

*Pagoda*  
Resort & Spa



*Where the story begins...*



## *South Perth's finest...*

*T*he Pagoda Resort & Spa is nestled on the shores of Perth's spectacular Swan River and is the perfect choice for your wedding.

Let our experienced Wedding Coordinator take care of every detail on your special day, ensuring that you are able to enjoy and savour every moment.

As every wedding is unique, we pride ourselves on flexibility. The Pagoda Resort & Spa offers a wide selection of menu and beverage packages to satisfy your budget.

Our dedicated Wedding Coordinator will assist you in every detail along the journey ensuring your wedding reception runs smoothly. Should you wish to arrange a personal tour of our reception venues and hotel facilities, please feel free to contact our Wedding Coordinator on **08 9367 0308** or email [banquets@pagoda.com.au](mailto:banquets@pagoda.com.au)

We hope our information inspires you to celebrate your special day with us.



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# VENUES...

The hotel features three (3) wedding reception venues.  
Please note minimum numbers apply.

## ***Waterwall Restaurant & Bar***

For an elegant intimate reception, the Waterwall Restaurant & Bar is the ideal setting, featuring floor to ceiling glass windows overlooking the hotel pool and tropical gardens.

Minimum spend of \$8,000 on food and beverage required.

Maximum 90 guests for sit down reception with dance floor and bridal table

Maximum 150 guests for cocktail reception



## ***Pagoda Ballroom***

This beautiful Ballroom offers crystal chandeliers and an abundance of natural light with views over the tropical poolside and gardens. The venue also has a private pre function area perfect for pre-dinner drinks.

Minimum numbers of 50 guests

Maximum 130 guests for sit down reception with bridal table and dance floor

Maximum 220 guests for cocktail reception



## ***Historic Ballroom***

Heritage listed, and offering old world charm, the Historic Ballroom is classic in style featuring high ceilings, three large chandeliers and complimented with a raised bar area where pre-dinner drinks can be served.

Minimum numbers of 90 guests

Maximum 160 guests for a sit-down reception with bridal table and dance floor

Maximum 250 guests for a cocktail reception





## ACCOMMODATION

Located overlooking Perth's famous Swan River, the 101 guest room 4.5 star Pagoda Resort & Spa offers a unique selection of rooms and self-contained one or two bedroom apartments, all featuring spa baths and offering a variety of views over the Swan River, parklands or superbly landscaped poolside gardens.

### ***Bridal Accommodation***

It is our pleasure to offer a complimentary spacious Pagoda Suite featuring king bedding and private en-suite bathroom for the bridal couple on the night of the wedding reception. The next morning enjoy a buffet breakfast in the Waterwall Restaurant & Bar, secure parking for 1 vehicle and a late check-out of 12pm. Your Suite will be reserved upon confirmation of your booking and is valid for the night of your wedding only.

*Minimum numbers apply.*

### ***Guest Accommodation***

We will also ensure your guests feel welcome at the Pagoda Resort & Spa for the night of the wedding, by offering a special accommodation rate inclusive of buffet breakfast for two enjoyed the following morning in our tropical Waterwall Restaurant & Bar. Our beautifully appointed guest rooms all feature spa baths.

Please note the special guest accommodation rate is subject to availability.

Our reservations department will be pleased to confirm rates and availability on 08 9367 0300.

All rates are net, not commissionable to a third party and must be booked direct with the Hotel.

# TWO HEARTS COCKTAIL PACKAGE

\$90 per person

- ❖ Complimentary Venue Hire

## MENU

- ❖ 8 canape items per person
- ❖ 1 bowl item per person
- ❖ Bread & dip platters

## BEVERAGE

- ❖ 4 Hour Beverage Package One (1)

## ACCOMMODATION

- ❖ A complimentary Pagoda Suite for the Wedding Couple the night of the wedding with Breakfast in the restaurant the following morning, parking and a late check-out of 12.00pm
- ❖ Complimentary pre-dinner drinks and canapés served to the Bridal Party on arrival in your Pagoda Suite
- ❖ Special discounted rates for guests staying the wedding night

## ROOM SET UP

- ❖ Welcome signage board
- ❖ Hotel dance floor
- ❖ Personalised menus
- ❖ Gift table with white linen tablecloth and skirting
- ❖ High cocktail tables with white tablecloth
- ❖ Occasional seating and hotel furniture
- ❖ Scattered tea light candles
- ❖ Cake table with white linen tablecloth and skirting
- ❖ Silver cake knife
- ❖ Complimentary wedding cake cutting and placed in your bags or boxes and served on a station with fresh brewed coffee and a selection of tea

## T&C's

Valid for weddings held before 30/12/23

A surcharge applies to dates that fall on a public holiday

Minimum numbers apply: Pagoda Ballroom 70, Historic Ballroom 90

Minimum spend of \$8,000 on food & beverage applies to hiring the Waterwall Restaurant & Bar



# THE ONE WEDDING PACKAGE

**\$120 per person**

- ❖ Complimentary Venue Hire

## MENU

- ❖ **Your Choice of Menu:**
  1. Three Course Set Menu (entrée, alternating main, dessert)
  2. Three Course Table Banquet (entrée, shared main, plated dessert)
  3. Classic Buffet

