

Package 1

Platters - SERVED TO THE TABLE TO SHARE

- Antipasto Platters, Char Grilled Capsicum, Eggplant, Fetta Cheese, Olives, Semi dried Tomato, Cold Meat, Dips Bread

Main Course - SERVED ALTERNATE

- Roast Chicken Maryland with Roasted Vegetables, Potato, Pumpkin, Steamed Vegetables, Carrot and Beans, Gravy and Dinner Roll with Butter
- Roast Beef with Roasted Vegetables, Potato, Pumpkin, Steamed Vegetables, Carrot and Beans, Gravy and Dinner Roll with Butter

Dessert - SERVED ALTERNATE

- Mississippi Chocolate Mud cake served with Berry Coulis and Double Cream
- Lemon Citrus Cheesecake with Citrus Sauce and Double Cream

\$40.00 Per Person

Package 2

Platters - SERVED TO THE TABLE TO SHARE

- Antipasto Platters, Char Grilled Capsicum, Eggplant, Fetta Cheese, Olives, Semidried Tomato, Cold Meat, Dips Bread

Main Course - SERVED ALTERNATE

- Prime Porterhouse Steak cooked Medium served on Potato Rosti with Seasonal Steamed Vegetables and drizzled with a Beef and Red Wine Jus
- Grilled Chicken Breast wrapped in Prosciutto served atop Traditional style Caesar Salad finished with Parmesan Wafers

Dessert - SERVED ALTERNATE

- Individual Lemon Citrus Tart with Citrus Sauce, Vanilla Ice Cream and Double Cream
- Mississippi Chocolate Mud cake served with Berry Coulis and Double Cream

\$43.90 Per Person



Package 3

Fingerfood - SERVED WITH PRE DINNER DRINKS

- Individual House made Quiche Lorraine
- Vegetarian Mini Spring Rolls with Sweet Chilli Dipping Sauce
- Greek Style Lamb Balls with Dipping Sauce
- Individual Mediterranean Tartlet

Main Course - SERVED ALTERNATE

- Prime Porterhouse Steak cooked Medium served on Potato Rosti with Seasonal Steamed Vegetables and drizzled with a Beef and Red Wine Jus
- Chicken Breast filled with Red Peppers & Fetta served on a bed of flavoured CousCous finished with a Balsamic Glaze

Dessert - SERVED ALTERNATE

- Modern Style Chocolate & Coffee Tiramisu with Raspberries and Coffee Cream
- Individual Passion fruit Pavlova stacks with Thick Cream, Strawberries & Kiwi Fruit drizzled with Berry Coulis

\$48.00 Per Person



Package 4

Fingerfood

- Individual House made Quiche Lorraine
- Vegetarian Mini Spring Rolls with Sweet Chilli Dipping Sauce
- Greek Style Lamb Balls with Dipping Sauce
- Individual Mediterranean Tartlet

Entrée - SERVED ALTERNATE

- Lamb Filo Pastry Parcel with English Spinach, Ricotta, Semi dried Tomato on a bed of Greens finished with Balsamic
- Smoked Salmon and Asparagus Salad with Creamy house made Caper Dressing

Main Course - SERVED ALTERNATE

- Prime Eye Fillet Steak cooked Medium served on Potato Rosti with Seasonal Steamed Vegetables and drizzled with a Beef and Red Wine Jus
- Chicken Breast filled with Bacon and Camembert Cheese served on Creamy Garlic Mash with Seasonal Steamed Vegetables and finished with a Creamy Leek and Chardonnay Sauce

Dessert - SERVED ALTERNATE

- Individual Steamed Dark Chocolate Pudding with Chocolate Sauce and Double Cream
- Raspberry & White Chocolate Cheesecake drizzled with Berry Coulis and Double Cream

