

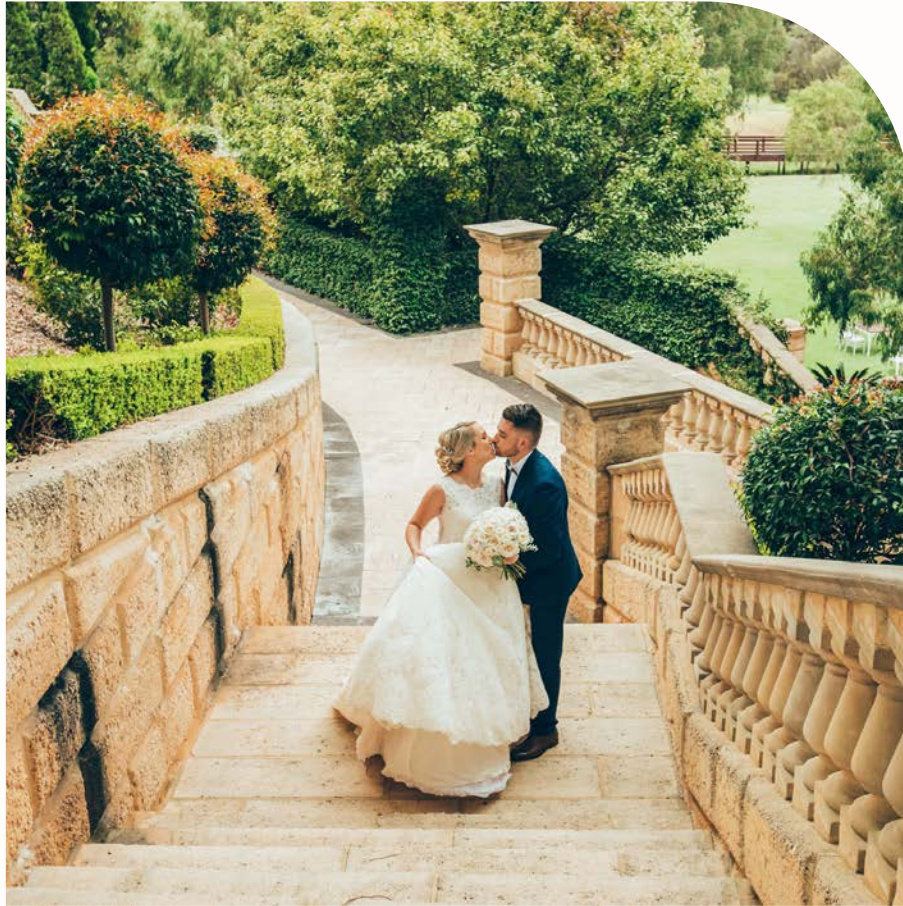


W E D D I N G S

1 July 2021 - 30 June 2022



CAVERSHAM HOUSE WELCOMES YOU



A 20-minute drive from Perth city will take you to the serene and secluded **Caversham House Estate**. You will be inspired when driving through the arched, ancient olive trees guarded by life sized, hand-carved sandstone gargoyles.

The 1835 homestead was converted into a reception centre in the 1960's. Venturing behind the wall of trees, you enter the lovely garden area surrounding the **Main House**. Central to the main lawn of the homestead lies the opulent and intimate **Garden House**, a modern day ceremony venue with diamond shaped crystal chandeliers. On the opposite side of the lawn is the elegant, permanent **Marquee**. The lawn area is bordered by a low limestone wall finished with sandstone balustrade, giving us a hint of what is beyond the wall.

Beyond the **Marquee** is a second lawned area leading to the **Colonnade** gardens, constructed with limestone and finished with balustrade, water features and formal hedge gardens. Ideal for your intimate garden ceremony.

On either side of the **Marquee** and **Main House** are the staircase entrances to the **Hidden Gardens**. As you reach the top of the staircase, you see the breathtaking view of the majestic **Hidden Gardens** and the **Swan River**. Another two large staircases join the middle and lower brick paved terraces and expose the view of the imposing four-story high waterfall.