## BEVERAGE

- ❖ 5 Hour Beverage Package One (1)

## ACCOMMODATION

- ❖ A complimentary Pagoda Suite for the Wedding Couple the night of the wedding with Breakfast in the restaurant the following morning, parking and a late check-out of 12.00pm
- ❖ Complimentary pre-dinner drinks and canapés served to the Bridal Party on arrival in your Pagoda Suite
- ❖ Special discounted rates for guests staying the wedding night

## ROOM STYLING

- ❖ White linen tablecloths and napkins
- ❖ Linen chair covers with your choice of coloured sash
- ❖ Bridal table and cake table swagging
- ❖ Skirted gift table
- ❖ Hotel table centrepieces on mirror base with 4 tea light candles per table
- ❖ Hotel dance floor
- ❖ Printed guest list displayed on hotel easel
- ❖ Two personalised menus per table
- ❖ Silver cake knife
- ❖ Complimentary wedding cake cutting and placed in your bags or boxes
- ❖ Set up of client supplied place cards and bonbonniere
- ❖ Lectern and microphone

## T&C's

Valid for weddings held before 30/12/23

A surcharge applies to dates that fall on a public holiday

Valid for new bookings only

Minimum numbers apply: Pagoda Ballroom 50, Historic Ballroom 90

Minimum spend of \$8,000 on food & beverage applies to hiring the Waterwall Restaurant & Bar



# EVER AFTER WEDDING PACKAGE

**\$140 per person**

- ❖ Complimentary Venue Hire

## **MENU**

- ❖ Chef's selection of 3 canape items per person for guests served during pre-dinner drinks
- ❖ **Your Choice of Menu:**
  1. Four Course Set Menu (shared antipasto, plated entrée, alternating main, plated dessert)
  2. Four Course Table Banquet (shared antipasto, plated entrée, shared main, plated dessert)
  3. Deluxe Buffet

## **BEVERAGE**

- ❖ 5 Hour Beverage Package Two (2)

## **ACCOMMODATION**

- ❖ TWO NIGHTS complimentary Pagoda Suite for the Wedding Couple including breakfast in the restaurant the following morning, parking and a late check-out of 12.00pm
- ❖ Complimentary pre-dinner drinks and canapés served to the Bridal Party on arrival in your Pagoda Suite
- ❖ Special discounted rates for guests staying the wedding night

## **ROOM STYLING**

- ❖ White linen tablecloths and napkins
- ❖ Linen chair covers with your choice of coloured sash
- ❖ Bridal table and cake table swagging
- ❖ Skirted gift table
- ❖ Hotel table centrepieces on mirror base with 4 tea light candles per table
- ❖ Hotel dance floor
- ❖ Printed guest list displayed on hotel easel
- ❖ Two personalised menus per table
- ❖ Silver cake knife
- ❖ Complimentary wedding cake cutting and placed in your bags or boxes
- ❖ Set up of client supplied place cards and bonbonniere
- ❖ Lectern and microphone

## **T&C's**

Valid for weddings held before 30/12/23

A surcharge applies to dates that fall on a public holiday

Valid for new bookings only

Minimum numbers: Pagoda Ballroom 50, Historic Ballroom 90

Minimum spend of \$8,000 on food & beverage applies to hiring the Waterwall Restaurant & Bar



# A LOVE STORY WEDDING PACKAGE

**\$185 per person**

- ❖ Complimentary Venue Hire

## **MENU**

- ❖ Chef's selection of 3 canape items per person for guests served during pre-dinner drinks
- ❖ **Your Choice of Menu:**
  1. Four Course Set Menu (shared antipasto, plated entrée, alternating main, plated dessert)
  2. Four Course Table Banquet (shared antipasto, plated entrée, shared main, plated dessert)
  3. Deluxe Buffet

## **BEVERAGE**

- ❖ 6 Hour Beverage Package One (1)

## **ACCOMMODATION**

- ❖ TWO NIGHTS complimentary Pagoda Suite for the Wedding Couple including breakfast in the restaurant the following morning, parking and a late check-out of 12.00pm
- ❖ Complimentary pre-dinner drinks and canapés served to the Bridal Party on arrival in your Pagoda Suite
- ❖ Special discounted rates for guests staying the wedding night

## **INCLUSIONS**

- ❖ DJ Entertainment for 6 hours
- ❖ One wedding favour per person
- ❖ Tiffany or Ghost Chairs
- ❖ Bridal Backdrop
- ❖ LED Dancefloor
- ❖ White linen tablecloths and napkins
- ❖ Bridal table and cake table swagging
- ❖ Skirted gift table
- ❖ Hotel table centrepieces on mirror base with 4 tea light candles per table
- ❖ Printed guest list displayed on hotel easel
- ❖ Two personalised menus per table
- ❖ Silver cake knife
- ❖ Complimentary wedding cake cutting and placed in your bags or boxes
- ❖ Set up of client supplied place cards and bonbonniere
- ❖ Lectern

## **T&C's**

Valid for weddings held before 30/12/23

A surcharge applies to dates that fall on a public holiday

Valid for new bookings only

Minimum numbers: Pagoda Ballroom 75, Waterwall Restaurant & Bar 75, Historic Ballroom 90



## ☞ SUMMER / WINTER / WEEKDAY SPECIAL ☞

Hold your wedding in the months of December, January, February, May, June, July, August or any weekday evening and receive a special package at **\$105 per person!**

*\*Conditions apply*

*\*Ask your Coordinator for further information and special menus.*

# MENUS



### *Menu Tasting*

*A* menu tasting is a necessity when planning a wedding. The Executive Chef is happy to cater to your personal requests. Your Wedding Coordinator will assist you with your wedding menu to reflect the hotel's 4.5 stars creativity and ensure your guests have a memorable dining experience. A complimentary menu tasting is provided to the Wedding Couple, prior to the wedding, based on a **plated style** menu only.

