



BLUE MOUNTAINS

## Leura Gardens Resort

Blue Mountains NSW



*Today I Marry the One I Love*

# Wedding Reception Packages

## Leura Gardens Resort Wedding Package Inclusions:

- ½ Hour of Canapés upon arrival (*not applicable with cocktail reception bookings*)
- Option of four superb menus
- Coffee, tea and chocolates
- A glass of sparkling wine per guest for your toasts
- 4½ Hours room hire (reception must conclude by 11.00pm), complete with white linen tablecloths and serviettes and skirting.
- Complimentary white chair covers are supplied for the bridal table only
- Complimentary use of our gardens for your ceremony and photographs
- Complimentary accommodation in an Executive Suite for the Bride and Groom on their wedding night with a full buffet breakfast the following morning
- Trial menu tasting for the Bride and Groom (*not available with cocktail and buffet reception bookings*)
- Special accommodation rates for your wedding guests

## Prices starting from \$52.00 per person

- See attached menus

Packages are based on a minimum of 50 guests

- All packages are subject to availability
- Prices are subject to change without notice
- Winter Wedding Special – book your wedding between May thru to the end of August 2007 to receive a 10% discount on the selected menu price

## *Functions Rooms*

### *Waratah Room*

The Waratah Room is spacious and radiant and is filled with natural light from the doors leading out onto a large outdoor terrace which can be used as a pre function area or simply as additional space for entertaining. The Waratah Room is the perfect room to host any large function catering up to 110 guests banquet style or 160 cocktail style. The Waratah Room is pillar free with adjustable lighting.



### *The Olive Tree Restaurant*

The Olive Tree Restaurant offers views overlooking our Lady Fairfax Gardens and the 4<sup>th</sup> fairway of Leura golf course along with a stone terrace for outdoor entertaining or pre function area. The Olive Tree Restaurant is suitable for medium size functions catering for up to 70 guests banquet style or 90 guests cocktail style.



# *Cocktail Menu Package*

*\$52.00 per person*

**BASED ON 3 HOURS OF FOOD SERVICE**

**MINIMUM 50 GUESTS**

## **COLD SELECTION**

Seafood Cocktail in a Pastry Case  
Tandoori Chicken with Cucumber and Yoghurt  
Pancetta with Boccocini and Pesto  
Duck Breast with Plum Sauce  
Variety of Sushi and Nori Rolls with Pickled Ginger  
Cheese Puff with Spicy Guacamole  
Smoked Chicken Mousse with Sun Dried Tomato  
Prawns with Caviar  
Peppered Rare Beef with Gherkin and Mustard  
Vegetable Crudities with 2 Dips  
Smoked Salmon with Camembert Cheese  
Pacific Oysters with Champagne Vinaigrette

## **HOT SELECTION**

Crumbed Scallops with Tartare Sauce  
Chicken and Mushroom in a Pastry Case  
Chicken and Beef Satay with Peanut Sauce  
Stuffed Mushroom with Risotto  
Steamed Dim Sim  
Battered Prawns with Sweet Chilli Dip  
Mini Spring Rolls with Soy Sauce  
Mini Cocktail Samosas  
Oysters Kilpatrick  
Assortment of Mini Pizzas  
Thai Fish Cakes

## **ALSO INCLUDED**

Tea, Coffee and Chocolates

60 – 80 Guests: - Select 6 cold and 6 hot selections

80 – 100 Guests: - Selection 7 cold and 7 hot selections

100 + Guests: - Select 8 cold and 8 hot selections

**DESSERT BUFFET – ADDITIONAL \$8.00 PER PERSON**

Includes a Chef's selection of cakes, desserts with cheese and fruit plate

# *Buffet Menu One Package*

*\$60.00 per person*

## **MINIMUM 50 GUESTS**

A basket of crusty rolls and loaves

Selection of two salads with dressings (*Chef's Selection*)

