



# WEDDING PACKAGE



**THE GV HOTEL**

**Functions@gvhotel.com**

**03 5821 9822**

# Let's Celebrate

Sit back, relax and let The GV Hotel look after your special day.

The GV Hotel is the Goulburn Valley's premier wedding venue. We have a range of food and beverage options for you to select from.

Our events package is intended as a guide for planning your event. However, we will work closely with you to design an experience that results in a truly memorable occasion by creating a personalised package that perfectly fits your taste and budget.

We welcome the opportunity to partner with you in creating a successful and memorable event for both you and your guests

Please have a look at our Suggested Wedding Package, or design your own from our many options available.

# Inclusions

- Dedicated Functions Co-ordinator for your entire event, from the planning stages right through until the end of your function
  - Complimentary Bridal Suites
  - Entrance board for your guests seating plan
    - Printed table menus
  - Skirted Bridal Table, Cake Table & Presents Table
    - Silver Cake Knife
- Pre-Wedding tasting for up to 6 people (exclusions apply)
  - Two Entrance Foyers (Cabaret Room Only)
    - Over 100 Free Parking spaces
    - Roving Microphone
    - Complimentary Room Hire
      - Fully Licensed Bar
  - Ambient Lighting with Dimming Control

# Happily Ever After

## The Gv Hotel's Wedding Package

\$140pp

Includes:

Half hour of Canapes (Chef's Choice) & Drinks on arrival for your guests

3 Course Alternate Drop Dinner

*Entrée, Main & Dessert*

5 Hour Drinks Package

Complimentary Cake Cutting - served on platters

Complimentary Room Hire



# Menu

## ENTREE

### Traditional Minestrone Soup (gf/v)

#### Beef Ragu

*8 hour braised beef cheek, tossed through a rich tomato ragu, with pan fried Potato Gnocchi, and fresh shaved parmesan*

#### Arancini (v)

*sundried tomato & bocconcini filled arancini balls, served atop traditional napoli sauce, with a wild rocket & spanish onion salad and parmesan cheese*

#### Sticky Pork Belly (gf)

*Cubes of asian infused pork on dutch cream puree, with an asian glaze*

#### Risotto (gf)

*Chicken - 'w spinach & sundried tomatoes in a cream reduction, with parmesan*

*Seafood - w' tiger prawns, fish & calamari in a tomato sugo, with parmesan*

## MAIN

### Oven Baked Chicken (gf)

*served atop creamy garlic & chive mash & broccolini, with a creamy white wine sauce*

### Eye Fillet Steak (gf)

*Cooked medium, on a bed of Herb roasted chat potatoes, broccolini and finished with a bourbon jus  
(Add \$5pp)*

### Salmon Fillet (gf)

*Sesame coated Salmon Fillet, atop an Asian style Rice Noodle Salad, and finished with an asian Glaze*

### Parmesan Crusted Rack Of Lamb

*4 point, cooked Medium, served with Sweet Potato Puree, broccolini, and drizzled with a Bourbon Jus  
(3 Point add \$5.5pp - 4 Point add \$8.50pp)*

### Barramundi (gf)

*oven baked barramundi fillet, served atop asian vegetables, in a sweet soy sauce. Served with chargrilled lemon*

### Giardiniera Stack (v)

*(vegan option available)*

*chargrilled seasonal vegetables 'w a tomato sugo and finished with a bechamel sauce*

# Menu

## **DESSERTS**

### **Citrus Tart**

*house made citrus tart, with chantilly cream and fresh berries*

### **Sticky Date Pudding**

*Served with hot butterscotch sauce and vanilla ice cream*

### **New York Cheesecake**

*With chantilly cream & fresh berry coulis*

### **Brandy Snap Basket**

*With succulent boysenberry ice cream & a mixed berry compote*

### **House Made Chocolate Brownie**

*lovely warm chocolate & walnut brownie, with a hot chocolate sauce & vanilla ice cream*

### **Salted Caramel Tart**

*with whipped Cream & oven roasted candied nuts*

## **CHILDREN'S MENU**

### **12 Years and Under**

**Please choose 1 main option only:**

Spaghetti Bolognaise

Lasagne

Chicken Nuggets & chips

Includes Bread Roll & upside down ice cream cone for dessert

Mains all served with Chips

## **BUFFET OPTIONS**

At The GV Hotel, we have a range of buffet options available to cater for all your budgets and needs. We are more than happy to tailor packages.

Please ask your Functions Coordinator for a copy of our Buffet Menu.