*\*Conditions apply.*

**SELECT YOUR PERFECT MENU...**

*All menus and prices are current and are subject to change.*

# COCKTAIL MENU

## Cold

Assorted sushi rolls (includes vegetarian option, GF)  
Sweet potato, red pepper and caramelised leek frittata (V, GF)

## Hot Canapés

Pumpkin, sage, sun dried tomato and mozzarella pizza (V)  
Ham, mushroom and cheese arancini ball  
Satay chicken skewers with lime and peanut dressing (GF)  
Mini BBQ beef burger  
Vegetable spring rolls and samosa with Thai sweet chilli dipping sauce  
Sesame and Japanese crumbed fish goujons with wasabi mayonnaise

## Bowl Item

Butter chicken curry with steamed rice (GF)

## Occasional Side Platters

Assorted bread with a selection of dips  
Fresh brewed coffee and tea served at a station with your wedding cake

*Additional canape items can be added at \$4 per person, per item*

*\*Other menu options available, please ask your Coordinator*



# CLASSIC BUFFET

Freshly baked bread rolls

## Cold Selection

Platter of continental meats to include sliced ham, salami and coppa (GF)  
Antipasto with marinated olive, feta, roasted capsicum, grilled eggplant and homemade pickled vegetable (V)  
Poached Australian king prawns and New Zealand green lip mussels (GF)

## Salads

Fresh garden salad (V) (GF)  
Saffron potato, tomato, red onion and green bean salad (V) (GF) (DF)  
Caesar salad

## Roast

***Please select one of the following options:***

- Medium roast beef with thyme jus and gravy
- Medium roast lamb with mint sauce and gravy
- Roast pork with apple sauce and gravy

## Hot Selection

Oven baked market fish topped with white butter sauce (GF) (DF with corn salsa)  
Penne pasta with Mediterranean sauce and fresh parmesan cheese (V)

***Please select one of the following options:***

- Lamb Rogan Josh: authentic Indian lamb curry cooked in Kashmiri chilli and onion gravy (GF)
- Chicken curry with coconut gravy: Cooked in coconut cream gravy with spices
- Madras beef curry: marinated and sautéed beef cooked in mustard, curry leaf and tomato based gravy (GF)
- Butter chicken: North Indian style boneless chicken cooked in rich tomato and cream sauce (GF)
- Chickpea and cauliflower curry: Cooked in coconut cream gravy with spices

## Served with

Steamed rice (V) (GF)  
Traditional roasted potatoes (V) (GF)  
Steamed seasonal greens (V) (GF)

## Dessert

Chocolate tart  
Fruit panna cotta (GF)  
Mini crème brûlée (GF)  
Fresh sliced seasonal fruit

Fresh brewed coffee and selection of teas

# DELUXE BUFFET

Freshly baked bread rolls

## Cold Selection

Platter of continental meats to include sliced ham, salami and coppa (GF)  
Antipasto with marinated olive, feta, roasted capsicum, grilled eggplant and homemade pickled vegetable (V)  
Poached Australian king prawns, New Zealand green lip mussels and Tasmanian smoked salmon

## Salads

Fresh garden salad (V) (GF)  
Saffron potato, tomato, red onion and green bean salad (V) (GF) (DF)  
Greek Salad  
Caesar salad

## Roast

***Please select two of the following options***

- Medium roast beef with thyme jus and gravy
- Medium roast lamb with mint sauce and gravy
- Roast pork with apple sauce and gravy

## Hot Selection

Oven baked market fish topped with white butter sauce (GF) (DF with corn salsa)  
Oven baked spinach and ricotta stuffed cannelloni pasta with Napolitana sauce and mozzarella cheese (V)

***Please select one of the following options:***

- Lamb Rogan Josh: authentic Indian lamb curry cooked in Kashmiri chilli and onion gravy (GF)
- Chicken curry with coconut gravy: Cooked in coconut cream gravy with spices
- Madras beef curry: marinated and sautéed beef cooked in mustard, curry leaf and tomato based gravy (GF)
- Butter chicken: North Indian style boneless chicken cooked in rich tomato and cream sauce (GF)
- Chickpea and cauliflower curry: Cooked in coconut cream gravy with spices

## Served with

Steamed rice  
Traditional rosemary roast potatoes  
Roasted pumpkin with thyme  
Steamed seasonal greens

## Dessert

Chocolate tart  
Mini crème brûlée (GF)  
Fruit panna cotta (GF)  
Australian cheese platter with dried fruit, nuts and crackers  
Fresh sliced seasonal fruit

