



**HOTEL KURRAJONG
CANBERRA**



Wedding Kit



www.hotelkurrajong.com.au



Weddings at Hotel Kurrajong

Where timeless memories are created

Ceremony | Photographs | Reception | Accommodation

Thank you for your enquiry and interest in the Hotel Kurrajong as the venue for your forthcoming wedding reception.

The Hotel Kurrajong is a four star heritage-listed property and has provided welcoming and comfortable accommodation and functions to both residents of Canberra and visitors since 1926. It has been superbly restored to an art-deco boutique style venue with 26 deluxe rooms and a fully licensed restaurant.

The Hotel Kurrajong caters to your needs, offering receptions ranging from a cocktail reception in our beautiful courtyard to a formal three course meal. Chifley's Restaurant can seat up to 100 of your family and friends for a sit down meal or we can accommodate 200 guests in the courtyard garden for cocktail style receptions. The courtyard garden is also available for your ceremony if desired.

The Hotel is situated within close proximity to Parliament House and Old Parliament House as well as many other Canberra attractions. This allows newlyweds an excellent opportunity to capture some truly memorable photographs on your special day, in addition to Hotel Kurrajong.

We pride ourselves on friendly, professional service staff and creative menu options. We invite you to come and explore the heritage charm of our venue.

We are pleased to be of assistance to you at this very important and exciting time. If you wish to view the venue or discuss further details please do not hesitate to contact our Conference & Events Department on (02) 6234 4427.





Wedding Package Inclusions

- 5 hour room hire in evenings, use of Chifley's Restaurant and bar and terrace for up to 100 guests
- Personalised menus and table settings with tea light candles on tables
- Cordless microphone and lectern
- Choice of two or three course menus or a cocktail reception package
- Choice of a beverage package ranging from 3 to 5 hour service periods
- All menus (excluding cocktail) include a 45 minutes Chef's selection of canapés, meals served with bread rolls and after meal freshly brewed tea and coffee is served.

Popular Wedding Packages

Isabellas Wedding Menu Three Course \$99 per person, minimum 60 people

- Use of Chifley's Restaurant, bar and terrace for up to 100 guests
- 5 hour venue hire 6.00 pm -11.00 pm
- Personalised menus
- Chair covers
- Cordless microphone and lectern
- Serving of cake you provide
- Three course Isabellas menu
- Complimentary champagne and chocolates for the bridal suite
- Bridal suite accommodation with breakfast
- Special accommodation rates for guests
- 45 minutes Chef's selection of canapés
- Menu Tasting*

Chifley Premium Menu Three Course \$119 per person, minimum 60 people

- Use of Chifley's Restaurant, bar and terrace for up to 100 guests
- 5 hour venue hire 6.00 pm -11.00 pm
- Personalised menus
- Chair covers
- Cordless microphone and lectern
- Serving of cake you provide
- Three course Chifley menu or, 4 entree and 4 mains Buffet
- Complimentary champagne and chocolates for the bridal suite
- Bridal suite accommodation with breakfast
- Special rates for guests
- 45 minutes Chef's selection of canapés
- Menu Tasting*



More Wedding Packages

Day Time Reception \$75 per person, minimum 60 people

- Use of Chifley's Restaurant, bar and terrace for up to 100 guests
- 4 hour venue hire between 11.00 am to 4.00 pm
- Personalised menus
- Chair covers
- Cordless microphone and lectern
- Serving of cake you provide
- 2 course menu or Buffet (no dessert)
- Special accommodation rates for guests
- 45 minutes Chef's selection of canapés
- Menu Tasting*

Cocktail – Isabellas Canapé Package \$105 per person, minimum 60 people

- Exclusive use of Chifley's Restaurant, bar and terrace for up to 200 guests
- 4 hour room hire
- Cordless microphone and lectern
- Serving of cake you provide
- 3 hour Isabella Canapé package
- 4 hour Bronze beverage package

Cocktail – Chifley Canapé Package \$128 per person, minimum 60 people

- Exclusive use of Chifley's Restaurant, bar and terrace for up to 200 guests.
- 4 hour room hire
- Cordless microphone and lectern
- Serving of cake you provide
- 3 hour Chifley Canapé package
- 4 hour Silver beverage package

*Menu Tasting Policy

If wedding is for 60 or more guests, booked and deposit paid, we provide a complimentary menu tasting, up to 6 dishes (6 items canapés) with a maximum of 3 mains. If wedding is for less than 60 guests, menu tasting can be paid for (price to be confirmed). Menu Tastings are for up to 4 guests. You are welcome to include additional guests for an additional charge (price to be confirmed).



