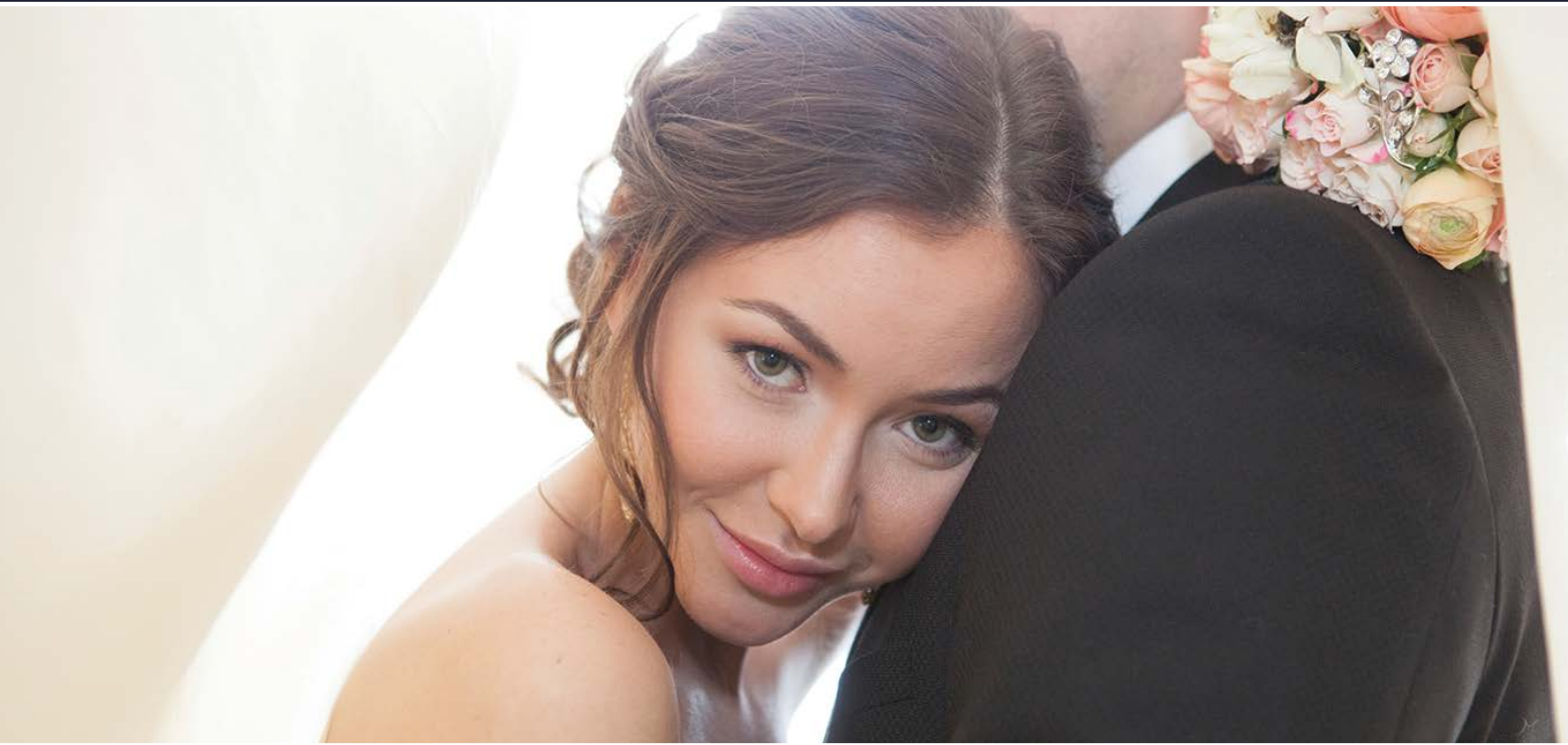




MARYBOROUGH HIGHLAND SOCIETY

YOUR TOTAL ENTERTAINMENT VENUE



WEDDINGS

From the smallest detail to the grandest event





The perfect venue for your wedding!

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



An extra special wedding requires an exquisite space and atmosphere. The Maryborough Highland Society can provide exactly that, with a beautiful location brimming with all the finishing touches you desire.

Elevate your reception to a truly awe-inspiring event and reclaim some of the venue's charm for your own special day. From the classic and romantic to the elegant and luxurious, we have an option to suit any couple and style of wedding and make your plans come to life.

Your Maryborough Highland Society wedding 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 centerpiece 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 with personalised themes
- Linen napkins

Venue Hire

- Room hire and basic decor \$250.00

Deposit

- A deposit of \$250.00 is required along with your signed confirmation form to secure all bookings.
- Deposit non refundable if cancellation is within 3 months of wedding date.

