

We would be delighted to host your wedding reception at

The Old Priory Guesthouse & Function Centre

It is your special day and we want to ensure that it is all that you envision and is an event to be remembered and cherished throughout your lifetime together.

The former concert hall of this gracious old convent building has been tastefully converted into a fully licensed function room. We can comfortably seat up to 120 people for a sit down meal and up to 150 for a cocktail reception. We have a dance floor and large raised stage area for live music or for extra seating if required.

We aim to cater to any of your meal requests. If we are able to prepare it, we will create the menu of your choice and can arrange the price accordingly.

If you do not have a menu in mind, we have suggested menus to get you started. Each one is matched with a price structure but they can be varied to suit your needs.

Our picturesque gardens and balcony are available to use for your ceremony at a small charge and the balcony is a perfect setting for pre-reception drinks.

The property is at your disposal for photographs.

The staff at the Old Priory are committed to supporting you during all the preparations and planning of your day and pride ourselves on our friendliness and flexibility. We look forward to working with you to create the most special day of your lives.

Price List

Our menus are individually priced according to selection.

Please see attached lists.

Children are welcome and we will serve a child size meal for half price.

Menu price per person includes table linen and setting, napkins and candles on tables. Bridal table chair covers are also included.

Extra decorations can be sourced and arranged for tables.

Additional costs vary according to your choices.

Drinks are served at current bar prices. See attached list.

We are happy to set a bar limit and will keep you informed of the tally during the evening.

Experience indicates that you generally need to allow for \$20-25 per person for full standard beverage service.

Chair covers for guest chairs \$ 6.00 per cover
Round tables (to be hired separately)..... \$ 15.00 per table

Garden hire for ceremony \$100.00
This includes some seating for guests.

Deposit, Cancellation & Payment

Tentative bookings are happily taken, with confirmation made upon payment of a \$500 deposit within 4 weeks.

Prices fixed only on payment of a deposit.

In the event of a cancellation, the deposit will be refunded only after the date has been re-booked.

Full payment of meals is required on the day before wedding – based on numbers confirmed one week prior.

Beverage Tab is to be settled at the completion of bar service on the wedding day.

Strictly No BYO

Menu Selections

Pre-Dinner Nibbles

Simple Nibbles.....\$4.50 p.p.

Mini Spring Rolls

Mini Dim Sims

Samosas

Home-Made Dips with Crusty Bread and Crackers

Gourmet Nibbles..... \$6.50 p.p. (Choice of three)

Potato Galettes (tasty puff pastry squares topped with potato, feta and rosemary)

Bruschetta Topped with Tomato, Basil and Garlic

Thai Fish Cakes

Spinach and Ricotta Triangles

Tartlets with Roasted Tomatoes, Caramelized Onions and Mushrooms.

Platters \$7.50 p.p.

Antipasto – homemade delicacies made using local produce, cured meats, and vegetarian alternatives. Served with toasts, crackers and bread.

Menu Selection 1.

Entréeany two soups or entrée

Tomato, bacon and red lentil soup

Roast sweet potato soup with Thai spices

Caesar salad with crispy prosciutto and traditional dressing

Tuscan beef and rocket salad with salsa Verde

Roast vegetable and fetta frittata with salad greens

Main..... alternate service of two Main Meals

Chicken breast marinated in lemon and garlic on basil mash served with rocket and red onion salad drizzled with lemon and garlic aioli

Whole roasted porterhouse topped with Cherry tomato and onion marmalade served on Mediterranean roast vegetables.

Atlantic salmon fillet topped with caper and herb butter served on herb mash accompanied with a spinach and roast tomato salad.

Lamb cutlets marinated in lime, mint and garlic served on Mediterranean vegetables topped with a mint and pine nut pesto.

Vegetarian option

Roast vegetable and fetta salad with balsamic dressing

Potato rosti topped with cherry tomato, capsicum and spinach salad drizzled with lemon and garlic aioli.

