

THE  
**GREEN**  
HOUSE  
weddings



*With your own  
private garden or a  
view overlooking the  
lake there's no better  
place to say,  
"I Do".*



Whether you are after a cocktail affair, a large banquet or a beautiful seated meal we have something for everyone. All at prices you can afford.

With our lush green surroundings, purpose-built event space and outdoor chefs garden, The Greenhouse Eatery is ready and waiting to host your special day.









## Ceremony

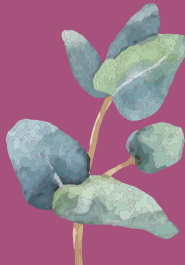
**Lake view**  
\$1800

**Garden view**  
\$1400



### Inclusive of

- our inhouse event coordinator to help plan and organise your perfect day.
- signing table and two chairs for the happy couple
- 24 white slat back guest ceremony chairs
- one hour of golf cart hire guided by our experienced staff to capture those beautiful memories with your photographer and bridal party



## *Blue Gum* \$56pp

Greenhouse post ceremony grazing table  
5 hour reception  
Hot buffet – selection of house made pasta, curry  
and carved meats with salads and vegetables  
Tea and coffee  
Your wedding cake served on platters

## *Paperbark* \$65pp

Greenhouse post ceremony grazing table  
5 hour reception  
2 hours continuous canapes, choice of 9  
Tea and coffee  
Your wedding cake served on platters



## *Jacaranda* \$72pp

Greenhouse post ceremony grazing table  
5 hour reception  
Share feast main course  
Tea and coffee  
Your wedding cake served on platters

## *Tall Trees* \$89pp

Greenhouse post ceremony grazing table  
5 hour reception  
3 course alternate serve plated menu  
Tea and coffee  
Your wedding cake served on platters

# Menus



## Blue Gum

### HOT BUFFET

#### **Mains** – choose 2 options

- Roast chicken pieces
- House made lasagna
- Herbed pork sausages & rich onion gravy
- Spanakopita
- 'Thai' green chicken curry
- Roast pork with crackling
- Penne bolognese
- Sliced hot maple syrup glazed ham

