

# the Boat House by the lake



*Welcome to the Boat House by the Lake and thank you for considering us as a possible venue for your wedding celebration.*

We offer our professionalism and packages in the spirit of ensuring a successful family event. We ask you to take a little time to read the enclosed information. Should you need clarification on any aspect, please do not hesitate to contact us.

The Boat House has three private rooms to choose from, all with magnificent views and access to decking and gardens at the lake's edge, as well as ample parking at the front door. Please arrange to inspect the venue during business hours by phoning for an appointment and consultation with our staff.

The venue is centrally located in Grevillea Park off Morshead Drive in Barton (north side of the lake). From the minute you enter the front door you will notice how superbly well the rooms are presented with crisp white linen, crystal glassware and fully trained staff offering exceptional service and excellent cuisine.

We are here to help make your wedding reception successful and with this in mind we welcome your instructions. With our experience we are available to offer advice on most aspects of your party to ensure the occasion is celebrated to your best expectation.

We look forward to being of service to you.

Wedding Receptions 2013  
1 January 2013 to 31 December 2013

## **General information**

### **Lunch weddings**

The beauty of the Boat House by the Lake is that it is ideal for luncheons, drinks on the deck or a raging open fire in winter. Timing is important and we hate rushing a party at its close so to enable us to prepare our venue for our evening clients who will have the same expectations as you do, we need to have the dining areas of the venue back by 4.00 p.m. at the latest. We believe an earlier start with us, say around 11.30 am allows time for a leisurely wind down and natural conclusion of your function.

Luncheons are 4½ hours with beverages served for 4 hours.

### **Dinner weddings**

Evenings at the Boat House are special – particularly the lighting in our garden and reflected lighting across the lake. The setting is perfect, secluded and beautiful. Dinner weddings usually commence at 6.00pm concluding at midnight with drinks served for 5 ½ hours. If the function proceeds beyond midnight additional charges apply.

### **Other weddings**

On some occasions it may be more appropriate for your celebration to be either a breakfast or cocktail party. If you would like to discuss these options further, please enquire for a breakfast or cocktail party package quote. At peak periods the timing of these types of functions should permit the normal operation of the Boat House, otherwise surcharges may apply.

### **Ceremonies held at The Boat House**

Please note that from 2013 The Boat House will no longer be offering a ceremony option, as such ceremonies on The Boat House grounds will not be possible.



## Wedding Receptions 2013 1 January 2013 to 31 December 2013

### **General information**

#### **Planning**

We are here to make your function a success, and are happy to discuss anything that crosses your mind. To achieve that, the best time to discuss any aspect of your day is during business hours, as on weekends and evenings staff are engaged in service.

Final arrangements such as menu selection and program for the event should be in place at least three weeks prior to the reception. Our menus change from time to time, so please check closer to the date of your wedding that you have the current menu. Should the number of guests attending alter dramatically from your original estimate you should advise us (please refer to minimum charges if you do not require the space originally booked). The final number of guests advised two working days prior to the function determines the minimum number of guests you will be invoiced for.

#### **Room set up**

When you have an estimate of guest numbers please ask us for a conceptual plan of how the venue will be set up. Tables are round and seat eight guests. Floral centrepieces are provided and the Boat House uses Manuka Flowers for arrangements. A discount off the package pricing applies if not using the house flowers.

For an evening reception a glass lantern is also provided for each table.

#### **Dietary needs**

Our menus do not always specify vegetarian or dietary meals. However, we pride ourselves on our ability to cater for most dietary requirements when advised in advance. Please let us know of your guests' dietary needs prior to the event.

#### **Menu tasting**

The wedding package includes a complementary menu tasting for two in the restaurant. Couples must have selected a date, confirmed the wedding package and paid a deposit before dining.

The meal includes a six course pre-selected degustation/tasting menu (we recommend two entrees, two mains and two desserts) and package wines. Bookings must be made at least two weeks in advance and only for Monday – Thursday evenings.

