

• LITHGOW WORKIES •

# Wedding Packages





# Wedding & Reception Packages

2023

MINIMUM OF 40  
GUESTS  
*(AGED 12 & OVER)*

## **Congratulations!**

You will definitely say I do... to a wedding & reception here at the Lithgow Workies.

We really do have it all...

The stunning Tuscany Gardens for your outdoor ceremony, catering for weddings from 40 to 170 guests.

4 Premium function rooms to host your reception.

A wide menu selection with the flexibility to cater for all of your needs.

Award winning 4 star motel with 36 rooms to accommodate you & your guests.

Allow us to help create unforgettable memories while enjoying peace of mind as our Events Team work towards making your special day run smoothly from beginning to end.

We aim to inspire and we look forward to welcoming you and your guests in the near future.

You will be provided with an Events Coordinator for consultation & planning to ensure quality & assistance with your wedding from start to finish.



# Tuscan Garden Ceremony

The use of the Tuscan Garden for your wedding ceremony is available if you choose. Ceremonies are held under the beautiful arbor or under cover near the antique water wheel.

Ceremonies are held on a first in basis (limit 1 Ceremony per Saturday, other days available upon request).

- Seating for up to 50 guests.
- Elegantly dressed table with chairs for the registry signing.
- Ceremony rehearsal (Check with Events Coordinator for available times).
- Microphone & music equipment for the ceremony.

# Wedding Reception

The best part about having your wedding at the Lithgow Workies is having an entourage of people at your beck & call. Our dedicated team will handle all your requirements to ensure your wedding day is relaxed and enjoyable experience.

# Function Rooms

We have 4 Function Rooms to choose from for your wedding reception.

Our gorgeous Tuscan Room holds up to 80 people.

Our elegant Millennium Room holds up to 170 people.

Our stunning Showroom holds up to 170 people.

ESK Bar & Grill holds up to 60 people.

Whenever possible, your wedding reception venue will be setup the day before your wedding and ready for you to add your personal touches after 3pm.



# Accommodation

**Award Winning 4 Star Accommodation right in the heart of Lithgow.**

We welcome you & your guests to come and enjoy our beautifully appointed accommodation in our adjoining Motel.

Our Club Motel has been designed to ensure you & your guests can retreat to a relaxing environment only minutes away from your wedding. We offer a range of modern & affordable accommodation that can sleep up to 5 guests. You can rest assured that your stay in Lithgow will be memorable.

- \*Luxurious King Beds
- \*Air-Conditioning
- \*Free Wi-Fi
- \*Free Foxtel
- \*Flat Screen TV
- \*On-site Parking
- \*Tea & Coffee facilities
- \*Charge back facilities from Club to Room
- \*Separate Bathroom
- \*Accessible Rooms available

## **Special Offers**

\*1 Nights Accommodation for the couple, champagne, breakfast & late check out.

\*Private Area for Bridal Party's preparation. (*Fruit Platters & Champagne available*)

\*Special Accommodation rates for group bookings for your guests.

*Please discuss these with our Events Coordinator who will arrange pricing based on your needs.*



# Reception Services

## Inclusions

- Room hire for Millennium, Tuscan Room or Showroom.
- Bridal room for your convenience.
- Background music, to help create a pleasant atmosphere for you & your guests.
- Elegant tableware including white linen, glassware, cutlery & crockery.
- Your choice of colour serviettes &/or white linen napkins are available.
- Silver plated cake knife.
- Complimentary cutting of your wedding cake (plattered & returned to cake table).
- Room preparation for your decoration the day before 3pm - 6pm.
- Dance floor.
- Wireless microphone.
- High chairs (if needed).
- Plain white skirting of your bridal cake & gift table.

(All reception inclusions are subject to availability & will be discussed prior o booking).

## Additional Services

We offer a few finishing touches that you may or may not want to use for your special day.

- Overlay to registry table for wedding ceremony \$25.00
- Chiffon overlay on bridal & cake tables \$150.00
- Lights on bridal & cake tables \$50.00
- Organza backdrop & lights \$200.00
- Chiffon overlay on gift table \$25.00
- Lights on gift table \$20.00
- IPOD Dock \$100.00
- Chair Covers & Sashes (Limited Colours) \$5.00 ea
  - Please discuss the above decorations with the Events Manager as they are subject to availability
- Inflate Helium Balloons (balloons must be provided to staff) \$1.00 ea
- Various Table Centre Pieces
  - Please discuss these with the Events Manager who will arrange pricing based on your needs.



# Function Information

## **Deposit**

A deposit of \$250.00 is required to secure your booking within two weeks of a tentative booking being made. This deposit will be deducted from the final account.

