

Moore Park Inn



Moore Park Reception Centre

"The setting for the perfect wedding"

Thank you for enquiring about Moore Park Inn and Archie's on the Park for your forthcoming wedding reception. We are proud of our reputation as one of the New England region's leading venues. If you haven't already done so please make an appointment to inspect our facilities first hand.

The features of Moore Park include:

- Four acres of landscaped grounds
- Deluxe Bridal Suite, with Breakfast Atrium & Spa Bath
- Boutique accommodation
- An elegant reception area seating up to 100 guests
- National Trust listed historical Homestead & Chapel
- A garden courtyard for pre-dinner drinks & hors d'oeuvres
- An award winning team of Chefs offering a wide range of menus
- Superior service from professional and friendly staff
- An experienced management team to ensure your wedding day is a special day

Menus

Our function menus are included in the following pages. Our Executive Chef has prepared menu choices ideal for groups of all sizes. These menus serve only as a guide to the range of cuisine available, so if you have any special requests or if you would like us to design a menu especially for you, we will be delighted to do so. There are many options you can explore in order to design that special menu for your wedding.

The menu is usually decided during the month prior to the reception but in the meantime feel free to call if you have any queries.

Beverages

There are many different options available for beverage service and included is a list of suggestions. Well trained staff will be on hand to look after all your guest's beverage requirements throughout the entire duration of your reception. We can design a beverage plan to suit your budget and you only pay for exactly what is used. If there is a wine or any beverage you can't find on the list, please ask.

Most receptions start with beer, light beer, non-alcoholic fruit punch and champagne or white wine. During the meal a red and a white wine are usually selected and served by beverage staff. In readiness for the speeches and toasts, champagne can be offered to guests or existing drinks are topped up.

Accommodation

Your guests will appreciate the benefit of quiet accommodation adjacent to the reception area.

Where accommodation is required, we shall hold our motel rooms for your guests to make their reservations. The release of rooms to non wedding guests is usually timed to be in line with your RSVP date. Guests will be required to book and confirm their accommodation directly with Moore Park. Bookings fill fast so remember to reserve accommodation for close family well in advance.

You will find all of our rooms to be spacious and well maintained with views open onto the acreage of the property. Moore Park Inn has been awarded many accolades through many tourism industry awards and more recently the recipient of awards from Restaurant & Catering NSW/ACT for our restaurant being considered the best in a motel, motor inn and guest house for the Northern Region & also for New South Wales for 2007, 2008, 2009, 2010.

Room Set Up & Table Plan

There are many ways in which the room can be set for your special day. We suggest situating the Bridal Table along the windows next to the garden as this provides your guests with the best possible view of the Bridal Party.

The cake table is usually set up adjacent to the Bridal Table and a cake knife is supplied when necessary. A gifts table can be set up in a suitable position.

Closer to the date we will provide you with a draft table plan that has the suggested number of settings for each table. The tables are set with white linen table cloths & napkins. We do have a variety of candle options on offer and these can be discussed & viewed during one of our meetings. If you wish, ribbon can be tied in a bow around the napkin in a colour that suits your theme. This ribbon should be cut into at least 75cm lengths, and dropped into Moore Park a week prior to your reception so the napkins can be rolled.

You are welcome to view the reception area when fully set up for another wedding prior to your date. This gives you an opportunity to get ideas and a feel for the room. Please ring in advance if you plan to drop out.

In the event of inclement weather the Chapel Room or the actual Wedding Reception area can be utilised for arrival drinks and hors d'oeuvres.

Room Hire

This fee covers the labour for setting the room up, re-setting, pressed linen, serviettes, candles and carpet steam cleaning. Most importantly this fee guarantees you exclusive use of the facility. Room hire is \$500 from the time your reception commences for a duration of 6 hours. Should the reception extend beyond this period of time, a labour surcharge of \$110 per hour will apply. All wedding receptions must conclude by midnight in order to comply with the terms & conditions of our Liquor License. An additional cleaning charge may apply where excessive soiling has occurred. We do ask that confetti, soap bubbles, rice & glitter are not used.

Account Payment

Final numbers for catering are required one week prior to the reception. The food will be invoiced at this point and refunds for reductions in numbers can not be accepted after this date. Settlement of this invoice is required one week prior to the wedding reception date. Cash, cheque by arrangement, direct credit and credit cards are accepted. The invoice will not be deemed to be paid in full until funds are cleared.

Beverage is invoiced as it is used during the reception. Settlement of this account is required at the end of the evening. Cash, cheque by arrangement & credit cards are acceptable. Should you wish to settle via direct credit for the beverage account, bank details will be supplied and the invoice will not be deemed to be paid in full until funds are cleared. Please note a surcharge will be applicable to some credit cards.

