

Vour Vedding





Thank you for your enquiry regarding the River Arms Hotel's Wedding Reception facilities.

Please find enclosed our current Wedding Package for your perusal. This information is to be used as a guide, as we are very flexible and eager to meet all your requirements, as well as tailor menus to suit your budget.

All Wedding bookings made at the River Arms Hotel will receive, with our compliments, one night in our Bridal Suite, located at The Lighthouse Hotel [subject to availability] for the night of the reception.

Should you have any further questions regarding the information enclosed or you would like to arrange an appointment to view our facilities, please do not hesitate to contact myself at anytime: phone [03] 6425 1160, mobile: 0407 829 070 or email: kmee@goodstone.com.au

Once again thank you for your enquiry, and I look forward to speaking with you soon.

Kind Regards,

Karen Mee

Venue Manager

River Arms Hotel

Please note: The prices, menu selections enclosed may be subject to change, depending on the length of advanced bookings.

TERMS & CONDITIONS

Confirmation

A minimum deposit of \$200.00 [room hire] is required within 31 days of booking this venue, this will confirm your reservation. Please note we do require three months notification for a cancellation, otherwise this deposit is non-refundable.

Tentative reservation will be held for a 14 days.

Guarantee of Numbers

Minimum numbers are required 10 working days prior to wedding, this number will be accepted as a guarantee [not subject to reduction] and charges will be made accordingly.

Set Up

Provided no other function booking has been made, set up can be conducted the day before your Wedding. If a function is booked on the day before your Wedding, access would be available from 10.00am on the Wedding Day. However, if you request that access must be required the day before your Wedding, a charge will apply.

Food & Beverages

We do request that the menu and beverage requirements are confirmed a minimum of 14 days prior to the wedding day. We do not provide beverage packages, however all drinks are charged on consumption at our regular bar prices. Specific requirements [wines etc] for the day can be accommodated as long as arrange prior. Our downstairs RA Function room can also be utilised for your guests to have pre reception drinks while you are having your photos taken - please ask about availability.

Please Note: No food or beverage is permitted to be brought into either of our Function Rooms. Exception being your wedding cake. Delivery date & time of cake must be advised prior to day of the wedding.

Surcharge:

A surcharge applies for functions on a Sunday or Public Holiday, rates to be negotiated on function confirmation.

NB: We do not like making the provisions we have listed above, but have found in the past we have been required to. This is no reflection on you as an individual.



Standard Information

Room Hire: \$200.00 daily charge

Room Hire Includes:

Room set to your specification White Table-cloths

Standard Serviettes Cake Table with Satin Skirting

Cleaning of the room Large Glass Vases

^ Service Staff Pridal Table Satin Skirt

^ White Chair Covers

All bookings are also entitled to a Free Nights accommodation for the Bridge & Groom at the Lighthouse Hotel Executive Suite*.

Please note: Function rooms are available on Public Holidays, Sundays or during Easter and Christmas/New Years break, however 20% surcharge will apply.

Please note: The prices available in this package may be subject to change, pending the date in which this information was received.

The Lighthouse Hotel - Accommodation:

33 Victoria Street, Ulverstone, 7315 - Ph: 03 6425 1197

Modern accommodation is available at The Lighthouse Hotel.

All rooms contain: Flat Screen TV, In-House Movies, Telephone, Free WiFi, En suite, Fridge, Tea & Coffee making facilities.

Accommodation Bookings can be made direct with the Lighthouse or our Venue Manager can assist you when making your function booking. Your guests can receive our "Weekender Mates Rate" Please note to receive this offer when booking accommodation direct, the guest must mention that they are a Wedding guest and wish to receive the "Mates Rate".

*Executive Suite is subject to availability - best room available at time of booking will be provided





SET MENU OPTIONS

THREE COURSE ALTERNATE DROP MENU \$65.00

Select 2 entrees, 2 mains & 2 desserts; these will be served to the table alternatively

TWO COURSE ALTERNATE DROP MENU \$55.00

Select 2 entrees and 2 mains <u>OR</u> 2 mains and 2 desserts; these will be served to the table alternatively Price includes a dinner roll

ENTREES...

