

Adelaide Royal Coach

2009/10 Wedding Kit



Your wedding is a very special time for you both and we would be delighted to ensure that your wedding reception is an event to remember.

At the Adelaide Royal Coach, we offer personalised care and attention to detail, to help create a stress free day for you to treasure. Functions Coordinator, Felicity Martin, and our experienced team of banqueting professionals will make sure your special day is all you could wish for, be it a small and intimate celebration or a more lavish reception for up to 145 guests.

With two function rooms to choose from and a newly opened bar and lounge area for pre-dinner drinks, our aim is to provide you with a hassle-free experience and a wedding reception that runs smoothly and effortlessly so that you can just focus on thoroughly enjoying the moment. Our menus are extensive and offer expertly prepared set or smorgasbord cuisine tailored to your individual style and taste.

With the finest service, superb facilities and a sensational location on the fringe of the city, our reputation and commitment to excellence is what will make your special day truly memorable.



Adelaide Royal Coach

24 Dequetteville Terrace, Kent Town (*Opposite Rymill Park*)

Phone **08 8362 5676**

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Website www.countryclubs.com.au

Your Wedding Reception at the Royal Coach

It is our pleasure to provide you with the following services **With Our Compliments:**

- ❧ **Menu Tasting** for the Bride and Groom in the Terrace Restaurant
- ❧ **Silver Candelabras** for guest tables
- ❧ **Chair Covers** with an extensive choice of sashes
- ❧ **Overnight accommodation** for bride and groom in a spa suite, with noon check out and full buffet breakfast
- ❧ **Australian Sparkling Wine** and **Chocolates** for the Bride and Groom in their suite
- ❧ **Winter discount** (June, July, August) of 5%
- ❧ **NO Room Hire** charge*

Accommodation

With 49 accommodation rooms, including Standard Double, Twin, Family, Executive & Spa Suites, your wedding guests will appreciate the convenience and comfort on offer, including flat screen TV's, 24-hour Room Service, Iron & Ironing Board, Hairdryer, Fully-stocked Mini Bar, Wireless Internet Access, Foxtel Channels, and Free on-site Car parking.

******All Wedding Guests receive Discounted Accommodation******

Wedding Reception Packages

*All packages are based on a **minimum of 60 guests**. Smaller numbers can be catered for, however a Room Hire Charge may then apply – please speak to our Functions Coordinator for further information.

All Packages include the following:

- ❧ Table settings on Round Tables
- ❧ All white linen Tablecloths and Napkins
- ❧ Bridal table and Cake table with Traditional white skirting
- ❧ Silver Cake Knife
- ❧ Dance Floor
- ❧ Personalised Menus
- ❧ All your required extras (such as name tags, table centrepieces, bonbonniere) positioned and setup beautifully by Royal Coach staff, as per your instructions

Additional Set-Menu Selections

- ☞ Choice of Entrée Add: \$4.00 per person
- ☞ Choice of Main Add: \$5.00 per person
- ☞ Choice of Dessert Add: \$3.50 per person
- ☞ Seafood Buffet Option[#] Add: \$7.50 per person

Your Wedding Cake[^] served as Dessert *(instead of Menu choice)*

Plated and garnished with coulis & cream Deduct: \$1.50 per person

Additional Cocktail Menu Selections

- ☞ Additional Hot Item *(per 3 hours)* Add: \$3.50 per person
- ☞ Additional Cold Item *(per 3 hours)* Add: \$3.00 per person
- ☞ Additional Dessert Item *(per 3 hours)* Add: \$3.00 per person

Additional Menu Options

- ☞ Anti Pasto Platter *(per table)* Add: \$5.00 per person
- ☞ Individual Anti Pasto Platters Add: \$6.50 per person
- ☞ Cheese Plate *(per table)* Add: \$5.50 per person
- ☞ Individual Cheese Plate Add: \$8.50 per person

Beverage Package Upgrades

- ☞ Deluxe Beverage Package Add: \$5.00 per person
- ☞ Premium Beverage Package Add: \$9.00 per person
- ☞ Basic Spirits Add: \$10.00 per person
- ☞ Non-Alcoholic Drinks Package Deduct: \$7.00 per person

