

The Carriage Room

Weddings, High Teas & Functions
2018

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 2018, 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 30minutes from the heart of Brisbane City.

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

ROOM HIRE CHARGES

A cost of \$950 for room hire includes fresh flower arrangement for the bridal and guest's tables, tea candles, and linen napkins.

ROOM CAPACITY

The Carriage Room has the capacity to seat 60 – 120 guests depending on configuration.

CAR PARKING – IS NOT A PROBLEM!

Our 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 your guests as they await arrival of the bridal party.

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

GARDEN WEDDING

Next to the paved terrace is a lawn and garden, a feature of which is our “flower fountain”. Accessories to accentuate the garden atmosphere are prepared 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 in the evening with fairy lights creating a charming ambience. Our charge for a garden wedding is \$675.00.

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

ALCOHOL – WE ARE BYO

You are welcome 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 glassware charge of \$5.00 per person.

One drink waiter is required per 25 guests at a rate of \$28.50 per hour. A Public Holiday surcharge applies. Waiters commence 30 minutes prior to the arrival of your guests and leave 30 minutes after your guest's departure.

NON ALCOHOLIC FRUIT PUNCH

At 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 \$880.00 (incl. 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

Pre-payments of \$770.00 each are required at six months & then at three months prior to the wedding and the balance is to be settled 14 days before the function. Pre-payments are non-refundable.

Savouries Upon Arrival

Menu "A"

Selection of Cold Canapés

Cocktail Sausage Rolls

Cocktail Quiche

Roti Vegetarian Korma

Cost per Person: **\$15.00**

Menu "B"

Smoked Salmon on Rye

Tempura Prawns

Spinach & Onion Pakora with Mango Chutney

Caramelised Onion Cocktail Quiche

Satay Chicken

Fillo parcels filled with Spinach and Feta

Pumpkin and Toasted Almond Samosa

Cost per Person: **\$19.50**

Menu "C"

Cheese and Fruit Platter

(Selection of 3 Cheeses, mixed dried fruit, crackers,
Fig paste & a fresh fruit platter)

Cost per person: **\$18.00**

The Champagne Terrace Menu

Three course alternately-served menu

Please select one or two dishes from each course

Creamy Pumpkin and Coconut Soup with toasted parmesan baguette

Prawn in herb crepes with dill cream sauce

Moroccan Lamb served on a bed of lime couscous

Spinach and Feta Ravioli with a velvety cream sauce

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

Chicken Breasts accompanied by a mango, macadamia and sweet Chilli salsa

all served with garden fresh vegetables

and piped herbed potatoes

Perfect Pavlova with Fresh Fruit, raspberry coulis & pure cream

Baked Cheesecake with fresh berries & pure cream

Crème Caramel with pure cream

Tea/Coffee

COST PER PERSON: \$60.00

Valentino's Menu

Three course alternately-served menu

Please select one or two dishes from each course

Fettuccine served with creamy smoked salmon

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

Avocado and prawns laced with mango and lime mayonnaise

Chicken Tenderloins marinated Singapore-style with Satay Sauce & Steamed Rice

Rack of Lamb with Pine nut and herb crust

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

Chicken Breast with basil pesto & Bocconcini

Caramelised Onion and parmesan tart

all served with garden-fresh vegetables

and piped herbed potatoes

Tia Maria Crème Brulée with berries

Lemon meringue tart with strawberry coulis & pure cream

Perfect Pavlova with Fresh Fruit, raspberry coulis & pure cream

Tea/Coffee

COST PER PERSON: \$65.50

Crystal Sky Menu

Three course alternately-served 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

Roast Sirloin of Beef served with a rich brown sauce

Chicken breasts filled with Chorizo, Mozzarella & Peppers served with a Creamy Sauce

Baked Salmon fillet with a lime hollandaise sauce on saffron rice

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

all served with garden-fresh vegetables

and piped herbed potatoes

Cointreau Orange Crepes with fruit and pure cream

Ricotta & Grand Marnier Cheesecake with pure cream

Gianduja Chocolate Tart with pure cream

Tea/Coffee

COST PER PERSON: \$69.50

Chef's Bouquet Buffet

Entree

In Summer: Avocado & Mango

In Winter: Soup of your choice

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

Piped eggs in mayonnaise

Selection of Six Exciting Gourmet Salads

Assorted Delicatessen Platter

Desserts

A selection of spectacular desserts

Tea/Coffee

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 tomato ketchup
Vegetable Pakora
Garlic and honey roasted chicken winglets
Assorted Vegetarian pastries
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 tomato on crackers
Assorted Danish open sandwiches
Assorted canapés
Vegetable Rice Paper Rolls
Devilled Eggs

HOT SAVOURY DISHES

Hungarian Goulash
Thai Green Curry
Chicken Mornay

DESSERTS

Selection of Petit Fours with Tea and Coffee

COST PER PERSON: \$58.50