#### **Sides** – choose 3 options

- Crunchy house slaw
- Garden salad
- Roast potatoes
- Zucchini & feta slice



# Paperbark

## CANAPES

*Choose 9 options*

Twice cooked pork belly in sherry syrup

Seasonal arancini with aioli

Tomato & basil bruschetta with balsamic drizzle

Chicken satay skewers with a peanut dip

Diamond cut salt & pepper squid with lime mayonnaise

Freshly shucked local oysters - \$3pp additional charge

Mini fish 'n chip cones

Savoury spring rolls with sweet & sour dip

Tiny house made quiches

Mini cheeseburger sliders

Mini slow roast pulled pork sliders

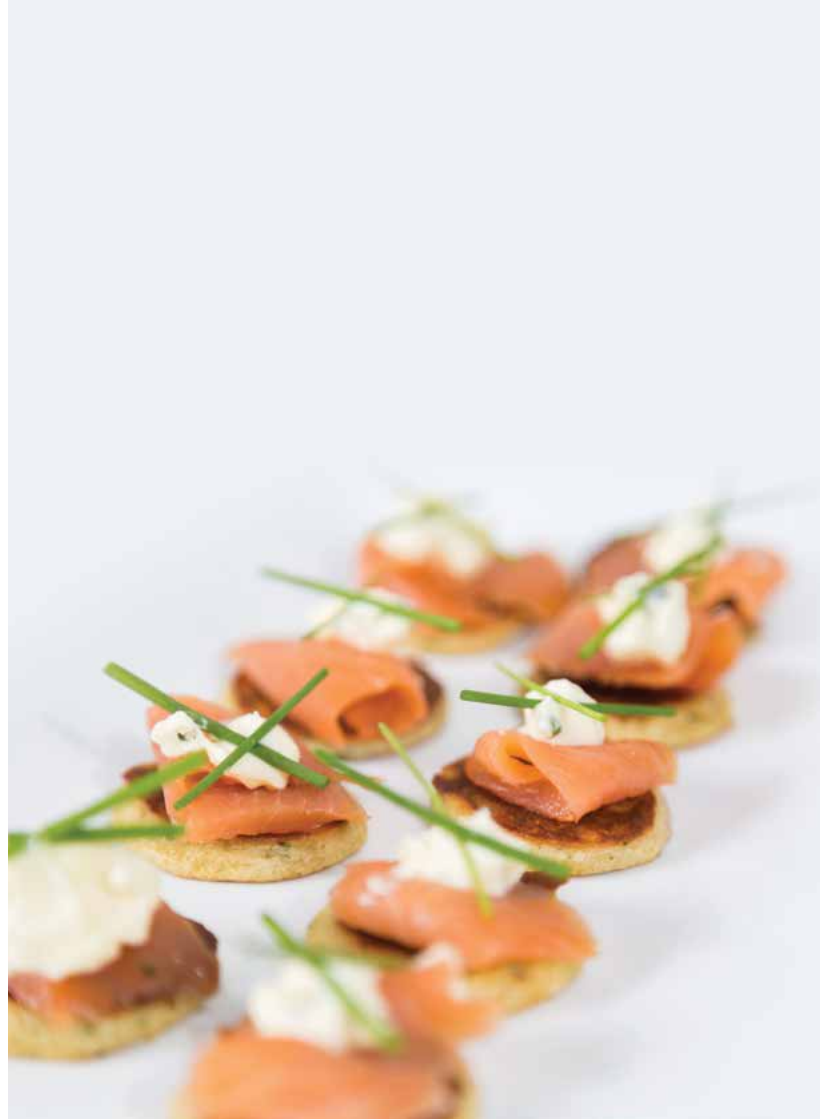
Tartlets of caramelised red onion & grilled goat's cheese

Lamb kofta with minted yoghurt

Vegetable samosas with mango chutney

Smoked salmon & zucchini fritter with crème fraiche

Tartlets of sun-dried tomatoes, chargrilled zucchini & black olives



# Jacaranda

## SHARED FEAST

### **Main Share plates** – choose 2 options

Moroccan spiced slow roast pulled lamb

Roast sirloin of beef

Roast pork with cracking

Slow roast pulled pork in carolina sauce

Pan seared barramundi fillet

House made lasagne

Salt & pepper squid

Slow roast beef brisket in raw cane sugar & bourbon

Carved hot maple syrup glazed ham

Crispy skin roast chicken pieces

### **Sides** – choose 3 options

Chefs garden salad

Tomato & basil salad

Crunchy house slaw

Mash potato

Herbed pumpkin mash

Roast potatoes

Paprika, lime & chilli corn cobs

Coconut rice

Roast mediterranean vegetables

Pasta salad with sun-dried tomatoes, bacon & pine nuts

Rocket pear & walnut salad

Chunky chips





# Tall Trees

## ALTERNATE SERVE

### Entrée – choose 2 options

- Confit pork belly with fried cauliflower, cauliflower puree & sherry syrup
- Salad of salt & pepper squid, rocket & bean sprouts with a mango dressing
- Classic prawn cocktail
- Seasonal arancini with aioli & salsa verde
- Chicken & pistachio terrine with pickled vegetables
- Salad of beetroot, halloumi, rocket, pomegranate, dill & mixed seeds

### Main – choose 2 options

- Roast sirloin of beef with Hunter shiraz jus
- Rump of lamb with red wine & rosemary
- Roast pork belly served with crackling & apple sauce
- Crispy skin honey & mustard glazed breast of chicken
- Pan seared barramundi with brown butter sauce
- Savoury tarte tatin, caramelised carrot, braised onion & juniper



