



O

the opal

W E D D I N G S

Lunch Wedding

4 Hour Wedding Reception

30 Minutes of Pre Lunch Drinks served with Canapes

Two Course Alternate Menu with Tea & Coffee Service

Private Menu tasting for Bride & Groom with Head Chef

Bridal Table Decorations

Floral Centrepiece for Guest Tables; set on Round Mirror Plates

3.5 Hour Beverage Package

Includes Draught Full & Light Strength Beer, House Red & White Wine, Soft Drink & Orange Juice



\$85 per person

Minimum of 90 Guests | Prices valid until June 2017

Sapphire Package

5 Hour Wedding Reception

30 Minutes of Pre Dinner Drinks served with Canapes

Three Course Alternate Menu with Tea & Coffee Service

Private Menu tasting for Bride & Groom with Head Chef

4.5 Hour Basic Beverage Package

Upgraded Bridal & Cake Table Skirting

Bridal Table Decorations (options available)

Elegant Centrepiece for Guest Tables; set on Round Mirror Plates with Tea Light Candles

Your choice of Stylish Chair Cover with Matching Sash



\$95 per person

Minimum of 100 Guests | Prices valid until June 2017

Sapphire Menu

Entrée

Prawn, Wom Bok, noodle salad, Nim jam sauce
Goats Cheese Tart, Shiraz marmalade, beetroot confit
Seared Scallop, butterscotch fennel & watercress salad, Chervil Pistou
Seared Lamb Loin, Cured Zucchini, Rocket, Feta & Lime
Char Sui Pork Belly, Mango, Chilli & Micro Herb salad, Maple & burnt Lime dressing

Main

Supreme of Chicken, Champagne Beurre Blanc, mint emulsion, seasonal vegetables
Balsamic, Dijon Lamb Shank served with roasted Kipler Potatoes & seasonal vegetables
Char grilled Beef Fillet Mushroom ragu, seasonal vegetables
Seared Lamb Rump, creamy polenta mash, broccolini & jus
Wild Barramundi Cutlet, shaved Kipler potatoes, Cherry Tomato & Portobello Mushrooms,
with Lemon Myrtle Dressing.
Smoked pork belly stuffed with apple, lemongrass & oregano served with sautéed cabbage, potato puree,
with smoked onion relish & red wine jus
Marinated Portobello Mushrooms with Pecorino Seasonal Greens.
Pressed Vegetable Haloumi Stack, Warm Basil Foam

Dessert

Signature Opal Triple Choc Dome
Salted Caramel Popcorn Log
Vanilla Bean Crème Brule w crushed Pistachio and Biscotti
Fresh Pavlova, seasonal fruits & cream
Sticky Date Pudding w warm Butterscotch Sauce

**Package includes oven baked bread rolls and Coffee & Tea Service*

Ruby Package

5 Hour Wedding Reception

30 Minutes of Pre Dinner Drinks served with Canapes

Three Course Alternate Menu with Tea & Coffee Service

Private Menu tasting for Bride & Groom with Head Chef

4.5 Hour Beverage Package

Upgraded Bridal & Cake Table Skirting

Bridal Table Decorations (options available)

Elegant Centrepiece for Guest Tables; set on Round Mirror Plates with Tea Light Candles

Your choice of Stylish Chair Cover with Matching Sash

Elegant Bridal Backdrop with Fairy Lights



\$105 per person

Minimum of 100 Guests | Prices valid until June 2017

Ruby Menu

Entrée

Prawn, Wom Bok, noodle salad, Nim jam sauce
Goats Cheese Tart, Shiraz marmalade, beetroot confit
Seared Scallop, butterscotch fennel & watercress salad, Chervil Pistou
Seared Lamb Loin, Cured Zucchini, Rocket, Feta & Lime
Char Sui Pork Belly, Mango, Chilli & Micro Herb salad, Maple & burnt Lime dressing

Main

Supreme of Chicken, Champagne Beurre Blanc, mint emulsion, seasonal vegetables
Balsamic, Dijon Lamb Shank served with roasted Kipler Potatoes & seasonal vegetables
Char grilled Beef Fillet Mushroom ragu, seasonal vegetables
Seared Lamb Rump, creamy polenta mash, broccolini & jus
Wild Barramundi Cutlet, shaved Kipler potatoes, Cherry Tomato & Portobello Mushrooms,
with Lemon Myrtle Dressing.
Smoked pork belly stuffed with apple, lemongrass & oregano served with sautéed cabbage, potato puree,
with smoked onion relish & red wine jus
Marinated Portobello Mushrooms with Pecorino Seasonal Greens.
Pressed Vegetable Haloumi Stack, Warm Basil Foam

