



2018 CHRISTMAS PACKAGE

29R OLD DUBBO ROAD, DUBBO | LAZYRIVERESTATE.COM.AU

(02) 6882 2111 | EVENTS@LAZYRIVERESTATE.COM.AU

Welcome

ENJOY OUTSTANDING SERVICE, EXQUISITE INHOUSE
CATERING AND BREATHTAKING VIEWS IN DUBBO'S
PREMIUM EVENTS VENUE, LAZY RIVER ESTATE

Lazy River Estate is a stunning, prestige function centre located just 5kms from Dubbo's CBD and offers unlimited on site parking. Offering an abundance of natural light through the floor to ceiling windows and access to your own outdoor terrace with views of the spectacularly manicured Estate and Macquarie River, we can provide everything you need to style the ultimate Christmas Party, large or small.

Take the worry out of planning your work, charity or social club Christmas party and leave all the organising to us so you and your colleagues can truly relax, unwind and enjoy the festive season.

Accommodating for groups of 15 for intimate luncheons through to large groups of up to 150, we are the perfect venue for your end of year celebration.

Alternatively, if you are looking for a unique outdoor venue in Dubbo to host your event, our exclusive Hippo Beach picnic ground located on the banks of the Macquarie River is perfect for you. Contact our function coordinator for more information. Also available are delivery only packages for those hosting their Christmas party at another venue or private residence.





CALL US
NOW TO BOOK
YOUR INITIAL
MEETING

FEATURES AND INCLUSIONS AT LAZY RIVER ESTATE

- Floor to ceiling windows overlooking the elegantly manicured Estate
- Natural, rammed earth walls
- Exquisite architectural design
- Acoustically designed ceilings
- Full air conditioning and heating
- Room set with cutlery, crockery & glassware
- Tables set with white linen tablecloths & napkins (lunch & dinner only)
- Unlimited parking within the Estate
- Plenty of break out space (outdoor and indoor areas)
- Christmas table centrepiece and bon bons
- Access to your own private terrace and bar overlooking the Macquarie River
- Exclusivity and privacy with every booking
- Data projector & screen (FOC)
- Wireless microphone, lapel microphone & lectern
- Complimentary wifi access
- Registration desk & easel for the seating plan
- Personal event coordinator to assist with the planning of your event.

ROOM CAPACITY

Room	Cocktail	Sit down
Cellar door	250	140
Dulhunty room	60	40
Serisier board room	NA	20

Please note: room capacity is a guide only as there are many different configuration options. In the warmer months, guests can also be seated on the deck outside, therefore significantly increasing our capacity.

*For Lazy River Estate - it's all about the detail.
We embrace each event offering highly personalised,
imaginative and unexpected experiences.*



Lunch packages

All tables clothed in white linen & white linen napkins

Iced chilled water served to the centre of the table

Christmas centre pieces and bon bons

Registration desk & easel for seating plan

MAIN

Fresh bread roll for each guest

Your choice of two items from the Main menu overleaf, served alternate drop

DESSERT

Option 1: Your choice of two items from the Dessert menu overleaf, served alternate drop

or

Option 2: Set menu dessert (chef's choice - please request from function coordinator)

LUNCH PACKAGE – OPTION 1

\$35 per person*

minimum 15 persons**

4 hour package

LUNCH PACKAGE – OPTION 2

\$29 per person*

minimum 15 persons**

4 hour package

** Saturday/Sunday bookings incur a 15% surcharge **If the booking is for under 15 people (midweek) or 30 people (weekends) a venue hire fee applies.*

Lunch menu

MAIN

- Moroccan chicken salad with fried chick peas and roast pumpkin
- Chargrilled sirloin with green bean pasta nicoise with garlic and anchovy oil
- Roasted lamb with almond and basil pesto, barley and mozzarella
- Saltwater barramundi with crushed dutch potatoes, saffron aioli and baby sprout salad
- Mixed mushroom, asparagus and feta tart with beetroot cream and truffle oil

DESSERT

- Salted caramel pavlova with pear crisps
- White chocolate mousse with mango jelly
- Mandarin and polenta syrup cake with mascarpone
- Macerated strawberry tart with vanilla mousse
- Fig and maple cake with cardamon glazed figs and roasted almonds

ENHANCEMENTS

- Fresh fruit skewers (served with dessert to the centre of the table or on the 'sweets' table) – \$4 per person
- Fruit and cheese platter on the 'sweets' table – \$53 per platter (serves 10 guests)
- Gourmet antipasto platter served to the bar – \$53 per platter (serves 10 guests)



*GF – Gluten Free | DF – Dairy Free | V – Vegetarian | Elements of the menu are seasonal and may not be able to be sourced.
All prices include GST | Prices are subject to change without notification.*



Cocktail packages

All tables clothed with white table cloths
 Wine barrels (x 4) in the centre of the room
 Christmas decorations

The cocktail packages below allow for various function durations. All packages are flexible and able to be tailored. Please contact the function coordinator to develop a tailored menu for your event. Please note that each canape is served as a minimum of two pieces per person.

