THE ENTERTAINMENT GROUNDS

CENTRAL COAST

Weddings

2019/20 PACKAGES

Welcome

THE ENTERTAINMENT GROUNDS
CENTRAL COAST

WEDDINGS AT THE ENTERTAINMENT GROUNDS

Congratulations on your engagement. We are delighted that you are considering The Entertainment Grounds as the destination for your wedding.

Your wedding day is a special day with life long memories, and we would love to assist you in making sure it is a day to remember.

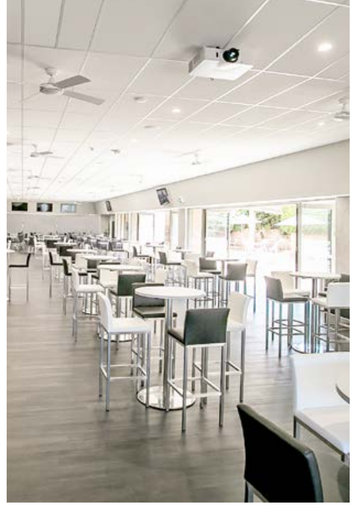
The Entertainment Grounds offers a wide variety of rooms along with manicured lawns and gardens that provide the perfect setting for your very special day.

No matter how small or large your wedding is, The Entertainment Grounds can offer all the elements to ensure that your special day is a day to remember. We can cater for weddings from 80 guests to 500 guests, and have ample space to accommodate your needs.

Our events team can assist you with your planning and tailor a wedding package to suit your individual requirements.

We would be delighted to assist you with additional services such as stylists, wedding cakes, florists, photographers and professional MC/DJ services by recommending some of the fantastic local wedding businesses on the Central Coast.

For more information, please contact us on 02 4325 0461 or email info@theentertainmentgrounds.com.au and we would be delighted to discuss dates and packages with you.



FUNCTION AREAS

PANORAMA LOUNGE

The Panorama Lounge caters for up to 300 guest's banquet style or 500 cocktail style. This room offers beautiful panoramic views of The Entertainment Grounds in a climate controlled area with modern facilities.

LAKEVIEW ROOM

The Lakeview Room can cater for up 330 guests banquet style or 500 cocktail style. It offers panoramic views of the racecourse in a climate controlled room with easy access to bar facilities.

RIVERDALE

The Riverdale can cater up to 250 guests benquet style or 500 cocktail style, in a spacious indoor and alfresco area. This space is suitable for your guests to enjoy pre-dinner drinks and canapés prior to the bride and groom arriving.

CATERING OPTIONS

The Entertainment Grounds understands the importance of fine food and offers a variety of menu options to suit your style.

PLATED

Guests are individually served fully prepared dishes, restaurant style. In most cases, dishes are alternated between two options. We also cater for guests with special dietary requirements.

BUFFET

Guests choose their meals from a buffet, allowing them to decide on portions and to select the dishes they prefer.

COCKTAIL RECEPTIONS

We offer platters with waiters who circulate the designated function area, offering guests small samples of a variety of light canapés as selected by the wedding organiser. Service generally occurs over a two hour period.

SILVER WEDDING PACKAGE

Minimum 80 guests - $105 per person

Our Silver Wedding Package caters for your every need and offers the following:

- Room hire
- Two course alternate selection from the Plated Menu OR Standard Buffet Menu
- Five hour beverage package including Tooheys draught beers, De Bortoli red & white wines and sparkling, soft drinks and water
- Table linen and napkins with colour of your choice
- Lectern & microphone for speeches
- In house video system
- Dance floor
- One security guard for 5 hours based on a minimum 80 guests. Extra security required for over 140 guests (Additional charges may apply).

** Cutting & bagging of your cake is performed free of charge if you supply cake bags. If you require your cake to be plated and served a charge of $3.50 per person will apply.*

GOLD WEDDING PACKAGE

Minimum 80 guests - $139 per person

Our Gold Wedding Package caters for your every need and offers the following:

- Room hire
- Chef's selection of two hot & two cold pre-dinner canapés
- Three course alternate selection from the Plated Menu OR Premium Seafood Buffet
- Five hour beverage package including Tooheys draught beers, De Bortoli red & white wines and sparkling, soft drinks and water
- Table linen and napkins with colour of your choice
- Lectern & microphone for speeches
- Dance floor
- In house video system
- One security guard for 5 hours based on a minimum 80 guests. Extra security required for over 140 guests (Additional charges may apply).

** Cutting & bagging of your cake is performed free of charge if you supply cake bags. If you require your cake to be plated and served a charge of $3.50 per person will apply.*

SAMPLE PLATED MENU OPTIONS – Minimum 80 Guests

Menu subject to change based on seasonal availability.

