

Buckley's Entertainment Centre Wedding Menu

2 Course Set Menu

Please select 2 meals for each course to be served alternating

Soup & Main \$44.00

Entree & Main \$48.90

Main & Dessert \$44.00

3 Course Set Menu

Please select 2 meals for each course to be served alternating

Soup, Main & Dessert \$53.00

Entrée, Main & Dessert \$57.90

Canapés on arrival from \$60 per platter

Cake Cutting Service \$4.00 per person

Cut and served with coulis & cream

Coffee and Tea \$3.50 per person

Freshly brewed coffee and tea is served after dessert.

SOUP

Chicken, Corn & Noodle
Basil & Tomato
Cream of Pumpkin
Potato, Leek & Bacon
Carrot, Lemon-grass & Ginger
Spring Vegetable
Sweet Potato
Cauliflower & Brie Cheese
Mushroom & Thyme
Creamy Corn & Coriander

ENTRÉE

Natural Oysters 6 Natural Coffin Bay Oysters served with a fresh lemon wedge.

Prawn Salad – fresh crisp salad with a combination of prawns & shrimps drizzled with a cocktail sauce

***Traditional Prawn Salad**

***Salmon & Chive Croquettes** with dill & parsley mash

***Crumbed Button Mushrooms** filled with chorizo & fetta

Smoked Salmon Crepe served with dill infused mayonnaise

***Salt & Pepper Squid** with lemon & chive risotto

Bacon, Cheese & Chive Pasta – in a cream based sauce served with a large twist of Italian pasta

Thai Chicken Satay – chicken pieces pan fried with capsicum, onion & a Thai satay sauce

***Crumbed Thai Style Shrimp** with roquette & sundried tomato side salad

**available for weddings of up to 150 people*

MAINS

*All served with roast potato, savoury tomato & beans
unless otherwise specified*

Roast

Roast Turkey with cranberry sauce

Roast Beef Scotch fillet with red wine & rosemary gravy

Roast Leg of Pork with apple sauce and gravy

Roast Leg of Lamb fresh minted gravy

Chicken

Stuffed Chicken Breast

Apricot, Saffron & Pistachio with a honey Dijon sauce

Leek, Walnut & Chorizo with a creamy leek sauce

Raisin, Almond & Celery with a white sauce

Fetta, Basil & Sundried tomato with a pesto sauce

Brie Cheese, Bacon & Spinach with a white sauce

Chicken Breast with a sesame seed, honey & ginger sauce

Moroccan Chicken topped with tomato, mushroom & a wine reduction sauce

Spiced Sesame Chicken – chicken pieces with sesame seeds, garlic, ginger & a light chilli onion sauce

Honey Pineapple Chicken – topped with pineapple, red capsicum, ginger & celery

Chicken Hollandaise – chicken breast topped with a rich creamy hollandaise sauce

Chicken Vilroy – chicken breast with pineapple, spinach, bacon & Cheese

Buckley's Famous Chicken Kiev

**available for functions of up to 150 people*

Other main items

***Pork Belly** with a plum & bbq sauce on Asian Greens (or with a honey mustard)

***Roast Duck** with a citrus glaze sauce

Lamb Shank oven roasted with garlic, tomato & rosemary served on a bed of creamy mash potato

***Noisettes of Lamb** with bacon & mushroom

Pork Cutlet served with a spiced maple glaze

***Chateaubriand** (Eye Fillet) with a mustard & horse radish sauce

Crispy Skinned Salmon on a bed of creamy mash potato

**available for functions of up to 150 people*

DESSERT

Homemade Sticky Date Pudding served with cream & butterscotch sauce

Mocha Pudding with a chocolate sauce & cream

Chocolate Honeycomb Pudding with chocolate sauce

Orange & Poppyseed Drizzle Cake with coulis & cream

Mango & Passionfruit Cheesecake with coulis & cream

Fresh Fruit Salad with ice-cream

Homemade Apple Crumble with custard& cream

Homemade Chocolate Mousse with extra topping

Chocolate Mudcake with coulis & cream

Apple Strudel with custard or ice-cream

Orange Flourless Cake with coulis & cream

Terms & Conditions

Bookings are considered as confirmed upon receipt of a \$500.00 deposit payment together with the signed "Terms & Conditions" agreement. Buckley's reserves the right to cancel the reservation if the deposit payment, together with the signed "Terms & Conditions" Agreement has not been received within 7 days of the original reservation. Management reserves the right to increase prices according to circumstances arising from current market trends.

