



FREE ROOM HIRE

Wedding pack 2019



REGENCY TAVERN



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www.regencytavern.com.au

IMAGE SUPPLIED BY FREEPIK



Welcome to the Atrium at the Regency Tavern



*We would like to welcome you to the Regency Taverns event space The Atrium.
Located next to the Regency Golf the Atrium boasts a picturesque back drop for your upcoming Function.*

The large open aired space offers plenty of space to move.

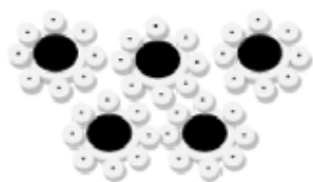
We have a PA system on site for hire so that you can play you favourite tunes and features a corded microphone.

WINTER FEATURES:

Enclosed cafe Blinds and Out door Gas Patio heaters and Under Floor Heating



Capacity & Set-up Options



BANQUET

120 with space for Dance Floor

Featuring 10 Round tables of 10-12 guests and long bridal table of up to 12



STAND UP COCKTAIL

260 guests



Decoration Packages



LINEN ONLY PACKAGE \$5 PER PERSON

(based on tables of 10 guests)

White Round Linen tables cloths for tables of 10

White table cloths for Bridal table (Bridal skirting additional)

White Linen napkins

White Linen Cake table cloth

White Linen Present table cloth

COCKTAIL PACKAGE \$340

40 Chair Covers with Sashes

4 Black High Bar Table cloths

4 White Round Table cloths for tables of 10

White Linen Cake Table Cloth

White Linen Present Table Cloth

Buffet Table Cloth

6 Bundles of 3 Balloons

Includes complimentary cutting of celebration cake served on to platters

SIT DOWN \$12.50 PER PERSON

(based on tables of 10 guests, minimum of 70 guests)

Includes Linen package

Fitted chair cover and sash

Table runners to match (optional)

Bridal skirt for bridal table

Choice of centrepieces from standard range (see images page 1)

SIT DOWN \$16.50 PER PERSON

(based on tables of 10 guests, minimum of 70 guests)

Includes Linen Package

Fitted chair cover and sash

Table runners to match (optional)

Bridal skirt for bridal table

Choice of centrepieces from deluxe range (see images page 2)

Wishing well hire

Complimentary standard tent style place cards printed

Bookings of 100 or more receive a table plan printed in a frame with easel

NOTE: Decoration packages are to be arranged at time of booking. Final Numbers for packages are to be confirmed at least 2 weeks prior to event, with payment in full required 1 week prior Centrepiece options are a guide; once package options are confirmed The Wedding and Flower Room will be notified and will arrange a time to discuss Linen options are also available in black, High bar table cloths available in black & white If additional tables are required due to tables been less than 10 guests additional charges may apply for additional centre pieces and linen



Booking Details

ACCESS AND DURATION

- Lunch 11am –4pm
 - Dinner 6pm –midnight
- (afternoon into evening events are also available)
- *Please note that due to Liquor Licensing laws all guests under 18 years old must vacate the premise prior to midnight*

DEPOSIT

We are happy to hold a tentative booking for up to 2 weeks, at this stage a deposit of \$200 is required to secure the date. The deposit will be held as security and will come off the final account.

MINIMUM SPEND & MINIMUM NUMBERS

Fridays and Saturdays incur a minimum spend of \$2000 on food and beverage. If minimum spend is not met a hire fee may be charged. All other times we are flexible with the minimum spend. There is a minimum of 30 guests required for all set menus.

MENU OPTIONS

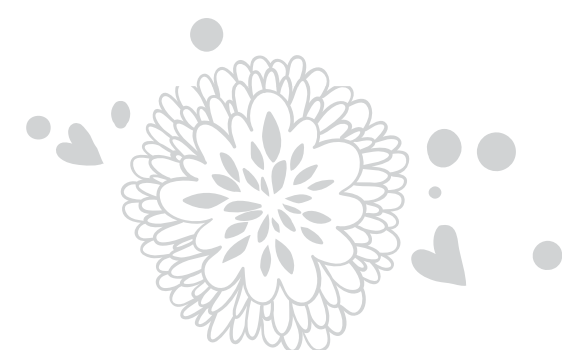
Set menu options are to be finalised a minimum of 3 weeks prior to your event to ensure availability. Platter options we ask to be finalised at least 2 weeks prior.

