

THE
HILLS
LODGE
HOTEL & SPA

ACCORHOTELS

Wedding Compendium

2017 - 2018



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Unique . Personal . Stylish



CONGRATULATIONS ON YOUR ENGAGEMENT

The Hills Lodge Hotel & Spa would like to welcome you to our beautifully appointed hotel and wedding venue where our professional team are waiting to make your day memorable.

Our elegant Tudor style building and extensive landscaped gardens provide the perfect setting for your Ceremony and Reception.

We can comfortably cater for up to 130 guests and offer a range of inclusive packages designed to help make your planning as simple as possible. Packages are also available for smaller numbers or designed for your specific needs.

Choose from The Estate Room or Nobles Restaurant that both open onto their own private courtyard, just perfect for your pre-dinner drinks and canapés. A flexible approach to timing and layouts combined with a high standard of personalised service completes the package to ensure a successful reception.

Lunch Wedding Package



DRINKS ON ARRIVAL

Your selection of three varieties of Canapés for 30 minutes

TWO COURSE MEAL

All meals are accompanied with fresh seasonal vegetables, freshly baked bread rolls, tea, coffee and chocolates.

BEVERAGES

Unlimited Beverages for a 4 hour period
Bancroft Bridge Brut Sparkling Wine
Bancroft Bridge Semillon Sauvignon Blanc & Shiraz Cabernet
Regular & Light Beers
Soft Drink, Mineral Water & Orange Juice

DELUXE FLOWER PACKAGE

Choose from a selection of specially created floral centerpieces to compliment each guest table

CHAIR COVERS

White chair covers for all guests

ROOM HIRE

4 Hour Function Room Hire in Nobles Restaurant,
The Estate Room or the Library

TRIAL DINNER

Complimentary menu tasting for 2 people

WEDDING COORDINATOR

A professional wedding coordinator to assist you from beginning to the end

TEA LIGHT CANDLES

Complimentary Tea Light Candles for each Table

CAKE CUTTING

Complimentary Cake Cutting & Plated for each Table

PACKAGE PRICE

\$99

per person GST inclusive (minimum 40 adults – Estate Room minimum 50 adults)

Included is a Complimentary Nights Accommodation in a Superior Room with Room Service Breakfast for the Bride & Groom

MUSIC / MC- ADDITIONAL \$700

Professional Disc Jockey and Master of Ceremonies

Deluxe Wedding Package



DRINKS & CANAPÉS ON ARRIVAL FOR 30 MINUTES

Your selection of three varieties of Canapés

THREE COURSE MEAL

All meals are accompanied with fresh seasonal vegetables,
freshly baked bread rolls, tea, coffee and chocolates

BEVERAGES

Unlimited Beverages for a 5 hour period
Bancroft Bridge Brut Sparkling Wine
Bancroft Bridge Chardonnay & Semillon Sauvignon Blanc
Bancroft Bridge Shiraz Cabernet
Regular & Light Beers, Soft Drink, Mineral Water & Orange Juice

DELUXE FLOWER PACKAGE

Choose from a selection of specially created
floral centerpieces to compliment each guest table

CHAIR COVERS

White chair covers for all guests

MUSIC / MC

Professional Disc Jockey and Master of Ceremonies

ROOM HIRE

5 Hour Function Room Hire

TRIAL DINNER

Complimentary menu tasting for 2 people

WEDDING COORDINATOR

A professional wedding coordinator to assist you from beginning to the end

TEA LIGHT CANDLES

Complimentary Tea Light Candles for each Table

CAKE CUTTING

Complimentary Cake Cutting & Plated for each Table

PACKAGE PRICE

\$125

per person GST inclusive (minimum 80 adults)

Numbers under 80 can be catered for - additional charges apply

Included is a Complimentary Nights Accommodation in a Superior Room with
Room Service Breakfast for the Bride & Groom

Premium Wedding Package



DRINKS & CANAPÉS ON ARRIVAL FOR 30 MINUTES

Your selection of three varieties of Canapés

THREE COURSE MEAL

All meals are accompanied with fresh seasonal vegetables,
freshly baked bread rolls, tea, coffee and chocolates

BEVERAGES

Unlimited Beverages for a 5 hour period
De Bortoli Emeri Sparkling Wine
Chain of Fire Chardonnay & Sauvignon Blanc Semillon
Chain of Fire Shiraz Cabernet & Merlot
Regular & Light Beers, Soft Drink, Mineral Water & Orange Juice