PREMIUM PACKAGE

2 gourmet platter (pg 12)
 8 canapes (4 hot, 4 cold)
 2 dessert canapes
 \$68 per person –
 minimum 30 persons*
 6 hour package

STANDARD PACKAGE

6 canapes (3 hot, 3 cold)
 2 dessert canapes
 \$48 per person –
 minimum 30 persons*
 4 hour package

** If the booking is for under 30 people a venue hire fee applies.*

imagine...

Access to your own private deck overlooking the exquisitely manicured Estate or pre drinks on the exclusive Hippo Beach as the sun is setting across the Estate



Cocktail menu

CANAPES

HOT

- Seared rare beef with chilli jam (GF, DF)
- Sea scallop sautéed in tarragon butter (GF)
- Olive and fetta pizzettas with baby spinach (V)
- Roasted mushrooms with goats cheese and toasted pine nuts (V, GF)
- Kilpatrick oyster skewers with parsley and lemon zest (DF)
- Coconut and chilli chicken skewers with salsa verde dipping sauce (GF, DF)

COLD

- Pastrami and mozzarella crustini with baby sprouts
- Poppy seed cracker with basil pesto and goats cheese
- Blue cheese, pear and walnut wrapped in prosciutto (GF)
- Chicken pate and dill pickle on buckwheat wafers (GF)
- Lemongrass and chilli prawn skewer with coriander (GF, DF)
- Ratatouille with tomato jelly (GF, DF, V)

DESSERT CANAPES

- Spiced plum scones with whipped cream
- Caramelised strawberry skewers with mascarpone (GF)
- Chocolate and blue berry bites with chocolate dust (GF)
- White chocolate mousse shot with mango jelly (GF)
- Churros with strawberry dipping sauce (DF)
- Assorted Christmas truffles

ENHANCEMENTS

- Homemade spinach, feta and black pepper damper with salted butter – \$3.50 per person
- Bowls of sweet potato wedges with aioli – \$4 per person
- Gourmet antipasto platter – \$53 per platter (serves 10 guests)

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Set menu packages

All tables clothed in white linen & white linen napkins

Iced chilled water served to the centre of the table

Christmas centre piece and bon bons

Registration desk & easle for seating plan

ENTREE

Your choice of two items from the Entree menu overleaf, served alternate drop

MAIN

Fresh bread roll for each guest

Your choice of two items from the Main menu overleaf, served alternate drop

DESSERT

Your choice of two items from the Dessert menu overleaf, served alternate drop

TWO COURSE PACKAGE

(entree/main or main/dessert)

\$55 per person – minimum 30 persons*

6 hour package

THREE COURSE PACKAGE

(entree, main & dessert)

\$65 per person – minimum 30 persons*

6 hour package

** If the booking is for under 30 people a venue hire fee applies.*

Menu

ENTREE

- Chargrilled lamb cutlet with parsnip chips and mint pesto (GF)
- Charred octopus with pineapple, cucumber, watercress and mint oil (GF, DF)
- Mixed mushroom and fetta tart with roasted beetroot and asparagus drizzled with black truffle oil
- Herb and parmesan rolled chicken with asparagus, pecans, broad beans and shaved parmesan (GF)

MAIN

- Citrus duck salad with red cabbage, fennel and walnuts (GF, DF)
- Slow cooked pork belly with peach and mango salsa and spiced potato wedges (GF, DF)
- Chargrilled sirloin with roasted beets, toasted buckwheat, baby rocket and oregano jus (DF)
- Saltwater barramundi with braised leeks, herbed garlic mash and sweet potato chips (GF)

DESSERT

(select two for alternate serve)

- Honey and nut baklava with pistachio dust and vanilla bean cream
- Hibiscus and strawberry curd tart with toasted meringue (GF)
- Fig and maple cake with cardamom glazed figs and chopped roasted almonds (GF)
- Chocolate, hazelnut and salted caramel pavlova with caramel popcorn

