

bayviews

weddings + functions



celebrate your big day in one of the most picturesque locations on the shores of Lake Macquarie

> sensational food + wine > weddings, parties + corporate functions > catering for up to 200 guests

please see our complete wedding packages on the following pages...

THE ESPLANADE, WARNERS BAY

cnr king st + the esplanade warners bay t. 02 4947 1144 e. samantha@bayviewswarnersbay.com.au

www.bayviewswarnersbay.com.au



gold wedding package > \$95 per person (+\$220 room hire)

- > Selection of hot and cold canapés and champagne on guests arrival
- > 3 course dinner selected from 'gold' wedding menu (following) with dinner rolls
- > Full table service
- > 5 hour beverage package commencing on bride and grooms arrival, including:
 - beer – VB, Carlton Draught, Cascade Light
 - white wine – Rothbury semillon sauvignon blanc
 - red wine – Rothbury cabernet merlot
 - champagne – Rothbury sparkling cuvee
 - OJ and soft drinks
- > Freshly brewed tea and coffee
- > Skirted bridal table with candelabras
- > Skirted cake table with cake knife
- > Skirted gift table
- > Pure white linen cloths and napkins for your tables
- > Pure white chair covers for all chairs with your choice of bow or sash
- > Centerpiece for all tables (choice of 2 styles)
- > Wrought iron easel with frame for your seating plan
- > Wishing well (if required)



gold wedding menu

canapés

{ select 6 canapés }

Bruschetta w tomato, rocket & basil
Mini pizza w assortment of toppings
Mini quiche w selection
 > caramelized onion, goats cheese & spinach
 > bacon, corn, roasted capsicum
 > smoked salmon leek & dill
Roast beef on crostinis w béarnaise sauce
Chicken tikka w sweet mango & yoghurt chutney
Meatballs w tomato & pesto sauce
Spring rolls w varied selection of filling & sweet chilli sauce
Chicken satay skewers w peanut sauce
Tempura fish fillet w lime aioli
Salt & pepper calamari w aioli
Fish cake w cucumber and dipping sauce
Sweet potato and zucchini frittata

entrées

{ select 2 entrees to be served alternately }

½ doz natural oysters w lime grinata
½ doz natural oysters w lime, sesame, garlic & seaweed salad
Crab pate w sweet toasted brioche
Mezze plate, 2 dips smoked salmon / prosciutto w Turkish
Crispy duck lasagne w asian stirfry & orange ginger glaze
Salt, pepper & smoked paprika calamari w lime aioli
Old king prawn w garlic, chilli & olive oil on crostinis
Hervie Bay half shell scallops w lime hollandaise
Brownsugar tasting seafood plate w chimichurrie sauce
Open lasagne of asparagus and tortellini
Pumpkin & sage ravioli w tomato sauce

mains

{ select 3 mains to be served alternately }

Surf & Turf – sirloin w prawns, scallops & lime béarnaise
BBQ blue eye cod w roasted capsicum & rocket butter
Chargrilled rib eye fillet w café de paris
Linguini marinara w rich tomato & garlic sauce
Swordfish steak w speck, tomato & saffron broth
Oven baked lamb rump w rosemary jus
Veal parmigiana – panfried veal escallope w grilled eggplant, tomato, basil & mozzarella
Loin of pork w braised red cabbage & apple w port jus
Moroccan atlantic salmon w fruit cous cous
Chicken fillet filled w bocconcini, basil & semi dried tomato wrapped w prosciutto

side orders

All meals served with oven roasted potatoes & green vegetables

desserts

{ select 2 desserts to be served alternately }

Vanilla bean panna cotta w fresh berries
Tiramisu w coffee cream
Chocolate pudding w vanilla bean icecream
Apple & ricotta strudel w brandy anglaise
Strawberry shortcake w raspberry coulees

children's menu

Pre ordered choice of: Chicken Schnitzel, chips and salad OR Fish, chips and salad
Includes icecream sundae w topping and juice/soft drinks for duration of beverage package.