Dessert

Signature Opal Triple Choc Dome
Salted Caramel Popcorn Log
Vanilla Bean Crème Brule w crushed Pistachio and Biscotti
Fresh Pavlova, seasonal fruits & cream
Sticky Date Pudding w warm Butterscotch Sauce

**Package includes oven baked bread rolls and Coffee & Tea Service*

Opal Indulgence Package

5 Hour Wedding Reception

30 Minutes of Pre Dinner Drinks served with Canapes

Three Course Alternate Menu with Tea & Coffee Service

Private Menu tasting for Bride & Groom with Head Chef

4.5 Hour Premium Beverage Package

Upgraded Bridal & Cake Table Skirting

Bridal Table Decorations (options available)

Elegant Centrepiece for Guest Tables; set on Round Mirror Plates with Tea Light Candles

Your choice of Stylish Chair Cover with Matching Sash / or Tiffany Chair

Elegant Bridal Backdrop with Fairy Lights

Professional Wedding Disc Jockey or Master of Ceremonies



\$120 per person

Minimum of 100 Guests | Prices valid until June 2017

Opal Indulgence Menu

Entrees

West Australian Marron, Caramelized Lime Butter

Goats Cheese Wonton, Sherry Dressing

Warmed Buffalo Bocconchini with Beefsteak Tomato, & Fresh Basil

Poached Yabbie Tail, Squid Ink & Cod Cannelloni, Red Veil Sorrel

Deboned Salt & Pepper Quail with Cucumber Capallini, Red Chilli & Mango Emulsion.

Shaved Wagyu Beef & Eschallot Flan, Mache, Hazelnut Vinaigrette

Mains

Mirin Poached Veal, Leek Cream, Potato Rosti, Beetroot Jus

Grilled Scampi with Chervil Sabayon, Sweet Corn & Haloumi Salad

Open Wonton Ravioli of Twice Cooked Yellow Rock Chicken, Salmon pearls, Micro Herbs, Hoi Sin Sauce

Beef Tenderloin, Wild Mushrooms, Potato Puree, Beef Jus, Béarnaise Sauce

Cherry Tomato Tart Tatin, Balsamic Glaze, Upland Cress Salad.

Char Grilled Lamb Loin, Basil Mousse, Golden Shallot Jus

Dessert

Signature Opal Triple Choc Dome

White Chocolate Mousse, Chilli Berry compote and Espresso Praline Jelly

Passionfruit Veloute, Vanilla Bean Ice Cream

Raspberry Vacherin, Mango sauce

Ceremony Services

PACKAGE STARTING FROM \$1,200

1 Hour Wedding Ceremony

24 x Tiffany Chairs in your choice of colour

Customised Wedding Arch

Customised Bollards and Red Carpet

Skirted Registration Table with Bride & Groom Chairs



ADDITIONAL CEREMONY SERVICES

Marriage Celebrant

Harpist

Bridal & Bridesmaids Bouquets

Rose Petal Walkway

Customised Wedding Cake

Package Upgrades

Fairy Lights / Ceiling draping	Price on Application
Elegant ceiling draping to transform the room	
Special lighting effects	Price on Application
Crystal candelabras	\$50.00 each
Add a bit of sparkle to each of your Guests Tables	
Floral centrepieces.....	\$50.00 each
Bring a splash of colour to each of your guest's tables with seasonal fresh flower arrangements	
Tiffany chairs in white, gold, or silver	\$9.00 each
Balloons	Price on Application
Chocolate Fountain	From \$8.50 Per Person
Tantalise your tastebuds with a variety of sweets treats dipping in Chocolate	
Candy Bar	From \$7.00 Per Person
Created around your theme, this delectable addition distributes candies of your selection	
Wishing Well	\$55.00 Hire fee
Personalised ornate directory board	\$150.00 Hire fee
Photo Booth Packages	Price on Application
Bring some fun to your event with custom prints from your event	
Master of Ceremonies	\$550.00 + gst
Professional Disc Jockey	\$650.00 + gst
Data Projector & Screen	\$150.00
Professionally printed and personalised menus	Price on Application


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