FINAL NUMBERS & PAYMENTS

Final numbers for set menus are required 2 weeks prior to your event. Changes can be made up to 7 days prior when final payment is due. All decorations and food spends are to be paid for in full 1 week prior to your event for both sit down or cocktail style functions. Bar Tabs can be pre paid or partially prepaid but are to be finalised on the night of your event.

SECURITY

For cocktail events of more than 100 guests a security guard is required at a fee of \$180, this must be paid for in full prior to your function commencing.



Platter Menu

PLATTER MENU

- Antipasto Platter** \$80
Marinated olives, roasted capsicum and eggplant, thyme marinated mushrooms, creamy Danish feta, sliced prosciutto, sliced leg ham, grilled chorizo and mild twiggy sticks. Served with grissini and toasted bread
- Dip Platter** \$30
Fresh julienne vegetables served with 3 assorted dips, pita bread & water crackers
- Sandwich Platter** Platter of 10 mixed sandwiches \$65
- Mini Bruschetta** \$60 (30 pieces)
Combination of all 3 flavours
 - Traditional tomato and basil bruschetta
 - Smoked salmon, sour cream & Spanish onion
 - Sweet potato, eggplant and caramelised onion
- Seafood Platter** \$85 (60 pieces)
Salt and pepper calamari, crumbed prawns & tempura battered fish bites
- Chicken Skewers** \$75 (45 pieces)
- Beef Skewers** \$80 (45 pieces)
- House made Tarts** \$70 (30 pieces)
Choose from the following fillings (1 flavour per platter):
 - Pea & prosciutto
 - Smoked salmon, cream cheese and Spanish onion
 - Pumpkin, feta and caramelised onion

- Arancini Balls** \$70 (30 pieces)
Choose from the following fillings (1 flavour per platter):
 - Pumpkin and feta
 - Mushroom and thyme
 - Chorizo
- Pastry Platter** \$55 (36 pieces)
Pies, pasties and sausage rolls (40 pieces)
- Oriental Platter** \$65 (120 pieces)
Prawn twisters, dim sims and spring rolls
- Spinach and Feta Triangles** \$65 (30 pieces)
- Pizza Platters** \$40
Select 2 of the below toppings:
 - Chicken
 - The lot
 - Meat lover
 - Vegetarian
- Mini Burgers** \$55 (12 burgers)
Choose from the following:
 - House made beef pattie with lettuce, tomato and cheese
 - House made veggie pattie, with tomato relish, lettuce and cheese
 - Cajun Chicken with cheese, tomato, lettuce and aioli
- House Made Frittata** Vegetarian frittata \$55 (30 pieces)
- Fruit Platter** \$55
- Dessert Platter** \$105 (50 pieces)
Assorted mini tarts, fruit flans, éclairs and puffs
- Cheese Platter** \$75
Trio of assorted cheeses, served with water crackers, grissini and assorted dried and fresh fruits



