

# *A Moment in Time!*

## WEDDING PACKAGE



# A Moment in Time

Do you want to have a wedding that will be the envy of all your friends? Are we being cheeky suggesting this? Maybe, but one thing's for sure, it should be memorable – for all the right reasons!

Overlooking the stunning Tuggerah Lakes, diggers@ the entrance , is a multi award winning venue offering first class facilities, perfectly suited for smaller groups and for a larger wedding The Pavillion Events Centre can comfortably seat up to 200 people.

We've taken all of the guess-work out of the food planning process. We'll make sure you've got it just the way you want and your guests will remember every part of the great day. We offer great choices without the restrictions that annoy most people. It's almost as good as dining off a regular menu and we're never fussed by special requests.

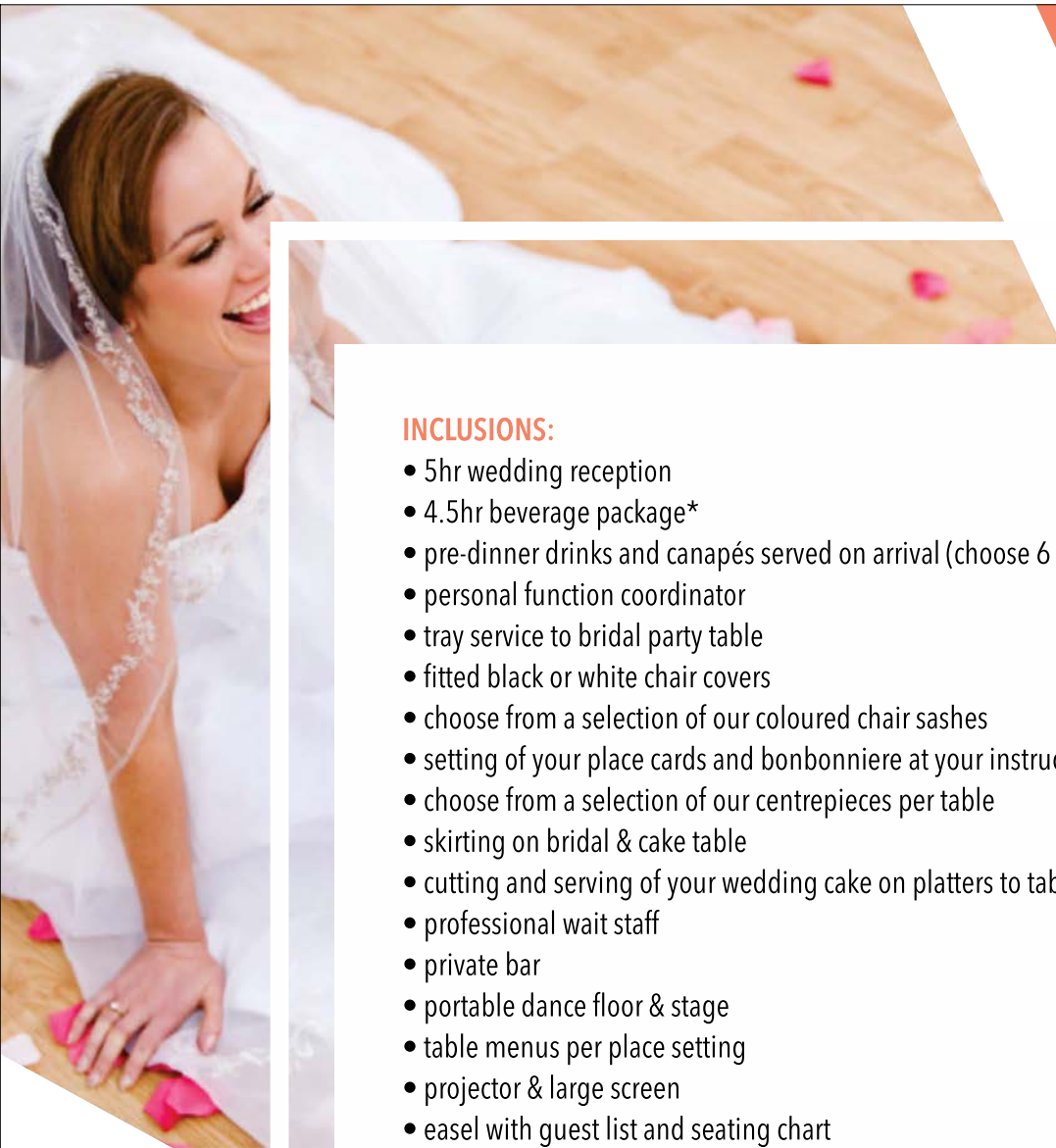
Our Events Co-ordinator will be on hand from the first moment you contact diggers right through until your wedding night. It is our pleasure to make sure that your special night goes exactly as you would like it.

