

Wedding Package 2015



The Deck at Regatta Point

Weddings are one of life's greatest moments, a time of commitment, tremendous joy and celebration.

The Deck at Regatta Point will offer an experience with fine wine, exceptional food, a stunning view and memories to last forever. With striking design and ambiance, The Deck at Regatta Point can create the atmosphere you have been imagining for your special day.

Our professional Wedding Coordinators will guide and support you from the very first meeting to ensure that the finest of details are carefully planned, leaving you relaxed to enjoy the big day.

You will be invited to share in a complimentary tasting to ensure that you are 100% confident that our divine menus will leave a lasting impression on you and your guests.

To make your day truly spectacular choose Canberra's most picturesque wedding venue, The Deck at Regatta Point.



Seated Wedding Packages

*minimum spends apply during peak season

Winter Weddings 10% off the package price

Package One	Package Two	Package Three
Four hour beverage package	Five hour beverage package	Five hour beverage package
Chef's selection of canapés on arrival	Chef's selection of canapés on arrival	Beverage package upgrade to package two
Crusty bread with butter	Crusty bread with butter	Your choice of three canapés on arrival
Entrée – Alternating	Entrée – Alternating	Crusty bread with butter
Main – Alternating	Main – Alternating	Entrée – Alternating
Your wedding cake served as dessert	Dessert – Alternating	Main – Alternating
Freshly brewed coffee and selection of tea	Your wedding cake served on platters	Choice of two side dishes served with main
	Freshly brewed coffee and selection of tea	Dessert – Alternating
		Your wedding cake served on platters
		Freshly brewed coffee and selection of tea



Seated Lunch Wedding Package

Four hour beverage package

Chef's selection of canapés on arrival

Crusty bread with butter

Entrée – Alternating

Main - Alternating

Your wedding cake served as dessert

Freshly brewed coffee and selection of tea

All of our wedding packages include the following;

Exclusive venue hire

PA system including iPod connectivity, lectern and microphone

Complimentary tasting for two

Gift table, cake table and knife and dance floor

Set up of your place cards and favours

Reduced meal price for children, band members and photographers





Cocktail Wedding Package

*minimum spends apply during peak season

Winter Weddings 10% off the package price

Five hour beverage package

Your choice of ten canapés

Your choice of one slider

Your choice of two substantial items

Your wedding cake served on platters

Freshly brewed coffee and selection of tea

Plus all standard inclusions

Optional Platter Upgrade

Antipasto platter

Charcuterie Platter

Seafood platter

Cheese board, assorted cheeses, crisp breads, dried fruit & nuts



Optional extras

Sides to the tables

Deck icicle lighting

Ceiling Canopy

Reception extension



Beverage Packages

Standard Four/Five Hour Beverage Package Included in wedding packages 1 & 2:

The Rothbury Sparkling, Hunter Valley, NSW
The Rothbury Estate Chardonnay, Hunter Valley, NSW
The Rothbury Estate Shiraz Cabernet, Hunter Valley, NSW
Carlton Draught
James Boag's Premium Light
Juice
Soft Drinks

Beverage Package Two Included in wedding package 3

Angas Brut Premium Cuvée, SA
Twin Islands Sauvignon Blanc, Marlborough, NZ
Mojo by Rockbare Shiraz McClaren Vale, SA
Crown Lager
James Boag's Premium Light
Juice
Soft Drinks



Beverage Package Three

Jansz Premium NV Cuvée, TAS

White Wine (Please choose two)

Pewsey Vale Riesling, Eden Valley, SA Catalina Sounds Sauvignon Blanc, Marlborough, NZ Red Claw Pinot Gris, Mornington, VIC Eden Road 'The Long Road' Chardonnay, Canberra District, ACT

Rosé (Instead of a red or white)

Foster E Rocco Rosé, Heathcote, VIC

Red Wine (Please choose two)

Smith & Hooper Merlot, Wrattonbully, SA Hollick 'Down the lane' Cabernet Sauvignon Blend, Coonawarra, SA Lerida Estate Cullerin Pinot Noir, ACT Eden Road The Long Road Shiraz, Canberra District, ACT

Beer/ Cider (Please choose two, light beer included)

Peroni Nastro Azzurro Crown Lager Coopers Original Pale Ale Corona Extra The Hills Apple Cider James Boag's Premium Light (Included)

Orange juice Mineral water Assorted soft drinks





Sample Menu

Entrée

Jamón Ibérico, herb rolled goats cheese, shaved green chilli & rocket salad with a Dijon emulsion **gf** * Herb-cured kingfish, green chilli, young coconut dressed in hot mint lime **gf** Smoked duck breast, potato rosti with a mandarin and barbequed corn salad **gf** * Beetroot carpaccio, blood orange, fetta, toasted walnuts & baby herbs **gf**, **df**, **v**

Main

Red curry & lemongrass-rubbed chicken breast, coconut rice & lime palm sugar dressed salad **gf,df**Gnocchi sautéed in a sage beurre noisette, peas, asparagus & Persian fetta **v**Herb-crusted beef sirloin confit garlic mash, maple roasted baby carrots, port jus

Sides

Freekeh, spiced roasted cauliflower, pomegranate **v**Broccolini, lemon, shaved Parmesan **gf,v**Rocket, radicchio, witlof salad with sliced beurre bosc pear, crumbled gorgonzola **gf,v**Waldorf salad – witlof, butter lettuce, caramelised apple, currants, celery & toasted walnuts **gf,v**

Dessert

Crème brûlée, compote of raspberry & blueberry **gf,v**Warm black figs, vanilla goats cheese, rum & raisin in syrup **gf,v** *

Crushed raspberry panna cotta, poached peach & blueberry cream **gf**White chocolate cheesecake, passionfruit consommé, crispies **v**

* These menu items attract a surcharge