From the lower terrace, you can walk down the grand staircase to the luscious green lawn, or along the terrace below the waterfall. Looking back towards the extensive limestone wall bordering the landscape, you realize the magnitude of the gardens and admire the formal gardens gracing the banks between the terraces. For the large gum trees, you could easily mistake this as a magnificent European renaissance garden.

The Caversham House Experience

- what to expect -

The Viewing

Get to know our coordinators, have a feel of our beautiful spaces, ask your questions and study the booklet to draft up your venue budget.

Locking In Your Date and Venue

Once you've picked one, lock it in! The sooner, the better as you will be able to start planning everything else. Remember the venue is the first step and first thing you want to book.

Initial Meeting

This is booked any time between 6-10 months prior to your wedding. Your coordinator will go through the floor plans, timeline, rough menu and drink package. By the end of this meeting you will be handed a rough invoice based on the numbers and details provided.

Final Meeting

This meeting must be booked 4-5 weeks prior to the wedding to finalize all details and numbers. After this meeting you will be required to process the remaining payment, **which is due 3 weeks out.**

Rehearsal

Book this in at your final meeting, there is no cost from the venue to have one, simply let us know when you want to schedule it. Remember, rehearsals must be booked on a week day between 9 am and 4 pm.

Wedding Day

Finally! Relax and remain calm, remember to eat something and stay hydrated. Allow at least 2 hours to get ready and enjoy this once-in-a-lifetime day. We will be waiting for you at the entrance of your ceremony and we will be there every step of the way.



Reception Guest Numbers

Evening Reception

SEPTEMBER TO MAY

Monday to Thursday	Minimum 40 adult guests
Friday	Minimum 60 adult guests
Saturday	Minimum 90 adult guests
Sunday	Minimum 60 adult guests

*Unless the day is before or on a public holiday, then a minimum of **90 adult guests** applies. All bookings for public holidays incur a 20% surcharge on the total invoice.*

JUNE, JULY & AUGUST

Monday to Thursday	Minimum 20 adult guests
Friday to Sunday	Minimum 60 adult guests

Breakfast & Lunch Reception

Minimum **40 adult guests** all year round

Please speak to our Event Coordinator for venue and date availability.

All provisional bookings will be held for 7 days. Following the 7 days, unless the provisional booking is extended, the date may be released. A deposit of \$1,000 is required to secure your reception booking; A deposit of \$500 is required to secure your ceremony booking.



Marquee Reception



Marquee

Capacity: up to 250 with Set Menu

Includes:
White ceiling silks & backing lights
Round tables & white linen
White Tiffany chairs
White cotton napkins
Silver cutlery & glassware
Cake table & cake knife
7m x 4m wooden dance floor
A/C units (reverse cycle)
Commercial back-up generator
Set-up staff & wait staff
Venue Coordinator

\$1,900

Main House Reception



Main House

Capacity: up to 180 with Set Menu

Includes:
Round tables & white linen
White Bentwood chairs
White cotton napkins
Silver cutlery & glassware
Cake table & cake knife
6m x 5m wooden dance floor
A/C units (reverse cycle)
Commercial back-up generator
Powder room
Feature fireplace
Set-up staff & wait staff
Venue Coordinator

\$1,150



Garden House Reception

Garden House

Capacity: up to 50 with Set Menu

Available for intimate mid-week evening or weekend breakfast/lunch functions only

Includes:
Round tables & white linen
Silver Tiffany chairs
White cotton napkins
Silver cutlery & glassware
Cake table & cake knife
A/C units (reverse cycle)
Commercial back-up generator
Set-up staff & wait staff
Venue Coordinator