## **Cancellations**

If a booking is cancelled, your \$250.00 deposit can be refunded in extenuating circumstances or if the reception room is able to be resold.

Cancellations must be made directly through the Events Manager or Head Chef and not through any other staff member. Your deposit will be refunded via cheque and mailed to your contact details provided.

## **Final Numbers**

An approximate number of guests attending your wedding is required 4 weeks prior to your wedding day. Numbers must be confirmed and are finalised 21 days prior to your wedding day.

## **Prices**

All prices are valid 1st April 2023 – 31st March 2024. Every endeavour will be made to maintain prices printed, however, these are subject to alteration without notice.

All prices are inclusive of GST.

## **Floor Plans**

Our Events Manager will assist you with a detailed floor plan, enabling you to organise seating arrangements with ease. This also assists us in setting up your function room to suit your needs.

## **Surcharges**

A \$4.00 per person surcharge is applicable on total numbers charged on a Public Holiday or Sunday.

## **Catering Details**

We offer a very comprehensive choice of menus. Vegetarian, Vegan & Allergy Free dishes or individual preferences can be catered for (if notified in advance). Our Events Coordinator and Head Chef are more than happy to discuss menu options with you.

All menus are set for minimum of 40 Adults. (Smaller numbers can be catered for but will need to be quoted as needed)

All menus need to be submitted 8 weeks prior to your wedding day.



## **Bar Facilities**

All beverages can be charged on a consumption basis and you are more than welcome to establish a bar account with set limits and conditions if desirable. Our staff will adhere to your conditions and can advise you of the account balance throughout the evening.

Our Events Coordinator can assist with your beverage requirements from our very extensive beverage list and we can even offer beverage packages to keep things simple.

## **Account**

Payment of your function can be made several ways. Pre-payment in instalments or lump sum can be made at your convenience through Reception (9am – 5pm) or Direct Deposit. Your account (both Catering & Bar) is to be finalised no later than 2 week prior to your wedding. Any overpayments will be refunded within 14 days of your function.

## **Responsibilities**

The Lithgow Workies does not allow food (except Wedding Cake) or beverages to be brought onto the premises for consumption. Leftover food is not to be taken from the premises (except Wedding Cake). The Lithgow Workies does not accept liability nor does our insurance cover loss or damage to personal items or property that is brought on to Club Premises.

In accordance with Lithgow Workies Responsible Service of Alcohol (RSA) Policy, we reserve the right to cease the supply of liquor to any guest that is in breach of this policy.

## **Club Entry**

We would ask that you please remind your guests that entrance to the Lithgow Workies is subject to Club Rules whereby identification or a membership card must be produced upon entry.

## **Fire & Safety**

Smoke machines, heaters, open flames, sparklers or pyrotechnic devices can not be operated on our premises. In the event an alarm is triggered by you or your guests, the fee may be passed on to the organiser of the wedding.

## **Damages**

Clients are financially responsible for any damage sustained to the Lithgow Workies and its contents. No items are to be adhered to any wall, door or club structure.

## **Confirmation of Booking**

By paying your deposit, you are agreeing to the Terms & Conditions set out above in this package.

**I have read and agree to the terms and conditions.**

**Signature:** \_\_\_\_\_

**Date:** \_\_\_\_\_



# Wedding Reception Menu's

All menus include GST.

The prices shown are for a minimum of 40 people (aged 12 & over).

Functions catering for less than this number are advised to check with our Events Manager for pricing. We assure you that no effort will be spared in making this occasion a most pleasant & memorable one for you.

If you are having difficulty with your decision, the Menu's provided can be discussed with our Team, so please do not hesitate to ask for our suggestions.

Please note that we are more than happy to discuss alterations to this package.

Vegetarian, Vegan & Allergy Free dishes are available upon request.

Our experienced chefs & events team will work with you to create a menu that will happily accommodate all of your needs.

Wedding Receptions held in ESK will have custom made menu's developed by our Head Chef in consultation with you.

The menus listed below are not sold for use in ESK.



