



## *Weddings*

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At the Swans Restaurant, we have designed our ideal Wedding Packages so that we can provide our Bride & Groom with a selection of menu options and a beverage package to create the perfect Wedding Day.

To Celebrate your Wedding at The Swans Restaurant, we offer the ideal location situated in the heart of the Swan Valley up to the darling Rangers. Our aim is to make your Wedding Day memorable and just perfect.

We offer several choices of function venues inside or outside, whether you have 30 or 350 guest, there's an option for all. Alternatively, we can organise an outdoor ceremony within our beautiful gardens.

We provide only the best, fresh and local seasonal produce and put together our best Wedding menus yet. The Style of food is modern - European and is exclusive to The Swans Restaurant & Function House.

It would give us great pleasure if you would let us help you celebrate your special day at The Swans. If you would like to speak to our Wedding & Function Co-ordinator, please email to [info@theswansrestaurant.com](mailto:info@theswansrestaurant.com)

## *Pricing*

**Room Capacity - Terrace Room up to 150 guest seated x 2 rooms or 1 room 300 guest. Beer Garden up to 100 guest. under the stars up to 150 guest**

Terrace Room Hire Friday - Sunday: \$550

Under the stars (Outdoor) Hire Friday - Sunday: \$550

Beer Garden (Outdoor) Hire Friday - Sunday: \$550

Full Venue Hire Friday - Sunday: \$1000



### **Venue Includes:**

#### **CEREMONY**

Our Colourful gardens

20 Gold Tiffany Chairs or 20 Chairs including chair covers & bows - colour of your choice

Wooden Signing Table

2 Tiffany Gold Chairs for Signing Table

Metal Easel Stand for Welcome sign

Sparkly Mr & Mrs Sign

(This includes set up and pack down)

#### **RECEPTION**

Reception Styling

Choice of Round or Rectangular tables with Linen (Seats 10 each)

Choice of Gold Tiffany Chairs or Chairs with covers and bow or sash of your choice.

All Crockery, Cutlery & Glassware

Large Round Mirrors for center of tables

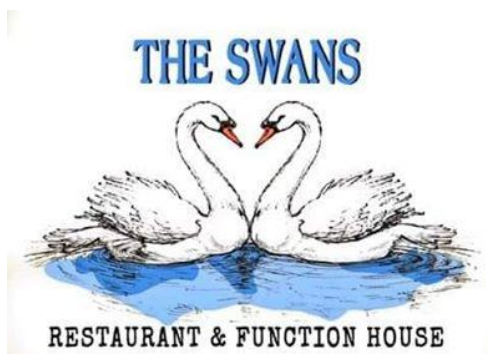
Choice of centerpiece - Crystal or Wrought Iron Candelabras or Flower arrangements

White wishing Well

(This includes Set up & Pack Down)

## COCKTAIL

### Style



## Platters Selection

One Platter serves approx 10 people / 30 pieces per platter

### Minimum of 5 platters per order

Beer Battered Squid	\$55 per platter.
Arancini Balls with Tomato Relish (V)	\$75 per platter.
Mixed Antipasto (Cold)	\$50 per platter.
Mini Prawn Tacos	\$80 per platter.
House Made Peking Duck spring rolls	\$90 per platter.
Grilled Haloumi Skewers (V)	\$75 per platter.
Stuffed Smoked Salmon with Herbed Ricotta	\$90 per platter.
Satay Chicken Skewers	\$75 per platter.
Chicken, Bacon & Corn Croquettes	\$85 per platter.
Pork Belly Bites with Cabbage Slaw	\$80 per platter.
House Made Beef & Pork Meatball	\$80 per platter.
Buffalo Chicken Wings	\$80 per platter.
Stuffed Mushroom (V)	\$75 per platter.
Assorted Sandwiches	\$55 per platter.
Dips, Feta, Olives, Turkish Bread	\$35 per platter.
Hand Cut Chips	\$20 per platter.
Assorted Wood Fired Pizza (3 x 8inch Pizzas)	\$45 per platter.