Menu pre-selections should be made not later than one week before the tasting.



Wedding Receptions 2013  
1 January 2013 to 31 December 2013

## **General information**

### **Bookings**

We appreciate you need to dovetail all your arrangements (i.e. church, reception venue etc). With this in mind we are happy to hold tentative bookings for a period of 14 days to give you time to make a decision. There is no guarantee that your tentative booking will be held after 14 days.

### **Confirmation of bookings**

We require confirmation of your booking to be made in writing with the date, estimated number of guests, the time the function is to commence and any details which might be pertinent to your booking e.g. name, address and contact numbers.

A \$500 deposit to confirm your booking will be requested and a booking form can be located on our website or the link below:

[http://www.boathousebythelake.com.au/functions\\_wr.html](http://www.boathousebythelake.com.au/functions_wr.html)

### **Payment**

A part payment of 50 per cent of the value of the wedding must be made prior to the event. Following your event an invoice will be mailed to you. Payment can be made by cheque, direct deposit or credit card, however final payment via a credit card will incur a 2 per cent surcharge.

### **Cancellations**

See our booking form for the latest terms and conditions regarding cancellation policy.



Wedding Receptions 2013  
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**Prices – minimum spend**

**Minimum spend**

Food and beverages costs will contribute towards the minimum spend. Falling below this would incur the charges noted below.

At peak periods the following minimum room spend applies. Outside peak periods these charges are negotiable.

**Minimum spend amounts**

	<b>Saturday/ Sunday (add 15%)</b>		<b>Other Times</b>	
	Lunch	Dinner	Lunch	Dinner
West End	\$5,500	\$ 11,200	\$5,500	\$8,000
East/West End	\$8,500	\$16,000	\$8,500	\$14,400
Walters or East End	\$3,000	\$4,800	\$3,000	\$4,800
Whole building	\$15,000	\$19,200	\$15,000	\$ 17,600

As with all our packages, the final price is heavily discounted recognising that you are entertaining a large group of people. As such we ask that you adhere to the package timings as agreed with our function co-coordinators or additional charges may apply (see 'extra charges' section).



Wedding Receptions 2013  
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**Prices – food and beverages per person**

**Silver Package**

Our Silver Package includes everything you need to ensure your special day is one to remember.

Evening	\$160.00 per person
Luncheon	\$150.00 per person

The silver package includes:

*Food and beverages*

- Arrival savouries
- Three course alternate menu
- Cheese platter
- Percolated coffee
- 5 ½ hour Silver drinks package featuring:
  - Grant Burge Blanc de Blancs
  - Grant Burge Benchmark Semillon Sauvignon Blanc
  - Grant Burge Benchmark Shiraz
  - Full and light strength beer
  - Spirits on arrival
  - Juices, soft drinks and mineral water

*Room hire and incidentals*

- Room hire for 6 hours
- Floral decoration for each table
- Lantern candle for each table
- Lectern and microphone hire
- Cake knife
- Menu tasting for two



Wedding Receptions 2013  
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## Prices – food and beverages per person

### Gold Package

Our Gold Package includes upgrades for customers looking to enjoy a premium wine selection, deluxe savouries and side dishes with main meals. Changes from the Silver Package are in **bold**.

Evening	\$184.00 per person
Luncheon	\$173.00 per person

The gold package includes:

#### *Food and beverages*

##### **Choice of four savouries**

Three course alternate menu

##### **Side dishes with mains**

Cheese platter

Percolated coffee

5 ½ hour Gold drinks package;

##### **Chandon NV Brut**

##### **Mount Majura Pinot Gris, ACT**

##### **Eden Road “The Long Road” Shiraz, ACT**

Full and light strength beer

Spirits on arrival

Juices, soft drinks and mineral water

#### *Room hire and incidentals*

Room hire for 6 hours

Floral decoration for each table

Lantern candle for each table

Lectern and microphone hire

Cake knife

Menu tasting for two



Wedding Receptions 2013  
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## Prices – food and beverages per person

### Platinum Package

Our Platinum Package offers the ultimate in upgrades. The package offers a premium wine selection coupled with one of the world's best champagnes and complemented by deluxe savouries, side dishes with main meals. Changes from the Silver Package are in **bold**.

