



# weddings

The Entertainment Grounds







# Congratulations on your engagement!

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We are delighted that you are considering The Entertainment Grounds 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 catering for up to 500 guests. Our rooms are filled with natural light featuring floor to ceiling glass windows overlooking the manicured lawns and gardens that line a picturesque mountain backdrop. The perfect setting for your special day!

Choose from one of our carefully designed wedding packages or let us help you create something completely bespoke. We are here to make the planning process as seamless and carefree as possible, allowing you to make the most of this special journey.



# Ceremony Package

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## Trackside Ceremony

- 24 x white folding ceremony chairs
- Arbour
- Signing table with two chairs

Mon-Thurs \$499

Fri - Sun \$599





# Wedding Packages

## 1 Classic *From \$154pp*

- Room hire\*
- Post ceremony grazing table
- Choice of banquet or shared main
- Your wedding cake served as dessert
- Five hour standard beverage package
- White linen tablecloths, napkins & chair covers
- Lectern and microphone
- In house AV system

## 2 Premium *From \$204pp*

- Room hire\*
- Post ceremony grazing table
- Two Chef selected canapés
- Choice of banquet or shared main
- Your wedding cake served as dessert
- Late night supper
- Five hour premium beverage package
- White linen tablecloths, napkins chair covers
- Lectern and microphone
- In house AV system

## 3 Micro *From \$194pp*

- Private Courtyard hire\*
- Cocktail on arrival
- Three-course shared banquet
- Five hour premium beverage package
- White linen tablecloths, napkins & chair covers

*\* Minimum spend of \$5,200 to be met for complimentary room hire. If minimum spend is not met, a room hire fee will be incurred.*

*\* Maximum 50 guests for Micro Wedding package*



# Pricing

*Based on 60 guests*

## *Mon-Thurs*

Ceremony	\$499
Classic Wedding Package	\$9,240
Premium Wedding Package	\$12,240

## *Fri-Sun*

Ceremony	\$599
Classic Wedding Package	\$10,140
Premium Wedding Package	\$13,140

*\*Prices include GST. Pricing subject to change, minimum spends applies. Micro weddings max guests of 50.*

*\*Additional security charges apply. Cakeage charges apply to classic wedding package.*

# Venue Options

## Panorama Lounge

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The Panorama Lounge caters for up to 200 guests banquet style or 300 cocktail style. Modern facilities include climate control airconditioning, sophisticated bar area, gorgeous parquet flooring with floor to ceiling glass offering generous amounts of natural light.

## The Lakeview Room

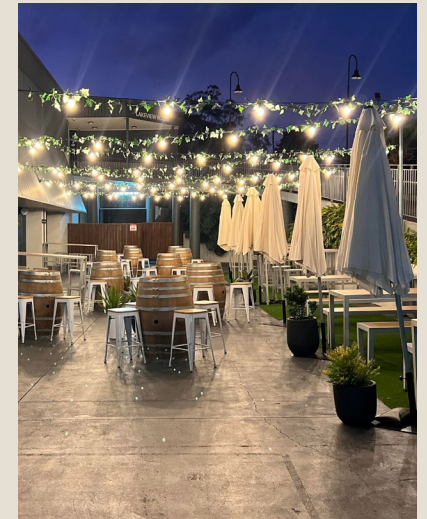
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The Lakeview Room caters for up to 250 guests banquet style or 350 cocktail style. This room offers beautiful panoramic views, making the most of the racecourse and lush mountain backdrop. The sheer length of the room leaves plenty of space for formal seating, dance floor area and band set-up.

## Riverdale Bar & Courtyard

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The Riverdale caters for up to 250 guests banquet style or 500 cocktail style, in a spacious indoor and alfresco area. This space has been popular for engagement parties or for guests to enjoy pre-dinner drinks and canapés prior to the bride and groom arriving. The courtyard is perfect for a twilight micro wedding.



“We had so many compliments on the food”



# Catering Options

# 1



## Banquet

Served alternatively, our plated banquet is designed to allow guests to savour and appreciate the intricacy of each dish.

# 2



## Shared Feasting

A more contemporary dining option with feasting style, share plates served to each table for guests to help themselves.

# 3



## Canapés

Artfully curated, wandering canapés served directly to guests.



