

# WEDDING PACKAGE



Located just 80 minutes from Melbourne on the rolling hills of San Remo, the gateway to Phillip Island, Silverwater Resort is a picturesque location for a coastal wedding. Its unique surroundings along with breathtaking views over Westernport Bay create the perfect environment for your special day.

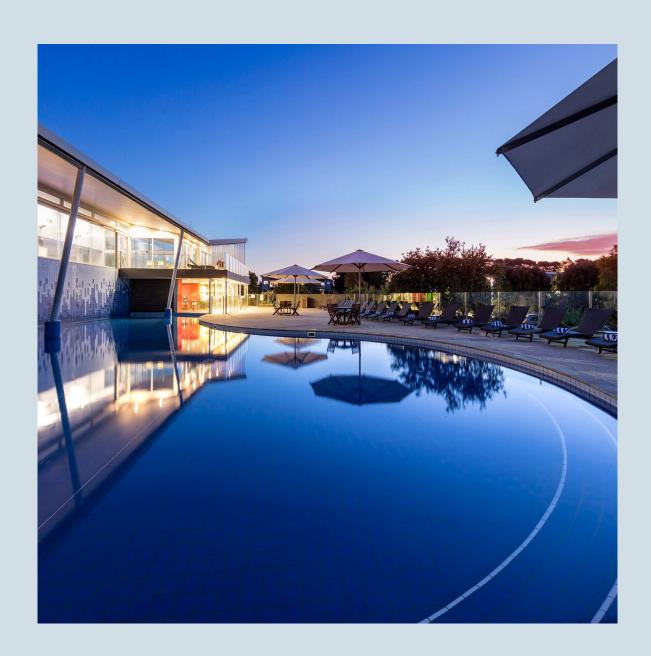


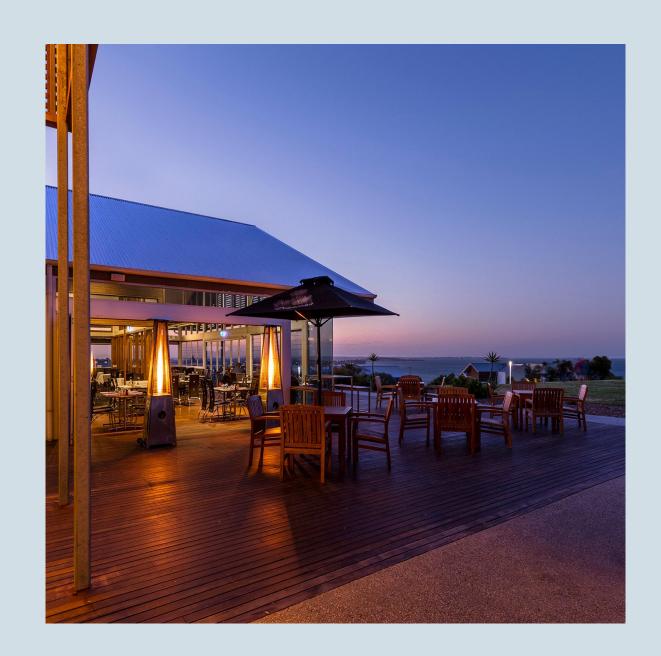
# THE PROPERTY



Our outstanding range of onsite facilities and activities situated on seven hectares means that for a complete Phillip Island holiday you need never leave the resort.