Wedding Accommodation

We are delighted to offer Special Wedding Accommodation Rates for you and your guests staying at Hotel Kurrajong. The Hotel's 26 rooms can be booked exclusively, subject to availability.

Menu Options

Isabellas Wedding Menu

- 2 course dinner \$75 per person
- 3 course dinner \$85 per person

Chifley Premium Menu

- 2 course dinner \$90 per person
- 3 course dinner \$105 per person



The above menus include a 45 minutes Chef's selection of canapés, meals served with bread rolls and after meal freshly brewed tea and coffee is served.

Isabella Canapé Menu

- From \$22 per person, 1 hour

Chifley Canapé Menu

- From \$33 per person, 1 hour



All menus and prices are subject to change without notice.

Isabella Wedding Menu

2 course dinner \$75 per person

3 course dinner \$85 per person

Entree

Smoked Tasmanian salmon and Nori roulade
ginger crustacean oil

Sake cured Snowy Mountain Trout with Soba
noodle and pickled vegetable salad

Warm duck confit green bean and almond
salad – celeriac Romoulade

Poached wattle seed chicken breast -
watercress & cucumber and bush spice
dressing

Caramelized Roma tomato tart with Persian
Feta

Chinese BBQ pork, bok choy and baby corn
salad with mustard fruit and chilli glaze

Hawkesbury River baby squid stuffed with wild
mushrooms served with tarragon cream

Tasmanian blue cheese and roast capsicum
strudel - yellow capsicum coulis

Pasta and Soup Entrees

Spaghetti Vongoli (clams) with fennel and white
wine and finished with dill aioli

Our own crab and lemon grass raviolis –
coconut and lobster jus

Linguini with walnut pesto, slow cooked
tomatoes and shaved Parmesan cheese

Roast pumpkin soup with basil and vegetable
oil drizzle

Potato leek and bacon soup



Mains

Seared salmon with Szechuan rub – Asian
mushrooms bok choy

Steamed Snapper fillets with cauliflower and
fennel puree – Shoestring Kumara

Roasted Mahi Mahi orange & snow pea salad -
citrus oil & risotto cake

Chicken with Chevre cheese face and sun
dried tomato vinaigrette

Baked lemon chicken – toasted almond and
mint rice with stuffed zucchini rounds

Smoked duck raviolis in Shitake jus, quick
cooked greens and spiced sweet potato

Lamb rump braised in Canberra district Shiraz
and rosemary- roast root vegetables

Sliced pork tenderloin with fig and Pancetta
ragout Kipfler potatoes

Grilled Szechuan pepper rub pork cutlet, apple
cider reduction potato rosti

Roast beef tenderloin – pear vinegar sauce
dauphinoise potato

Char grilled Scotch fillet, wild mushroom
ragout- sautéed young spinach topped with
sweet potatoes crisp

Beef cheek Bourguignon Paris mash

Desserts

Three cheese plate, fresh and dried fruits, nuts
and crackers

Wattle seed cream brulee

Lemon curd tart topped with fresh berries

Ginger crisps with fresh berries and cream

Selection of ice creams and gelatos

Apples and mango tart tartan

Cashew chocolate tort with a warm berry cratin

Braised rhubarb and strawberries with a
Streusel crumble

Chifley Premium Menu

2 course dinner \$90 per person

3 course dinner \$105 per person

Entrees

Seared Canadian scallops Mile Feuille with raspberry balsamic reduction

Crispy skinned quail in Chinese pancakes with Hoi Sin Sauce

Seared peppered Venison Carpaccio, mango relish and wild rocket

Brandy cured & smoked duck breast (Poachers Pantry) with pea tendrils apricot dressing

