

Your Perfect Wedding Day

Made even more unique at All Seasons Port Stephens Salamander Shores Hotel



All Seasons Port Stephens Salamander Shores Hotel
Phone: 61 2 4982 7210 Email: function@salamandershores.com
www.salamandershores.com





Congratulations on your engagement, Now you prepare for your magical day.....

Perfect Location.

Everyone has their idea of the perfect wedding. From a grand affair to a casual union. All Seasons Port Stephens Salamander Shores Hotel are able to cater to your needs, whatever they may be. All Seasons Port Stephens Salamander Shores Hotel is nestled on three acres of manicured tropical gardens and surrounded by the blue waters of Port Stephens.

The Perfect Accompaniment.

Food and wine have for a long time been symbols of celebration. All Seasons Port Stephens Salamander Shores Hotel enables you and your guests to celebrate your union with a selection of tailored options. Our Chefs have created gourmet flavours using local produce and the freshest ingredients. And why not make every toast even more memorable with a selection of fine wines, all expertly chosen to complement your meal.

Personal Service.

All Seasons Port Stephens Salamander Shores Hotel's warm and friendly, yet subtle is our speciality – perfect for ensuring a completely relaxed bride and groom and a wonderful experience for guests. Our professional wedding coordinator will ensure your wedding is just how you'd like it to be – with impeccable attention to detail.

Our wedding co-ordinator is happy to meet with you and provide the following,

- A tour of the property, facilities and function rooms.
- Discuss package options in detail.
- Liaise and assist on menu and beverage selections.
- Decorations, table settings and various other options available to make a successful wedding function that reflects your individuality.

Accommodation.

All Seasons Port Stephens Salamander Shores Hotel can offer a range of unique accommodation packages – for a large or intimate wedding. We'll manage the details, leaving you to simply enjoy the magic of your wedding day with the reassurance of knowing that your guests are relaxing and enjoying the warm friendly environment.

Kind regards

Rowena McKechnie
Wedding Coordinator
All Seasons Port Stephens Salamander Shores Hotel

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Wedding Package

Wedding Package prices shown for each menu include Chefs selection of Canapés on arrival and Meal service as described below, complimentary overnight accommodation for the Bride and Groom on the wedding night, followed by Champagne and Strawberry Breakfast.

The Celebration Package

\$65.00 per person

Choose one selection or two selections from the Formal Menu

Two selections will be served alternate

Entrée and Main or Main and Dessert

White Pleated Skirting for Bridal Table, White Linen Table Clothes, White Chair Covers, White Linen Napkins, Dressed Cake Table, Cordless Microphone, Tea and Coffee station.

Complimentary plating of the Wedding cake – served with Strawberry & Raspberry Coulis and Cream

The Indulgence Package

\$75.00 per person

Choose one selection or two selections from the Formal Menu

Two selections will be served alternate

White Pleated Skirting for Bridal Table, White Linen Table Clothes, White Chair Covers, White Linen Napkins, Dressed Cake Table, Cordless Microphone, Tea and Coffee station.

Gourmet Buffet Dinner

\$60.00 per person

White Pleated Skirting for Bridal Table, White Linen Table Clothes, White Chair Covers, White Linen Napkins, Dressed Cake Table, Cordless Microphone, Tea and Coffee station.

Gourmet Buffet Dinner Seafood inclusion

\$20.00 per person additional surcharge

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Standard Beverage Package
4 Hour Beverage Package

\$40.00 per person

Premium Beverage Package
4 Hour Beverage Package

\$15.00 per person additional surcharge

Open Bar Option

Beverages charged on consumption

On-Site Garden Ceremony

\$250.00

Including Red Carpet, Portable Microphone, Portable Music System and Twenty (20) White Garden Chairs

Room hire for the Spinnakers

\$350.00 for a five hour period, \$150.00 per extra hour.

Chair Cover Sashes from

\$3.50 per chair

Table Runners from

\$8.50 per table

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Formal Dinner Menu

Choose one or two selections from each to be served alternate.

Entrées

King Prawns Salad, Orange and Red Capsicum Chutney, Mezuna, Champagne and Sweet Lime Dressing

Tasmanian Smoked Salmon, Sweet Mustard and Dill Sauce, Frisee Salad, Bacon and Caper Dressing

Marinated Lamb Tenderloin with Italian Vegetables, Pine Nuts and Balsamic Dressing

Thai Beef Salad with a Mint and Chilli Sauce

Caesar Salad with Chicken Tenderloin, shaved Parmesan and Garlic Croutons

Tartlet of Chicken, Asparagus and Oyster Mushroom with Mezuna and Lardons

Mains

Pan Fried Blue Eyed Cod Gremolata topped with a Lemon and Chive Beurre Blanc

Char Grilled Filet of Beef with Roast Kipfler Potatoes, Forest Mushrooms and Béarnaise Sauce

Pan Seared Atlantic Salmon with Asparagus Spears, Rocket and Scented Saffron Cream Sauce

Chicken Breast stuffed with Ricotta Pine Nuts and Basil, Wrapped in Prosciutto with Tomato Sauce

