

2019 Packages

INDEX

BREAKFAST
LUNCH
CONFERENCE
COCKTAIL
SET MENU
BANQUET
BUFFET

PAGE 4 & 5
PAGE 6 & 7
PAGE 8 & 9
PAGE 10 & 11
PAGE 12 & 13
PAGE 14 & 15
PAGE 16 & 17

KIDS
HIGH TEA
PLATTERS
BEVERAGE
ACCOMMODATION
CONTACT

PAGE 18
PAGE 19
PAGE 20
PAGE 21
PAGE 22
PAGE 23

lazy river
EVENTS
∞

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

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 celebratory and corporate event, large or small.

More than just the perfect backdrop for your next special event or private function, Lazy River Estate offers inclusive packages for an array of corporate, wedding, formal/graduation and all manner of celebrations

Our premium function centre is perfect for any corporate event, ranging from conferences, meetings and corporate breakfasts to gala dinners, Christmas parties and team building events. Bring a small group to meet in the Boardroom, up to 140 for a formal dinner, or up to 250 for a cocktail/stand-up function in the function centre.

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.

Lazy River Gourmet Catering - our external catering service providing a gourmet menu for office meetings to 4 course al a carte dinners. Offering delivery within the Dubbo region we take the worry out of planning your next event.



Features

- 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
- Unlimited parking within the Estate
- Access to your own private terrace and bar overlooking the Macquarie River
- Exclusivity and privacy with every booking
- Complimentary wifi access
- Easel for the seating plan
- Personal event coordinator to assist with the planning of your event
- Access to industry specific contacts

COMPLIMENTARY INCLUSIONS

- Data projector & screen
- Wireless microphone, lapel microphone & lectern
- Flip charts
- White board and markers
- Wifi access
- Registration desk & easel for the seating plan
- Glass jars for centre pieces
- 50 x white outdoor 'gladiator' chairs (additional \$5 per chair)
- Onsite accommodation for up to 6 guests (additional)

ROOM CAPACITY

Room	Theatre	Cabaret	Banquet	Boardroom	U-Shape
Cellar Door	150	100	100	45	50
Dulhunty Room	50	32	40	25	25
Seriser Board Room	15	8	12	12	8

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.





Breakfast

Enjoy an early morning breakfast with family and friends either on Hippo beach or in our premium function centre overlooking the vineyard.

ON ARRIVAL

(Included in all packages)

Freshly brewed coffee, a selection of fine Twinings teas and herbal infusions, iced water and chilled juice

CONTINENTAL PACKAGE

\$23 per person –
minimum guests required*
3 hour package

HIPPO BEACH PACKAGE

Your choice of one item from the Hippo Beach breakfast menu
Only available with event being held on Hippo Beach

\$19 per person –
minimum guests required*
3 hour package

PREMIUM PACKAGE

Your choice of one item from the Premium breakfast menu

\$30 per person –
minimum guests required*
3 hour package

ENHANCEMENTS

Not available with hippo beach breakfast

Fresh fruit platters served to the centre of the table - \$4 per person

A piece of whole fresh fruit and bottle of water at each setting - \$5 per person

** Functions under 30 people (Monday - Friday) and under 50 people (Saturday & Sunday) incur a venue hire fee*

Breakfast menu

CONTINENTAL BREAKFAST

Cranberry and apple granola w' greek yoghurt and honey
Hand sliced toasted sourdough w' locally made jam and whipped butter
Fresh fruit w' vanilla yoghurt
Orange and apple juice
Freshly brewed coffee and gourmet Twinings Teas

HIPPO BEACH BREAKFAST

Yoghurt, granola and berry cups and fresh whole fruit
Ham and cheddar savoury muffins and fresh whole fruit
Bacon, egg, tomato and spinach on brioche w' herbed aioli

BUSINESS BREAKFAST

Raisin toast w' poached pear, pomegranate pearls and cinnamon, drizzled with honey
Scrambled eggs filled w' grilled zucchini and mushroom, drizzled with sundried tomato oil and oregano
Poached eggs on toasted sourdough w' wilted baby spinach, mushrooms, locally produced bacon and tomato jam
Pork sausages on ciabatta w', swiss cheese, baby rocket and green tomato relish
Rhubarb, honey and mascarpone on toasted sourdough scattered w' blueberries
Smokey pork ribs w' white baked beans and silverbeet

ENHANCEMENTS

Not available with hippo beach breakfast

Garden vegetable frittata - \$3per person
Crispy bacon and avocado breakfast salad - \$3per person
Ham and cheddar savoury muffins - \$3per person
Zucchini and dill scones - \$3per person
Fresh fruit platters served to the centre of the table - \$4 per person

*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.*



Luncheon

Enjoy an all day celebration with family and friends with our long Lunch packages. Designed to capitalise on warm days in winter or a gorgeous long lunch in Spring, Summer or Autumn.

