



*Bridges Restaurant*

Phone : 97180099

Email : [info@bridgesrestaurant.com.au](mailto:info@bridgesrestaurant.com.au)

# **WEDDING PACKAGE**

**Pre-dinner drinks served with hot & cold canapés at designated time.**

**Your choice of a two course menu consisting of entrée/main or main /dessert or our three course menu consisting of entrée, main & dessert. Both options include two selections from each category to be served alternately between your guests.**

**Beverages included in our Wedding package are our House Sauvignon Blanc, House Chardonnay, House Brut Cuvee, House Merlot & Shiraz Cabernet. (Our House brand varies depending on availability, please enquire as to which house brand is available at the time of your function). Heavy & Light Beer, Iced Water, & Soft Drinks.**

**Premium Beers can be supplied to your guests at a cost of an extra \$5.00 per person, Including Asahi, Corona, Crown, VB, Peroni, Stella and Coopers.**

**Our Wedding Package is inclusive of table linen, chair covers with your choice of sash colour, table decorations, present table & tea/coffee served at the conclusion of your meal. Also available for the bridal party is a bridal room for you to take advantage of if you require.**

**Our Professional Wedding co-ordinator to help you from the moment you arrive until your departure.**



## **WEDDING CEREMONY**

**Conducted in our courtyard, which is situated in a tranquil bush setting with red carpet, registration table, seating for 50 people, function co-ordinator, outdoor sound system and exclusive use of our 15 acres of beautiful bushland property & nursery for your wedding photos. Garden ceremonies and photos are additional one-hour duration prior to your reception. Confetti is not permitted; however, we can order rose petals for your guests to use in your choice of colour.**

## **ROOM CAPACITIES**

**Our facilities can accommodate up to 150 people seated  
Or 250 cocktail**

## **DURATION & TIMING**

**Evening functions are six-hour duration.**

**This includes a half hour of pre dinner drinks as well as hot & cold canapés.**

**Luncheon functions are: four-hour duration for 2 course menus & four-and-a-half-hour duration for 3 course menus.**

## **ADDITIONAL SERVICES**

**We have a full range of local celebrants, DJ's, Bands, Photographers & Bed & breakfast accommodation for you to consider using for your function, or alternatively, supply your own.**

## **PARKING**

**There is ample parking for cars & a turning circle for large vehicles & horse drawn carriages.  
Parking is also available for buses.**



## ALL INCLUSIVE PACKAGE PRICING

	<u>TWO COURSES:</u>	<u>THREE COURSE:</u>
<b>MONDAY TO THURSDAY:</b>	<b>\$125.00 P/PERSON</b>	<b>\$140.00 P/PERSON</b>
<b>FRIDAY:</b>	<b>\$140.00 P/PERSON</b>	<b>\$150.00 P/PERSON</b>
<b>SATURDAY:</b>	<b>\$155.00 P/PERSON</b>	<b>\$165.00 P/PERSON</b>
<b>SUNDAY</b>	<b>\$145.00 P/PERSON</b>	<b>\$155.00 P/PERSON</b>

**CHILDREN'S MEALS: \$55.00 P/PERSON**

**10% Discount for off peak Season; May, June, July and August.  
This package only.**

Prices are subject to change without notice, minimum 60 guests



## **SOUPS:**

Tomato, Basil and Garlic  
Thai Pumpkin  
Zucchini and Bacon  
Minestrone  
Potato and Leek  
Lamb Shank and Vegetable

## **WARM:**

Salt and Pepper Squid  
Goat cheese and Cherry Tomato Tart  
Thai beef Salad  
Chicken Caesar Salad  
Tandoori Chicken Salad  
Chicken, Chorizo and Potato Pie  
Moroccan Lamb Skewers  
Traditional Bruschetta  
Spring Rolls: Vegetable, Tandoori Chicken, Peking Duck or Wild Tiger Prawn

