

Winter Special

Also available Fridays and Sundays throughout the year

\$85 per person

To celebrate your wedding day, the Valley View Reception Centre offers the ideal location. Situated in the heart of the Swan Valley wine region, with stunning views across the Swan Valley up to the darling ranges, what could be more romantic?

Use our English style garden for your ceremony followed by pre dinner nibbles in our alfresco.

A crudité platter of dips, cheeses, olives, crisp vegetables etc is served. Once inside your guests have a choice of two styles of menus either . . .

Formal dinner or the chef's buffet

Banquet

- One choice for Entree
- One choice for Mains
- One choice for Dessert

Chef's Buffet

Beverages (Approx 5 hours)

Beers - Hahn light, little creatures Rodgers

Red Wine – Hardy Riddle Range, Cabernet Merlot and Shiraz Cabernet

White Wine – Hardy Riddle Range, Fruity White, Sauvignon Blanc and Chardonnay

Sparkling Wine Hardy Riddle Brut Reserve NV

Included in our wedding packages

Ceremony in the grounds, included is

- Our Colourful Gardens & Gazebo
- Red Carpet Runner
- 20 White Chairs for your guests (\$2.00 each for extra chairs)
- A Wrought Iron Table with cloth & 2 wrought iron chairs with covers for you to sit on while you sign the register

Reception

- Venue Hire
- Chair Covers & Bows with your choice of black or white chair cover and 12 different colour choices on the bow
- All Table Linen including skirting and Linen Napkins with 8 colours to choose from
- Centre pieces, our wrought iron Candelabras for your centre pieces complete with bevelled mirror and tea lights

To view the venue please call 9296 0211

Ask for Chris or call 0421 849 134

Package Menu Options

BANQUET MENU

Entree Selection/choose one!

Smoked Chicken and Pumpkin Salad with a Citrus Dressing

Traditional Antipasto Plate consisting of Tasmanian Smoked, Salmon, Ham, Salami, Sun Dried Tomatoes, Brie and a Salad Garnish

Traditional Minestrone Soup

Leek, Ham and Potato Soup topped with Herb Croutons

Spinach and Goats Cheese Tartlet on a bed of Salad Greens dressed with warm Truffle Oil

Pate served with Shiraz Relish Salad Garnish with Bread and Crackers

Smoked Salmon with Cream Cheese on a bed of Tomato and Spinach with Lemon, Dill and Extra Virgin Olive Oil

Sautéed mushrooms with leeks in a cream sauce topped with puff pastry finished With hollandaise sauce

Bruschetta -Tomatoes diced with Spanish onion and basil topped with feta on toasted Italian bread

Main Course Selection/choose one!!

Beef Wellington in Red Wine Jus with a Thyme and Potato Puree

Roast Pork Fillet with Caramelized Apple and Date Chutney on a bed of Roast Vegetables Filled with a Light Mustard Sauce

Seasoned Snapper Fillet on a bed of Rocket and Baby Spinach finished with a capsicum and Lemon Myrtle Dressing

Medium Roasted Rack of Lamb on a bed of Cuscus topped with a mint and pine nut salsa and slow roasted tomato

Slow Roasted Sirloin of Beef on a Garlic Potato Puree with Cracked Black Pepper Sauce and Sweet Potato Crisps

Chicken Breast Filled with Brie and Sundried Tomato Encased in Puff Pastry served with a Chardonnay Cream Sauce

All Served with Seasonal Vegetables
Vegetarian options available

Dessert Selection/choose one!

Australian Cheese Plate, Blue, Cheddar and Brie with Fresh and Dried Fruits

Death by Chocolate Mud Cake with Thickened Cream Garnished with Pistachio Nuts

Classic Zesty Lemon and Lime Brulee

Chocolate and Strawberry Gateaux with a Berry Compote and Thickened Cream

Chocolate and Orange Bread and Butter Pudding

Percolated Coffee and Tea

Buffet Menu

Bread

Basket of Bread Rolls

Hot Dishes

Chicken Chasseur with fresh Tarragon and Roma Tomatoes

Beef Rump infused with Red Wine, Garlic and Rosemary

Snapper in a White Wine Sauce

Cold Dishes

Garden Salad Mixed Leaves, Cucumber, Tomato, Capsicum, Spanish

Onion with a Balsamic Dressing

Potato Salad Flavoured with Saffron and Cumin

Antipasto Plate Consisting of Ham, Salami and Roast Beef, Eagle Vale Marinated Olives, Danish Fetta, Char Grilled Vegetables and

Caramelized Onions

Dessert

Lemon Lime Brulee

Chocolate Mud Cake

served with Thickened Cream

Percolated Coffee and Tea