

Weddings at.....



Lady Bay Resort
Warrnambool



Thank you for considering the Lady Bay Resort to host your wedding celebrations.

The Lady Bay Resort offers the perfect beachside venue for your special day with an excellent reputation for fine quality food & exceptionally service. Whether you prefer an lavish dinner or a fun cocktail party, all of your options can be catered for.

Your special occasion is important to us too, so we have a dedicated Event Organiser on hand to assist you with all of the finer details. We understand that everyone has their own personal tastes and therefore our trained chefs are happy to tailor a menu to suit the requirements of you and your guests. Whether we are catering for a cocktail style affair through to a formal sit-down dinner, we will endeavour to personalise your wedding reception by liaising with you all the way through the planning stages of your wedding, right through to your big day!

We offer two function spaces to host your big day. Our contemporary function room can accommodate up 100 guests for a formal sit-down affair or 140 for a cocktail style reception. If you require a larger space we also offer exclusive use of whole venue which seats up to 180 guests or 240 standing. A minimum spend applies for use of the whole venue.

Our room hire includes the personalised organisation of your event, the set-up of round tables of 8-10, bridal table of your choice, cake and gift table, crockery, cutlery and glassware, linen, linen serviettes, bridal table skirt, private bar, dance floor, microphone and lectern.

For an additional cost we can also offer personalised menus for each table, chair covers, table decorations, candles, bonbonniere gifts and boxes.

In appreciation of your confirmed booking we are pleased to offer you the following complimentary gift:

- ◇ A BRIDAL SUITE at the Lady Bay Resort which includes:
 - A night's accommodation in one of our luxurious spa suite for you and your partner on the night of your wedding.
 - Sparkling wine and chocolates on arrival.
 - Breakfast in our restaurant the following morning.

We look forward to meeting with you to discuss your wedding day requirements and help make your day one to remember. Please be assured that we will provide you with the most excellent service, not only on the day, but in the planning and lead up to your wedding. We understand that planning a wedding can be very stressful, so we will be there to help make your day as stress free, fun and memorable as possible.



ROOM HIRE \$500.00

COCKTAIL PARTY

From \$45.00 Substantial canapé service over 3 hours consisting of approx. 12 items per person.

SIT DOWN DINNER

On arrival:

\$7.50 A selection of **3 canapés** per person (please select 4 choices from our cocktail menu)

\$11.00 A selection of **5 canapés** per person (please select 8 choices from our cocktail menu)

At the table:

\$42.00 Alternate service of **Main, Dessert**, tea and freshly brewed coffee

\$47.00 Alternate service of **Entree, Main**, tea and freshly brewed coffee

\$50.00 Alternate service of **Soup, Main, Dessert**, tea and freshly brewed coffee

\$55.00 Alternate service of **Entree, Main, Dessert**, tea and freshly brewed coffee

Your wedding cake may be served as dessert at a charge of \$3.50 per person. This will be plated & served to your guests with double cream & berry coulis.

BEVERAGES

Option 1: By consumption. We can arrange for your drinks to be accounted for as they are ordered. As such you will only pay for what you have. This gives you the flexibility of choosing wines that suit your tastes and budget.

Option 2: \$35 per person

Un-limited house red, white and sparkling, heavy and light beer on tap and soft drinks for the duration of 5 hours.

Option 3: \$45 per person

A selection of premium white, red and sparkling wines, including heavy and light beer on tap, soft drinks and an option of adding boutique varieties or spirits (extra charge) for a duration of 5 hours.

MENU OPTIONS Are listed on the following page. Please keep in mind that at The Lady Bay we endeavour to make the most of seasonal ingredients. As such we can not guarantee that this menu will be for the choosing when your wedding arrives. We are also open to any suggestions that you may have in regard to the menu options for your event. We would suggest that you use this menu as a sample guide only.