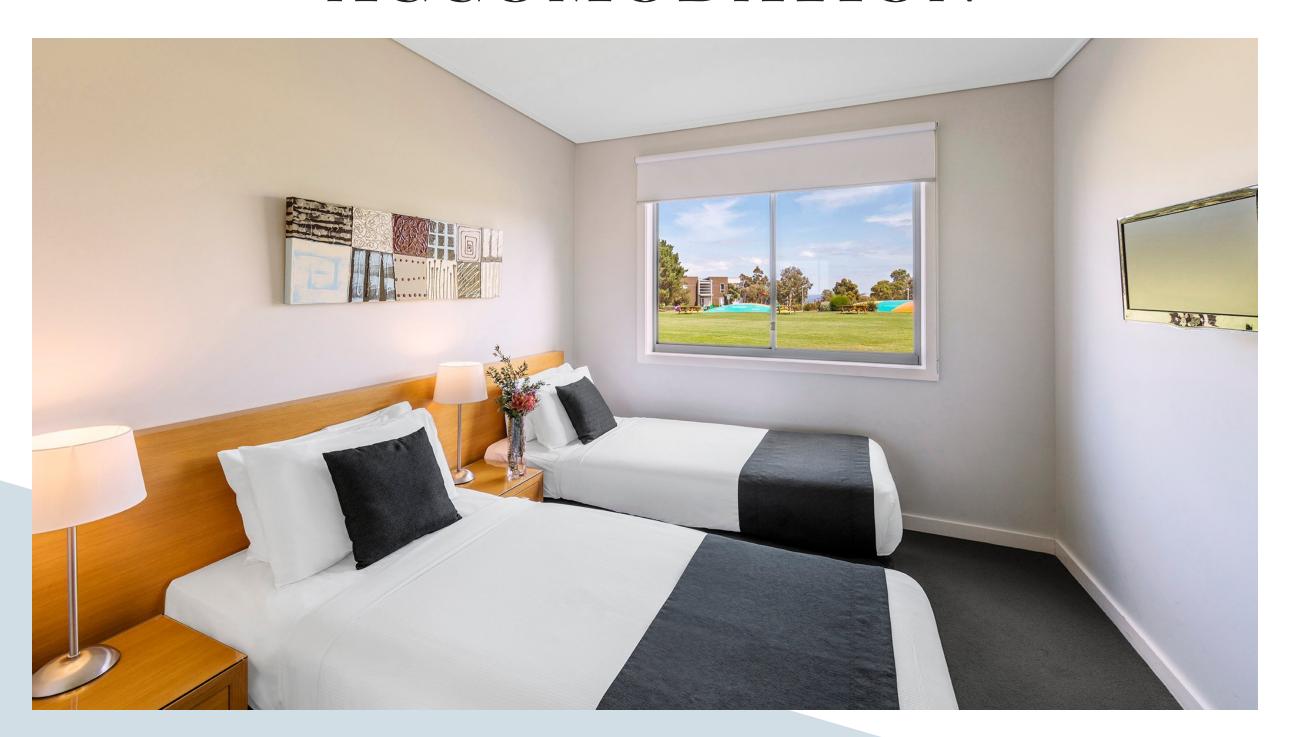
Find time to slow down. Relax on your private balcony, swim in one of the pools, enjoy a glass of wine overlooking the bay.







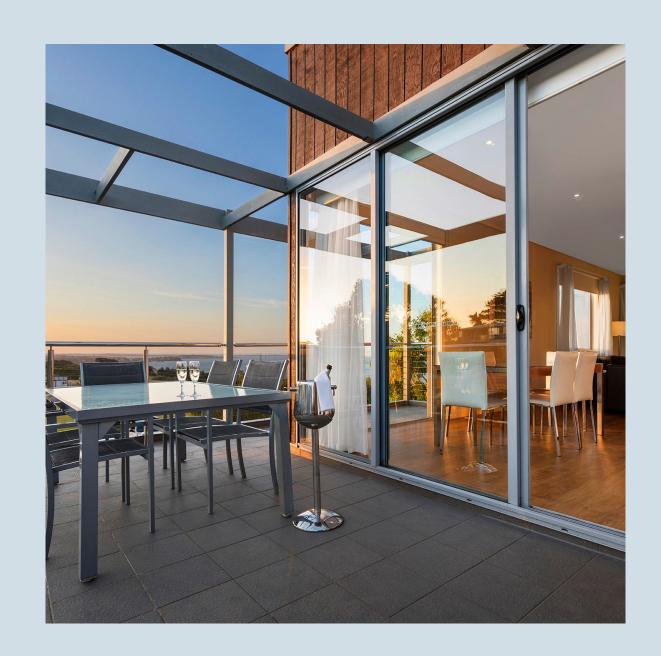
# ACCOMODATION



Silverwater Resort features spacious fully self-contained 1, 2 & 3 bedroom apartments. All apartments and resort rooms overlook the resort gardens, rural landscapes and the waters glistening silver across the bay. Ground-floor apartments and resort rooms feature garden terraces and those on the first and second levels have private balconies. Find time to sit back, stretch out, sleep in to luxuriate in the blissful blend of indoor-outdoor living.

