

The Homestead's Wedding Menus 2011

FUNCTION ROOM

The Homestead has a large function room with outstanding views of the gardens and of Mumbulla Mountain. The rustic but classy interior compliments the country atmosphere outside and creates a warm and intimate setting for gatherings for family and friends. The Homestead can seat up to 180 people with large verandahs on two sides of the function room for those who wish to admire the natural bush setting and birdlife as they are served canapés and await the Bridal Parties arrival.

WEDDINGS

You may desire a church wedding ceremony or you may prefer to marry in our beautiful five acres of gardens, in the gazebo, old church ruin or under the majestic old trees. The mystic deep blue mountains and bush setting is a perfect backdrop for your wedding and special photographs. We can cater for the function you desire, be it large or small, day or night, formal or informal. The minimum number we will cater for is 40 people and a more intimate setting will be created. At The Homestead we are flexible, if you require something special or a wedding with a difference, please do not hesitate to ask!

FOOD

We provide a comprehensive range of menus for your function including canapés, entree, main meal, dessert, truffles and cheese platters. They are for guidance only. Should you have any special requests, our chef would only be too pleased to accommodate wherever possible. A selection of two dishes will be served alternatively and vegetables or salad will accompany the main course.

DRINKS

A comprehensive range of beverages can be arranged by The Homestead for your special occasion. Being a licensed function centre we provide beer, wine, spirits, liqueurs, cocktails and soft drinks. We run a 'dry til' for you and inform you when it is approaching your nominated dollar value. Requested drinks can also be provided and served at your nominated time e.g. sherry with savouries or champagne for toasts. Beverage packages are available. No alcohol is to be bought onto our premises.

ROOM AND TABLE DECORATIONS

The Homestead will be decorated creatively to compliment the decor. We will set the tables with crockery, cutlery and glasses. However, you are encouraged to arrange your own decorations to incorporate the theme or colour of your function and to select table centres from recommended florists. We can assist you with balloons or ideas for decorations - just ask!

TRAVEL

We have a large car park which can hold up to 100 cars. Alternatively we can assist you in arranging a bus to transport your guests to and from The Homestead. There is disabled access on the top side of the function centre, however we ask for cars to park at the larger carpark so the bridal car has room.

MUSIC

The Homestead has a stereo system for compact disc background music and an aerial microphone. We encourage you to select your entertainment be it a juke box, disc jockey or band. A harpist or jazz band can add a nice touch to the atmosphere whilst enjoying savouries in the gardens!

ACCOMMODATION

The Homestead has first three luxury cabins on site that can accommodate up to 12 guests. Guests will thoroughly enjoy staying in one of our classy and comfortable styled cabins. They have been particularly popular for bridal parties to get changed in and the romantic suite is solely designed for the bride & groom. Breakfast hampers & dinner packages are available on request.

WEDDING RECEPTION BOOKINGS

TERMS & CONDITIONS 2011

CONFIRMATION:

A tentative booking may be made and held for two weeks upon request. There-after a deposit of \$390.00(Venue Hire) is requested to secure the booking. The management of The Homestead reserves the right not to hold tentative bookings if not confirmed within 14 days, and to allocate the venue to another client.

PAYMENT:

*Payments can be made in installments six weeks prior to the function date by cash/ cheque or direct deposit. We also have visa and card facilities (2% **Card surcharge applies**). Total payments should be made 7 days prior to the reception date. Estimated drinks are to be paid also at this time with the balance payable on the night. GST is included in the menu price.*

CANCELLATIONS:

Cancellations received within three months of the function date will forfeit \$390 booking fee.

SURCHARGES:

A 15% surcharge is applicable on the total amount of food and beverage charged on public holidays and on a Sunday. \$120.00 per hour labor charge is applicable to functions finishing after midnight. The prices are current at the time of issue and may increase without notice due to the change in, or imposition of, government charges, taxes, levies or an increase in direct costs.

FINAL CONFIRMATION:

A guaranteed minimum number of guests are required 7 days prior to the event. This is the minimum number that will be charged. All preparations i.e. menu selections, liquor requests, flowers, table arrangements should be made one month prior to the wedding.

BEVERAGE:

Our function centre is fully licensed and no food (except celebration cake) or beverage may be brought into or taken from the premises. We are not permitted to serve alcohol to intoxicated persons or persons under 18 years of age. In accordance with The Homestead's Responsible Service of Alcohol policy, staff reserves the right to cease the supply of liquor to any guest that is in breach of this policy.

