

Weddings at The Palais

Here at the Palais we 'love' love, and are happy to cater for you every need to make your special day an unforgettable moment in time. From your choice of menu-to music, we cater for the happy couple being the happiest they can be.

All of our prices and menus are suggestions and examples..If you both love a certain 'anything' we will help make the magic happen.

Here at the Palais we believe in ongoing success, the venue has been here since 1926 and has a lot of love to give.

Our Wonderful chef is happy to work with you on your individual Menu needs and wishes.

Sit-down wedding menu 3 course \$50per head, two course \$35per head

Buffet is available on request for 10 items \$50per head

Finger food menu from \$4 per piece

Drinks Packages (Based On 4 hours of service)

Tap beer (boags), vb stubbies, cascade light stubbies, house white, house red ,
House sparkling and all soft and hot drinks, including bar persons & welcome
cocktail or shooter \$45 per head

As Above Including all house spirits, ouzo, vodka, gin, white rum, white tequila,
bunderberg rum, bourbon, scotch \$65 per head

Soft and hot drinks only (no alcohol) \$25 per head

Other options are to run a bar tab

Individual set ups: We are happy to do all types of weddings (i.e.; dress up, fantasy weddings) we can also provide everything you need from flowers, music, dj's, decorations, microphones for speeches , all priced on application

We also have accommodation available (see attached)

We set up tables for presents and cakes and any other needs.

*\$2 linen charge per table cloth

We are not licensed for BYO drinks and cake' age applies

Sit down wedding menu

Entrées

Soup

Antipasto plate

Trio of dips

Corn blinis with smoked salmon

Mains

Oven roasted free range duck breast served with braised red cabbage and apple, potato fondant and a sweet quince glaze

Pan fried blue-eye with truffle infused potato puree with a cherry tomato and basil salsa

Wild mushroom risotto with porcini fresh thyme and aged parmesan

Grilled vegetable napoleon with potato gratin served with a wine ripened tomato butter

Roast pork belly served with an apple and fennel compote, roast shallots and manzilla cherry jus

Oven roasted ocean trout wrapped in Istra Kaiserfleisch, petit pois ala francais and a champagne cream

Desserts

Vanilla yogurt panna cotta with berry compote and pistachios

Chocolate mousse with fresh berries

Crème Brule

Sticky Date pudding with a butterscotch sauce and ice-cream

Two Course Menu

Choice of three mains including one vegetarian option

Two
desserts

\$35 per head

Three course Menu

Choice of two entrees,

Three main (including one vegetarian option)

Two
desserts

\$50 per head

Finger food menu

Mini Provincial tarts with olive tapenade and basil pesto

Tempura fried prawn tails with chili lime mayo

Mini Dim Sims with spring onion and chili

Mini smoked salmon tarts with capers chives and horseradish cream

Lamb Koftas with sumac spiced yogurt

Vegetarian Nori rolls with sweet chili soy

Fried arancini balls with sun dried tomatoes

Stuffed mushroom with roasted eggplant, capsicum, zucchini and goats cheese

Grilled chorizo with saffron onions

Mini Naan bread with smoked salmon and a dill yogurt

Beef and onion skewers with horseradish cream

Chicken and Asian vegetable rice paper rolls with sweet soy

Bruschetta with red onions, tomato, basil, garlic and parmesan

Pumpkin ricotta and pine nut mini pizza

Spinach and two cheese frittata

Mini beef and burgundy pie

Rare roast beef en crouete with blues cheese and onion jam

Vietnamese vegetable rice paper rolls with sweet soy

Smoked salmon and dill pancake

Honey soy chicken drumettes

BBQ meat balls in plum sauce

Pesto marinated bocconcini

Duck liver pate on angel toast

Coriander chicken wonton

Indian vegetable samosas

Bloody mary oyster shooters

Chicken or lamb satay
skewers
item

\$4 per

Cantaloupe wedges wrapped with ISTRA prosciutto

Peking duck pancakes with spring onion, cucumber and hoisin sauce

Croutons with fig jam, gorgonzola and
prosciutto

\$5 per item

Freshly shucked Tasmanian oysters with Palais salsa

Golden fried calamari rings with tartar sauce

Thai fish cake with coriander dipping sauce

House salmon gravalax on
pumpernickel
application

priced on

Buffet Menu

Buffet available on request only.

Example Menu:

Ten Items which includes three hot options which could be curry, roast, seafood or casserole

Five finger food options (see finger food menu) and two sweets which could be fresh fruit, cake

\$50 per head

Other Options to your sit down or buffet Wedding Menu

"Degustation" Bowls

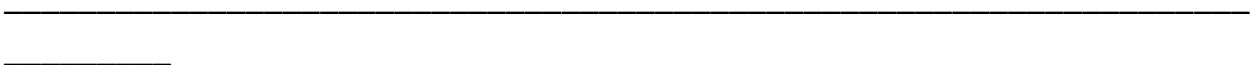
Risotto

Soup

Stew

Pasta

\$5 per portion



Contact david@thepalais.com.au to secure a date for your beautiful once in a

lifetime event!

Ballroom featuring

- * Original sprung wooden dance floor
- * Raised, carpeted stage with its own lighting
- * Elegant, fully stocked bar
- * Antique furniture, including velvet-covered booths
- * Back stage change room / band room
- * Bio/projection booth
- * Projection screen
- * Red velvet curtains to divide room into two sections
- * PA (specs available on request)
- * Completely adjustable lighting

Wombat Bar area featuring

Fully stocked bar

Espresso machine

Multiple dining areas

Open fire

One pool table

Elegant lounge furniture

The building also contains

Plenty of lounge furniture

2 free standing wrought iron candelabras

Fully equipped restaurant kitchen

Wheelchair friendly building