

# LOXLEY ON BELLBIRD HILL

## WINTER WEDDING SPECIAL

Valid from 1 June 2016 – 31 August 2017

### **Garden Ceremony**

- *A clothed table for signing the register*
- *White tulle for draping/decorating*
- *Red carpet aisle*
- *24 garden seats*
- *Setup & dismantle of garden ceremony*

### **5 hour Wedding Reception**

#### **Food on the night:**

- *Canapés – 2 choices*
- *2 course alternate plate menu*
- *Your wedding cake with vanilla bean ice cream and a mixed berry coulis as dessert*
- *Tea, coffee and chocolates*

#### **Your stay:**

#### **Bridal suite for the bride and groom at discounted rate includes:**

- *Chilled sparkling wine and fine chocolates*
- *Fully cooked country style breakfast for two*

#### **Venue for your night:**

- *Personalised menu*
- *Cake table with cake knife*
- *Glass hurricane lamps centrepieces with candles*
- *Tea light holders and candles*
- *White linen tablecloths and napkins*
- *Toasting glasses for Bride and Groom*
- *Cake knife and Cake server*
- *Country style table numbers*
- *Floor supervisor and bridal attendant*
- *Exclusive use of wedding reception venue and gardens*
- *Onsite parking*

**All of this for only \$95.00 per person**

Minimum numbers of 40 Adult guests for Monday to Thursday

Minimum numbers of 70 adult guests for Friday & Sunday

Minimum numbers of 80 adult guests for Saturday

Public holiday surcharges will apply.



# LOXLEY ON BELLBIRD HILL

## WINTER WEDDING SPECIAL MENU

### *Entrée*

*Herbed pea and pancetta risotto, Hazelnut granola and truffle oil*

*Slow baked pork belly, apple puree, chargrilled baby fennel and petite herbs*

*Warm pumpkin veloute, pumpkin seed pesto, speck crisp and thyme chantily*

*Ravioli of chicken and lemon thyme, tomato fondue and parmesan*

### *Main Course*

*Red wine braised beef cheeks, potato mash, parsnip crisp, lemon and parsley*

*Brown sugar and mustard glazed lamb rump, truffled polenta and roast baby vege*

*Roasted corn fed chicken breast, smoked bacon & warm kipfler potato salad ,confit garlic aioli*

*Cone Bay Barramundi, celeriac puree, mussel, leek and saffron nage*

### *Dessert*

***This is not included, to add dessert it is an extra \$15.00pp.***

*Dark chocolate fondant, black cherry compote, double cream*

*Vanilla bean panna-cotta, blueberries, cardoman and honey tuille*

*Warm macadamia nut and maple syrup pudding with tequila lime cream*

*Pear and apple strudel, Honey, pecans and vanilla sauce anglaise*

