

An Unforgettable Experience

Wedding Packages

The Pavillion Function Centre caters for a maximum of 150 seated or 200 for a cocktail function.

Minimum prepaid spends apply.

Please feel free to speak with us about your specific catering requirements and allow us to adjust or customise a package to accommodate your needs.

Public Holiday surcharges may apply 10% Sunday or 15% Public holiday.

Prices valid until 31 Dec 2019











The North West's Premier Events Venue The Wedding Awards Best Venue Winner 2013 and 2015

Congratulations on your Engagement!

The beautiful, unique and award winning \mathscr{P} avillion Function Centre is the perfect venue for your Wedding Day.

Situated only 7 minutes from Tamworth's CBD, The Pavillion is set amongst tranquil water surrounds and features romantic gardens that are ideal for both ceremonies & photography. Unique to the North West, The Pavillion offers a fully licensed, heated and air conditioned reception room boasting magnificent garden views.

Our packages offer couples a world of options to create your perfect wedding day. With a focus on quality along with our experienced and professional food and beverage staff we will ensure a wedding day you will cherish...

We highly recommend a venue inspection so that our beautiful garden setting can be truly appreciated. If you have any questions please do not hesitate to contact our experienced wedding coordinators.











Ceremony & Reception

Venue Hire Fee \$600

Ceremony Only Cost \$650

Ceremonies to be completed by 2pm

Ceremony and Drinks package \$550 + \$28 per person

Full ceremony inclusions

1 hour of canapes (Selection of 5)

1 hour standard drinks package

Ceremony with Reception \$400

Ceremonies to commence after 4pm

Ceremony Inclusions

White outdoor plastic chairs

White metal arbour

Skirted signing table

2 stone look pedestal & urns with artificial topiary balls

Audio system

Use of courtyard for guests to wait prior to the ceremony commencing

Use of gardens for photography

Rehearsals can be arranged through your Wedding Coordinator

Reception Inclusions

Choice of black or white standard chair covers and table linen

Skirted Bridal, gift and cake tables

Bridal backdrop with fairy light feature

Complimentary placement of favours

Exclusive use of the gardens for the duration of your reception

Audio system including microphone

Easel and gold frame for seating plan

White wishing well

Complimentary cake cutting and plating

Continuous Tea and brewed coffee

\$600 venue hire fee required to be paid as deposit at time of booking







Canapes

Sticky orange pork belly with kewpie mayonnaise
Chorizo sausage roll with sweet onion and capsicum relish
Tomato bruschetta with goats fetta
Gruyere cheese puffs with sour cream and chives
Prawn spring roll with chilli plum sauce
Crispy fried chicken tenderloins with paprika aioli
Thai fish cakes with chilli lime dipping sauce
Pork and ginger meatballs with sweet soy sauce
Australian Cheese platter with fruit and nuts
Asparagus and fetta quiche
Smoked Nundle trout crostini with herb crème fraiche
Selection of breads and dips

One hour—\$10 per person—Selection of 5 canapes Two hours—\$19 per person—Selection of 8 canapes One hour including standard beverage package— \$25 per person

Prices above are for inclusion with other meal options only. For standalone canapé options, ask your Wedding Coordinator about our Cocktail Style options

Entrees

Chicken pad Thai with thick rice noodles and crushed peanuts
Crab bruschetta with sourdough and goats fetta
Pappardelle pasta with beef ragout and marsala jus
Prawn fettuccine with champagne cream sauce
Satay chicken skewers with rice and fried shallots
Warm Thai beef salad with rice noodles
Mushroom and truffle risotto with shaved parmesan
Southern fried pork ribs with paprika aioli
Smoked Nundle trout with baby fennel and citrus and toasted almond salad
Handmade gnocchi with chorizo and saffron cream

\$12 per person Choice of two served alternately

Kíds Menu—Under 12

Main (choice of one)

Cheeseburger and chips

Crumbed chicken tenders with chips and tomato sauce

Battered fish and chips with tartare sauce

Chicken and bacon carbonara

Plus

Vanilla ice cream with chocolate topping, sprinkles and wafer

\$15 per person





Mains

Country roast (Choice of 2—beef, lamb, pork or chicken) served with roasted vegetables with rosemary salt, steamed greens with almond butter, and rich gravy

\$23 per person

Alternate Drop (choice of two)

Slow roasted scotch fillet with roasted root vegetables, broccolini and gravy Rolled pork belly roast with roasted apple salsa, baby carrots, crushed potato and thyme honey glaze

Grilled barramundi with a macadamia crust, kipfler potatoes, beurre blanc sauce and wilted spinach

Moroccan lamb backstrap with pearl cous cous, broccolini and mint yoghurt dressing

Roasted chicken breast with mushroom risotto and rocket parmesan salad Chicken wrapped in sage and prosciutto with potato wedges, asparagus and white wine cream

Braised beef cheek with pumpkin puree, green beans, roasted cherry tomatoes and red wine jus

Tandoori chicken breast with saffron rice, pistachio curry sauce

\$40 per person

Eye fillet medallions, wet polenta, beetroot walnut salsa and jus **\$48 per person**