# Starters

*(Snack for 10 served Buffet style)*

## Cheese Plate

OPTION 1

\$55.00

Tasty cheddar cubes served with jatz biscuits & a duo of dips

## Cheese Plate

OPTION 2

\$85.00

Tasty cubes, brie, camembert, blue vein & marinated fetta served with jatz biscuits, crostini & fruit chutney

## Antipasto Platter

\$85.00

Marinated peppers, aubergine, mushrooms & courgettes w/ Spanish salami, cabanossi & pepperoni, fetta, vine ripened cherry tomatoes, spicy avocado dip, crostini & water crackers

## Fruit Platter

\$60.00

Watermelon, rockmelon, honey dew, pineapple, orange, strawberry & kiwi fruit

*\*\*Items provided are subject to seasonal availability*



# Starters

*(Snack for 10 served Buffet style)*

## Hot Food Platter

OPTION 1

\$65.00

Party pies, sausage rolls, spring rolls, samosas, fish cocktails, sauces & condiments

## Hot Food Platter

OPTION 2

\$85.00

Gourmet pies, battered fish fillets, calamari, chicken wings, quiches, sauces & condiments

## Sandwich Platter

OPTION 1

\$65.00

An assortment of sandwiches such as egg, silverside & pickles, salmon w/ lettuce, ham cheese tomato & chicken salad

## Sandwich Platter

OPTION 2

\$85.00

An assortment of sandwiches such as char-grilled veg & fetta, marinated chicken, lettuce & cheese, leg ham pickles & curried egg

*\*\*Items provided are subject to seasonal availability*



# Canape Menu

**\$55.00 per head**

*Includes*

Mushroom Arancini (2)

Beef Wellington Tart (2)

Mini Quiche (2)

Chicken Satay Skewers (2)

Coconut crumbed Prawns w/ Sweet Soy (2)

Chocolate Tart (1)

**Tea & Coffee inclusive**



# Alternate Serve Menu

**\$45.00 per head 2 Course**

**\$55.00 per head 3 Course**

## Entree

*Alternate serves of 2*

<b>King Prawn Cocktail</b>	Prawns & fine lettuce served w/ mary rose sauce
<b>Chicken Caesar Salad</b>	Sliced chicken breast, crispy bacon, boil egg, dressing & croutons
<b>Vegetable Spring Rolls</b>	Served w/ honey & soy dressing
<b>Chicken Skewers</b>	Served w/ spicy peanut dressing
<b>Pumpkin Soup</b>	Served w/ sour cream & Turkish bread crisps
<b>Crisp Pork Belly Bites</b>	Served w/ sweet soy sauce
<b>Butter Milk Chicken Wings</b>	Served w/ BBQ sauce
<b>Mushroom Quiche</b>	Served w/ fine herbs salad

## Main

*Alternate serves of 2*

<b>Angus Beef Pot Pie</b>	w/ slow cooked beef & diced vegetables in a red wine sauce
<b>Free Range Chicken Breast</b>	Filled w/ sage & onion stuffing served w/ wild mushroom sauce
<b>Tasmanian Salmon Fillet</b>	Served w/ tomato salsa & fresh lemon
<b>Spring Lamb Shank</b>	Served w/ rosemary & slow roasted tomato sauce
<b>Vegetable Vol-Au-Vents</b>	w/ seasonal vegetables in a creamy white wine sauce
<b>Traditional Roast Lamb</b>	w/ all the trimmings
<b>Beef Brisket</b>	Slow cooked for six hours with master stock reduction
<b>Barramundi</b>	In a herb & sourdough crumb w/ lemon & parsley butter
<b>Sirloin</b>	300g Grain fed steak <i>Additional cost~ \$10.00 per head</i>

*All main courses served with roasted vegetables*

## Dessert

*Alternate serves of 2*

<b>Granny's Apple Pie</b>	w/ creme
<b>Vanilla Pannacotta</b>	& strawberry stew
<b>Seasonal Fruits</b>	& crisp meringues
<b>Chocolate Mousse</b>	w/ fresh cream & wafer
<b>Slice of Pavlova</b>	w/ seasonal fruits & crisp meringues
<b>Local Cheese Plate</b>	& crackers

**Bread rolls, tea & coffee inclusive**



# Buffet

**\$55.00 per head**

**Minimum of 40 people**

## Cold Dishes

*3 Salads*

Potato

Coleslaw

Mix Leaf

**Cold Meat Platter**

Roast Chicken

## Hot Dishes

*Choice of 2*

Satay Chicken

Sweet & Sour Pork

Beef Stroganoff

Honey Chicken

Mild Lamb Curry

Beef Diane

Chickpea & Pumpkin Curry

*Served with rice*

## Dessert

*Choice of 2*

Pavlova topped w/ fruit

Profiteroles topped w/ chocolate

Lemon Tart

Fruit Salad

*Served with whipped cream*

**Bread rolls, tea & coffee inclusive**



# Children's Menu

*Ages 12 & Under*

**\$17.00 per head**

Bread Roll included

Main

*(Choose 1)*

Chicken Schnitzel or Fried Fish Cocktails

Served with Chips

Dessert

*(Choose 1)*

Fruit Salad

Mini Pavlova