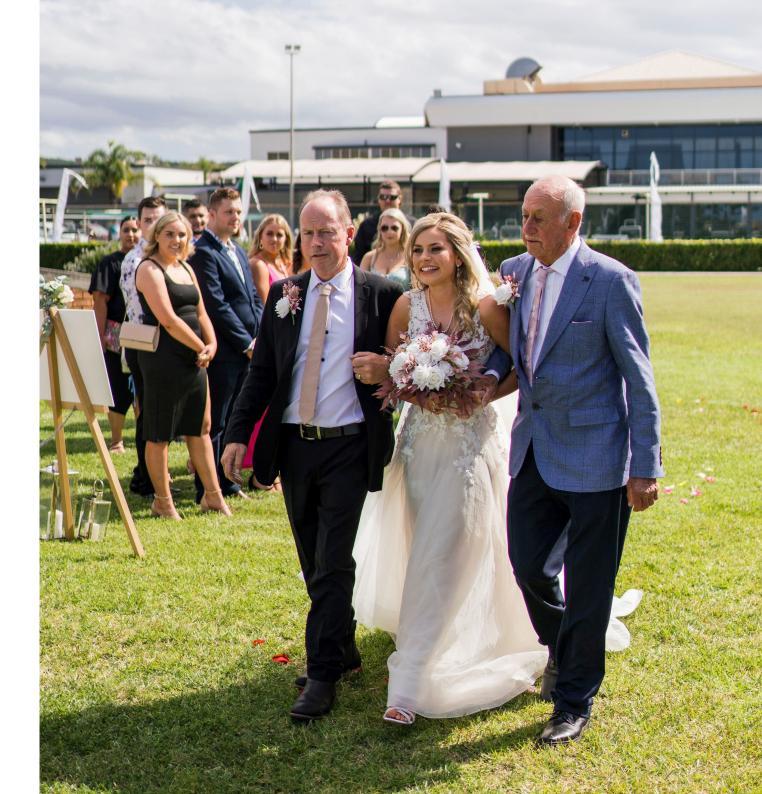


It is with pleasure that we present to you our complete wedding packages designed with flexibility in mind, so you may choose what best suits your special day.

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 E events@warillabowls.com.au W www.diamondsreception.com.au





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

D.

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

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

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

Canapes

Please select three
Mini quiche lorraine
Mini sausage rolls
Chicken tenders
Chicken satay skewers
Vegetarian spring rolls (V)
Fish cocktails
Party pies
Cheese and spinach triangles

Children's Menu

\$45.00 per child (4 – 12 years) FREE for infants (0 – 4 years)

Freshly baked bread rolls and butter

Main

Please choose one Chickon ny agota chir

Tempura fish and chips
Chicken schnitzel, chips and salad

Dessert

Ice cream







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

Chafe calculation of changes 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

Mair

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



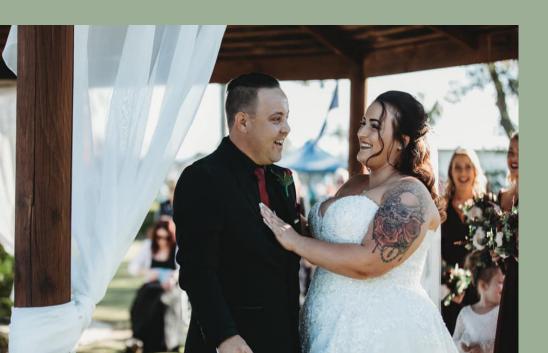
Salads (Select 3)

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 nour beverage package includes. Premium house red and white wine Sparkling champagne Middy of tap beer-light and full strength Juice

Diamond package

Premium house red and white wine
Sparkling champagne
Middy of tap beer-light and full strength
Bottle Great Northern Super Crisp, Pure Blonde and Cide
Soft drink
Juice







Additional options

Gazebo for ceremony in our garden with ocean back drop \$55

Diamond Point arbour for your ceremony close to waters edge \$550

Lawn Games post ceremony price on request

Hot and cold canapés on arrival – minimum 50 \$6 per person

Additional third course price on request

Service and Suppliers meals \$45.00 per person

Floral table centrepeice \$25 per table

Chair covers and sashes \$7.50 per chair

DJ/MC for 5 hours price on request

Black tablecloths price on request

Accommodation available onsite - 5% discount to members upon booking