Please Note: Two night minimum stay over Saturday evenings is required. Special conditions apply with accommodation bookings over school holidays, major event weekends and long weekend/public holidays. Three night minimum stays may apply.







### RECEPTION FUNCTION AREAS







Churchill & Flinders Room

Silverwater Resort's stunning function rooms offer a blank canvas to make your visions become a reality for your special day. Our Bayview Room situated on the rolling hills of San Remo, offers one of the best spots to view the breathtaking Westernport Bay. Our Spacious and light filled Churchill & Flinders Room offers a warm and comfortable alternative for smaller weddings.

	BAYVIEW ROOM	CHURCHILL & FLINDERS ROOM
Area	450 sqm	180 sqm
Capacity (without dance floor)	110 – 360 Guests	60 – 140 Guests
Capacity (with a dance floor)	110 – 330 Guests	60 – 110 Guests

#### Room Access

Your function room will be accessible for set-up at 10am on the day of the wedding.



### WEDDING PACKAGES

#### STANDARD THREE COURSE DINNER

Your choice of two entrees, mains & desserts served alternately to your guests \*The wedding cake is to be served on platters to the center of the tables\*

<u>O R</u>

#### COCKTAIL STYLE

Your choice of 4 canapes, 2 substantial canapes & 3 sweet canapes served over a five hour time frame.

OR

#### SILVERWATER BARBEQUE BUFFET

A Selection of hot, cold and sweet options for your guests to serve themselves.

#### PRICES

<u>\$169 per person</u> - Churchill & Flinders Room (minimum number of guests is 60)

<u>\$189 per person</u> - Bayview Room (minimum number of guests is 110)

\$99 per person - Children (13-17)
(Adults dinner with unlimited soft drinks and juice)

#### Please Note:

- Prices valid until 31st December 2022
- The beverage package is subject to change at any time.
- Additional contractors meal priced at \$40 inclusive of a main meal and soft drink.



#### INCLUSIONS

- One dinner option from the above list
- Use of Silverwater Resort private function rooms (5 hour duration)
- Five hour beverage package
- Wedding cake cut and served on platters for guests to enjoy.
- Full table set up (includes white table linen & napkins, crockery, cutlery & glassware)
- A clothed table/ trestle can be provided for a cake/gift table.
- Table Settings (including center piece consisting of a mirror & vase with tealight candles)
- Coloured printed place cards and menus will be placed if a seating chart is provided.
- White skirting for the bridal table and cake table
- White or black lycra chair covers
- Timber dance floor
- Microphone for speeches
- Use of resort grounds for photography
- Menu tasting for 2. Additional individuals may be added at \$82 per person.

  Guests are each served one alternate sample from each course choice. This is arranged through your wedding co-ordinator 6-8 weeks prior to the event.
- Complimentary one bedroom apartment with a bottle of sparkling wine on the wedding night including breakfast for two.

#### WINTER WEDDING

Hold your wedding at Silverwater Resort between 1st June and 31st August (excluding school holidays) and receive 10% off the standard wedding package.

Bookings are subject to availability.





### STANDARD THREE COURSE DINNER

Please select two items from each course to serve alternately

#### ENTRÉE

- Carpaccio pepper crusted wagyu beef, char seared and served with crispy capers, truffled aioli, rocket, shaved parmesan and garlic croutons
- Homemade salmon crudo gravlax with pickled vegetables, fennel salad, vodka lime wasabi aioli
- Caprese salad with herb rostered beets, bocconcini cheese, heirloom tomato, basil leaf oil, toasted pesto crumb and balsamic glaze
- Slow braised pork and herb rillette with garlic charred sourdough, micro herb salad and aged balsamic

#### MAINS

- Lemon pepper Humpty Doo barramundi with garlic sweet potato puree, pickled fennel salad and champagne vinaigrette
- Beef cheek with creamy garlic mash, roast baby carrots and red wine jus
- Pumpkin, spinach and edamame bean risotto with truffle oil and parmesan chips
- Slow braised lamb rump with ratatouille, sweet potato mash and red wine jus
- Free range chicken breast with goat cheese, sundried tomatoes, smash herb chat potatoes, broccolini and mustard mushroom sauce