PREMIUM FLOWER PACKAGE

Choose from a selection of specially created
floral centerpieces to compliment each guest table

CHAIR COVERS

Chair Covers with Sash in the colour of your choice on all chairs

MUSIC / MC

Professional Disc Jockey and Master of Ceremonies

ROOM HIRE

5 Hour Function Room Hire

TRIAL DINNER

Complimentary menu tasting for 2 people

WEDDING COORDINATOR

A professional wedding coordinator to assist you from beginning to the end

TEA LIGHT CANDLES

Complimentary Tea Light Candles for each Table

CAKE CUTTING

Complimentary Cake Cutting & Plated for each Table

PACKAGE PRICE

\$135

per person GST inclusive (minimum 80 adults)

Numbers under 80 can be catered for - additional charges apply

Included is a Complimentary Nights Accommodation in a Superior Room with
Room Service Breakfast for the Bride & Groom

Platinum Wedding Package



DRINKS & CANAPÉS ON ARRIVAL FOR 30 MINUTES

Your selection of three varieties of Canapés

THREE COURSE MEAL

All meals are accompanied with fresh seasonal vegetables, freshly baked bread rolls, tea, coffee and chocolates

BEVERAGES

Unlimited Beverages for a 5 hour period - (select 3 wines from the following):

Jansz Cuvee NV Sparkling

Glandore Estate Chardonnay, Summer Poppy Sauvignon Blanc,

Glandore Estate Shiraz, Gipsie Jack Cabernet Sauvignon,

Regular & Light Beers, Soft Drink, Mineral Water & Orange Juice

PREMIUM FLOWER PACKAGE

Choose from a selection of specially created floral centerpieces to compliment each guest table

CHAIR COVERS

Chair Covers with Sash in the colour of your choice on all chairs

MUSIC / MC

Professional Disc Jockey and Master of Ceremonies

ROOM HIRE

5 Hour Function Room Hire

TRIAL DINNER

Complimentary menu tasting for 2 people

WEDDING COORDINATOR

A professional wedding coordinator to assist you from beginning to the end

TEA LIGHT CANDLES

Complimentary Tea Light Candles for each Table

CAKE CUTTING

Complimentary Cake Cutting & Plated for each Table

PACKAGE PRICE

\$145

per person GST inclusive (minimum 80 adults)

Numbers under 80 can be catered for - additional charges apply

Included is a Complimentary Nights Accommodation in a Superior Room with Room Service Breakfast for the Bride & Groom

Cocktail Wedding Package



ON ARRIVAL

Platter of Dips & Crudities

MENU

Your Selection of 9 items from the canapés menu
(12 pieces per person) will be served to your guests over a
two hour period in the function room of your choice

Your choice of two Noodle Box Selections
Chefs Selection of Petit Fours, Friandes, Finger Cakes & Australian Cheeses
Tea, Coffee & Chocolates served with your wedding cake on platters

BEVERAGES

Unlimited Beverages for a 5 hour period
Bancroft Bridge Brut Sparkling Wine
Bancroft Bridge Chardonnay & Semillon Sauvignon Blanc
Bancroft Bridge Shiraz Cabernet
Regular & Light Beers, Soft Drink, Mineral Water & Orange Juice

FLOWERS

Specially created floral centerpieces for each table along with
two feature arrangements to frame your wedding cake

CHAIR COVERS

Chair Covers with Sash in the colour of your choice on all chairs
along with a table runner to compliment your theme on each table

MUSIC / MC

Professional Disc Jockey and Master of Ceremonies

ROOM HIRE

5 Hour Function Room Hire

WEDDING COORDINATOR

A professional wedding coordinator to assist you from beginning to the end

TEA LIGHT CANDLES

Complimentary Tea Light Candles for each Table

CAKE CUTTING

Complimentary Cake Cutting & Plated for each Table

PACKAGE PRICE

\$115

per person GST inclusive (minimum 80 adults)

Numbers under 80 can be catered for - additional charges apply

Included is a Complimentary Nights Accommodation in a Superior Room with
Room Service Breakfast for the Bride & Groom



Canapé Selections

COLD CANAPÉS

- Variety of Mixed Sushi (Vegetarian, Chicken, Beef, Prawn, Seafood)
- Oriental Rice Paper Rolls (Vegetarian or Chicken)
- Seared Scallops with Mint & Ginger Salad
- Smoked Salmon, Cucumber & Cream Cheese
- Chilled Prawn on Crouton with Mild Chilli Aioli
- Mini Thai Beef Salad with Asian Slaw
- Lemongrass Chicken with Vermicelli Rice Noodles

