



Thank you for considering "**The Gables**" as the venue for your wedding reception. Our management and staff are enthusiastic and dedicated to providing professional assistance in planning your function. We pride ourselves on attention to detail and the ability to cater to your individual requirements.

Our menu offers a selection of creative choices for afternoon tea, cocktail parties, formal and informal lunches and dinners. We are totally flexible with our menus and will tailor your function to meet your requirements.

#### The services included in your quotation are as follows:

Exclusive use of garden and air-conditioned premises

Gazebo for wedding ceremonies

Off street parking

Hospitality trained staff

Background music on arrival

Flower arrangements and tea light candles throughout

Individually printed table menus

Linen napkins and table cloths

Bride and groom suites

Candelabra on each table

Open fire places



#### **BEVERAGES**

All packages except High Tea include unlimited bottled red and white wine, champagne, light and heavy beer, apple and orange juice, sparkling apple, soft drinks and mineral water. Full price Saturday night bookings receive the 'Gables Tangerine Dream' cocktail on arrival.

#### We offer four different lunch/ dinner formats from which to choose:

Formal menu, Elegant Informal menu, Buffet menu and The Deluxe package

#### FORMAL LUNCH OR DINNER

As guests arrive, pre dinner drinks and canapés are served in our drawing room or on our grand verandah. Your formal lunch or dinner will consist of an entree, two main courses served alternately and one dessert. Concluding with freshly brewed coffee, Dilmah tea and petit fours.

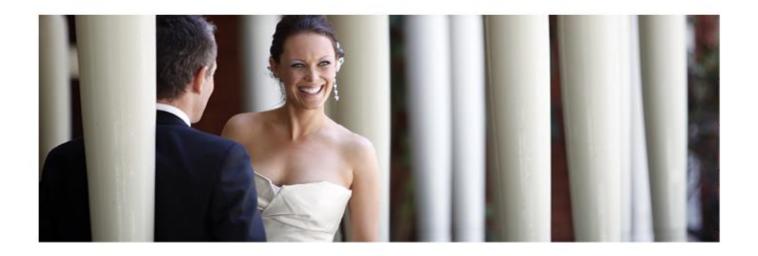
#### WEDDING CAKE

If you would like to serve your wedding cake as dessert, we will garnish it with fresh berries, a berry coulis and double cream. Your guests will then receive an extra plated entrée <u>served alternately.</u>

#### ELEGANT INFORMAL LUNCH OR DINNER

This menu is a blend of a cocktail party and a sit down dinner. We have designed this menu especially for couples who want an informal cocktail party atmosphere while still providing their guests with a substantial meal.

For the first hour our staff will pass around entrées in a cocktail party style. Your guests are then welcomed to their seats for the main course, which is served on a 50/50 basis to the tables. Dessert is then served as a buffet, which encourages people to mingle again. Concluding with freshly brewed coffee and a selection of Dilmah teas served with your wedding cake.



# FORMAL DINNER <u>"THE DELUXE PACKAGE"</u> FIVE HOUR DURATION

As your guests arrive, pre dinner drinks and hors-d'oeuvres are served in our drawing room or on our grand verandah. The hors-d'oeuvres consist of a hot and cold selection, whilst the beverages for the evening include; standard spirits, premium quality champagne, bottled white and red wine, light and heavy beer, orange juice, sparkling apple cider, soft drinks and mineral water.

Your dinner will consist of <u>a choice of</u> two entrees, two main courses, two desserts, cheese and fruit platters concluding with freshly brewed coffee, tea, port or liqueur and petit four.

#### **COCKTAIL PARTIES**

The Gables has the most sensational set up for cocktail parties. Using our traditionally decorated front rooms, which boast open fireplaces, stained glass windows and original conservatory all leading onto our gracious verandah.

Drinks and a selection of eight canapés are passed to your guests by our professional staff. Coffee and a selection of Dilmah teas are served with your wedding cake.