Evening	\$204.00 per person
Luncheon	\$194.00 per person

The platinum package includes:

#### *Food and beverages*

##### **Choice of four savouries**

Three course alternate menu

##### **Side dishes with mains**

Cheese platter

Percolated coffee

5 ½ hour Platinum drinks package;

**Moët & Chandon Imperial Brut**

**Mount Majura Pinot Gris, ACT**

**Eden Road "The Long Road" Shiraz, ACT**

Full and light strength beer

Spirits on arrival

Juices, soft drinks and mineral water

#### *Room hire and incidentals*

Room hire for 6 hours

Floral decoration for each table

Lantern candle for each table

Lectern and microphone hire

Cake knife

Menu tasting for two



Wedding Receptions 2013  
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**Prices – food and beverages per person**

**Cocktail Weddings**

Our cocktail wedding package borrows from all the elements of a traditional Boat House sit down reception, and combines them to create an amazing experience for both you and your guests. More than simply a 'cocktail party', this is a true wedding reception which allows your guests to mingle freely whilst still enjoying the flavours and service of a fine dining meal.

	Silver	Gold	Platinum
Evening	\$160.00 pp	\$184.00 pp	\$204.00 pp
Luncheon	\$150.00 pp	\$173.00 pp	\$194.00 pp

*Food and beverages*

- 16 piece savoury canapés – 8 options
- 3 substantial canapés – 3 options
- 3 piece dessert canapés – 3 options
- Cheese platter
- Percolated coffee
- 5 ½ hour drinks package featuring:

Sliver package	Gold	Platinum
Grant Burge Blanc de Blancs sparkling	<b>Chandon NV Brut sparkling</b>	<b>Moët &amp; Chandon Imperial Brut champagne</b>
Grant Burge Benchmark Semillon Sauvignon Blanc	<b>Mount Majura Pinot Gris, ACT</b>	<b>Mount Majura Pinot Gris, ACT</b>
Grant Burge Benchmark Shiraz	<b>Eden Road "The Long Road" Shiraz, ACT</b>	<b>Eden Road "The Long Road" Shiraz, ACT</b>
Full and light strength beer	Full and light strength beer	Full and light strength beer
Spirits on arrival	Spirits on arrival	Spirits on arrival
Juices, soft drinks and mineral water	Juices, soft drinks and mineral water	Juices, soft drinks and mineral water

*Room hire and incidentals*

- Room hire for 6 hours
- Floral decoration for each table
- Lantern candle for each table
- Lectern and microphone hire
- Cake knife



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### **Prices – extra charges and menu selections**

#### **Extra charges**

- I. Extensions: An additional \$17.50 per person per hour or part thereof for the original number booked (includes beverages and staff costs).
- II. Sundays and public holidays: To offset the cost of penalty rates paid to staff, a 15 per cent surcharge on the total bill is applicable for functions held on Sundays or public holidays.
- III. Functions which commence after 6.00pm incur a 15 per cent surcharge on the total package for every hour or part thereof that the function continues beyond midnight.

\* Please note –wines subject to change depending on availability. Please contact us for the latest availability.



