



# Wedding

## PACKAGES

### CLASSIC PACKAGE

**\$115 Per Person**

#### INCLUSIONS

- 4.5 hour wedding reception venue hire
- Delicious three course alternate serve menu
- Tea and coffee served with dessert
- Complimentary cutting of your wedding cake
- Red carpet entrance
- Private bridal suite for your bridal party with refreshments
- Beautiful centrepiece design per table
- Tea light candles for your bridal table
- DJ for the evening
- Parquetry dance floor
- Your choice of white or black linen for your tables
- 3-piece stage for the bridal table
- Bridal table, gift table and cake table dressed in bridal skirting
- Placement of your bonbonniere and place cards
- Complimentary parking for all your guests
- Discounted hotel rates at Mercure Penrith

### PLATINUM PACKAGE

**\$125 Per Person**

#### INCLUSIONS

- 5.5 hour wedding reception venue hire
- ½ hour pre-dinner canapés on arrival
- Delicious three course alternate serve menu of buffet dinner
- Tea and coffee served with dessert
- Complimentary cutting of your wedding cake
- Red carpet entrance
- Private bridal suite for your bridal party with refreshments
- Beautiful centrepiece design per table
- Tea light candles for your bridal table
- DJ/MC for the evening
- Parquetry dance floor
- Your choice of white or black linen for your tables
- Chair covers with your choice of coloured sash
- 3-piece stage for the bridal table
- Bridal table, gift table and cake table dressed in bridal skirting
- Placement of your bonbonniere and place cards
- Complimentary parking for all your guests
- Overnight stay at the Mercure Penrith for the bride and groom

Full terms and conditions apply.



# Wedding

## MENU

SELECT TWO OF EACH OPTION

### ENTRÉES

- Beetroot and roast sweet potato salad with goats cheese, quinoa, toasted walnuts and balsamic V
- Tarte of grilled zucchini, fennel and thyme, roasted capsicum, olive tapenade and basil pesto dressing V
- Harissa roasted beef fillet, goats curd, cucumber, toasted hazelnuts and baby herbs GF
- Vodka cured salmon with Persian feta, baby beetroot, shaved fennel, toasted hazelnuts and hot mustard leaf GF
- Duck breast, sweet and sour beets, dried fig, toasted walnuts, goats cheese dressing GF
- Confit of Atlantic salmon, horseradish cream, cucumber ribbons, radish, hot mustard leaves, Lilliput capers and lemon dressing GF
- Za-a'tar spiced lamb loin with smoked eggplant puree, cherry tomato, sweet mini peppers and micro herbs, dukkha GF

### MAINS

- Crispy skin barramundi fillet, fondant potato, asparagus, grilled lemon and chili salsa, basil oil GF
- Blue eye cod fillet, fondant potato, asparagus, sage, brown butter, crispy prosciutto GF
- Roast chicken breast with spinach and pumpkin stuffing, saffron risotto, asparagus and thyme jus
- Roast chicken breast stuffed with red pesto and brie, crushed new potatoes and thyme jus
- Roast beef sirloin with gratin potato, tomato confit, pepper jus, watercress GF
- Braised beef cheek, parsnip mash, baby onions, peas, bacon and truffle GF
- Oven roast Lamb rump with rosemary, roast sweet potato, balsamic red onions and green beans GF
- Slow roasted rack of lamb, grilled polenta, ratatouille, jus and basil pesto GF
- Braised Lamb shank with fennel and saffron risotto, asparagus and spiced jus GF
- Pork belly, roast chat potato, fennel, caramelised apple and cider jus GF
- Confit of duck leg with potato cake, braised red cabbage, pistachio and jus GF
- Artichoke, spinach and ricotta ravioli with sugo, chilli, asparagus, lemon zest and parmesan V

### DESSERTS

- Fresh fruit pavlova with berry coulis GF
- Tiramisu with coffee cream and praline
- Mango and coconut Charlotte, tropical fruit and mint salad
- Chocolate Pave, hazelnut praline, espresso and Frangelico anglaise
- Lemon tart with pistachio, berry coulis and cream
- Coconut Panna Cotta with passion fruit, pineapple and mint
- Lychee and raspberry, fresh berries and coulis
- Apricot and espresso mousse with tuille biscuit

# TERMS AND CONDITIONS

1. Packages are based on a minimum 80 guests. Any number below this or use of off site Panthers venues will incur additional surcharges.
2. Confirmation of bookings – The booking will be confirmed on receipt of the requested deposit, within 10 full working days after making a tentative booking. If your deposit is not received within 10 full working days, your booking will be released for resale. By payment of your deposit you have agreed to these terms and conditions.
3. Guaranteed minimum numbers – Required 10 working days prior to your event. This number will be the minimum charge for catering purposes.
4. Payment – Full payment is required five working days prior to the event. Please refer to the payment schedule.
5. Food and beverages selection – Your confirmed menu selections are required four weeks prior to the event. No food or beverage may be brought onto Panthers premises.
6. Surcharges – If an event continues after the designated finished time labour charges will apply. An additional fee of \$500 per hour or part thereof will apply. A surcharge of 10% is applicable on the total estimated charges for events held on Sunday and Public Holidays. Additional venue surcharge applies for WSCC. Please speak to your Event Coordinator for more information.
7. Cancellations – Provided 6 months notice is given in writing and the functions space is rebooked, a refund will be given in full.

## SCHEDULE REMARKS

More than six months: Your full deposit will be refunded.

Notice within six months: 20% of your deposit will be refunded, provided the room is subsequently re-sold, at a value of at least the equivalent of the agreed contracted value of your event.

Notice within three months: 50% of all estimated charges will be incurred, in the form of a cancellation fee.

Notice within 3 months: 75% of all estimates charges will be incurred, in the form of a cancellation fee.

\*In the event of any form of entertainment or outside contracts and services being booked for your function, and subsequently being cancelled within 30 days prior to that date, the full charge for this service will be incurred.

8. Price variations – Prices are subject to change based on the prevailing market conditions. To avoid price increases, Panthers reserves the right to substitute a suitable alternate food item.
9. Damage or loss – The client is financially liable for any damage sustained to Panthers property, fixtures or fittings whether through their own action or through the action of their guests, contractors or sub-contractors.
10. Insurance – Panthers accepts no responsibility for damages or loss of belongings, or any property left on the premises. The responsibility of arranging insurance lies with the client.
11. Indemnity – The client shall indemnify Panthers Rugby League Ltd (“Panthers”) against:
  - a. Loss of property of damage to the property of Panthers;
  - b. Claims by any person against Panthers in respect of personal injury or death, or loss of or damage to any property, arising out of or as a consequence of the service under this Agreement, but the clients liability to indemnify Panthers shall be reduced to proportionately to the extent that any act or omission of Panthers or employees of Panthers may have contributed to the loss, damage, death or injury.
12. Force majeure – Should any act of God such as earthquake, fire or flood prevent either the client or Leagues Club from carrying out their obligation under this agreement, neither the client nor Leagues Club shall be liable for the nonconformance of the agreement. In the event the clients cancels for reasons of force majeure all deposits except for the initial deposit be refunded. If the Leagues Club cancels the agreement due to force majeure all deposits will be refunded.
13. Panthers membership – Under the Registered Clubs Act, it is required that Panthers facilities are booked by a member of Panthers or on behalf of a member attending the function. If there is not a member of the Club in your organisation, please speak with your Event Coordinator.
14. Non-smoking – All venues within Panthers are designated non-smoking