## **COLD:**

Shrimp and Avocado Salad  
Duck Terrine

## **PASTA:**

Ravioli: spinach and ricotta, beef, pumpkin  
Tortellini: beef or cheese  
Penne  
Sauces Available  
Smoked Salmon and Champagne, Chicken Pesto and white wine  
Roasted red capsicum and basil, traditional Napolitana, Matriciana  
Wild mushroom and bacon

## **RISOTTO:**

Veal, Sage and Rosemary  
Chicken and Mushroom  
Pumpkin, Pine nut and Fetta

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**MAINS**

**BEEF AND LAMB:**

Rack of Lamb  
Lamb Shank  
Lamb Backstrap  
Scotch Fillet  
Eye Fillet Mignon  
Beef Wellington

**SEAFOOD:**

Tuna Steak  
Crispy Skinned Ocean Trout  
Oven Baked Fish Fillets (Seasonal Fish)  
Salmon Steak  
Whole Baby Snapper

**PORK:**

Pork Belly  
Pork Medallions  
Pork Rib Eye Cutlet

**CHICKEN:**

Chicken Breast filled with;  
Sundried tomato or spinach and Brie or Smoked Salmon and Camembert  
Chicken Breast wrapped in prosciutto  
Chicken Breast wrapped in Filo Pastry

**VEGETARIAN:**

Spinach & Ricotta Filo with Tuscan Tomato sauce  
Char- Grilled Vegetable Stack  
Spicy Vegetable Risotto  
Pumpkin and Ricotta Cannelloni

All Main Meals come with a list of sides and sauces to choose from.



## **DESSERTS**

Frangelico Infused Pannacotta  
Mississippi Mud Cake  
Cookies and Cream Cheese Cake  
Truffle Mousse Cake  
Citrus Tart  
Warm Apple Crumble  
Individual Pavlovas with;  
Mixed Berries or  
Passion fruit Coulis  
Sticky Date Pudding with Butterscotch sauce  
Profiteroles with Warm Chocolate Fudge Sauce  
Mixed Fruit Platter  
New York Baked Cheesecake  
Lemon Curd Tartlet  
Salted Caramel Tart  
Brandy Snap Baskets Filled with your choice of Mousse;  
Lindt Chocolate  
Hazelnut  
Mango  
Mixed Berry  
Passion fruit



## **CHILDREN'S MENU**

**Chicken Schnitzel w/ Chips**

**Fish of the Day w/ Chips**

**Pasta Napoli**

**Spaghetti Bolognaise**

### **DESSERT:**

**Ice-Cream**

**Children's meals apply to those aged twelve years & under.**

### **ADDITIONAL SUPPER PLATTERS**

#### **FOR EACH TABLE (for sit down functions only)**

**PIZZA \$55**

**BRUSCHETTA \$55**

**FOUR CHEESES \$55**

**ASSORTED FRUIT \$55**

**PRAWNS \$70**

**Suppliers determine availability & unfortunately we are not always able to offer this exact selection. If this is the case, similar choices will be made available for you to select from. Prices are subject to change without notice. All function menus are negotiable and need to be finalised a minimum of two weeks before the function date. Final numbers must also be finalised at this time.**





## **COCKTAIL & BUFFET WEDDING MENU & PRICING**

**Bridges also offers Cocktail Weddings for those who prefer a more informal & relaxed affair.**

**For your cocktail function, there is a room hire fee which includes table decorations & 30 chair covers with your choice of coloured sash. It also includes a coffee/tea station for your guests to use throughout the course of your function.**

**Beverages included in our Cocktail Wedding Package are our House Sauvignon Blanc, House Chardonnay, House Brut Cuvee, House Merlot & Shiraz Cabernet (Our House brand varies depending on availability, please enquire as to which house brand is available at the time of your function). Heavy & Light Beer Iced Water & Soft Drinks.**