Set Menu Selections

Entrée

- ☞ Cream of Butternut Pumpkin Soup served with roasted almond flakes
- ☞ Minestrone Soup with grated parmesan cheese
- ☞ Sweet Potato & Roast Capsicum Soup
- ☞ Royal Whiting (gently poached South Australian whiting served on a bed of fluffy pilaf rice, drizzled with lemon butter sauce)
- ☞ Thai Chicken Shazlick (tender Thai marinated chicken on a skewer served with jasmine rice and rich peanut sauce)
- ☞ Salt & Pepper Squid (lightly battered calamari twists coated in salt & pepper, served with baby lettuce and a spicy dressing)
- ☞ Individual sun-dried tomato and goats curd tart
- ☞ Swiss Brown Stuffed mushrooms filled with lemon, mushroom & wine risotto, topped with grilled cheese
- ☞ Baby Spinach Grilled Chicken Salad with roasted capsicum, baby bocconcini slices, Spanish onion and caesar dressing
- ☞ Tomato Tarte Tatin (Roasted tomatoes over caramelized onions, on a puff pastry base, drizzled with a sun dried tomato balsamic dressing)
- ☞ Fillet of Beef with Two Pepper Sauce (medium rare beef served on white pepper, white wine & cream sauce, served alongside black pepper & red wine sauce)

Main

- ☞ Oven Roasted Lamb Rump (Lamb Rump coated in macadamia nut herb crush, served on a bed of potato mash with redcurrant and rosemary glaze).
- ☞ Atlantic Salmon lightly grilled served with lemon and basil butter
- ☞ Camembert Chicken (Chicken Breast stuffed with spinach and Camembert baked in filo served with a champagne cream sauce)
- ☞ Fillet of Beef A'la Villa (Beef pocketed with bacon and onion seasoning slowly baked until medium and served with a rich mushroom sauce)
- ☞ Char Grilled Vegetable Stack with Grilled Feta Cheese & seasoned with basil pesto & napolli sauce
- ☞ Chicken Ballantine (boneless chicken pocketed with asparagus, wrapped in bacon and served with a rich hollandaise sauce)
- ☞ South Australian Snapper fillet served on a celeriac and potato puree with lemon, lime and ginger glaze
- ☞ Pepper corn encrusted roast beef served with garlic & rosemary kipfler potatoes and drizzled with pepper sauce
- ☞ Tender pork fillets served on asparagus spears and mash potato accompanied by candied apple & balsamic jus

Set Menu Selections cont...

Dessert

- ☞ Brandy snap basket filled with fresh seasonal fruit, ice cream and raspberry coulis
- ☞ Chocolate Mousse Baskets (Sinfully rich chocolate mousse served in chocolate baskets & decorated with cream)
- ☞ Hot Apple, cinnamon and walnut pudding served with caramel sauce
- ☞ Strawberry Bavarois accompanied by chantilly cream and strawberry compote
- ☞ Crème Brulee (Traditional delicate baked custard glazed with a warm caramel toffee, accompanied by mixed fruits)
- ☞ Lemon Meringue Sundae (Vanilla Ice cream drizzled with a warm lemon sauce topped with crushed crunchy meringue)
- ☞ Brandy Alexander Profiteroles -golden profiteroles filled with fresh cream and drizzled with decadent Brandy Alexander sauce
- ☞ Your Wedding Cake^ with Chantilly Cream & Raspberry Coulis

Buffet Menu Selections

Soup – Your Choice of 2

- ☞ Cream of Butternut Pumpkin
- ☞ Cream of Chicken and Baby Corn
- ☞ Italian Minestrone with grated Parmesan
- ☞ Traditional Country Vegetable
- ☞ Cream of Asparagus & Bacon
- ☞ Leek & Zucchini
- ☞ Cream of Mushroom

Entrée – Your Choice of 2 *(All entrees served with rice)*

- ☞ Beef Stroganoff
- ☞ Tempura battered fish in honey glaze
- ☞ Singapore Noodles with vegetables
- ☞ Chicken A'la king (chicken with red & green capsicum and mushroom cream sauce)
- ☞ Pork with honey braised vegetables
- ☞ Chicken Fungi (chicken sautéed with mushrooms & onions in white wine cream sauce)
- ☞ Beef and Red Wine Ragout (braised beef with sautéed onions finished with a red wine sauce)
- ☞ Satay Chicken (tender chicken pieces with peanut satay sauce)
- ☞ Seafood Mornay (delicate white wine cream base topped with a light cheese sauce)
- ☞ Potato & Pumpkin Ravioli with sundried tomato cream sauce

Cold Buffet

Decorated platters of cold meats (such as roast chicken, corned beef, continental cold cuts, leg ham), along with a selection of chilled seafoods (such as mussels, mixed shrimps & seafood extender, pickled octopus & calamari) with garden fresh salads & condiments.

Buffet Menu Selections cont...

