

Weddings @ Osmond Terrace Function Centre

To the Bride and Groom,

I would like to take this opportunity to thank you for your interest in the Osmond Terrace Function Centre and to congratulate you on your engagement.

Planning your reception at the Osmond Terrace Function Centre couldn't be easier. With our extensive canapé menu designed to impress, sit down ala carte set menus or our simple finger food selection, your reception can be tailor made to accommodate your needs and dietary requirements.

Our picturesque elegant interior makes the ideal venue for photo opportunities, boasting characteristic high ceilings, large open windows and modern chandeliers, making it the ideal function centre for your reception.

For that personal touch, why not use our state of the art AV and audio equipment for your photo power point presentation, which can be shown on our big screen and multiple plasmas during your reception.

The Osmond Terrace Function Centre can seat from an intimate 70 guests up to 200 guests banquet style or up to 390 for cocktail, with plenty of on site parking and centrally located to the city and surrounding parklands.

Here at the Osmond Terrace Function Centre we aim to make your experience both personal and professional. Let our function Co-ordinator take all the stress out of planning your wedding reception, contact us on 8431 1822 if you would like to discuss your wedding reception in more detail, or to make an appointment to look through our facilities.

Kind Regards,

Clare Morsley

Deluxe Wedding Package \$110.00p.p

Personalised printed menus
Chair covers with your choice of coloured sash
Black underlay table cloths with white linen overlays and white linen napkins
Experienced waiting and bar staff
White linen cake and bridal skirting
Deluxe centre floral arrangement or candelabra on each guest table
Deluxe floral arrangement for the bridal table
3 course set menu (Choice of 2)
5 hour standard drinks package
Use of our audio visual equipment and dance floor
Complimentary main menu tasting in Finn MacCool's restaurant - Valid Tuesday - Thursday
nights only.
Complimentary cake cutting and presentation
Filtered coffee and tea with after dinner mints

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Deluxe Cocktail Package \$85.00

10 Selection canapés
5 Hour standard drinks package
4 Deluxe floral table arrangements
Chair covers with your choice of coloured sash
Black underlay table cloths with white linen overlays
White linen cake table skirting
Use of our audio visual equipment and dance floor
Experienced waiting and bar staff
Complimentary canapé tasting in our Finn MacCool's restaurant -Valid Tuesday – Thursday
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Complimentary cake cutting and presentation
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Cold selections

Julienne Vegetables wrapped with shaved Tasmanian Smoked Salmon with Wasabi Mayonnaise
Rare roasted Beef on Pesto Crouton with Horseradish Creme Fraiche
Natural Coffins Bay Oyster's with Lemon, Dill Salsa & Salmon Roe
Smoked Chicken & Mushroom Duxellé on house baked Lavosh with Salsa Rossa
Avocado & Cucumber Soup Shots garnished with spicy Crab Cocktail
Roasted Vegetable Tartlets & Sun dried Tomato Quinelle
Jewelled Gaspachio shots with grilled Witlof
Marinated Lamb on sweet Roasted Pepper crisp with Sticky Balsamic

Hot Selections

Coffins Bay Oyster's Kilpatrick
Seared Beef on mini Ciabatta with Wild Rocket & King Island Brie
Petite Rice Noodle Pancakes topped with Spiced Pork & Beetroot Relish
Carrot, Zucchini & Ginger Pikelet topped with smoked Duck & Sweet Soy
Crumbed Eggplant with Roasted Cherry Tomato & Woodside Goats Curd
Rosemary Smoked Tuna on caramelised Cucumber & Herb Pimento
Mini Chicken & Fetta Bruschetta, drizzled with sticky Balsamic & Pecorino
Smoked Ham, Baby Bocconcini & Basil Tartlets

5 Selections \$21.90p.p
6 Selections \$25.90p.p
8 Selections \$28.90p.p
10 Selections \$31.90p.p

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4 Selections \$21.90p.p
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Dessert Canapé Platter

Chocolate, Frangelico Shots, Assorted Cheesecakes & Tartlets, house made Rocky Road,
Apple & Cinnamon Spring Rolls & Almond Biscotti
\$85 per Platter