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### **Wedding package menu – changes seasonally**

#### **Entrée**

Pressed pork belly terrine, radicchio, sauce gribiche  
Queensland prawns, radish, heirloom carrot, wasabi, finger lime, sesame  
Black Angus beef tartare, cornichon, caper, pickled eschallots, pomme frites  
Atlantic scallops, horseradish, sprouts, smoked octopus, crème fraîche, sourdough  
Fromage Blanc, heirloom tomato, beetroot, chive gnocchi  
Soft free range eggs, jamón crumbs, witlof, seeds  
Cured Tasmanian salmon, brioche, celery, crisp leek

#### **Main**

Braised beef rib, speck roesti, spinach, cannellini bean salsa  
Slow cooked chicken Maryland, soba noodles, coriander, chilli, sesame  
Leek tart, cheddar, herb emulsion, confit nicola potato, hazelnut  
Kangaroo loin, parsnip, beetroot, cocoa, parsley  
Braised shoulder of lamb, smoked onion purée, eggplant, rosemary  
Grain fed beef fillet, cauliflower, mixed mushrooms, red wine jus  
Confit duck leg and breast, speck, zucchini, toasted pearl barley, treacle  
Market fish, chorizo, cuttlefish, capsicum, Persian fetta  
Free range chicken breast, mashed desiree potatoes, beetroot, fig

#### **Sides – Gold and Platinum packages only**

Mixed leaf salad, yellow rock sugar, oregano  
Peas, speck, cos, hazlenut  
Steamed greens, burnt almond butter  
Paris mash

#### **Desserts**

Granny Smith apple tart, burnt butter ice cream, buckwheat praline  
Vanilla parfait sandwich, salted caramel, cocoa sorbet  
Lemon curd, shortcrust, berries, meringue, yoghurt  
Coconut pannacotta, coconut foam, young coconut, Valrhona P125 crumbs,  
black sesame, lemon balm  
Bitter chocolate mousse, toasted white chocolate, sesame, peanut brittle  
Butterscotch crème brûlée, elderflower, toffee, brandy, almond bread  
Boat House cheese plate, dates, sourdough, quince



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**Wedding package menu – cocktail menu – changes seasonally**

**Cold**

White balsamic, haloumi, sorrel and cherry tomato salad  
Smoked salmon, caper, cream cheese roulade en croûte  
Salt cod boudin blanc, mussel and saffron gel  
Duck, shitake and cabbage terrine, sourdough  
Smoked river trout mousse, rye, caviar  
South coast oysters, mignonette granita  
Spiced jap pumpkin, Medjool date, pine nut salad  
Persian fetta, tomato and basil puff pastry  
Duck liver parfait, Pedro Ximénez jelly, brioche  
Yellowfin tuna, radish, pickled carrot, wasabi, sesame  
Black Angus beef tartare, cornichon, caper, pickled eschallots  
Pacific oyster, lemon, champagne vinegar, rye, black pepper

**Warm**

Peking duck and hoisin spring roll  
Poached Queensland prawn, sweet corn mousse, basil  
French onion consommé, Gruyère  
Tempura vegetables, soy and mirin sauce  
Smoked Chèvre, onion, and fire roasted eggplant mini quiche  
Poached chilli chicken Vietnamese rice paper roll, palm sugar and lime sauce  
Harissa spiced lamb meatballs, minted yoghurt  
Crispy pork belly, radicchio, sauce gribiche

**Small Bowls**

Red wine braised venison shoulder, ricotta gnocchi, rocket and parmesan salad  
Thai chicken, green peppercorn, baby corn stew, steamed Pandang rice  
Tunisian vegetable and quinoa ragout, sourdough  
Morrocan spiced lamb shoulder, spicy cous cous  
Market fish, French pea, confit onions, cos lettuce salad, hollandaise sauce  
Roasted fillet of beef, désirée potato mash, sautéed mushrooms  
Confit chicken Maryland, mint, coriander, pickled cucumber and soba noodle salad

**Sweet**

Granny Smith apple frangipane tart  
Vanilla parfait sandwich, salted caramel  
Lemon curd, shortcrust, berries, meringue, yoghurt  
Coconut panna cotta, coconut foam, young coconut, Valhrona P125 crumbs,  
black sesame, lemon balm  
Bitter chocolate mousse, toasted white chocolate, sesame, peanut brittle