## STANDARD INCLUSIONS:

- \* Data Projector and Screen (own laptop)
- \* Audio Connectivity for Music (own device)
- \* 2 x Roving Microphones
- \* Table Linen – Black or White
- \* Table Skirting
- \* Linen Napkins
- \* Cutlery and Crockery
- \* Continuous Tea and Coffee
- \* Portable Dancefloor
- \* Portable Stage
- \* Private Bar and Staffing
- \* Shared Balcony (alternative smoking area's available)



# All Inclusive



## INCLUSIONS:

- 5hr wedding reception
- 4.5hr beverage package\*
- pre-dinner drinks and canapés served on arrival (choose 6 items)\*
- personal function coordinator
- tray service to bridal party table
- fitted black or white chair covers
- choose from a selection of our coloured chair sashes
- setting of your place cards and bonbonniere at your instruction
- choose from a selection of our centrepieces per table
- skirting on bridal & cake table
- cutting and serving of your wedding cake on platters to tables
- professional wait staff
- private bar
- portable dance floor & stage
- table menus per place setting
- projector & large screen
- easel with guest list and seating chart
- 2 x roving microphones
- wishing well or bird cage
- mr & mrs | mr & mr | mrs & mrs sign on bridal table
- complimentary wedding tasting
- black or white table cloths
- linen napkins
- all crockery & cutlery
- high tables with coverings
- tea & coffee station
- in-house speaker system with ipod or bluetooth connectivity
- complimentary wifi

2 course alternate menu \$125.50pp (option 1 plated menu)

3 course alternate menu \$135.50pp (option 1 plated menu)

kids menu \$15.95 pp (see kids menu on back page)

## non beverage package option

2 course alternate menu \$85.50pp

3 course alternate menu \$95.50pp

## minimum of 40 adults

\* Pre-dinner drinks included in 5 hour duration of reception. Beverage pack includes Tap Beer, House Wine, Postmix Soft Drink & Juice.



## OPTION 1

please choose 2 items per course

### entrees

- prawn cocktail tossed w spicy tomato mayonnaise (gf)
- sweet corn & zucchini tartlets w dressed country salad
- potato & leek soup
- braised beef & mushroom ragout tossed over al dente pasta
- chilli & coriander chicken strips w ginger rice & asian coleslaw (gf)
- classic caesar salad w garlic crouton & crispy bacon

### mains

- chargrilled sirloin beef w roast root vegetable mash & red wine jus (gf)
- grilled barramundi fillet w smashed chats in a herb & garlic butter served with a sauteed cherry tomato (gf)
- chicken supreme w garlic mash & fresh seasonal vegetables served with a creamy mustard sauce (gf)
- infused butternut pumpkin & sage risotto w goats cheese
- pork cutlet w sage on a garlic potato mash (gf)
- classic braised lamb shank on a bed of creamy garlic potato mash & roast pumpkin
- mustard crusted roast beef served with roast vegetables & fresh seasonal vegetable & gravy (gf)
- slow roast pork served with roast vegetables & fresh seasonal vegetable, Apple sauce & gravy (gf)

### desserts

- warm sticky date pudding w butterscotch sauce & vanilla ice-cream
- homemade chocolate brownie with espresso chocolate sauce & cream
- french vanilla cheesecake sweetened w mango & passionfruit couli
- white chocolate bread & butter pudding w macerated strawberries