Alternate service to the tables.

ENTREE

- King Prawns - Avocado, Tomato and Caper Salsa - Micro Herbs
- Marinated Tofu - Sliced Radish - Toasted Cashews - Watercress - Ponzu Sauce
- Sliced Prosciutto - Melon Balls - Baby Herbs - Fine Olive Oil
- Smoked Salmon - Baby Capers - Herbs - Preserved Lemon
- Goats Cheese, Roasted Beetroot, Crème Fricassee & Caramelized Onion Tartlet - Rocket Salad - Balsamic Glaze
- Smoked Chicken - Dill and Potato Stack - Watercress - Mustard Mayonnaise
- Sliced Thai BBQ Pork - Char Grilled Pineapple - Bean Shoot Salad - Soy Chili Sauce
- Seared Beef - Radishes - Mustard Cress - Olive Oil
- Sliced Duck Breast - Roasted Beetroot and Watercress salad - Marmalade Vinaigrette

MAIN

- Fresh Market Fish - Celeriac Puree - Pak Choy - Thyme Buerre Blanc
- Black Angus Rump - Garlic and Potato Puree - Roasted Baby Tomatoes - Green Beans - Jus
- Pork Sirloin - Champ Potatoes - Baby Zucchinis - Herb Hollandaise - Fried Leeks
- Dukkah Crusted Salmon Fillet - Pea and Basil Puree - Dutch Carrots - Crisps Prosciutto - Paprika Oil
- Parmesan Crusted Chicken Supreme - Sour Cream and Chive Mash - Broccolini - Porcini Reduction
- Herb Crusted Lamb Rump - Jerusalem Artichoke Puree - Asparagus - Olives - Red Wine Jus
- Fillet of Beef - Kumara Puree - Field Mushroom - Green Beans - Streaky Bacon – Pomegranate Jus
- Stuffed Bell Pepper with Goats cheese and Mixed Mushroom Compote
- Char Grilled Pork King Cutlet - Sweet Potato and Apple Smash - Roasted Baby Squash - Cream Mustard Sauce

Two Course $55.00 (inc GST) Per Person
(when not part of Silver Wedding package)

DESSERT

- Irish Baileys Pana Cotta – Chocolate Ganache – Coffee Syrup – candied Pistachios
- Assorted Australian Cheeses with Quince Paste, dried Fruit and Lavosh
- Smashed Meringue, local berries, candied Macadamias, Passionfruit glaze, double Cream
- White Chocolate Mousse - Banana Bread - Dried Pineapple - Strawberry Coulis
- Flourless chocolate brownie, mixed berry coulis, chocolate fudge, cream patisserie
- Raspberry Tart - Whipped Vanilla Bean Mascarpone - Raspberry Compote
- Peanut Butter Tart - Jelly Shot - Peanut Brittle
- Brandy Snap Basket, Chocolate Mousse, berry compote, chocolate fudge, double cream

Three Course $65.00 (inc GST) Per Person
(when not part of Gold Wedding package)

BUFFET OPTIONS: $49.00 PER PERSON – Minimum 80 guests

All buffet menus include freshly brewed tea and peculated coffee (self-service).

BREAD

- A selection of gourmet dinner rolls.

SIDES

- Roasted Vegetable Panache
- Buttered Green Vegetables
- Steamed Fragrant Rice

PASTAS - one of the following:

- Roasted Vegetable Napoli Fettuccine
- Spaghetti alla Puttanesca
- Spinach Fettuccine with Cep Mushroom Sauce
- Carbonara - Crisp Bacon, Parmesan, Eschallots
- Blue Cheese, Pine Nuts, Roasted Pumpkin Penne
- Herbed Ricotta Cannelloni
- Traditional Beef Lasagne
- Tortellini Boscaiola Roasted Vegetable Panache

SALADS - a selection of three of the following:

- Green Salad - Cherry Tomatoes, Cucumbers, Red onions, Mesclun Mix
- Sweet Chilli Noodle Salad
- Roasted Vegetable Couscous Salad - Lemon Vinaigrette
- Ceasar Salad
- Curry Rice Salad
- Kachumber Salad - Cherry Tomato, Cucumber, Red Onion, Cumin and Citrus Dressing
- Creamy Potato Salad with eschallots and cumin sour cream dressing
- Pasta Salad - Tomato and Basil Dressing
- Mixed Potato Salad - Spinach and Honey Mustard Dressing
- Waldorf Salad
- Australian Coleslaw
- Greek Salad - Cherry Tomatoes, Cucumber, Capsicum, Celery, Olive, Feta