Desserts

The Pavillion Donut Bar—Freshly made donut buffet

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The Pavillion Cookie Bar—Gourmet flavours with local Peel Valley milk

\$10 per person (choice of one)

Individual pavlova with whipped cream and fresh fruit

Sticky date pudding with vanilla bean ice-cream and caramel sauce

White chocolate and berry cheesecake

Warm chocolate brownie with vanilla bean ice-cream and Belgian chocolate sauce

Red velvet cake with cream cheese icing and shaved Belgian chocolate Apple and raspberry crumble with vanilla custard

\$10 per person (choice of two served alternately)

Wedding Cake plated as dessert served with berry coulis or warm caramel sauce and vanilla bean ice-cream

\$6.5 per person





Beverages

Packages (per person)	Silver	Gold	Platinum
Three hours	\$45	\$56	\$68
Four hours	\$57	\$71	\$86
Five hours	\$65	\$84	\$102

Silver: Silver Wines, Standard Beers and Soft Drinks.
Gold: Gold Wines, Standard Beers and Soft Drinks.

Platinum: Platinum Wines, Premium and Craft Beers and Soft Drinks.

Drinks on Consumption

We can facilitate a cash bar, bar tab or a combination of both. Please discuss this with your coordinator.

Wine	Glass	Bottle
Rosemount Estate Encore Moscato	\$6	\$30
Rothbury Estate Sauvignon Blanc	\$6	\$30
Rosemount Estate Encore Shiraz	\$6	\$30
Rothbury Estate Cabernet Merlot	\$6	\$30
Stony Peak Brut Reserve (NV)	\$6	\$30

Beers

Light Beers	From \$6
Standard Beers	From \$7
Premium and Craft	From \$8

Spirits

Pre Mixed Spirits	From \$10
Standard Spirits w/ mixer	\$7.5
Premium Spirits w/ mixer	From \$8

Soft Drinks

Soft Drinks	\$4
Juices	\$4

Specific items can be requested through your coordinator



^{**}Includes tray and table service for the duration of your chosen package**



Wine List

Silver Wines

Silver Willes		
White Rothbury Estate Sauvignon Blanc Victoria	Glass \$6	Bottle \$30
Rosemount Estate Encore Moscato McLaren Vale, Australia Red	\$6	\$30
Rosemount Estate Encore Shiraz McLaren Vale, Australia	\$6	\$30
Rothbury Estate Cab Merlot Victoria Sparkling	\$6	\$30
Stony Peak Brut Reserve (NV) South Australia	\$6	\$30
Gold Wines		
White		
821 South Sauvignon Blanc Marlborough, New Zealand	\$7	\$35
Saltram 1859 Chardonnay Barossa Valley, Australia	\$7.5	\$39
Secret Stone Pinot Gris Marlborough, New Zealand Red		\$39
Saltram 1859 Shiraz	\$7.5	\$39
Barossa Valley, Australia Penfolds Koonunga Hill 76 Shiraz Cabernet		\$39
Sparkling Fleur De Lys Chardonnay Pinot Noir	\$7	\$35
South Eastern Australia T'Gallant Prosecco Mornington Peninsula, Australia		\$37
Platinum Wines		
White Merilba Estate Semillon Sauvignon Blanc		\$42
New England, Australia		•
Abel's Tempest Sauvignon Blanc Tasmania, Australia		\$47
T'Gallant Pinot Gris Mornington Peninsula, Australia Red		\$47
Merilba Estate Shiraz		\$42
New England, Australia Devil's Lair Dance with the Devil Cabernet Sau	ıvignon	\$47
Margaret River, Australia Fickle Mistress Pinot Noir Central Otago, New Zealand		\$47
Sparkling Merilba Estate Blanc de Blanc NV		\$55
New England, Australia		
Abel's Tempest Chardonnay Pinot Noir Tasmania, Australia		\$62





Extras

Bridal Party Refreshment Hamper

Everything you need to keep you and your bridal party going between the ceremony and reception while having your photos taken. Tailored to cater for your entire bridal party, the hamper contains:

Sparkling wine

Standard beer of choice

Bottled spring water

Fresh fruit bowl of grapes and strawberries

Assorted nuts and snack mix

Mentos

\$20 per person

Service Meals for Providers	As selected
Provided for photographers, DJ, etc. Main Meal Only	
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Hire Options	

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Tables	
Additional tables:	
Rectangular Table (seats 6 – 8) per table	\$20
Large Round Table (180cms, seats 10-12) per table	\$20
Small Round Table (150cms, seats 8-10) per table	\$20
7 guest tables are included as part of our wedding package	
Chairs and Covers	
White Tiffany	\$5
Chair covers	\$5
Decorations	
Centrepieces per table	\$15
- Round mirror, diamante scatters and a vase	
- Wooden circle, tea lights and a small vase	
Sashes per chair (Limited colours available)	\$1.5

Accommodation

Special accommodation discounts have been secured for you and your guests at a number of participating venues within Tamworth. Please enquire further if you would like more information on these exclusive rates.