Hot Roast – Your choice of 2 *(carved by the chef, served with roast potatoes & seasonal vegetables)*

- ☞ Rolled leg of lamb with rosemary
- ☞ Mustard crusted roast beef
- ☞ Rolled leg of crackled pork with apple sauce
- ☞ Roasted breast of turkey with cranberry sauce

Seafood Buffet Option[#]

- ☞ Fresh Prawns
 - ☞ Dressed Whole Snapper
 - ☞ Fresh SA Oysters
- [#] *(Extra charge applies for Seafood Buffet – see pg. 4)*

Desserts *(Chef's Choice)*

- ☞ Crème Caramel
- ☞ Chocolate Mousse
- ☞ Fruit decorated Pavlova
- ☞ Chocolate Éclairs
- ☞ Fruit Salad & Cream
- ☞ Chocolate/Orange Indulgence
- ☞ Gateau
- ☞ Assorted Tartlets
- ☞ Cheesecake
- ☞ Selection of Australian cheese & seasonal tropical fruit platter

Cocktail Menu Selections

Cold Selections

- Selection of sushi with wasabi & soy
- Crusty bite size bruschetta with seasonal toppings
- Virgin Mary oyster shots
- Peppered kangaroo with chilli glaze jam
- Chef's homemade dips with baked pita bread
- Smoked chicken and asparagus fingers
- Sesame shapes with cream dip centres
- Bocconcini and tomato skewers with basil oil
- Smoked salmon and cream cheese on rye
- Melon Fruit Sticks
- Asparagus spears wrapped with prosciutto
- Roast beef and horseradish cups

Hot Selections

- Chilli & herb chicken skewers
- Marinated beef skewers
- Salt & pepper squid
- Homemade vegetarian pasties
- Bite size mini quiches – Lorraine or Florentine
- Tomato, basil & goats cheese tartlets
- Salt & pepper prawn sticks with citrus aioli
- Wonton cups with vegetable frittata
- Thai style fish cakes with lime
- Mini pork meatballs with tomato relish
- Steamed dim sum with thick soy and coriander
- Spinach & Dill Pies (with ricotta and fetta cheese)

Dessert Selections

- Mini Chocolate Éclairs
- Chocolate Brownie Fingers
- Mini Pavlovas with fruit topping
- Fruit Skewers with raspberry & honey yoghurt
- Chocolate covered Strawberries
- Individual Chocolate Hazelnut Cakes
- Brandy Snaps filled with light Chantilly cream
- After Dinner Mint Truffles
- Lemon Meringue Tartlets
- Banana Caramel Tartlets
- Fruit Tart

Beverage Packages

Standard Beverage Package Includes:

House Sparkling, Red & White Wines

Please speak to our Functions Coordinator for further information about our current selection of House Wines

Tap Beer: Coopers Pale Ale, Carlton Draught, Pure Blonde *(Subject to change)*

Selection of Soft Drinks and Juice

Deluxe Beverage Package Includes:

Seppelts Fleur de Lys Chardonnay Pinot Noir

Rymill 'The Yearling' Sauvignon Blanc

Rymill 'The Yearling' Cabernet Sauvignon

Rymill 'The Yearling' Shiraz

Tap Beer: Coopers Pale Ale, Carlton Draught, Pure Blonde *(Subject to change)*

Selection of Soft Drinks and Juice

Premium Beverage Package Includes:

NV Jansz Pinot Noir Chardonnay

Annie's Lane Sauvignon Blanc Semillon

Peter Lehman Shiraz

Taylor's Cabernet Sauvignon

Tap Beer: Coopers Pale Ale, Carlton Draught, Pure Blonde *(Subject to change)*

Selection of Soft Drinks and Juice

Basic Spirits Includes:

☞ Scotch

☞ Brandy

☞ Bacardi

☞ Gin

☞ Vodka

Non-Alcoholic Package Includes:

Selection of Soft Drinks and Juices

Non-alcoholic Sparkling Wine for Toasts

Terms & Conditions

The **Adelaide Royal Coach (ARC)** takes pride in its facilities, service and professionalism, and its people, who strive to ensure the success of your event. To ensure the satisfaction of all guests, the following terms and conditions are applicable to your event. All bookings are made upon, and are subject to, these terms and conditions.

Deposit

ARC will hold a tentative booking for a maximum of 10 days. We suggest you undertake a complete site inspection of the hotel prior to confirming your booking. A draft running sheet of your event must be agreed upon prior to the deposit being paid.

To confirm your booking, a deposit of \$500 (Five Hundred Dollars) is required. Any deposit will be credited against the total amount of your final invoice. In the event of a cancellation, the deposit is **non-refundable**. A signed copy of these Terms & Conditions must be returned to the Function Coordinator with the deposit.

Labour Charges & Public Holiday Surcharge

General cleaning is included in the room hire. Additional cleaning charges may be incurred where an event has created cleaning requirements to be over and above normal general cleaning. Any event continuing beyond the confirmed departure time will incur a labour surcharge.

A labour surcharge of \$500 (Five Hundred Dollars) applies to all weddings held on a South Australian or National Public Holiday.