silver wedding package > \$87 per person (+\$220 room hire)

- > Selection of hot and cold canapés and champagne on guests arrival
- > 3 course dinner selected from 'silver' wedding menu (following) with dinner rolls
- > Full table service
- > 4 hour beverage package commencing on bride and grooms arrival, including:
 - beer – VB, Carlton Draught, Cascade Light
 - white wine – Rothbury semillon sauvignon blanc
 - red wine – Rothbury cabernet merlot
 - champagne – Rothbury sparkling cuvee
 - OJ and soft drinks
- > Freshly brewed tea and coffee
- > Skirted bridal table with candelabras
- > Skirted cake table with cake knife
- > Skirted gift table
- > Pure white linen cloths and napkins for your tables
- > Pure white chair covers for all chairs with your choice of bow or sash
- > Centerpiece for all tables (choice of 2 styles)
- > Wrought iron easel with frame for your seating plan
- > Wishing well (if required)



silver wedding menu

canapés

- Bruschetta w tomato, rocket & basil
- Salt & pepper calamari w aioli
- Sweet potato and zucchini frittata

entrées { select 2 entrees to be served alternately }

- ½ doz natural oysters w lime grinata
- Crab pate w sweet toasted brioche
- Mezze plate, 2 dips smoked salmon / prosciutto w Turkish
- Crispy duck lasagne w asian stirfry & orange ginger glaze
- Salt, pepper & smoked paprika calamari w lime aioli
- Tempura mixed vegetables w wasabi aioli
- Open lasagne of asparagus and tortellini
- Pumpkin & sage ravioli w tomato sauce

mains { select 3 mains to be served alternately }

- BBQ swordfish steak w capsicum & rocket butter
- Chargrilled rib eye fillet w café de paris
- Veal parmigiana – panfried veal escallope w grilled eggplant, tomato, basil & mozzarella
- Oven baked lamb rump w rosemary jus
- Linguini marinara w rich tomato & garlic sauce
- Loin of pork w port jus
- Saffron risotto w prawn & broad beans
- Cornfed chicken fillet w mango & watercress salad

side orders

All meals served with oven roasted potatoes & green vegetables

desserts { select 2 desserts to be served alternately }

- Vanilla bean panna cotta w fresh berries
- Tiramisu w coffee cream
- Chocolate pudding w vanilla bean icecream
- Apple & ricotta strudel w brandy anglaise
- Strawberry shortcake w raspberry coulees

children's menu

Pre ordered choice of: Chicken Schnitzel, chips and salad OR Fish, chips and salad
Includes icecream sundae w topping and juice/soft drinks for duration of beverage package.



cocktail wedding package > \$77 per person (+\$220 room hire)

- > Champagne on guests arrival
- > Choose 12 canapés, 4 fork food dishes and 2 desserts from our 'cocktail' wedding menu (opposite) served over a three hour duration
- > Tray and bar service for duration of function
- > 4 hour beverage package commencing on bride and grooms arrival, including:
 - beer – VB, Carlton Draught, Cascade Light
 - white wine – Rothbury semillon sauvignon blanc
 - red wine – Rothbury cabernet merlot
 - champagne – Rothbury sparkling cuvee
 - OJ and soft drinks
- > Freshly brewed tea and coffee
- > Candelabras
- > Pure white linen cloths with skirting for your bridal, cake and gift tables
- > Pure white linen cloths with glass centerpieces for your tables
- > Wrought iron easel with frame for your seating plan
- > Wishing well (if required)

children's menu

Pre ordered choice of: Chicken Schnitzel, chips and salad OR Fish, chips and salad
Includes icecream sundae w topping and juice/soft drinks for duration of beverage package