#### DESSERT

- Merlot poached pear, orange and almond cake, fresh cream and spiced Moscato glaze
- Passion fruit panna cotta with edible flowers and strawberries
- Warm orange, almond and pear pudding, chocolate chard and fresh vanilla cream
- Warm chocolate pudding with fudge sauce, double cream and fresh strawberries



# SILVERWATER BARBEQUE BUFFET MENU

#### COLD

- Freshly baked bread roll
- Classic coleslaw
- Roast pumpkin and quinoa salad
- Marinated char-grilled calamari with mussels
- Fresh Greek salad

#### HOT

- Premium grass-fed porterhouse steak with grilled onion
- Gippsland mild koftas with north Indian spices
- Chicken thigh fillet infused in kaffir, lemongrass, ginger, garlic with Thai sweet chili
- Marinated salmon topped with garlic prawns and dill hollandaise
- Chargrill vegetable skewers
- Baked potatoes with chive sour cream

#### SWEET

- Chefs vanilla pannacotta with berry compote
- Apple crumble with brandy custard and fresh cream
- Fresh fruit platter

#### CONDIMENTS

- Assorted sauces and dressings
- A selection of mustards, butters, cocktail sauces and gravy
- Lemon wedges









### COCKTAIL WEDDING MENU

Please select 4 canapes (2 hot and 2 cold), 2 Substantial canapes and 3 sweet canapes from the options below

#### HOT

- Mediterranean arancini balls filled with feta, roast capsicum and baby spinach, served with aioli
- Gourmet lamb koftas seasoned with Moroccan spices and coriander, served with tzatziki dressing
- Mixed mini gourmet pies: Pepper beef & rosemary, lamb and chicken & vegetable served with tomato sauce
- Vegetable spring rolls loaded with assorted Asian vegetables, served with a sweet chilli dip
- Salt & pepper calamari served in bamboo boats with aioli
- Grilled chorizo sausages made with pork, paprika, onion and garlic finished with a honey garnish
- Chicken buffalo wingettes with chipotle sauce
- Prawn twisters wrapped in crispy pastry, served with sweet chilli, pickle and ginger lime
- Chicken skewer in satay sauce

#### COLD

- Bruschetta roma tomatoes served with Spanish onion and basil pesto on toasted croute (2 per guest)
- Garlic & cheese pita with fresh herbs and chefs selection of mixed dips
- Roasted vegetable and feta tart with chilli jam, garnished with balsamic glaze
- Vietnamese vegetable roll with a lemongrass and ginger glaze
- Smoked salmon carpaccio on chilli garlic crostini with vodka lime aioli
- Cured compressed watermelon, charred halloumi, pickled cucumber
- Rare, chargrilled beef tenderloin with seeded mustard, chimmi churri aioli, en croute
- Peking duck wonton cups with spiced plum sauce
- Prawn cocktail in sauce with mango salsa
- Mixed sushi rolls with wasabi, pickled ginger and soy sauce

(Sweet & Substantial options on next page)







#### SWEET

- Macaroons (assorted)
- Truffles (assorted)
- Raspberry & macadamia cheesecake with chocolate tart
- Eclairs with chocolate glaze
- Coffee chocolate mini tarts

#### SUBSTANTIAL

- Thai chicken & rice noodle salad with lemon grass
- Halloumi, pumpkin, quinoa, rocket salad with balsamic dressing
- Gourmet pulled lamb or pork sliders
- Beer battered fish and chips with tartare sauce
- Butter chicken with basmati rice
- Thai style fried rice with Thai basil and peanuts
- Pasta salad with tomato eggplant and oregano
- Crispy pork bao with Vietnamese slaw
- Crispy Moroccan spiced chicken winglet with barbeque chipotle sauce

### FIVE HOUR BEVERAGE PACKAGE

NV Morgans Bay Sparkling - South Eastern Australia
Morgans Bay Chardonnay - South Eastern Australia
Morgans Bay Sauvignon Blanc - South Eastern Australia
Morgans Bay Shiraz Cabernet - South Eastern Australia
Hartogs Plate Moscato - Western Australia
Boags Draught
Boags Premium Light
Soft Drinks and Juice
Brewed tea & Coffee

Please Note: Boags Draught Beer can be swapped for Furphy

Beer at no additional charge.

Additional or replacement items may incur fees.