(served to the centre of the table)

- Western plains cheese board, featuring local produce

ENHANCEMENTS

- Bowls of garden salad or seasonal roasted vegetables served to the centre of each table – \$3 per person
- Gourmet antipasto platters - \$53 per platter (serves 10 guests)
- Seafood platter - \$80 per platter (serves 10 guests)
- Choice of three canapes from the cocktail menu - \$15 per person

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Banquet packages

All tables clothed in white linen & white linen napkins

Iced chilled water served to the centre of the table

Christmas centre pieces and bon bons

Registration desk & easle for seating plan

MAIN

Fresh bread roll for each guest

Your choice of two items from the main menu meat options and two items from the side options overleaf, served to the centre of the table

DESSERT

Option 1: Your choice of two items from the Dessert menu overleaf, served alternate serve.

or

Option 2: Set menu dessert (chef's choice - please request from function coordinator)

BANQUET PACKAGE – OPTION 1

\$49 per person –
minimum 30 persons*

6 hour package

BANQUET PACKAGE – OPTION 2

\$40 per person –
minimum 30 persons*

6 hour package

** If the booking is for under 30 people a venue hire fee applies.*

Banquet menu

MAIN

Meats (select two)

Beef short ribs slow cooked in oregano and red wine with rosemary and shiraz jus served on a bed of baby potatoes (GF, DF)

Char grilled chicken supreme with tarragon and shallot jus served on leeks slow braised in sage (GF)

Roasted pork leg stuffed with sage and onion on braised fennel with apple cider and mustard sauce

Cumquat, cardamom and clove glazed ham served on honey roasted carrots with port and juniper jus (GF, DF)

Sides (select two)

Seasonal greens with brandy butter and toasted slivered almonds (GF)

Roasted root vegetable salad tossed with baby rocket and toasted buckwheat (DF)

Mustard potato salad with chopped herbs, shallots and mung beans (GF)

Roasted beetroot, red onion and pistachio salad with shaved parmesan and a classic vinaigrette (GF)

Pea, fennel and fetta salad with toasted pine nuts and green lentils

Fig, prosciutto and radicchio salad with blue cheese and toasted cashews

DESSERT

Western Plains cheese board featuring second mouse cheeses and homemade crackers

Strawberry and hibiscus curd tart with toasted meringue (GF)

Lemon pavlovas with toasted coconut flakes

Honey and nut baklava with pistachio dust and vanilla bean cream

Brandy snap baskets with caramelised figs and espresso mascarpone cream

ENHANCEMENTS

Gourmet antipasto platters - \$53 per platter (serves 10 guests)

Seafood platter - \$80 per platter (serves 10 guests)

Choice of three canapes from the cocktail menu - \$15 per person

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Platters

CHEESE PLATTER

A selection of locally sourced cheeses, dried and fresh fruit, black sea salted crackers and roasted nuts

\$60 per platter, serves 10 guests

FRESH FRUIT PLATTER

Fresh seasonal fruit

\$53 per platter, serves 10 guests

DELI PLATTER

A mixture of deli meats and cheeses, fresh vegetables and dips and crusty bread

\$53 per platter, serves 10 guests

ANTIPASTO PLATTER

Gourmet cheeses, cured meats, pickled vegetables, house prepared dips with crusty bread and black sea salted crackers

\$53 per platter, serves 10 guests

GOURMET GREEK PLATTER

Classic combination of mixed olives, chunky cucumber, fresh tomato and marinated feta cheese enhanced with prosciutto, tepanade and crusty bread

\$53 per platter, serves 10 guests

SEAFOOD PLATTER

A selection of freshly sourced seafood including king prawns, oysters, rolled salmon and pickled squid, octopus, mussels, or scallops (pending on availability) Includes dipping sauces and lemon wedges

\$80 per platter, serves 10 guests

SWEETS PLATTER

A mixture of mini muffins, slices and cakes

\$53 per platter, serves 10 guests

** If the booking is for under 30 people a venue hire fee applies. Platters can only be used in conjunction with other packages.*

Beverage list

A SELECTION OF CENTRAL WEST NSW WINES.