Dessert Alternate service of two desserts

Pavlova and berry roulade

Lemon tart

Tiramisu

Bread, Tea and Coffee are included in the price

\$50 per person (includes G S T)

Menu Selection 2

Entrée.....any two soups or entrée

Tomato and capsicum soup with parmesan chips

Chicken and corn soup with a hint of spice

Caramelised leek and brie tartlet

Garlic prawns in a creamy herb sauce, served on pilaf rice

MainAlternate service of two main meals

Pork fillet served on an apple and potato rosti, served with red cabbage and drizzled with honey and mustard sauce.

Sage chicken – chicken breast wrapped in prosciutto and sage, served on an herb mash with cream and sage sauce.

Atlantic salmon fillet served on roasted, herbbed chat potatoes topped with asparagus and béarnaise sauce.

Lamb rack roasted with rosemary and served on roasted, herbbed chat potatoes drizzled with a feta and mint sauce

Vegetarian option

Roast vegetable, feta and basil pesto pizza

Eggplant, bocconcini stack topped with capsicum and basil pesto.

Dessert..... alternate service of two desserts.

White Chocolate and vanilla pannacotta with local berries

Lemon tart

Tiramisu

Bread, Tea and Coffee are included

\$53 per person (includes G S T)

Menu Selection 3

Entrée.....any two soups or entrée

Cream of carrot and leek soup infused with lemon

Chicken and corn soup with a hint of spice

Cesar salad with traditional dressing and topped with either

Smoked chicken or marinated beef

Smoked salmon and herb cream cheese roulade

Caramelized leek and brie tartlet

Main.....Alternate service of two main meals

Filet of beef served on sweet potato mash, topped with either

béarnaise sauce, red wine jus or mushroom or whisky sauce

Chicken breast stuffed with basil, brie and prosciutto, topped with

pesto cream sauce, served on an herb mash

Atlantic salmon filet served on herbed mash with asparagus,

drizzled with an orange butter sauce

Lamb rack roasted with garlic and rosemary served on herbed

roasted topped with a sweet plum and mint glaze

Vegetarian option

Roast vegetable, feta and basil pesto pizza

Eggplant and bocconcini stack topped with capsicum and basil

pesto

Dessert.....alternate service of two desserts

Individual pavlovas topped with double cream and Stanley berries

French Apple tart

Flourless chocolate roulade

Sticky date pudding with caramel sauce

Bread, Tea and Coffee are included

\$60 per person (includes G & T)

Bar Prices

Punch / Soft Drink \$2.50 per glass

Beer – heavy \$5.00 per stubby

Light \$4.00 per stubby

Wine

House wine \$18.00 per bottle

..... \$ 6.00 per glass

Sparkling..... \$23.00 per bottle

Local wings available priced from \$21 per bottle

Special Day Planning

The Bride: _____

The Groom: _____

Attendants: _____

M.C.: _____

Music: _____

(Please advise name of band, contact no. and time of setting up)

No. of Guests: _____ No. on Bridal Table: _____

Ceremony Time: _____

Arrival time for Pre Dinner Drinks at Old Priory: _____

Seating Time: _____

Order of service: meals and speeches

(Please include entr e, main, dessert, cake cutting, speeches between each if appropriate)

1 _____

2 _____

3 _____

4 _____

5 _____

6 _____

7 _____

8 _____

Special Requirements: _____

Cake delivery time: _____

Cake Bags to be supplied by Wedding Couple

Menu Selection

Pre Dinner Selection:

Soup Choice:

Entrée Choice:

Main Course Choice:

Dessert Choice:

Children's Meals:

Special Diets:

Cocktail Reception

A selection of the following:

Anti-Pasto Platters

Cheese & Chive Galettes

Gourmet Sausage Rolls with Tomato Chutney

Crumbed Mushrooms with Lime & Garlic Aioli

Spanish Meatballs

Prosciutto & Basil Wrapped in Boccconcini

Thai Fish Cakes with Sweet Chilli Dipping Sauce

Potato Rosti topped with Smoked Salmon and
Herb Crème Fraiche

\$55.00 p.p. – minimum 50 guests