## **Cocktail Menu**

### **Cold Selection**

Smoked Salmon rolls stuffed with Herbed ricotta

Cured Jamon, rocket, avocado salad, parmesan & truffle oil

Mini Prawn Tacos with guacamole, tomato & corn salsa

Antipasto chefs selection with olives, feta & in house made bread

In house cured pastrami slice, horseradish aioli & Cabbage Slaw

Chucked Oysters - Natural, Nam Jim or Ginger & shallots

Poached Chicken Breast in soy sauce infused, rice cake & herb salad

Grilled Haloumi Skewers with tomato and artichoke (V)

### **Dessert Selection**

Mini sticky date pudding with butterscotch sauce \$4.00

Mini Chocolate Brownie with rhubarb and chocolate sauce \$4.00

Mini Pavlova with fresh fruit \$3.50

In House Made White and Belgian Chocolate mousse \$4.50

### **Hot Selection**

House made crispy duck spring rolls with dipping sauce

Chicken Satay Skewers with peanut dipping sauce

House Made Arancini Balls with Tomato Relish (V)

Pork Belly bites with apple cabbage slaw

Seared Scallops, potato cake, crispy pancetta & smoked hollandaise sauce

Medium Rare beef fillet slice, rolled in celeriac slaw

Pork & Pistachio terrin, pickled cabbage and saffron yoghurt

Chicken Roulade stuffed with sweet potato & ricotta wrapped in prosciutto

The Cocktail menu can be served as a pre dinner canape service or as a function package.

Minimum 40 Guest

All prices are per person

### **PRE DINNER CANAPES**

Chef's choice of 3 options \$10

#### **1 hour package \$20**

2 hot & 2 cold

#### **1.5 hour package \$25**

3 hot & 3 cold

#### **2 hour package \$30**

4 hot & 4 cold

#### **2.5 hour package \$35**

5 hot & 5 cold

## Buffet Menu options

### **Buffet Menu One**

#### **Bread**

Basket of freshly baked Bread

#### **Chef Carved (Select 1)**

Marinated Roast Pork Leg  
Slow roasted Marinated Roast Beef  
Roast lamb with a red wine mint sauce

#### **Hot Dishes (Select 2)**

Grilled Chicken Breast Kiev in a creamy mushroom sauce  
Baked Barramundi fillets in a lemon butter sauce  
Beef Sirloin with red wine jus  
Seafood Paella in fragrant rice

#### **Pasta Dishes (Select 1)**

Creamy chicken penne  
House made lasagna

#### **Cold Dishes**

Garden salad mixed leaves, cucumber, tomato, capsicum,  
spanish onion with a house made dressing  
Creamy Pasta Salad

#### **Side Dishes**

Roasted Baby Potatoes with rosemary  
Seasonal steamed vegetables  
Steamed rice

#### **Dessert (Select 1)**

House Made Chocolate Brownie  
Fruit platters

**\$60 per person - Minimum 40 people**

### **Additional Buffet Options**

Add Soup - \$5pp  
Antipasto platter - \$7.50pp  
Hot dish - \$9.50pp  
Carvery - \$9.50pp

**Childred under 3 free**

**Aged 3 - 5 Kids menu \$13 per child**

**Aged 6-12 Half price**

### **Buffet Menu Two**

#### **Bread**

Basket of freshly baked Continental Bread, crackers & butter portions

#### **Chef Carved (Select 1)**

Marinated Roast Pork Leg  
Slow roasted Marinated Roast Beef  
Roast lamb with a red wine mint sauce

#### **Hot Dishes (Select 3)**

Grilled Chicken Breast Kiev in a creamy mushroom sauce  
Baked Barramundi fillets in a lemon butter sauce  
Beef Sirloin with red wine jus  
Seafood Paella in fragrant rice  
Peri Peri Chicken Pieces  
Slow cooked pork ribs with Cider & BBQ sauce

#### **Pasta Dishes (Select 1)**

Creamy chicken penne  
House made lasagna  
Beef Bolognese

#### **Cold Dishes**

Garden salad mixed leaves, cucumber, tomato, capsicum,  
spanish onion with a house made dressing  
Antipasto Plate consisting of Ham, Salami, Roast beef,  
marinated olives, danish feta & char grilled vegetables  
Creamy potato salad

#### **Side Dishes**

Roasted Baby Potatoes with rosemary  
Seasonal steamed vegetables  
Steamed rice

#### **Dessert (Select 2)**

House Made Chocolate Brownie  
House Made Sticky Date Pudding  
Fruit platters  
Mixed Belgian chocolate & white chocolate mousse

**\$75 per person - Minimum 40 people**



## Set Menu Options

### **Entree Selection**

Smoked chicken & pumpkin salad with a citrus dressing

Antipasto plate including smoked salmon, ham, salami, sun dried tomatoes, brie & salad

Choice of Soup

Spinach & goats cheese tarlet on a bed of rocket with truffle oil

Chicken, corn & bacon croquettes

Baked Mushroom stuffed with honey, pumpkin, goat cheese & basil

### **Main Course Selection**

300g sirloin beef served with potato gratin, baby carrots, fried leek & red wine jus

Chicken breast kiev cut with herb & cheese served with green beans, sweet potato crisps & creamy pesto sauce

Grilled Barramundi served with roasted potatoes, herbed salad & wasabi pea puree.