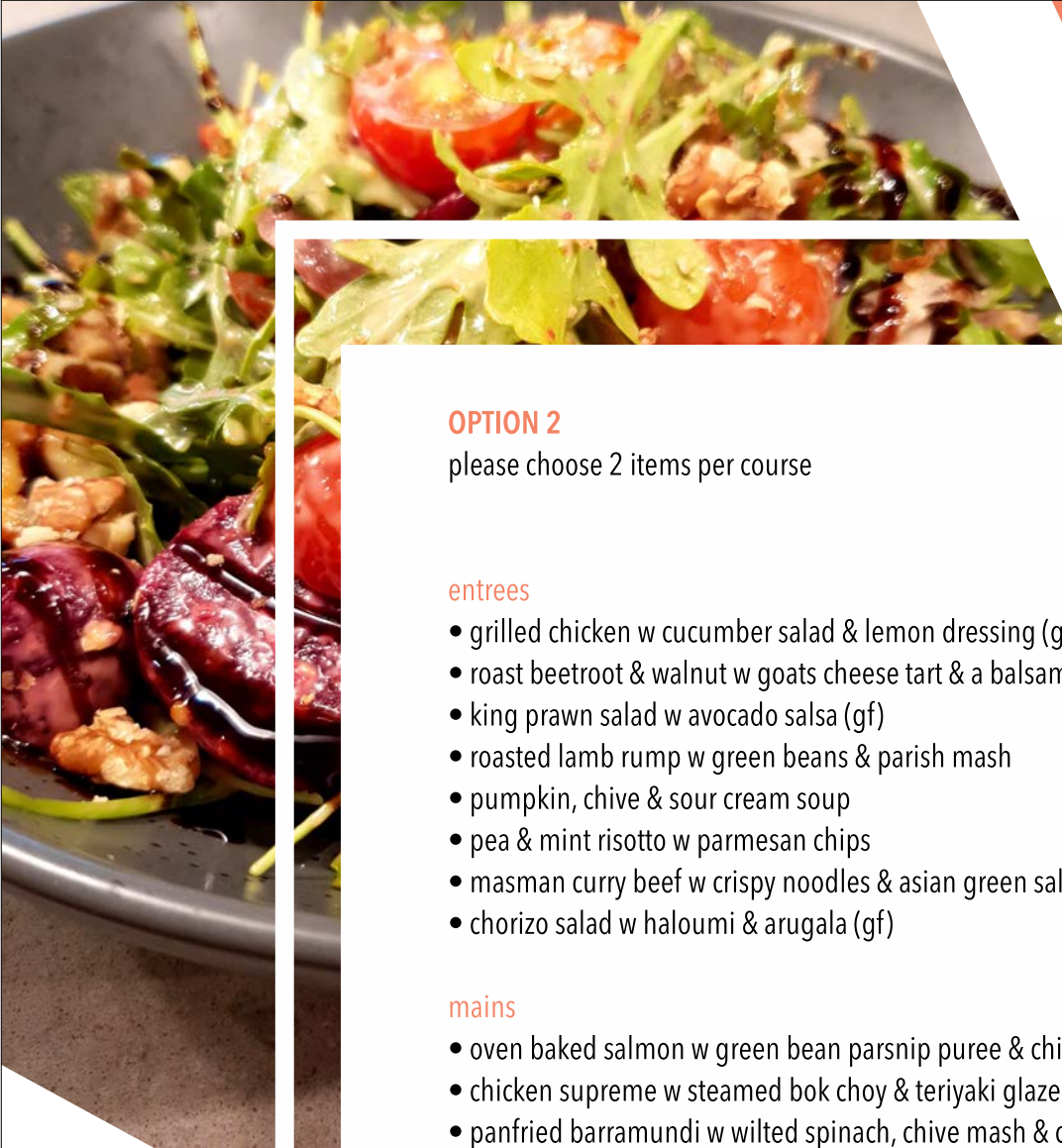
freshly brewed coffee & tea w dinner chocolates

2 course - \$41.95pp

3 course - \$51.95pp

minimum of 35 adults





## OPTION 2

please choose 2 items per course

### entrees

- grilled chicken w cucumber salad & lemon dressing (gf)
- roast beetroot & walnut w goats cheese tart & a balsamic glaze (gf)
- king prawn salad w avocado salsa (gf)
- roasted lamb rump w green beans & parish mash
- pumpkin, chive & sour cream soup
- pea & mint risotto w parmesan chips
- masman curry beef w crispy noodles & asian green salad
- chorizo salad w haloumi & arugala (gf)

### mains

- oven baked salmon w green bean parsnip puree & chimichurri (gf)
- chicken supreme w steamed bok choy & teriyaki glaze
- panfried barramundi w wilted spinach, chive mash & citrus butter (gf)
- chargrilled sirloin w roast chat potatoes, rocket salad & sauteed cherry tomatoes (gf)
- roast chicken breast w wild mushrooms & goats cheese risotto
- beef tenderloin w sweet potato rosti & buttered green beans
- pork cutlet w sage mash & confit apple sauce (gf)
- potato gnocchi w crispy bacon & sage butter
- chargrilled vegetable stack, polenta square & basil pesto