DAMAGES:

Organisers are financially responsible for any loss or damage sustained to The Homestead by any guest attending their function. It is the responsibility of the organisers to ensure guests conduct themselves in a safe and responsible manner while on The Homestead premises. The Homestead does not accept responsibility for damage, loss of property or injury before, during or after any event.

GARDEN WEDDINGS:

A labor/set up charge of \$300.00 is applicable for garden weddings. Garden Wedding Ceremonies commencing more than 3 hours prior to service of meal for reception will incur an additional charge of \$50 per half hour. This includes celebrant table, chairs, tablecloth, lawn & gardens presented, use of carpark & toilets, CD player & wait persons to collect gifts & guide your guests on arrival.

OTHER CHARGES:

For receptions only, guests should arrive no more than one and a half hours prior to being seated or an additional labor charge of \$50 per half hour will apply.

Please sign and return the attached copy of this form with your deposit and feel free to contact the Function Coordinator for any further assistance you may require.

How did you hear about us?

I/We acknowledge that I/we have read and understood the general terms and conditions.

Name/s: Function Date Required.....

Signed..... Signed..... Date.....

Venue Hire Fee amount: \$390.00

Cheque to be made payable to The Homestead and returned with this form to:

Kirkworks Pty Ltd, The Homestead Function Centre, Princes Highway, Brogo NSW 2550.

Credit or debit card payment (2% Surcharge applies)

Post to the above address or email info@thehomesteadbrogo.com.au

Please debit my: Bankcard /MasterCard/ Visa card Name: _____

Card number _____ Exp.date ____/____/____

Cardholders Signature: _____ Date: _____

Wedding Menu Inclusions

The following are included in our venue hire & menu price:

- *A delicious meal with all foods freshly prepared and home baked.*
- *Choice of square or rectangular tables with seating for 6, 8 or 10 people.*
- *Tables set with white crockery, cutlery, salt and pepper shakers, wine and/or champagne glasses.*
- *Cake table with ivory or white decorative throw and use of a decorative cake knife.*
- *Gift area and gifts collected from guests as they arrive.*
- *Silver candelabrum's and box pleat valance on bridal table.*
- *Venue tastefully decorated with ivory tones, lace and timber to compliment the wedding theme/including specially decorated areas for photographs.*
- *White damask tablecloths and all laundering costs.*
- *Three ply white dinner napkins. Linen Napkins (additional \$1.00pp) & Guest Chair Covers (additional \$3.50pp).*
- *Ivory chair covers to complete the overall appearance of the bridal table.*
- *Guest list typed if requested 7 days prior for ease of seating.*
- *Use of aerial microphone if requested-no extra charge.*
- *Background dinner music throughout.*
- *Fully licensed bar/ gas heating and a cosy wood fire in the lounge area.*
- *Endless tea and coffee.*
- *Complimentary freshly baked bread rolls with all main meals.*
- *Fairy lights behind bridal table and main entrance.*
- *Service of savouries and drinks in the garden during photos (maximum time is 1 1/2 hours) at no extra charge. Service to the bridal party as they arrive.*
- *A comfortable relaxed atmosphere with friendly and competent waitpersons*
- *Use of five acres of beautiful gardens with majestic old apple gums that light up at night and ideal backdrops for photographs.*



USE OUR CHURCH RUIN FOR THE PERFECT WEDDING CEREMONY
& UNIQUE PHOTOGRAPHS

A selection of hot & cold savouries can be served with drinks in the gardens or on the verandahs within an hour and a half of being seated for a meal. We encourage you to have savouries in the gardens as guests thoroughly enjoy the relaxed social atmosphere while photographs are being taken.

SAVOURIES

**\$8.90 per person or
\$11.90 per person if no entree will be served.**

Choice of five: Select your own or simply let the chef decide a selection that will compliment your main course and the season. The Homestead recommends at least one cold canapé be chosen.