Fresh brewed coffee and selection of teas



# TABLE BANQUET

Freshly baked bread rolls

## **Shared Antipasto**

*included in "Ever After" & 'A Love Story' Package only*

Antipasto platter with ham, salami, coppa, provolone, olives, feta, sun-dried tomatoes and crostini

## **Entrée - please select one item**

Antipasto plate with ham, salami, coppa, provolone, olives, feta, sun-dried tomatoes and crostini

Roast pork belly with potato mash, sauteed bokchoy and apple sauce (GF)

Herb and spiced chicken ballotine served with green apple, artichoke and cherry tomato salad

Lemon and pepper squid served on a Thai salad with ginger and lime

Lemongrass fish cake served with spicy mango and pineapple chutney

Grilled Moroccan lamb kofta with quinoa salad and mint yoghurt sauce

Spinach and ricotta ravioli with sage and cherry tomato sauce and fresh shaved parmesan cheese (V)

Semi-dried tomato tart with onion jam, goat's cheese and lemon asparagus, endive salad (V)

## **Shared Main**

*All dishes are served to the centre of each table on a 3 tiered stand*

Roasted mustard marinated beef with thyme jus (GF)

Baked market fish with corn salsa (GF)

Oven baked spinach and ricotta stuffed cannelloni pasta with Napolitana sauce  
and mozzarella cheese (GF)

Roast potatoes

Steamed seasonal greens

Greek salad

## **Dessert - please select one item**

Lemon tart with fresh fruit, vanilla Chantilly cream and passionfruit coulis

Chocolate tart with mixed wild berries and coffee mascarpone cream

Coconut panna cotta with berry compote and coulis (GF)

Mango cheesecake with fresh fruit salsa and citrus coulis

Pavlova roulade with strawberry, Chantilly cream and fruit coulis (GF)

Fresh brewed coffee and selection of tea

## **High Tea Dessert - additional \$5.50 per person**

3 miniature dessert items served on the 3 tiered stand for guests to share

# PLATED DINNER MENU

Freshly baked bread rolls

## Shared Antipasto

*included in "Ever After" & 'A Love Story' Package only*

Antipasto platter with ham, salami, coppa, provolone, olives, feta, sun-dried tomatoes and crostini

## Entrée - please select one item

Antipasto plate with ham, salami, coppa, provolone, olives, feta, sun-dried tomatoes and crostini

Potato and leek soup with garlic croutons

Roast pumpkin soup with mascarpone and nutmeg cream (V, GF)

Roast pork belly with potato mash, sauteed bokchoy and apple sauce (GF)

Herb and spiced chicken ballotine served with green apple, artichoke and cherry tomato salad

Lemon and pepper squid served on a Thai salad with ginger and lime

Lemongrass fish cake served with spicy mango and pineapple chutney

Grilled Moroccan lamb kofta with quinoa salad and mint yoghurt sauce

Spinach and ricotta ravioli with sage and cherry tomato sauce and fresh shaved parmesan cheese (V)

Semi-dried tomato tart with onion jam, goat's cheese and lemon asparagus, endive salad (V)

## Main Course - please select two 'alternating' items

Cajun creole spice chicken breast with creamy mash potato, Mediterranean grilled vegetable and mustard jus (GF)

Roasted Moroccan lamp rump with sweet potato mash, garlic broccolini and herb jus (GF)

Pan-fried barramundi with parsnip puree, grilled broccolini, cherry tomato salsa and lemon butter sauce (GF)

Oven baked snapper crusted with butter and herb served with risotto cake, broccoli and orange beurre blanc

Roast beef sirloin with potato mash, caramelized onion, grilled tomato and red wine jus (GF)

Mediterranean eggplant filled with grilled vegetables, chickpea, barley, chili, diced tomato served with mint yoghurt sauce (V, GF)

Potato gnocchi served with water chestnuts, asparagus, mushroom, cherry tomato and Parmigiano-Reggiano cheese (V, GF)



## **Dessert - *please select one item***

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Lemon tart with fresh fruit, vanilla Chantilly cream and passionfruit coulis

Chocolate tart with mixed wild berries and coffee mascarpone cream

Coconut panna cotta with berry compote and coulis (GF)

Mango cheesecake with fresh fruit salsa and citrus coulis

Pavlova roulade with strawberry, Chantilly cream and fruit coulis (GF)

Fresh brewed coffee and selection of tea

*\*Other menu options available, please ask your Coordinator*

# CHILDREN'S MENU



## Children's Prices

- ❖ Children up to 11 years old \$46.00 per child  
*Includes children's menu, soft drinks, chair cover & sash*

*Children's menu is determined on the menu being served during the wedding.*

*For weddings choosing a buffet, children will also eat from the buffet.*

*When selecting a plated or table banquet menu please see children's plated menu below.*

## Plated Menu

### ***Main Course - please select one (1) dish for all children***

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- Crispy chicken tenders, chips and tomato sauce
- Mini beef steak with potato mash, steamed broccoli and peas (GF)
- Fish 'n' chips with fresh salad and tomato sauce
- Mini cheeseburger with chips and salad
- Pasta in Napolitana sauce and parmesan

### ***Dessert - please select one (1) dessert for all children***

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- Ice-cream sundae with chocolate sauce and strawberry (GF)
- Fruit salad bowl with vanilla ice-cream (GF)

