

The background of the entire page is a soft-focus photograph of a bride. She is wearing a white lace wedding dress and a sheer veil. Her hands are visible; she is holding a rectangular, clear perfume bottle with a silver cap and a light-colored ribbon tied around it. The overall color palette is warm and monochromatic, with shades of beige and cream.

Wedding

info@festivalfunctions.com.au

Banquet Wedding

FESTIVAL PACKAGE

ON ARRIVAL

Pre-dinner drinks & hors d'oeuvres

3 COURSE MEAL

1 entrée, 2 mains, 1 dessert

5 HOUR BEVERAGE PACKAGE

Lindemans Shiraz Cabernet

Lindemans Cabernet Merlot

Lindemans Bin Moscato

Rothbury Estate Sauvignon Blanc

Rothbury Estate Sparkling Brut

Pure Blonde, Carlton Draught, Cascade Light

Assorted soft drinks, orange juice & Still Water

Lemon, lime & bitters

CHAIR COVER & SASH

Your choice of black or white chair covers with sashes to match your colour scheme

CENTREPIECE

Assorted table centrepieces for each guest table

MAIN & CAKE TABLE SKIRTING

Skirting for the main and cake table

ALSO INCLUSIVE

Venue

Complimentary cake cutting

Complimentary main course tasting for two

Personalised table menus

Bread & Butter

Cake knife & toasting glasses

On site car parking

Full set up & pack up

Personal function room security

COST

Contact function coordinators



Banquet Wedding

DELUXE PACKAGE

ON ARRIVAL

Pre-dinner drinks & hors d'oeuvres

4 COURSE MEAL

1 appetiser, 1 entrée, 2 mains, 1 dessert

5 HOUR BEVERAGE PACKAGE

McPherson Sparkling Brut

McPherson Shiraz

Rothbury Estate Sauvignon Blanc

Lindemans Bin Moscato

Pure Blonde & Carlton Draught & Crown Lager

Cascade Premium Light

Assorted soft drinks, orange juice & still water

Lemon, lime & bitters

CHAIR COVER & SASH

Your choice of black or white chair covers with
sashes to match your colour scheme

CENTREPIECE

Assorted table centrepieces for each guest table

MAIN & CAKE TABLE SKIRTING

Skirting for the main and cake table

ALSO INCLUSIVE

Venue

Complimentary cake cutting

Complimentary main course tasting for two

Personalised table menus

Wedding night accommodation at CBD hotel

Vehicle transfer from reception to hotel

Cake knife & toasting glasses

On site car parking

Full set up & pack up

Personal function room security

COST

Contact function coordinators

Banquet Wedding

ULTIMATE

ON ARRIVAL

Pre-dinner drinks & hors d'oeuvres

5 COURSE MEAL

1 appetiser, 1 entrée, 2 mains, 1 fruit platter, 1 dessert

5.5 HOUR BEVERAGE PACKAGE

McPherson Sparkling Brut

Heart & Soul Sparkling Pink Moscato

Penfolds Koonunga Hill Shiraz

Angel Cove Marlborough Sauvignon Blanc

Lindemans Bin Moscato

Sangria & Cider

Pure Blonde, Carlton Draught, Crown Lager, Peroni

Cascade Premium Light

Assorted soft drinks, orange juice & Still Water

Lemon, lime & bitters

Moet & Chandon for bridal table toast

CHAIR COVER & SASH

Your choice of black or white chair covers with sashes to match your colour scheme