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

Sit down dinner options

A range of options are available to suit your desires.

Contact our Events Team to discuss your specific requirements.

All dinner events are served as an alternate drop (apart from cocktail receptions), select two menu items from the Function dinner options menu for each course. There is no room hire fee for groups over 50.

Dinner Options

All served with dinner rolls
Minimum numbers of 30 people

- **Soup and Main** **\$36.00**
- **Entrée and Main** **\$40.00**
- **Main and dessert** **\$42.00**
- **Soup Main and Dessert** **\$45.00**
- **Entrée Main and dessert** **\$49.00**
- **Under 12's** **\$15.00**
- **Chef to plate customers dessert**

Cheese & fruit platter **\$120.00**

- Selection of with hard, soft and blue cheeses, dried fruits, crackers and strawberries. (serves 15-20 people).

Cheese & Charcuterie board **\$150.00**

- Selection of cold meats, soft, hard and blue cheese, dip, crackers, dried fruit and fresh strawberries (serves 15-20 people)

Beverages

We can tailor package options to suit your needs, contact our Events Team to discuss your specific requirements.

- Half hour pre-dinner beverages **\$8.00pp**
- Initial Table Drinks **\$8.00pp**

Extras Décor Options

- Chair cover & sash in your choice of colour per chair (subject to availability). **\$7.00**
- White linen napkins per place setting. **\$1.00**
- Security Staff **\$300**
(mandatory for select events).
Price is per security member, if more than one is required then price will be higher.
- Full venue decoration **POA**

Please note that pricing and information is subject to change at any time.



Wedding menu

Choose two from each section applicable.

Contact our Events Team to discuss your specific dietary requirements.

There is no room hire fee for groups over 50.

Soup:

- **Broccoli, spinach and celery soup** with toasted pistachio seeds (GF) (DF) (V) (Vegan)
- **Minestrone soup** consisting of celery, carrots, onions, potatoes, chickpeas and shell pasta (V)
- **Italian lamb sausage and potato soup** with spinach, rocket, cream in a stock broth
- **French lentil soup** with black French lentils, chicken broth, mince potato, cumin and garlic
- **Classic Scottish Cullien skink soup** with potato, leek, cream and smoked haddock (GF)
- **Pumpkin soup** (GF) (DF) (V) (Vegan)

Entrée:

- **Prawn cocktail in brioche roll** with avocado, lettuce, prawns, shaved radishes, cocktail sauce and herbs
- **Brocomolli guacamole** chopped broccoli, corn, fetta, micro coriander served in a toasted pita bread (V)
- **Smoked crispy beef** in Asian plum sauce, steamed rice, sesame seeds and micro herbs
- **Salmon tartare** and guacamole, diced salmon, finger lime cucumber, shallots with toasted croutons (DF) (GF on request)
- **Salt n Pepper calamari** with fried curry leaves, coriander, chilli, sweet soy, lime aioli and petite salad
- **Loaded boa buns** with barbeque pulled pork, pineapple, and coriander salsa
- **Greek style lamb skewers** in mini pita bread, with spiced garlic yoghurt micro greens and lime wedge
- **Grilled prawn and chorizo on a skewer** with classic tartare sauce and micro herbs (GF) (DF on request)
- **Tomato, basil and fetta bruschetta** on toasted sourdough with balsamic glaze

Main:

Mains Chefs Selections

- **Chicken breast**, Kyiv cut served with creamy mashed potato, seasonal vegetable ratatouille, with a maple, garlic ginger and cream butter sauce
- **Rosemary and parmesan lamb cutlets** with Paris mash potato, steamed broccolini, eggplant caponata and red wine jus
- **Mixed seafood cioppino (stew)** seared scallops, fish fillets, mussels, prawns, pancetta, fennel and seafood tomato broth served with garlic bread
- **Pork ribs** smoked and braised with lime barbeque stout sauce with fresh green apple and celeriac slaw and roasted crispy potatoes (GF) (DF)
- **Beef short rib** smoked and braised with creamy polenta, asparagus, wilted peas, and spinach. Herb chimichurri and pan jus (GF)
- **Roasted half spatchcock** crispy twice cooked potatoes. Dutch carrots, celeriac puree, peas tendrils and chicken broth gravy (GF) (DF)
- **Pork cutlet (280gm - bone in)** with creamy Paris mashed potato, wild mushroom salsa verde and apple sauce in demi glaze
- **Barramundi** pan seared, served with pancetta and pea salsa, rich lemon butter, caper sauce, shaved fennel and blood orange petite

Finger food and canapés

A range of finger food and canapé options are ideal for presentations, birthdays and standing functions. Contact our Events Team to discuss your specific requirements.

Options can be served with half hot finger food and half gourmet sandwiches upon request.
All options served with a range of condiments.