Formal Menu

TWO COURSE OPTIONS

\$35 Person Choice

2 Entrée, 2 Mains OR 2 Mains, 2 Desserts

\$40 Per Person Choice

2 Entrée, 3 Mains OR 3 Mains, 2 Desserts

THREE COURSE OPTIONS

\$37 Person Choice

2 Entrée, 2 Mains & Wedding Cake served as Dessert

\$40 Per Person Choice

2 Entrée, 3 Mains & Wedding Cake served as Dessert

\$40 Set, Choice, Set

Set Entree, Choice of 2 Main, Set Dessert

\$45 Choice

2 Entree, 2 Mains, 2 Desserts

\$50 Choice

2 Entrée, 3 Mains, 2 Desserts

OPTIONAL EXTRAS

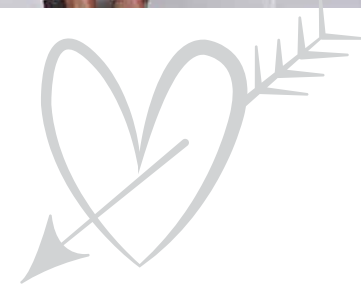
Antipasto on arrival \$6 per guest

Additional Bread rolls.....\$0.60 per guest

Celebration Cake cut and served with cream and Strawberries

.....\$2.50 per guest

Dessert Canapés (2pp) \$6 per guest



Dietary Requirements

All dietary requirements must be advised upon confirmation of final numbers and will be catered for. We will do our best to accommodate unconfirmed dietary requirements

Note: Set menus include Bread rolls for guests and Steaks are served medium

Formal Menu

ENTREE

- **Chicken Caesar Salad** Cup combination of sliced chicken, bacon, croutons and Parmesan cheese mixed with a home-made caesar dressing in a crisp cos lettuce leaf
- **Smoked Salmon Bruschetta Stack** lightly toasted baguette rounds topped with smoked salmon, sour cream and finely sliced spanish onion garnished with rocket
- **Marinated Prawn Salad** lightly marinated prawns served with a fresh avocado salsa salad
- **Mushroom and Thyme Arancini Balls** crispy fried arancini balls served with a creamy garlic sauce
- **Thai Beef Salad** marinated beef strips on a salad of julienne vegetables and bean shoots with a sweet Thai sauce
- **Roasted Vegetable and Caramelised Onion Tart** served on a bed of rocket drizzled with a sticky balsamic glaze

MAINS

- **Skin on Chicken Breast** served with a sundried tomato and basil pesto and cheesy baked polenta
- **Apricot, Sage and Walnut Chicken Roulade** served with a sweet potato mash and apricot glaze
- **Oven Baked Snapper** with a herbed cous cous and mango salsa

- **Oven Baked Dukkha Crusted Salmon** served with a potato stack and sautéed spinach
- **Pork Rib Eye** served with a butter rice, broccolini and a honey mustard cream sauce
- **300g scotch Fillet** served with garlic and herb smashed spuds asparagus and hollandaise sauce
- **300g Scotch Fillet** served with horseradish mash potato, green beans and a red wine jus
- **Cheesy Vegetable Filo** served with a herbed butter rice

DESSERT

- **Home Made Sticky Date Pudding** served with a warm butter-scotch sauce and ice cream
- **Home made Chocolate Mousse** served with cream & berries
- **Mango-misu** layers of mascarpone cheese, sponge finger biscuits and sliced mango
- **Individual Pavlovas** with chantilly cream berry compote
- **Upside down Lemon Cheesecake**

Dietary Requirements

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Note: Set menus include Bread rolls for guests and Steaks are served medium



Beverage Options

BAR TAB

Nominate an amount you would like to spend over the bar and what items you would like to include for your guests

SUBSIDISED DRINKS

Nominate an amount you would like to spend over the bar and what items you would like to include

for your guests and guests contribute a nominated amount

CASH BAR

Guests to purchase their own beverages

PRICE GUIDE

Wines start from \$5 per glass or \$20 per Bottle

Beers start from \$5.70 for Schooners or \$7.40 for pints & \$23 for jugs

Soft drinks and Juice start from \$3.60 for schooners and \$8 for jugs

Note: Drink Selections are to be finalised 2 weeks prior to your event to ensure product availability. Drinks on Tables packages are to be paid for in full prior to function commencing. Availability may vary, alternate selections may also be available. Prices are accurate at time of printing and are subject to change

WINE RANGE

WHITES:

Upside Down Sauvignon Blanc
Gieson Sauvignon Blanc (New Zealand)
Annie's Lane Riesling
Penfolds Koonunga Hill Chardonnay
T'Gallant Cape Schnack Pinot Gris
Grant Burge Moscato