# MENU UPGRADES



### **Pre-Dinner Canapes**

- ❖ Chef's selection of 3 canape items per person \$12.75 per person

### **Pre-Dinner Platters** (based on 15 pieces per platter)

- ❖ Crusty bread with a selection of dips \$45.00 per platter
- ❖ Platter of vegetable samosa and spring rolls \$45.00 per platter
- ❖ Satay chicken skewers \$50.00 per platter
- ❖ Antipasto platter with a selection of continental meats and giardiniera \$55.00 per platter
- ❖ Beef skewers \$55.00 per platter
- ❖ Sushi Roll Assorted (minimum 2 platters ordered) \$55.00 per platter
- ❖ Arancini Balls \$55.00 per platter
- ❖ Assorted Quiches \$55.00 per platter
- ❖ Chefs selection of pizza \$55.00 per platter

## **PLATED MENU UPGRADES**

### **"Choice" Menu**

(Maximum of 2 choices per course)

- ❖ Entrée \$7.50 per person
- ❖ Main \$7.50 per person
- ❖ Dessert \$5.00 per person

### **"Alternate Drop" Menu**

(Maximum of 2 items per course)

- ❖ Main Complimentary
- ❖ Entrée \$2.50 per person
- ❖ Dessert \$2.50 per person

### **Sides** (based on 10 people per table)

- ❖ Steamed seasonal vegetables \$4.00 per item per person
- ❖ Fresh garden salad
- ❖ Potato mash
- ❖ Chips
- ❖ Thyme roasted sweet potato
- ❖ Rocket, pear and parmesan salad
- ❖ Traditional Greek salad
- ❖ Caesar salad

### **Meat Upgrades**

- ❖ Sirloin \$5.00 per person
- ❖ Scotch fillet \$6.00 per person
- ❖ Tenderloin \$6.00 per person

## Pasta

\$12.00 per person

- ❖ Gnocchi tossed with cherry tomato sauce, spinach, fresh herbs and shaved parmesan
- ❖ Ravioli (spinach & ricotta OR beef) tossed with Napolitano sauce and fresh parmesan
- ❖ Tortellini tossed with asparagus, white wine herbed butter sauce and parmesan cheese
- ❖ Cannelloni filled with spinach and ricotta, topped with semidried tomato sauce and herbed mascarpone

## Sorbet

\$4.00 per person

- ❖ Green apple
- ❖ Lemon
- ❖ Lime
- ❖ Rose water
- ❖ Strawberry
- ❖ Watermelon

## Gourmet Cheese

*Creamy blue, mature cheddar and ripe brie accompanied with dried fruit and crackers*

- ❖ Central Platter \$11.50 per person
- ❖ Individual plate \$17.50 per person

## Fresh Fruit Platter

\$7.50 per person



## BUFFET MENU UPGRADES

### **Cold selection**

- ❖ Tasmanian smoked salmon \$3.00 per person
- ❖ Lemon calamari salad \$3.50 per person
- ❖ Assorted sushi \$3.50 per person
- ❖ Prawns and mussels \$4.00 per person
- ❖ Natural oysters with two dressings \$4.50 per person

### **Soups**

\$3.50 per item, per person

- ❖ Roasted roman tomato and basil
- ❖ French onion soup
- ❖ Potato and leek
- ❖ Cream of mushroom
- ❖ Cream of pumpkin
- ❖ Minestrone
- ❖ Chicken and corn soup
- ❖ Seafood bisque with herb cream

### **Salads**

\$4.00 per item, per person

- ❖ Thai style shredded chicken salad with nam jim and peanuts (GF)
- ❖ Beef kimchi salad (GF)
- ❖ Cherry tomato, bocconcini and balsamic reduction (GF)
- ❖ Mango, chilli, prawn and coriander salad (GF)

### **Carvery Choices**

\$7.00 per item, per person

- ❖ Medium roast beef with horseradish sauce and gravy
- ❖ Medium roast lamb with mint sauce and gravy
- ❖ Roast pork with apple sauce and gravy