### Dessert – choose 2 options

- Rich chocolate brownie with fresh berries & sweet chantilly cream
- House made tiramisu
- Lemon meringue tartlet with a berry compote
- Yoghurt panna cotta with spun sugar & honey roasted spiced peach
- Crème caramel with chocolate crumb, orange & mint
- Sticky date pudding with butterscotch & rich vanilla ice cream

# Beverage packages



## Classic \$45pp

- Tap Beer** Toohey's New,  
Toohey's Old  
XXXX Gold  
Furphy
- Bottled Beers** Corona  
Hahn Super Dry  
Coopers Pale Ale  
Strongbow Cider
- Sparkling** First Creek Botanica Cuvee (Hunter Valley)
- White Wine** First Creek Semillon Sauvignon (Hunter Valley)  
Keith Tulloch Per Diem Pinot Gris (Hunter Valley)
- Red Wine** First Creek Shiraz (Hunter Valley)

## Premium \$55pp

- Tap Beer** Toohey's New  
Furphy  
Super Dry  
Invitation Craft Ale
- Bottled Beers** Crown  
Pure Blonde  
Tower Craft Cider  
Local Craft Beer
- Sparkling** Thorn Clark Cuvee (Barossa Valley)
- White Wine** Totara Sauvignon Blanc (Marlborough NZ)  
Save Our Souls Chardonnay (Mornington Peninsula Vic)
- Rose** La La Land (Clare Valley SA)
- Red Wine** Mojo Cabernet Sauvignon (McLaren Vale SA)

# Bits and bobs and handy things to know



- A seated entrée can be added to any of the seated packages for an additional \$18pp
- 3 canapes can be added to any package for an additional \$14pp
- Your cocktail package consists of 9 canapes per person
- An alternate serve dessert can be added to any seated package for an additional \$12pp
- Your own cake cut and served as dessert with cream is an option for an additional \$4pp
- Our post ceremony Grazing Table consists of yummy dips, breads, cheese, cured meats, fruit, nuts and crackers
- Should you wish to cut back your package and take away the post ceremony Grazing Table this will reduce the per head price by \$12pp
- Beverage packages run for a duration of 4 hours
- Beverage packages are not mandatory, a bar tab is certainly an option. You nominate the amount, the drinks and the contact person. Simple!
- Spirits and cocktails can be purchased by your guests on the night in addition to a bar tab or a beverage package



## TERMS & CONDITIONS

### DURATION AND TIMING

- Receptions run for a maximum of 6 hours.
- On site ceremonies can commence any time from 2.30pm.
- Bump in time for suppliers styling, decorating & dropping off items is from 10.00am on the day of your wedding.
- As your reception concludes at 11.00pm guests departure is at this time. All guests must have vacated the property by 11.15pm.

### DEPOSITS AND FINAL NUMBERS

- A non-refundable deposit of \$1000.00 & a signed booking form secures your date. The deposit is credited to your final account.
- The deposit is required within 7 days of making your booking & reflects your agreement of the terms & conditions.
- The Greenhouse holds the right to cancel any bookings not held with a deposit payment and completed booking form.
- Final numbers are due 14 days prior to your wedding. A small increase in numbers will be excepted up until the day before.
- Once final numbers are given this will be taken as confirmed and the final invoice will be issued. Guest cancellations after this point will not be credited to your account for food or to other areas of your wedding. No adjustments will be made after this time.

- If the final amount due based on final numbers & details is not paid 12 days prior to your wedding date The Greenhouse Eatery reserves the right to cancel your wedding.

### MINIMUM SPEND

- A minimum spend of \$2500 (Monday-Thursday) or \$3500 (Friday-Sunday) is required for any wedding held at The Greenhouse before Winter 2021.
- The minimum spend will be quoted on request for dates after May 2021.
- Should your guest numbers fall short of the minimum spend the full tariff will be charged.

### CANCELLATION POLICY

Whilst we understand, due to unforeseen circumstances, it may be necessary to cancel/postpone your event, the following must apply:

- All cancellations or change of date made incur a loss of full deposit. No credits will be given for the general restaurant trade.
- Any cancellations made 60 days or less prior to your event, will incur a loss of 50% of the minimum spend.
- All cancellations made within 30 days of your event will incur loss of all monies due as stated on your invoice. Cancellations must be confirmed to The Greenhouse in writing.