### desserts

- vanilla profiteroles w melted chocolate & mango sauce
- vanilla bean pannacotta w berry compot (gf)
- silky chocolate tart
- spanish churros w a dipping salted caramel sauce
- lemon curd tart
- tiramisu w fresh strawberries & a vanilla chantilly cream

freshly brewed coffee & tea w dinner chocolates

2 course - \$55.95pp

3 course - \$65.95pp

minimum of 35 adults

# Cocktail



## cold canapés

- trio of dips w turkish bread
- tomato & basil bruschetta
- vegetable crudites w hommus
- cooked king prawns & cocktail sauce
- vegetable cruditiés & hommus
- grilled chicken tartlets w basil mayonnaise
- roast beef crostini topped w horseradish cream
- assorted nori rolls w dipping sauce
- smoked salmon crisp bread w aioli

## hot canapés

- mini cocktail beef pies
- spinach & feta filo parcels
- battered fish w lemon & house tartare sauce
- thai style fishcakes w dipping sauce
- tandoori chicken sticks & cucumber raita
- crispy pork belly w sweet & sour sauce
- vegetable rolls w sweet chilli dipping sauce
- petite sausage rolls
- mixture of spinach & feta and lorraine quiche
- bbq meat balls w a smokey bbq sauce
- sundried tomato & basil arancini w marina sauce
- steamed chicken dumplings w soy & sesame sauce

## something sweet

- chocolate coated strawberries
- individual caramel slice
- rockmelon & honeydew melon sticks
- individual cherry slice
- mini cornetto ice-creams

## minimum of 40 adults

choice of 8 items	\$31.95pp
choice of 10 items	\$40.95pp

# Platters



## hot platters

Select any 5 - feeds 8 to 10 people	\$95
Select any 6 - feeds 10 to 12 people	\$105
Select any 7 - feeds 12 to 14 people	\$115

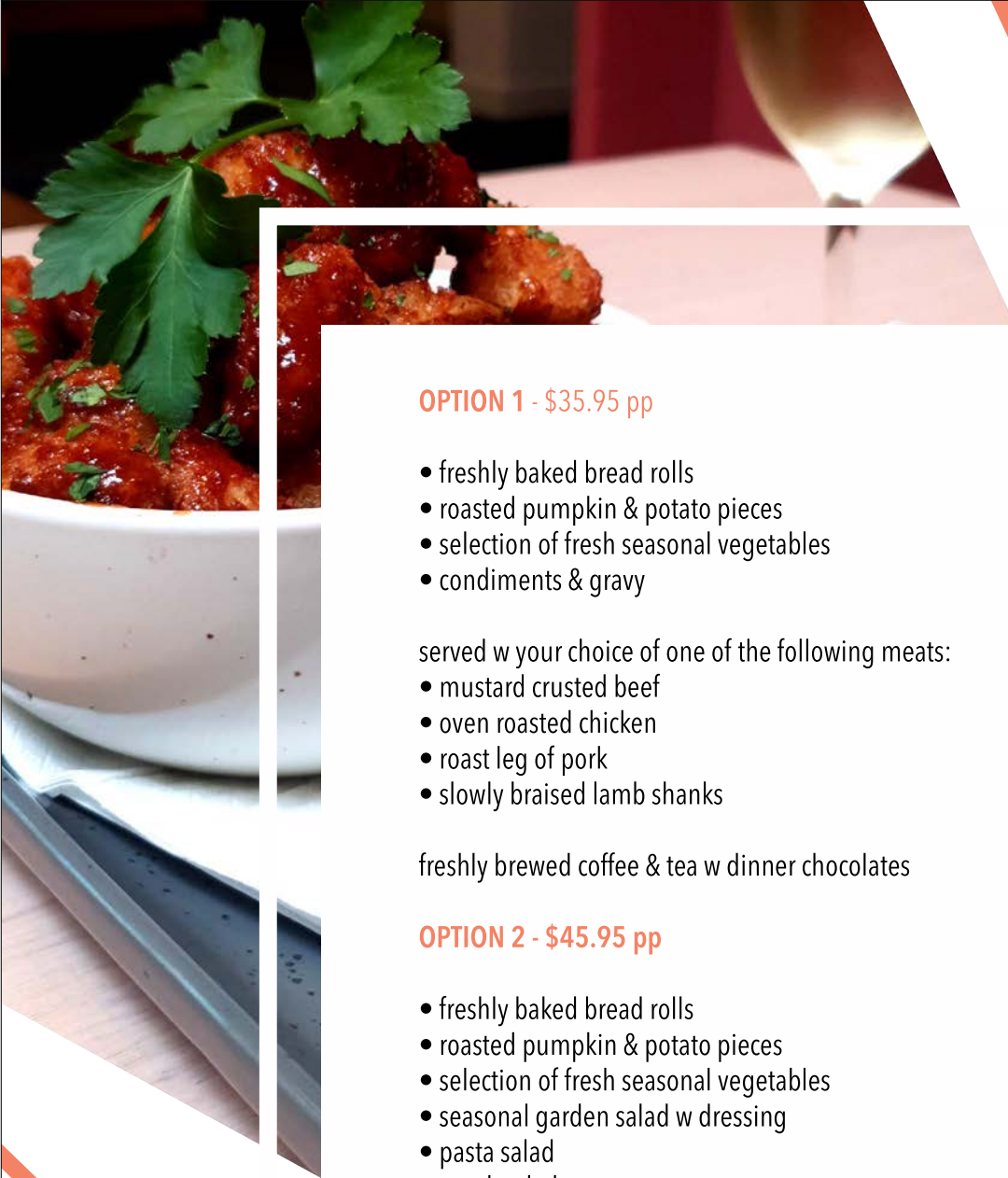
Mini Sausage Rolls	14 pieces
Mini Pies	14 pieces
Mini Pizza	10 pieces
Marinated Chicken Wings	14 pieces
Cocktail Satay Skewers	10 pieces
Tempura Fish Cocktails	14 pieces
Chicken Breast Nuggets	14 pieces
Mini Spring Rolls	14 pieces
Mini Chicken Dim Sims	14 pieces
Mini Beef Dim Sims	14 pieces
BBQ Meat Balls	28 pieces
Vegetarian Samosa	14 pieces
Money Bags	14 pieces
Salt & Pepper Squid	10 pieces
Four Cheese Arancini Balls	28 pieces