### **ROOM HIRE FOR COCKTAIL & BUFFET WEDDING ONLY**

**\$1700.00 FOR GUESTS (Adults) 60 TO 100PPL**

**\$1150.00 FOR GUESTS (Adults) 101PPL +**

### **COCKTAIL WEDDING PRICING**

<b>8 PIECES OF COCKTAIL FOOD PER PERSON</b>	<b>\$95</b>
<b>10 PIECES OF COCKTAIL FOOD PER PERSON</b>	<b>\$100</b>
<b>12 PIECES OF COCKTAIL FOOD PER PERSON</b>	<b>\$110</b>
<b>15 PIECES OF COCKTAIL FOOD PER PERSON</b>	<b>\$115</b>
<b>15 PIECES PACKAGE INCLUDES A SWEET BUFFET</b>	

Prices are subject to change without notice. Minimum 60 guests



## **COCKTAIL MENU**

**Party Pies Assorted: a selection of mixed gourmet pies  
Cocktail Sausage Rolls.**

**Mini Quiche: Lorraine, Sun dried Tomato & Feta or Chicken & Mushroom.**

**Vol-Au-Vents: Tuna & Cheese, Chicken & Asparagus or Chicken & Mushroom.**

**Pizza: Ham, Cheese & Pineapple, Cheese, Basil & Garlic or Ham, Cheese, Mushroom & Olive.**

**Mini Muffins: Spinach, Mushroom & Cheese, Bacon & Sun dried Tomato or Zucchini &  
Bacon.**

**Risotto Balls: Assorted vegetarian & meat**

**Chicken Skewers: Teriyaki, Honey Soy or Tandoori**

**Mini Dim Sims: Chicken, Beef or Vegetable.**

**Spicy Meatballs: w/ Spicy Tomato Dipping Sauce or Sweet Chilli Dipping Sauce.**

**Sweet Corn Cakes: w/ Spicy Tomato Dipping Sauce.**

**Zucchini, Potato & Herb Fritters: w/ Yoghurt Dipping Sauce.**

**Mini Tarts: Caramelised Onion & Feta or Roasted Pumpkin & Feta.**

**Cocktail Spring Rolls.**

**Spinach & Ricotta Pastries.**

**Mini Beef Burgers.**

**Frittata Squares: Char-Grilled veg or Bacon and Sun Dried Tomato.**

**Mini Hot Dogs: Cheese & Tomato Sauce or Cheese & Mustard.**

**Salt & Pepper Calamari.**

**Scallops Wrapped in Bacon.**

**Garlic Prawn Skewers.**

**Mini Fish & Chip Cones.**

**Oysters: Natural or Lemon & Worcestershire.**

**Pepper Beef Skewers.**

**California Rolls: Tuna, Chicken or Vegetable.**

**Vietnamese Rice Paper Rolls.**

**Bruschetta: Tomato, Onion & Basil or Goats Cheese & Smoked Salmon.**

**Assorted Sandwiches.**

**Chicken Tenders: Salt & Vinegar, Southern style or sweet chilli**



## **ROOM HIRE FOR COCKTAIL & BUFFET WEDDING ONLY**

**\$1700.00 FOR GUESTS (Adults) 60 TO 100PPL**

**\$1150.00 FOR GUESTS (Adults) 101PPL +**

### **Buffet**

#### **Menu 1**

Canapés and finger food  
Your choice of 2 mains, 2 salads & 1 veg  
Your Cake cut, plated and served  
Including drinks \$120

#### **Menu 2**

Canapés and finger food  
Your choice of 3 mains, 3 salads & 2 veg  
& 2 sweets  
Your Cake cut, plated and served  
Including drinks \$130

#### **Menu 3**

Canapés and finger food  
Your choice of 3 mains, 3 salads & 2 veg  
Buffet sweets  
Fresh fruit platters on tables  
Your Cake cut, plated and served  
Including drinks \$150