Bar & toilet facilities are located inside the Main House

\$500



In-House Decorations & Extras



HIRE ANY OF THESE ITEMS
TO CUSTOMIZE YOUR
VENUE HIRE

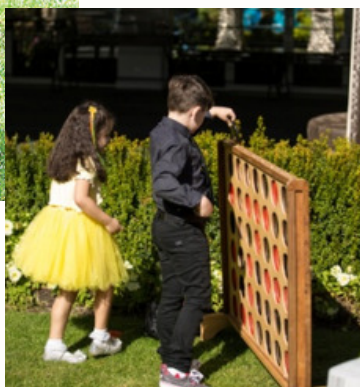
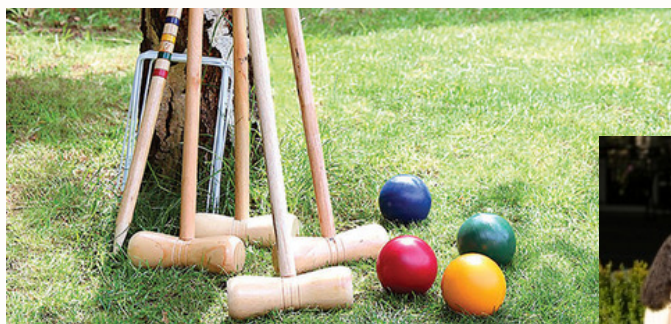
Glitter tulle or chiffon bridal table swagging **\$50**
White wishing well **\$50**
Cocktail table with linen **\$30 each**
Wine barrels **\$50 each**
Projector & screen **\$150**
Large plasma TV 65in **\$250**



Stage relocation **\$200**
Stage removal **\$250**

Giant Garden Games

SELECT ANY OF OUR GIANT GARDEN GAMES TO ENTERTAIN
YOUR GUESTS BETWEEN YOUR CEREMONY AND RECEPTION



Naughts & crosses
Lawn croquet
Connect 4
Chess set
Dominoes
Jenga
Battle blocks

\$75 per game

Hidden Gardens Ceremony



Hidden Gardens

30 white classical folding chairs with cushioned seat

Two cherry red carpets flowing down the grand staircase and down the aisle

Wooden signing table with two white Tiffany chairs for the bride and groom

\$995



Garden House Ceremony



Garden House

30 silver Tiffany chairs
with cushioned seat

One cream carpet
flowing down the aisle

Wooden signing table
with two silver Tiffany chairs
for the bride and groom

\$800



*Afternoon ceremonies exclusive to Main
House receptions*



Colonnade Ceremony



Colonnade

30 white classical folding chairs with cushioned seat

One cherry red carpet flowing down the aisle

Wooden signing table with two white Tiffany chairs for the bride and groom

Two cream market umbrellas

\$800

Afternoon ceremonies exclusive to Marquee receptions



Ceremony Extras

HIRE ANY OF THESE ITEMS
TO CUSTOMIZE YOUR CEREMONY PACKAGE

White classical folding chairs **\$4 per chair**
White Tiffany chairs **\$5 per chair**
Silver Tiffany chairs **\$5.50 per chair**
Extra cherry red carpet **\$60 each**
4m cream market umbrella **\$70 each**
Topiary trees set **\$195**
Cake table **\$30**
Wine barrels **\$50 each**
Bottled water **\$3.50 each**



Ceremony Times

MORNING CEREMONY

Garden gates open at 9 am
Ceremony from 9:30 am - 10 am
Photos from 10 am - 11 am
Garden gates close at 11 am

SEPTEMBER - APRIL

MIDDAY CEREMONY

Garden gates open at 12:30 pm
Ceremony from 1 pm - 1:30 pm
Photos from 1:30 pm - 3 pm
Garden gates close at 3 pm

AFTERNOON CEREMONY

Available for couples who book their evening receptions at Caversham House only

Garden gates open at 3:30 pm
Ceremony from 4 pm - 4:30 pm
Photos from 4:30 pm - 6 pm
Garden gates close at 6 pm

MAY - AUGUST

MIDDAY CEREMONY

Garden gates open at 12 pm
Ceremony from 12:30 pm - 1 pm
Photos from 1 pm - 2:30 pm
Garden gates close at 2:30 pm

AFTERNOON CEREMONY

Available for couples who book their evening receptions at Caversham House only

Garden gates open at 3 pm
Ceremony from 3:30 pm - 4 pm
Photos from 4 pm - 5:30 pm
Garden gates close at 5:30 pm

PLEASE NOTE

Fresh petals are permitted. Strictly no confetti, rice or silk petals.
If any of these are used, a cleaning surcharge of \$200 will be charged to the client.
The Hidden Gardens are closed off for the client's privacy half an hour before and after the formal ceremony. The gates are then re-opened to bridal party for photos.