#### MORE THAN A COCKTAIL PARTY

If you are after a cocktail party but would like it to be more substantial, you may wish to consider our More than a Cocktail Party menu.

Drinks and a selection of six canapés are passed to your guests by our professional staff. Followed by three of our more substantial dishes and two desserts. Your wedding cake will be served with coffee and a selection of Dilmah teas.



#### **HIGH TEA**

In the tradition of High Tea at the Ritz, 'The Gables' is the ideal setting for afternoon tea. Elegantly presented on our one hundred-year-old oak table and served by our professional staff. We are the only reception centre to provide anything like it.

#### **SPECIALS**

During the months October through to April, 'The Gables' offers a special Gables Tangerine Dream Cocktail to Saturday night Dinner bookings, to be served during predinner drinks. A blend of Vodka and citrus flavours served with mint and lemon zest.

May, June, July, August and September receive discounted rates.

#### WEDDING CEREMONIES

If you would like to hold your wedding ceremony under the gazebo in our garden, you can have the hour prior to your function for your ceremony for \$450.00. We also have a beautiful drawing room inside you can use in the event of rain. You may have complimentary use of the bridal suites, house and gardens prior to your ceremony. Additional pre-ceremony time is \$150.00 per hour.

#### **DEPOSIT**

To secure a booking, a deposit of \$1,100.00 is required. In the event of cancellation, the deposit or part there of will be refunded only if 'The Gables' are able to re-book that date. Our postal address for deposits is:

The Gables P.O. Box 462 Caulfield Fast 3145.

Credit cards are not accepted.

If you would like to make an EFT our bank details are below;

**Bank:** Commonwealth Bank
Account Name: Gables Receptions Pty Ltd

Account Number: 1003 3673 BSB: 063 301



#### FINAL NUMBERS

Final arrangements are made approximately three weeks before the function. The final number of guests together with full payment is required five working days prior to the date of your function.

#### **VIEWING**

'The Gables' is open for inspection most Saturdays by appointment only. Please telephone 'The Gables' on 9571 6631 for a mid-week or Saturday appointment.

#### **QUERIES**

Please do not hesitate to contact us if, you need any help with the planning of your day. I am available 10am to 5pm at 'The Gables' 15 Finch Street East Malvern 3145, telephone 9571 6631 or info@thegables.com.au.

Join us on social media











Prices				2015/ 2016	Duration
Dinner Formal Saturday	Peak	(Oct – Apr		\$130.00	5 hours
Dinner Elegant Informal Saturday	Peak	(Oct – Apr	)	\$135.00	5 hours
Dinner Friday and Sunday	Peak	(Oct – Apr	)	\$120.00	5 hours
Dinner Monday to Thursday				\$105.00	5 hours
Dinner Saturday	Off Peak	(May – Sep	o)	\$115.00	5 hours
Dinner Friday and Sunday	Off Peak	(May – Sep	o)	\$110.00	5 hours
Dinner Prices include Formal Dinners and Elegant Informal Dinners except on Saturday					
Luncheon Monday to Saturday				\$95.00	4 hours
Luncheon Sunday				\$105.00	4 hours
More Than a Cocktail				\$85.00	3 hours
Cocktail Party				\$77.00	3 hours
Wedding Brunch				\$80.00	3 hours
Wedding Breakfast				\$75.00	3 hours
High Tea				\$69.00	3 hours
<b>Deluxe Functions</b> Not available Saturday Evening		<b>\$4860.00</b> for up to 30 people then \$162.00 pp			
Wedding Ceremonies		\$450.00 one hour prior to your reception			
Wedding Ceremony only		\$1750.00 three hour duration			



# Canapé Menu

#### **Coconut Crusted Prawns**

served with sweet chilli and ginger sauce

#### Grilled Lime and Chilli Prawns

fresh prawns marinated in a chilli and lime dressing

#### Salt and Pepper Calamari

with lime mayonnaise

#### Italian Tartlets (v)

ricotta, olives, sun dried tomatoes and basil

#### Arancini Balls (v)

with pumpkin and a tomato relish

#### **Smoked Salmon Blinis**

ricotta and chive pancakes with smoked salmon, crème fraiche, cracked black pepper and sweet chilli

