

Dinner Reception

The Samara & Elm – Up to 300 guests @ \$72.00 per person for a five-hour duration

**Minimum 50 guests, Prices are subject to change from 1st July 2010.*

Our standard package consists of:

- Room Hire for a 5 hour duration
- Three Course Dinner (selection of one entree, alternating main and one dessert)
- House Beverage Package for 5 hours
- Your wedding cake served on platters
- Freshly brewed coffee and selection of teas
- Crisp White linen table cloths and napkins
- Black wrought iron candelabras or 4 tea light candles on all tables
- Elevated white skirted bridal and cake table
- 5m x 5m Dance Floor
- Lectern and or microphone
- Gift table
- Bridal Party room
- Courtyard available for photograph opportunities
- *Romantic and Luxurious Bridal Suite* on your wedding night at DGH motel with a complimentary bottle of champagne
- All guests booking accommodation at DGH motel receive a 10% discount
- Complementary entry to all guests to DG Night Club after reception
- Personal Wedding Coordinator to assist you organising your big event
- Personal wedding Attendant to meet and greet you when you arrive and pamper you throughout your Wedding reception

Upgrade options

- Alternate entrée \$3.00 per person
- Alternate dessert \$3.00 per person
- Pre Dinner drinks and Canapés (20 pieces \$99.00)
- served in our courtyard depending on season
- Beverage Package upgrade to our Gold Package
- Dorset Gardens famous cocktail menu



WEDDING MENU

Canapés (20 pieces \$99.00)

- Blue swimmer crab tartlet
- Freshly picked crab meats, black sesame seeds, micro herbs with chardonnay dressing
- Pacific oysters, vodka, lime shots
- Hand held char grilled spring lamb cutlets with tarragon cream
- Barbeque wagyu beef on crispy bread and onion compote
- Greek salad served on a spoon with tomato, cucumber, Spanish olives & feta dressed in oil, vinegar and oregano
- Assorted Californian rice paper rolls with wasabi and soy

Entrée

- Herb crusted Char grill sword fish fillet with pea mash and chardonnay vinegar butter
- Caramelized Spanish onion and goat cheese tart with tomato, chili jam and rocket salad
- Baby vegetable salad with roasted macadamia, cabernet vinaigrette and Persian feta
- Risotto of blue swimmer crab with freshly picked crabs, sweet corn, soft herbs and king island blue
- Lemon scented potato gnocchi with braised lamb, tomato, chili and aromatic wild mushrooms
- Chili- lemon salt squid rocket, soft boiled free range egg, parmesan, pine nuts salad, chili infused oil and lemon, lime mayonnaise
- Smoked salmon, cream fresh terrine with caper berries, crispy shallots, salad baby herbs and lemon, hazel nut dressing
- Roasted Lamb rack (cooked to medium) crusted with soft herbs, pine nuts and bread crumbs with white bean puree, confit beetroot and pinot jus



Main

- Roasted Atlantic salmon fillet with warm ribbon vegetables, sweet prawn and oyster vin blanc
- Kiev cut of Chicken breast stuffed almond, fresh herbs and speck with roasted wild mushrooms, caramelized onion and Marsala cream
- Roasted rack of high country pork cutlet with pumpkin puree, sautéed asparagus and pan jus
- Roasted yearling eye fillet crusted with soft herbs and mustard with turn potato, Spanish flavours and cabernet jus
- Braised wagyu brisket and roasted beef sirloin with Potato, celeriac mash, bordelaise sauce and celeriac crisps
- Slow roasted spring lamb rump roasted spring vegetables and lemon, tomato cream
- Roasted chicken breast wrapped in prosciutto with white bean puree, spinach and brandy butter cream
- Braised Veal shank with sweet potato puree, broad beans and thyme, shallot and cabernet jus

Desserts

- Peanut butter inspire chocolate mousse with chocolate cigar and caramel sorbet
- Chocolate, hazelnut tart with frosted hazelnuts, chocolate sorbet and garnish
- Caramelized coconut creams with mango, lime syrup and coconut tuile
- Raspberry tart with white chocolate cream, crumble hazelnut praline and double cream
- Baked passion fruit tart with sesame seed nougatine and vanilla cream
- White chocolate, baileys mousse with cherry syrup and shortbread biscuit
- Soft meringue with muscat poached fruits and crumbled praline mascarpone
- Selection of finely hand made chocolate platter

Freshly brewed coffee and a selection of herbal teas





BEVERAGES

We have sourced our wines from the finest Australian regions. You can either go with the Beverage package that is inclusive in your wedding package or choose an upgrade.

