

Southgate Motel

Congratulations on your recent engagement and thank you for your enquiry in regard to your wedding reception at the Southgate Motel and The Gates Restaurant. We take pride in preparing for you and offering to you the following wedding package (valid until 31/12/10).

Your wedding reception at the Southgate begins the moment you enter our opulent foyer with its sweeping staircase, hanging chandeliers and the stunning grand piano. It makes the perfect arena for both the greeting of your guests and also a stunning backdrop for your wedding photos.

As you make your way through to The Gates Restaurant you will be greeted by our professional team, who's every aim is to ensure your first evening together as newlyweds will be both an enjoyable and memorable occasion.

The Southgate Motel caters comfortably for a reception between 10 and 130 guests and also includes a superb timber dance floor and band area. As an added feature to your evening we can also provide a professional musician to play our grand piano during your pre dinner drinks.

We trust that you find this package helpful in your decision on where to hold you special occasion, and please if you have any further queries please do not hesitate to contact us and arrange a personal meeting to discuss this further.

We trust you have a wonderful day and look forward to sharing it with you, once again thank you for your enquiry.

Kind regards

David and Kim Pratt
Proprietors

Terms & conditions

Deposit

Your wedding date is secured once the \$500.00 deposit is paid. This ensures the date you have chosen remains yours. The payment of your deposit will be deducted from the final payment of your account. The deposit is strictly non refundable if the event is cancelled. If booking is cancelled less than 30 days prior to the event, the bride and groom will be charged the equivalent of up to 50 guests and forfeit the deposit also.

Menu

A detailed menu with various options is available in the package. We are more than happy to vary the menu to suit your needs where possible. Just call to make an appointment with Kim to discuss. The menu must be finalized at least 10 days prior to the wedding, including dietary requirements. Any dietary requests given on the night cannot be assured of being filled. Full payment of the menu is to be paid 10 days prior. The number of guests confirmed at this time is what will be catered and charged for regardless of whether numbers decrease.

Payment

All accounts are to be settled for food 10 days prior to the wedding. If paying for drinks by consumption, 60% of the tab is to be settled 10 days prior and the other 40% on the night when the bar tab is complete. Credit card/efpos payments over \$1000.00 will incur a 2.5% surcharge. If it is more convenient to pay in installments, or to avoid the credit card/efpos surcharge, this can easily be arranged. We also accept direct bank deposit.

Entertainment

Set up for DJs or bands is between 11am and 2pm on the day of the wedding. Entertainment must be finished by 12 midnight on the night of the wedding.

All entertainment providers are to do their own setting and packing up.

Cake

Your cake can be delivered between 11am and 4pm on the day. We have a cake knife that can be used for your cake cutting or you can use your own. We are more than happy to slice and bag your cake for your guests to take home. Bags need to be provided by you.

Corkage

As we are a licensed function centre, any wine bottles brought onto the premises will be charged to your account at \$10 per bottle. Spirits, beer and soft drink are not to be brought to the reception. Any of these drinks found will be removed.

Smoking

Southgate Motel is entirely a non smoking building. Any smoking is to be done in front of reception where ashtrays are provided. Any guests found smoking inside will be removed.

Children

Any children attending the reception are to be supervised at all times by an adult. Children are not to play in reception, on the stairs, in the lift or walk the corridors as we must respect other guests staying in house.

Complimentary inclusions courtesy of Southgate Motel

- Large round tables to seat 8-10 guests comfortably
- White linen table cloths
- All cutlery and a cake knife if needed
- All glassware
- Bridal table with white linen table cloth and lace trimmings
- Cake table with white linen table cloth and lace trimmings
- Up to 3 high chairs
- Cordless microphone and speakers for speeches
- List of guests names for board on arrival
- Menus in gold or silver (paper supplied by bride and groom if not gold or silver)
- Soft paper serviettes in a color of your choice or white linen serviettes can be hired for \$1.00 each
- Full food and beverage service and room hire.