cocktail wedding menu

canapés

{ select 12 }

| | |
|--|---|
| Bruschetta w tomato, rocket & basil | Salt, pepper and smoked paprika calamari w lime aioli |
| Dill bilinis w smoked salmon & roe | Whiting fillets in dill batter w tartare sauce |
| Fig & marinated fetta on lavish bread | Tempura prawns w sweet chilli sauce |
| Open mini beef sandwich w béarnaise sauce | Marinated chicken skewers w peanut sauce |
| Duck & hoisin on crispy wonton | Oysters w seaweed salad, lime & sesame dressing |
| Surf & Turf w chimichurrie dipping sauce | Oysters w mango & sweet chilli salsa |
| Tempura vegetables w wasabi tartare | Oysters kilpatrick w bacon & worcestershire sauce |
| Mini quiche w selection of caramelized onion, goats cheese & spinach / bacon, corn, roasted capsicum | |
| Chicken tagine on mini pappadums | |

fork food { select 4 - served in noodle boxes w chop sticks or small fork }

| | |
|--|----------------------------------|
| Stir fried hokkien noodle w chicken or tofu & vegetables | Pumpkin ravioli w tomato & basil |
| Asian seafood w curry and jasmine rice | Saffron risotto w prawns |
| Egg noodles w Chinese BBQ pork | Porcini mushroom risotto |
| Caesar salad w grilled chicken | |

desserts

{ select 2 desserts to be served alternately }

| | |
|---------------------------|---------------------------------------|
| Mini lemon tart | Mini chocolate & vanilla profiteroles |
| Mini tiramisu | Baked chocolate tart w strawberries |
| Mini fresh fruit tartlets | Strawberries dipped in baileys cream |



winter wedding package > \$79 per person (+\$220 room hire)

This special package is available for weddings to be held any time during June, July or August (min. 40 guests).

- > Selection of hot and cold canapés and champagne on guests arrival
- > 2 course dinner selected from 'winter + midweek' wedding menu (following with dinner rolls + your wedding cake is served with cream + mixed berry coulis for dessert.
- > Full table service
- > 4 hour beverage package commencing on bride and grooms arrival, including:
 - beer – VB, Carlton Draught, Cascade Light
 - white wine – Rothbury semillon sauvignon blanc
 - red wine – Rothbury cabernet merlot
 - champagne – Rothbury sparkling cuvee
 - OJ and soft drinks
- > Freshly brewed tea and coffee

- > Skirted bridal table with candelabras
- > Skirted cake table with cake knife
- > Skirted gift table
- > Pure white linen cloths and napkins for your tables
- > Centerpiece for all tables (choice of 2 styles)
- > Wrought iron easel with frame for your seating plan
- > Wishing well (if required)

* Every Winter Wedding Package booked receives a FREE dinner for 2 at Brown Sugar Restaurant valued at \$200 (valid until first wedding anniversary)





winter wedding menu

canapés

- Bruschetta w tomato, rocket & basil
- Salt & pepper calamari w aioli
- Sweet potato and zucchini frittata

entrées { select 2 entrees to be served alternately }

- ½ doz natural oysters w lime grinata
- Crab pate w sweet toasted brioche
- Mezze plate, 2 dips smoked salmon / prosciutto w Turkish
- Crispy duck lasagne w asian stirfry & orange ginger glaze
- Salt, pepper & smoked paprika calamari w lime aioli
- Tempura mixed vegetables w wasabi aioli
- Open lasagne of asparagus and tortellini
- Pumpkin & sage ravioli w tomato sauce

mains { select 3 mains to be served alternately }

- BBQ swordfish steak w capsicum & rocket butter
- Chargrilled rib eye fillet w café de paris
- Veal parmigiana – panfried veal escallope w grilled eggplant, tomato, basil & mozzarella
- Oven baked lamb rump w rosemary jus
- Linguini marinara w rich tomato & garlic sauce
- Loin of pork w port jus
- Saffron risotto w prawn & broad beans
- Cornfed chicken fillet w mango & watercress salad

side orders

All meals served with oven roasted potatoes & green vegetables

dessert

Your wedding cake served with cream + mixed berry coulis

children's menu

Pre ordered choice of: Chicken Schnitzel, chips and salad OR Fish, chips and salad
Includes icecream sundae w topping and juice/soft drinks for duration of beverage package.



terms + conditions

> DEPOSITS

A non refundable deposit of \$500.00 is payable within two weeks of making your booking. This deposit will secure your booking. Bay Views cannot guarantee any wedding booking without a deposit.