REDS:

Mojo "Barossa" Shiraz
Taylors "Clare Valley" Shiraz
Kim Crawford Merlot
Annie's Lane "Clare Valley" Cabernet Merlot
T'Gallant Cape Schnack Pinot Noir
Jacobs Creek Reserve "Limestone Coast" Cabernet Sauvignon
Cartel Padthaway Cabernet Sauvignon

DRINKS ON TABLES ON ARRIVAL PACKAGES

(Based on tables of 10 – 12 guests for sit down events only)

Basic \$80 per Table

- 2 Bottles of Wine from the Musical Chairs selection
(Choice of Moscato, Sauvignon Blanc, Chardonnay or Shiraz)
- 1 Jugs of Beer
(Carlton Draught, Hahn Super dry, Coopers Pale or Hahn Light)
- 2 jugs of soft drink

Deluxe \$130 Per Table

- 2 Bottles of Wine from the above selections (subject to change)
- 2 Jugs of Beer
(Carlton Draught, Hahn Super dry, Coopers Pale or Hahn Light)
- 2 jugs of soft drink



Decorations & Extras

COSTINGS

Chair Cover with choice of coloured sash	\$5
Round tables of 10-12 cloths*	\$16
Square table cloth*	\$7
Rectangle cloth*	\$9
Trestle table fit table of 12*	\$17
High bar table cloth (black only)	\$6
Linen Napkins *	\$1pp
Bridal table skirt.....	\$55

Helium balloons:

Bundle of 3 Balloons with weight	\$10
Bundle of 5 Balloons with weight	\$15
Speciality Balloons	Price on request
PA Hire fee (iPod/Laptop Connectivity and Microphone).....	\$100
Speciality Roof Lighting(Fairy Lights)	\$550
Ceremony items	Price on request
<i>(Arbours, Red Carpet, Additional chairs and floral arrangements)</i>	

*Linens are available in white of black

Decorations are to be confirmed no later than 2 weeks prior to event and are to be paid in full 1 week prior to event. Alternately you may provide your own decorations. Set up is only available on the day, with times to be agreed upon by management. Please discuss with our staff should you have any additional decoration requests



Terms & Conditions

Everybody under the age of 18 must be out of the venue by 12 am.

This is state law and must be strictly adhered to. THERE IS NO EXCEPTIONS

You are welcome to hire a band/ DJ/ Karaoke or Jukebox. Please note, the music must end at Midnight. And all guests are to leave by 1am. We have a PA system equipped with an iPod connection, and microphone, at a charge of \$50.

We require a \$200 deposit within 14 days of booking your function. This will be kept as your bond. If you, or any of your guests damage the equipment (or any of our decorations/ furniture/ etc.), you are deemed responsible for the replacement or repair in full. The deposit is nonrefundable if you cancel within one month of the date of your function.

Celebration cake is the only outside food allowed into the venue. A cake cutting fee of \$25 includes the cake cut and served on to platters, alternately \$2 per guest for the cake to cut and served individually with cream and strawberries.

On all Friday and Saturdays there is an minimum spend of \$2000 to be spent on food and drinks by doing this you will not be required to pay a room hire of \$500

For cocktail events of more than 100 guests a security guard is required at a fee of \$150, this must be paid for in full prior to your function commencing.

Platter Selections are required 2 weeks prior to the event, with set menus to be finalised 3 weeks prior. Final numbers must be confirmed no later than 7 days before your event. This is the number of meals you will be charged for, unless extras arrive. Sit down drink packages must be finalised 2 weeks prior with full amount due prior to the commencement of your event.

We do accept most credit cards including Amex and Diners. Cheques by prior arrangement only. The account must be paid in full by the organiser by the close of your function.

You will find us very flexible both with decorating and menus so if there is something special that you desire we are always willing to discuss it.

Contact our friendly staff on 8268 6754 or regencytavern@hcs.on.net