### **PRE – SELECT ANY ONE DISH FROM THE FOLLOWING LIST -**

Roast Leg of Lamb

Roast Scotch Fillet with a Seeded Mustard Crust

Roast Pork

### **PRE – SELECT ANY TWO DISHES FROM THE FOLLOWING LIST -**

Beef Bourguignon

Thai Green Chicken Curry

Tandoori Lamb in a Rich Butter Sauce

Tuscan Chicken with Capsicum, Onions, Tomatoes and Mushrooms

Ratatouille in a Rich Neapolitan Sauce

Fresh Atlantic Salmon Drizzled with Dark Soy

### **PRE – SELECT ANY TWO DESSERTS FROM THE FOLLOWING LIST -**

Slow Baked Lemon and Lime Tart

Chocolate Mud Cake

Sticky Date Pudding

Apple and Rhubarb Crumble

Orange and Almond Torte

## **ALSO INCLUDED**

Steamed and roast vegetables with roasted potatoes, steamed rice and condiments

Seasonal Sliced Fruit Platter

Tea, Coffee and Chocolates

# *Buffet Menu Two Package*

*\$70.00 per person*

## **MINIMUM 50 GUESTS**

A basket of crusty rolls and loaves

Antipasto Platters

Selection of three salads with dressings (*Chef's Selection*)

### **PRE – SELECT ANY ONE DISH FROM THE FOLLOWING LIST -**

Roast Leg of Lamb

Roast Scotch Fillet with a Seeded Mustard Crust

Roast Pork

### **PRE – SELECT ANY TWO DISHES FROM THE FOLLOWING LIST -**

Beef Bourguignon

Thai Green Chicken Curry

Tandoori Lamb in a Rich Butter Sauce

Tuscan Chicken with Capsicum, Onions, Tomatoes and Mushrooms

Ratatouille in a Rich Neapolitan Sauce

Fresh Atlantic Salmon Drizzled with Dark Soy

### **PRE – SELECT ANY TWO DESSERTS FROM THE FOLLOWING LIST -**

Slow Baked Lemon and Lime Tart

Chocolate Mud Cake

Sticky Date Pudding

Apple and Rhubarb Crumble

Orange and Almond Torte

## **ALSO INCLUDED**

Steamed and roast vegetables with roasted potatoes, steamed rice and condiments

Chef's Selection of Fine Australian Cheeses complimented by Dried Fruits and Crackers

Seasonal Sliced Fruit Platter

Tea, Coffee and Chocolates

# Wedding Menu Package

*\$70.00 per person*

**Please select 2 entrees, 2 mains and 2 desserts from the following selections.  
Your selections will be served to your guests on an alternate basis.**

## **ENTRÉE SELECTION**

Soup of the Day

Creamy Risotto with Bell Peppers served with Rocket and Parmesan

Chicken Caesar Salad

Satay Beef served with Jasmine Rice

Salt and Pepper Squid

Cumin Marinated Quail on Chat Potatoes served with a Tomato Chilli Jam

Rigatoni tossed with Semi Dried Tomatoes and Baby Spinach in a Riesling Dressing

## **MAIN COURSE SELECTION**

Lemon and Thyme Marinated Chicken Supreme on a Flame Roasted Capsicum Sauce

Scotch Fillet served Medium with Basil Pesto and a Red Wine Jus

Fresh Atlantic Salmon served with Seasonal Vegetables Drizzled with Dark Soy

Spinach and Ricotta Ravioli tossed with Baby Spinach, Kalamata Olives and Italian Parsley in a rich Neapolitan Sauce

Rosemary and Garlic Lamb on Sweet Potato Mash with a redcurrant and Cranberry Glaze

Slow Cooked Veal Shank on Spinach Risotto with Panache of Vegetables

All main meals are served with seasonal mixed vegetables

## **DESSERT SELECTION**

Chocolate Mud Cake served with Chocolate Sauce and Cream

Steamed Sticky Date Pudding served with Butterscotch sauce and double cream

Raspberry Frangipane served with Ice Cream

Seasonal Fruit Plate with Wild Berry Gelato

Passionfruit Baked Cheesecake served with Cream

Baked Lime Tart Drizzled with Honey and Seasonal Berries

Apple and Rhubarb Crumble with Anglaise Sauce

Orange and Almond Torte – *gluten free option*

*\* Items may change due to seasonal variations \**

# *Children Wedding Menu Package*

*\$16.50 per person*

***Please select 1 main and 1 dessert from the following selections.***

## **MAIN COURSE SELECTION**

Ham and Pineapple Pizza

Tempura Battered Fish

Chicken Tenderloins

The above items are served with chips and salad or vegetables

Pasta with Bolognese Sauce

Bowl of Chips or Wedges

## **DESSERT SELECTION**

Vanilla Ice Cream with your choice of Chocolate, Caramel or Strawberry Flavouring