After Ceremony Food & Beverage

FOR COUPLES WHO BOOK THEIR CEREMONY ONLY WITH CAVERSHAM HOUSE
MINIMUM 30 ADULT GUESTS REQUIRED FOR FOOD & BEVERAGE ORDERS

BEVERAGE PACKAGE 1

Pepsi cola 330ml bottles
Pepsi Max cola 330ml bottles
Orange juice 250ml bottles
Spring water 600ml bottles
SERVED IN PACKAGED BOTTLES
FOR A 1-HR DURATION
\$9.50 pp

BEVERAGE PACKAGE 2

Rebellious Prosecco (Swan Valley WA)
Orange juice 250ml bottles
Spring water 600ml bottles
SERVED IN FLUTES AND PACKAGED BOTTLES
FOR A 1-HR DURATION
\$18.00 pp

BEVERAGE PACKAGE 3

Rebellious Prosecco (Swan Valley WA)
Hahn Super Dry 375ml bottles
Hahn Premium Light 375ml bottles
Pepsi cola 330ml bottles
Pepsi Max cola 330ml bottles
Orange juice 250ml bottles
Spring water 600ml bottles
SERVED IN FLUTES AND PACKAGED BOTTLES
FOR A 1-HR DURATION
\$24.00pp

SELECTION OF CANAPES

Please refer to the Cocktail menu

4 ITEMS **\$23.00 pp**
6 ITEMS **\$34.50 pp**
8 ITEMS **\$46.00 pp**



BRIDAL PARTY PLATTERS

Available during photo time for the bridal party only

PLATTER 1

Pork rillettes,
Tuscan chicken liver pate, dips,
assorted breads, marinated vegetables
and olives

\$100 per platter

PLATTER 2

Assorted cured and smoked cold cuts, smoked
salmon, marinated octopus, dips, selection of hard
and semi-hard cheese, breads, olives, pickled
vegetables and fruit

\$160 per platter

10 servings per platter



Set Menu Packages

PACKAGE 1

Bread, olive oil & aged balsamic vinaigrette
~
Entrée
~
Main Course
~
Dessert
~
Unlimited tea & Nespresso coffee throughout the function

\$82.00 per guest

PACKAGE 2

Bread, olive oil & aged balsamic vinaigrette
~
Canapes
~
Entrée
~
Main Course
~
Dessert
~
Unlimited tea & Nespresso coffee throughout the function

\$92.50 per guest

PACKAGE 3

Bread, olive oil & aged balsamic vinaigrette
~
Canapes
~
Entrée
~
Sorbet
~
Main Course
~
Dessert
~
Unlimited tea & Nespresso coffee throughout the function
~
RiverBank Estate Liqueur Shiraz & Irish Cream Liqueurs

\$100.50 per guest

PACKAGE 4

Bread, olive oil & aged balsamic vinaigrette
~
Antipasto & Seafood Platters
~
Entrée
~
Main Course
~
Dessert
~
Unlimited tea & Nespresso coffee throughout the function
~
RiverBank Estate Liqueur Shiraz & Irish Cream Liqueurs

\$110.00 per guest

PACKAGE 5

Bread, olive oil & aged balsamic vinaigrette
~
Canapes
~
Antipasto Platters
~
Entrée
~
Sorbet
~
Main Course
~
Dessert
~
Unlimited tea & Nespresso coffee throughout the function
~
RiverBank Estate Liqueur Shiraz & Irish Cream Liqueurs

\$111.50 per guest

PACKAGE 6

Bread, olive oil & aged balsamic vinaigrette
~
Canapes
~
Antipasto & Seafood Platters
~
Entrée
~
Sorbet
~
Main Course
~
Dessert
~
Unlimited tea & Nespresso coffee throughout the function
~
RiverBank Estate Liqueur Shiraz & Irish Cream Liqueurs

\$124.50 per guest

CHOICE OF MEALS

Choice of entrée **\$8.00 pp** - Choice of main **\$9.00 pp** - Choice of dessert **\$8.00 pp**

ALTERNATE DROP OF MEALS

Alternating entrée **\$6.00 pp** - Alternate main **\$7.00 pp** - Alternating dessert **\$6.00 pp**

Our menus can be customised to suit your requirements.
Food items can be selected from the dishes listed on the following page.

The minimum requirement for an event with a set menu is:
entrée, main dessert, a beverage package and tea & coffee for the full duration of the event.

