

*To love and
be loved*

Wedding Package



A perfect location for
your reception, wedding night
or even your honeymoon destination,
the Bright Chalet will ensure your
special moment is one to remember.

**BRIGHT
CHALET**

WEDDINGS



To love and be loved

We understand that no two weddings are the same. Your wedding should be a reflection of you and your loved ones. This package gives you the option to build your own wedding style. Our personal wedding coordinator will guide through every step along the way.

Your special day is built for you. A personalised reception complete with:

- Personal Wedding Co-ordinator to assist with your preparations
- Choice of dining options - alternate, tapas, or cocktail
- Choice of beverage package
- Wedding cake cut and served complimentary on platters
- Special accommodation package available for your wedding guests (two night minimum)
- Use of venue and gardens for your wedding photographs
- Dance floor, cake table, menus for guest tables, lectern and microphone
- Reduced meal price for children (4-12 years), band members and photographer
- Complimentary parking for guests

Choose you preferred dining style and drinks package below to create your unique wedding day.

Have something else in mind? We're happy to customise to suit you.

*Package requires dining and beverage choice

*Minimum numbers apply

*Prices subject to change



WEDDING MENUS

DINING OPTIONS

2 COURSE ALTERNATE

Seated table service

Your choice of two courses (entree, main, or dessert)

Your choice of two dishes for each course

\$55 per person

3 COURSE ALTERNATE

Seated table service

Entree, Main and Dessert

Your choice of two dishes for each course

\$65 per person

TAPAS SHARE PLATES

Seated table service

Entree, Main and Dessert

Your choice from a variety of dishes

\$65 per person

COCKTAIL

Roaming service

Savoury and sweet options

Your choice from a variety of dishes

\$55 per person

WEDDING MENUS

2 or 3 course menu options

ENTREE

Selection of seasonal soup

Creamy chicken or seafood with vegetables wrapped in a crepe

Smoked chicken salad with avocado dressing

Smoked salmon salad served with sour cream

Prawns cooked in a creamy garlic sauce

Hoisin chicken salad served with a deep fried Gow Gee pastry

Vol Au Vent filled with creamy chicken or seafood mixed with seasonal vegetables

Mushroom stuffed with ricotta and mashed pumpkin with Tuscan spices (v)

Tender prawns in a cocktail sauce

Fanned avocado salad with vinaigrette (v)

MAIN

Rack of Lamb served on mashed sweet potato with a side of broccoli

Grilled Trout (Local) on tomato, zucchini and onion with pommes frites

Chicken stuffed with mango or garlic ricotta and sweet potato

Lamb Shanks with a red wine gravy on a bed of mashed potato

Filet Mignon served on a garlic crouton with mixed vegetables and potato

Sweet Chilli Noodles tossed with Chinese style mixed vegetables (v)

Fettucini in a creamy basil pesto and tomato sauce (v)

DESSERT

Profiteroles drizzled with homemade hot chocolate sauce

Sticky date pudding with caramel sauce and vanilla ice cream

Individual Pavlova served with whipped cream and strawberries

Strawberry panacotta topped with mixed berries

Hazlenut Torte with cream and boysenberries

Seasonal Fruits Parfait served with a brandy snap





WEDDING MENUS

Tapas Share Plates

ENTREE

Assorted canapes on arrival

MAINS (2 selections)

Grilled Garlic & Black Pepper Shrimp

Fillet Mignon Bites

Roasted Pork Belly Slices

Huli-Huli Chicken on Pineapple

Lamb Cutlets with Baba Ghanoush & Pomegranate Molasses

Almond Crusted Barramundi

SIDES (3 selections)

Marinated Goat Cheese with Herbs & Spices (v)

Poached Portobello Mushrooms with Tomatoes and Mozzarella (v)

Nashville Hot Cauliflower Bites (Ve)

Watermelon Salad with Fetta, Mint & Balsamic Glaze (v)

Sweet Potato Avocado Tartare (Ve)

Season Steamed Vegetables in Butter Sauce (v)

DESSERT

Assorted Sweets Platter



WEDDING MENUS

Cocktail

CANAPES (5 selections)

Mushroom stuffed with garlic ricotta & pumpkin

Petit Margarita pizzette with tomato & basil (V)

Garlic & chilli marinated prawns

Steamed Asian pork dumplings with sweet chilli sauce

Smoked salmon on rye bread

Crisp vegetable samosa (V)

Shrimp cocktail with dressing

Chicken & vegetable rice paper roll

Oysters natural Kilpatrick or Monet

Chicken satay skewers

HOT FORK DISHES (3 selections)

Fish Goujon with tartar sauce

Chicken Curry with roti bread & rice

Mini beef burger with melted cheese & bbq sauce

Ricotta & spinach ravioli with pesto cream (V)