WHITE WINE

Wild Oats Sauvignon Blanc

Mudgee, NSW

\$8 glass | \$30 bottle

Tinja Chardonnay

Mudgee, NSW

\$30 bottle

Brown Brothers Moscato

Milawa, Victoria

\$8 glass | \$30 bottle

SPARKLING WINE

Craigmoor NV Cuvee Brut

Mudgee, NSW

\$35 bottle

ROSE

Ashbourne Rose

Mudgee, NSW

\$8 glass | \$30 bottle

RED WINE

Cumulus Cabernet Sauvignon

Orange, NSW

\$8 glass | \$30 bottle

Windowrie The Mill Merlot

Cowra, NSW

\$30 bottle

Goree Park Shiraz

Mudgee, NSW

\$30 bottle

BEER

STANDARD BEERS

Tooheys New, Hahn Superdry, Hahn Superdry 3.5, XXXX Gold, Great Northern, Hahn Premium Light

\$6 bottle

PREMIUM BEERS

Corona, Peroni, Small Acres Cyder (Pear or Apple), Lazy Yak Pale Ale

\$8 bottle

SPIRITS

Smirnoff vodka, Jim Beam bourbon, Bundaberg rum, Jack Daniels whiskey, Johnny Walker scotch, Midori, Malibu, Bacardi, Southern Comfort, Baileys, Cointreau, Gin and Brandy

\$9 glass

SOFT DRINK & JUICE

Coke, diet coke, lemon squash and lemonade

\$3.50 glass

Sparkling mineral water, tonic water, dry ginger ale, lemon lime bitters, orange juice, apple juice and pineapple juice

\$4 glass

TEA & COFFEE

Cappuccino, flat white, long black, espresso, macchiato, short black and chai latte

\$4.50 each

Hot chocolate, mocha

\$4.50 each

English breakfast, earl grey, chamomile, peppermint, chai, sencha, lemongrass & ginger, china jasmine

\$4 each

Soy, extra shot or mug

+\$0.50 each



On site accommodation

LAZY RIVER'S BOAT HOUSE VILLA.

Our on site accommodation is the perfect venue for your key note speaker, or special guest. Located just 50m from the function centre, the accommodation can sleep up to six guests (2 x queen beds and 2 x rollaways) at a time. The accommodation offers two loft bedrooms with queen beds and luxury linen, a luxurious large bathroom upstairs and an open plan living area downstairs. The full sized self contained kitchen, laundry and reading area overlooking the vineyard downstairs tops the accommodation off and is second to none in Dubbo. Complimentary undercover parking is available for two cars. Please note that all rates are for a maximum of four guests using the existing bedding. Two single rollaway beds are available at a cost of \$35 per bed per night. A maximum of six guests may stay at the Boat House at one time.

TWO NIGHT PACKAGE

\$235 per night (Sunday – Thursday)

\$345 per night (Friday & Saturday)

Prices based on 4 guests

ENHANCEMENTS

Continental breakfast – \$20 per person

ANTIPASTO PLATTER: Gourmet cheeses, cured meats, pickled vegetables, homemade dips with crusty bread and black sea salted crackers – \$10 per person

Private chef, minimum 10 guests – POA



Contacts

STAFF

Director/Owner: Pamela & Peter Scott

Functions & Events Coordinator: Kelly Reynolds

Functions & Events Coordinator: Amelia Mulligan

Head Chef: Stephanie Hendriks

CONTACT DETAILS

02 6882 2111

29R Old Dubbo Rd, Dubbo NSW 2830

events@lazyriverestate.com.au

www.lazyriverestate.com.au

www.facebook.com/lazyriverestate

WE WOULD
LOVE TO MEET
YOU, POP OUT FOR
A COFFEE TODAY

*The most successful event is the one that achieves
your goals and exceeds your expectations...
We are here to make that happen!*



TERMS AND CONDITIONS

PARKING

- There is unlimited parking within the Estate, close to the Function Centre including disable parking and access.

DIETARY REQUIREMENTS

- We are more than happy to cater for guests with any special dietary requirements. Please let us know when you finalise guest numbers with the Functions Coordinator.