HOT CANAPÉS

- Pork & Fennel Sausage Roll
- Semi Dried Tomato & Olive Pizza (V)
- Smoked Cod Croquettes with Aioli
- Porcini Mushroom & Fetta Aranchini (V)
- Variety of Mini Quiche (Lorraine, Spinach & Mushroom)
- Vegetarian Mini Spring Rolls
- Salt & Pepper Squid with Asian Dipping Sauce
- Wonton Wrapped Prawn with Lemongrass
- Variety of Steamed Dim Sims (Pork, Vegetarian, Fish & Prawn)
- Assorted Cocktail Pies (Beef & Red Wine, Moroccan Lamb & Shepherd's Pie)
- Sesame Coated Salmon with Ginger Sauce
- Thai Fish Cakes with Spicy Dipping Sauce
- Chorizo & Prawn Skewers (\$1pp)

NOODLE BOX SELECTIONS

(Cocktail Parties Only)

- Honey Sesame Chicken & Rice
- Wok Fried Prawns with Asian Greens
- Thai Green Chicken Curry with Rice
- Beef & Blackbean Sauce with Noodles
- Crumbed Fish & Fries with Chilli Lime Aioli
- Pork Belly with Fennel Salad & Apple Puree
- Pork, Coriander & Ginger Sliders
- Wok Tossed Asian Vegetables with Fried Tofu

DINNER MENU



Entrées

- Crème of Cauliflower Soup (V)
- Pumpkin & Sage Ravioli with Blue Cheese Cream (V)
- Roasted Pumpkin, Pinenut & Spinach Risotto (V)
- Risotto Ratatouille with Parmesan Crisp (V)
- Potato Gnocchi with Hot Smoked Salmon & Dill Cream
- Spinach & Ricotta Tortellini with Sun Dried Tomato Cream (V)
- King Prawn with a Cabbage & Crunchy Noodle Salad & Ponsu Dressing
- Sticky Pork Belly with a Fennel Salad & Apple Puree (GF)
- Braised Lamb Vol au Vent wit Puy Lentils & Eggplant Cream
- Beetroot & Goats Cheese Tarte Tatin with Rocket & Persian Fetta Salad (V)
- Prosciutto & Poached Pear Salad with Fetta & Baby Cress (GF)
- Pea & Goats Cheese Croquettes with Minted Pea Puree
- Cured Ocean Trout with Horseradish Cream & Fried Capers (GF)
- Smoked Salmon, Avocado & Snap Pea Salad with Quinoa & Kale
- Rare Roast Beef Salad with Semi Dried Tomatoes, Kalamata Olives & Thyme Dressing (GF)
- Slow Roasted Dutch Carrots with Quinoa, Fetta & Kale (V)

Select two dishes to be served alternately

Also Available

- Antipasto Platter per Table \$80- Serves 10 people
- Oyster Platter per Table POA
- Prawn Platter per Table POA

DINNER MENU



Mains

- Pan Fried Barramundi on Braised Rice with a Sweetcorn & Tarragon Salsa (GF)
- Dukka Crusted Atlantic Salmon on Braised Jasmine Rice, Bok Choy & Lime Soy Glaze
- Angus Beef Sirloin with Slow Roasted Tomatoes, Horseradish Mash & Jus (GF)
- Angus Beef Sirloin on Potato Rosti, Broccoli & Wild Mushroom Jus
- Marinated Lamb Rump with Gratin Potato, Broccoli & Rosemary Jus (extra \$4pp) (GF)
- Veal Cutlet on Wilted Greens, Mash with Jus (GF)
- Marinated Lamb Rump with Hand Cut Potatoes & Red Wine Jus (extra \$4pp) (GF)
- Pan Seared Chicken Wrapped in Prosciutto on Kumera Mash, French Beans & Red Wine Jus (GF)
- Pan Fried Chicken Supreme with a Warm Potato & Lemon Thyme Salad & Beurre Blanc (GF)
- Pan Seared Pork Fillet with Mash, Cauliflower Puree & Poached Pear (GF)
- Prosciutto Wrapped Pork Loin with Balsamic Tomatoes, Polenta & Basil Infused Jus (GF)
- Pan Seared Kangaroo Loin with Fondant Potato & Juniper Berry Jus (extra \$3pp) (GF)
- Broccoli, Leek & Brie Strudel with English Spinach & Tomato Concasse (V)
- Caramelised Onion & Pumpkin Tart with a Roasted Capsicum, Artichoke & Rocket Salad (V)