Finger Food Options: \$140 per platter

Chefs selection of mixed platters with condiments, minimum of 3 items per platter.

- Party pies with tomato sauce
- Beef and chicken dim sims with sweet soy dipping sauce
- Prawn cones with sweet chilli
- Salt and pepper squid with aioli
- Mac 'n' cheese bites with BBQ sauce
- Spring rolls and Samosas with sweet chilli (V)

Cold Finger Food Options: \$120 per platter

- Selection of sandwiches
- Selection of cakes
- Fruit platter

Cheese and Charcuterie board with a selection of cold meats, soft, hard and blue cheese, dip, crackers, dried fruit and fresh strawberries. \$120

Canape Options:

Option 1 **\$12.00pp**

Select 3 items 1 small, 1 medium, 1 large

Option 2 **\$17.00pp**

Select 5 items 2 small, 2 medium, 1 large

Option 3 **\$25.00pp**

Select 7 items 3 small, 2 medium, 2 large

Small:

- Crumbed prawns with dill mayo and lemon
- Gourmet mini pies with smoked tomato relish
- Vegetarian spring rolls with sweet chilli and sweet soy sauce
- Oven baked falafel with coriander and corn salsa and tahini dipping sauce (GF, DF, V, Vegan)
- Prawn twisters with chipotle sauce and hara jim sauce

Medium:

- Salt and pepper calamari with fried curry leaves, chilli, coriander, sweet soy and sesame seeds
- Beef, smoked tomato, cheese and bacon sausage roll in puff pastry with tomato relish
- Honey soy chicken wings with honey sauce soy sauce and ranch dipping sauce
- Loaded boia bun with barbeque pulled pork, pineapple and coriander salsa (DF)
- Mushroom arancini with smoked aioli and parmesan (V)
- Mixed club sandwiches (chicken, egg and vegetarian with lettuce, onion, mayo and tomato relish)

Large:

- Mini beef burger with American mustard, ketchup, and cheese
- Chicken slider with southern fried chicken, pickle, ginger, carrot, cucumber, coriander and burger sauce
- Vegetable fritter topped with Lebanese style baba ghanoush, mint, pomegranate seeds and pickled onion (GF (DF) (V) (Vegan)
- Beef mince and cheese flatbread with smoked tomato relish and grated parmesan cheese
- Beef or chicken san choy bow with ginger, garlic, chestnuts, corn, mushroom and hoisin and oyster sauce served in lettuce leaves
- Char grilled pork rib tossed with barbeque stout sauce, sesame seeds and herbs (GF) (DF)

Add Dessert: \$5.00pp/per platter

- Fresh fruit platter
- Mini pavlovas with passionfruit, cream strawberry (GF)
- Mixed cake platter (chocolate, carrot, orange and caramel)
- Warm plum pudding with custard and cream
- Mini tart filled with either Biscoff spread, chocolate mousse or nutella cream cheese (or mixed)

Carvery / Buffet

Our Carvery and Buffet options make an easy choice for a cost effective event or larger functions. Contact our Events Team to discuss your specific requirements.

Minimum numbers of 30 people required. All options to come with a selection of condiments.

Cold Buffet

\$26.00 pp

Roasted chicken cuts, charcuterie consisting of roasted beef, sliced ham, salami and chorizo, two salads of your choice from the list, dinner rolls, fresh fruit platter, juice, tea and coffee.

Hot Buffet

\$29.00 pp

Two hot dishes from the list with accompanying dish of rice, noodles, creamy mashed potato or pasta, two salads of your choice from the list above, dinner rolls, fresh fruit platter, juice, tea and coffee.

Hot selection list:

- Butter chicken with fragrant rice, yoghurt and grilled naan bread.
- Slow cooked meatballs (beef and pork) with spaghetti pasta, tomato sugo and grated cheese
- Paella with mixed seafood, pork chorizo, beef, sofrito rice, saffron broth and shallots
- Casserole (Beef or lamb) with mashed potato and steamed vegetables
- Vegetarian curry (Thai style) with rice (GF) (DF)
- Stir fried noodles with your choice of chicken, beef or roast pork served with Hokkien noodles, mixed seasonal vegetables and your choice of lemon or plum sauce

Salad selection list: (Same as BBQ)

1 Course Carvery

\$27.50 pp

- Two roasted meats, roasted pumpkin, chat potatoes, mixed vegetables, gravy, two salads from the list, dinner rolls.

2 Course Carvery

\$34.00 pp

- Two roasted meats, roasted pumpkin, chat potatoes, mixed vegetables, gravy, two salads from the list, dinner rolls.
- With soup of the day or fresh fruit salad and pavlova

3 Course Carvery

\$40.00 pp

- Two roasted meats, roasted pumpkin, chat potatoes, mixed vegetables, gravy, two salads from the list, dinner rolls.
- With soup of the day and fresh fruit salad and pavlova.