Menu Tasting

Complimentary Menu Tasting is provided for Bride & Groom, based on 2 selections per course, on a Monday – Friday lunch or dinner only. Should the parents or bridal party wish to accompany the Bride & Groom for the Menu Tasting, a charge of \$30.00 per person will apply.

BYO & Liquor Licensing Act

ARC retains the right to provide all catering on the premises, and no food or beverages may be brought onto the premises unless prior permission from management has been obtained. Management and staff will abide by all conditions set down in the Liquor Licensing Act.

Price Variations, Pricing & GST

The prices and packages quoted in this Wedding Kit are valid until 31 December 2010. All rates are given in Australian dollars and are inclusive of Goods and Services Tax (GST) as defined in A New Tax System (Goods and Services) Tax Act 1999.

Payment Policy

Payment of the balance of the function (including food & beverage, room hire (if applicable) equipment etc) is required 4 (four) days prior to the function. Payment can be made by cheque, cash or credit card.

Cancellations

The following cancellation fees may apply if you cancel your function(s) or part(s) thereof:

- **More than 30 days notice** – non-refundable deposit will be forfeited.
- **Between 30 and 7 days notice** – all deposits paid will be forfeited and you must pay an additional 25% of the estimated total function cost (unless the function room is re-booked in which case ARC, in its discretion, may waive part of the cancellation fee.)
- **With less than 7 days notice** – all deposits paid will be forfeited and you must pay the estimated total function cost (unless the function room is re-booked in which case ARC, in its discretion, may waive part of the cancellation fee).

Catering & Guest Numbers Confirmation

To ensure the efficient running of your event, we require:

- All menu selections confirmed 14 (Fourteen) days prior to your function
- All catering numbers and times are to be confirmed 4 (Four) working days prior to your function. This is the minimum number of guests that catering will be charged for, even in the event that fewer guests attend.

Changes to scheduled catering times during your function are required within a reasonable time frame and made direct with the Functions Coordinator to ensure quality and freshness of food.

Terms & Conditions

Conduct of the Function

Unless otherwise agreed by ARC, your event must finish at the time specified. ARC reserves the right to terminate your event if the ARC staff & management reasonably believe that your event is not being conducted in an orderly and lawful manner. ARC has no responsibility to you for costs, damages or expenses that you incur in relation to the termination of your event.

ARC may remove or deny entry to anybody being disruptive or acting in a disorderly manner. You are not permitted to exceed any noise levels, which in the opinion of ARC may disturb other guests or disrupt other operations.

Function Details

The prior approval of ARC is required for:

- All plans for decorations that you propose to use during your event. These must be provided for approval at least 14 (Fourteen) business days before your event.
- Attaching anything by nails, screws or adhesive in any way to any wall, door or other part of ARC.
- The use of smoke machines, special balloon effects and/or pyrotechnics due to the effect on ARC's smoke detectors. Should the Fire Brigade respond to an alarm, which has been set off by an unauthorised use of smoke machines, special balloon effects and/or pyrotechnics, you will be liable for any charges incurred by ARC.
- All deliveries to ARC must be advised before delivery and must be delivered marked with the name and date of the event.

Circumstances beyond the Control of ARC & Venue Alterations

If ARC is unable to provide the facilities (including function rooms & accommodation) or any other arrangements for your event or any part of it or cannot otherwise perform the terms of the agenda due to circumstances beyond ARC's control, ARC is not responsible for any costs, damages or expenses that you may suffer or incur and reserves the right to substitute similar or comparable accommodation/venues for the function, which substitution shall be deemed by the patron as full performance under this agreement.

Indemnity

As your hosts we take every possible care, however, you are responsible for and must indemnify ARC for:

Loss or damage to ARC arising out of your use, or any person attending the event and/or accommodation.

Loss, damage or theft of any merchandise brought into ARC, or any goods that may be in the car park, and any introduction of food to the event and the effect of it afterwards.

Any claims by any persons for loss, injury, death or damage of any kind arising from your use, or any persons attending the event and/or accommodation, which is caused or contributed to by your negligence or that negligence of the persons attending the event.

Terms & Agency

Unless otherwise agreed, the party which signs these terms and conditions will be the party responsible for the payment of the event charge.

Certain functions may require specific guidelines that are not contained above. Whilst every attempt has been made to cover these, the Functions Coordinator will highlight any additional concerns.

Please read these terms and conditions carefully. If you do not understand any of the terms or have any questions, please discuss them with the Functions Coordinator or Manager. If you have read and understood the event and accommodation Terms and Conditions set out above and accept them, please sign the terms. In signing the terms, they are binding upon you. Please keep a photocopy for your records.

Bride Name

Bride Signature

Date

Groom Name

Groom Signature

Date

ARC – Function Coordinator Name & Signature

Date