



2 Webb Ave Moree 2400

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Wedding Kit



Weddings at Artesian Spa Moree

Create memories that will last a lifetime.....

With beautiful gardens, a creek at your doorstep and experienced staff the Artesian Spa Motel prides itself on a high standard of food and service. We specialize in wedding breakfasts, lunches, cocktail parties and evening dinner receptions in wide range of formats. The restaurant and outside Alfresco and grassed area at the Artesian Spa Motel make an ideal setting for a wedding reception.

What sets us apart

Having accommodation onsite giving you and your guests the opportunity to make a weekend of your wedding. Our 46 Rooms are varied in size and range from one Queen sized bed through to Family Suites that sleep 5.

The whole team at Artesian Spa Motel will do everything that we can to make your special day perfect. It all begins in our kitchen and our team is experienced in producing high quality food for small or large groups. The wait staff are efficient and helpful and are backed 100% by a strong management team.

At the Artesian Spa Motel it is our guarantee that you will receive the whole package. Our team can do as much or as little as you wish. We pride ourselves in the elegance and precision of our wedding receptions and hope we can help you plan and accomplish your perfect wedding. Our Managers take a personal interest in every wedding and are happy for you to contact them directly to arrange all aspects of your special day.

At the Artesian Spa Motel we like the personal touch, so please feel free to call into Reception to ask any questions, pick up our current Wedding Portfolio to take with you, or to arrange a guided tour with Management or one of our friendly staff.

All wedding packages include:

- A Dedicated Coordinator's Assistance for Your Special Event
- Set Up & Clean Up of Wedding Reception
- 5 Hours Venue Hire (Extra Time \$350.00 per hour)
- White Linen Tablecloths White Linen Napkins
- Rectangular Bridal Table with White Skirting
- Wedding Cake Display Table with White Skirting
- Present Table with White Skirting

Price guide – menu options

Menu Option 1 From \$65.00 per person

Menu Option 2 From \$75.00 per person

Menu Option 3 From \$85.00 per person

Menu Option 4 From \$55.00 per person

Extra charges (optional)

Hire Tables (Round etc) prices on request

Menu option 1

3 Course alternate serve dinner (2 choices from each course)

Soup

- Potato & bacon
- Cauliflower & cheese
- Creamy pumpkin

Mains

- Roast beef served with traditional roasted vegetables and gravy.
- Artesian chicken breast smothered in a creamy mustard sauce served with traditional roasted vegetables.
- Grilled barramundi with tartare sauce, chips and salad or served with a medley of sautéed vegetables.
- Roast pork with apple sauce served with traditional roasted vegetables and gravy.

Desserts

- Sticky date pudding
- Pavlova with strawberries and fresh whipped cream
- Cheese cake with fresh whipped cream
- Apple crumble with ice-cream



Menu option 2

Hot and Cold Canapé s for guests on arrival

3 Course Alternate Serve Dinner (Choose 2 choices from each course)

Entree

- Prawn Cocktail
- Chicken Caesar Salad
- Satay chicken skewers
- Vegetarian spring rolls with dipping sauce

Mains

- Scotch Fillet served medium with smashed chats and red wine jus
- Moroccan Spiced Marinated Lamb Rump with chickpea cous cous salad & minted yoghurt
- Artesian Chicken Breast stuffed with camembert served with gratin potatoes & roast honey carrots
- Atlantic Salmon with lemon rice and lemon butter sauce

Desserts

- Apple Pie with cream & ice-cream
- Chocolate Lava Cake
- White Chocolate & Berry Cheesecake with Double Cream
- Citrus Tart with Double Cream



Menu option 3

Hot and Cold Canapé s for guests on arrival

3 Course Alternate Serve Dinner (Choose 2 choices from each course)

Entree

- Spinach & ricotta ravioli
- Warm chicken Caesar salad
- Pumpkin soup
- Or choice of any entrees from option 1 & 2

Mains

- Your choice from any main from option 1 or 2.

Desserts

- Your choice from any desserts from option 1 or 2.
- Coffee tiramisu with double cream
- Chocolate Mousse layer cake with fresh whipped cream



Gourmet Finger Food Menu Option

A range of gourmet finger food canapés is available. The range includes Hot Finger food, Cold Finger food with menus giving you the choice to construct your own menu to suit your needs and tastes. Please note additional room hire fee will apply dependent on requirements.

A Finger Food Selection Menu will be provided upon request.