Chocolate Cake served with Cream

The above menu is also inclusive of continuous soft drinks or juices throughout your reception

Children 0 – 5 years – No Charge

Children 5 to 12 years - \$16.50 per child

Children aged over 12 years dine from the full adults menu

# Wedding Beverages

*Prices and selections are based on 2007 rates and are subject to change per year*

Soft Drinks – lemonade, lemon squash, coke and diet coke	\$9.00 per jug	\$2.80 per glass
Fresh Fruit Juice – orange, apple and pineapple	\$11.00 per jug	\$3.50 per glass
Mineral Water		\$2.90

## **BOTTLED BEER**

Hahn Premium Light		\$3.80
James Boags Premium Light		\$3.80
Victoria Bitter, Tooheys New and Tooheys Extra Dry		\$4.80

## **PREMIUM BEER**

Heineken	\$6.50	Hahn Premium	\$6.00
Crown Lager	\$6.00	James Squires	\$6.00
James Boags Premium	\$6.00	Blue Tongue Lager	\$6.00

## **SPIRITS**

Basic Spirits	\$5.80	Jack Daniels	\$6.00
Wild Turkey	\$6.50	Jamieson Irish Whiskey	\$6.50
Johnny Walker Black Label	\$6.50	Glen Fiddich	\$6.80
Chivas Regal	\$8.00	Dimple	\$8.00

## **LIQUEURS**

From	\$6.00
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## **HOUSE WINES**

Seppelt Stoney Peak Chardonnay	\$23.00
Seppelt Stoney Peak Shiraz Cabernet	\$23.00
Killawarra Brut Sparkling Wine	\$23.00

*An extensive wine list is available upon request*

## **WEDDING BEVERAGE PACKAGES**

*Prices are per person*

Soft Drinks, Juices, Australia Beer and House Wine	
3 Hours	\$31.00
4 Hours	\$34.00
5 Hours	\$36.00

*Laura Gardens Resort*  
*Wedding Confirmation*

Wedding Date:

\_\_\_\_\_

Brides Name:

\_\_\_\_\_

Telephone:

\_\_\_\_\_

Home:

\_\_\_\_\_

Work:

\_\_\_\_\_

Mobile:

Grooms

\_\_\_\_\_

Name:

Telephone:

\_\_\_\_\_

Home:

\_\_\_\_\_

Work:

\_\_\_\_\_

Mobile:

Address for all Correspondence:

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Approximate

Number

of

Guests:

\_\_\_\_\_

Function Room:

Waratah Room

Olive Tree Restaurant

Jasmine Restaurant

Menu

\_\_\_\_\_

Package:

Ceremony:

Time:

\_\_\_\_\_

\_\_\_\_\_

Location:

Pre Dinner Drinks:

Time:

\_\_\_\_\_

\_\_\_\_\_

Location:

Reception:

Time:

\_\_\_\_\_

\_\_\_\_\_

Location:

Close:

Time: \_\_\_\_\_

Signature of acceptance for Leura Gardens Resort to host your reception agreeing to all terms and conditions as attached;

Bride: \_\_\_\_\_  
\_\_\_\_\_

Date:

Groom: \_\_\_\_\_  
\_\_\_\_\_

Date:

## *Terms and Conditions*

### **1. DEPOSIT**

A deposit of \$500.00 is required within 14 days to confirm your booking. The Hotel reserves the right to cancel any tentative booking not confirmed within 14 days.

### **2. START AND FINISH TIMES**

The Patron agrees to begin the function at the scheduled time and agrees to have the guests, invites and other persons vacate the designated function space at the agreed completion time. (Must conclude by 11.00pm)

### **3. LIQUOR AND FOOD**

Liquor and food may not be brought onto Hotel premises for consumption at the function.

### **4. LABOUR AND OVERTIME**

A labour charge is applicable for functions extending after the nominated period at \$200.00 per hour or part thereof. At this time, drinks will go on a consumption basis or cash bar.

