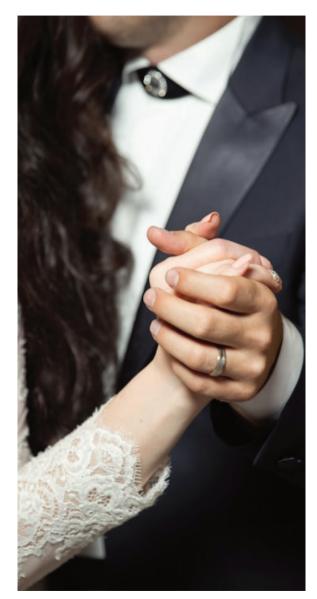
WEDDING PACKAGES











Nelcome to

FERNTREE GULLY HOTEL

Congratulations on your engagement! One of the most important decisions you will make when planning your wedding is the location. The Ferntree Gully Hotel is in the foothills of the Dandenong's, making it the most convenient location for your reception

Our dedicated staff can assist with all your planning needs and will work with you to ensure your wedding dreams become a reality. Make an appointment with us today for a tour and consultation.

We have everything covered to ensure your special day is one to remember... your happily ever after starts here!

ferntreegullyhotel.com.au
ferntreegullyhotelfunctions@alhgroup.com.au
1130 Burwood Highway, Ferntree Gully, 3156

THE middle

Located in the heart of our venue, The Middle is the perfect space that features a private bar, bathrooms, stage that can cater for a DJ or a band and full AV facilities. The Middle also has an adjoining outdoor terrace.

This room is perfect for up to 120 guests seated or 300 guests cocktail.

Hire includes food & beverage staff, access to AV facilities, linen and cleaning.



GARFIELDS

Located on the ground floor away from the hustle and bustle of the main venue, Garfield's is a classic and sophisticated room. The space features a private entry point, bathrooms, dance floor and AV facilities. Garfield's also has an adjoining outdoor area.

This room is perfect for up to 100 guests seated or 200 guests cocktail.

Hire includes food & beverage staff, access to AV facilities, linen and cleaning.



ALL INCLUSIVE PACKAGE



Includes a 5 hour event duration, 3-course alternate drop menu, 3 hour beverage package & a tea

and coffee station. Minimum of 50 guests

ENTREE

Lemon pepper squid on an apple and rocket salad

Potato and spinach gnocchi with semi-dried tomato pesto cream sauce (v)

Crispy pork belly on a fennel salad with a sweet Thai dressing

Chicken skewers on steamed jasmine rice with satay sauce

Smoked salmon croquettes with a lemon and caper aioli

MAIN

200gm porterhouse served medium, buttered green beans, potato, pumpkin, peppercorn jus

Chicken Mediterranean on mashed potato with seasonal vegetables and an orange glaze

Crispy skinned barramundi, scallop potatoes, honey carrots, bok choy, creamy hollandaise

Baked Atlantic salmon, charred asparagus, roasted cherry tomatoes, garlic mash, bearnaise sauce

Spinach and ricotta cannelloni with a creamy napoli sauce and garden salad (v)

DESSERT

Creme brulee, pistachio biscotti

Dark chocolate mousse with mint liqueur cream

Sticky date pudding with butterscotch sauce and vanilla ice-cream

Brandy snap fruit basket with fresh cream

Vanilla slice with raspberry coulis and double cream

OPTIONAL EXTRAS

For just \$12 per person add on your choice of 5 canapes on arrival.

Menus are served on a 50/50 basis. (v) vegetarian. Dietary can be catered for with prior notice. Please note that due to seasonality some items or accompaniments may be substituted.

COCKTAIL WEDDING MENU \$50PP

Includes 5 hour event duration, your choice of 10 cold/hot canapes served over two hours, your wedding cake cut and served on platters, tea and coffee station. Minimum of 50 guests

| COLD CANAPES | HOT CANAPES | SUBSTANTIALS - \$5PP PER ITEM | ASSORTED DESSERT BITES - \$8PP |
|----------------------------------------------------------------------------------|-------------------------------|---------------------------------------------------------------------------------------------------|-----------------------------------------------------|
| Rice paper rolls (vg) | Cigar spring rolls | Beef sliders, tomato sauce, lettuce, cheese | Includes a selection of bite sized cakes and slices |
| Selection of fresh sandwiches Spicy capsicum dip with vegetable sticks (v) | Mini chicken dim sims | Mini pizzas | Shees |
| | Curry samosas | Lightly battered fish and chips, tartare, lemon | |
| Bruschetta (vg) | Falafels (v) | Pulled pork sliders, asian slaw, bbq sauce Potato and spinach gnocchi boats, parmigiano (v) | |
| Fresh fruit skewers (vg) | Risotto balls (v) | | |
| | Chicken satay skewers | | |
| | Panko crumbed calamari | Prawn dumplings with soy sauce | |
| | Garlic prawn skewers | | |
| | Gourmet party pies | | |
| | Mini quiches | | |
| | Spinach & ricotta pastizi (v) | | OPTIONAL EXTRAS |
| | | | \$45 per person - 3 hour beverage package |

(v) vegetarian, (vg) vegan. Dietary can be catered for with prior notice. Please note that due to seasonality some items or accompaniments may be substituted.

BEVERAGE PACKAGES

BEVERAGE PACKAGE

SPARKLING Ciao Bella Prosecco OR Trilogy Sparkling (Please select one)

WHITE The Rocks Sauvignon Blanc

RED Butcher's Hill Shiraz

BEER Carlton Draught + Furphy Refreshing Ale Cascade Light

SOFT Post mix & Juice selection

GOLD BEVERAGE PACKAGE *Upgrade for an additional \$10pp*

SPARKLING Chandon NV Brut

WHITE Isabel Sauvignon Blanc NZ Versato Pinot Gris, Italy

RED Pepperjack Shiraz , SA

BEER Carlton Draught + Furphy Refreshing Ale Cascade Light

SOFT Post mix & Juice selection

OPTIONAL EXTRAS

| Chair cover and sash for cocktail weddings | \$5.50 per chair |
|--------------------------------------------|--------------------------|
| Antipasto platters | \$10pp |
| Australian Cheese and Fruit Platter | \$10pp |
| Kids main, ice- cream & soft drinks | \$30 per child |
| Contractor's Meals | \$35 (incl. soft drinks) |