Set Menu Selection

ENTRÉES

DUCK CAPPELLETTI PASTA

consomme, enoki mushrooms, chive oil, garlic foam, crunchy Parmesan

SALMON MI-CUIT

lightly poached salmon, buttered Kipfler potatoes, samphire, quail egg, lemongrass kombu dashi
beurre blanc, salmon row (served cold)

PORK BELLY

roasted cauliflower puree, pickled mustard seeds, compressed apples, kai lan, red wine jus

CHICKEN

confit chicken thigh, Parmesan crumb, spicy tomato and horseradish ketchup, smoky yellow pepper
salsa, charred broccolini

QUINOA SALAD

sous vide fennel with orange and saffron, tahini dressing

TIGER PRAWNS

local WA tiger prawns, tomato and cucumber gazpacho, chorizo oil, cucumber gel, prawn and olive
crumb (served cold)

SOUP

PUMPKIN VELOUTÉ

wild mushroom, coconut cream, truffle oil, roasted pumpkin seeds

FRENCH ONION SOUP

sourdough, shaved Parmesan, garlic chives

CREAM OF MINTED PEA AND WATERCRESS

Nduja sausage crouton, toasted seeds, 75 degree egg

MAIN COURSE

CHICKEN KIEV

roast chicken breast, chorizo polenta, confit leeks, spiced carrot puree, sauce gribiche

BARRAMUNDI

pan fried barramundi, broccoli puree, pea and mint tartare, cold corn and fennel bisque, spiced
popcorn

BEEF TENDER LOIN

sous vide beef tenderloin, scallion ash, smoked onion puree, beetroot and chive mash, miso roasted
asparagus, mushroom jus

DUCK

roast duck breast, spiced barley, red wine braised endive, soy pickle shimeji, celeriac puree, orange
ponzu emulsion

PORK LOIN

barbecue pork tenderloin with home-made char siu, dashi flavoured pumpkin puree, braised kale,
pearl onions

LAMB

house smoked tandoori lamb chop, braised shoulder, ricotta kofta, buttered long beans, turmeric
pickled courgette, baby tomato jus gras

AGLIO & OLIO GNOCCHI

pan fried beetroot gnocchi, garlic, chilli, fried sage, balsamic confit tomatoes

Set Menu Selection

DESSERTS

LEMON MERINGUE PIE

Morello cherry coulis, Maraschino cherries, crystallised dark chocolate

COCONUT AND MANGO RICE PUDDING

lemongrass infused rice mousse, spiced mango gel, rose water pannacotta, coconut crumb

CHOCOLATE FONDANT

liquid centre chocolate fondant, Nutella powder, caramel ganache, raspberry sorbet

ETON'S MESS

baked pavlova, strawberry curd, raspberry, white chocolate lavender crumb

COFFEE BAVAROIS

flapjack, passion fruit fluid gel, cocoa Arabesque, coffee sponge soaked in espresso Marsala wine, clear Malibu rum gelee

PETIT FOUR DESSERT SHARING PLATTER

Assorted chef's selection of 6 mini desserts
replacing your plated dessert

add madeleine or mini filled doughnut **\$3 pp each**



Images are representative only

Buffet Packages

The minimum requirement for an event with a buffet menu is: entrée, buffet main, buffet desserts, a beverage package and tea & coffee for the full duration of the function.

PREMIUM BUFFET

Plated freshly house baked bread roll with olive oil and balsamic glaze

Choice of soup from the set menu selection

CARVERY

Choice of one carvery below:

Smoked American style beef brisket with mustard and horseradish

Roast leg of boneless lamb, mint and rosemary sauce

Roast porchetta, Napoli sauce

Free-range turkey roasted on the crown

ACCOMPANIED WITH

Green bean, lemon and pepper sauce

Rosemary roasted baby potatoes with gravy

Orecchiette pasta with vegetable medley

Baby carrots with maple and za'atar

Pilau rice

HOT DISHES

Choice of one hot dish below:

Ricotta and spinach cannelloni, veal ragout

Thai green chicken curry

Beef bourguignon, field mushroom and baby onions

Roasted pork loin in brandy mustard cream sauce

Mixed vegetable baked moussaka

Indian Butter chicken

CHARCUTERIE PLATTER

A variety of cured and dried meats accompanied with giardiniera

SALADS

Nicoise: tuna, egg, olives, radish, tomatoes, baby cos, celery, cucumber

Pumpkin, quinoa, maple syrup, kale, chilli ginger dressing

Moroccan grilled chicken, cous cous, mixed beans, baby carrots, asparagus, peppers, feta

Honey roasted beetroot, baby spinach, bocconcini, pickled walnut

A selection of dressings, homemade pickles, sauces and house baked breads

DESSERTS

A selection of mini desserts, petit cakes and pastries

Fresh Swan Valley fruit platter with Greek yogurt

Unlimited Nespresso coffee and flavoured tea selection

\$83.50 pp



Images are representative only

GRAND BUFFET

Plated freshly house baked bread roll with olive oil and balsamic glaze

Choice of any entrée from the Set Menu Dish Selection

CARVERY

Choice of two carveries below

Smoked American style beef brisket with mustard and horseradish

Roast leg of boneless lamb, mint and rosemary sauce

Roast porchetta, Napoli sauce

Free-range roast chicken

Free-range turkey roasted on the crown

ACCOMPANIED WITH

Green bean, lemon and pepper sauce

Rosemary roasted baby potatoes with gravy

Orecchiette pasta with chorizo and vegetable medley

Baby carrots with maple and za'atar

Saffron rice with peas and shallots

HOT DISHES

Choice of two hot dishes below:

Ricotta and spinach cannelloni, veal ragout

Thai green chicken curry

Beef bourguignon, field mushroom and baby onions

Roasted pork loin in brandy mustard cream sauce and grilled asparagus

Mixed vegetable baked moussaka

Indian Butter chicken

Shepherd's meat pie

COLD DISHES

Charcuterie platter; variety of cured and dried meats

Smoked salmon platter, creme fraiche

King prawns and marie sauce, fresh lemon

SALADS

Nicoise: tuna, egg, olives, radish, tomatoes, baby cos, celery, cucumber

Pumpkin, quinoa, maple syrup, kale, chilli ginger dressing

Moroccan grilled chicken, cous cous, mixed beans, baby carrots, asparagus, peppers, feta

Honey roasted beetroot, baby spinach, bocconcini, pickled walnut

Persian rice & lentils, Spanish onion, cherries, pomegranate molasses, cucumber, herb dressing

A selection of dressings, homemade pickles, sauces and house baked breads

DESSERTS

A vast selection of desserts that may include petit cakes, pannacotta, brulee and profiteroles

Fresh Swan Valley fruit platter with Greek yoghurt

Cheese board with creamy blue cheese, mature cheddar and brie accompanied with preserved fig, poached pear, Lavosh and walnut Melba toast

Unlimited Nespresso coffee and flavoured tea selection

\$99.00 pp

Cocktail Packages

The minimum requirement for an event with a cocktail menu is: food package, a beverage package and tea & coffee for the full duration of the function. The menu templates below last for a total function duration of 4 hrs; you must add 1 more substantial item on top of the package if you require a 6 hr hour function.

MENU ONE

Select 5 cold options
Select 5 hot options
Select 1 substantial
Select 1 dessert
Unlimited tea &
Nespresso coffee

\$78.25 pp

MENU TWO

Select 6 cold options
Select 6 hot options
Select 1 substantial
Select 1 dessert
Unlimited tea &
Nespresso coffee

\$89.75 pp

MENU THREE

Select 6 cold options
Select 6 hot options
Select 2 substantial
Select 2 dessert
Unlimited tea &
Nespresso coffee

\$106.50 pp

DESSERT OPTIONS \$5.75 each pp

Profiteroles
Cannoli, white chocolate custard
Tiramisu
Spiced carrot cake
Mini macaroons
Chocolate beetroot brownie
Assorted tarts

FRESH FRUIT PLATTER \$6.50 pp

with a selection of seasonal fruits,
fresh mint leaves

COLD OPTIONS \$5.75 each pp

Smoked salmon on toasted blini, roe, dill creme fraîche
Beetroot relish, goat's cheese on crisp bread
Savoury mini choux bun, cream cheese and herb filling
Balsamic tomato and pesto, basil tart
Pumpkin and ricotta pastry with spiced honey
Compressed watermelon, marinated sheep's milk, pickled onion
Mini Reuben sandwich, pickled cucumber
Chicken Caesar, gem lettuce, anchovy dressing
Spiced tomato gazpacho shooter, za'atar spiced bocconcini