Twice baked goats cheese soufflé with rocket roast capsicum salad

Seared Ahi tuna wrapped in rice paper and Nori, corn vinaigrette

Pasta and Soup Entrees

Crab raviolis with celeriac jus

Angel Hair pasta with Romanesco sauce and chicken breast

Lobster bisque with coconut and lemon grass – lobster dumplings

Tuscany white bean with Pancetta bacon

Mulligatawny – curried chicken and apple

Fresh green pea with vegetable steamed Won Ton

Vegetarian Alternatives

Wild mushroom and roasted garlic risotto cake, smoked tomato and artichoke sauce

Lentil and potato cake - curried cauliflower and roast capsicum salad

Roast pumpkin, walnut and pesto risotto with shaved parmesan

Spinach Pastizzi confit tomatoes and Feta cheese

Mains

Seared barramundi, Fava bean puree & leek stir fry – mash and prawn bisque.

Ocean trout on fennel and potato bake – tomato Chervil fondant

Pan seared sea scallops, cauliflower puree, salmon pearls, and avocado vinaigrette

Lobster raviolis tossed with mussels and prawns in lobster and coconut bisque

Baby chicken boned and wrapped in prosciutto and fresh sage slow roast tomatoes

Quail ginger glazed and on a cashew snow pea stir fry

Crispy skinned duck breast Star Anise glaze. rice noodles and soy glazed green vegetables

Saddle of lamb soft polenta with blue cheese – stewed eggplant and tomato

Rack of lamb - dijon crust Camembert Jus and Ratatouille

Beef fillet wrapped in Pancetta bacon on corn galette – sweet chilli and plum sauce

Porcini dusted venison medallions - baked baby beets – eggplant caponata pommes Parisian

Desserts

Five cheese plate, fresh and dried fruits, nuts and crackers

Kona mocha macadamia nut tart, mascarpone mouse

Chocolate mousse towers, with tuille

Caramelised figs Grand Marnier Sabayon (Seasonal)

Rose water crème caramel with Madeline's

Poached seasonal fruit with toasted pecan brioche, Late Harvest wine reduction

Cocktail Menus

Hotel Kurrajong is ideally suited to cocktail functions with exclusive use of the terrace and bar area for up to 250 guests.

Isabella Canapé Menu

1 hour, 3 cold & 3 hot items, \$22 per person
For each subsequent hour, additional charge of \$18 per person, per hour

Cold

- Smoked Salmon Mouse Tartlet with Chive and Fried Capers
- Thai Style chicken and Rice Noodle Spring Rolls Sweet and Sour Chilli Dip
- Avocado Mousse with bruschetta tomato Pumpkin, ricotta cheese frittatas
- Vegetable Straw and Avocado Rice Paper Rolls
- Selection of Sushi Rolls with Wasabi and Pickled Ginger
- Smoked Trout, and Saffron Creme Fraiche and Cucumber Tartlet
- Seared Lamb Fillet, Truffle Aioli on Thyme Scones

Hot

- Steamed Dim Sim – chilli Soy
- Spinach and Feta Spanakopitas
- Moroccan Spiced Lamb Koftas – mint yoghurt
- Tandoori Chicken Skewers – coconut mint sauce
- Hot and Spicy Chicken Wings with Ranch Dressing
- Chevre and Sweet Onion Tartlets
- Braised fillet Steak, and truffled mashed potato pies
- Tempura Prawn Nori Rolls with Ginger Soy



Chifley Canapé Menu

1 hour 3 cold and 3 hot \$33.00 per person
An Additional charge of Of \$30.00 per person per hour after the first hour.

