

Mulgoa Valley

RECEPTIONS



WEDDING PACKAGE 2022

GARDEN WEDDING CEREMONY

\$650.00

Exclusive use of our Ceremony Garden

Unforgettable photography opportunities on the acreage

Decorated Garden Gazebo with Rose bushes & Floral arrangements

Umbrella's

30 White Chairs

Signing table with 2 chairs

Bar top tables

Barrels available upon request

Red carpet - cost of \$100

RECEPTION VENUE

\$3000.00

5 Hours Duration

Coordinator for the entire duration of your reception

Bartender

Round/Rectangle tables with linen tablecloths & overlays

Chairs with coloured sashes of your choice

Napkins

Steel cutlery China

Crockery

Glassware: wine, champagne flute & tumblers

Centrepiece of choice OR DIY

Cake Table with skirt OR Barrel

Wishing well of choice if required

Bridal table with skirt and matching centre piece

Designer table plan, table numbers and menu

Minimum of 50 guests Monday to Friday

Minimum of 70 guests Saturday & Sunday

Maximum room capacity – 110 Guest

MENU

Menu - \$75 per person

Your choice of 2 Entrees, 2 Mains & 2 Desserts

Served alternate

ENTREES

Oven baked bread roll & butter

please choose 2

PORK BELLY (GF) - Twice cooked with cauliflower puree, tomato chilli jam, pork essence & crispy crackling

SALT & PEPPER CALAMARI - Pickled Spanish onion & tarragon aioli

ANTI-PASTA PLATE - cured meats, grilled eggplant, brie cheese & capsicum, olive salsa

FRESH POACHED SALMON & GRILLED PRAWN (GF) - Petite greens, Avocado & dill aioli

GOAT CHEESE TART (V) - filled with pumpkin, goat cheese, semi-dried tomatoes & wild rocket, balsamic glaze

SEARED LAMB LOIN (GF) - Chick peas, basil, tomato, cumin, quinoa & mint yogurt

HAND MADE RICOTTA GNOCCHI (V) - Spinach, semi-dried tomato & basil pesto

THAI BEEF SALAD (GF) - tender beef, Asian salad, noodles and coriander dressing

ROAST PUMPKIN & BEETROOT SALAD (V) - wild rocket leaves, walnuts, pear & balsamic dressing

CHICKEN CAESAR SALAD - pancetta wrapped chicken tender, baby cos, cheese croutons & creamy dressing

MAINS

All Mains are served with seasonal vegetables

Please choose 2

GRILLED ANGUS BEEF RIBEYE STEAK (GF) - Grilled mushrooms, balsamic jus, seasonal vegetables & creamy whipped potato

BEEF TENDERLOIN (GF) - Pan seared, red wine jus, grilled vegetables & chat potato

GRILLED FRESH BARRAMUNDI FILLET (GF) - Nested on steamed greens with hazelnut béarnaise

ROASTED PORK LOIN (GF) - Wrapped in prosciutto, steamed vegetables, baked sweet potato & apple cider mustard sauce

HERB CRUSTED LAMB RUMP - Whipped potato, seasonal vegetables & red current port wine jus

FRESH SALMON & PRAWN PIE - Saffron leek, cherry tomato, pea tendrils & tarragon sauce

SURF N TURF OF CHICKEN& PRAWNS (GF) - steamed greens, chat potato& garlic beurre blanc

BREAST OF CHICKEN (GF) - Filled with goat cheese basil & semi dried tomato, herb butter sauce served on sweet potato mash

MEDALLIONS OF VEAL (GF) - spinach, cherry tomato, slice potato & wild & tame mushroom sauce

WILD MUSHROOM RISSOTO (V) - peas, spinach, shaved parmesan, roquette leaves & truffle oil

DESSERTS

Please choose 2

CHOCOLATE TORTE - dark callebaut chocolate, lemon thyme biscuits base with berry compote & whipped cream

PEAR & FRANGIPANI TART - vanilla bean ice cream & pistachio brittle

RASPBERRY CHEESE CAKE - berry coulis & Chantilly cream

COCONUT PANACOTTA - passion fruit sauce & confit pineapple

TIRAMISU - coffee soaked savoiardi biscuit, creamed mascarpone cheese & cream

PAVLOVA - crisp meringue, fresh fruit, whipped cream & passion fruit sauce

STICKY DATE PUDDING - bourbon caramel sauce, cream & strawberry

FRESH FRUIT TART - sweet pastry case filled with crème patisserie, topped with fresh seasonal fruit & chocolate

TRIO - chocolate torte, coconut panacotta, & sticky date pudding (Served to all guest with no other alternate choice)

PLEASE NOTE THAT ALL OUR DISHES CAN BE MODIFIED TO YOUR
REQUEST, PLEASE DON'T HESITATE TO ASK

VEGETARIAN OPTIONS

Modifications are available for vegan and celiac

ENTREES

ROASTED PUMPKIN SOUP

VEGETABLE ANTI-PASTA PLATE - Grilled assorted vegetables marinated in fresh herbs served with breads

CHICK PEA & EGGPLANT FILO PARCEL - tomato cardamom pudding pickled cucumber salad

PUMPKIN & BEETROOT SALAD - walnuts, pears & Balsamic vinaigrette

MAINS

MUSHROOM MACARONI & CHEESE - with spinach soufflé

GRILLED VEGETABLE FLAN- with rocket salad

SPINICH & RICOTTA GNOCCHI - basil pesto & semi dried tomato

VEGETABLE CURRY - cauliflower, zucchini, chick pea, lentil, served on steamed rice

Table Enhancers

Enhance your function with the following platters

Minimum of 10 people

Vegetable Anti-Pasta Platter - \$5 pp

Marinated & grilled vegetables with assorted breads

Mixed Deli Boards - \$6.50pp

Serrano jamon, mild Spanish chorizo, house made pate, salami, pickled red onion,
dips & breads

Fresh Prawns & Oysters - \$8.50pp

Served with lemon & sauces

Cheese Platters - \$7.50pp

Selection of Australian cheese, fruit & crisp bread

Fruit Platters - \$6.50pp

Selection of fresh seasonal fruit

Children's Menu

\$25.00 per child

2 courses 12 years & under

Mains

Please choose 1

Ricotta gnocchi Bolognese

Fish served with chips & salad

Crumbed chicken tenderloins served with chips & salad

Steak served with potatoes & vegetables

Grilled chicken served with potato & vegetables

Desserts

Please choose 1

Vanilla ice cream

Chocolate cake

Fresh fruit salad

Alcohol Package

Corkage fee \$300

Mulgoa Valley Receptions is a BYO venue, which means we allow you to purchase the alcohol and soft drinks you wish to drink and the amount you wish to supply. You then bring your alcohol & soft drinks a few days prior to your function, where we will chill it and stack it in our bar facility. The barman will then serve the alcohol from our bar facility. You are welcome to have wine on the tables if you desire, and bring the beverages of your liking, including spirits. Please be advised that asking your guests bring their own alcohol is not acceptable.

Extra Costs

DJ/MC

\$750 for 5 hour duration

**Prices may be subject to DJ availability*

BUS

\$150 each way to and from Panthers, Penrith.

(Either our 13 seater or our 24 seater)



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