CENTREPIECE

Deluxe table centrepieces for each guest table

MAIN & CAKE TABLE SKIRTING

Skirting for the main table & cake table

Moet & Chandon toasting flutes for Bride & Groom

ALSO INCLUSIVE

Venue

Complimentary cake cutting

Complimentary main course tasting for two

5.5 hours of DJ entertainment

Professional Master of Ceremonies

Wedding night accommodation at 5 star CBD hotel

Vehicle transfer from reception to CBD hotel

Personalised table menus

Bread & Butter

Cake knife & toasting glasses

On site car parking

Full set up & pack up

Personal function room security

COST

Contact function coordinators



Banquet Wedding

CHILDREN BANQUET PACKAGE

Child meals are based on children 12years & under

ON ARRIVAL

Pre-dinner drinks & hors d'oeuvres

3 COURSE

Penne Napolitano
Chicken Schnitzel & Chips
As per Adults Dessert

5 HOUR BEVERAGE PACKAGE

Assorted soft drinks
Orange juice
Still Water

CHAIR COVER & SASH

Your choice of black or white chair covers with
sashes to match your colour scheme

CENTREPIECE

Assorted table centrepieces for each guest table.

ALSO INCLUSIVE

Venue
Complimentary cake cutting
Complimentary main course tasting for two
Personalised table menus
Cake knife & toasting glasses
On site car parking
Full set up & pack up
Personal function room security

COST

Contact function coordinators

*High Chairs are available upon request

Banquet Wedding

ENTREE BANQUET MENU SELECTION

COLD ENTRÉE

Antipasto plate consisting of a variety of char grilled vegetables, prosciutto, turkey, leg ham & sopressa salami, provoletta & bocconcini cheese, vegetable frittata & home made rice croquettes, served on a bed of mesculin leaf

Caesar salad tossed with fresh cos lettuce, garlic croutons, poached egg & bacon crisps

Char grilled chicken salad with avocado, pumpkin, mesculin leaf, Spanish onions & feta

Grilled Calamari on a bed of rocket served with a lemon lime aioli

Seafood plate consisting of fresh whole prawns, oysters, calamari and octopus, smoked salmon served on a bed of mesculin together with a seafood dipping sauce – additional \$pp

HOT ENTREE

Salt & Pepper Calamari served on a bed of rocket with a lemon lime aioli

Chicken Satay skewers served on a bed of pilaf rice

Authentic Butter Chicken served on a bed of pilaf rice topped with fresh coriander

Quiche Florentine

Traditional Sicilian Arancini served with a Napolitano ragu

SOUP (served in terrines)

Creamy pumpkin soup served in soup terrines

Traditional Minestrone soup

Chicken & Sweet Corn

Potato & Leek

PASTA

Ham, cheese & béchamel Rondini Scrolls

Chicken & veal mince, and spinach & ricotta filled cannelloni

Spinach & Ricotta filled Cannelloni

Pumpkin & Ricotta filled Cannelloni

Potato gnocchi topped with a tomato & basil sauce

Tortellini alla Panna

Rigatoni pasta tossed with chicken & broccoli in a pesto cream sauce

Traditional Fusili or Penne Rigate Napolitano

Banquet Wedding

MAINS BANQUET MENU SELECTION

POULTRY

Oven baked chicken roll filled with sautéed spinach & mushrooms wrapped in bacon & topped with fresh snow pea sprouts

Char grilled chicken mignon

Chicken breast filled with leg ham & Swiss cheese topped with a white wine sauce

Moroccan Chicken served on a dried fruit couscous topped with a mango, Spanish onion & coriander salsa

Chicken Breast filled with tomatoes, bocconcini & black olives served on a tomato & basil risotto

Chicken Breast filled with spinach & ricotta served on a garlic & chive mash topped with a mustard sauce

MEAT

White wine & rosemary rack of lamb

Char grilled 350g rib eye steak – additional \$ pp

Char grilled Wagyu Beef – additional \$ pp

Char grilled Scotch Fillet Beef

Combination of scotch fillet beef & char grilled chicken served on a sweet potato mash

Combination Platters served per table of grilled Lamb Cutlets, Pork, Continental sausages, Chevapi, Grilled Chicken

Charred Meat Plate served per person consisting of: Scotch fillet beef, lamb cutlet, 1/2 quail and chicken served with fresh lemon – additional \$ pp