### **Hot Dish Selections**

\$6.50 per item, per person

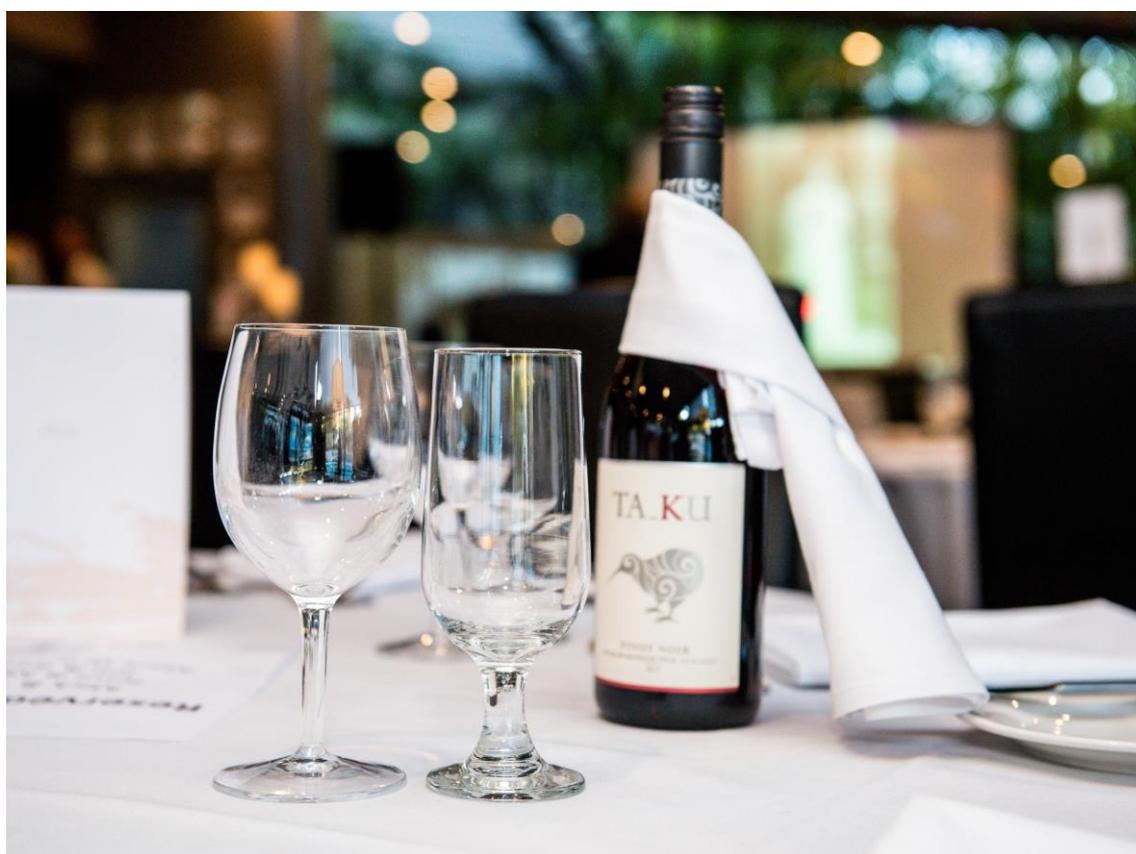
- ❖ Lamb tagine: Moroccan style of lamb curry slow cooked with roasted grounded spices and dry fruits and nuts (GF)
- ❖ Chicken tagine: Moroccan style of chicken curry slow cooked with spices, dried fruit and nuts (GF)
- ❖ Chicken chasseur: Tarragon, tomato, mushroom, onion and red wine based chicken stew (GF)
- ❖ Thai green chicken curry: Coriander, lemongrass, green chilli and coconut based Thai curry (GF)
- ❖ Spicy Pork Vindaloo: Pork cooked in highly flavourful spices and tomatoes (GF) (DF)
- ❖ Goan fish curry: Spicy and well flavoured Portuguese mustard and curry leaf tempered curry (GF)
- ❖ Mixed vegetable curry: Assorted vegetables cooked with spices and tomato masala (GF) (V)
- ❖ Coq au vin: French classic chicken with a red wine, bacon and mushroom braises

### **Desserts**

\$2.50 per item, per person

- ❖ Vanilla panna cotta with berries
- ❖ Lemon tart with fresh cream
- ❖ Chocolate tart with fresh cream
- ❖ Fresh fruit tart
- ❖ Mini vanilla bean crème brûlée (GF)
- ❖ Pavlova roulade with berries (GF)
- ❖ Apple crumble tart
- ❖ Mini fruit meringue (GF)

# BEVERAGES



# BEVERAGE PACKAGES

## Beverage Package One (1)

Hardy's The Riddle Brut Reserve NV  
Hardy's The Riddle Chardonnay  
Hardy's The Riddle Sauvignon Blanc  
Hardy's The Riddle Moscato  
Hardy's The Riddle Cabernet Merlot  
James Squire 150 Lashes Pale Ale, Swan Draught, Hahn Super Dry 3.5  
Orange Juice, Sparkling Mineral Water and Soft Drinks

❖ 4 hours	INCLUDED in "Two Hearts"
❖ 5 hours	\$4pp upgrade - "Two Hearts"
	INCLUDED in "The One"
❖ 6 Hours	\$8pp upgrade - "Two Hearts"
	\$4pp upgrade - "The One"
	INCLUDED - "A Love Story"

## Beverage Package Two (2)

Tatachilla Sparkling  
Tatachilla Sauvignon Blanc  
Tatachilla Chardonnay  
Tatachilla Shiraz Cabernet  
James Squire 150 Lashes Pale Ale, Swan Draught, Hahn Super Dry 3.5  
Orange juice, Sparkling Mineral Water and Soft Drinks

❖ 4 hours	\$2pp upgrade - "Two Hearts"
❖ 5 Hours	\$7pp upgrade - "Two Hearts"
	\$3pp upgrade - "The One"
	INCLUDED - "Ever After"
❖ 6 Hours	\$12pp upgrade - "Two Hearts"
	\$8pp upgrade - "The One"
	\$5pp upgrade - "Ever After"
	\$4pp upgrade - "A Love Story"