## cold platters

Fruit	\$65
Assortment of fresh seasonal fruit	
Cabanossi	\$70
800g sliced cabanossi, 1kg cubed tasty cheese, 100g jatz crackers & 3 dips (hummus, beetroot & pesto)	
Crudities & Dips	\$30
150g carrot sticks, 150g celery sticks, 200g corn chips & 3 dips (hummus, beetroot & pesto)	
Cheese	\$40
100g Camembert, 100g Blue Vein, 100g Cheddar, 1 box water crackers, 100g jatz cracker & lavash bread	
Classic Sandwiches	\$60
Contains 10 sandwiches, cut into quarters - 40 pieces. 2 x ham, cheese & tomato on white, 2 x ham, cheese & tomato on brown, 2 x egg & lettuce on white, 2 x egg & lettuce on brown, 1 x salad on white, 1 x salad on brown	

Platters available as an addition to Plated, Cocktail or Buffet Package only.  
All platters shown are for 10 people

# Buffet



## OPTION 1 - \$35.95 pp

- freshly baked bread rolls
- roasted pumpkin & potato pieces
- selection of fresh seasonal vegetables
- condiments & gravy

served w your choice of one of the following meats:

- mustard crusted beef
- oven roasted chicken
- roast leg of pork
- slowly braised lamb shanks

freshly brewed coffee & tea w dinner chocolates

## OPTION 2 - \$45.95 pp

- freshly baked bread rolls
- roasted pumpkin & potato pieces
- selection of fresh seasonal vegetables
- seasonal garden salad w dressing
- pasta salad
- greek salad
- condiments & gravy

served w your choice of one of the following meats:

- mustard crusted beef
- oven roasted chicken
- roast leg of pork
- slowly braised lamb shanks

your choice of one of the following dishes:

- thai chicken curry served w jasmine rice
- beef stroganoff w steamed rice
- butter chicken w pilaf rice
- sweet & sour pork w jasmine rice

pavlova w fresh cream

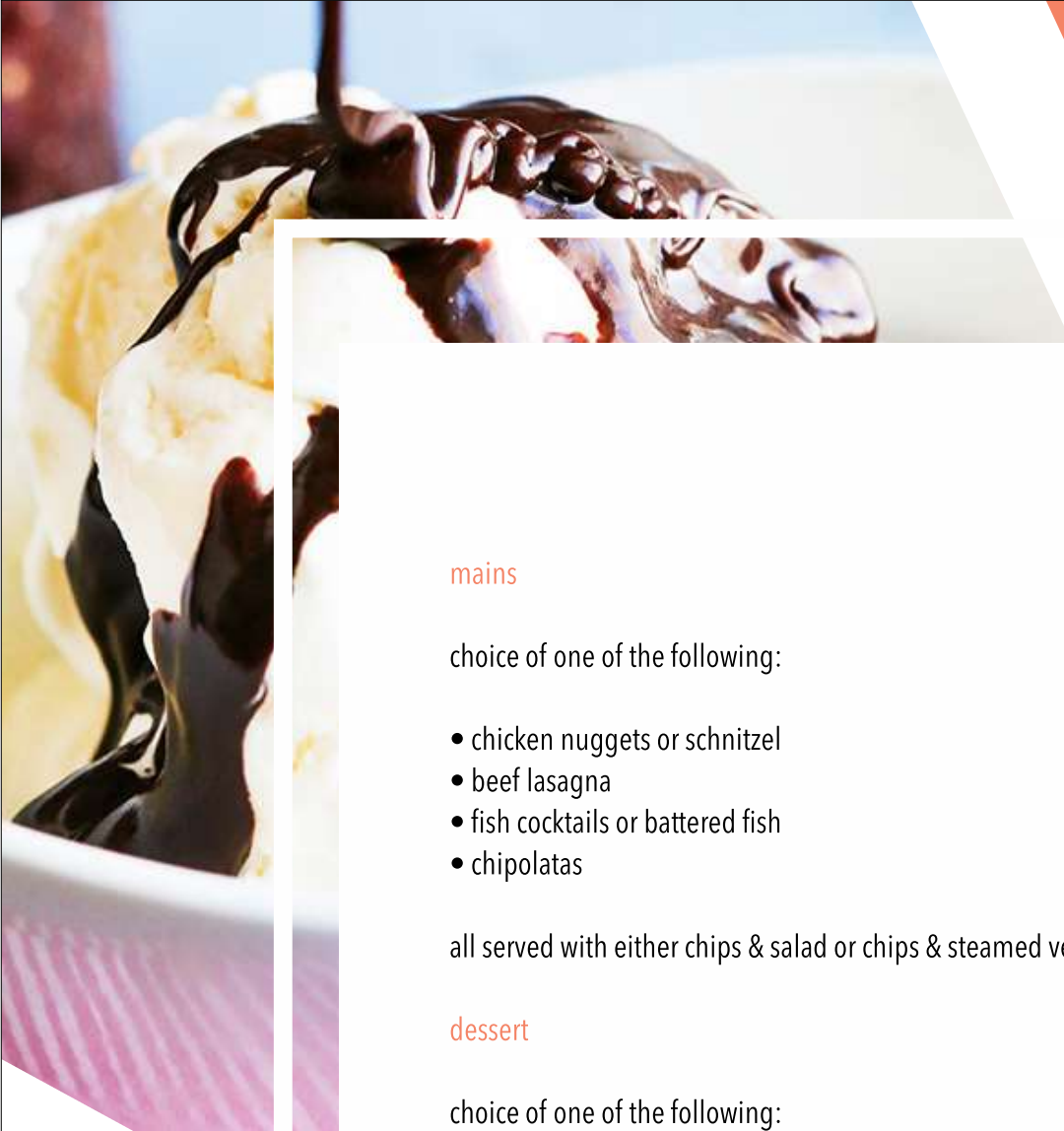
chef's selection of cheesecake bites

fresh seasonal fruit platter

freshly brewed coffee & tea w dinner chocolates

minimum of 40 adults





### mains

choice of one of the following:

- chicken nuggets or schnitzel
- beef lasagna
- fish cocktails or battered fish
- chipolatas

all served with either chips & salad or chips & steamed veg

### dessert

choice of one of the following:

- fruit salad with ice-cream
- ice cream with chocolate topping

includes a cup of softdrink

\$15.95 pp

menu available for children up to 12 years

# Kids

# Gallery



## TERMS & CONDITIONS

**ROOM HIRE:** Room hire quoted is for 5 hours. Additional hours may be available, please speak with your Events Coordinator. 15% surcharge is applicable on Sundays & Public Holidays.

