



# Country Plaza Halls Gap

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Wedding Package

A lifetime of memories.....



Thank you for considering the **Comfort Inn Country Plaza Halls Gap** as a reception venue for your Wedding. We are situated in the stunning Grampians National Park with spectacular views of the surrounding ranges, where wildlife wander freely among our gardens all year round.

We have a variety of delicious menu options for you and your guests to enjoy.

Every detail is important to us, and all dietary requirements & special requests are considered.

We can suggest several different locations on our premises for wonderful photographic opportunities.

Our staff prides themselves in providing a stress free and friendly environment to make your Wedding Day, something extra special. Our Wedding Coordinator will liaise with you to ensure this special day is memorable for both you & your guests.

Our professionalism & dedication to outstanding service will enable you & your guests to relax & enjoy the occasion.

We look forward to meeting with you soon to discuss your plans & to show you around our premises.

Monday - Thursday 9am – 5pm; Friday 7am – 3pm



## PACKAGE INCLUSIONS

- A Dedicated Coordinator's Assistance for Your Special Event
- 1 Night's Accommodation in our Bridal Suite
- Complimentary Bottle of Wine & box of Grampians fudge
- Set Up & Clean Up of Wedding Reception
- 5 Hour Venue Hire commencing from pre-dinner drinks (night time receptions only)
- White or Black Tablecloths
- Dance Floor – Stage for Band
- Napkins – white material
- Round Tables that Comfortably Seat 8-10 Guests
- Bridal Table – rectangle or round
- Wedding Cake Display Table- round or square
- Microphone & Lectern for Speeches
- Freshly brewed coffee & tea selection

## PRICE GUIDE PER MENU OPTION

Menu Option 1	from \$TBA per person
Menu Option 2	from \$TBA per person
Menu Option 3	from \$TBA per person
Menu Option 4	from \$TBA per person

## OPTIONAL EXTRA'S

Floral Centerpieces	\$TBA
Cake cutting	\$ TBA per person
Cake Plates	\$ TBA per plate
White Chair Covers	\$ TBA per chair
Chair Ribbons (tied)	\$ TBA per chair
Candles	\$ TBA per candle
Band/Photographers (Main Course only)	\$ TBA per person
Children's Menu Available (Main & Dessert)	\$ TBA per child

\*children's meals 12 years and under – Photographer's & Band members attending wedding charged at regular rate\*

## ACCOMMODATION PACKAGE CHARGES

Standard King Room                    \$TBA                                    1-2 people (Double room)  
(King Bed only – maximum 2 guests)

Deluxe Room                            \$TBA                                    1-2 people (Double room)  
(King and Queen size bed – maximum 4 guests)

Family Room                            \$TBA                                    1-2 people (Double room)  
(Queen and 2 King Singles – maximum 4 guests)

\$25 extra per person for rooms with more than 2 guests or where twin share bedding is requested.

\*We do not provide additional bedding or roll away bedding in rooms.

2 night minimum stay on public holiday and festival weekends (3 nights minimum during Easter)

Breakfast is not included in the room price.

\*Prices not applicable on public holidays, long weekend & festival weekends.

Please note that accommodation rates in this package only apply when a booking is being held in conjunction with your wedding at the Country Plaza Halls Gap. These rates only apply to your allotted rooms; unused room in your allotment will be released to the general public for sale 3 weeks prior to your event.

## WEDDING CEREMONY IN OUR GROUNDS

Pergola – including table and 2 chairs for signing of registrar is included in the price; see below for additional optional charges.

Front garden - including table & 2 chairs for signing of registrar is included in the price; see below for additional optional charges.

## OPTIONAL EXTRA'S

Chairs for guests -

\$ TBA per person

## MENU OPTION 1

### INCLUDES

3 Course Alternate Serve Dinner (Select 2 options from each course)

### SOUP

Roasted Sweet Potato & Bacon

Traditional Minestrone

Potato & Leek

Creamy Pumpkin

### MAINS

**Roasted Mustard Beef**

Oven baked sirloin of beef served with red wine gravy

**Oven Roasted Chicken Breast**

Accompanied by a Creamy Leek & Onion Sauce

**Grilled Barramundi Fillets**

Topped with Hollandaise Sauce, fresh parsley & a wedge of lemon

**Roast Pork**

Traditional cooked, served with Apple Sauce & rich brown gravy

All main meals served with bowls of seasonal Vegetables & fresh garden salad to the table

### DESSERTS

**Sticky Date Pudding**

With Butterscotch sauce & double cream

**Berry Cheesecake**

Served with Chantilly cream

**Pavlova**

With fresh Strawberries & Cream Chantilly

**Apple Crumble**

Vanilla custard & fresh cream

## MENU OPTION 2

### INCLUDES

Hot and Cold Canapés for guests on arrival

3 Course Alternate Serve Dinner (Select 2 options from each course)

### ENTRÉE

#### Prawn Cocktail

With a traditional cocktail sauce

#### Potato Gnocchi

With Lamb Tomato & Basil Ragu

#### Tempura Fish

With tartar sauce & lemon wedge

#### Tomato & Red Pepper Soup

Oven roasted with salt & pepper

### MAIN

#### Roast Porterhouse

With a rich gravy & horseradish cream

#### Dukkah Crusted Rack Lamb

Oven baked topped with a traditional dukkah crust & jus.