Meat

*Savoury Mini Vol au Vents
Mini Sausage Rolls with Homemade Tomato Sauce
Homemade Meatballs & Tomato Salsa
Lamb Kofta & Tatziki Wraps
Honey, Soy & Sesame Chicken Tenderloins*

Vegetarian

*Mini Quiches (Ham & Cheese, Asparagus & Cheese)
Vegetable Samosas with Yoghurt & Mint Sauce
Spinach & Feta Filo Parcels
Platter of Antipasto-Marinated Mushrooms, Eggplant, Capsicum, Feta
& assorted meats
Assortment of Homemade Dips
Fresh Tomato Bruchetta on toasted Sourdough bread
Sun-dried Tomato, Olive & Parmesan Bruchetta*

Seafood (additional \$2.50 pp)

*Smoked Salmon & Camembert on Herb Pikelets
Fresh Local Oysters
Tempura Prawns with Seafood dipping sauce
Crumbed Fish pieces & Calamari with Lemon wedges
Thai Fish Cakes with Lime and Coriander sauce
Fresh Prawns*

Or ask us about setting up a locally sourced fresh Oyster Bar - prices subject to seasonal variation



ENTREES

Bronze \$8.90

Homemade Soup

Homemade Leek & Potato, Creamy Pumpkin, Crab & Sweet Corn

Fettuccine

Creamy Bacon, Ecshallot & Mushroom or Fresh Herbs & Tomato Concasse Sauce

Vol au Vents with Assorted Fillings

Ham & Cheese, Asparagus & Cheese or Creamy Seafood (additional \$2.50pp for seafood)

Silver \$10.90

Traditional Caesar Salad

Cos lettuce with crispy bacon, croutons, creamy anchovy dressing and shavings of parmesan cheese

Warm Rocket & Mediterranean Salad

Roasted capsicum, eggplant, zucchini & mushroom served on couscous with rocket/ parmesan and warm balsamic dressing

Homemade Thai Fish Cakes

Boneless fish with diced capsicum & onion formed into cakes with a mild aromatic Thai flavor & served with seasonal vegetable & lime salsa

Camembert, Leek & Bacon Tart

garnished with julienne carrot, capsicum & leek

Individual tart of roasted sweet potato, feta and caramelised onion

served warm with a red pepper relish and rocket pesto

Fresh Prawns with Homemade Lemon Mayonnaise (additional \$2.50pp)

Five large fresh prawns presented on a bed of lettuce with a wedge of lemon, mayonnaise & capsicum curls

Gold \$14.90

Individual Seafood Platter

3 Large Prawns, 3 Oysters, 2 Calamari, 1 Crumbed fish tail accompanied by lemon & homemade mayonnaise

These can be served on large table platters if requested.

Please note: should a vegetarian meal be requested with the above menu choices that menu price will be applicable.

Choice of vegetarian meal only if over five vegetarians –otherwise Chef will have freedom to choose.

MAINS

Bronze \$26.50

Traditional Roast Chicken

Chicken thigh fillet oven baked and served with a traditional gravy infused with lemon or apricot

Roast Silverside Beef with Dijon Mustard Sauce

Slices of roast silverside served with a traditional gravy flavoured with mustard & honey

Parmesan Chicken Breasts served with Creamy Chive Sauce

Tender breast of chicken oven baked with a herb & parmesan crust, coated with a creamy lemon & chive sauce

Pan-fried Chicken Breast with Mushroom, Bacon & Sour Cream

Golden breast of chicken complimented by a creamy mushroom bacon & shallot sauce

Rolled Leg of Lamb with Spinach & Pine Nuts

Rolled leg of lamb filled with spinach & pine nuts served with mint & rosemary jus

Silver \$28.50

Chicken Breast Fillet with Prawns & Scallops

Breast fillet with prawns & scallops, served with a Creamy Thai herb & Lime Coconut Sauce

Chicken & Mango in filo with Mango Salsa (seasonal)

Chicken Breast pieces layered with creamy white sauce, shallots and mango slices, wrapped in filo pastry & baked

Rack of Lamb with Rosemary Herb Crust

Three rack lamb roasted with a herb butter crust and served with garlic & pinot noir jus

Veal rump wrapped in Prosciutto and Sage

Served on parmesan risotto with Madeira sauce

Lamb Cutlets with Basil Pesto

Lamb cutlets marinated in seeded mustard, garlic & pesto served on garlic potato mash drizzled with a rich brown jus

Tender Roast Scotch Fillet of Beef

Served with a green peppercorn & brandy jus or served with a creamy béarnaise sauce

Gold \$29.50

Fillet of Beef with pan-fried Prawns & Scallops

Served with creamy hollandaise sauce

Butterfly Fillet Beef with Red Wine & Herbs

Butterfly fillet of beef rolled with sun dried tomatoes & olives, pan sealed & topped with red wine & herb jus

Individual Beef Wellington

Tender eye fillet of beef topped with mushrooms and sauce in filo pastry and served with a light gravy

Veal Stuffed with Ham, Brie & Mushrooms

Butterfly veal steaks rolled with ham & brie cheese served with button mushrooms and a sage cream sauce