Roast Rack of Lamb with Provence Crust, Snap Cooked Beans and Pinot Jus

Medallions of Pork Fillet with Glazed Apple and Green Peppercorn Sauce

Sauté of Picatta of Veal with Asparagus, Slow Roasted Vine Tomatoes and Lemon Parsley Sauce

All Mains served with Seasonal Vegetables

Desserts

Slow Baked Lemon Tart with Crème Citron

Fresh Strawberries Macerated in Cointreau with Lemon Cream on a Shortbread Biscuit

Duo of Dark Chocolate Tart and White Chocolate Parfait with Forest Berry Fruits and Coulis

Mango and Passionfruit Parfait, Raspberry Coulis with Pineapple Wafer

King Island Brie Plate with Dried Fruits and Lavoche Bread

Sticky Date and Fig Pudding with Butterscotch Sauce and Vanilla Ice Cream

Crème Brulee with Pistachio Biscuit

To Finish with

Tea and Dripped Filter Coffee
Petit Fours

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Gourmet Buffet Dinner

Selection of Cold Cut Meats, Salamis and Cured Meats

Smoked Turkey, Praga Ham, Sliced Prosciutto,
Spanish Chorizo, Mild Danish Salami and Pepperoni
Egg Salad with Roast Red Capsicum, Seeded Mustard Mayonnaise and Cracked Pepper

Salads

Mixed Leaf Mesculin with Red Wine Vinaigrette
Caesar Salad with shaved Parmesan and Garlic Croutons
Vine Tomato, Fetta and Calamata Olives mixed in Lemon Olive Oil Dressing
Stir Fried Asian Vegetables with Hokkein Noodles, Soy and Chilli Dressing
Grilled Eggplant, Zucchini, Red Capsicum and Artichoke Salad

Condiments

Freshly Baked Assorted Breads and Crusty Rolls
An Array of Chutneys and Preserves

Carvery

Roast Leg of Pork with Apple Sauce
Roast de Bœuf Noix

Hot Dishes

Grilled Perch with Sautéed Garlic Prawns and Shallots, Tomato Coulis
Steamed Mixed Seasonal Vegetables
Buttered Parsley Chat Potatoes
Honey Roast Pumpkin, Carrots and Onions
Pomme Dauphinoise

Desserts

Mississippi Chocolate Mud Cake
Bianco Nero Mousse Cake
Pecan Pie and Orange Syrup
Pavlova with Strawberries, Passionfruit Coulis and Cream
Seasonal Sliced Fruit Platters
A selection of Australian Cheese and Crackers

Tea and Dripped Filter Coffee

Gourmet Buffet Dinner Seafood Inclusion

Platters Fresh King Prawns
Sydney Rock Oysters serviced Natural
Marinated Red Wine Octopus
Local Steamed Black Mussels with Rich Italian Sauce

Condiments

Marie Rose Dressing
Oyster Dipping Sauces

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Beverage Package

Four hour Standard Beverage package ~ \$40.00 per person

Hunter Gold Chardonnay

Characters of pineapple, melon, peach and nuttiness are typical of the Hunter and lead to a bright, fresh finish.

Hunter Gold Shiraz

Thick in spice and plum flavours that are well balanced with the integrated oak treatment. The palate imparts a rich mocha intensity with a long finish or chocolate overtones.

Stoney Peak Brut

An approachable, expressive flavours that combine easily with a wide range of food styles and enhance any occasion.

Local Beers

Tooheys New, Victoria Bitter, Hahn Light, Tooheys Extra Dry, XXXX Gold and Pure Blonde

Soft Drinks

Four hour Premium Beverage package ~ \$15.00 per person additional surcharge

Select one red and white wine from the following

Hope Estate Hunter Valley Semillon

A refreshing balance of limes, green apple and freshly picked basil. This wine enhances the delicate flavours of simple foods like oysters and salads.

Hope Estate Hunter Valley Chardonnay

Rich depth of stone fruit flavours are balanced by the fresh citrus and melon. A complex and full mouth feel with persistent flavours and very long, crisp refreshing finish.

Hope Estate Hunter Valley Merlot

A dense well-rounded palate of cherry, chocolate richness with some spicy integrated oak characters.

Hope Estate Hunter Valley Shiraz

A smooth, juicy palate with intense berry fruit. Rich mocha and spicy plums lead to an earthy finish. Soft, defined oak characters combined with silky tannins give the wine complexity and great length.

Hope Estate Hunter Valley Pinot Chardonnay

Delicate floral citrus and a biscuit and yeasty bouquet. A traditional creamy texture and generous fruit flavour. This sparkling wine has great length. A wine for all occasions.

Premium Beers

Corona, Heineken, Crown, Coopers Red, Pure Blonde, Cascade Premium and Cascade Light

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We hope the enclosed information has been useful to you.

Thank you for considering All Seasons Port Stephens Salamander Shores Hotel for your special day and please do not hesitate to call us if you have any further enquiries or wish to make a reservation.

Thank you again,

Rowena McKechnie
Wedding Coordinator



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