### FOOD AND BEVERAGES

- Your final menu selection is due 8 weeks prior to your wedding date.
- Please advise of food allergies 14 days prior to your wedding when confirming numbers with your wedding coordinator.
- Beverage packages run for a duration of 4 hours
- Beverage packages are not mandatory. A bar tab to a monetary limit is an option with a signatory person nominated for the day along with your choice of beverage selections.
- Additional meals are offered for suppliers along with beverages at a fee of \$30pp.
- Children's meals are offered at a fee of \$10pp.
- A children's soft drink package is offered for 4 hours at a fee of \$15pp.
- For little ones requiring no food and beverages there is no charge.

### ALCOHOL

- The Greenhouse is a fully licensed venue. No BYO beverages are permitted on the property, grounds or in the car park area of The Greenhouse.
- It is your responsibility to ensure the orderly conduct of your guests. The Greenhouse practices responsible service of alcohol and are committed to patron care.
- We do not allow sculling or drinking games on the



premises. The liquor act states that all licensees, nominees & staff of licensed premises have a responsibility to ensure that the liquor is sold & supplied to patrons in a responsible manner.

- It is also an offence to supply liquor, allow liquor to be sold to or consumed by a person who is under the age of 18 years, or who is unduly intoxicated.
- All beverages are subject to seasonal change, however notification will be given for this.

#### **BLOCK OUT DATES**

- Block out dates apply where The Greenhouse is only open for public trade. Please speak with our wedding manager about what days of the year this applies.

#### **PACKAGE INCLUSIONS**

- Your package includes The Greenhouse Eatery tables and chairs, cutlery, crockery, glassware, cake table, cake knife, white linen tablecloths and napkins plus our professional wait staff.
- Should you wish to add styling, or any other additional features to your set up it will be at an additional cost external from The Greenhouse.
- The Greenhouse Eatery looks after the service of food and beverages, as well as set up of your floor plan. Additional styling along with placing of name tags and place cards with menus must be done through external contractors during the bump in times offered.

#### **ENTERTAINMENT AND MUSIC**

- Live music is limited to no more than a three-piece band.
- A live soloist or duo is also acceptable.
- A DJ can be hired for your reception or you can simply play a playlist through our PA system.
- Whilst we understand that you are wanting music at your reception, The Greenhouse reserves the right to monitor sound levels as needed.

#### **DECOR & STYLING**

- The Greenhouse is happy for you to hire a stylist to decorate our premises. Access to the venue will be given from 10.00am on the day of your wedding unless otherwise arranged.
- Nothing is to be nailed or screwed into any wall, door or other part of The Greenhouse Eatery.
- We do not allow confetti, rice, streamer poppers, or sequin type scatters although we do allow rose petals.

#### **COLLECTION OF ITEMS**

- We ask that valuables such as gifts & the contents of a wishing well be taken home on the night of your wedding.
- All other items such as wedding cake & flowers etc plus personal belongings need to be collected the following day by 4.00pm.

#### **DUE CARE**

- A cleaning fee will be charged, at the discretion of management, should the premises be left in an unacceptable state.
- Whilst our team will take care, no responsibility will be taken for damage or loss of goods, equipment or merchandise left on the premises prior to, during or after the wedding.

#### **SMOKING**

- In accordance with the NSW Health and Hygiene laws, forbids smoking inside of our event space. A smoking area is provided outside of the function facilities.

#### **GOLF COURSE**

- Wedding guests do not have access to the golf course, without prior arrangement with management.
- Golfers have the right of way at all times.
- Any damage caused to the golf course or equipment is the sole responsibility of the couple.
- Please note high heels cannot be worn on the green or tee areas.



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HOUSE**  
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Katie would love to discuss the details of your wedding day

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