Finger Food

Spring Rolls, Samosas & Wantons, with Sweet Chilli sauce
Petite Pies, Sausage Rolls & Pasties with Ketchup
Salt & Pepper Squid & Panko Prawn Cutlets with Sweet Soy & Lemon Aioli
Marinated Chicken Skewers
Lamb Koftas with Raita
House made Gourmet Pizzas
Assorted Gourmet Quiches

Finger Food Individual Platters \$85.00 each (Serve approx 10people)

Ala Carte Set Menu

Entree

1. Marinated Tiger Prawns, on Wild Rocket, drizzled with a Preserved Lemon & Dill Aioli
2. Warm Chicken & Spinach medallions, on marinated artichoke, topped with Crème Fraiche & fried Sage
3. Spiced Lamb Loin, on Basil Crouton, finished with an Olive & Roasted Pepper Salsa
4. Jewelled Gazpachio, with Basil Infused EVOO, Tatsoi & crispy Shallots
5. Mediterranean Tartlet with a red Pepper Confit
6. Antipasto to share – Chefs selection of cured meats, Pickled Seafood, marinated Olives & Fetta, grilled Vegetable Frittata, Dips, grilled Breads & Grissini

Main

1. Grilled Atlantic Salmon fillet on a Char grilled Vegetable Salad, finished with Coriander Dressing
2. Fallow Onkaparinga Venison Loin, pan fried Medium rare, served with house made Pumpkin & Wattle seed Damper, Steamed Brocollini & Roasted golden Shallot Jus
3. Graziers grain fed Sirloin, char grilled medium, rested on a Field Mushroom Ratatouille, with a slow Roasted Tomato Confit, Hollandaise sauce & Fried Leek
4. Grilled Chicken Breast with a Sun dried Tomato Tuscan filling, on Sage roasted Potatoes, garnished with Caponata
5. Baked Ricotta with a preserved Lemon organic Vegetable Terrine, topped with Semi dried Tomato Pesto & Balsamic Reduction
6. High Country Pork Cutlet, on crisp Apple & Pear Gallette with a Sticky Star Anise Jus

Dessert

1. Individual Citrus Tartlet with King Island Double Cream & Passionfruit Coulis
2. Warm Mocha Cake with Dark chocolate, Pecan Parfait & Espresso Syrup
3. Individual Bacio Gateaux, with Wild Berry fool
4. House made Pear Parfait with Caramelised Pineapple & Pistachio Praline
5. Warm Sticky Toffee Pudding with Vanilla Bean Ice-cream, & Toffee Chard
6. Cheese platter to share – Chefs selection of gourmet Cheeses, seasonal Fruit, Fig paste, house baked Lavosh & Nuts

Two Courses

- Set Entrée and Set Main \$34.00p.p
- Set Main and Set Dessert \$34.90p.p
- Set Entrée and Choice of 2 Main \$36.90p.p
- Choice of 2 Main and Choice of 2 Dessert \$36.90
- Choice of 2 Entrée and 2 Main \$39.90

Three Courses

- Set Entrée and Main and Dessert \$43.90
- Set Entrée, 2 Main and 1 Dessert \$45.90
- Choice of Entrée, 2 Main, 2 Dessert \$47.90
- Choice of 2 Entrée, 3 Main, 1 Dessert \$49.90
- Choice of 2 Entrée, 3 main, 2 Dessert \$50.90