Penne Carbonara with bacon, olive oil & parmesan

Hoisin chicken salad served with a deep fried Gow Gee pastry

Egg & bacon quiche with garden salad

Mini filet mignon

Zucchini & carrot parmesan fritter (V)

SWEET

Assorted Sweets Canapes



WEDDING MENUS

CHILDREN

2 course meal with soft drinks
4-12 year olds \$50 per child

LITTLE LEGENDS MENU

Please choose one dish for each course from the following selection:

STARTERS

Chicken nuggets with French fries

Fish fingers with chips

Spring rolls with sweet and sour sauce

Tiny pineapple and ham pizza

Cucumber and avocado sushi roll with soy dipping sauce

MAINS

Junior cheeseburger

Chicken schnitzel with chips

Little beef lasagne with cheese and tomato sauce

Spaghetti with meat balls

Egg and chicken fried rice

Filo bon bon of pumpkin and potato and creamed spinach (v)

DESSERT

Ice cream with Freddo frog

Chocolate mousse

Fruit jelly with 100's and 1000's

Ice cream sundae with nuts and wafers



WEDDING MENUS

Beverage Packages

STANDARD PACKAGE

Carlton Draught

Furphy Refreshing Ale

Cascade Premium Light

House Red

House White

House Sparkling

Soft drinks

Orange Juice

4 hours - \$49 per person

5.5 hours - \$65 per person

PREMIUM PACKAGE

Local Craft Beer

Peroni Nastro Azzurro

Asahi

Alcoholic Ginger Beer

Alpine Cider

Sweet

All inclusions from standard package

4 hours - \$65 per person

5.5 hours - \$79 per person



WEDDING MENUS

Additional Extras

DINING

Australian Cheese Platter - \$40 each

Wedding cake served individually with cream and/or coulis - \$5 per person

Self service coffee and tea - \$5 per person

Special Children's table with child-sitter - Price on request

STYLING

Chair Covers - \$3 per person

Chair Sashes - \$2 per person

Table centrepieces - Price on request

Venue styling and furniture hire - Price on request

BEVERAGES

Custom Cocktails - Price on request



WEDDING CEREMONY

Available as indoor or outdoor options, hold your ceremony at the same venue to keep your wedding in one location.

Our team will provide the perfect setup for your special moment and our wedding coordinator will provide support services to your celebrant, florist, photographer and to the bridal party.

CEREMONY INCLUSIONS

Use of gardens or lounge for ceremony

Ceremony coordination service

Use of hexagonal arbour

60 white chairs

Set up of provided decorations

\$550



FREQUENTLY ASKED QUESTIONS

Can we extend our beverage package?

Yes, any beverage package can have additional hours added. You may choose to extend the package by a set amount per guest or open a bar tab plus hourly staff charges.

What music can we have? Can we have a live band?

We will set a speaker system in your function room that is compatible with iPhones and mp3 players. You may have a live band if you wish. We have a maximum of four members in the band and noise restrictions may apply.

Do you cater for children at the wedding?

Yes, we offer a package for children 4-12 years. Infants under 4 are complimentary.

Is there a minimum number of guests required?

Yes, all functions require a minimum of 40 guests. If you do not meet this requirement, a room hire charge may apply.

Can we bring our own decorations?

Yes, you are welcome to bring your own decorations and the team at Bright Chalet will help with any set up.

Can we hire an external decorator/florist?

Yes, you may hire someone else to decorate your function room. Times available to set up must be confirmed by Bright Chalet staff and no decorations may be used that cause permanent damage to the facility.

Do you allow outside caterers for food and beverage?

No, we do not allow outside food or beverage to be brought onto the premises.



FREQUENTLY ASKED QUESTIONS

Can we have our function on a public holiday?

Yes, though a public holiday surcharge will apply. On some long weekends a minimum of 2 nights is required for accommodation.

Can you cater for Indian/Asian weddings?

Yes, we can customise our menus and beverage packages to suit. Please contact us for more information.

Can we choose food or beverages that are not on your menu?

Yes, we can cater for special requests for your function menu. Please be aware that this may incur additional costs depending on your selection.

Do you have any transport options for guests?

Yes, we have a mini-bus and a large coach available for hire for local trips. If you are interested, please contact Bright Chalet for a quote.

When can I drop off decorations and the cake?

You can drop off decorations anytime with seven days of your function. Your cake can be delivered on the morning of your function.

What is the payment process should we wish to go ahead with a booking?

We can hold a date for 14 days without obligation. After 14 you are required to pay a deposit of \$2000 and complete the function agreement. Final Payment is due 7 days prior to your function date. All deposits are non-refundable. All prices are inclusive of GST. Credit Card payments will incur a 2% surcharge.

Diners and

American Express are not accepted.

For bookings or enquiries
please contact:

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**BRIGHT
CHALET**

WEDDINGS



*"I love thee, I love but thee
With a love that shall not die
Till the sun grows cold
And the stars grow old"*

William Shakespeare