

Winter

Wedding Packages

Valid from 16 June 2018 to 11 August 2018 inclusive & 15 June 2019 to 10 August 2019 inclusive

Winter Weddings can be very magical and romantic... The award winning @avillion Function Centre is the perfect location for a memorable Winter Wedding. Set amongst 4.5 acres of tranquil water surrounds, featuring romantic, autumn-coloured gardens and gorgeous New England winter sunsets. The @avillion offers an unforgettable backdrop for photography or outdoor ceremonies. The function centre boasts a magnificent fully licensed, gas heated reception room that can cater for up to 150 people for a seated wedding reception.

We highly recommend a site inspection so that the beautiful garden setting can be truly appreciated.

Promising to deliver the most Memorable Day of your life....



Five Reasons for a Pavillion Winter Wedding



Theming & Mood

Classy and elegant themes for a winter wedding is light hues of blue, silvers and cream, or capture the rich autumn colours to compliment the season. During winter the sun sits lower in the sky creating flattering lighting conditions for photos, giving them a unique and dramatic edge. With the sun setting earlier it also enables you to capture the added bonus of night photos prior to the reception. Shooting through bare branches can add to the visual ambience, and coupled with beautiful sunsets your wedding photos will uniquely document New England's winter beauty.

Parasols & Umbrellas

These are perfect props for your winter wedding day. Rain, hail or shine, it's always good to be prepared. Should they become necessary on the day, you can stylishly use them so they add, rather than detract from your ceremony and photos.

Faux Fur

Enjoy keeping warm and looking fabulous on your wedding day. Shawls and capes are all a part of a winter wedding, and make stunning accessories.

The Elements

Ironically, rainfall in winter is lower than other times of the year but be prepared for it being a bit cold. We make great use of outdoor gas heaters and the Reception Room is fully heated. Don't worry; we will go the extra mile to create a comfortable environment for you on your special day.

The Colours

New England Autumn Leaves - orange, gold, brown, yellow and reds, a colourful and rich background to your wedding photographs. The Pavillion Gardens is the perfect backdrop and holds many wonderful locations where such images can be captured.





Ceremony & Reception

(Minimum of 50 guests)

Ceremony Inclusions

Tiered seating for guests Decorated archways for Bridal entrance Skirted signing table Pedestal & Urn with topiary balls x 2 Gas heaters x 2 (\$20 per additional) White wedding arch Sound system for your use for musical accompaniment Use of the courtyard for guests to wait prior to ceremony Use of gardens for photography

Reception Inclusions

Canapes Three course menu (Entrée, Main, Dessert) Cutting and presentation of wedding cake on platters, with a selection of Infused Teas & coffee Wedding Coordinator to plan and supervise your special day Black or white chair covers and table cloths Twinkling ice white fairy light Bridal table backdrop Skirted Bridal table Standard table centrepieces Chair sashes Lighted lanterns in outdoor trees and gardens Fairy-lit entrance archways Exclusive use of The Pavillion's beautiful gardens for duration of reception Sound system to use for your speeches Use of silver cake knife for the cutting of your wedding cake Easel and gold frame for your seating plan White timber wishing well Skirted gift and cake tables Private bridal boudoir

\$56 per person

(Normally \$82 pp + \$100's in additional savings!)

Plus Venue Hire Fee \$500 (Payable at time of booking)



Wínter Menu

Canapés

Sticky orange pork belly with kewpie mayonnaise Chorizo sausage roll with sweet onion and capsicum relish Pork and ginger meatballs with sweet soy sauce Asparagus and fetta quiche

Entrée

Choice of 2 served Alternately Crispy-fried chicken tenderloin with mac and cheese, and chilli corn purée Bourbon BBQ pork ribs with fried onion rings Braised rabbit pie with winter vegetables and rich béarnaise sauce Honey pumpkin and prosciutto risotto with pine nuts, fetta and balsamic glaze

Main

Choice of 2 served Alternately

Osso buco braised with tomato and fennel with soft polenta, orange gremolata and parmesan crisp Lamb and ricotta lasagne with broccolini in almond butter, confit cherry tomatoes and basil oil Grilled chicken supreme with potato and cauliflower mornay, sautéed mushroom and salsa verde Paprika spiced pork leg chop with smoked speck ratatouille, creamy mash and saffron cream

Dessert

Choice of 2 served Alternately Chocolate pudding teacup with vanilla bean ice cream and 24K gold flakes Baked apple with pecan crumble and whiskey caramel sauce Croissant and butter pudding with rum soaked raisins and thick vanilla custard

Donut burger filled with chocolate ganache, Italian meringue and crushed honeycomb