Service of the Beverage Package concludes half an hour prior to the finish time of the function.

Beverage Package inclusive in the Wedding Package

House Package

Carlton draught & cascade light

Rothbury sparkling curvee

Rothbury estate chardonnay

Rothbury estate cab/merlot

Soft drink & orange juice

Upgrade Options

(Additional \$10.00 per person)

Gold Package

Wolf Blass Bilyara Sparking

Wolf Blass Bilyara Chardonnay

Wolf Blass Bilyara Shiraz

James Boags Premium Light

Crown Larger

Port Additional \$3.00 Per Person





OPTIONAL EXTRAS

Additional Venue Hire \$150/hour

Deposit Information and Terms & Conditions

A non refundable deposit of \$660.00 is required to confirm bookings. Once the deposit is paid a contract with our Terms and Conditions will be issued for bride and groom to sign.

Final arrangements

4 weeks prior to your function we will invite you to come in and arrange the final details.
2 weeks prior final guest numbers must be confirmed
All payments must be finalised before the function date

Children and Band

We can cater for children 2-12 years. A two course children’s menu is available at \$35.00 per child, please check with your wedding coordinator for details
All band members will receive one main meal at \$20.00 per person

FUNCTION ACCOMMODATION

The Dorset Gardens Hotel offers 3.5 star Motel style Accommodation, featuring Double, Twin and Family style rooms as well as a modern, spacious, 5 bedroom apartment.

Positioned in a quiet location adjacent to the Function & Conference centre, guests can enjoy the close convenience, with full facilities including on site parking, reverse cycle Air Conditioning, remote TV, mini refrigerator, Iron & board, Tea & Coffee making facilities and an ensuite bathroom.

All of the rooms are strictly non-smoking.

All function clients and their guests will also enjoy the Accommodation at a discounted rate.

	Sunday- Thursday	Friday/Saturday
Double Room- up to 2 guests	\$88.00 per night	\$110.00 per night
Twin Room- up to 2 guests	\$88.00 per night	\$110.00 per night
Family Room- up to 4 guests	\$160.00 per night	\$160.00 per night
Apartment- up to 4 guests	\$250.00 per night	\$300.00 per night

Please note the Family rooms have a maximum capacity of 6 guests and the Apartment a maximum of 9 guests. Additional guests will be charged at \$22.00 per adult.
Function clients and/or their guests are more than welcome to view the rooms with prior arrangement.
To make a Reservation please fill in your details on the over booking form or contact Reception on 9725-6211 or by email: { [HYPERLINK "mailto:bwdorset@bigpond.net.au"](mailto:bwdorset@bigpond.net.au) }.





Accommodation Booking Form

Date of Function & Function Type: _____

Guest Surname: _____ **Guest First Name:** _____

Address: _____

Contact Phone: _____ **Email:** _____

Total Number of guests: _____

Room Type required: (please circle)

Double Room: Double bed with ensuite, maximum of 2 guests.

Twin Room: Double bed & single bed with ensuite, maximum of 3 guests.

Family Room: King bed & 3/4 singles, separate lounge and spa facilities.
Maximum of 6 guests.

Apartment: 4 Queen Beds & single bed, lounge area, kitchenette, separate dining area.
Maximum of 9 guests.

Please Note: This is an intention of booking form only, the Accommodation will be fully confirmed by Reception either in writing or by phone and will detail the date of the stay, number of guests, room type and the cost of the stay. All guests are required to present Photo Identification upon check in and will also be asked for Credit Card details or a cash bond as security for the room.

For any further information or to make a Reservation over the phone, please contact Reception on 9725-6211 or via email on { [HYPERLINK "mailto:bwdorset@bigpond.net.au"](mailto:bwdorset@bigpond.net.au) }.