#### Roast Capsicum & Ricotta Stuffed Chicken Breast

Topped with a creamy white wine sauce & finished with fresh chives

#### Grilled Salmon Fillet

Served with lemon butter & fresh herb garnish

All main meals served with bowls of seasonal Vegetables & fresh garden salad to the table

### DESSERT

#### Vanilla Bean Panacotta

With Fresh Mango Couli & double cream

#### White Choc & Berry Cheesecake

With Double Cream

#### Chocolate Mousse

With Fresh Whipped Cream

#### Lemon Tart

With Double Cream

## MENU OPTION 3

### INCLUDES

Hot & Cold Canapés for guests on arrival

3 Course Alternate Serve Dinner (Select 2 options from each course)

### ENTRÉE

#### Traditional Beef Ravioli

Served with Neapolitan sauce

#### Warm Chicken Salad

served with a fresh garden salad  
& zingy dressing

#### Pumpkin & Caramelized Onion Tarts

served warm with a crispy pastry case  
or choice of any entrees from  
Option 1 & 2

### MAIN

#### Orange Glazed Pork Fillet

Served with a zesty orange glaze & finished with a sprinkle of fresh herbs

#### Asparagus Chicken Filo Parcels

Plump chicken pieces combined with asparagus & white sauce; wrapped in filo & baked until golden.

#### Seafood Baskets

an all-time favorite with Calamari, Scallops, Prawns, Fish & Chips, served with tartar sauce & lemon.

Or choice of any main course from Option 1 & 2

All main meals served with bowls of seasonal Vegetables & fresh garden salad to the table

### DESSERT

#### Tiramisu

with Double Cream

#### Poached Pear

with Cinnamon Cream

#### Chocolate Mousse Layer Cake

with Chantilly Cream

or choice of any dessert from  
Option 1 & 2

## MENU OPTION 4

*Less than 60 Guests 2 choices per section More than 60 Guests 3 choices per section*

### DELUXE CARVERY

**Roasted Beef**  
Marinated in wine, garlic,  
paprika  
**Grilled Chicken**  
With garlic & citrus sauce

**Honey Soy Chicken  
Drumsticks**  
With lemongrass & chilli  
**Baked Fish**  
With lemon & butter

**Roast Turkey Breast**  
Seasoned & oven baked  
**Crispy Pork**  
with fennel, garlic & chilli  
**Spring Lamb**  
With garlic & rosemary

### PASTA & RICE

**Mushroom Risotto**  
Finished with parmesan & chives  
**Spinach & Ricotta Cannelloni** With  
tomato & basil sauce  
**Thai Style Fried Rice**  
With spring onion & capsicum

**Traditional Ravioli Neapolitan**  
Beef filled ravioli  
**Penne**  
Braised beef, mushrooms & parmesan  
**Tortellini**  
Creamy garlic & pumpkin

### VEGETABLES

**Steamed Vegetables**  
Sea salt, cracked pepper & butter  
**Cauliflower & Broccoli**  
Cheese bake  
**Cauliflower Gratin**  
With white sauce & cheese

**Roasted Baby Potatoes**  
With rosemary & garlic  
**Roasted Mediterranean**  
A mixture of seasonal root vegetables  
**Asian Stir Fry Vegetables**  
with a light Asian style sauce

### SALADS

**Potato Salad**  
With bacon, shallots & herbs  
**Greek Salad**  
With crumbled feta  
**Classic Caesar Salad**  
With egg, croutons, bacon & parmesan

**Garden Fresh Tossed Salad**  
With balsamic vinaigrette  
**Tangy Traditional Coleslaw**  
With a tangy dressing  
**Rice Noodle Salad**  
With an Asian inspired sauce

### DESSERT

**Apple Pie**  
With vanilla custard  
**Brandy snaps**  
with fresh cream

**Steamed Pudding**  
chocolate or sticky date  
**Pavlova**  
With cream & fresh  
strawberries

**Chocolate Mousse**  
With a wild berry sauce  
**Fruit Salad**  
Seasonal fresh fruit



## COCKTAIL WEDDING PARTY

Let us work with you to create the finger food menu of your choice, prices are subject to selections & will be advised once the selections have been finalized.