FINGER FOOD OPTIONS	
<input type="checkbox"/> Oysters with shallot vinaigrette <input type="checkbox"/> Crumbed prawn tails with dill aioli <input type="checkbox"/> Salt & pepper calamari with aioli <input type="checkbox"/> Marinated lamb kebabs or chicken skewers <input type="checkbox"/> Beer battered fish bites with tartare <input type="checkbox"/> Trio of dips with grilled breads <input type="checkbox"/> Tomato & basil bruschetta <input type="checkbox"/> Smoked salmon grissini <input type="checkbox"/> Gourmet mini quiches <input type="checkbox"/> Smoked salmon blinis	<input type="checkbox"/> Mini gourmet pies <input type="checkbox"/> Savoury pastries <input type="checkbox"/> Arancini – risotto balls with aioli <input type="checkbox"/> Vegetarian spring rolls with dipping sauce <input type="checkbox"/> Mini pizzezza – prawns, garlic and lemon <input type="checkbox"/> Eggplant wedges with sweet chilli <input type="checkbox"/> Tandoori chicken, naan bread and yoghurt <input type="checkbox"/> Crumbed sesame chicken <input type="checkbox"/> Rare roasted beef on toasted croutons
DINNER OPTIONS (Please select two options per course)	
<p>Entrée:</p> <input type="checkbox"/> Arancini – three cheese risotto balls with aioli and rocket leaves <input type="checkbox"/> Thai fish cakes with Asian coleslaw and chilli dressing <input type="checkbox"/> Smoked Tasmanian Salmon on crushed potato salad with wasabi mayonnaise <input type="checkbox"/> Roasted vegetable tart with sweet onion relish and mixed leaves <input type="checkbox"/> Taste plate of cured meats, cornichons, mustards and cheese <input type="checkbox"/> House-made prawn rolls served with a spicy dipping sauce <input type="checkbox"/> Salt and pepper calamari with mixed leaves and lemon dressing	
<p>Main Course:</p> <input type="checkbox"/> Grilled Atlantic salmon fillets served with seasonal vegetables and a lemon butter sauce <input type="checkbox"/> Crispy skin chicken breast filled with a herb torte, oven roasted with a balsamic glaze <input type="checkbox"/> Slow roasted pork belly on garlic mash with charred zucchini ribbons and an apple glaze <input type="checkbox"/> Roasted Mediterranean vegetable tart topped with roasted balsamic tomatoes and crisp rocket leaves <input type="checkbox"/> Aged eye fillet of beef served with either roasted field mushroom and a red wine glaze, or crispy onion rings and house relish <input type="checkbox"/> Grilled lamb rump filled with roasted capsicum, pine-nuts and fetta with roasted root vegetables and a red wine glaze <input type="checkbox"/> Slow roasted lamb shank served with a sweet potato mash and a tomato and red wine reduction	
DESSERT (Please select two options)	
<input type="checkbox"/> Lemon citrus tart <input type="checkbox"/> New York baked cheese cake <input type="checkbox"/> Layered mousse cake	<input type="checkbox"/> Apple and rhubarb crumble cake <input type="checkbox"/> Mini pavlova <input type="checkbox"/> Spanish Donuts with jam & chocolate sauce



TERMS & CONDITIONS

Booking & deposit

Confirmation of your booking must be received in writing, via email or fax. All prices are subject to change until such time as a booking is confirmed. Weddings & large formal seated functions will be required to complete and return our booking confirmation form.

The deposit amount is equivalent to, and serves as, the room hire fee for your function. It is required to confirm all bookings, unless by alternate arrangement. Payment of deposit serves as an acceptance of our terms & conditions and is non-refundable upon cancellation, unless by agreement.

Guest numbers

Guaranteed numbers for your function are required at least 7 days prior to your event, unless by alternative arrangement. This is the minimum number of guests that will be charged to your account.

Payment

For a wedding or formal seated function, all catering (excluding beverage) must be paid for at least 7 days prior to the event unless by alternative arrangement. The final balance of the account is to be paid upon conclusion of the event and we will only accept credit card, cash, direct deposit or bank cheque.

Cancellations

All cancellations must be received in writing. If cancellation is made less than 3 months prior to the event, the deposit will only be refunded if the function room is resold for the same date. If cancellation is made less than 7 days prior to the event the cancellation fee will be equivalent to 50% of the total estimated expenditure for the event.

Food & beverage

Guests & function organisers are not permitted to supply their own food or beverage from external sources. All menus are seasonal & subject to change and/or availability. We can also tailor menus to suit your needs.

Room configuration

The final room layout will be at the discretion of The Lady Bay Resort to ensure the comfort of guests & staff.

delivery & pick-up

The Lady Bay Resort must be advised of all deliveries & collections made on behalf of the client. Payment of goods must be paid by the client. Assistance with moving items will be only provided if staff are available.

responsibility

Lady Bay Resort practices the responsible service of alcohol. Lady Bay Resort reserves the right to deny alcohol service to any guest we consider to be intoxicated, behaving in an offensive manner or under age.

Lady Bay Resort does not accept responsibility for any loss or damage caused to client's property, including hired equipment, left prior, during or after the function.

The client assumes responsibility for all damage to the premises caused by the client, guests or any outside contractors prior to, during or after the function. This also applies to any extra cleaning required, outside the normal cleaning which is included in room hire fee, where further cleaning services are required.

The client is responsible to conduct the function in an orderly manner and in compliance with house rules & applicable laws. We reserve the right to intervene if the function's activities are considered illegal, noisy or offensive. Permission is required for use of any smoke, pyrotechnic or special effects equipment.

Smoking is not permitted inside any area of our venue. Designated smoking areas are located outside.