Deposit

To confirm your reservation, a deposit of \$500 is required to secure your booking. A receipt will be issued and this amount will be deducted from your account after the reception. *A booking can not be guaranteed until this deposit is received.*

Cancellations

All cancellations must be received in writing. If the wedding is cancelled, then the following cancellation fees apply:

Notice of 12 months or more: 100% of your deposit will be refunded

Notice of 6 – 12 months: 50% of your deposit will be refunded, subject to the date being resold

Notice of 1 – 4 months: Deposit is non refundable

Notice of less than 1 month: 100% charge of the estimated catering costs

Timing

Closer to the date we will sit down and work out the timing for your reception. As a guide, arrival drinks and hors d'oeuvres last for about one hour. It takes about 15-20 minutes to seat guests, so the food service generally commences about one and a half hours after the arrival time. The service and clearing of a two course menu usually takes one and a half hours and a three course menu, two hours. Delays can happen, but we do request you try to keep these to a minimum so food quality and service are not adversely affected. Again, this part of the arrangements are discussed in finer detail just prior to your reception.

Speeches

There are many different ways in which speeches can be presented and this is entirely your decision. We advise that you have the speeches after dessert so the food service is not interrupted and most people mingle after speeches therefore wasting desserts. Below is a suggested format that has worked well at receptions in the past:

On seating

- MC introduces Bridal Party
- Brief welcome – usually by your MC
- Grace - optional

After food service

- Toast to Bride & Groom by close family or personal friend
- Response by Groom and/or Bride and toast Bridesmaids
- Best Man's speech (responds on behalf of Bridesmaids)
- Main parents speech and closing
- Reading telegrams by Groomsmen
- Cutting of the cake and Bridal Waltz

Your Master of Ceremonies will be briefed on the evening's proceedings during a meeting which can be arranged closer to the date of the wedding. A public address system is available if required.

Flowers

Flowers and room decorations are a very personal item, and as such we request you organise these yourselves. Most wedding receptions do opt for these decorative touches by way of floral and room decorations and your florist is the best person to speak with for advice on this matter.

The Wedding Cake

Just like the flowers we prefer that wedding cakes are organised independently. Traditionally the wedding cake is cut and presented on two large silver platters for the Bridesmaids to serve during coffee. However, if you wish to serve your wedding cake as dessert, our chefs will cut and individually plate up your wedding cake for \$6.50 per head. Please refer to our Desserts section of the menus for more information on the presentation of this style of dessert.

Moore Park

Music

The Chapel Room is ideal for after dinner music with a jazz band, disc jockey or whatever type of entertainment you wish. Although we are only too happy to suggest various options we will leave the organisation and payment of the music in your hands. The grand piano is available if you wish to organise a pianist during dinner and the garden courtyard works perfectly for a string ensemble during arrival drinks.

Can we get Married at Moore Park?

Yes, you are welcome to be married on the grounds of Moore Park. There are a few options to choose from so please feel free to enquire. An additional fee of \$175 will apply to cover extra costs involved in the setting up of the location of your ceremony.

Goods and Services Tax

All prices quoted in this and other Moore Park information are inclusive of the 10% GST.

Questions

Please give us a call if you have any questions whatsoever regarding this package. We look forward to meeting you over the coming months to organise your reception.

Menus

Archie's on the Park function menus are designed so you can choose the style of menu you require, tailored to suit your budget. You will find on the following pages choices of entree, main fare & dessert in separate price categories. All function menus are priced to include crusty damper rolls.

Please note that these menus serve only as a guide to the type of cuisine available for functions. If you have any special requirements, questions or requests, you are welcome to contact us.

Prices may vary due to availability and as a result of market value. If this situation should arise after your menu has been decided upon, you will be advised of this with the option to alter your menu choices available to you in this instance.

These menus are designed to be served alternate drop. Should you require a menu with choice or wish to elect to serve a triple drop menu, your menu selection will require individual costing.

Final numbers, which shall be invoiced, are required one week prior to the function. All prices include GST.

Hors d'oeuvres

\$6 per person

Includes 3 styles of cold canapés, served on Blinis or in Mini Savoury Tarts, with hot Hors d'oeuvres of vegetarian mini spring rolls & samosas

You may wish to offer an extended range of Hors d'oeuvres, choices of which are available upon request, and are subject to additional costing, once your choices are finalised.

Tea & Coffee served with Chocolate Fudge

\$4 per person

Entrees

\$14 per person

Chef's selection of soups:

- Cream of mushroom soup with lemon & rosemary
- Roasted pumpkin & cumin seed
- Cream of potato & leek with bacon lardons
- Vegetable gateau, with black olive tapenade & lavosh
- Savoury Tart Platter

\$16 per person

- Braised beef and mushroom, served in a crisp pastry case
- Chicken & asparagus / mushroom crepe (seasonal)
- Warm Thai beef salad with a lime & lemongrass dressing
- Miso Soup served with scallop dumplings

\$18 per person

- Warm salad of lamb loin with a chilli-mint dressing
- Antipasto platters – per 2 guests
- Asparagus spears rolled in prosciutto with a cracked pepper hollandaise (seasonal)
- Salad of warm smoked trout, potato, tomato and herbs
- King prawn fettucini with lemon, chilli & garlic (60 guests or less)
- Seasoned smoked salmon with a tomato salad & caper confit
- Tasmanian Oysters – served natural (half dozen)

