaghetti bolognaise with grated parmesan cheese

Dessert

S'mores, with chocolate topping •

New York baked cheese cake •

Fruit skewers with berry coulis • •

Oreo ice cream sandwich •



STANDARD BEVERAGE PACKAGE

Wine

Stonegate Sparkling Chardonnay Pinot Noir, South Australia

Stonegate Sauvignon Blanc, South Australia

Stonegate Cabernet Sauvignon, South Australia

Draught Beer

Great Northern

Pure blonde

Carlton Draught

Pirate Life Pale Ale

Balter

Balter mid-strength

Non-alcoholic

Orange, pineapple, and cranberry juice

Selection of soft drinks

Sparkling and still mineral water



PREMIUM BEVERAGE PACKAGE

Sparkling Wine

Edmond Thery Blanc de Blancs NV France

Choose two white wines

Kingston Estate Pinot Gris 2020 Lime Coast SA

d'Arenberg Stump Jump Riesling 2017 McLaren Vale SA

Tuckerbox Semillon Sauvignon Blanc NV Regional NSW

Geoff Merrill Pimpala Rd Chardonnay 2018 McLaren Vale SA

Choose two red wines

Kingston Estate Cabernet Sauvignon 2019 Limestone Coast SA

d'Arenberg Stump Jump GSM 2017 McLaren Vale SA

Twelve Signs Pinot Noir NV Hilltops NSW

Geoff Merrill Pimpala Rd Shiraz 2018 McLaren Vale SA

Choose two bottled beers

Heineken

Crown Lager

Stone & Wood

Coopers Pale Ale

Corona Extra

Young Henry's Newtowner

Draught Beer

Great Northern

Pure blonde

Carlton Draught

Pirate Life Pale Ale

Balter

Balter mid-strength

Non-alcoholic

Orange, pineapple, and cranberry juice

Selection of soft drinks

Sparkling and still mineral water



DELUXE BEVERAGE PACKAGE

Sparkling Wine

Cantina di Trevigiana Prosecco NV Italy

Choose two white wines

Madfish Gold Turtle Riesling 2019 Great Southern WA

Lock & Key by Moppity Pinot Grigio 2021 Hilltops NSW

Kingston Estate Pinot Gris 2020 Limestone Coast SA

Scorpius Sauvignon Blanc 2020 Marlborough NZ

Howard Park Miamup Chardonnay 2020 Margaret River WA

Rosé

Excuse My French Rosé 2019 France

Choose two red wines

Scotchman's Hill Jack n Jill' Pinot Noir 2019 Geelong VIC

Peter Lehmann Hill & Valley Tempranillo 2018 Barossa Valley SA

Round Two by Kym Teusner Single Vineyard Shiraz 2019 Barossa Valley SA

Smoking Barrels Cabernet Sauvignon 2019 Barossa Valley SA

Printhie Mountain Merlot 2019 Orange NSW

Choose four bottled beers

Heineken

Crown Lager

Stone & Wood

Coopers Pale Ale

Corona Extra

Young Henry's Newtowner

Draught Beer

Great Northern

Pure blonde

Carlton Draught

Pirate Life Pale Ale

Balter

Balter mid-strength

Non-alcoholic

Orange, pineapple, and cranberry juice

Selection of soft drinks

Sparkling and still mineral water



PRICING

	House beverages	Premium Beverages	Deluxe Beverages
Two Course	\$99	\$110	\$127
Three Course	\$112	\$123	\$140

Children

Including non-alcoholic beverages

Two Course \$47
Three Course \$54

Add spirits to any beverage package for \$12 per person

Bombay Sapphire Gin

42 Below Vodka

Bacardi Oro Rum

Buffalo Trace Bourbon

Dewar's White Label Scotch

Pre-dinner canapes

Two selections \$12

Four selections \$19

Weddings Sunday – Friday receive a 10% discount



ROOM CAPACITIES

	1 Room	2 Adjoining Rooms	3 Adjoining Rooms	4 Adjoining Rooms	The Auditorium
Seated	120	240	320	450	600
Cocktail	140	320	500	650	1000

STYLING AND EXTRAS

We understand your special day should be unique to you, so whatever your dream wedding entails, our event services team will make it happen. No matter how big or small, our team can cater for any request that will make your day unforgettable.

We have a range of trusted partners and suppliers who can provide you with additional styling and services upon request. DJ

Band

Photo booth

Bonbonnieres

Tiffany chairs

Dessert station

Floral or light up initials

Photographer/videographer

Fresh flowers



ACCOMODATION

Your family and friends can turn your wedding into a weekend experience and stay onsite at the brand-new Travelodge hotel. Explore our facilities throughout your stay, including our variety of restaurants, gaming facilities and rooftop lounge bar.

Enjoy shopping at Westfield Hurstville adjacent to the venue, or jump on the train across the road to the city or beach. Just 15 minutes drive to the airport, with parking available onsite.

Our event services team offer excellent rates for guests of our event centre, that you can pass onto your family and friends.