(All mains served with Bowls of Fresh Seasonal Vegetables)

Select two dishes to be served alternatively

Also Available

Antipasto Platter per Table \$80- Serves 10 people

DINNER MENU



Desserts

Vanilla Panna Cotta with Freeze Dried Strawberries & Strawberry Gelato (GF)

Rocky Road Tart with Coconut Sorbet

Dark Chocolate Marquise with Raspberry Coulis & Pistachio Praline

Deconstructed Lemon Curd Tart with Passionfruit & Strawberry Cream

Sticky Date Pudding with Butterscotch Sauce & Double Cream

Warm Chocolate & Walnut Brownie with Chocolate Fudge Sauce & Ice Cream

Caramel & Macadamia Nut Tart with Bacio Gelato

White Chocolate Brulee with Brown Butter Crumble & Almonds

Eton Mess with Seasonal Fruit & Blueberry Cream (GF)

Assorted Sorbets with a Brandy Snap Crumble (GF)

Nobles White Chocolate Cheesecake with Raspberry Coulis- add \$3pp

Select two dishes to be served alternately

Also Available

Cheese Platter per Table \$49- Serves 10 people

Seasonal Fruit Platter per Table \$45- Serves 10 people

Additional Information



SPIRITS

Spirits may be charged on a consumption basis with payment due at the conclusion of the function.

NON ALCOHOLIC WEDDINGS

If you would like a Non Alcoholic Wedding the Beverage Package is as follows: Sparkling Non Alcoholic Beverages, Soft Drink, Mineral Water, Orange Juice.

CEREMONY AT THE HILLS LODGE

The Hills Lodge provides the ideal setting for your ceremony. Why not enjoy our beautifully landscaped gardens & courtyards. The cost of holding your ceremony at The Hills Lodge is \$650. This includes the Courtyard area for a period of 1 hour, red carpet aisle, white Italian folding chairs, signing table & music of your choice. Usually beverages are not served until after the ceremony, however Nobles Bar can be opened if arranged prior to the day.

TIMING

Lunchtime Weddings must be completed by 4.00pm Dinner Weddings must be completed by Midnight.

PUBLIC HOLIDAYS

If you would like to hold your Wedding on a public holiday a surcharge of 10% applies.

CANDY BAR

Ask our team how we can create a buffet candy bar as a special gift for your guests.

CONTRACTORS MUSICIANS, PHOTOGRAPHERS ETC.

These guests are provided a 2 course meal & non-alcoholic beverages, at a package price of \$65pp. Please note that contractors are not permitted to consume alcohol whilst they are working at The Hills Lodge & are seated separately to your guests. If you would prefer your contractors to be seated with your guests the full package price will be charged. This charge does not apply to our DJ/MC.

CHILDREN UNDER 12 YEARS OF AGE

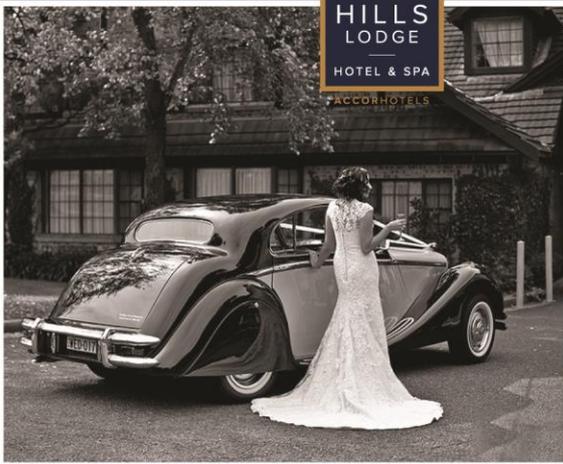
Children under 12 years are served a special 2 course meal together with non-alcoholic beverages, at a package price of:

- \$60 pp (Lunch Package)
- \$70 pp (Deluxe Package)
- \$75 pp (Premium Package)
- \$80 pp (Platinum Package)
- \$70 pp (Cocktail Package)

TEENAGERS

Guests aged between 12 & 18 years receive the same as an adult package excluding alcoholic beverages at a package price of:

- \$95 pp (Lunch Package)
- \$110 pp (Deluxe Package)
- \$120 pp (Premium Package)
- \$125 pp (Platinum Package)
- \$100 pp (Cocktail Package)



Additional Information



EXTENDED HOURS

Should you wish to extend beyond the agreed time, a charge of \$300 per half hour will apply & \$150 per half hour for the DJ/MC. During extra time beverages will be calculated on a consumption basis & are payable at the completion of the function.

