



*Weddings 2016*

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**Maryborough Highland Society**

35 High Street Maryborough | 03 5461 1480 | [trish@highlandsociety.com.au](mailto:trish@highlandsociety.com.au)

Please note that pricing and information is subject to change at any time – discounts available for not for profit and community groups



## *The perfect venue for your next wedding!*

Thank-you for considering Maryborough Highland Society for your upcoming wedding, we look forward to welcoming you and your guests.

With a wealth of experience and a highly passionate team, you can relax and enjoy a stress free event. Our dedicated function staff are on hand to assist you in every way.

Your Maryborough Highland Society event includes;

- Flexible menu options from cocktail to a 3 course meal
- A range of beverage packages and options
- Set-up of your wedding
- Table linen and coloured paper napkins
- Easel for your table allocations or guest welcome
- Standard centrepiece of your choosing
- Clean up after your event

Extra decorating options are available on request at a further cost including;

- Chair cover and sash in your choice of colour
- Venue decoration and theming
- Linen napkins

We look forward to working with you in creating your perfect event.

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# Pricing

A range of options are available to suit your desires, contact our Operations Manager to discuss your specific requirements.

All dinner events over 20 guests are served as an alternate drop (apart from cocktail receptions), select two menu items from the following menu for each course.

## Meals

Half hour pre dinner canapés (4 pieces per person)	\$8.00pp
Cocktail/Finger food	\$22.00pp
Entree or soup and main	\$34.00pp
Main and dessert	\$36.00pp
Soup, main and dessert	\$41.00pp
Entrée, main and dessert	\$44.00pp
Under 12yo (Kids main & dessert)	\$10.00pp
Chef to plate customer's dessert	\$6.00pp

## Beverages

Half hour pre-dinner beverages	\$8.00pp
Initial Table Drinks	\$8.00pp
4 hour Silver Beverage Package	\$27.00pp
4 hour Gold Beverage Package	\$29.00pp
4 hour Platinum Beverage Package	\$34.00pp
Additional Half Hour	\$7.00pp
Under 18yo (soft drink & juice)	\$6.00pp

## Venue Hire & Décor

Venue hire & basic décor (under 80 guests)	\$250.00
Chair cover & sash in your choice of colour	\$7.00 per chair
White linen napkins	\$1.00 per place setting
Security Staff (mandatory for select events) than one is required then price will be higher	\$160 per security staff member, if more
Full venue decoration	POA

## Deposit

A deposit of \$250.00 is required along with your signed confirmation form to secure all bookings.

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# Canapés & Cocktail Food

## *Cold canapés*

Rare roast beef on crostini with horseradish cream  
Duck liver pate on garlic crouton with onion jam  
Smoked Salmon, crème fraiche and dill on toasted bread rounds  
Assorted gourmet finger sandwiches

## *Vegetarian*

Vegetable spring rolls with a soy, lime and ginger dipping sauce  
Vegetarian samosas  
Assorted mini vegetarian quiches  
Ricotta and spinach pastizzi

## *Seafood*

Thai fishcakes with sweet chilli  
Tempura prawns with dipping sauce  
Salt and pepper calamari  
Baby whiting with aioli  
Prawn twisters

## *Hot canapés*

Spiced lamb meat balls with mint and pine nuts  
Crumbed camembert  
Handmade sausage rolls with sauce  
Crumbed chicken wings with ranch dressing  
Satay chicken skewers with peanut sauce  
Mini pork dumplings with sweet and sour sauce

# Menu

## *Soups*

Roast pumpkin with bush honey

French onion soup

Chicken and sweet corn soup

Potato leek and bacon

Pea and ham soup

Cream of mushroom

Cream of broccoli

Tomato and bacon

## *Entrees*

Baked cherry tomato and marinated fetta tartlet, tomato relish

Salmon and zucchini frittata, garlic aioli, petite salad

Thai spiced beef salad, coriander chilli dressing

Vegetable spring rolls, nuoc chum dipping sauce

Peking duck salad with a ginger, lime and coriander dressing

Goats cheese soufflé with a parmesan glaze and rocket salad

Twice cooked pork belly, scallop with Asian slaw

## *Mains*

Chicken breast wrapped in bacon with a creamy garlic mushroom sauce  
with chive mash and panache of vegetables