To be supplied by bride and groom

- Name cards for each place setting
- Table decorations
- Room decorations
- Entertainment
- Chair covers
- Flowers
- Pianist if required

Accommodation for wedding guests

Any guests who chose to stay with us at Southgate Motel will receive a 15% discount off their room rate for the night of the wedding. The bride and groom will receive a free night's accommodation and fully cooked breakfast to be used on the night of the wedding in one of our luxurious executive suites when you have 60 or more guests at your wedding.

Our room types include standard, deluxe (with a single person spa bath), family rooms, interconnecting rooms, a 3 bedroom apartment and our luxurious executive suites (strictly for 2 people only).

All our guest rooms include queen beds, king beds or queen and single beds, AUSTAR, DVD players, flat screen TVs, mini bars, separate ensuite, tea and coffee making facilities, sofa and free hi speed internet. During the warmer months we have a heated outdoor swimming pool and spa set amongst beautiful gardens for guests to use free of charge.

Guests must say that they will be attending the wedding when making a booking to receive this great discount. Flybuys and Qantas frequent flyers cannot be accepted with this discounted rate.

Our restaurant serves a delicious breakfast each morning. Your guests can choose from a continental buffet or for a few dollars extra a freshly cooked hot breakfast and the continental buffet as well.

For more information on our accommodation and other hotel facilities see our website www.southgatemotel.com.au or feel free to email (reservations@southgatemotel.com.au) or call 08 87231175.

Cocktail wedding menu

\$25.00 per person – selection of 3 dishes per section with
2 portions of each dish per guest

\$30.00 per person – 2 portions of each dish per guest.

\$36.00 per person – 2 portions of each dish per guest, + 1 more per group.

Food will be served from 6:00 – 8:30pm.

Cold Selection:

Cheese and Kabana

Chicken Platters

Tuna salad on pita crisps

Selection of dips and pita crisps with vegetables crudités

Camembert with cranberry crème en croute

Hot Selection:

Cocktail spring rolls & cocktail samosas with chilli dipping sauce

Gourmet mini sausage rolls and a variety of mini quiches

Tempura vegetables with dipping sauce

Barramundi goujons with tartare sauce

Mini chicken skewers with dipping sauce

Mini Thai fish cakes with a curry mayo

Dessert Selection:

Bite sized mud cake pieces

Fruit and cheese platters

Chocolate dipped strawberries

Mini pavs with whipped cream and a variety of sauces

Home made after dinner mint balls

This menu also includes one dinner bread roll per guest and a tea and coffee station with dessert.

Menu above is correct at the time of printing, we reserve the right to adjust products if certain products are unavailable but we endeavor to make only slight changes where possible.

Arrival platters

\$11.00 per person

Platters include a selection of dips, kabana, pita crisps, cheese and vegetable crudités.

Wedding menu

Soup

Roasted capsicum and feta
Cauliflower and bacon
Roasted butternut pumpkin
Minestrone
Tomato and basil
Chicken and sweet corn
Sweet potato and macadamia
Curried pumpkin
Potato and bacon
Chicken and vegetable
Chunky Vegetable

Entrée

Prawn skewers: Drizzled with satay sauce and served on a fresh salad.
Prawn cocktail: with chiffonnade lettuce, cocktail sauce, prawn medley and lemon wedges.
Garlic prawn skewers: with garlic tzatziki.
Salt and pepper squid: served with a lemon and garlic aioli.
Cesar salad: traditional or with chicken or squid.
Thai beef salad: cucumber, lettuce, rocket, coriander, tomato and seared beef.
Lamb Greek salad: feta, olive, roast capsicum, tomato, and marinated lamb.
Antipasto platters: served per table. (Priced Accordingly)
Chicken skewers: marinated in lemon and honey, and served on salad.
Thai beef skewers: marinated in Thai red curry with mint yoghurt served on salad.
Filo triangles: olive, spinach, sun dried tomato, feta, Spanish onion served in a crispy filo pastry.

