# WEDDINGS

#### at Fountain Gate Hotel



(03) 9704 7922 FOUNTAINGATEHOTELFUNCTIONS@ALHGROUP.COM.AU



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### WELCOME TO THE FOUNTAIN GATE HOTEL



Congratulations on your engagement and thank you for considering the Fountain Gate Hotel for your upcoming wedding.

Weddings at Fountain Gate are the perfect way to celebrate your special day - working with our trusted suppliers, we create bespoke weddings that your guests will rave about for years to come.

Whether you are looking for a sit down three course meal, or a cocktail style reception - we have packages to suit your needs.

Our dedicated function manager is on hand throughout the planning process to ensure every detail is taken care of.

To arrange a time to view the facilities and discuss your event in detail contact our events team today on (03) 9704 7922

## THE JEWEL ROOM

Perfect for cocktail parties and seated events, The Jewel Room comes equipped with a large dancefloor, central bar, data projector and screen. For smaller events, the room can be divided in half by a sliding wall.



Jewel1

Seated - 60 with dance floor, 80 without dance floor Cocktail - 100

Jewel1+2

Seated - 120 with dance floor, 140 without dance floor Cocktail - 200



## BANQUET WEDDING PACKAGES



#### \$120 PER PERSON - ALL INCLUSIVE PACKAGE

MIN 60 PEOPLE - MAX 120 PEOPLE

- Bridal room for your bridal party
- Use of foyer for arrival drinks
- Use of Jewel room for your 5 hour reception
- 3 course set menu or 3 course buffet menu
- 4 hour standard drinks package
- Skirted bridal, cake & gift tables
- White chair covers & sashes in your choice of colour
- Basic centrepiece with mirror base
- White table linen and napkins
- Self service tea & coffee station
- Staff for your event
- Experienced event manager to assist in the planning and preparation for your special day

## **BEVERAGE PACKAGES**

#### **STANDARD**

**4 HOUR DURATION** 

House Sparkling House Sauvignon Blanc House Shiraz Draught pots - Carlton and great Northern Assorted soft drinks and juices

#### PREMIUM

#### ADDITIONAL \$10 PER PERSON | 4 HOUR DURATION

Premium Sparkling Premium Sauvignon Blanc Premium Rose House Shiraz Draught pots - Full range of tap beers Assorted soft drinks and juices





# **3 COURSE SET MENU**

#### ENTREE

House made mac'n'cheese sticks crumbed and fried until golden brown served with micro herbs and aioli (v)

Salt and pepper calamari on a salad of rocket, red cabbage and micro herbs with a coriander, ginger, and lime dressing

Duck spring rolls served on rocket with sweet chilli dipping sauce

Smoked chicken on a salad of mixed lettuce, tomato, cucumber, carrot, spanish onion and micro herbs with a coriander, ginger and lime dressing (lg)

#### MAIN

Salmon fillet on a bed of sweet potato mash with buttered green beans, creamy bearnaise sauce and lemon wedges

Slow cooked lamb shanks on creamy potato mash with buttered green peas

Pork cutlets with creamy mash potato, buttered green beans and a honey and seeded mustard sauce (lg)

Chicken breast stuffed with ricotta, semi-dried tomatoes, olives, rosemary and basil, served on roasted chat potatoes with green beans and hollandaise sauce

#### DESSERT

Lemon meringue tart served with double cream

Sticky date pudding with butterscotch sauce

Chocolate mousse topped with chocolate flakes and strawberries

Chocolate pudding served with chocolate sauce and double cream

lg - low gluten v - vegetarian



## **3 COURSE BUFFET MENU**

#### SOUP - SELECT ONE

Pumpkin and rosemary Traditional minestrone Soup served with bread rolls

#### SALADS - SELECT TWO

Garden salad Greek salad Caesar salad Potato and bacon salad

#### MAINS - SELECT THREE

Roast pork Roast lamb Mild chicken curry Penne carbonara Traditional beef lasagne Vegetarian penne

#### SIDES - SELECT THREE

Roast pumpkin Garlic and rosemary roasted chat potatoes Steamed seasonal vegetables Honey sesame carrots Scalloped potatoes Steamed jasmine rice Vegetable fried rice

#### DESSERTS - SELECT TWO

Lemon meringue Sticky date pudding Chocolate mousse cups Assorted mini cakes Desserts served with double cream

## COCKTAIL WEDDING PACKAGES

#### JEWEL 1 PACKAGE - \$3000

- 5 Hour event duration
- Food & beverage staff for your event
- Security
- 8 Platters of your choice
- Table linen
- Skirted cake and gift tables
- \$1000 bar tab

#### JEWEL 1+2 PACKAGE - \$4000

- 5 Hour event duration
- Food & beverage staff for your event
- Security
- 12 Platters of your choice
- Table linen
- Skirted cake and gift tables
- \$1500 bar tab



# PLATTERS



#### COLD PLATTERS

#### ANTIPASTO

Salami, prosciutto, ham, assorted dips, a selection of cheese, toasted Turkish bread, olives, marinated vegetables

#### BRUSCHETTA

Toasted sourdough topped with a mixture of tomato, onion, olive oil and fresh basil, finished with balsamic and parmesan cheese

#### SANDWICHES & WRAPS

Includes cured meat, curried egg, salad and vegetarian selections

#### FRUIT & CHEESE

A selection of local and international cheeses, season fruits and crackers

ASSORTED MINI MUFFINS & CAKES

# PLATTERS



#### HOT PLATTERS

#### SLIDERS SELECTION (27 PIECES) Pulled pork, slaw and angus beef, tomato cheese, BBQ sauce - served on toasted brioche

#### SEAFOOD

Crab spring rolls, salt and pepper calamari, crumbed scallops, panko prawns, tempura fish goujons, tartare and lemon

#### GOURMET

Buffalo chicken wings, prawn twisters, spinach and feta pastizzi, smokey BBQ meatballs, chicken kiev balls

#### MIXED PARTY

Sausage rolls, party pies, quiche, vegetable pasties, smokey BBQ meatballs, chicken dim sum, tomato and sweet chilli sauces

#### VEGETARIAN

Pumpkin and feta risotto balls, spring rolls, samosas, quiche, spinach and ricotta pastries, aioli and tomato sauces

#### VEGAN

Falafel, pumpkin risotto balls, spring rolls, samosa, empanada, hummus and sweet chilli sauce

#### **GLUTEN FREE**

Lemon pepper calamari, seafood spring rolls, cajun chicken tenders, pumpkin and feta risotto balls, falafel, aioli and sweet chilli sauce

# OPTIONAL EXTRAS



Digital photo booth with virtual props - \$350 Digital photo booth (props included) - \$400 White bridal table backdrop with lights - \$400 Professional DJ (5 hour duration) - \$550 Cake cut and served to guests - \$50 Self service tea & coffee with espresso pods - \$60



#### LET'S GET IN TOUCH

Fountain Gate Shopping Centre, Overland Drive, Narre Warren VIC 3805

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WWW.FOUNTAINGATEHOTEL.COM.AU