## PACKAGE INCLUSIONS

- A Dedicated Coordinator's Assistance for Your Special Event
- Set Up & Clean Up of Wedding Reception
- 2 Hour Venue Hire – 3.30pm departure cut off time
- Wedding Cake Display Table with White Skirting
- Microphone & Lectern for Speeches
- Minimum 50 people
- Limited Seating (tables not included)

## QUANTITY GUIDE - FINGER FOOD

6 pieces per guest will suit morning/afternoon tea

8 pieces per guest will suit a light meal through the day

10 pieces per guest will suit a light meal throughout the day

12 pieces per guest is ample to replace a meal – Lunch

15 pieces per guest is able to replace a meal – Lunch

## TESTIMONIALS



MATTHEW & BELINDA ROHDE - SATURDAY 24<sup>TH</sup>  
SEPTEMBER 2011

We very much enjoyed our time at the Comfort Inn for our wedding reception. All of the staff was very helpful throughout the process and the lead up to our wedding day. We were given lots of handy hints to help us on the way from them, which was much appreciated. We used "allure event hire" for the decorations of our reception which really lit the place up and created a great atmosphere! The food was delicious! We chose the 'buffet' style dinner, which worked a treat with the guests as everyone was able to choose their own meals and how much they wanted as well, the guests were also able to mingle around tables more freely. The Comfort Inn created such a romantic and friendly environment for our wedding reception and we would defiantly recommend them to anyone who asks!

DONNA & JOHN RIDER - SATURDAY 5<sup>TH</sup> DECEMBER 2012

John and I would like to say a huge thank you to the team at the Comfort Inn Halls Gap, especially Melinda with her can do approach and attitude. The Country Plaza Halls Gap and Darcy's Restaurant was an easy choice for our wedding ceremony and reception.

From our first meeting, Melinda had commenced a file on our wedding and was ready to hear what we wanted and answer my lists of questions. I consider myself to be well prepared and had most items covered. However in the lead up to the big day Melinda was able to anticipate our needs and desires with no task being too much trouble, including plating up some extra dinners and popping them in our fridge as a much wanted after reception snack. It was also a great comfort knowing the person we had planned our day with was there on the day, from getting ready, to sending me down the aisle and throughout the reception. Her expertise definitely went a long way in making our day so incredible and entirely stress free.

Our thank you must extend to the chef and his team, as the food was wonderful (& plentiful) our families are still talking about the Sticky Date and the unbelievable caramel sauce.

Apart from planning to return yearly on our anniversary, we highly recommend the Country Plaza as well as the food from Darcy's whether it's for a quick romantic getaway or a beautiful wedding.

## TERMS AND CONDITIONS

All wedding receptions are made in accordance with the following:

- Tentative bookings will be held for a period of 14 days only.
- A security deposit of 25% of the estimated total cost of the reception will be required to confirm your wedding reception booking. There after regular monthly payment will need to be forwarded to the venue.
- If your wedding is cancelled by your choice within 60 days of the event all monies paid will be forfeited.
- If your wedding is cancelled outside of 60 days of the event a \$200 cancellation fee will be incurred, to cover the costs incurred to date.
- All details of your wedding reception are required to be finalized no less than 28 days prior to the event.
- Final guaranteed numbers are required 21 days prior to the reception. (These numbers constitute the minimum for which you will be charged.)
- Surcharge applies to weddings of less than 60 people.
- 15% Surcharge applies to weddings on Sundays and Public holiday weekends.
- Full balance of payment is due and payable 14 days prior to your reception; it can be paid by credit card, cash or direct deposit. (2% surcharges apply to credit card payments). Failure to make the payment will result in the cancellation of the event; all monies previously paid will be forfeited.
- Your signature will be an acceptance of our terms and conditions
- We are extremely careful when looking after our guests and their belongings. Unfortunately, we cannot take responsibility for the damage or loss of items before, during or after your wedding.
- Any damage caused to the hotel property or fittings during the set-up, packing up or wedding reception is the financial responsibility of the organizer.
- Please advise management before applying anything to the function room surfaces.
- The use of confetti, glitter, rice, glow sticks or similar items is strictly prohibited and, if used, will attract a substantial cleaning fee.
- It is a policy of the management that anyone under the age of 18 years is not permitted to consume alcohol on the premises, any minors being supplied with alcohol will be given a warning if this persists then they will be asked to leave the complex and unable to return. The person supplying the alcohol will also be given a warning and asked to leave should this continue.
- Anyone found bringing alcohol into the licensed venue will have the contraband confiscated and a warning, if the act continues then the responsible parties will be asked to leave.
- Management reserves the right to close the bar at any stage during the reception, where anti-social behavior is deemed inappropriate.
- Prices are subject to change without notice.
- Loyalty Programmes are excluded from Wedding Packages unless prior arrangements have been made
- I have read and understand these terms and conditions and hereby agree:

Name: (please print): \_\_\_\_\_

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

Date: \_\_\_\_/\_\_\_\_/\_\_\_\_