#### **Miniature Buns**

rare roast beef, butter lettuce and saffron mayonnaise

#### **Chinese Prawn Dumpling**

served on a chinese spoon

#### **Chicken Won Tons**

served with a chinese dipping sauce

#### **Mini Burgers**

mini hamburgers with onion, cheese and tomato relish

#### Indian Samosas (v/gf)

mild Indian samosas with raita

#### **Petite Open Pie**

creamy chicken and leek filling in pastry shell served warm

Select three items for Formal Dinner and Luncheon Select eight items for a Cocktail Party



## Entrée

#### Select one item

#### Warm Blue Swimmer Crab and Brie Tart

with a rocket and parmesan salad

#### **Giant Ravioli**

roast pumpkin and parmesan cheese filled ravioli with roasted tomato and capsicum pesto sauce, topped with rocket

#### Salt and Pepper Calamari

on a bed of rocket with a lime mayonnaise

#### Fillets of Sea Perch

poached, and served on asian greens, with a lemon beurre blanc

#### **Antipasto**

cevapici sausage, frittata, olives, bocconcini, tomato and basil, continental meats, chilli mussels, stuffed mushrooms served with rosemary and sea salt grissini sticks

#### Warm Veal Salad

pan-fried veal tossed in a salad of baby spinach, rocket, cucumber, red onion, semi dried tomatoes and olives dressed in a light chilli dressing with shaved parmesan

#### Thai Beef Salad

marinated thai beef strips tossed with asian vegetables and noodles

#### **Moroccan Spiced Quail**

on a bed of mixed lettuce and minted yoghurt

#### **Smoked Salmon**

layers of smoked salmon on a potato rosti with a rocket, cucumber and caper salad

#### **Seafood Tasting Plate**

fresh prawns marinated in a chilli and lime dressing salt and pepper calamari served on a bed of rocket with a lime mayonnaise fish bite on a potato rosti with a lemon beurre blanc

#### Thai Duck Wonton Stack

crispy wonton skins with an asian duck salad served with crusty hot bread rolls



### Main Course

Select two items on a 50/50 basis

#### **Atlantic Salmon**

served on a zucchini rosti with a citrus dressing

#### Fillets of Sea Perch

poached served on asian greens, potato rosti with a lemon beurre blanc

#### Herb and Parmesan Crust Chicken

tender breast of chicken filled with brie, coated with crispy seasoned parmesan crumbs on a bed of soft polenta topped with a light plum sauce

#### **Roasted Chicken Breast**

marinated and served with steamed french beans on top of saffron, garlic and thyme cous cous with a balsamic glaze

#### **Eye Fillet Beef\***

on on beetroot hummus with crispy paprika onion rings and red wine jus

#### **Porterhouse Steak**

on a slow roasted vegetable stack with salsa verde

#### Rack of Lamb \*

with roasted root vegetables and garlic butter

#### **Prosciutto Lamb**

filled with fig stuffing, served on tabouli with tzatziki dressing

\*\$3.00 per person surcharge applies



### Dessert

#### Select one item

#### Creamy Citrus Panacotta with Passionfruit Jelly

served with Passionfruit coulis

#### Chocolate Hazelnut Stack

hazelnut biscuits with chocolate cream and toblerone chunks

#### The Gables Pudding

macadamia nut toffee pudding with caramel sauce and crème anglaise

#### **Dessert Tasting Plate**

chocolate mousse verrine with berry coulis scoop of raspberry sorbet chef's cake of the day