### KIDS MENU

\$45 per child - Children (12 and under)
(Choice of one main and one dessert with unlimited juice and soft drink)

#### MAIN COURSE

- Ham & Pineapple Pizza- sliced ham and pineapple pieces topped with mozzarella cheese
- Bolognese Pasta- home style pasta Bolognese meat sauce, linguine pasta & shaved parmesan
- Fish and Chips-battered fish served with chips and salad
- Chicken Nuggets chicken nuggets served with chips and salad

#### DESSERTS

- Mini Churros vanilla ice cream
- Ice Cream Sundae crispy cone, chocolate sauce with 100s & 1000s
- Chocolate Mud Cake vanilla ice cream and chocolate sauce

Children under 2 years that are not being catered for are free of charge.

High chairs are available; please advise your wedding co-ordinator if you require these.

### **EXTRAS**

#### BAR PLATTERS

Cheesy garlic bread served with cheese and dips
Asian - Spring rolls, samosas, Dumplings & wontons
Barbeque - Marinated chicken wingettes with Texas bbq sauce
Kebab Platter - Lamb koftas chicken and beef skewers
Seafood - Salt and pepper squid, tempura prawn & fish cocktail

\$50 per platter \$80 per platter \$70 per platter \$110 per platter

\$120 per platter

Cheese - Selection of local cheeses, crackers, nuts and dried fruit & Chutneys \$125 per platter