HOT OPTIONS \$5.75 each pp

Crispy chicken thigh, mustard mayo
Polenta bites, caramelized onion
Barbeque pork sliders, ranch
Braised pork belly, coriander ginger dressing
Chickpea herb falafel, Lebanese garlic sauce
Jackfruit and coconut arancini
Crumbed pumpkin gnocchi, lemon aioli, chorizo
Mini pizza, peperonata, rocket
Mini pizza, sundried tomato, pepperoni



SOMETHING MORE SUBSTANTIAL \$11.00 each pp

Fish and chips, herb aioli
Tandoori chicken tacos, tomato relish
Sticky sesame pork ribs, toasted onion seeds
Marinated baked ricotta and pepper skewers
Mini cocktail rolls; cheese and bacon, spinach and ricotta, meat

LIVE SHUCKING OYSTER STATION \$5.00 pp

(Minimum 100 oysters)
with Marie Rose sauce, vinaigrette shallots,
lemon and an assortment of sauces

CHEESE BOARD \$8.50 pp

with blue, cheddar and brie with fig preserve, lavosh and
walnut toast



Guests with dietary requirements will be served an individual plate to meet their needs.

Children's Meals



SET MENU & COCKTAIL RECEPTION

Choose one selection for all children aged 2-9

MAIN - *Served before Adult entrée*

Chicken strips with chips and broccoli
OR
Pasta with pork ragu

DESSERT - *Served after Adult main*

Layer of strawberry jelly with mixed berries,
vanilla ice cream, caramelised banana,
fruity popcorn and chocolate sauce

\$37.50 per child

Soft drinks & juice included

BUFFET RECEPTION

Half price buffet for children aged 2-9

PREMIUM BUFFET

\$41.75 per child

GRAND BUFFET

\$49.50 per child

Soft drinks & juice included



Additional Menu Options

PRE-RECEPTION REFRESHMENTS

CANAPES

Braised pork and caramelised onion arancini
Thai chicken macaroon with chilli jam
Almond milk sphere with marinated Japanese seaweed
beetroot powder

\$10.50 pp

Add mini beef pastrami sliders with tomato kasundi

\$14.00 pp

GRAZING TABLE \$17.00 pp

Cold meats, giardiniera, mixed cheeses, nuts, dried fruit,
fresh fruit and crunchy Italian bread

LIVE OYSTER SHUCKING STATION

\$5.00 per oyster

(minimum order 100 oysters)

with Marie Rose sauce, vinaigrette shallots,
lemon and an assortment of sauces



WITH YOUR MEAL

TABLE PLATTERS

(Appetiser prior to entrée)

ANTIPASTO PLATTER \$11.00 pp

Bresaola, prosciutto, olives, feta and
grilled zucchini stack, Gouda cheese, grissini stick
and garlic Parmesan crostini

~

SEAFOOD PLATTER \$13.00 pp

Shark Bay prawns, tempura battered fish with tartare sauce
and lemon wedges, salt & pepper calamari,
clams in white wine sauce

~

SORBET \$4.00 pp *(served to table)*

Choice of lemon, green apple or watermelon sorbet with
strawberry glass

~

SALAD SIDE DISHES \$5.00 pp per item

Nicoise: tuna, egg, olives, radish, tomatoes, baby cos,
celery, cucumber

Pumpkin, quinoa, maple syrup, kale, chilli ginger dressing
Honey roasted beetroot, baby spinach, bocconcini, pickled
walnut

Persian rice & lentils, Spanish onion, cherries, pomegranate
molasses, cucumber, herb dressing

VEGETABLE SIDE DISHES \$5.00 pp per item

Creamy mash with pancetta and rosemary
Roast pumpkin with pine nuts and sage beurre noisette
Baby carrots, burnt honey, pomegranate, za'atar
Green bean, almond, brown butter