## Beverage Package Three (3)

Yarra Burn Prosecco NV  
Grant Burge Benchmark Semillon Sauvignon Blanc  
Grant Burge Benchmark Chardonnay  
Grant Burge Benchmark Merlot  
Amberley Shiraz  
James Squire 150 Lashes Pale Ale, Swan Draught, Hahn Super Dry 3.5  
Orange juice, sparkling mineral water and soft drinks

❖ 4 hours	\$7pp upgrade - "Two Hearts"
❖ 5 Hours	\$12pp upgrade - "Two Hearts"
	\$8pp upgrade - "The One"
	\$5pp upgrade - "Ever After"
❖ 6 Hours	\$19pp upgrade - "Two Hearts"
	\$15pp upgrade - "The One"
	\$12pp upgrade - "Ever After"
	\$11pp upgrade - "A Love Story"

### **Beverage Package Four (4)**

Yarra Burn Premium Cuvee  
Brookland Valley Verse 1 Chardonnay  
Amberley Secret Lane Semillon Sauvignon Blanc  
Brookland Valley Verse 1 Cabernet Merlot  
Houghton Crofters Shiraz  
Heineken, James Squire 150 Lashes Pale Ale, Hahn Super Dry 3.5  
Orange juice, sparkling mineral water and soft drinks

❖ 4 hours	\$15pp upgrade - "Two Hearts"
❖ 5 Hours	\$21pp upgrade - "Two Hearts"
	\$17pp upgrade - "The One"
	\$14pp upgrade - "Ever After"
❖ 6 Hours	\$27pp upgrade - Two Hearts
	\$23pp upgrade - "The One"
	\$20pp upgrade - "Ever After"
	\$19pp upgrade - "A Love Story"

### **Wine / Beer Add-On's**

#### **Tawny**

❖ Penfolds	\$3.75 per person
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#### **Sweet Wine**

❖ Omni Blue Sparkling	\$3.00 per person
❖ Brown Brothers Crouchen Riesling	\$5.50 per person

#### **Draught Beer / Cider**

❖ <b>Pipsqueak Cider</b>	
5 Hours	\$5.00 per person
6 Hours	\$7.00 per person
❖ <b>Heineken</b>	
5 Hours	\$5.50 per person
6 Hours	\$7.50 per person

#### **Bottled Beer**

**Premium Australian** (maximum one) \$2.50 per person, per hour

❖ Crown Lager
❖ Little Creatures Pale Ale
❖ Redback

**Imported** (maximum one) \$3.50 per person, per hour

❖ Corona
❖ Stella Artois

### **Beverages on Consumption**

*If you prefer to serve your beverages on a consumption basis, this can be arranged.*

*Please speak with your Wedding Coordinator for further information.*



*\*PLEASE NOTE ALL PRICES AND MENUS IN THIS COMPENDIUM ARE CURRENT AT TIME OF PRINT AND ARE SUBJECT TO CHANGE WITHOUT NOTICE\**

## Frequently Asked Questions

### **We want to proceed with a booking, what do we do next?**

Contact our Wedding Coordinator on 08 9367 0300 or email [banquets@pagoda.com.au](mailto:banquets@pagoda.com.au) to arrange a personalised wedding contract. We allow 14 days for the contract to be signed and returned along with a security deposit of \$1,500.00. Your booking will be confirmed once these items have been received.

### **Do you allow changes to your packages?**

The Hotel is very flexible with our packages and is happy to incorporate any changes to personalise a package that best suits your individual requirements.

### **What time does the reception start and how long can I have the venue for?**

Weddings held on Saturday & Sunday commence at 6.00pm for Pre-Dinner Drinks followed by the reception at 6.30pm. Mid-week Weddings (Monday – Friday) commence at 6.30pm for Pre-Dinner Drinks followed by the reception at 7.00pm. The venue is available to you until midnight. Should you have other timing requirements, please speak with your Wedding Coordinator for further options.

### **When do we meet up to discuss our wedding details?**

The 1st appointment is held approximately 3 months prior to the wedding reception. At this appointment you will discuss your timing schedule, menu and beverage selections, room set up requirements and outsourced supplier details (eg: DJ, cake etc).

### **When are my final guest numbers due?**

The Hotel requires final guest numbers 3 business days prior to the wedding date.

### **When is final payment due?**

Final payment is due 3 business days prior to the wedding date.

### **What does the hotel set up on the day?**

The hotel staff will set up all the items listed in your package including the place cards, bonbonniere and any other small items such as guest book & pen, wishing well etc.

### **How many guests can be seated to a table?**

Our round guest tables comfortably seat a maximum of 10 guests per table. The hotel also has a few larger twelve seater tables (subject to availability). Please speak to your Wedding Coordinator if you require any large size tables.