### BEVERAGE UPGRADES

# SILVER PLUS PACKAGE \$10 PER PERSON

Morgans Bay Sparkling - South Eastern Australia

Morgans Bay Chardonnay - South Eastern Australia

Morgans Bay Sauvignon Blanc - South Eastern Australia

Cape Schanck Pinot Grigio - Mornington Peninsula, Victoria

Morgans Bay Shiraz Cabernet - South Eastern Australia

Hartogs Plate Moscato - Western Australia

Hartogs Plate Cabernet Merlot Margaret River, Western Australia

Boags Draught

Boags Premium Light

Soft Drinks and Juice

Brewed tea & Coffee

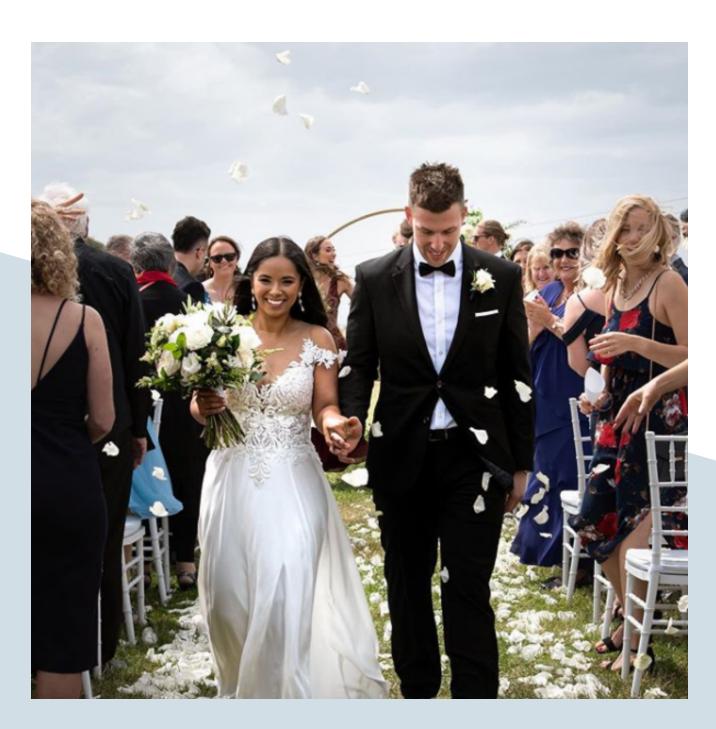
### PLATINUM PACKAGE \$20 PER PERSON

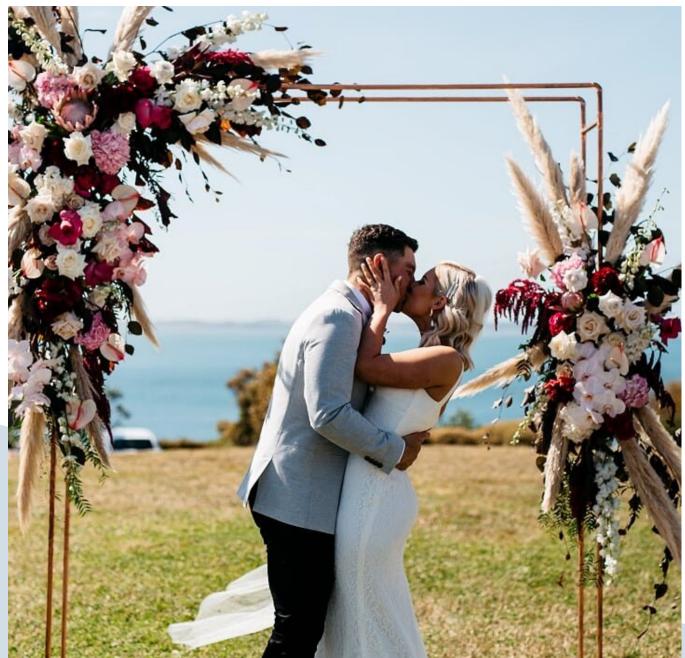
Paul Louis Brut Blanc De Blancs Loire Valley, France
Yering Elevations Chardonnay Yarra Valley, Victoria
Cape Schanck Pinot Grigio - Mornington Peninsula, Victoria
Squealing Pig Sauvignon Blanc Marlborough, New Zealand
Torzi Matthews DJ Shiraz Barossa Valley, South Australia
Hartogs Plate Moscato - Western Australia
Hartogs Plate Cabernet Merlot Margaret River, Western Australia
James Squire 150 lashes pale ale
Boags Draught Beer
Boags Premium Light Beer
Soft Drinks and Juice
Brewed tea & Coffee



### **CEREMONIES**

# on the Lawn





With 21 acres of landscaped grounds and beautiful views over Westernport Bay Silverwater Resort provides a fantastic location for your ceremony. We will happily arrange limited seating with white chair covers (48 chairs), portable microphone and speaker, and a registration table with white linen cloth for you for \$650. Should you require additional items such as aisle runner, arch, umbrellas, gazebos etc. we can arrange a quotation upon request or you are more than welcome to source your own supplier.

While we pray to the weather man/lady to provide a sunny day for all weddings, in the instance of wet weather we can arrange for the ceremony to be held within our main facility foyer. Although during this time, our reception desk and restaurant will be in full operation.



### FURTHER INFORMATION

#### Packaged Cake

Should you require your wedding cake to be cut and bagged/boxed for guests to take with them our chefs will happily arrange this for you at \$2 per person. Boxes/Bags will need to be provided by the wedding couple.

#### Dietary Requirements

When selecting menu options assume your group have no dietary requirements. Our chefs will prepare alternate suitable meals for those guests with dietary requirements at no additional charge (excepting kosher meals).

#### Entertainment

A wedding is not complete without entertainment. Should you require assistance with details of DJ's or bands/back ground music we can provide details or arrange quotations for your event.

Please ask your wedding co-ordinator if you would like assistance with this.

Please note that entertainers generally request meals which will be charged to your account at \$40 per main meal including soft drinks.

#### Suppliers

A list of local wedding suppliers can be provided including florists, celebrants, entertainment, photographers, hair and make-up artists, wedding stylists & wedding accessories companies.

Please ask you wedding co-ordinator for these. Externally supplied equipment must be approved by Silverwater Resort at least 21 days prior to the Wedding day.

#### Table Settings

All tables include standard table settings.. Should you require any additional table settings/centerpieces these can be arranged at an additional cost. The wedding couple may bring their own centerpieces which Silverwater Resort staff will happily set. Theming such as ceiling draping or backdrops can be arranged via external companies however access times to the function rooms do not allow for extensive set-ups. Theming such as this would need to be set by the supplier. Table menus and numbers are to be supplied by the wedding couple.

#### Confirmation and Payment

To confirm your booking, a contract and invoice will be arranged. 25% deposit is required 14 days from the contracted date. A further 25% deposit is required 90 days from the wedding. The final deposit of 50% is due 30 days prior to the wedding.

Numbers can reduce by 10% at 90 days prior to the wedding. A further and final reduction by 10% is allowed 30 days prior to the wedding. Reduction in numbers within 30 days of the wedding is not permitted and any cancellation of guests will incur 100% cancellation fee. Minimum numbers apply.



# CONTACT US

Any questions? We'd love to chat!

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