All set menus include a fresh dinner roll and salad or seasonal veg to share

Wine List

<u>Sparkling</u>	<u>Glass</u>	<u>Bottle</u>
Seppelts Stony Peak Brut	5	21
Yellowglen Piccolos (200ml)	5.5	
Andrew Garrett Sparkling Burgundy	6.5	25
Bridgewater Mill Sparkling Brut		28
Jansz Non Vintage		39
 <u>House Wines</u>		
Bailey and Bailey Classic Dry White	5	21
Bailey and Bailey Sauvignon Blanc	5	21
Bailey and Bailey Rose	5	21
Bailey and Bailey Shiraz Viognier	5	21
 <u>White Wine</u>		
Mitchell Watervale Riesling	8	31
Leo Buring Clare Valley Riesling	6	26
Secret Stone Sauvignon Blanc	8	30
Paracombe Sauvignon Blanc	7.5	31
Shaw & Smith Sauvignon Blanc		38
T Gallant Imogen Pinot Gris	9	32
Chapel Hill Unwooded Chardonnay	7.5	28
Devils Lair Fifth leg White	7.5	29
 <u>Red Wine</u>		
Seize the Day Rose	8	31
Bleasdale Mulberry Tree Cabernet Sauvignon	7	27
Lake Breeze Bernoota Shiraz Cabernet	8	29
Paracombe Shiraz	7.5	31
Paracombe The Reuben	7.5	31
Mr Riggs the Gaffer Shiraz	8.5	32
Penfolds Bin 407		70

* Wine list & price subject to change

Drink Packages

Standard -

Seppelts Stony Peak Sparkling		
Bailey and Bailey Classic Dry White		
Bailey and Bailey Shiraz Viognier	3hr	\$25.50
Carlton Draught	4hr	\$30.50
Cascade Premium Light	5hr	\$35.50
Orange Juice and Soft Drink		

Deluxe -

Yellowglen Yellow		
Chapel Hill Unwooded Chardonnay	Select	1 White
Paracombe Sauvignon Blanc		1 Red
Paracombe The Reuben		
Bleasdale Mulberry Tree Cabernet Sauvignon		
Carlton Draught / Pure Blonde	3hr	\$30.50
Cascade Premium Light	4hr	\$35.50
Orange Juice and Soft drink	5hr	\$40.50

Premium -

Bridgewater Mill Sparkling Brut		
Yellowglen Yellow	Select	1 Sparkling
Leo Buring Clare Valley Riesling		1 White
Paracombe Sauvignon Blanc		1 Red
Bleasdale Mulberry Tree Cabernet Sauvignon	3hr	\$38.90
Paracombe Shiraz	4hr	\$43.90
Lake Breeze Bernoota Shiraz cabernet	5hr	\$48.90
Carlton Draught / Coopers Pale / Pure Blonde		
Cascade Premium Light		
Orange Juice and Soft drink		

Drinks on Consumption /Bar Tab -

An amount is nominated over the bar, drinks are charged as they are consumed. Staff will notify the host when the amount is nearly reached.

*Selections & prices subject to change

Terms & Conditions

Room Hire Fee

The Osmond Terrace Function Centre has a room hire fee of \$500.00. This fee covers the cost of room set up and break down, cleaning, linen, audio equipment, which includes; roving microphone, lectern, DVD player, CD Player, Big screen, 4 Plasmas, Data projector for power point presentations and dance floor.

Audio Visual Equipment – AV

All additional audio visual equipment is an extra charge depending on requirements. If the event does not require the use of the Osmond Terrace function centre AV System, persons with proven technical AV knowledge and experience must be hired to operate the system at the client's expense. The requirement for a technician is by the OTFC management. If a technician is not required, but the client still wishes to use less complex AV, a small set up fee and hire fee will be charged. No persons other than the OTFC approved technicians or staff, are allowed in the AV room. Any damage caused to the system by unapproved persons will be at the expense of the client. The OTFC will only accept liability for damages by persons or technicians if they have been approved by OTFC management, but who is hired by the client to operate the system. Any person who is not approved by the OTFC management, but who is hired by the client to operate the system, must have an orientation session at a cost of \$110.00 per hour, most sessions will run less than an hour. For more elaborate equipment such as:

Staging	\$35.00 Set up / Pull down fee
Special Lighting	\$50.00

Confirmation / Deposit

Confirmation of a booking will only be accepted on payment of a deposit, which is required 14 days after making a tentative booking at the Osmond Terrace Function Centre / Norwood Hotel. The Osmond Terrace Function Centre/ Norwood Hotel may cancel unsecured bookings if no deposit is received within this required time. A tentative booking is held until the Function Centre/ Norwood Hotel has interest from a second party. If this occurs the Function Coordinator will then give the first interested client a courtesy call, inform them on the situation and then give 24 hours to pay a deposit. It is important that the customer retain their receipt for the deposit paid. Any deposit will be deducted from the total bill on payment of their account. A Deposit of \$500 (room hire) is required; alternatively a deposit of \$15.00 per person applies. Deposits can only be in the form of cash, credit card or business cheque.