Cold

- Chicken Quenelles Spoons with Porcini Madeira Cream (2 per serve)
- Potato Graufettes with Braised Qual or Duck
- Figs in Season with goat's Cheese and half Dried Tomatoes
- Rabbit Rilletts on Dark Rye rounds
- Pheasant Confit on Taro Root Crisps
- Duck and Pea Shoot Thai roll
- Wild Rice Pancake with Shredded Smoked Duck and Housin Sauce

Hot

- Almond Crusted Smoked Salmon and Asparagus Fingers
- Tempura Battered Prawns - Ponzo Dip
- Chinese BBQ pork and Cucumber in a roll with Hoi sin
- Calamari Cakes with Nuoc mam
- Scallops filled with Shrimp Paste – Cilantro Sweet Sour
- Seared Ahi Tuna wrapped in Rice Paper and Nori
- Caramelized Pork belly on a Thai Pineapple and Mint Salad

Additions and substitutes

- Natural oysters- chilli lime and palm sugar \$3.50 ea or \$2.00 ea as a substitute
- Oyster shooters – Tequila cocktail sauce \$3.50 ea or \$2.00 ea as a substitute
- Chilled jumbo Tiger prawns - with Wasabi cocktail sauce \$3.75 ea or \$2.50 ea as a substitute
- Grilled lamb fillet, skewed and with Tzatziki \$3.50 ea or \$2,00 ea as a substitute
- Prawns wrapped in Grisp noodle and Coriander dipping Sauce

Minimum 30 people – 1 ½ pieces per person.
For less than 30 people cost as quoted by the dozen.



Beverage Packages

Bronze Package

- Lone gum Dry Red
- Lone Gum Dry White
- Imprint Sparkling
- Carlton Draught, Cascade Light

Silver Package

- Taltarni T Series Shiraz
- Sandalford Element Classic White
- Grandin Methode Traditionale Sparkling
- Coopers Pale Ale, Coopers Lager, Coopers Light

Gold package

- St Hallet Faith Shiraz
- Henschke Elanors Cottage Sauvignon Blanc Semillon
- Henri Grandin Cremant De Loire Sparkling
- James Boags Premium, James Boags Light



	3 hour	4 hour	5 hour
Bronze	\$30	\$35	\$40
Sliver	\$50	\$60	\$65
Gold	\$85	\$95	\$105

Spirits added to any of the above packages incur an additional \$15 per person.

A corkage charge of \$12 per bottle opened applies to BYO wines.



Additional Charges

Ceremony

- \$1,000 for a Courtyard or Foyer Ceremony including red carpet and marquees

Room Hire Policy

- \$300 room hire will be charged for functions of less than 60 guests



WEDDING RECEPTION TERMS AND CONDITIONS

Please sign and return with Booking Form

Deposits

50% of the deposit is refundable up to six months prior to the event. After this time the deposit is non refundable

Final Numbers and Confirmation

Confirmation of final numbers must be made no later than 5 (five) working days prior to the event. The final numbers given at this time will be the minimum charged for the event. Any additional charges on the day will be charged and payable upon checkout.

Menus

Selection of menus must be confirmed 14(fourteen) days prior to reservation. Estimated final numbers are to be given at this time. Selection of beverage package/arrangements should also be made at this time.

Surcharges

There are labour surcharges applicable for reservations of Sundays and Public Holidays of 15% and 20% respectively of the total account. If you supply your own wine for a function corkage is \$12 per bottle opened.

Terms of Payment

One month prior to event 50% of account to be paid. The total must be paid in full no less than 5 (five) days prior to the event. Bar tabs must be paid in full at the conclusion of the event unless prior arrangements have been made.

Prices

While efforts are made to maintain price, the Hotel Kurrajong reserves the right to increase prices due to changes in or imposition of, government, charges, taxes, levies or increases to direct costs.

Time Extensions

A further \$300 will apply to functions that run after midnight or after the scheduled finish time.

Damage

The organiser is financially responsible for any damage to Hotel property either by their actions or by the actions of their guests

Responsible Service of Alcohol

Please note that responsible service of alcohol rules apply in relation to the service of alcohol to minors and intoxicated persons. In the event that this occurs, no refund will be given for beverage packages.

Name: _____

Signature: _____

Date: _____

ACCEPTANCE FORM

Form is to be handed in along with a \$1000 deposit to confirm the reservation of your Wedding Reception.

Personal Details

Bride's Name:
Groom's Name:
Address:

Contact Details

Bride:	Groom:
Home:	Home:
Mobile:	Mobile:
Work:	Work:
Email:	Email:
Wedding Details:	
Date of Wedding Reception:	
Reception Start Time:	Reception Finish Time:
Estimated Number of Guests:	
Ceremony: YES / NO	

Signature: _____