FLOWERS

If you would prefer different floral arrangements than those provided in your chosen package or if you would like additional arrangements, our planner will be more than happy to assist you with other options.

GIFTS

A table is provided for gifts & after the reception we can assist you with moving your gifts to your car or hotel room. We take the necessary care, but are unable to accept responsibility for damage or loss of gifts.

ACCOMMODATION DISCOUNTS

The Hills Lodge offers all Wedding guests special discounted rates. Also available are small invitations outlining these special rates, together with a map to assist your guests on the day. Encourage your guests to stay & further enjoy the ambiance of our Hotel & perhaps breakfast together the following morning to continue the celebrations.

PARKING

There is ample complimentary car parking on site, including underground secure parking.

The Hills Lodge Hotel & Spa



TERMS & CONDITIONS

CONFIRMATION OF BOOKING:

To confirm your booking please return the signed terms & conditions with the deposit within 7 days. If confirmation is not received in that time The Hills Lodge reserve the right to cancel your tentative booking.

On the payment of your deposit you are agreeing to the following terms & conditions:

DEPOSIT:

*A non refundable deposit of \$2,000 to confirm the booking

*A progress payment of \$2,000 is required 6 months prior to the Wedding

*A non refundable progress payment of \$2,000 is required 3 months prior to the Wedding

*The balance & final payment is required 14 days prior to the Wedding

*Payment is by either Cash, Cheque or Credit Cards *A 1.5% surcharge applies to all Credit Cards

Initial _____

CANCELLATIONS:

In the unfortunate event you need to cancel your Wedding the following restrictions and charges apply. All cancellations must be in writing.

*The initial deposit of \$2,000 is non refundable

*Cancellation within 3 months the deposit of \$4,000 is non refundable unless resold

*Cancellation within 14 days the full payments are non refundable

*If the date is resold, with a comparable event, we will refund the payments less \$2,000

Initial _____

TRANSFERRING THE WEDDING DATE:

In the event you need to transfer your Wedding to an alternate date the following restrictions and charges apply:

*If the date is transferred 9 months prior to the event there will be an administration fee of \$1,000 payable, however the new date must be re booked within 12 months of your original date.

Initial _____

The Hills Lodge Hotel & Spa



TERMS & CONDITIONS CONTINUED

SURCHARGES:

If you would like to hold your Wedding on a Public Holiday a surcharge of 10% applies

EXTENDED HOURS:

Should you wish to extend beyond the agreed time, a charge of \$300 per half hour will apply and \$150 per half hour for the DJ/ MC. Beverages will be calculated on a consumption basis during this time. These charges are payable at the completion of the Wedding

Initial _____

PRICING POLICY:

Whilst we try to maintain the costs of our packages, due to circumstances beyond our control, prices are subject to change. Notice will be given as far in advance as possible

Initial _____

MINIMUM NUMBERS:

On Saturday evenings minimum numbers of 80 adults apply in The Estate Room. (Photographers & other service providers cannot be included to meet the minimum numbers) Numbers outside the package minimum will incur additional charges (Pricing can be discussed further with our team)

Initial _____

CONTRACTORS MUSICIANS, PHOTOGRAPHERS ETC:

These guests are provided a 2 course meal & non alcoholic beverages, at a package price of \$65 per person. Please note that contractors are not permitted to consume alcohol whilst they are working at The Hills Lodge & are seated separately to your guests. If you would prefer your contractors to be seated with your guests, the full package price will be charged. This charge does not apply to our DJ/ MC

Initial _____



The Hills Lodge Hotel & Spa



TERMS & CONDITIONS CONTINUED

FINAL DETAILS:

Final numbers, details & payment must be provided no less than 14 days prior to the event. After this time the numbers may increase, but not decrease

Initial _____

RESPONSIBLE SERVICE OF ALCOHOL:

The Hills Lodge adopts a policy of Responsible Service of Alcohol in accordance with the Liquor Laws of NSW. We reserve the right to refuse service to any intoxicated or underage guests, ensuring our duty of care to all our guests. As the host, you will be first notified of, in our opinion, any guests who are intoxicated, for which alcohol service will be suspended or who may be asked to leave the premises. We would appreciate your assistance and understanding if such a situation were to arise

Initial _____

I/ We have read and agree to the Terms & Conditions

Brides Signature

Grooms Signature

Print Name

/ /

Date

Print Name

/ /

Date

Wedding Day & Date:

Day

/ /

Date