

Wedding Packages

Diamonds Reception

It is with pleasure that we present to you our complete wedding packages designed with flexibility in mind, so you may choose what best suits your special day.

Our Diamond Room has spectacular views overlooking Little Lake to the ocean, adding to the ambience already created by the twinkly light sails encased above your guests.

We extend an invitation to you, to make an appointment to discuss your Wedding Reception with our Events Team.

P 02 4295 9595
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Cocktail Package

\$109.00 per person

Minimum 60 pax

A surcharge for bookings of less than 60 people will apply.

Sunday & Public Holiday surcharges apply

Five-hour room hire

Cocktail Menu

Selection of eight items from the Cocktail Menu

Sapphire five-hour beverage package

Five-hour beverage package includes:

Premium house red and white wine, sparkling wine.

Middies of tap beer, mid and full strength, juice and Soft drink

DJ

Wishing well

Full room setup – including fairy lights (Diamond Room only)

Cutting and service of Wedding Cake

Cocktail tables and rounds







Sapphire Package

\$129.00 per person

Minimum 80 pax

A surcharge for bookings of less than 80 people will apply.

Sunday & Public Holiday surcharges apply

Five-hour room hire

Canapés on arrival

Selection of three from Canapé Menu

Menu One – two course meal

Choose two courses (Main and entrée or dessert)

Tea and coffee included

Sapphire beverage package

Five-hour beverage package includes:

Premium house red and white wine, sparkling wine.

Middies of tap beer, mid and full strength, juice and Soft drink

DJ

White chair covers only

Personalised seating plan

Personalised table menus

Wishing well

Full room setup – including fairy lights and ceiling draping (Diamond room only)

Cutting and service of Wedding Cake







Diamond Package

\$149.00 per person

Minimum 80 pax

A surcharge for bookings of less 80 people will apply.

Sunday & Public Holiday surcharges apply

Wedding Ceremony location hire

Five-hour room hire

Canapés on arrival

Selection of four from Canapé Menu

Three course menu

*Select either Menu One, Two or Diamond Buffet
Tea and coffee included*

Diamond beverage package

Five-hour beverage package includes:

Premium house red and white wine, sparkling wine.

*Middies of tap beer, mid and full strength, juice and Soft drink
Bottled Great Northern Super Crisp, Pure Blonde and Cider,
soft drink and juice*

DJ

Chair covers and sashes

Personalised seating plan

Personalised table menus

Wishing well

Bridal Room

Full room setup - including fairy lights (Diamond room only)

Cutting and service of Wedding Cake







Menu One

2 course sit down

Select entree, main or dessert

Sunday & Public Holiday surcharges apply

Freshly baked bread rolls and butter

Please select two, main and entree or dessert (alternate drop)

Entrée

Tortellini carbonara with bacon, cracked pepper and garlic cream sauce

Baked mushroom caps with ricotta and served with a tomato basil sauce

Thai Beef Salad, med rare, marinated beef strips served on a bed of salad

Caramelised red onion and tomato tart with ricotta, roasted peppers, fresh basil, roquette and topped with a balsamic glaze

Main

Lamb Rump with mushroom duxelle and red wine jus with gallate potato served with seasonal vegetables

Chicken supreme- chicken breast stuffed with a herb, pine nut and bacon bread stuffing sauce served with gallate potato served with seasonal vegetables

Oven baked salmon fillet served with lime aioli with gallate potato served with seasonal vegetables

Roast loin of pork on a gallate potato with crackling and gravy served with seasonal vegetables

Dessert

Individual pavlova and fresh cream

Sticky date pudding served with butter scotch sauce and fresh cream

Chefs selection of cheesecake and fresh cream

Tea, coffee and after dinner mints







Menu Two

3 course sit down

Sunday & Public Holiday surcharges apply

Freshly baked bread rolls and butter

Please select two/alternate drop of each course

Entrée

Tortellini carbonara with bacon, cracked pepper and garlic cream sauce

Baked mushroom caps with ricotta and served with a tomato basil sauce

Chicken camembert with camembert cheese asparagus and white sauce, encased in filo pastry with chefs' vegetables or salad

Thai Beef Salad, medium rare, marinated beef strips served on a bed of salad

Hot seafood plate with beer battered fish, salt and pepper squid and calamari with tartare sauce and fresh lemon

Main

Char grilled fillet steak primed eyed fillet topped with a field mushroom and béarnaise sauce with gallate potato served with seasonal vegetables

Diamond Chicken breast stuffed with semi-dried tomato, fetta cheese, baby spinach with tomato and basil sauce with gallate potato served with seasonal vegetables

Quince pork cutlet with roasted apple served with red wine jus with gallate potato served with seasonal vegetables

Barramundi fillet with prawns, tomato aioli and Swiss cheese with gallate potato served with seasonal vegetables

Dessert

Chocolate topped profiteroles with warm chocolate sauce and fresh cream

Chefs' selection of cheese cake with fresh cream

Sticky date pudding served with butter scotch sauce and fresh cream

Tea, coffee and after dinner mints







Diamond Buffet

Sunday & Public Holiday surcharges apply

Freshly baked bread rolls and butter

Carvery (Select 2)

Mustard crusted roast beef in a red wine jus

Traditional roast lamb

*Succulent roast pork rubbed in extra virgin olive oil and sea salt with
crispy crackle and apple sauce*

Cajun spiced chicken pieces

Hot Dishes 1 (Select 2)

Baked beef or vegetarian lasagna with mozzarella and parmesan

*Warm Thai beef salad with soy, garlic, ginger, fresh noodles with
balsamic vinegar and olive oil dressing*

Satay chicken served with steamed rice

Sweet and sour Barramundi served with steamed rice

Veal and mushroom stroganoff served with steamed rice

Hot Dishes 2 (Select 2)

Selection of chefs seasonal vegetables

Rosemary roasted potatoes with garlic and olive oil

Cauliflower and broccoli cheese bake

Creamy potato bake



Salads (Select 3)

Fresh coleslaw with a tangy mayonnaise dressing

Green leaf salad with italian dressing

Potato salad with seeded mustard dressing

Classic Caesar salad

Traditional Greek salad

Desserts

Cheese board or fruit platter

Selection of assorted cheesecakes and gateaux's

Tea, coffee and dinner mints



Beverage Package Options

Sapphire package

*Five hour beverage package includes:
Premium house red and white wine
Sparkling champagne
Middy of tap beer-light and full strength
Juice
Soft drink*

Diamond package

*Five hour beverage package includes:
Premium house red and white wine
Sparkling champagne
Middy of tap beer-light and full strength
Bottle Great Northern Super Crisp, Pure Blonde and Cider
Soft drink
Juice*





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