> FINAL NUMBERS AND PAYMENT

Final numbers are required five (5) working days prior to your function and this will be the minimum number of guests you are charged for. Full payment is required 3 days prior to the function and can be paid by bank cheque, cash or credit card. There will be a 2.5% surcharge for amex and diners credit cards.

Personal cheques are accepted, however payment must be made ten (10) working days prior to the date of your wedding.

If you wish to have a bar account, credit card details will need to be supplied prior to the commencement of your wedding to allow for processing. Additional charges will be finalized at the conclusion of your wedding and charged to the credit card along with credit card charges.

> MENU CHOICES

Menu choices should be discussed no later than one month prior to your wedding, but, please do not hesitate to call or email us at any time to make adjustments. Please remember to consider any special meal requirements, i.e. vegetarian, coeliac, trade meals etc. Children's meals also need to be advised.

> RESPONSIBLE SERVICE OF ALCOHOL

Bay Views Weddings & Functions supports the responsible service of alcohol and we reserve the right to refuse service of alcohol to anyone who we believe is intoxicated. Anyone we believe to be under the age of 18 years will be asked to present photo identification. We would appreciate your cooperation to ensure that persons under the age of 18 do not consume alcohol.

> DECORATING THE FUNCTION ROOM

You are more than welcome to theme your event as you wish, however we do ask that you speak to staff before hand to ensure that you are using materials that will not damage the room.

> PERSONAL PROPERTY

Bay Views Weddings & Functions cannot accept responsibility for guests personal effects or valuables. Please ensure all personal property is taken with you at the conclusion of the function.

> DAMAGE TO BAY VIEWS FUNCTION CENTRE & PROPERTY

Any damage to any part of the centre by the organizer or their guests is the responsibility of the organiser. Please check with us before attaching any materials to walls, ceilings etc to ensure that no damage is sustained.

> PUBLIC HOLIDAY

All functions booked on a public holiday will incur a 10% surcharge to cover penalty rates of our staff.

> CANCELLATION

Bookings cancelled will result in loss of deposit. A change of date less than sixty (60) days prior to the function will also result in the forfeit of the deposit.

> MINIMUM NUMBER OF 60 GUESTS

A minimum of 60 guests are required for weddings during February, March, April and October, November, December for Saturday bookings. Minimum of 40 guests required when booking a 'Winter Wedding Package' at \$79pp during June, July and August.



booking contract

brides name:

phone no.:

grooms name:

phone no.:

address:

no. of guests:

wedding date:

wedding package:

colour of sash/bow:

I have read and understand the enclosed terms and conditions and have enclosed my deposit of \$500.

signature:

print name:

date:

PLEASE NOTE: your non-refundable \$500 deposit is allocated as follows: \$220 for room hire and \$280 deducted from your final bill.

package price list

gold wedding package.....\$95 per person
conditions – room hire \$220 till midnight. 10% surcharge on public holidays

silver wedding package\$87 per person
conditions – room hire \$220 till midnight. 10% surcharge on public holidays

cocktail wedding package\$77 per person
conditions – room hire \$220 till midnight. 10% surcharge on public holidays

winter wedding package\$79 per person
conditions – room hire \$220 till midnight. 10% surcharge on public holidays

Trade meals.....\$35 per person
i.e. photographer, musician etc (includes main meal and soft drinks)

children’s menu..... \$25 per child

PLEASE NOTE should you wish to use your wedding cake as dessert, deduct \$3 per person from the price of your package. Not applicable to 'winter + midweek wedding package'.

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