# Menu

## **MENU ADDITIONS**

*Served on platters/bowls per table*

Antipasto - \$10.50pp

Cheese Platter - \$8.50pp

Fruit Platter - \$7.50pp

Fresh Garden Salad - \$5.50pp

Torchia - \$5.50pp

Extra Bread per table - \$3.50pp

Grazing Station POA

Vendor Meals (Photographer/Entertainer/MC) -\$37pp

## **WEDDING CAKE CUTTING**

Wedding Cake cut & served on platters per table - Complimentary

Wedding Cake cut & served with coulis & cream as dessert - \$3.50pp

# Bar menu

## BEVERAGE PACKAGE

### **Beer:**

*Carlton Draught or Carlton Dry, Great Northern & Cascade Premium Light*

### **Red Wine:**

*DeBortoli Shiraz/Cab/Merlot, Merlot, Cab Sauv or Shiraz*

### **White Wine:**

*DeBortoli Sauvignon Blanc, Chardonnay or Riesling*

*Vivo Moscato*

### **Sparkling:**

*Vivo Sparkling Chardonnay & Pinot Noir*

Soft Drink, Orange Juice, Iced Water & Tea/Coffee

Please talk to our Functions Manager regarding any further Beverage requirements you may have.



## Terms and Conditions

### Bookings & Deposits:

In order to confirm a booking, a deposit is required of the room hire amount of the room you are hiring.

The deposit will be deducted from your final payment.

Any bookings not confirmed with a deposit after 48 hours of booking may be released at the discretion of the GV Hotel's Function Manager.

Upon payment of your deposit you are here-by agreeing to the terms and conditions listed within this document for your event.

### Final Numbers & Catering:

Confirmation of final numbers and catering must be made no later than 7 days prior to the function date. Any changes to catering after this time may still require the original payment agreed. Final changes will be based on the final head count whichever is greater.

### Payment:

Payment for the function must be settled 5 days prior to the function date.

### Cake:

When booking a function, you may provide a celebration cake for consumption on the premises. There is a cakeage fee payable if we cut the cake for you. Alternatively, we are more than happy for you to cut the cake and provide your own disposable plates and cutlery to serve this yourself - at no charge. No other foods and desserts are to be bought into the GV hotel. If you do have external dessert tables bought in there will be a \$250 fee payable.

### Security:

It is a requirement of our liquor licence that security to be present for all functions at the GV Hotel. The cost is to be covered by the client. We will provide a written quote direct from our security company dependant on times booked for your function.

### Responsibility:

The client is responsible for any loss or damage to hotel property caused by a guest attending their function. The GV Hotel will not be held responsible for the loss or damage to any equipment, merchandise or personal effect left on the premises prior, during or after the function.

### General:

Any major functions (deemed as such by the GV Hotel management) may have additional conditions and costs applied to cover excessive costs & labour by the venue. Please see our Functions Manager for further information.

The GV Hotel does not cater for 18th Birthdays in our function areas. However - please feel free to book a family dinner in our Bistro.

The GV Hotel does not condone the use of drugs and illicit activities and practices a strict "no tolerance" policy. People caught in the possession of drugs will be removed from the premises immediately & directed to the appropriate authorities. Management reserves the right to cancel any function on the spot & without liability, and the client will be subject to the full payment for your event.

## Terms and Conditions

### RSA:

The GV Hotel is committed to the Responsible Service of Alcohol. Intoxicated guests will not be served. It is a legal requirement that intoxicated persons be removed from the licenced premises. No liquor will be served to minors (under 18 years of age)

If any persons under the age of 18 years attending your functions attempting to consume alcohol, the function will be terminated immediately and you will be subject to full payment of your event.

### Public Holidays:

Any function held on a public holiday will incur 10% surcharge on both food & beverage.

### Cleaning:

General cleaning is included in the cost of your function room hire, however if additional cleaning is required, supplementary charges may apply.

### Decorations:

The room decorations are entirely up to you, aside from a few simple rules. No decorations are to be applied to any walls under any circumstance. Confetti & table scatters are not permitted.

### Bump in/Bump out:

All function spaces will be available 3 hours before your function commences unless prior arrangement has been made with our Functions Manager. If you require deliveries or pick ups outside of those times, please notify our Functions Manager. If the functions space is available you are welcome to set up the night before, with prior approval from our Functions Manager

### Entertainment/Photography:

The GV Hotel Function Rooms all have inhouse speaker systems, that have AUX compatibilities that you can play your smart device through the course of your function at no extra cost. Alternatively you may wish to hire a DJ or musician at your own cost. Photo booths are permitted at The GV Hotel. We also have an inhouse photographer that may take photos at your event that will be uploaded to our social media. Please let us know if you would not like this to happen.

### Cancellations:

Any cancellations made within 7 days of your date of function booking will not be entitled to refund of deposit paid. We ask that you sign the original copy of this contract to acknowledge acceptance of these terms & conditions.

### Linen:

All white linen is supplied by the GV Hotel. If you require any different please discuss options with our Functions Manager.

### Last Drinks:

All good things must come to an end. After a fantastic night, last drinks will be called 30 minutes prior to the end of your event.

**Dietary Requirements:**

All dietary requirements should be given to the Function Manager at the time of providing final numbers. If your function is a seated occasion, the name of each person, table number they are seated on and their dietary requirement should all be provided.



I have read the above terms and conditions and understand them and agree to abide by them.

Name: \_\_\_\_\_

Date of Function: \_\_\_\_\_

Function Name: \_\_\_\_\_

Signed: \_\_\_\_\_

Date: \_\_\_\_\_