SERVICE PROVIDERS

- Our aim is to make every occasion unique and we understand that each event requires careful discussion and planning. Please talk to our staff for any other additional touches you may require including: Florists, cakes, photographers, decorations and DJs, Musicians & Entertainers

BEVERAGES

- Our venue is fully licenced and we stock a range of white, red & sparkling wines as well as local & imported beers & a wide selection of spirits. A beverage menu can be found at the back of this package.
- We are more than happy to work with you regarding your bar tab & service options. The Functions Coordinator can also provide advice on budgeting & beverage selection for your function. We don't have beverage packages & therefore all beverages are charged on a consumption basis only.
- Under licensing laws, no beverages (alcoholic or nonalcoholic) are permitted to be brought onto the Estate.
- All beverages are to be purchased through the cellar door.
- Please note that as a licensed facility we are governed by & strictly adhere to Responsible Service of Alcohol (RSA).
- Therefore, Lazy River Estate reserves the right to refuse service to or ask guests to leave the premises should this action be deemed necessary.

ACCESS & SET-UP

- Access to the venue for set-up is provided up to one hour prior to your function start time at no additional cost.
- If you require additional set-up time please notify the Functions Coordinator. Additional fees may apply to cover staff costs.

FUNCTION DURATION

- Please note the function duration times for all packages. Additional fees may apply if your function exceeds the duration set.
- Functions longer than 8 hours in duration may attract additional fees to cover staff costs.

AUDIO VISUAL

- The following AV equipment can be supplied & set up at no additional cost. Please advise us of your requirements.
- Data projector & screen
- White board, flip chart & markers
- 2 x wireless microphones, lapel microphone & lectern
- Lazy River Estate provides the above AV equipment at no additional cost and whilst we very rarely have any issues, we cannot guarantee the working order of our microphone, sound system and data projector. *(Please note that Lazy River Estate does not have IT staff on site and therefore we are unable to provide any technical support before or during your function. If your function is of particular importance, we encourage you to use a professional AV company to supply and set-up your required equipment and provide technical support during your function (please ask the Functions Coordinator for contact details).*

GUEST NUMBERS & VENUE HIRE

- We are happy to accept bookings of less than 30 guests during business hours on Monday to Friday for luncheons only. If you have less than 30 guests for an evening function a minimum venue hire fee of \$200 will be applicable.
- A minimum of 50 guests is required to book the cellar door on Saturdays and Sundays. Please contact the Functions Coordinator to discuss.
- Final details including guest numbers, menu, beverages, audio visual and room set up must be confirmed seven (7) days prior to the function.
- Children are more than welcome to attend Christmas functions hosted at Lazy River Estate. Please contact our function coordinator for the children's menu.

PUBLIC HOLIDAYS

- Please be aware that a 15% surcharge on the per person catering cost applies for all functions and events held on public holidays. This fee also applies to New Year's Eve.

TERMS AND CONDITIONS (CONT.)

CANCELLATION & DATE CHANGES

- Date changes are permitted with no penalty up to 21 days prior to the function. Date changes within 14 days will forfeit the deposit and will be required to pay another deposit to secure the new date.

PAYMENTS

- A deposit of \$200 is payable on booking in order to confirm your event and will be credited to the final balance*.
- By paying the deposit & confirming your booking, you are accepting & agreeing to all terms and conditions outlined in this package.
- Payments can be made using credit card over the phone, direct deposit or with EFTPOS, cheque or credit card at the venue. Please note that a 1% surcharge applies for all credit card transactions. Lazy River Estate does not have American Express or Diners Card facilities.
- Full payment is required seven (7) days prior to the function. Payment on the day or by invoice for clients may be requested however approval is subject to the discretion of the Director. Please speak with the Functions Coordinator at the time of booking should you need to make this arrangement.
- The balance owing will be based on the final number of guests advised to the Functions Coordinator seven (7) days prior to your function.
- Direct Deposits:
 - Bank: National Australia Bank
 - Account Name: Lazy River Estate Pty Ltd
 - BSB: 082564
 - ACC: 149054015
- Please email events@lazyriverestate.com.au to advise us of any electronic transfer payments.
- *The deposit amount is at the discretion of the business owners. For functions where the venue has been booked exclusively during peak season, a higher deposit may be required to secure the date.

RESPONSIBILITY

- Lazy River Estate does not accept any responsibility for damage to or loss of any client's property left at the venue prior to, during or after a function. Organisers are financially responsible for any damage sustained to the cellar door & fittings, property or equipment by clients, guests or outside contractors prior to, during or after a function.

VALIDITY

- Please note that the prices included in this package are valid only for events held in 2017.
- If you are interested in booking a function for 2018 and beyond, please note that some price increase should be expected. Whilst we try to keep price increases to a minimum, these are in line only with the increasing cost of produce & running costs. Please contact the Functions Coordinator to enquire as to when the 2018 package will be available.



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