### **How do I cater for suppliers/vendors?**

For wedding suppliers/vendors (eg, photographer, DJ, etc) that are working for you at reception, a supplier meal can be arranged at \$40 per person (main course and soft drinks)

## Wedding Supplier List

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### **AUDIO VISUAL, STAGING & EQUIPMENT HIRE**

Stage & Studio Productions

Tel: 08 6161 9704

Email: orders@stageandstudio.com.au

Web: stageandstudio.com.au

### **DECORATOR**

Wedding World

Tel: 08 9378 3657

Email: enquiries@weddingworld.com.au

Web: weddingworld.com.au

Lumin8 Events

Tel: 0404 881 525

Email: info@lumin8events.com.au

Web: lumin8events.com.au

### **CEREMONY SUPPLIES**

Glorious Gardens

Tel: 0415 222 859

Email: info@gloriousgardensonline.com.au

Web: gloriousgardens.com.au

I Love Love

Tel: 0450 983 200

Email: Mail@ILoveLove.net.au

Web: ilovelove.net.au

### **PHOTOGRAPHER**

Tonita DJ, Video & Photo

Tel: 0437 885 509

Email: tonitaphotography@bigpond.com

Web: tonita.com.au

Stellar Visions Photo & Video

Tel: 0423 154 664

Email: luna@stellar-visions.com

Web: stellar-visions.com

Whately Photography

Tel: 08 6558 1839

Email: photography@whately.com.au

Web: whatelyphotography.com.au

Squint

Tel: 0423 734 700

Email: rob@squint.com.au

Web: squint.com.au

### **WEDDING FURNITURE HIRE (EG: TIFFANY CHAIRS)**

Over the Moon Events

Tel: 0402 346 115

Email: info@overthemoonevents.com.au

Web: overthemoonevents.com.au

### **DJ**

Tonita DJ, Video & Photo

Tel: 0437 885 509

Email: tonitaphotography@bigpond.com

Web: tonita.com.au

Envy Event Group

Tel: 0416 812 993

Email: info@envyeventgroup.com

Web: envyeventgroup.com

Dream Wedding Entertainment

Tel: 0422 957 640

Email: info@dreamwedding.net.au

Web: dreamwedding.net.au

### **LIVE ENTERTAINMENT**

Les Trois Amies (String Quartet)

Tel: 0419 854 874

Email: info@lestroisamies.com.au

Web: lestroisamies.com.au

### **DANCING**

Ritmo Caliente Dance Academy

Tel: 0419 945 257

Email:

ritmo.caliente.dance.academy@gmail.com

Web: ritmocalientedanceacademy.com.au

### **CAKE**

Avanti Cakes

Tel: 08 9271 0836

Email: avanticakes@iinet.net.au

Rimma's Wedding Cake

Tel: 0458 888 106

Email: info@rimmascakes.com.au

Web: rimmasweddingcakes.com.au

### **FLORIST**

Flowertopia

Tel: 0421 543 084

Email: Tanya@flowertopiadesigns.com.au

Web: flowertopiadesigns.com.au

### **INVITATIONS / FAVOURS**

Butterfly Days

Tel: 08 9375 5750

Email: angela@butterflydays.com.au

Website: butterflydays.com.au

I Love Love

Tel: 0450 983 200

Email: Mail@ILoveLove.net.au

Web: ilovelove.net.au

**DANCE FLOOR**

Envy Event Group  
Tel: 0416 812 993  
Email: info@envyeventgroup.com  
Web: envyeventgroup.com

**Lumin8 Events**

Lumin8 Events  
Tel: 0404 881 525  
Email: info@lumin8events.com.au  
Web: lumin8events.com.au

**Dream Wedding Entertainment**

Dream Wedding Entertainment  
Tel: 0422 957 640  
Email: info@dreamwedding.net.au  
Web: dreamwedding.net.au

**JEWELLRY DESIGNS**

Trace Designs Bespoke  
Tel: 0422 472 579  
Email: tracedesignsau@gmail.com  
Web:  
www.facebook.com/tracedesignsbespoke

**PHOTO BOOTH**

Adept Photo Booths  
Tel: 0408 899 834  
Email: hello@adeptphotoboosts.com.au  
Web: adeptphotoboosts.com.au

**Clowning Around Photo Booth**

Clowning Around Photo Booth  
Tel: 0406 600 282  
Email:  
info@clowningaroundphotoboosts.com.au  
Web: clowningaroundphotoboosts.com.au

**TRANSPORT**

Belle Classic Limousine / Allure Limousine  
Tel: 0499 003 001  
Email: enquiries@allurelimousines.com.au  
Web: allurelimousines.com.au

**BEAUTY**

Nutrimetics  
Tel: 1800 802 151  
Web: nutrimetics.com.au

**GOWNS**

Chein Noir Dezines  
Tel: 0421 215 945  
Email: beata@cheinnoir.com  
Web: cheinnoir.com

**CELEBRANT**

Aisha Puchert Celebrant  
Tel: 0449 266 553  
Email: AishaPuchert.Celebrant@gmail.com  
Web:  
www.facebook.com/AishaPuchertCelebrant

**A Love Story**

A Love Story  
Tel: 0402 200 062  
Email: celebrant@juliechesson.com.au  
Web: juliechesson.com.au

**Annie The Celebrant**

Annie The Celebrant  
Tel: 0416 636 891  
Email: annie@anniethcelebrant.com.au  
Web: annithethecelebrant.com.au

**Kerrie Boag Celebrant**

Kerrie Boag Celebrant  
Tel: 0424 807 492  
Email: kerrie@kerrieboagcelebrant.com.au  
Web: kerrieboagcelebrant.com.au

**WEDDING PLANNER**

Wedding Warriors  
Tel: 0421 255 884  
Email: hello@weddingwarriors.com.au  
Web: weddingwarriors.com.au