

Athol Hall

FUNCTION CENTRE



COMPLETE *Wedding Package*

- Chefs Selection of canapés for 30 minutes on guests arrival
- Antipasto platter per table on arrival ***
- 3 course alternate serve menu (bookings over 120 guests will have roaming dessert canapés as a complimentary upgrade)
- 5 hour beverage package including white, red & sparkling wines, full strength & light beers (bottled), soft drinks & juice
- Petit fours served with tea & coffee
- Cake table & gift table
- Standard venue centrepieces
- White tiffany chairs
- Wishing well
- White easel with mirror for guest list
- Venue tables with white table linen
- Venue crockery, cutlery, glassware & white napery
- Professional wait staff & function supervisor
- Option for the couple to provide a bottle of spirits up to 750mL per 10 guests to be served from behind the bar with no corkage or service fees
- Complimentary cutting & serving of your wedding cake
- Professional wedding DJ, with hand-held microphone for speeches
- Placement of menus, place cards & bonbonniere (to be provided by the couple)
- Bridal suite



SAMPLE Wedding Banquet Menu

Chef's Selection of Hot & Cold Canapés

Sourdough dinner roll served with whipped butter

Antipasto Share Platter*** (one per table)

Prosciutto San Danielle, sopressa salami, house grilled vegetables, roasted marinated olives, chorizo potato & caramelised onion tortilla, 3 cheese arancini, salt & pepper baby calamari with harissa aioli, grissini sticks

Entrée

served on an alternate basis

Chilled tiger prawns, avocado & wasabi mousse, pickled cucumber, salmon pearls, caramelized lime & crisp fried shallot rings (df, gf)

Roasted beetroot, buffalo ricotta & marjoram tart with wild rocket & pine nut salad (v)

Beetroot cured ocean trout, lime crème fraiche, pickled beetroot, house made fennel seed flatbread & baby watercress (gf)

Casalinga sausage & butternut pumpkin risotto with roasted fennel seed butter & toasted sourdough & herb crumble

Roasted Merriwa quail, roasted garlic puree, potato, charred leek & chicken jus (gf)

Pork jowl, black pudding, burnt apple puree, du puy lentils & red wine reduction (gf)

Main

served on an alternate basis

Roasted corn fed chicken breast, truffle infused polenta, braised peas & bacon, charred romaine, wild mushroom ragout & pancetta tuille (gf)

220gm grain fed beef tenderloin with roasted kifer potatoes, black garlic, toasted milk & yoghurt, jus gras (gf)

Cone Bay barramundi, eggplant puree, asparagus, green olive & almond tapenade (df, gf)

Seared atlantic salmon fillet with cherry tomato, green olive & basil salsa, baby red vein sorrel, wilted spinach & potato (gf)

Roasted lamb rump, pressed slow cooked lambs shoulder, purple carrot, quinoa, sheep's fetta & jus (gf)

Chick pea gnocchi, sauté mushroom, red capsicum, baby spinach & crisp fried chick peas (vegan, gf)

Dessert

served on an alternate basis

Orange, yoghurt, poppy seed cake, chocolate & orange curd, yoghurt crisps, caramelized milk & yogurt sorbet

Strawberry vanilla pannacotta, strawberry compote, almond crumble & spiced meringue kisses

Raspberry & lemon cheesecake, chocolate biscuit soil, chocolate & raspberry gel, Raspberry cream & chocolate sticks

Baked pear & walnut frangipane tart, candied walnuts, butterscotch sauce & vanilla gelato

Bitter chocolate & salted caramel tart, caramelized popcorn, textures of raspberry & whipped cream

Layered rosewater, watermelon & strawberry cake, strawberry sorbet, strawberry & rosewater gel, fresh watermelon & pickled watermelon rind

Sample Beverage Package

Robert Oatley Craigmoor Sparkling NV, Mudgee

White Wine

one selection

- CIRCA 1858 Sauvignon Blanc 2016, Western Australia
- Cumulus Estate Block 50 Pinot Grigio, Orange
- Pocketwatch Chardonnay, Central Ranges

Red Wine

one selection

- Pocket Watch Pinot Noir, Victoria
- Cumulus Estate Block 50 Cabernet Sauvignon, Orange NSW
- CIRCA 1858 Shiraz, Central Ranges

Beer

- James Boag's Premium Lager
 - Corona
 - Heineken
 - Peroni
- (one selection)*
- James Boag's Premium Light Juice, Soft Drinks

Athol Hall

FUNCTION CENTRE

Athol Hall is situated in Ashton Park, Mosman with stunning views overlooking Sydney Harbour.

The perfect setting allowing both wedding ceremony & wedding reception all in the same location with plenty of great photo opportunities close by.

Our experienced team of Chefs led by Adam Birtles, will prepare the perfect menu for you & your guests. Supported by Lauren who will assist with every step in making your dream wedding come true.

Athol Lawn can be hired for a with this fee being payable to National Parks. This is only available to those that have booked their reception with Athol Hall. For a lunch time event, you can have your ceremony on the lawn from

10am & come up to the venue to start your lunch package at 11am. For a dinner event, the lawn hire is from 4pm (April - September) & 5pm (October - March).

Should you wish to start your ceremony and post ceremony earlier (only from May - August) there is a minimum spend of \$2,500.00 for the post ceremony package.

You have the flexibility of adding a post ceremony package or tailoring your own to make your special day even longer & give you and your guests the chance to make use of the lawn and its beautiful surrounds.

Knowing that your guests are being entertained with food, drinks and lawn games- you & your partner can head off for photos on the magnificent grounds of the National Park & Athol Beach.



Contact

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