Toasted Sour Dough
Served with whipped garlic parsley butter and pistachio dukkah

Tomato Bruschetta

Toasted sour dough bread topped with basil pesto, tomato, Spanish onion, chives and balsamic reduction

Crispy Skinned Pork Belly Served on apple star anise puree

Sticky Asian Pork Belly
Served with apple sauce and crisp Asian slaw

Classic Prawn Cocktail

Marinated poached prawns, iceberg lettuce, cocktail sauce and fresh lemon

Southern Fried Buttermilk Chicken Wings Served with slaw and siracha mayo

Satay Chicken
Served with rice and slaw

Pepper Beef Salad

Medium rare beef with rocket, sundried tomatoes, Spanish onion, julienne carrot and seeded mustard dressing

Soups

Potato, leek and bacon; Pumpkin; Pea and ham; Chicken and corn; or, Carrot and cumin



MAINS...

Classic Roast

turkey, beef, lamb, pork or chicken served with roasted vegetables, pan gravy, and their condiments

Confit Duck Leg

With confit kipfler potatoes, braised red cabbage, green beans and cranberry jus

Braised Red Wine Beef Cheeks

Served on creamy mash with baby carrots

Grilled Salmon Fillet

On a citrus salad with chimichurri

Rolled Pork Belly

Pork belly filled with chorizo, rolled and roasted, served with roasted potato, Dutch carrots, broccolini and creamy sun-dried tomato garlic sauce

Beef Short Rib

Grilled potatoes, parsnip puree and salsa verde

Chicken Roulade

Chicken breast filled with tomato pesto, mozzarella and basil leaves then rolled and wrapped and prosciutto served on sweet potato puree with green beans and creamy garlic white wine sauce

Slow Cooked Lamb Shoulder

With garlic sautéed green beans, roasted baby carrots, grilled potatoes and pan gravy



DESSERTS...

Warm Chocolate Brownie
Served with salted caramel ice cream and chocolate dirt

Toasted Coconut Panna Cotta Served with mango puree

Cheesecake
Cookies and cream, mixed berry or chocolate caramel served with double cream

Chocolate Mousse
With a dollop of cream and chocolate shavings

Eaton Mess
Meringue, sweet mascarpone, compote, coulis, fresh berries and white chocolate shards

Mini Pavlova
With cream and berries

Fresh Fruit Salad
Seasonal fruit served with passionfruit pulp and cream



PLATTER OPTIONS

Platters serve 10-15 people

HOT PLATTER \$180

Savoury Rolls
Party Pies
Dim Sims
Spring Rolls
Wing Dings
Garlic Balls

ANTIPASTO \$200

Cured Meat
Dips
Cheese
Dried and Fresh Fruit
Pickled Vegetables
Nuts
Crackers

SANDWICH \$150

Mixed assortment of meats and salads

DIPS \$50

3 Dips Carrots Celery Crackers

4 CHEESE AND CRACKERS \$75

Marinated Feta Camembert Cheddar Cubes Roaring 40's Blue

CHEESE AND DIPS \$100

Our four cheeses 3 dips Crackers Celery Carrot

FRUIT PLATTER [price on appraisal]

Fresh fruit available due to season

SLAB CAKE \$75

Chocolate Banana Carrot

SAVOURY TOAST \$100



CANAPE MENU

CHOOSE [PRICE PER PERSON] 4 ITEMS \$16.99 or 6 ITEMS \$20.99 or 8 ITEMS \$25.99

Vegetable Frittata

Lamb Kofta Balls

Beef and Horseradish Crostini

Grilled Mushroom and Beetroot Cream Cheese Blinis

Cherry Tomato Mozzarella and Basil Blinis

Chicken Wings

Chicken Skewers

Roasted Pumpkin and Fetta Tartlets

Chicken Caesar Cups

Sticky Pork Belly Pieces

Roasted Beetroot and Goats Cheese Tartlets

Sausage Rolls [homemade]

Smoked Salmon, Dill Crème Fraiche Crostini

Thai Chicken Spoons

Salt and Pepper Calamari

Mexican Beef and Corn Salsa Tartlets

Oysters

Prawn & Mango Salsa Spoons

Prawn Mignon

Arancini Balls

Mushroom Cups

Sweet Potato Chips

Mini Pavlova Pieces

Chocolate Coconut Balls

Mini Chocolate Tarts

Chocolate Mousse Shot Glasses

Mini lemon Meringue Tarts

Pizza Pieces

Sliders [beef or chicken]

Sweet Potato Croquets