~

BASKET OF EXTRA HOUSE-BAKED BREAD ROLLS

\$1.50 pp

BUFFET EXTRAS

EXTRA CARVERY \$6.50 pp

EXTRA HOT DISH \$6.00 pp

After Dessert

FRESH FRUIT PLATTER \$6.50 pp

with a selection of seasonal fruit and fresh mint leaves

CHEESE BOARD \$8.50 pp

selection of cheeses with fig preserve, Lavosh and walnut toast

TEA & COFFEE ACCOMPANIMENTS

After dinner chocolates

Handmade Italian biscuits

European style mini custard cannoli with crushed pistachio

\$4.00 pp per item

Traditional éclair with praline cream, strawberry jam, topped with chocolate and pistachio crumb

Chocolate macaron filled with caramel ganache

\$5.75 each



WEDDING CAKE SERVICE

WEDDING CAKE SERVED HOWEVER YOU PREFER \$1.00 pp

- served next to the tea & coffee station
- served on sharing platters on your guest tables
- placed in your cake boxes

WEDDING CAKE SERVED AS DESSERT \$11.00 pp

Replacing the dessert from the set-menu package,
served with coulis and fresh cream

Note: management at Caversham House reserves the right to refuse to serve your wedding cake if it is under-cooked, undersized or unfit for consumption.



Beverage Packages

Beverage packages are priced per person and wines are subject to change.

Beverage packages must run for the full duration of your function.

One of the following packages must be selected for your function,
no consumption basis available.

NON-ALCOHOLIC

For events that require zero alcohol only

Patritti Sparkling Grape Juice
Orange Juice
Lemon Lime & Bitters
Soft Beverages

*Note: Patritti served for pre-dinner beverage
and toasting only*

3HRS | 4HRS | 5HRS | 6HRS
\$21 \$23 \$25 \$27

STANDARD

Sparkling - On The Run Bubbles NV
Dry White - On The Run
Chardonnay Semillon Verdelho
Sweet Rose - On The Run Rosé
Red Wine - On The Run Cabernet Merlot

Beers: Swan Draught (tap)
& Hahn Premium Light (bottled)

Orange Juice, Lemon Lime & Bitters
Soft Beverages

3HRS | 4HRS | 5HRS | 6HRS
\$41 \$43 \$45 \$47

PREMIER

Sparkling - Rebellious Prosecco
Dry White - Rebellious Verdelho
Sweet Rose - On The Run Rosé
Red Wine - Rebellious Grenache Shiraz Mataro
(GSM)

Beers: Hahn Super Dry (tap)
& Hahn Premium Light (bottled)

Orange Juice, Lemon Lime & Bitters
Soft Beverages

3HRS | 4HRS | 5HRS | 6HRS
\$47 \$49 \$51 \$53

DELUXE

Sparkling - Eric Anthony Chardonnay Pinot Noir
Dry White - Eric Anthony Chardonnay
Sweet Rose - On The Run Rosé
Red Wine - Eric Anthony Shiraz

Beers: Stella (tap)
& Hahn Premium Light (bottled)

Orange Juice, Lemon Lime & Bitters
Soft Beverages

3HRS | 4HRS | 5HRS | 6HRS
\$56 \$58 \$60 \$62

Additional Beverage Options

EXTENDED BEVERAGE PACKAGE

Extension of 1 hr pre-dinner drinks prior to the reception

Soft Beverage **\$7.00 pp** | Standard **\$8.50 pp** | Premier **\$10.00 pp** | Deluxe **\$11.50 pp**
Alternatively cash bar between ceremony and reception

BOTTLED BEER UPGRADE

Upgrade from keg beer to bottled beer
(1 imported beer, 1 premium beer and 1 light beer)

Standard **\$18.00 pp** | Premier **\$15.00 pp** | Deluxe **\$10.00 pp**

TAP UPGRADE

Include all beers below:

Swan Draught

Hahn Super Dry

Stella

150 Lashes

Orchard Crush Apple Cider

Matso's Ginger Beer

Available at the bar, continuous all night

\$5.50 pp

FORTIFIED & LIQUEURS

RiverBank Estate Liqueur Shiraz & Irish Cream Liqueurs **\$4.00 pp**

SPIRITS

Bar tabs available for spirits

Please arrange your bar tab requirements with your coordinator





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