#### **Citrus Tart**

with vanilla anglaise and a meringue top

#### **Strawberry Meringue**

layered strawberry and hazelnut meringue

#### **Blueberry and Apple Tart**

with vanilla bean ice cream

#### **Chocolate Self Saucing Pudding**

served in individual ramekins with double cream

#### Petit Pavlova

individual baby pavlova with summer berries and passionfruit coulis

#### Salted Caramel Cheesecake

creamy cheesecake with salted caramel sauce and a chocolate crust base

#### **Profiteroles**

filled with coffee crème patisserie and Kahlua chocolate sauce and cream

concluding with freshly brewed coffee, selection of Dilmah teas and handmade petits fours



# Optional Extras

Served one per table

#### Roasted Chat Potatoes \$2.00 per person

crispy roasted chat potatoes with black mustard seeds and sea salt

#### Asian Greens \$2.00 per person

stir-fried in oyster and garlic sauce

#### Green beans and Asparagus \$2.00 per person

tossed in herb butter and toasted almonds

#### Fresh Garden Salad \$2.00 per person

rocket, parmesan and tomato salad

#### Cheese Platter \$8.00 per person

a selection of australian cheeses served with grapes dried fruit, nuts and water crackers

#### Antipasto Platter \$8.00 per person

cevapici sausage, frittata, olives, bocconcini, tomato and basil, continental meats, chili mussels, stuffed mushrooms served with rosemary and sea salt grissini sticks

Extra entrée or dessert (served alternately) \$4.00 per person



# Elegant Informal Dinner

This menu is a blend of cocktail party and sit down dinner. We have designed this menu especially for couples who want an informal cocktail party atmosphere while still providing their guests with a substantial dinner. The first hour of the function is not seated. Our staff will pass around entrées in a cocktail party style

#### WANDERING ENTRÉE

warm blue swimmer crab and cheese tart fresh grilled chilli and lime prawns chicken, sun-dried tomato, spinach and shaved parmesan risotto served in small bowl shredded duck and noodle salad served in a small bowl After entrée your guests will be seated for main course

#### MAIN COURSE

select two items from our dinner menu to be served on a 50/50 basis.

Bread rolls silver served to your guests

Dessert is served as a buffet which encourages people to mingle again

#### DESSERT BUFFET

your wedding cake served with berry compote of strawberries, raspberries, blueberries and cream Please select two desserts to be served buffet style

individual chilled berry cheesecakes

individual lemon meringue pies

petite pavlova topped with cream and fresh fruit

mini apple pies

mini self saucing chocolate puddings

profiteroles filled with coffee crème patisserie and kahlua chocolate sauce

Plunger coffee and a selection of Dilmah teas will be served in a buffet style with dessert



# "More Than a Cocktail Party"

please choose six different canapés from our menu

#### Choose three of the more substantial dishes listed below

warm blue swimmer crab and brie tart pumpkin, pesto, spinach & pine nut risotto topped with shaved parmesan chicken, sun-dried tomato, spinach and shaved parmesan risotto vegetarian singapore noodles in a box shredded duck and noodle salad grilled lime and chilli prawns

#### Choose two of the following wandering desserts

individual lemon and meringue pies kahlua dark chocolate mousse served in an espresso cup mini apple pies with whipped cream petite pavlova topped with cream and fresh fruit self saucing chocolate pudding profiteroles filled with coffee crème patissiere and chocolate sauce

#### Followed by

wedding cake served with berry compote of strawberries, raspberries, blueberries and cream plunger coffee and a selection of Dilmah tea (served on a buffet)



# High Tea

High Tea at 'The Gables' includes the use of two gracefully appointed rooms, which feature period furniture, open fire place and leadlight windows. All rooms are heated and air- conditioned. Fresh floral arrangements feature throughout the house.

High Tea will consist of ribbon sandwiches, mini beef burgundy pies, mini vegetarian quiches, scones with jam and cream and our chef's selection of cakes and slices, served with freshly brewed coffee and a selection of boutique teas.

One glass of champagne is included with bottomless tea and coffee, all other beverages will be on consumption.