



Overnewton Castle

Your personal wedding package includes

- ✧ Exclusive use of the venue and grounds*
- ✧ English Garden or Scottish chapel wedding ceremony (Additional)*
- ✧ Canapés and pre dinner drinks on arrival for your guests (½ hour) in our elegant Victorian and Sherry rooms or the English garden*
- ✧ Photographs to be taken in the beautiful gardens*
- ✧ Professional Wedding Co-ordinator to help you create your special day*
- ✧ Ample off street parking*
- ✧ 3 course dinner served with seasonal vegetables*
- ✧ Tea Coffee and chocolates*
- ✧ 5 hour Function duration time extensions available upon request*
- ✧ Beverages included (spirits not included but available from cash bar)*
- ✧ Candelabras on all tables (2x 5 arm on bridal table and single on guest tables)*
- ✧ Private Bridal Suite to freshen up in*
- ✧ White linen and napkins*
- ✧ Easel for Guest list*
- ✧ Gold menu stands on each table*
- ✧ Microphone & CD player*

- ✧ Optional Extras*
- ✧ Chair covers and coloured sash or bow*
- ✧ Fresh Floral Arrangements or Centre Pieces*
- ✧ Garden Decorations ie Arch Way or Chair Covers*



Package 1

Entrée (two)

Crunchy chicken tenderloins served on a bed of mixed lettuce and a rich plum sauce
Asian style beef salad served with a traditional Asian flavoured dressing
Traditional Caesar salad served with baby cos lettuce leaves, crispy bacon and a creamy dressing
Homemade spinach & ricotta cannelloni baked served with a rich Napoli sauce
Beef filled tortellini topped with a creamy mushroom, bacon and spring onion sauce
Cream of butternut pumpkin soup served with a dollop fresh cream and chives
Potato & leek soup garnished with sour cream and deep fried leek strings
Traditional Italian vegetable soup consisting of fresh garden vegetables and a hint of parmesan

Main (two) all mains served with salad and seasonal vegetables

Oven roasted breast of chicken filled with ricotta & pine nuts served with pesto cream sauce
Breast of chicken filled with mushroom & tomato duxelle wrapped in prosciutto served on creamy mash with a basil and tomato sauce
Succulent eye fillet steak served medium on a potato rosti topped with a mushroom & red wine jus or honey mustard jus
Oven baked Atlantic salmon fillet topped with ginger, coriander & lemon grass sauce
Risotto of roasted eggplant, zucchini, capsicum, pumpkin and onion garnished with parmesan cheese

Dessert (two)

Grand manier profiteroles filled with creme patisserie served with warm chocolate garnish
Home made date and walnut pudding smothered in warm toffee sauce served with a dollop of double cream & strawberries
Chocolate baskets or brandy snap baskets filled with fresh fruit salad garnished with berry coulis
Death by chocolate torte served with double cream (additional \$2.00 per person)
Home made lemon tart served with fresh cream and berry coulis

Selection of Australian cheese served with Port
Tea, Coffee and Chocolates



Package 2

Entrée (one)

Crunchy chicken tenderloins served on a bed of mixed lettuce and a rich plum sauce
Asian style beef salad served with a traditional Asian flavoured dressing
Traditional Caesar salad served with baby cos lettuce leaves, crispy bacon and a creamy dressing
Homemade spinach & ricotta cannelloni baked served with a rich Napoli sauce
Beef filled tortellini topped with a creamy mushroom, bacon and spring onion sauce
Cream of butternut pumpkin soup served with a dollop fresh cream and chives
Potato & leek soup garnished with sour cream and deep fried leek strings
Traditional Italian vegetable soup consisting of fresh garden vegetables and a hint of parmesan

Main (two) all mains served with salad and seasonal vegetables

Oven roasted breast of chicken filled with ricotta & pine nuts served with pesto cream sauce
Breast of chicken filled with mushroom & tomato duxelle wrapped in prosciutto served on creamy mash with a basil and tomato sauce
Succulent eye fillet steak served medium on a potato rosti topped with a mushroom & red wine jus or honey mustard jus
Oven baked Atlantic salmon fillet topped with ginger, coriander & lemon grass sauce
Risotto of roasted eggplant, zucchini, capsicum, pumpkin and onion garnished with parmesan cheese

Dessert (one)

Grand manier profiteroles filled with creme patisserie served with warm chocolate garnish
Home made date and walnut pudding smothered in warm toffee sauce served with a dollop of double cream & strawberries
Chocolate baskets or brandy snap baskets filled with fresh fruit salad garnished with berry coulis
Death by chocolate torte served with double cream (additional \$2.00 per person)
Home made lemon tart served with fresh cream and berry coulis

Selection of Australian cheese served with Port
Tea, Coffee and Chocolates



Cocktail Party Menu

A selection of 10 Items from Below

*Assorted Mini Quiches
Crumbed Fish Goujons
Polpettini Meat Balls
Assorted mini Pizza
Cocktail Springs Rolls
Ricotta and Spinach Triangles
Mignon Chicken
Gourmet Beef Burgundy Pies
Vegetable Samosa
Bocconcini & olive Tart
Thai Chicken Balls
Duck Spring Rolls
Chicken & Ginger Wantons
Moroccan Lamb Pies*

Or

Select 6 of the above plus

*Fish and Chip Box – Crumbed Fish, wedges and a prawn
served in a noodle box*

Your wedding cake served as dessert with tea and coffee

Or

*Assorted Petite Fours @ \$ 5.00 per person
An assortment of delicate petite fours consisting of sour cherry, pistachio, coconut,
chocolate, pineapple, blackcurrant & hazelnut & apple
&
Chocolate mousse in shot glasses*

Price includes Beverages

Cocktail Party Duration Four Hours



Garden or Chapel Ceremony

Our beautiful grand old English garden set on 4 acres featuring 150 year old oak and elm trees and exclusive ...roses. Is available for your wedding ceremony and photographs.