### **5. INSURANCE**

The Hotel will take all possible care, but no responsibility for any loss or damage to merchandise or other property in the Hotel prior to, during or after the function. We recommend that the patron take out his or her own insurance.

### **6. DAMAGE OR LOSS**

The patron is financially liable for any damage sustained, or loss incurred, to Hotel property, fixtures or fittings, whether through their own actions or through the actions of their guests, contractors or sub contractors.

### **7. CANCELLATION**

If the booking is cancelled with six months of the function, the full deposit will be forfeited. If less than 4 weeks notice is given, an additional cancellation fee will be incurred. This will be 50% of the total food and beverage bill. This is due to costs incurred by the Hotel at this stage.

### **8. PRICES**

Every effort is made to maintain prices but these are subject to change at the discretion of the management allowing for market cost fluctuations. Please allow a minimum 5% increase for each subsequent year.

### **9. PAYMENT OF ACCOUNT**

Payment for the wedding reception is to be paid no later than the Wednesday prior to the date of the wedding reception, including beverage (during normal business hours, 9am – 5pm). Cash, bank cheque or credit card is acceptable. Final numbers must also be given at this time. Any reductions in attendance numbers subsequent to notification of final numbers will be subject to charging the full contracted amount. Should any amount be outstanding the Hotel reserves the right to withhold served until payment is made.

### **10. CHANGES**

Please note that the Hotel reserves the right to re – decorate, re – furnish, paint and make extensions and alterations etc at our discretion.

Please sign acknowledgement of the above terms and conditions.

Print Name:

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Signature:

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Date:

## *Local Suppliers*

### **CELEBRANTS**

Maureen Williams

Ph: 0429 304 594

Web: [www.loveknots.com.au](http://www.loveknots.com.au)

John O'Carrigan

Ph: 02 4751 2363

### **PHOTOGRAPHY**

Dianne Watson

Ph: 0419 259 769

Web:

[www.dianneatsonphotography.com.au](http://www.dianneatsonphotography.com.au)

Peter Karp

Ph: 02 4754 3372

Web: [www.bluemts.com.au/pkarp](http://www.bluemts.com.au/pkarp)

Michael Small

Ph: 02 4784 3456 / 0417 843 456

### **FLORISTS**

Fine Flowers

Ph: 02 4782 3314

Contact: Pam Harmon

Leura Blumes

Ph: 02 4784 1072

Contact: Lynda Leith

### **CAKES AND CHOCOLATES**

Cake – Boards Plus

Ph: 02 4784 2692

Contact: Martina Wellings

Cupids Cup Cakes

Ph: 02 4782 1244

Contact: Michelle

Josophan's

Ph: 02 4784 3833

Fine Chocolates and Cakes

### **HIRE COMPANIES**

Elegant Functions Accessories

Ph: 02 4739 9080 / 0438 243 536

Contact: Reli Hamilton – Roy

Web: [www.elegantfunctions.com.au](http://www.elegantfunctions.com.au)

Blue Mountains Special Events

Ph: 02 4782 1023

Contact: Libby Delfsma

### **HAIR AND BEAUTY**

Euphoria

Ph: 02 4784 4389

Contact: Janis or Naomi

Web: [www.bluemts.com.au/euphoria/](http://www.bluemts.com.au/euphoria/)

Spa Sublime

Ph: 02 4782 3113

Contact: Linda

Web: [www.spasublime.com.au](http://www.spasublime.com.au)

You Beauty

Ph: 0404 685 840

Contact: Kate

Web: [www.youbeauty.com.au](http://www.youbeauty.com.au)

### **MUSIC**

The Music – Show Men

Ph: 02 9755 1838 / 0418 804 737

Contact: Peter Campbell (DJ and MC)

Web: [www.yourwedding.com.au/musicmen](http://www.yourwedding.com.au/musicmen)

C & K Entertainment

Ph: 02 9630 0909 / 0414 463 786

Contact: Chris and Kerry McFadden (DJ)

Web: [www.ckentertainment.i.am](http://www.ckentertainment.i.am)

Dawn and Nigel Foote

Ph: 02 4784 1529

Harpist and Guitar

Blue Mountains Trio

Ph: 1800 642 885

String Trio

*Leura Gardens Resort accepts no responsibility for the engagement of any of the above services*