VEGETARIAN MAIN MEALS \$25.50

Mediterranean Roasted Vegetable Lasagne

Roasted Eggplant, Capsicum, Zucchini & Kumara stack with Rocket & Fetta

Gourmet Pakoras with Plum Sauce & Fruit Nut Rice

Warm Vegetable & Crispy Tofu Thai Noodle Stir-fry

***All meals are served with a fresh bread roll & butter,
Seasonal Vegetables or Salad.***

DESSERT

Delicious ...\$7.50pp

Apple and Almond Pie with Homemade Custard

Apple Shortcake with Passionfruit Cream

Sticky Date Pudding & Warm Caramel Sauce with Ice-cream

Rich Chocolate Cake, Warm Fudge Sauce & Berry Coulis

Individual Trifles and Freshly Whipped Cream

Scrumptious...\$8-00pp

Fresh Fruit Salad with Creamy Passion fruit Sauce (seasonal)

Individual Warm Pear in puff pastry with Sabayon Sauce

Chocolate cups with Chocolate Mousse, Fresh Cream & Berries

Slow Baked Lime Tart with Double Thick Cream

Individual Homemade Pavlovas filled with Fresh Cream & Fruit

Soft-baked Cheesecake with Chocolate Kaluha Swirl

Something Special...\$9.50pp

Pear & Pecan Tart with Caramel Sauce

Strawberries in Port (seasonal)

Tiramisu with Mascarpone (Italian Trifle)

Profiteroles with Crème Patisserie and Creamy Chocolate Sauce

Creamy Pear or Passion fruit Bavouir

OTHER OPTIONS

Your own wedding cake served with fresh cream & berries

\$4.00 per person

Please ensure your cake will provide for the number of guests

Should a dessert be served, wedding cake will be served on platters during tea & coffee at no charge.

Assorted Cheeses, Crackers & Dried Fruit Platters

\$38.00 per platter

Fresh Fruit Platters

\$38.00 per platter

All desserts are homemade and served with edible garnishes & fresh cream.

Complimentary Tea and Coffee is also provided.

NOTES

Menu preference:

Savouries:

Entree:

Main:

Dessert:

Other Requests: Remember to ask The Homestead to arrange the following:

Chair Covers @\$3.50 pp

Table arrangements @\$25.00 per table

Linen Napkins @\$1.00pp

Bus for Guests @ POA

Accommodation

Should you require accommodation the night of your wedding we recommend booking in advance. This can be done by visiting our website or calling to secure the date with a 50% credit card payment. We have also included a list of alternative accommodation for your guests.

The Homestead Cabins

"The Romantic" Cabin –Couples only!

"The Classic" Cabin – Queen Bed, Queen Sofa and 2 single bunks, Spa Bath!

"The Dream" Cabin – Queen, 2 bunks, trundle that folds up to a double

This cabin is disabled wheelchair accessible!

Includes Breakfast hamper and treats for cabin guests.

Please visit www.thehomesteadbrogo.com.au for more details.

Champagnes

Table Wines

Other

Questions I have to ask:

Things to do:

Don't Forget...

*Discuss menu & plans with The Homestead 1 month prior to wedding

*Confirm numbers and menu with Homestead 7 days before your wedding

*Organise payment of reception 7 days prior to your wedding -we have facilities for Eftpos & Credit cards (2% surcharge) and we will accept cheque, cash or direct credits to our account.

*Set up place cards, table arrangements, CD's for background music the day prior to your wedding.

GENERAL WEDDING PROCEDURES

- 1. Whilst the Bride and Groom are having photographs taken, their guest's are having standing drinks and savouries in the garden or on the verandahs.*
- 2. 20 minutes before service guests are asked to be seated. The bridal party enters and is introduced in pairs by the MC. A chosen song plays as the guests stand for the Bride and Grooms entrance. MC will introduce him/her self and mention basic housekeeping –no smoking, toilet location and emergency procedures.*
- 3. The entree is then served followed by the main course.*
- 4. Once all plates are collected the MC then introduces the speeches.*
- 5. The Bride and Groom are asked to come forward for the cutting of cake. The MC announces that anyone wishing to take photos should do so.*
- 6. The MC requests that the Bride and Groom make their way to the dance floor for the Bridal Waltz. The Waltz commences and they dance solo for 1-2mins. The remaining bridal party then joins the couple for the remainder of the Waltz followed by the parents, then finally the guests.*
- 7. Dancing continues.*
- 8. Dessert is served. Tea, Coffee and cut up wedding cake is available in the sitting room.*
- 9. Dancing and celebrations continue.*
- 10. All unmarried men are asked to gather on the dance-floor whilst the Groom removes the Brides garter. Once done the Groom then throws the garter over his shoulder to the men.*
- 11. All unmarried ladies are asked to gather on the dance floor. The bride then throws her bouquet over her shoulder to the Ladies.*
- 12. The MC guests are then thanked on behalf of the Bride and Groom, their parents and the MC. The MC asks guests to form a circle or tunnel in or outside for the Bride and Grooms farewell. Both begin and conclude their farewell with their own parents.*
- 13. Guests congratulate and the reception concludes.*

