



the opal

Weddings

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



\$95 per person

Subject to Change

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



£105 per person

Subject to Change

Sapphire Menu

ENTRÉE

Smoked Salmon, baby cos lettuce, croutons, fried capers and a cranberry dressing

Fish Cake, caramelised onion, chilli crumble and a butter cream sauce

Cauliflower polenta, chicken oysters and a sweetcorn dressing

Beef carpaccio, pickled onions, beetroot puree, whipped goats cheese and rosemary oil

Slow cooked pork neck, salted rockmelon and XO broth

MAINS

Fillet of Salmon, vinegar caramel, roast tomato chutney, creamed peas and potato spaghetti

Pressed lamb shoulder, spiced chorizo and ham cassolette, rosemary jus

Twice cooked pork belly, onion puree, pickled grapes, roast baby carrots, red wine sauce

Breast of chicken, lemon puree, roast almonds, smoked tomato, port and coffee reduction

Slow roasted beef striploin, soft shell crab, sweet potato and pine nut puree, charred onion

DESSERTS

Dark chocolate and pecan brownie

Vanilla panna cotta, rhubarb puree and strawberry salad

Caramel praline mousse, hazelnut sponge, chocolate sauce

French lemon tart, Chantilly cream, chocolate soil

Includes Bread Roll. Tea & Coffee Service

Ruby Package

ENTRÉE

Confit duck salad, charred orange, tapioca crisp, star anise dressing

Prawn mousse, wakame salad, mango puree, salt and pepper squid

Salmon tartar, pickled cucumber, horseradish cream, dill oil

Avocado sushi rolls, oyster sauce, wild mushroom salad

Chicken quesadilla, guacamole, lemon puree, fried shallots

MAINS

Beef fillet rolled in mushroom and smoked ham encased in puff pastry, asparagus, pea mash, red wine sauce

Fillet of barramundi, mussel, tomato and pappardelle ragout

Slow cooked lamb rump, cashew nut and thyme crust, fine ratatouille, crushed chat potatoes, port wine sauce

Crisp skinned chicken breast, charred cauliflower, gem lettuce, rice cake, yellow curry sauce

Pork loin, chilli and olive crumble, orange puree, almond and potato croquettes, roast broccolini

DESSERTS

Tiramisu charlotte, hazelnut praline, coffee syrup

Passionfruit brulee tart, caramel cream, orange puree

Chocolate shell, white chocolate custard, bitter chocolate mousse, raspberries, chocolate dust

Baked New York cheesecake, mixed berries, passionfruit syrup

Includes Bread Roll, Tea & Coffee Service

Ruby Menu

ENTRÉE

Confit duck salad, charred orange, tapioca crisp, star anise dressing

Prawn mousse, wakame salad, mango puree, salt and pepper squid

Salmon tartar, pickled cucumber, horseradish cream, dill oil

Avocado sushi rolls, oyster sauce, wild mushroom salad

Chicken quesadilla, guacamole, lemon puree, fried shallots

MAINS

Beef fillet rolled in mushroom and smoked ham encased in puff pastry, asparagus, pea mash, red wine sauce

Fillet of barramundi, mussel, tomato and pappardelle ragout

Slow cooked lamb rump, cashew nut and thyme crust, fine ratatouille, crushed chat potatoes, port wine sauce

Crisp skinned chicken breast, charred cauliflower, gem lettuce, rice cake, yellow curry sauce

Pork loin, chilli and olive crumble, orange puree, almond and potato croquettes, roast broccolini

DESSERTS

Tiramisu charlotte, hazelnut praline, coffee syrup

Passionfruit brulee tart, caramel cream, orange puree

Chocolate shell, white chocolate custard, bitter chocolate mousse, raspberries, chocolate dust

Baked New York cheesecake, mixed berries, passionfruit syrup

Includes Bread Roll. Tea & Coffee 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



£130 per person

Subject to Change

Opal Indulgence Menu

ENTRÉE

Confit duck salad, charred orange, tapioca crisp, star anise dressing

Prawn mousse, wakame salad, mango puree, salt and pepper squid

Salmon tartar, pickled cucumber, horseradish cream, dill oil

Avocado sushi rolls, oyster sauce, wild mushroom salad

Chicken quesadilla, guacamole, lemon puree, fried shallots

MAINS

Beef fillet rolled in mushroom and smoked ham encased in puff pastry, asparagus, pea mash, red wine sauce

Fillet of barramundi, mussel, tomato and pappardelle ragout

Slow cooked lamb rump, cashew nut and thyme crust, fine ratatouille, crushed chat potatoes, port wine sauce

Crisp skinned chicken breast, charred cauliflower, gem lettuce, rice cake, yellow curry sauce

Pork loin, chilli and olive crumble, orange puree, almond and potato croquettes, roast broccolini

DESSERTS

Tiramisu charlotte, hazelnut praline, coffee syrup

Passionfruit brulee tart, caramel cream, orange puree

Chocolate shell, white chocolate custard, bitter chocolate mousse, raspberries, chocolate dust

Baked New York cheesecake, mixed berries, passionfruit syrup

Includes Bread Roll. Tea & Coffee Service

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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