MEATS - one of the following:

- Roasted Pork Leg
- Black Angus Rump - Red wine and Mustard crust
- Harissa Spiced Pork King Cutlets
- Beer Battered Fish Goujans
- Grilled Sword Fish - Salsa Verde
- Char Grilled Chicken Breast - Peppercorn Gravy
- Tandoori Short Cut Chicken Legs
- Whole Roasted Atlantic Salmon - Chilled (20 people min)
- Mint Glazed Lamb Chops
- Leg of Lamb - Rosemary and Garlic
- Mini Eye Fillet Steaks
- Chargrilled Pork Sirloin Steaks

HOT SELECTION - one of the following:

- Indian Butter Chicken
- Traditional Beef Stroganoff
- Fish Pie
- Apricot Chicken
- Vegetable Tikka Masala
- Tender Beef with Red Wine Jus
- Green Fish Curry
- Lamb Tagine
- Thai Chicken Curry
- Sweet and Sour - Crispy Pork Dumplings

DESSERTS - a selection of four of the following:

- Panna Cottas
- Assorted Slices
- Petite Pavlovas
- Filled Mini Tarts
- Assorted Profiteroles
- Mini Eclairs
- Crème Brulees
- Sliced seasonal fruit platters

BUFFET ADDITIONS

SOUPS	$3.00 per person per item

- Chicken and Corn
- Potato and Leek
- Pea and Ham
- French Onion
- Minestrone
- Roasted Pumpkin
- Thai Sweet Potato
- Tom Yum

SALADS	$3.00 per person per item
MEATS	$9.00 per person per item
HOT SELECTIONS OR PASTA	$6.50 per person per item
SEAFOOD	$10.00 per person per item

- Sand Crabs
- King Prawns
- Oyster; Natural, White Balsamic with Shallots
- Grilled Moreton Bay Bugs
- Grilled Gold Band Snapper
- Baked Barramundi Fillets
- Tempura Soft Shell Crabs

PRE-DINNER CANAPÉS

HOT SELECTIONS

- Flash Fried Cuttlefish - Lime and Cracked Pepper Aioli
- Gorgonzola and Caramelized Onion Mini Quiches
- Thai Fish Cakes - Yoghurt Rahita
- Coconut Crusted Prawns - Spicy Plum Sauce
- Chicken and Chorizo Mini Tarts
- Middle Eastern Lamb Pies
- Thai Prawn Spring Rolls
- Lamb Kofta - Greek Yoghurt
- Spanish Chorizo Sausage Roll – Bush Tomato Chutney
- Prawn Twister – Lime Aioli

CHILLED SELECTIONS

Oysters
- Natural
- Mojito Shooter
- Bloody Mary Shooter
- White Balsamic and Shallots

- Sweet Peppers stuff with Greek Feta
- Seared Tuna with Pickled Ginger and Wakame Salad
- Seared Beef Fillet with Radish, Mustard Cress and Olive Oil
- Prawn Cocktail Croute Style - Prawn, Iceberg Lettuce, Avocado Aioli, Cayenne Pepper
- Baby Tomato, Bocconcini and Basil Skewers
- Smoked Trout with Herbed Crème Fraiche on pumpernickel croute
- Beetroot Carpaccio, Goats Cheese, Micro herbs, Lemon Oil
- Prosciutto and Melon Ball Skewers
- Black Olive, Sundried Tomato and Capsicum Pesto Canapé Cups
- Smoked Salmon, Dill Cream Cheese - Cucumber Cups
- Cherry Tomato, Feta and Basil Skewers

Tray Service

Selection of three items	$20.00 per person
Additional canape	$7.00 per person

PRE-DINNER PLATTERS

All platters are designed for a minimum of 10 people.

HOT SELECTIONS

Southern Asian Basket (approx 80 pieces) $75.00
Vegetable spring rolls, samosas, shrimp shamoi, dim sims and prawn crackers

Fisherman's Platter (approx 70 pieces) $99.00
Tempura whiting, salt & pepper calamari, crumbed scallops, beer battered prawns, tartare and lime

Outback Platters (approx 70 pieces) $94.00
Mini sausage rolls, cajun meat balls, mini beef pies & crispy kubana

Pastry House (approx 50 pieces) $84.00
Spinach and fetta triangles, handmade quiche, mini vol au vents, mini pizzas

Skewered Meat Platters (approx 60 pieces) $98.00
Mini skewers of tandoori lamb, honey soy chicken, rosemary and garlic beef

CHILLED SELECTIONS

Deli Platter (approx 50 pieces) $82.00
A selection of the following items:

- King prawn and chive mini sandwiches
- Bruschetta with Roma tomato and basil served with crisp ciabatta
- Prosciutto and melon skewers
- Rice paper rolls with duck, prawn or chicken with spicy noac cham
- Black olive, sundried tomato and capsicum pesto canapé cups
- Smoked salmon and dill cheese profiteroles
- Cherry tomato skewer with basil and fetta

KENDELL TYNE PHOTOGRAPHY

BEVERAGE PACKAGES - Minimum 3 hours duration

SILVER PACKAGE

- Standard Tooheys draught beer with a mix of premium Tooheys beer products
- De Bortoli red & white wines
- De Bortoli sparkling wines
- Soft drink and juice selection

GOLD PACKAGE

- Standard Tooheys draught beer with a mix of premium Tooheys beer products
- De Bortoli red & white wines
- De Bortoli sparkling wines
- Soft drink and juice selection
- A selection of pre-mixed spirits

Beverage Package	Silver	Gold
3 hours duration	$30.00 per person	$40.00 per person
4 hours duration	$40.00 per person	$50.00 per person
5 hours duration	$50.00 per person	$60.00 per person

Beverages

RENEE & TODD – WEDDING 3.11.2018

The moment we saw the reception venue we knew it would be perfect for our wedding. People always say wedding preparation is stressful however, the team at The Entertainment Grounds made us at ease with their organisation before the wedding and on our wedding day. David and Kirstie were always willing to answer our questions or show us through the venue whenever we liked. Our events manager, Sam was absolutely amazing on the night. She was enthusiastic and made sure everything ran smoothly. Our guests were blown away with the food, location and the service they received throughout the night. We would highly recommend The Entertainment Grounds to future brides and grooms.

STACEY & NATHAN – WEDDING 22.9.2018

Nathan, myself and our parents wanted to say a massive thank you for all your efforts on our wedding day and for having us at your venue. Everything was perfect and ran so smoothly! The food was absolutely amazing... I keep getting guests telling me so too! Your staff were very lovely and were very happy to attend to our needs. They seemed to be enjoying themselves just as much as we did, and it was lovely to see the positive vibes from them throughout the night. Thanks again and we will definitely be recommending you to all our family and friends for future functions!

DANA & JAKE – WEDDING 10.2.2018

We had our wedding reception at The Entertainment Grounds and they went above and beyond. They involved us through every decision and process and made the room look excellent. They organised our decorations and even extended the hours so our guests could enjoy themselves longer. The drinks and food package we had was excellent and food was amazing specifically the chocolate brownie and the angus rump. The DJ they picked from Magoo's Party Hire was wonderful. The DJ went the extra mile to get to know us and a few things about us so when he spoke, it felt like we were friends all our lives. The Entertainment Grounds did not hesitate to go to the extra mile and I would recommend them for any type of party. Thank you.

GENERAL BOOKING INFORMATION – TERMS & CONDITIONS

- A deposit of $500 and a completed booking form is required to secure your wedding date.
- Maximum time allocation for each function is five hours, however it is possible to have your function extended past this period if a $150 per hour (or part thereof) fee is paid (subject to time availability).
- It is your responsibility to provide place cards, flowers and any other specific decorations required for your wedding or have pre arranged items through the Entertainment Grounds event coordinator.
- For the purpose of catering requirements, confirmation of final numbers PLUS full payment of the catering & beverage account must be received 14 days prior to your function. Should a bar tab be chosen it must settled at the immediate completion of your function.
- A 15% surcharge will be payable on Public Holidays
- The hirer is financially responsible for any damage to the club property during the function.
- If security personnel are required at your wedding additional charges will apply.

Additional Function Costs
Chair covers with coloured sash.... $6.00 each

Table runners ..... Price on application

Centrepieces ..... Price on application

Use of in-field big screen ..... Price on application

Cancellation Policy
Should a function be cancelled after a deposit has been received, 75% of the initial deposit will be refunded if the cancellation occurs more than four (4) weeks before the scheduled event. Otherwise deposits are non refundable.

Food and Beverage Policy
Guests are NOT permitted to bring any food or beverages into the venue nor will guests be allowed to remove any food or beverage from The Entertainment Grounds.

General
Whilst The Entertainment Grounds will take every reasonable measure to ensure the safety of any personal or corporate items or equipment brought onto The Entertainment Grounds, these items remain the sole responsibility of the person bringing them in and we will not accept responsibility or be liable for reimbursement for any items that may be lost or damaged.

CENTRAL COAST

4 Racecourse Road, Gosford NSW 2250
PO Box 127, Gosford NSW 2250
+61 2 4325 0461 | www.theentertainmentgrounds.com.au
ABN 26 003 846 124