Crispy skin Tasmanian Salmon served with potato cake, lemon dill sauce & steamed vegetables.

Woodfired slow cooked Lamb shank served with creamy mash potato & pumpkin puree

### **Dessert Selection**

Classic zesty lemon & lime tart

Traditional baked cheesecake

Warm butterscotch sticky date pudding

Death by chocolate mud cake

House made Tiramisu

**2 Courses \$55**

**3 Courses \$65**

**\*\*All Menus are alternate drop**

### **Entree Selection**

Seared Scallops, potato cake, crispy pancetta & smoked hollandaise sauce

Poached chicken breast with infused soy sauce rice cake & herb salad

Medium rare eye filled slice, rolled in celeriac slaw

House made peking duck rolls served with fennel salad

Trio of cheese arancini balls served with tomato relish.

### **Main Course Selection**

Confit Duck leg served with wild rice, red wine jus, orange & herb salad & mixed berries.

Lamb back strap crumbed in pistachio served with potato cake, tzatziki sauce & red wine mint sauce

Grilled Snapper served with sweet potato chips, tropical salad & béarnaise sauce

Pork Eye filled stuffed with apple & chestnuts served with potato, fennel salad & beetroot puree

250g Eye fillet steak cooked medium, served with potato gratin, seasonal vegetables & red wine jus.

Chicken Roulade wrapped in prociutto stuffed with ricotta & sweet potato served with seasonal vegetables & creamy pesto sauce

### **Dessert Selection**

House made Belgian white & milk chocolate mousse

Mini custard tart topped with strawberries & berries

Coconut panacotta with mango coli & pistachio praline

**2 Courses \$65**

**3 Courses \$75**

## *Beverage Packages*

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2 Hours	\$30 per person
3 Hours	\$35 per person
4 Hours	\$40 per person
5 Hours	\$45 per person
6Hours	\$50 per person

Drinks package includes a selection of house wine, tap beer & soft drink

### Beer on Tap

Running With Thieves Draught

Summer Fin Pale Ale

### Bottled Beer

Corona

Hahn Super Dry Light

### White Wine & Sparkling

House White - Hartog's Plate Sauvignon Blanc Semillon

Dunnes & Green Brut Sparkling

Juliet Mosacto

### Red Wine

House Red - Hartog's Plate Cabernet Sauvignon

Yalumba Wild Ferment Shiraz

**\*\*COCKTAILS OR SPARKLING ON ARRIVAL \$10 PER PERSON OR PRE DINNER  
DRINKS \$10 PER PERSON (half hour)**

## TERMS AND CONDITIONS

Fourteen (14) days before your function, your menu must be finalized in writing - no less than fourteen (14) days will be permitted. Special dietary requirements should be advised at the time of booking. Should you book and confirm your function within thirty (30) days of the proposed date, function and menu details must be provided at the time of booking.

If final numbers decrease by less than half original numbers booked, an additional charge of 15% of the originally antipacted charges may be charged. Guaranteed minimum numbers must be confirmed in writing no less than five (5) working days prior to your function and these will be minimum numbers charged and catered for.

Time limit of six (6) hours for any evening function. No function is allowed to go past midnight unless prior arrangements have been made. Any function that continues after this time is at the discretion of The Swans management and will incur a minimum additional for every hour or part hour of \$200 or \$4.50 per person (numbers catered for) if over and above 50 guests. Guests are required by the Liquor Control Act to leave the venue within thirty (30) minutes of the conclusion of your function.

Parking is plentiful at our venue and therefore parking on any of our gardens is strictly prohibited at all times. The management encourages safe and responsible driving and vehicles may be left overnight but The Swans takes no responsibility for loss/damages or theft on the premises.

Confetti is not permitted within The Swans and a cleaning fee will be applied where necessary for the removal of confetti, excess decorations or any other substances.