Function room bar closure and house lights will be turned on 30 minutes prior to function cease time. Alternative bars are available in other areas of the club during club trading hours.

**NAKED FLAMES:** Naked flames and smoke effects MUST NOT be used at diggers. Using naked flame in the venue may trigger the in-house fire detection system. If in doubt, please contact the diggers@ the entrance Events Coordinator for clarification. Any activation of the in-house fire detection system will attract a fine that will be added to your end of event settlement invoice. Birthday candles are accepted.

**GUARANTEE OF NUMBERS:** Minimum numbers for plated & buffet events - 35 adults. Minimum numbers for cocktail events - 40 adults.

The final number of guests attending your function is required 14 days prior to your event. diggers@ the entrance reserves the right to charge for all meals ordered in accordance with this agreed number even if less guests should attend. Numbers may increase after this 14 day period and additional cost will incur.

**SECURITY DEPOSIT:** To secure the room and desired date we require a \$200 deposit, a room hire agreement will need to be signed and returned to the events department along with a copy of your credit/debit card details, the deposit amount will be credited to your final account.

**DECORATIONS BOND** (If applicable): A \$300 bond will be applied to your final account, if you decide to use our decorations, this bond will be refunded back to your account within 10 working days at the completion of your event providing there is no damage. If any decorations are unaccounted for and these items are not returned to the club within 7 days after your event your full bond will be forfeited.

**HANGING DECORATIONS / ITEMS** – No decorations are to be hung from the Pavillion room roof or on the painted gyprock walls, if this occurs and the paint has peeled off when blue tac or tape is removed, the organizer will forfeit the deposit amount.  
Note: decorations can be hung from any of the glass paneling in the Pavillion room.

**FINAL PAYMENTS:** Final payment is required 14 days prior to the event. Payment can be made over the phone using a Visa card, MasterCard or AMEX card or via Cash, Eftpos, Cheque at our reception desk or direct debit Please find our Diggers Account details below for direct deposit: please put the date of your event in the message section.

BSB - 332028 Account No. 554797023

Please email [functions@diggersattheentrance.com.au](mailto:functions@diggersattheentrance.com.au) if direct depositing so that your event can be confirmed in our system. Alternatively you can pay over the phone or in person at our reception desk.

**PARKING:** Complimentary parking located at front and rear of building.

**BYO FOOD/BEVERAGE:** No food or drinks from outside diggers@the entrance are permitted to be brought into your event – celebration cakes & lolly buffets are excluded.

**ALCOHOL AS GIFTS & PRIZES:** In accordance with the Independent Liquor and Gaming Authority, all alcohol products given or received as gifts or prizes, must remain unopened and be removed from the club premises no later than midnight (Monday to Saturday) and 11pm (Sunday).

**CANCELLATION:** In the event of cancellation, our policy charges area as follows:

- \* More than 3 months' notice, your full deposit will be refunded
- \* Between 3 months & 60 days' notice, your full deposit will be retained
- \* Between 60 & 30 days' notice, 25% of total projected revenue will be incurred and your full deposit will be retained.
- \* Between 30 & 10 days' notice, a cancellation fee of 50% of total projected revenue will be incurred and your full deposit will be retained.
- \* Within 10 days' notice, a cancellation fee of 100% of the total projected revenue will be incurred and your full deposit will be retained.

**INSURANCE:** diggers@ the entrance will take the utmost care in the service of our events, however, can accept no responsibility for damage, loss of merchandise or exhibits left in the Club by a member, visitor, organizer or contractor prior, during or after an event. The responsibility lies with the member, visitor, organizer or contractor who we advise to arrange their own insurance.

**MINORS ATTENDING FUNCTIONS:** All minors will be the responsibility of the organiser at the function and must remain inside the room, excluding 21st Birthdays - all minors must be accompanied by a parent or guardian.

**ACCOMODATION:** Ibis Styles The Entrance, overlooking the stunning Tuggerah lakes, is attached to diggers@ the entrance via an enclosed link bridge. If you are interested in booking accommodation for your upcoming event, please contact Ibis Directly on 4336 0400.

**PRICE VARIATIONS:** Every endeavor is made to maintain prices as printed but these may be subject to increase at the Management's discretion to meet rising costs that are beyond our control.