# Banquet



**If you're choosing from our Classic or Premium wedding package, select two main dishes to be served alternatively.**

**If a bespoke package is more your style, let our event team and chef help you create an unforgettable culinary experience!**

*Fresh baked rolls with whipped butter*

## Entrée

- Tian of salmon and prawn with citrus aioli, fennel seed wafer and avocado salsa
- Seared lamb fillet with roasted Spanish onion, capsicum, feta and snow pea tendrils
- Smoked salmon terrine with whipped butter, pickled cucumber, beetroot and rye crumb
- Medley of beetroot, heirloom tomato, goats feta, basil sourdough and mizuna (V)
- Smoked chicken breast with roasted cauliflower, puree and corn salsa

## Main

- Seared beef fillet and braised cheek with butter mushroom and onion ragout served with green beans and jus
- Lamb cutlet and seared rump, potato rosti, pumpkin puree, wilted greens, tomato pesto
- Grilled barramundi, prawn, tomato and herb risotto with fennel and apple salad
- Seared fillet of ocean trout with horseradish kipfler potato, beetroot, roasted tomatoes and broccoli
- Chicken breast, chorizo stuffed leg with potato, barley, pumpkin and lemon oil

## Dessert

- Banana creme brulee with shortbread biscuit and salted caramel sauce
- Saffron poached pear and raspberry frangipane tart with syrup and vanilla bean ice cream
- Lemon meringue - lemon curd, broken meringue, berries, sorbet and caramelised sugar
- Dark chocolate mousse with berry oat granola, cookie, raspberry and chocolate wafer
- Individual cheese plate per person including cheddar, blue, brie, quince, dried fruit, lavosh, crackers and fresh fruit.

*Our chef can alter dishes to meet all dietary requirements.*



# Shared Feasting



**If you're choosing from our Classic or Premium wedding package, select two shared mains and two sides to be served to each table.**

**If a bespoke package is more your style, let our event team and chef help you create an unforgettable culinary experience!**

## On Arrival

*Chefs individual tasting plate (served alternatively)*

- Four cheese arancini with truffle aioli, parmesan and rocket (V)
- House smoked salmon with capers, lime & aioli, fennel and rocket salad served with sourdough
- Chicken, prosciutto & thyme ballotine, with lavosh and cranberry
- Pressed lamb terrine with tomato relish, pesto and crostini
- Tomato and basil bruschetta with goats cheese and balsamic (V)
- Antipasto - Salami, prosciutto, pesto, roast capsicum, feta, olives and herb croutons

## Shared Main

- Lemon and garlic char-grilled chicken breast with tomato and basil salsa
- Seared striploin medallions, with bacon and mushroom jus
- Slow cooked pork belly with apple and sage
- Grilled salmon fillet, carrot puree and salsa verde
- Moroccan spiced lamb rump with smoked yoghurt and dukkah
- Baked field mushrooms with caramelised onion, ricotta and lemon pangrattato (V)
- Barramundi fillet with spiced lentils, sweet potato and cherry tomatoes

## Sides

*Served with main course*

- Garlic & rosemary chat potatoes (V)
- Truffle butter mash potato (V)
- Potato gnocchi, pumpkin, sage and lemon butter (V)
- Steamed greens, lemon oil and dukkah (V)
- Roasted root vegetables, honey and thyme (V)
- Creamy garlic, herb and bacon potatoes with parmesan (V)
- Roasted butternut pumpkin, feta and herb pesto (V)

*Our chef can alter dishes to meet all dietary requirements.*



# Canapés



**Prefer a cocktail style wedding? Select from a delicious range of hot, cold and substantial canapés with a 7, 9 or 11 piece package available.**

## Hot Canapés

- Pork belly, apple vanilla puree, crisp shallot
- Lamb kofta skewers, smoked yoghurt, hummus
- Prosciutto wrapped asparagus and halloumi, salsa verde
- Thai style barramundi skewer, lemon grass and ginger caramel
- Four cheese arancini, truffle aioli, parmesan (V)
- Seared beef medallion, caramelised onion
- Mini smoked brisket burger, tomato relish, brioche
- Crab cake, fennel, apple, chilli jam
- Spiced tomato soup shot, grilled prawn, lemon oil
- Seared scallop, cauliflower puree, pancetta and leek butter

## Cold Canapés

- Vietnamese rice paper rolls, nam jim (V)
- Goats cheese, caramelised onion tart, fig, molasses
- Orange and tea smoked duck breast, rosti potato
- Prawn mousse, lavosh, pickle cucumber, crisp shallot
- Torched tuna, wakame, watermelon, lime aioli
- Cured beef bresaola, goats mousse, crostini, tomato jam
- Shaved smoked lamb loin, pepperonata, pesto, feta tart
- Cherry tomato bruschetta, basil mousse, sourdough, parmesan
- Smoked chicken and mango tostada, guacamole
- Cured beetroot salmon, bilini, caviar, creme fraiche

## Substantial Canapés

- Lamb cutlet, moroccan pearl couscous, labna
- Beef cheek ragu, truffle mash, mushroom ragu
- Soft tortilla taco, grilled barramundi, corn, cucumber and coriander
- Slow cooked chicken cacciatore, braised rice, flatbread
- Spiced squid tentacle, fennel slaw, aioli, fries
- Potato gnocchi, pumpkin, blue cheese, spinach, pine nuts, lemon oil
- Crispy pork belly, sweet potato, bok choy, sesame and soy dressing



