

# *The Carriage Room*

*Weddings, High Teas & Functions*  
2016

Congratulations on your engagement, and thank you for considering The Carriage Room for your wedding reception.

The Carriage Room is a family owned venue with over 30 years experience in hosting weddings and other functions.

Our objective is to make your wedding the event of a lifetime. We are proud to offer you:

- A beautiful reception with fine food and service
- Dedicated and carefully selected personnel
- Outstanding value for money

I have attached our menus for 2016, and other information in order to help with the planning of your very special day.

I would be delighted to arrange an appointment with you to inspect *The Carriage Room*, as I personally attend to all wedding enquiries.

I trust that you will find the following information useful and assure you of our service at all times.

Yours sincerely,

*Lorette Wigan*

**Managing Director**

# *General Information*

**The Carriage Room** is located within Pine Lodge, which is situated in the Bayside City of the Redlands – just 30 minutes from the heart of Brisbane City.

Groves of pine trees border the undulating approach providing a peaceful country atmosphere for functions.

## **ROOM HIRE CHARGES**

The cost of \$950 for the room hire includes fresh flower arrangement for the bridal and guests' tables, tea candles, and linen napkins in the colour of your choice.

## **ROOM CAPACITY**

The Carriage Room has the capacity to seat 60 – 120 guests. Sixty guests is the minimum number required for a function.

## **CAR PARKING – IS NOT A PROBLEM!**

The sealed car park is a short distance from the road and can amply cater for one hundred vehicles.

## **OUR TERRACE IS A FOCAL POINT**

Our white marquee provides an all-weather venue adjacent to the reception room for canapés and pre-reception drinks. White lace chairs and tables create an elegant garden setting for the guests as they await the arrival of the bridal party.

During summer months, tea and coffee may be served on the terrace after dinner allowing the guests the opportunity to enjoy the garden atmosphere by candle light.

## **GARDEN WEDDING**

Next to the paved terrace is a lawn and garden, the feature of which is a “flower fountain”. Accessories to accentuate the garden atmosphere are prepared just for your special day. Chairs are available for your immediate families behind which your guests may assemble to view the ceremony.

For the bride's entrance, a walkway of rose petals and topiary trees creates a romantic avenue.

The gardens are illuminated for the evening with fairy lights creating a charming ambience. Our charge for a garden wedding is \$675.00.

**Our special price of \$450.00 for Garden Ceremonies is offered when you hold your reception in The Carriage Room.**

## ***HORSE DRAWN CARRIAGE***

To compliment the country atmosphere, you may choose to arrive in a carriage. Champagne Wedding carriages have a beautiful selection to offer you. For further information please telephone 3805 1819.

## ***ALCOHOL – WE ARE BYO***

You are able to supply your own alcohol, which is quite a large saving. We use our cold room to chill your alcohol at NO CHARGE. I shall be happy to assist with estimates of quantities required for a 5.5 hour function. There is a corkage charge of \$5.00 per person.

One drink waiter per 25 guests is required at a rate of \$28.50 per hour. Public Holidays incur costs of double time and a half. Waiters commence 30 minutes prior to the arrival of your guests and leave 30 minutes after your guests departure.

## ***NON ALCOHOLIC FRUIT PUNCH***

As a cost of \$4.50 per litre, our delicious home-made punch is ideal for the non-drinker.

## ***TIME PLANNING IS FLEXIBLE***

Your function will span five and a half hours, which includes one to one and a half hours on the terrace for savouries and drinks while photographs are being taken, and four hours for the reception.

**CEREMONY TIME** is *not included* in the above so **please** allow an extra half hour if you would like to use the gardens.

## ***CHILDREN ARE WELCOME***

For children under five years, there is NO CHARGE.

Children six years to eleven years are HALF PRICE.

FULL PRICE applies to children from twelve years upward.

## ***BOOKINGS***

A deposit of \$850.00, which includes GST, is required to make a firm booking. This amount is deducted from your total payable and is NON REFUNDABLE.

## ***APPOINTMENTS***

Three weeks prior to your function, we will arrange an appointment with the bride & family to confirm details.

The final number of guests must be supplied 14 days before the function.

## ***PAYMENT***

Two progressive payments of \$700.00 are required six months & then at three months prior to the wedding and the balance is to be settled 14 days before the function.