SEAFOOD

Oven baked barramundi served on a mushroom risotto & baby spinach topped with a lemon butter dressing

Atlantic salmon served with sweet balsamic rocket leaf

Barramundi served on a bed of wilted spinach

SIDES

Mesculin leaf salad tossed with cherry tomatoes, cucumber, capsicum and Spanish onions, dressed in a sweet balsamic dressing

Greek salad tossed with tomatoes, cucumber, Spanish onions, feta & kalamata olives, in a balsamic & oregano aioli

Rocket and pear salad topped with crumbled feta

Radicchio & Fennel Salad dressed in a red wine vinaigrette dressing (seasonal)

Vegetable boats consisting of assorted vegetables

Oven roasted baby potatoes topped with a garlic, parsley & butter dressing

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DESSERT

Occasion cake served with a waffle basket filled with vanilla bean gelato, garnished with fresh strawberry & kiwi fruit

Tiramisu gelato cake served with berries & mint

Brandy snap basket filled with sautéed strawberries & kiwi topped with mango gelato & passion fruit glaze

Crème Brule served with a traditional custard filled Canoli

Chocolate & strawberry mousse topped with whipped cream and berry garnish

Sticky date pudding with hot butterscotch sauce, vanilla bean gelato & sautéed strawberries

Passion fruit pannacotta served on a passion fruit coulis, fresh strawberry & mint

Tiramisu, a layering of sponge finger biscuits soaked in espresso coffee & sweet liquors, mascarpone cream, sprinkled with cocoa & chocolate shavings

Vanilla & chocolate custard profiteroles served with vanilla bean ice cream and dusted icing

Fresh seasonal fruit platters

Assortment of cheeses with quince paste, dried fruits, nuts & water crackers

Ask about our Dessert Buffet options

OPTIONAL EXTRAS

Antipasto Platter served per table

Antipasto Plate served per person

Bruschetta Platters of tomato, basil & bocconcini

Trio of dips served with pita bread

Platters of fresh king prawns

Platters of salt & pepper calamari

Cold Platter of prawns, calamari, octopus, Morton bay bugs, white bait & fresh oysters

Hot Platter of prawn skewers, salt & pepper calamari, white bait & oysters Kilpatrick

Platter of 1 doz Oysters Kilpatrick & 1 doz Oysters Sweet Chili & cheese

Platters of freshly sliced fruit

Platters of assorted local & imported cheeses, dried fruits & nuts

Lemon Sorbet served between course

ADDITIONAL MENU SELECTION

Additional side dish

Additional menu choice for entrée or dessert

Additional menu choice for main course



Banquet Wedding

ALCOHOLIC BEVERAGE PACKAGE

FESTIVAL

Lindemans Shiraz Cabernet
Lindemans Cabernet Merlot
Lindemans Bin Moscato
Rothbury Estate Sauvignon Blanc
Rothbury Estate Sparkling Brut
Pure Blonde & Carlton Draught
Cascade Premium Light

Included in all Standard Packages

DELUXE

McPherson Sparkling Brut
McPherson Shiraz
Rothbury Estate Sauvignon Blanc
Lindemans Bin Moscato
Pure Blonde & Carlton Draught & Crown Lager
Cascade Premium Light

Additional \$ pp

ULTIMATE

McPherson Sparkling Brut
Heart & Soul Sparkling Pink Moscato
Penfolds Koonunga Hill Shiraz
Angel Cove Marlborough Sauvignon Blanc
Lindemans Bin Moscato
Sangria & Cider
Pure Blonde, Carlton Draught, Crown Lager, Peroni
Cascade Premium Light

Additional \$ pp

SPIRITS

All spirits to be purchased from the venue bar
Feel free to speak with function coordinators for alternative options

DURATION

Cocktail Functions 4.5 hours
Banquet Functions 5.0 hours