Cancellation

Cancellation of a booking must be received in writing. Should Cancellation of a function be after a deposit has been paid the deposit will be forfeited. If cancellation occurs within 21 days of a function 20% of the total estimated value of the function will be required, at management's discretion.

Final Numbers

Anticipated numbers must be indicated 14 days prior to the function and final numbers will be required 5 working days prior to the function. Final numbers will represent the minimum number of guests attending the function for which the client will be charged. No refunds are given after this time.

Catering

The Osmond Terrace function Centre has the right to provide all catering. No food may be brought onto the premises without prior approval from the function Coordinator (excluding cakes). Menu selections of both food and beverage must be finalised 14 days prior to the function. This ensures the quality and availability of foods. Any special dietary requirements should be informed at least 5 working days prior to the function date. All guests must be catered for, with a minimum spend of \$15.00 per person on food and \$12.00 per person on beverages. A children's menu is available for children under 12 years of age. A cake fee does apply and the cost varies accordingly to requirements. For Example: BYO Cake and clients to cut themselves costs \$60, cake to be cut by our chef and placed on a platter to be handed around by staff cost \$1.00 per person, maximum \$80, alternatively chef to cut and serve individually with cream and berry couli \$3.00 per person, this can be served as a dessert.

Display/Decorations

Clients may decorate the function centre themselves, alternatively we can arrange decorations, for example; chair covers, table decorations, flower arrangements, balloons etc and the additional charges will be added to your total bill, no service fee applies. All displays and decorations must be approved by management and any damages caused will incur a cost to the client/customer.

Terms and Conditions Continued –

Entertainment

Clients are welcome to provide their own CD's DVD's or I Pod's for music, alternatively we can arrange a DJ or Band for your function, these additional charges will be added to your bill, and no service fee applies. If a Band or DJ play over a Lunch or Dinner period, the client/customer is responsible for their meals and soft drink. Band and DJ meals and drinks are charged at \$30 per band /DJ member. Lunch times 12pm-2pm and dinner times 6pm-8pm.

Cleaning

General cleaning is included in the cost of the room hire. However, additional charges may be incurred if excessive cleaning is required. Confetti is not to be thrown in the function centre.

Theft/Damages

The Osmond Terrace Function Centre will not be held responsible for any damage, loss or theft of personal items. Clients/persons organising the function will be held liable for any damage to property or equipment caused by any person associated with the function. In the event of any such damage occurring, financial compensation reimbursement will be required.

Price

All prices are subject to change

Payment

One account only will be issued for the total cost of the function. Full payment is to be settled on the day/night of your function. All bank card, MasterCard, Visa and cash are accepted, all business cheques must be cleared 14 days before the function date. Please make cheques out to the Norwood Hotel.

Security

If management believes security is necessary for the function, the client will be required to pay \$40 per hour for a security guard.

Smoking

No smoking is allowed within the Osmond Terrace Function Centre.

Closing

The Osmond Terrace Function Centre closes the bar at 12:00am with guests to be vacated by 1:00am.

Responsible service of alcohol

It is illegal to serve alcohol to any persons who we believe to be intoxicated and we reserve the right to refuse service to any such persons. It is illegal to serve alcohol to any persons under the age of 18 years. All persons may be required to produce one or more forms of current identification.

Compliance

The client will conduct the function in an orderly and legal manner consistent with the regulations, laws, terms and conditions of the Norwood Hotel and Osmond Terrace Function Centre. Management reserves the right to exclude or remove persons who do not abide by the above. Any person who is barred from the premises may not attend the function. Minors are required to be under the direct supervision of a parent or guardian and are not permitted on the hotel premises after midnight 12:00am. It is an offence for any adult to supply minors with alcohol.

I _____ have read and understood the terms and conditions for holding my event at the Osmond Terrace function Centre.

Signed _____

Date _____