\$59.00 Per Person



Sparkling Wine

Mitchelton Preece Sparkling **\$24.50**

Sweet Wine

Tahbilk Dulcet **\$6.50/\$23.50**

Plunkett 490m Frizzante **\$25.00**

White Wine

Plunkett Bwood Ridge Sauv Blanc **\$6.50g/\$22.50**

Mitchelton Preece Sauv Blanc **\$26.00**

Tahbilk Chardonnay **\$25.00**

Plunkett Chardonnay **\$6.50g/\$22.50**

Mitchelton Blackwood Park Riesling **\$27.00**

Tahbilk Marsanne **\$24.00**

Red Wine

Plunkett Stone Dwellers Merlot **\$6.50g/\$35.00**

Mitchelton Preece Cab Sauv **\$6.50g/\$24.50**

Plunkett Blackwood Ridge Shiraz **\$6.50g/\$22.50**

Grenada Road Shiraz **\$28.00**

Trust Shiraz **\$52.00**

Beer

Victoria Bitter **\$5.00**

Pure Blonde **\$5.50**

Cascade Light **\$4.50**

Cascade Premium **\$5.50**

Spirits

Pineapple Cruiser **\$8.00**

Raspberry Cruiser **\$8.00**

Bundaburg Rum & Cola **\$8.00**

Jim Beam Bourbon & Cola **\$8.00**

Johnnie Walker Scotch & Cola **\$8.00**

- Beverage packages are available for on consumption charge.
- Your preferred selection of beer & wine will be served to compliment your menu at the reception.
- You may also include the provision of spirits in the package if you wish, alternatively you may decide you would like a range of pre mixed spirits available for guests to purchase themselves should they desire.
- Your beverage Tab may be set to specific budgeted amount in consultation with your event coordinator.



RECEPTION VENUE

- Reception Venue Hire is \$250 and includes the use of the pa. system with wireless microphone and all audio visual. Linen requirements, entertainment etc are additional charges

BOOKING CONFIRMATION

- Tentative bookings will remain valid for 14 days only upon which time confirmation must be made to secure the booking. The booking is only secured upon payment of the deposit (50% total food bill plus venue hire fee) along with a signed copy of this terms and conditions form agreeing to the terms and conditions as stipulated by Chinaman's Bridge Café.
- If the tentative booking period lapses and no deposit and signed agreement have been submitted the Café has the right to cancel the booking and allocate the venue to another client.

DEPOSIT PAYMENT TERMS

- 50% of total food bill plus venue hire fee is required to secure reception bookings
- Final 50% of food bill plus additional charges; linen, entertainment etc due one calendar month prior to reception
- Beverage tabs to be settled via cash, credit card or EFT on the day or evening of the reception

CANCELLATION POLICY

The following terms are applicable should you cancel your reception booking:

- Less than 30 days notice – the full deposit will be held
- 30-60 days notice – 25% of the deposit will be held
- More than 60 days notice – 15% of the deposit will be held

FINAL ATTENDANCE

- The final minimum number of guests attending the reception must be advised one month prior to the function.
- If extra guests are in attendance they will be added as an extra charge.
- Band members, entertainers, bus drivers can be catered for. Number of service personnel to be catered for must be notified in advance, charge is \$25 per person for main and non alcoholic beverages.

RECEPTION DURATION & SURCHARGES

- Our reception packages all include a 5 hour duration period.
- Any functions held on a public holiday will incur a surcharge of 10% of the total bill inclusive of all costs.

FOOD & BEVERAGE

- No BYO Food or Beverage is permitted at Chinaman's Bridge Café and the Reception venue itself in accordance with food safety and liquor licensing law. The only exception to this rule is the provision of the wedding cake.



The following range of accessories are available on site for hire to enhance your special day.

- Chair Covers Bridal Table **\$5.50 each**
- Coloured Ribbon Sash for Chairs **\$1.50 each**
- Skirting Bridal Table **\$45.00**
- Skirting Cake Table **\$25.00**
- Table Cloth White Linen **\$9.00 each**
- Linen Napkin **\$1.20 each**
- Centre Piece Arrangements Bridal Table Set of 3 **\$30.00**
- Centre Piece Arrangements Guests Tables **\$8.00 each**
- Large Arrangements for Venue **\$12.00 each**

Note: Use of wireless microphone, audio, lectern, table seating display stand, silver napkin rings, name card holders, & candle holders with tea light candles are all inclusive with the hire of the venue for your reception.

These special details complete the desired look for your individual reception, however if there are other specific items you wish to utilise we are happy to source and hire on your behalf.

Fully refundable security deposit applies to all arrangements hired.