Delivery and pick up of goods. Goods may be delivered to The Swans with prior arrangements and confirmation of acceptance from the Swans event manager in writing not more than 48 hours prior to the function date.

**Booking Information** - A deposit of 20% of the total balance will be required on confirmation of your booking, this will be a minimum of \$500 and a signed terms & conditions submitted. After a tentative booking should your deposit not be received within 10 days, The Swans management reserves the right to re-locate the space at its discretion. A further payment of all outstanding catering balance is required no later than 14 days prior to the function when you confirm your minimum numbers in writing.

Quotes do not constitute booking and are valid for 10 days.

**Cancellation/Part Cancellation** - Of a confirmed booking within ninety (90) days of the function will result in a cancellation fee of 30% of all paid monies. If five (5) working days or less notice is given, The Swans will retain the booking deposit in full, plus a reasonable sum of the outstanding balance to cover out of pocket expenses. All Cancellations must be in writing!

Signed \_\_\_\_\_

Dated \_\_\_\_\_

Full Name: \_\_\_\_\_



## PREFERRED SUPPLIERS LIST

### **Sapphire Film Productions - Videographer**

Maryanne Georgiou [admin@sapphirefilmproductions.com.au](mailto:admin@sapphirefilmproductions.com.au)

Tel: 0427 699 574

### **Rockstar Entertainment - DJ/MC**

Alan Maynard [rockstarentertainment@outlook.com.au](mailto:rockstarentertainment@outlook.com.au)

Tel: 0433 939 661

### **Wedding Magic – Decorator/Stylist/Coordinator**

Yuliya Bowler [yuliya.australia@gmail.com](mailto:yuliya.australia@gmail.com)

Tel: 0450 123 401

### **Julie Cook Photography – Photographer/Photobooth**

Julie & Peter Cook [julie@juliecookphotography.com.au](mailto:julie@juliecookphotography.com.au)

Tel: 0410 823 569

### **Rimmas wedding cakes - Cakes**

Rimma Breeze [rimmascakes@gmail.com](mailto:rimmascakes@gmail.com)

Tel: 0458 888 106

### **Rebecca O'Sullivan Celebrant - Celebrant**

Rebecca O'Sullivan [rebeccaoccelebrant@hotmail.com](mailto:rebeccaoccelebrant@hotmail.com)

Tel: 0420 639 653

### **Graham Lambert Celebrant - Celebrant**

Graham Lambert [graham@formywedding.com.au](mailto:graham@formywedding.com.au)

Tel: 0439 919 817

### **Daniel Tropiano - Acoustic Singer**

Daniel Tropiano [danieltropianomusic@gmail.com](mailto:danieltropianomusic@gmail.com)

Tel: 0413 104 939

### **Mon Belle Bridal - Dresses & Alterations**

Mon Belle [info@monbellebridal.com.au](mailto:info@monbellebridal.com.au)

Tel: 0422 036 949

**Brand it WA - Screen Printing & Embroidery**

Michele McDonald [branditwa@gmail.com](mailto:branditwa@gmail.com)

Tel: 0419 916 275

**English Rose Bridal - Dresses**

Jacqueline Dunn [sales@englishrosebridal.com.au](mailto:sales@englishrosebridal.com.au)

Tel: 08 6204 8370

**Silver Lady Limousines - Limos**

Roger Thurlow [silverlady@outlook.com.au](mailto:silverlady@outlook.com.au)

Tel: 0403 926 449

**Golden Sunset Tours - Perth Horse & Carriage**

Lara O'Rourke [info@perthhorseandcarriage.com.au](mailto:info@perthhorseandcarriage.com.au)

Tel: 0411 431 917

**Karina Creative - Invitations**

Karina Jacobsen & Michael Schuttle [info.karinacreative@gmail.com](mailto:info.karinacreative@gmail.com)

Tel: 0435 720 558

**Atta Girl - Invitations**

Anne Iley [attagirl@iinet.net.au](mailto:attagirl@iinet.net.au)

Tel: 0403 013 253

**The Big Kombi Van - Kombi Limo**

Esther and Mark Harrington [Info@thebigkombico.com](mailto:Info@thebigkombico.com)

Tel: 0417 135 993

**Starlet Concepts - Hair & Make-up**

Lindsay Cliff [lindsay@starletconcepts.com](mailto:lindsay@starletconcepts.com)

Tel: 0413 944 975