Garden set up includes red carpet to make a T shape. 120 white garden chairs and a signing table with a white line cloth and two chairs. Please provide your own music on a portable CD player power available.

Our Chapel contains original hand painted pictures drawn on oak panels and painted in ink of famous people of the era. The chapel has exquisite hand carved wooden panels and ceiling with original polished timber floor.

Chapel set up includes red carpet to make a T shape. Seating for 80 guests, but if you have over 80 guests we set out 40 seats and the remainder of the room is standing only. Please provide your own music on a portable CD player power available.

Ceremony Only at Overnewton Castle Reception You will have exclusive use of the grounds only from 1.00pm to 3.00pm or earlier by arrangement. There are outside toilets available in rear car park, we ask that you remove all rubbish and other belongs from the property on your departure.

Ceremony and Reception at Overnewton Castle Reception You will have exclusive use of the grounds from 4.00pm and access to the reception rooms from pre dinner drinks time please discuss timing with your function coordinator. There are outside toilets available in rear car park.

If you have booked a garden wedding and the weather turns inclement on your wedding day then an alternative plan is to hold your ceremony in our chapel.

Please note: That we do not allow the use of confetti or rice on the property. However Fresh & Dried Rose petals are allowed as is bubbles, butterflies, doves and balloons.

Maximum numbers for our Dining Room

Sit down meal with dance floor 110 guests plus 10 on the bridal table
Sit down meal no dance floor 140 guests plus 10 on the bridal table
Cocktail party 200 guests

Please note: Dance floor is available in an adjoining room

Minimum Numbers Apply

Please inquire at time of inspecting property.



Beverages for all Functions

- ☞ De Bortoli Lorimer Cabernet Merlot
- ☞ De Bortoli Lorimer Semillon Sauvignon Blanc
- ☞ De Bortoli Willow Glen Sparkling.
- ☞ Victoria Bitter or Carlton Draught
- ☞ Cascade Light
- ☞ Soft Drinks and Orange juice
- ☞ De Bortoli Tawny Port (if included in your package)
- ☞ Spirits at bar prices (cash only)

Pre Dinner Drink Canapés (a selection of the following)

- ☞ Vegetarian Samosa
- ☞ Duck & Pickled Lime Balls
- ☞ Tandoori Chicken Spring Rolls
- ☞ Spinach & Cheese Puffs
- ☞ Vietnamese Chicken & Prawn Wontons
- ☞ Chicken, Cheese & Bacon Filo Triangles

Optional fourth course an additional course

- ☞ Seafood platter price on application
- ☞ Trio of dips served with olives and breads
- ☞ Antipasto platter
- ☞ Local Cheese platter
- ☞ Fruit platter

Salads additional extra

- ☞ Greek Salad
- ☞ Caesar Salad
- ☞ Mixed Green Salad

Function Duration

- ☞ Lunch & Evening functions are **5 hour** duration packages
- ☞ **Time Extensions** are available by arrangement prior to function in half hour blocks.



Overnewton Castle Receptions Terms & Conditions

Confirmation of Booking and Deposit:

To secure your booking please confirmation in writing, along with a signed copy of these terms and conditions and a deposit of \$1500.00 is required within 7 days of the reservation being made.

4 Month prior Progress Meeting:

We will meet with you 4 months prior to your wedding to confirm timing, services you have booked i.e. chair covers, band or celebrants etc. A further \$1500.00 payment will be due at this time.

Final Arrangements and Catering requirements:

Number of guests, finalisation of menu and seating arrangements must be completed 10 days prior to the function date. Please specify number of adults, children and band or photographer etc.

Special dietary requirements:

Vegetarian, Gluten free, lactose free etc. should be notified 10 days prior.

Final Payment 10 days prior to your Wedding:

Final payment is to be made by Cash, cheque or EFT transfer 10 working days prior to the function. Personal Cheques accepted by prior arrangement. Please make cheques out to Overnewton Castle Receptions. Note: there are no credit card or eftpos facilities available.

Pricing Variations:

Prices are current and every endeavour is made to maintain our prices, however they are subject to change. Should any increases occur, we will notify you immediately.

Public Holidays:

Please note a surcharge of 25% will apply to public holidays, Easter weekend and long weekends.

Cancellations:

In the event of a function cancellation the following fees applies.

If your cancelled date is fully re-booked; deposit will be refunded less \$250.00 administration fee.

Deposit will not be refunded where less than 6 months notice of cancellation has been provided.

The deposit is transferable.

BYO Policy:

No food or beverages of any kind will be permitted to be brought on to the property for consumption at the function / event by the organizer or there guests with the exception of Wedding Cake or Birthday Cake with the express permission of management.

Damages and Cleaning:

The organizers are financially responsible for any damages sustained to Overnewton Castle and its grounds, by any guests or other persons attending the function, whether in the function room or any part of the property. The same applies for any extra cleaning required from negligent or wilful behaviour.

Insurance:

Whilst the staff and management will take every care with the security and protection of property and guests, we are unable to accept any responsibility for damage or loss of property before, during or after the function. We recommend organizers should arrange their own insurance if required.

I, (Name) _____ have read and understand the above Terms and Conditions.

Signature: _____ Date: _____