Mains

Chicken

- Chicken breast stuffed with sun dried tomato, spinach, and bacon, covered in a creamy garlic and white wine sauce.
- Chicken breast stuffed with mushroom, cheese and bacon, served with a creamy BBQ Sauce.
- Chicken mignon, wrapped in bacon covered with a creamy seeded mustard sauce.
- Chicken breast marinated in Thai red curry, served with minted yoghurt.
- Chicken breast marinated in Moroccan spices and served on chat potatoes.

Beef

Sauces: Dianne, mushroom, peppercorn, red wine and garlic

- Fillet steak, served on chat potatoes, with your choice of two sauces.
- Roasted fillet steak coated in herbs, and served on roast potatoes.
- Porterhouse served on char grilled vegetables with your choice of two sauces.
- Rump served with your choice of two sauces.

Lamb

- Mini lamb rack marinated, on sweet potato mash, served with a red wine sauce.
- Tuscan spiced lamb fillet, served on a bed of baby spinach.
- Mini lamb roast rolled with sun dried tomato, spinach and pecorino cheese with a demi glaze.

Fish

- Baked barramundi served with a sweet chilli and coriander aioli.
- Grilled snapper served with a Spanish salsa.
- Salmon served with a butter, caper and rosemary sauce

Vegetarian

- Roasted vegetables in a crisp puff pastry shell.
- Vegetable stir-fry: seasonal vegetables wok tossed with Udon noodles and a sweet chilli soy glaze.
- Vegetable spring rolls.
- Vegetarian fettuccini: kalamata olives, baby spinach, semi dried tomatoes, roast pumpkin and feta cheese tossed through a garlic infused olive oil.

Desserts

Warm apricot and almond strudel served with cream.

Chocolate mud cake with mixed berry coulis and cream.

Bailey's Irish cream cheesecake.

Mixed berry cheesecake.

Tim Tam cheesecake.

Brandy snap baskets filled with fresh fruit salad and ice cream.

Individual pavlova with fresh whipped cream with passion fruit pulp.

Brandy snaps filled with Bailey's Irish cream, and served with whipped cream.

Sticky date pudding with butterscotch sauce and whipped cream.

Cheese and fruit platters available from \$10.00pp

Gluten free meals available on request (cannot be requested on the night)

All mains are served with a large bowl of vegetable and salad per table.

All meals inclusive of a dinner roll, tea, coffee and homemade petit fours.

For a full description of any of the above or to go through our more extensive ala carte menu, please feel free to make an appointment.

OPTION ONE - 1 soup, 2 mains, 2 dessert	\$39.00pp
OPTION TWO - 2 soup, 3 mains, 2 dessert	\$41.00pp
OPTION THREE - 1 soup / 1 entrée, 3 main, 2 dessert	\$44.00pp
OPTION FOUR - 2 entrée, 3 main, 2 dessert	\$48.00pp
OPTION FIVE - 2 soup, 2 entrée, 3 main, 3 dessert	\$51.00pp

- Deduct \$2.00 per person if using your wedding cake as the only dessert
- Deduct \$1.00 per person if using your wedding cake and one of our desserts

Alternating menu options

OPTION ONE (alternating) - \$29.00 per person

2 soups
2 main courses
Wedding cake

OPTION TWO (alternating) - \$35.00 per person

2 soups
2 main courses
2 desserts

Children's menu

(12 years and younger)

Main course (served with adult's entrée)

Crumbed chicken tenderloins served with chips and a side salad

OR

Crumbed fish fillets served with chips and a side salad

Dessert (served with the adult's main course)

Creamy vanilla ice-cream with topping and a chocolate frog

\$15.00 per child

Children can choose their menu on the night.

Any children with special dietary requirements need to be discussed at least 10 days prior to the evening otherwise dietary requirements may not be able to be met.

Children under 2 having a small bowl of chips only will be free of charge.

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