Beverages

We can tailor package options to suit your needs, contact our Events Team to discuss your specific requirements.

Beverages

- Half hour pre-dinner beverages \$8.00pp
- Initial Table Drinks \$8.00pp



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 the 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 and payment 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

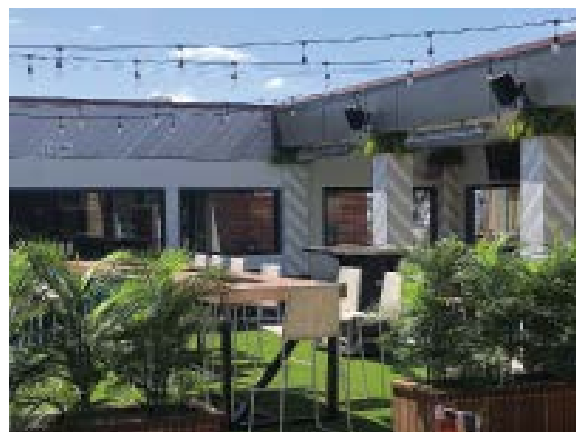
- All external suppliers must be approved by Maryborough Highland Society prior to their arrival at the premises, this may include but is not limited to; musicians, decorators, audio-visual etc.

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.



Confirmation Form

Event Details

Bride & Grooms Name

Wedding Date

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 Expiry CCV.....

Signature

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

Signature

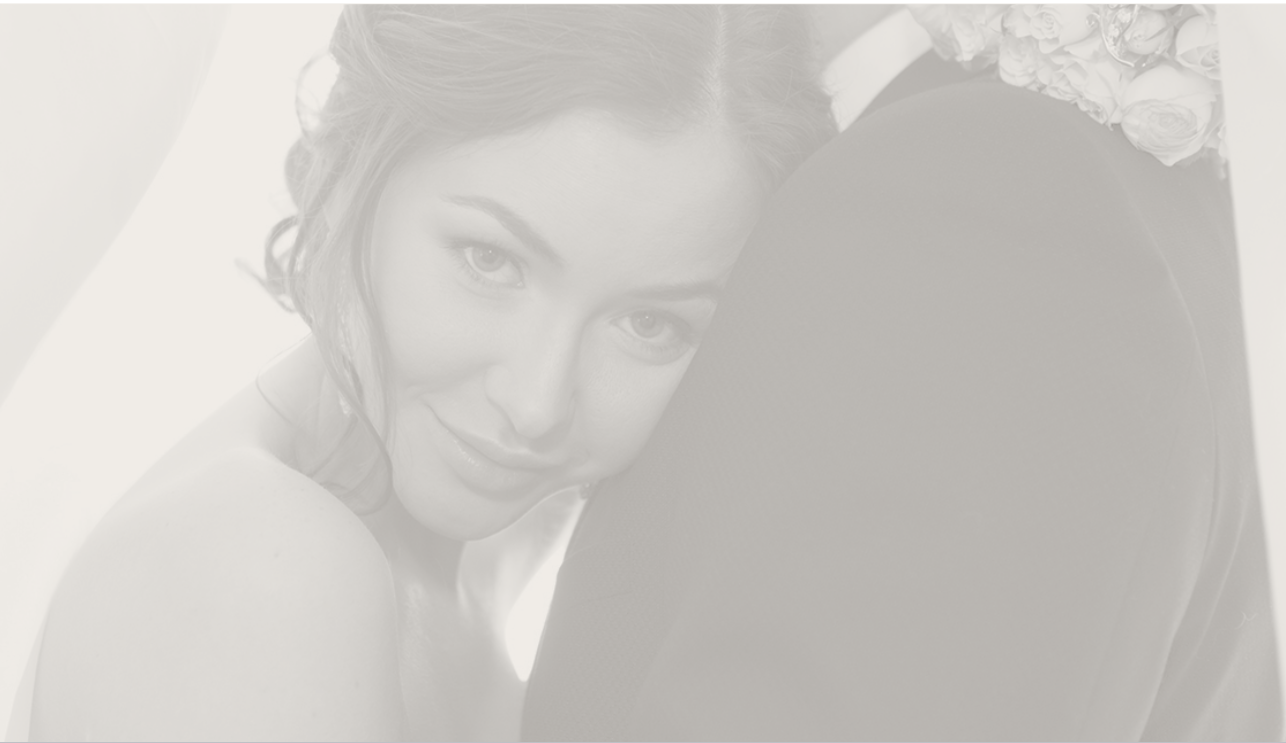
Thank-you for booking **Maryborough Highland Society** for your special day, we look forward to welcoming you and your guests.





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