# Beverage packages

## Standard

- DeBortoli Winemaker varieties
- King Valley Prosecco
- Emeri Pink Moscato
- Willowglen Moscato
- Standard Tooheys draught beers
- Hahn Ultra Crisp (GF)
- Juice, soft drink and water

## Premium

- DeBortoli Winemaker varieties
- DeBortoli La Boheme varieties
- DeBortoli The Estate varieties
- King Valley Prosecco
- La Boheme Cuvée Blanc
- Tooheys draught and packaged beers
- Hahn Ultra Crisp (GF)
- James Squires Orchard Crush Cider
- James Squire Ginger Beer
- Juice, soft drink and water

## Cocktails

- Aperol Spritz
- Margarita
- Passionfruit Collins
- Watermelon Mojito
- Espresso Martini





# Wine List

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## Sparkling Wine

- De Bortoli King Valley Prosecco
- Emeri Pink Moscato
- La Bohème Cuvée Rose
- Este Cuvée
- De Bortoli Sparkling Pinot Noir
- Veuve Clicquot

## White Wine

- Willoughlen Moscato
- DB Winemaker Selection Chardonnay
- DB Winemaker Selection Sauvignon Blanc
- DB Winemaker Selection Pinot Grigio
- 3 Tales Marlborough Sauvignon Blanc
- La Bohème Riesling
- Regional Classic Chardonnay
- The Estate Vineyard Pinot Gris
- Riorret Eastern Ridge Chardonnay

## Rosé

- De Bortoli Rosé Rosé
- La Bohème Dry Rosé

## Red Wine

- DB Winemaker Selection Shiraz
- DB Winemaker Selection Cabernet Sauvignon
- DB Winemaker Selection Merlot
- Woodfired Heathcote Shiraz
- La Bohème Pinot Noir
- Riorret Lusatia Park Pinot Noir
- Melba Reserve Cabernet Sauvignon

## Dessert Wine

- Noble One

## Alcohol Free

- Fizzero White



**“Our day came out perfectly... thanks to the venue.”**



# A little extra

Professional DJ (5hrs)	\$1,200
Cocktail on arrival	+\$20pp
Portable bar (for use in Ceremony area)	\$250
Child and vendor meals	\$25pp
Shuttle bus service*	\$500
Upgrade to premium beverage	+\$20pp
Greenery photo wall	\$300
Fairy light backdrop	\$150
Lawn games	\$200

*\* Terms & conditions apply. Subject to availability.*





# Recommended Vendors'

## Celebrants

### *The Love Page*

www.thelovepage.com.au  
0439 130 400

### *Jo Booth*

www.joboothcelebrant.com.au  
0425 304 912

### *The Mindful Celebrant*

www.themindfulcelebrant.com  
0421 484 449

## Accommodation

### *Crowne Plaza Terrigal*

reservations.terrigan@ihg.com  
(02) 4384 9111

### *Star of the Sea Luxury Apartments Terrigal*

info@staroftheseaterrigan.com  
(02) 4385 5656

### *Ibis Gosford*

reception@ibgosford.au  
02 4325 7692

## Music

### *DJ Magoo's*

www.magoospartyhire.com  
02 4384 6246

## Sound & AV

### *Vickery Sounds*

www.vickerysound.com.au  
02 4323 3623

## Vehicles

### *Lion Limousines*

www.lionlimousines.com.au

### *Driving Miss Daisy Tuggerah Lakes*

tuggerahlakes@drivingmissdaisy.com.au

## Photographer

### *Jennifer Burch Photography*

www.jenniferburch.com.au  
0426 234 165

### *Susannah Johnson Photography*

www.susannahjohnson.com.au  
0418 379 427

### *Smithers Photography*

smithersphotography.com.au  
0490 846 433

## Videographer

### *Creativa Weddings*

info.creativaweddings@gmail.com  
0423 047 270

## Florist

### *Kenzie Lane Florals*

www.kenzielaneflorals.com.au

### *Flourish Bomboniere*

kylie@flourishbomboniere.com.au

## Event Styling

### *Spark'd Events*

www.sparkd.com.au  
0410 477 774

## Dessert

### *Mr Goaty Gelato*

www.mrgoatygelato.com.au

### *Cake and Plate*

info@cakeandplate.com.au

### *Yummy Delicious*

enquires@yummysdelicious.com.au





# A gift from us

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We hope that you enjoy our delicious catering, but if you have been too busy partying the night away, our chefs will make sure you don't go to bed hungry sending you on your way with a late night supper and cheeky bottle of champagne.

Plus, celebrate your anniversary with us, we would love to invite you and your bridal party to have a day at the races to celebrate your first year or marital bliss.



# Testimonials



## Stacey & Nathan

“ 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 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

“ The Entertainment Grounds 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 specially the chocolate brownie and the angus rump. The Entertainment Grounds did not hesitate to go to the extra mile and I would recommend them for any special occasion. ”



**“everything we ever  
dreamt of.”**







**For more information or to  
book a tour, get in touch.**

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