## **Wedding Buffet menu**

### **Meats**

**Beef:** BBQ Scotch fillet steaks

Sliced Angus Sirloin

Black bean Beef Stir fry

Mini Beef Wellingtons/ Mignon

**PORK:** Tenderloins

Pork Belly

**CHICKEN:** Tandoori Marinated Chicken breast

Sun dried tomato, spinach & camembert

Satay chicken skewers

Thai Green Chicken Curry

Indian Butter Chicken

**LAMB:** Moroccan Lamb Skewers

Tuscan spiced Lamb Rump

Lamb Shank

**VEAL:** Scallopini

### **SEAFOOD**

Oven baked Fish of the day with lemon Pepper

Crispy Skin Snapper

Massaman Spiced fish fillet

Herb Crumbed Fish of the Day

### **PASTA**

Potato Gnocchi with Napoli & Basil sauce

Chicken, Pesto Penne Pasta

Beef or Vegetable Lasagne

Beef Tortellini or Ravioli in wild mushroom sauce

Pumpkin Ricotta Canneloni or Pumpkin Ravioli with a Napoli & Basil sauce



## **SALADS**

Traditional Coleslaw  
Apple & Fennel Coleslaw  
Seeded Mustard & Mayo Potato  
Bacon, Sour Cream & Spring Onion Potato  
Mixed Garden  
Penne Pasta with sun dried Tomato, Fetta & Olive  
Caesar Salad  
Greek Salad

## **VEGETABLES**

Steamed Seasonal  
Mash Potato  
Sweet Potato Mash  
Smashed Tuscan Spiced Chat Potatoes  
Scalloped Potatoes  
Oven Roasted Vegetables  
Ratatouille

## **SWEETS**

Chocolate Mousse  
Mini Pavlovas  
Apple Crumble  
Sticky Date Pudding  
New York Baked Cheese cake  
Mini Profiteroles



**TERMS & CONDITIONS**

- 1: Bridges will place a tentative booking on your preferred date for a period of seven days to enable you to plan your function. We reserve the right to remove said booking after seven-day period has expired without notice.
- 2: A booking is confirmed by payment of a \$1000.00 deposit at the end of the seven day holding period.
- 3: Please confirm Ceremony/Reception times with us at Bridges before printing your invitations as times on booking forms must be adhered to. Changes can be made in consultation with us and with written confirmation.
- 4: Photos may be taken at Bridges free of charge and may be taken one hour prior to reception.
- 5: Flowers and table decorations provided by Bridges remain the property of Bridges.
- 6: Musical arrangements are to be organised by you, we will provide you with our in-house DJ's or Bands details for you to pursue. Band members, DJ, MC and photographer must be supplied with a meal as stipulated under the award and are charged at \$75.00 per person.
- 7: Final guest numbers and all food intolerances are required fourteen days prior to function date. Failure to do so will incur a surcharge. Client agrees that the final cost of function is determined by the confirmed guest numbers fourteen days prior to function.
- 8: Second payment of 30% is required at 6 months prior to the wedding date. Third payment of 30% is required at 3 months prior to the wedding date. Final payment is required 2 weeks prior to the event
- 9: Notice of cancellation must be in writing and received by Bridges. Deposit less a \$250.00 booking fee will be refunded upon the rebooking of cancelled date with a similar booking within one year of previous booking. Cancellations made within six months of function date forfeit the whole deposit if not rebooked. Cancellations made within six weeks of function date incur 2/3<sup>rd</sup> payment of final balance owing.
- 10: Damage: Bridges shall not be responsible for the loss of, or damage to property left on the premises prior to, during or after function. Client accepts responsibility for any damage to the premises or its fixtures/fittings/equipment caused by the client's guests or outside contractors engaged by the client prior to, during or after function.
- 11: Bridges reserves the right to exclude or eject any guest from the function and/or premises. Bridges staff are trained in "Responsible Service of Alcohol" and by law may refuse to serve alcohol to any person/persons who are deemed to be intoxicated, or causing a nuisance. At the end of your function no alcohol is to be removed from the premises.
- 12: If the client is supplying any food for their function (i.e.: Wedding-Cake) an indemnity form will need to be signed against any actions, claims, demands, losses, damages or costs arising from the consumption of the food the client has supplied.
- 13: Payments made by credit cards incur a 1.5% surcharge. American express 2.5%.
- 14: Paying a deposit indicates acceptance of all terms and conditions.

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 CLIENTS NAME                      BRIDGES NAME

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 CLIENTS SIGNATURE      BRIDGES SIGNATURE              DATE