Cancellations: must be confirmed in writing. Cancellations in excess of 60 days' notice prior to the schedule event will receive a full refund. Cancellations within 30-60 days of event will receive a 50% refund. Cancellations within 30 days of the event will incur a full loss of deposit.

Food & Beverage: event organisers and their guests are not permitted to consume food or beverages other than supplied by Buckley's while on the premises.

Menu & Service Details: for the smooth running of your event we require your menu selection, final guest numbers and event running times 14 days prior to the event.

Final Attendance, Numbers & Payment: the final and chargeable numbers of guests attending the event are required by 12noon 14 days prior to the date of the event. Attendance numbers will be considered as your minimum guarantee and is not subject to reduction. Requests to increase the number of guests within 72 hours of the commencement of the function are subject to Buckley's approval and will result in additional charges. All events must be paid in full prior to starting the event. If paying by credit card please note a service fee applies of 4% for Diners and 3.5% for Amex.

Decorations & Technical Requirements: other than those featured in the function rooms should be discussed with our Functions Manager. NB: No equipment or decorations are permitted to be mounted on any function room walls or doors.

Limit of Hiring: if the room booked cannot be made available due to causes beyond the control of Buckley's, we reserve the right to substitute a similar room. In the event a room cannot be made available to the hirer on the date for which it has been hired by reason of flood, fire, damage, industrial dispute or any other reason then the Management shall not be liable for loss. The hirer shall be entitled to use only parts of the building hired and shall vacate it punctually at the time specified by the Manager. Management reserved the right to let any other portion of the building for any purpose at the same time.

Security: if in the opinion of Management it is necessary to employ staff for the purpose of maintaining security at any event to be held at Buckley's the costs of employing such staff shall be added to the hire charge. The charge is \$35.00 per hour per guard. Management reserved the right to decide on the number of security staff needed per event.

Dress Regulations: clients must observe the dress regulations of Buckley's Entertainment Centre when areas other than function rooms are accessed during the course of your stay. Please note a behaviour code always applies at our venue as we are always conscious of our image as a sage and friendly family club. We ask that you make your guests aware that we will not tolerate any misbehaviour that contravenes our code of behaviour. Accordingly we will hold the offending party organiser completely liable for any damage that has occurred prior to start, during or after conclusion of your event.

Noise Restrictions: we are situated in a residential zoning. We are instructed by local government to avoid noise outside the venue and surrounding area after 10.30pm. For this reason we have noise restrictions of 95 decibels enforced throughout the venue and please advise your entertainment of this situation.

Delivery of Equipment: for a function must be marked to the attention of the Functions Manager and state the function name. Buckley's will not be liable for any damage or loss of such equipment.

A Special Cleaning Fee: of \$250.00 will be charged if additional cleaning is required above and beyond what is reasonably required.

Lost items and Storage of Goods: we do not encourage storage of good at our venue at any time. We wish to notify you that in the case where items are stored, left behind or lost at Buckley's Entertainment Centre prior, during or after the function then Buckley's will not be responsible for such item of further damage/loss to those items or organiser.

Room Operating Hours: are from 8.00am until 1.00am unless otherwise organised with Management.

Public Holidays: will incur an additional \$250.00 room hire fee & 20% to meal costs

Name of Event Organiser:.....

Date of Event:.....

Signature of Event Organiser:.....

I acknowledge that I have read, understood and agree to the above terms & conditions