\$19 per person

- King prawn and avocado salad with a strawberry vinaigrette
- Confit salmon served with goats cheese cream on a fennel & celery salad
- Tasmanian oysters served with kaffir lime jelly (half dozen)
- Salad of thinly sliced rare eye fillet with a dijon mustard mayonnaise,
served with capers, lemon & salad leaves

Main Fare

\$28 per person

Breast of chicken pocketed with bacon & bocconcini finished with a roasted tomato jus

Lamb shanks braised in tomato, chickpeas & bacon served on soft polenta
with preserved lemon & parsley gremolata

a choice of pan seared Atlantic salmon or fillet of Barramundi,
served on creamed potato, with a tomato & herb salsa,

Confit duck served on a roasted field mushroom risotto drizzled with parmesan oil

\$30 per person

Char grilled porterhouse served on a bed of creamy mash potato
& topped with a red wine jus (60 guests or less)

Roasted fillet of barramundi on a prawn & fennel risotto topped with a dill mayonnaise

Chicken breast fillet with a smoked tomato & potato gratin served with a thyme jus

Chinese five spice duck breast on sautéed bok choy & saffron pilaf rice

\$32 per person

Roasted scotch fillet served on a bed of creamed potato & topped with a red wine jus

Grainfed lamb loin rolled with a basil and pinenut stuffing, served with balsamic marinated tomatoes

Breast of chicken stuffed with apricots & walnuts & finished with a white wine & tarragon sauce

Rack of lamb (4 cutlet), served on either creamed potato or sesame infused sweet potato
& topped with a red wine jus

Crisp skin barramundi served with blue swimmer crab cake & bok choy sautéed in ponzu sauce

Breast of chicken rolled in prosciutto on truffled mash, asparagus & a mustard sauce

\$33 per person

Roasted scotch fillet served with your choice of accompaniments:
whole roasted onions, button mushrooms, with a seeded mustard jus
parsnip puree, caramelised onion & sautéed brussel sprouts
potato gratin served on pepperonata with fresh sugar snap peas (sugar snap peas are seasonal)
please choose your accompanying jus or sauce

Bearnaise Sauce

Red Wine Jus

Thyme Jus

Loín of Lamb rolled with Spinach, Fetta & Pine Nuts
on Cannellini Bean Purée & Red Pepper Sabayon

Dessert

Please note that most desserts are served with vanilla bean ice cream, however you may choose from the selection below if you wish to accompany your dessert choice with ice cream other than vanilla bean

\$14 per person

a trio of sorbet & ice cream:

selections may be made from the list below

Ice creams include....

Vanilla Bean, Dark chocolate, White chocolate, Butterscotch, Turkish Delight, Honeycomb, Gingerbread, Praline, Roasted Almond, Lemon Curd, Lavender & Honey, Cardamon, Chamomile, Orange & Saffron, Coconut, Coffee, Yoghurt, Custard Apple, Caramel, Honey Bay Leaf, Pistachio, Liquorice

Sorbets include....

Lemon, Lime, Passionfruit, Pineapple, White Chocolate, Dark Chocolate, Green Apple, Caramelised Apple, Mixed Berry, Yoghurt, Mango, Pear & Rosewater, Raspberry, Peach, Quince, Honey Dew & Midori, Lychee, Persimmon, Lavender, Champagne & Vanilla

\$16 per person

Classic lemon tart

Chocolate & hazelnut pudding, topped with a chocolate ganache

Sticky Date Pudding

Fig & Walnut Pudding

Profiteroles filled with Grand Marnier creme patissiere,
& topped with your choice of either chocolate ganache or a caramel sauce

Fresh seasonal fruit salad, served in a brandy snap basket with yoghurt sorbet
or you may choose from the selection listed above

Individual lemon & cointreau cheesecake with spun toffee on a berry coulis

\$18 per person

White chocolate & lemon panna cotta with balsamic marinated strawberries & hazelnut ladyfingers

Poached seasonal fruit served on icing sugar meringue base
with your choice of ice cream with a nougatine twist

Traditional creme caramel

Dark chocolate torte

Soft centred dark chocolate fondant pudding (50 guests or less)

Brule Selection:

Mandarin & Saffron

Orange & Cardamom

Espresso & Kahlua

Dark Chocolate & Rosewater

Lime & Ginger

Function Beverages

The full restaurant wine list is available on request
Please note prices may vary due to supply and availability

Sparkling Wines

Seppelt Great Western Imperial Reserve \$21

Jansz Premium Cuvee \$38

White Wines

Grant Burge Benchmark Semillon Sauvignon Blanc \$28

James Estate Chardonnay \$28

McWilliams Hanwood Sauvignon Blanc \$28

Red Wines

Cassegrain Cabernet Sauvignon & Merlot \$28

Grant Burge Benchmark Cabernet Shiraz \$28

Beer & Spirits

Tooheys New, Carlton Draught, XXXX Gold, Hahn Light - per middy \$3.00

Basic Spirits \$7.00

Non Alcoholic

Lime Zested Punch (per person on arrival) \$3.00

Soft drink \$3.00

Juice \$3.00