Wedding Confirmation Form

To be completed with payment 7 days before the function

Bride & Grooms Name:

Organiser:		Phone:
Function Type:		Mobile Number
Address:		
		Email:

Estimated group size: _____ Ceremony Time: _____ am/pm

Ceremony Place: _____ Estimated Time for 'Guests: _____

Savouries: _____ Entrée: _____ Main: _____
Dessert _____ Speeches _____ Cake _____ Departure _____

Table Layout _____ Tables (seat 10 or 8) _____ Bridal Table Number _____

Additional Information: (not including bridal table)

Floral Table Centres _____
Bridal Table Centre _____
Entertainment _____ Time _____
Photographer _____
Limousine Service _____
Master of Ceremonies _____
Other Requests _____

Celebrant/Church _____
Ceremony music _____
CD Background music _____
Videographer _____
Bus for Guests _____
Wedding Cake _____

Bar Arrangements: Dry til Package _____ Nominated amount \$ _____

Circle which options this will include:

Standard Beer Premium Beer House Wines Soft Drink Spirits Spirits for Bridal Party
Only Punch Sherry Port

Would you like wine to be served with dinner? Yes or No

If Yes, please state requirements ie one bottle of red per table:

Would you like to have sparkling wine set aside for toasting? Yes or No

Menu Selected:

Savouries	\$
Entree	\$
Main	\$
Dessert	\$
Platters	\$
Special Diets / Vegetarians; No' _____ Note:	
Average price per head \$ _____ X No' of adult serves inc.vegetarian _____	=\$ _____

Children 6-12 years are half price and will be given half serve of everything or alternatively can have the following. Children 2-5years will be served fish/ drumsticks or Sausages with vegies or Chips & Ice-cream for dessert at \$10.00pp

(2-12yrs)Kids Meal ___ x \$10pp=\$_____ (2-12yrs)I/2 Serve ___ x \$_____=\$_____

Total Food Costs \$_____ plus Additional Costs_____ @\$_____

Estimated Beverages@\$_____ Ceremony Fees @\$_____ Chair Covers \$_____

Total Wedding Costs (inc. GST) \$_____ less payments \$ _____=\$_____

Signed _____ Paid __ / __ / __

Remaining Beverage Tab can be paid on the function night. Thankyou.

Wedding Directory

Celebrants

Joanne Terlich	64938531
Ron Doyle	64954118
Katrina Woods	64956353
Suzette Hazlett	64954131
Fionna Avery	64930207

Florists

Organic Flowers	64932374
Whitby's Village Florist	64956439
Merimbula's Rainforest Nursery	64959664
Fresh Cut Flowers	0415330796
Valley Mist	64923414

Cakes

Trish Beasley	64932142
Cake Occasion	64953201

Photographers

Fletchers Photography	64925533
Michelle Armour	64957109
JTK Digital	0427951585
Ben Marden	64938305

Entertainment

Southside Dance Party	0415313670
Toungeys Mobile DJ	44724415
Scobie Entertainment	44743981
DJ Grey	0427298433
Soundman Discos -Rod	0419206038
Axles Entertainment - Jukebox	64941971
Chill -Pub Rock	0404136557
Damon Davies	0417531771

Transport

Hanscombe's Buses	64921478
Bega Valley Coaches	64925188
Scarletts Buses	64923956
Tathra Bus Service	64921991
Symons Bermagui	64934871
Robert Jeffrey	64924785
South Coast Limousines	0427298433
Bega Valley Wagon Rides	64923383
Classic Carriage Rides	64933013

Accommodation

The Homestead Cabins Brogo	64927362
Mumbulla View Self Contained B&B	64938351
FernMark Inn B&B	64927136
Belgrave Park B&B	64936377
Bega Downs Motel	64922944
Bega Village	64922444
Princes Motel	64921944
Bega Caravan Park	64922303