WEDDING PACKAGES



Bring your vision to life in our elegant event rooms and enjoy every moment of your special day as our experienced Events team take care of every detail. The **Gladstone Events Centre** offers innovative menus, exceptional facilities and the added luxury of onsite accommodation, ensuring a seamless and memorable occasion for you and your guests.

COCKTAIL PACKAGE

• \$60 pp or \$125 pp with 4hr Beverage Package

Includes:

- Choice of 10 hot/cold canapes
- Selection of dessert canapes
- Your wedding cake plattered
- 4-hour beverage package (upgrades available)
- Portable dance floor, black/white table linen, chair covers & coloured band, data projector & screen with wireless connectivity, lectern & microphone



TWO-COURSE BUFFET PACKAGE

• \$55 pp or \$120 pp with 4hr Beverage Package

Includes:

- Choice of mains from the Buffet menu
 Portable dance floor, black/white
- Choice of desserts from the Buffet menu
- Your wedding cake plattered
- 4-hour beverage package (upgrades available)
- Portable dance floor, black/white table linen, chair covers & coloured band, data projector & screen with wireless connectivity, lectern & microphone

THREE-COURSE BUFFET PACKAGE

\$75 pp or \$140 pp with 4hr Beverage Package

Includes:

- Choice of entrees from the Buffet menu Portable dance floor, black/white
- Choice of mains from the Buffet menu
- Choice of desserts from the Buffet menu
- Your wedding cake plattered
- 4-hour beverage package (upgrades available)
- Portable dance floor, black/white table linen, chair covers & coloured band, data projector & screen with wireless connectivity, lectern & microphone



TWO-COURSE SIT DOWN PACKAGE

\$70 pp or \$135 pp with 4hr Beverage Package

Includes:

- Choice of 2 entrees, served alternatively
- Choice of 2 mains, served alternatively
- Your wedding cake served as dessert
- 4-hour beverage package (upgrades available)
- Portable dance floor, black/white table linen, chair covers & coloured band, data projector & screen with wireless connectivity, lectern & microphone



THREE-COURSE SIT DOWN PACKAGE

\$85 pp or \$150 pp with 4hr Beverage Package

Includes:

- Choice of 2 entrees, served alternatively 4-hour beverage package
- Choice of 2 mains, served alternatively
- Choice of 2 desserts, served alternatively Your wedding cake served

with accompaniments

- (upgrades available)
- Portable dance floor, black/white table linen, chair covers & coloured band, data projector & screen with wireless connectivity, lectern & microphone

OUR EVENT SPACES & VENUE HIRE

Our event spaces include a stylish pre-function area just outside the reception room, complete with a private bar. This inviting space allows your guests to relax with a drink and comfortable seating while anticipating the grand room reveal.

A glamourous space, providing flexibility for large groups. Features guest lounge, private bar, portable dance floor, & built in audio visual.

250 seated inc. dance floor



A contemporary, yet intimate space for smaller groups. Features guest lounge, private bar, portable dance floor, & built in audio visual.

50 seated

inc. dance floor



EVENT ROOMS 4 & 5 + \$1500 hire

Our largest space for big celebrations. Features guest lounge, private bar, portable dance floor, & built in audio visual.





events@gladstoneeventscentre.com.au | www.gladstoneeventscentre.com.au



COCKTAIL MENU

COLD CANAPES

Assorted Vietnamese rice paper rolls Caramelised onion & goats' cheese tartlet Smoked salmon & cream cheese pinwheel Thai beef skewers with coriander & chilli dipping sauce Assorted sushi Prosciutto, bocconcini, cherry tomato & basil skewer Chilled king prawn & cocktail dipping sauce

HOT CANAPES

Mini aranchini Assorted sliders Potato skins filled with sour cream, bacon & shallot Thai fish cakes Lamb skewers Chicken & mushroom dumplings

DESSERT CANAPES

Profiteroles Chocolate overload tarts Mini berry cheesecakes

SUBSTANTIAL SELECTIONS

Traditional salt & pepper squid with lime aioli Butter chicken with basmati rice Whiting fillets with shoe string fries & tartare sauce Thai beef salad Vegetable dumplings with chilli sauce



BUFFET MENU

ENTREE

Baker's basket Antipasto selection Continental small-good display

HOT DISHES [SELECT 3]

Miso salmon fillet with stir fried Asian greens Salt & pepper calamari Beer battered flathead & tartare sauce Butter chicken curry Beef in oyster sauce with Asian greens Eggplant, roasted tomato & feta lasagne with pesto dressing Spiced pumpkin & chickpea ragout with minted yoghurt raita Moroccan lamb with mint yoghurt

> ROAST DISHES [SELECT 1]

Roasted beef sirloin with mustard & garden herbs Leg of lamb with garlic & rosemary Honey-glazed pork leg with crackling & apple sauce Whole roasted chicken with sage & onion stuffing

ALL SERVED WITH STEAMED RICE, CHEF'S SELECTION OF SALADS, MIXED SEASONAL VEGETABLES, CHEF'S SELECTION POTATO DISH, CONDIMENTS & JUS

DESSERTS

Chef's selection of desserts Freshly sliced seasonal fruits A selection of Australian cheese with crackers



SIT DOWN MENU

ENTREE

Spiced pumpkin, feta & pine nut green salad topped with lime dressing Marinated beef & bruschetta on a garlic croute, drizzled in balsamic glaze Moroccan lamb salad with mint yoghurt Chilled Thai style poached chicken breast, baby leaf & sprout salad with coconut lime dressing King prawn salad, lime, coriander, chilli & julienne vegetables with palm sugar dressing Seafood cocktail, rose sauce & lemon cheek

MAIN

Chicken breast, button mushrooms, bacon batons, potato mash & steamed spinach Seeded mustard & rosemary lamb rack, grilled lemon polenta, broccoli & jus Beef fillet, truffle oil, poached potatoes, seasonal vegetables with pepper & cognac sauce Tasmanian salmon, garlic, mash, roasted cherry tomatoes & parsely oil Potato & sage gnocchi, roasted field mushrooms, baby spinach & parmesan cream Pistachio & parmesan crusted pork loin served with caramelised apple, honey glazed sweet potato puree & seasonal vegetables

DESSERT

Baked berry cheesecake, berry compote & chantilly cream Warm sticky date pudding, butterscotch sauce & thickened cream Lemon meringue tart, mango salsa, chocolate stick & ginger crumbs Pavlova, seasonal fruit & fresh cream Homemade tiramisu with hazelnut biscotti Chocolate overload tart served with berry coulis & fresh cream



BEVERAGE PACKAGE

TAP BEER

150 Lashes Hahn Super Dry 3.5 XXXX Gold Heineken

BOTTLES

5 Seeds Crisp Apple Cider Somersby Pear Cider

WINE [SERVED BY THE GLASS]

A variety of red & white wine A Sparkling wine, for toasting

SOFTDRINK

Coke Diet Coke Sprite Lift Soda Water Creaming Soda Orange Juice

INFORMATION & RESERVATION



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