# *Savouries Upon Arrival*

## **Menu "A"**

Selection of Cold Canape's

Selection of Vegetarian Canape's

Cocktail Sausage Rolls

Cocktail Quiche

Roti Vegetarian Korma

Cost per Person: **\$15.00**

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## **Menu "B"**

Tempura Prawns

Pakora Spinach & Onion

Crumbed Olive Stuffed Fetta Ball

Satay Chicken

Thai Fish Cakes

Pumpkin and Toasted Almond Samosa

Cost per Person: **\$19.50**

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## **Menu "C"**

Cheese and Fruit Platter

(Selection of 3 Cheeses, a mix of Dried Fruit, Water thin Flat Bread Crackers & Fig Paste)

Cost per person: **\$18.00**

# *The Champagne Terrace Menu*

Three course alternate menu

Please select one or two dishes from each course

Creamy Pumpkin and Toasted Coconut Soup

Beef on Sugarcane with Steamed Rice

Seafood in herb crepes with dill cream sauce

Moroccan Lamb served on a bed of lime couscous

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Spinach and Feta Ravioli with a velvety cream sauce

Country-Style Roast lamb and Rosemary served with a rich brown sauce

Chicken Supreme filled with a combination of mango, Sweet Chilli and Toasted Macadamia Nuts

Garden Fresh Vegetables

Pomme Tier (Scalloped Potatoes delicately seasoned with Thyme)

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Perfect Pavlova with Fresh Fruit, raspberry coulis & pure cream

Baked Berry Cheesecake with pure cream

Mango and Coconut Charlotte with pure cream

Spiced Chocolate quartet with pure cream

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Tea/Coffee and Mints

**COST PER PERSON: \$59.50**

# Valentino's Menu

Three course alternate menu

Please select one or two dishes from each course

Our Chef's handmade Fettuccine served with creamy smoked salmon

Feta and Spinach encased in a crisp pastry with a light herb sauce

Avocado and prawns laced with mango and lime mayonnaise

Chicken Tenderloins marinated Singapore Style with Satay Sauce & Steamed Rice

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Rack of Lamb with Pine nut and herb crust

Chef's Special Roast Pork Loin & crackling, served with a creamy apple sauce

Chicken Supreme with basil Pesto & Bocconcini

Caramelised Onion and parmesan Tart

Tender Duck Maryland confit served with Orange Jus

Garden Fresh Vegetables in Season with each menu

Potato Rosti – Crisp Golden Brown pancakes of shredded potatoes with spice

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Lime Ginger & Milk Chocolate Boat with pure cream

Raspberry Lychee Tart with pure cream

Tia Maria Crème Brulee with marinated berries

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Tea/Coffee and Mints

**COST PER PERSON: \$62.50**

# Crystal Sky Menu

Three course alternate menu

Please select one or two dishes from each course

Warm salad of Tandoori Chicken served with a minted yoghurt and cucumber salsa

Gourmet Savoury Tartlets filled with a fetta and Olive Custard

Prosciutto on Melon

Prawn in Potato String served with a Pawpaw & Tomatoe Salsa

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Roast Sirloin of Beef served with Potatoes Anna & rich brown sauce

Chicken Supreme filled with Chorizo, Mozzarella, Peppers served with a Creamy Sauce

Baked Tasmanian Salmon Fillet with a lime hollandaise sauce on saffron rice

Lamb Tenderloin with a Herbed Crust, served with a Merlot Gravy

Garden fresh Vegetables in Season with each menu

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Cointreau Orange Crepes with fruit and pure cream

Ricotta & Grand Marnier Cheesecake

Gianduja Chocolate Tier

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Tea/Coffee and Mints

**COST PER PERSON: \$64.50**

# *Chef's Bouquet Buffet*

## **Entree**

In Summer: Avocado & Mango (Seasonal)

Prosciutto on Melon

In Winter: Soup of your choice

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## **Buffet**

Honey Baked ham – served Hot or Cold

Roast Sirloin of Beef – Hot

Roast Pork with Apricot & Nuts – Hot

Marinated Honey & Soy Chicken Breasts – Hot

Selection of two hot savoury dishes

Vegetable Medley

Steamed Rice & Potatoes

Eggs in Mayonnaise

Selection of Six Exciting Gourmet Salads

Assorted Delicatessen Platter

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## **Desserts**

A selection of spectacular desserts from

which to choose.

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Tea/Coffee and Mints

**COST PER PERSON: \$69.50**



# Cocktail Parties

Your cocktail party commences with your selection of 5 hot and 5 cold items from the list below. These are followed by your selection of 2 of the listed hot savoury dishes. To complete your evening tea and coffee will be served with petit fours.

## **HOT ITEMS**

Chicken satays with peanut/coriander sauce  
Feta and Olive tapenade on mini toast  
Grilled chipolatas with tomatoe ketchup  
Lamb keftedes with oregano and tomatoe salsa  
Vegetable Pakora  
Garlic and honey roasted chicken wingettes  
Assorted Vegetarian pastries  
Devils on Horseback  
Lamb kebabs  
Vegetable Korma

## **COLD ITEMS**

Guacamole on toast  
Assorted dips served with crisp veggie crudités  
Smoked salmon and capers on min toast  
Brie & sun dried tomatoe on crackers  
Cream cheese & smoked ham on pumpernickel  
Asparagus rolled in Swiss Cheese  
Assorted Danish open sandwiches  
Assorted canapés  
Vegetable Rice Paper Rolls  
Devilled Eggs

## **HOT SAVOURY DISHES**

Hungarian Goulash  
Thai Green Curry  
Chicken Mornay

## **DESERTS**

Selection of Petit Fours with Tea and Coffee

**COST PER PERSON: \$56.50**