Grilled Riverland Angus porterhouse steak (cooked medium) with red wine jus  
with crispy garlic and herb chats, Dutch carrots and corn

Slow roasted marinated lamb with minted jus,  
potato rosti, prosciutto wrapped asparagus, roasted cherry tomatoes

Barkers Creek king pork cutlet with braised apple,  
fennel and sweet potato, seeded mustard jus and apple relish

Baked Barramundi fillet with lime hollandaise and pistachio crumble,  
with buttered kipflers, steamed mixed greens and honey infused carrots

Roast scotch beef fillet with a port wine jus, roasted chats  
and seasonal vegetables

Beef cheek with pesto mash, Dutch carrots and braised cabbage  
with a rich red wine jus

Pork belly with sweet potato puree, roasted fennel and apple and caramel glaze

Miso glazed salmon fillet with pickled mango salad and wasabi ailoli

## *Desserts*

Pavlova, berry compote, passionfruit cream

Baked New York cheese cake, French cream and berry coulis

Chocolate brownie, rum ganache, whipped cream

Lemon meringue pie, with cream and berry coulis

Pecan pie with cream and maple glaze

Mississippi mud cake with chocolate ganache

# Beverages

## *Silver Beverage Package*

Rothbury Estate Chardonnay  
Rothbury Estate Shiraz Cabernet  
Rothbury Estate Cuvee  
All Beers on Tap  
Bulmers Original Cider  
Soft Drinks and Orange Juice

## *Gold Beverage Package*

Angel Cove Sauvignon Blanc  
Moonlight Estate Merlot  
Yellowglen Yellow Piccolo  
All Beers on tap  
Bulmers Original Cider  
Soft Drinks and Orange Juice

## *Platinum Beverage Package*

Kara Kara Sauvignon Blanc  
Kara Kara Cabernet Sauvignon Shiraz  
Taltarni T-Series NV Sparkling  
Crown Lager  
All Beers on Tap  
Bulmers Original Cider  
Soft Drinks and Orange Juice

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# Terms and Conditions

## *Tentative Bookings*

Tentative bookings will be held for a maximum of 14 days. If your booking is not confirmed within this time it will be removed from booking systems.

## *Confirmation*

To confirm, your confirmation form must be completed and returned along with applicable deposits in order to confirm every booking.

## *Final numbers and arrangements*

Final numbers are required 5 days prior to your event, this is the minimum number that you will be charged for.

Any equipment, room configurations and decorating options must be confirmed 10 days prior to your event.

Menu's and catering requirements are due 10 – 14 days prior to your event.

## *Cancellations*

All deposits paid are non-refundable

Cancellation must be received in writing

If cancellation is received less than 30 days prior to your event and the space is not rebooked, 30% of the total estimated amount will be payable.

## *Price changes*

All prices are inclusive of GST

Every effort is made to maintain prices per your original quote, but please do note that prices are subject to change.

## *External Suppliers*

All external suppliers must be approved by Maryborough Highland Society prior to their arrival at the premises, this may include but is not limited to; musicians, decorators, audio-visual etc.

## *Disclaimer*

No responsibility will be taken for any property left on the premises at the conclusion of your event. As a courtesy, we will store property for 7 days after your event for you to organise collection, after which time it will be disposed of.

## *Excessive Cleaning and Damages*

Any excessive cleaning or damage to Maryborough Highland Society premises or property will be charged to you appropriate to the costs incurred by Maryborough Highland Society.

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# Confirmation Form

## Event Details

Bride & Grooms Name \_\_\_\_\_

Wedding Date \_\_\_\_\_

Event Type/Occasion \_\_\_\_\_

Anticipated number of guests \_\_\_\_\_

Preferred Catering Option \_\_\_\_\_

Preferred Beverage Option \_\_\_\_\_

## Contact Details

Contact Name/s \_\_\_\_\_

Phone \_\_\_\_\_

Email \_\_\_\_\_

Postal Address \_\_\_\_\_

Member Number \_\_\_\_\_

## Payment Method

Transaction Amount: \_\_\_\_\_

Cash                       Cheque

Credit Card – Name on Card \_\_\_\_\_

Number \_\_\_\_\_ Exp \_\_\_\_\_ CCV \_\_\_\_\_

By signing this document you agree to the general Terms and Conditions outlined.

Signature \_\_\_\_\_

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