

Wedding Celebration

Thank you for your interest in holding your wedding reception at The Eltham Gateway Hotel and Function Centre.

Our Gateway and Strada Function Rooms are both part of the larger complex known as The Eltham Gateway. We are a contemporary property set on 4 acres of picturesque gardens, tall gum trees, native bush land and the tranquil atmosphere of semi-rural peacefulness. Our Gateway Room has facilities to accommodate up to 100 guests cocktail style or 70 seated, whilst Strada Function Room can accommodate 150 guests cocktail style, or 100 guests seated. Both Function areas have a fully equipped bar, dance floor, easily accessible bathroom facilities, and are fully climate controlled.

Please find enclosed our wedding packages for your referral. Packages range from set dinner menu options to a cocktail reception. Menus can be altered and special needs can be catered for. Should you require help to plan your memorable day, our Functions Manager will be more than happy to give advice and help organise decorations, flowers, cakes, in fact anything you desire.

Entertainment can be arranged to suit your individual tastes and budget, or you may arrange your own. Here at the Eltham Gateway, we pride ourselves on intimate attention to detail. Please do not hesitate to contact us if we can assist with any questions you may have, or to book a time to view our facilities.

**As an added bonus the Bride and Groom receive a complimentary Honeymoon Spa Suite
as a token of celebration from Eltham Gateway Hotel and Function Centre**

We look forward to making your wedding day a memorable and romantic occasion.

Kind Regards,

David Johnstone
Operations Manager
Eltham Gateway Hotel and Conference Centre



Entrée Selections

(2 choices served alternately)

Caesar Salad

Baby cos, parmesan, croutons, bacon, and a poached egg and our special anchovy Caesar dressing

Antipasto

Chef's selection of delicacies including morsels of prosciutto, salami, bocconcini, sun-dried tomatoes and olives

Veal Tortellini al Funghi

Fresh mushroom and fetta tossed lightly with garlic and herbs

Duck and Beetroot Risotto

Slow braised duck and roasted beetroot, topped with fetta and thyme

Risotto Prima Vera

Seasonal vegetables with a white wine and Napolitana sauce

Penne Ragu

Slow roasted tender beef, tomato and vegetables with garlic and fresh herbs

Chicken Tenderloins

Golden crumbed tenderloins served Parmigiana style wrapped in ham and topped with melted mozzarella cheese and Napolitana sauce



Main Course Selections

(2 choices served alternately)

Chicken Romanza

Grilled breast of chicken with a filling of prawns, mascarpone, and sautéed spinach served with a Sauvignon Blanc and cream sauce

Lamb Loin

Macadamia and fresh herb crusted Lamb loin served medium rare with a red currant jus

Vegetarian Skewer

Grilled skewer of char-grilled vegetables served with grilled polenta. Finished with tonata sauce and salsa verde

Veal Scaloppini Porcini

pan-seared Veal thins with mushrooms and white wine served with Garlic mash potato and a medley of vegetables.

Eye Fillet

Char-grilled to medium and served with Mediterranean rosemary potatoes, sautéed greens and a red wine sauce

Salmon Trini

Atlantic salmon fillet pan seared and oven finished, atop a scallop and dill risotto with a lemon butter glaze

Chicken Valentino

Roasted chicken breast with a bacon, avocado, white wine and cream sauce. Served with a medley of vegetables.

Salmon Risotto

Salmon, wild rocket, white wine, garlic, and olive oil finished with a touch of cream



Dessert Selections

(2 choices served alternately)

Mousse Tower

Strawberry mousse and meringue layers drizzled with raspberry coulis

Gelato

Trio of imported Gelati served with macaroons

Chocolate Tart

House made chocolate and hazelnut tart served with double cream and praline

Banana and Cinnamon Crepe

Filled crepe with crème patisserie, doused with warm banana, sultana and cinnamon sauce.
Served with king island double cream

Apple and Pear Crumble

Traditionally served with double cream and brandy vanilla sauce and double cream

Chocolate Crème Brulee

With caramel glaze, aside a white chocolate ganache

Trio of Cheese

Chef's choice selection of cheese served with Lavosh and dried fruits



Cocktail Menu

(all Selections offered – 15 pieces per person)

Assorted sushi with ponzu and wasabi

Oysters served natural and kilpatrick

Roasted chicken and seeded mustard mayonnaise on Lavosh

Baby beef burgers with tomato relish

Pesto and three cheese arancini

Char grilled chicken tenderloins served with peanut dipping sauce

Vegetarian Singapore noodles

Marinated garlic prawn skewers

Beverage Package

Hardy's 'The Riddle' Sparkling

Hardy's 'The Riddle' Sauvignon Blanc

Hardy's 'The Riddle' Chardonnay

Hardy's 'The Riddle' Shiraz Cabernet

Hardy's 'The Riddle' Cabernet Merlot

Carlton Draught

Cascade Light

Soft Drinks, Juices, tea and coffee



Pricing Information

Luncheon Rates include the following

Room Hire
4-hour beverage package
Venetian Table lantern candles
Chair covers (with your choice of sash)
Complimentary Honeymoon Suite (minimum 50 Guests)

	<u>2010</u>	<u>2011</u>	<u>2012</u>
Luncheon (2-course)	\$69.00	\$76.00	\$83.00
Luncheon (3-course)	\$80.00	\$87.00	\$95.00
Luncheon (Cocktail)	\$59.00	\$66.00	\$74.00

Dinner Rates include the following

Room Hire
5-hour beverage package
Venetian Table lantern candles
Chair covers (with your choice of sash)
Complimentary Honeymoon Suite (minimum 50 Guests)

	<u>2010</u>	<u>2011</u>	<u>2012</u>
Dinner (2-course)	\$79.00	\$80.00	\$91.00
Dinner (3-course)	\$87.00	\$94.00	\$102.00
Dinner (Cocktail)	\$66.00	\$72.00	\$79.00