Quantity Guide – Finger Food

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

12 pieces per guest is ample to replace a meal – dinner or lunch

15 pieces per guest is able to replace a meal – dinner or lunch – large eaters

Base Pricing Guide – Per Guest (conditions apply)

Choose 10 items - \$30

Choose 12 items - \$35

Choose 15 items - \$40

Menu option 4

Less than 50 guests 2 choices per section

More than 50 guests 3 choices per section

Includes fresh warm dinner rolls, coffee and a selection of teas

Deluxe Carvery

- Roasted beef marinated in white wine, garlic, paprika and brown onion
- Crispy pork leg rubbed with fennel seeds, garlic and chilli
- Garlic and rosemary leg of lamb
- Honey soy roasted chicken drumsticks, lemongrass and chilli
- Baked fish with lemon and butter beef stroganoff

Pasta & Rice

- Vegetable Lasagna
- Traditional ravioli Neapolitan
- Penne with braised beef, mushrooms & parmesan
- Jasmine Rice

Vegetables

- Steamed vegetables, sea salt, cracked pepper & butter Cauliflower & broccoli cheese bake
- Roasted baby potatoes, rosemary & garlic Creamy potato mash
- Roasted Mediterranean vegetables

Salads

- Potato salad with bacon, shallots & herbed mayonnaise Greek salad with crumbled feta
- Classic Caesar salad with poached egg croutons, crispy bacon & shaved parmesan Freshly-tossed seasonal greens with balsamic vinaigrette
- Tangy traditional coleslaw

Dessert

- Pavlova with double cream & fresh strawberries
- Cheese cake
- Apple Pie with Chantilly cream
- Fruit salad with option of double cream



Wedding information

Personal details

Brides Name:

Grooms Name:

Postal Address:

Phone Numbers: H) M)

Email Address:

Brides Parents Names:

Grooms Parents Names:

Wedding and reception details

Bridal Suite Required:

Ceremony Location:

Number in Bridal Party (including bride & groom):

Number of Adult Guests: Number of Child Guests:

TAB Amount for Pre Dinner Drinks & Reception Bar: \$.....

Wedding Cake Delivery Date & Time:

Cake Cutting / Bags / Plates:.....Cake Knife:.....

Person Paying for Reception Beverages:

Address:

Person Paying for Reception Food:

Address:

Name of M.C.:

Contact Number:

Name & Type of Entertainment:

Contact Details of Entertainment: Set Up ETA:

Meal Requirements for Entertainment:

Table details

Number of Guests per Table: (Max 10 people per table)

Special Table Requirements (eg, highchairs, children's table, etc):

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Bridal Party Colour Scheme:

Menu Colour:.....

Wedding Cake Table: Yes / No Present Table: Yes / No

Menu

Entrée/Soup:

Main:

Dessert:

Children's Main & Dessert:

Special Dietary Requirements (eg. Vegetarian, Gluten Free, Diabetic, etc):

Service times

Pre Dinner Drinks/Canapés:

Guests To Be Seated In Reception By:

Bridal Party Presented To Guests:

Soup/Entrée & Children Main Meals:

Mains:

Desserts:

Cutting of the Wedding Cake:

Speeches:

Bridal Waltz:

Throwing of the Bridal Bouquet & Garter:

Beverages

House Wine:

White:

Red:

Sparkling:

Sparkling Wine for Toasting:

Beer:

Heavy Beer:

Light Beer:

Non Alcoholic Beverages:

Soft Drink:

Juices:

Other:

OTHER DETAILS:

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Terms & Conditions

All wedding receptions are made in accordance with the following;

- Tentative bookings will be held for a period of 28 days only.
- A security deposit of 25% of the estimated total cost of receptions will be required to confirm your wedding reception booking.
- A cancellation fee of \$500.00 will apply if a wedding is cancelled within 28 days of the event.
- 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 14 days prior to the reception. (These numbers constitute the minimal for which you will be charged.)
- Full payment may be made by bank cheque, credit card or cash 72 hours prior to the wedding reception. (a personal cheque will need to clear 72 hours prior to wedding reception)
- 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 a function.
- Any damage caused to the hotel property or fittings during a wedding reception is the financial responsibility of the organizer.
- Please advise management before applying anything to the function room surfaces.
- Prices are subject to change without notice.

I have read and understand these terms and conditions and hereby agree:

Name (please print): _____

Signature: _____

Date: _____

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