ON ARRIVAL

Your choice of two canapes from the canape menu (page 9)

MAIN

Fresh bread roll for each guest

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

DESSERT

As per options below

LUNCH PACKAGE – OPTION 1

Your choice of two items from the dessert menu served alternate drop

\$65 per person –
minimum guests required*
4 hour package

LUNCH PACKAGE – OPTION 2

Cake served (provided by the organiser) with fresh cream and berry coulis to each guest

\$60 per person –
minimum guests required*
4 hour package

LUNCH PACKAGE – OPTION 3

Cake cut and plated (provided by the organisers) for the 'sweets' table

\$55 per person –
minimum guests required*
4 hour package

** Functions under 30 people (Monday - Friday) and under 50 people (Saturday & Sunday) incur a venue hire fee*

Lunch menu

MAIN

Chargrilled sirloin w' almond and basil barley salad, asparagus and roasted cherry tomatoes
Creole snapper w' crispy spiced onions, miso butter and grilled bok choy (GF)
Chargrilled skirt steak w' roasted buckwheat and cucumber salad and sundried tomato pesto (GF)
Slow cooked chicken supreme w' braised leek, haloumi and herbed amaranth cous cous
Charred broccoli and lentil salad w' preserved lemon goats cheese (V GF)
Spiced tempura prawns w' basil aioli, lime and crispy carrot salad (DF)
Dukkha crusted rolled pork w' Israeli puy lentils and paprika spiced yoghurt (GF)
Slow braised Asian pork belly salad w' black rice (GF DF)

DESSERT

Espresso martini affogato w' sugared hazelnuts (GF)
Wattleseed and honey cake w' quondong mascarpone and crushed pistachios
White chocolate mousse w' meringue crumbs and crushed toasted hazelnuts (GF)
Vanilla panacotta w' Campari jelly (GF)
Crème caramel w' honey sponge and almond biscotti
Raspberry and chocolate mousse tart w' chocolate crumble and coconut dust

ENHANCEMENTS

Local cheese and nut platter for the 'sweets table' - \$58 per platter
Fresh fruit platter for the 'sweets table' - \$58 per platter
Array of lollies/sweets for the 'sweets table' (select with option 3) - \$6.50 per person
Tea and coffee station - \$4 per person

TAILOR
YOUR
PACKAGES
WITH EXTRAS

*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.*



Conference Packages

ON ARRIVAL

(included in both half & full day packages)

Freshly brewed coffee, a selection of fine Twinings teas and herbal infusions,
iced water and chilled juice

MORNING BREAK

Freshly brewed coffee, a selection of fine Twinings teas and herbal infusions,
iced water and chilled juice

Seasonal fruit platter

One selection from the conference menu morning/afternoon tea options

LUNCH

Freshly brewed coffee, a selection of fine Twinings teas and herbal infusions,
iced water, chilled juice and soft drinks

Choice of sandwiches, baguettes or wraps

Option to add additional enhancements

AFTERNOON BREAK

Freshly brewed coffee, a selection of fine Twinings teas and herbal infusions,
iced water and chilled juice

Seasonal fruit platter

One selection from the conference menu morning/afternoon tea options

HALF DAY CONFERENCE PACKAGE

(m/t & lunch or lunch & a/t)

\$37 per person - minimum numbers apply*

6 hour package

Offsite package

\$35 per person - minimum 30 people

FULL DAY CONFERENCE PACKAGE

(m/t, lunch & a/t)

\$47.50 per person - minimum numbers apply*

8 hour package

Offsite Package

\$45 per person - Minimum 30 people

see terms and conditions for minimum numbers.

Conference menu

MORNING/AFTERNOON TEA

Sweet

Crunchy gingernut slice (DF/Vegan)
Rhubarb crumble slice
Raspberry and apple loaf
Chocolate orange shortbread
Homemade scones w' locally made jam and whipped cream
Chocolate brownie (GF)
Hummingbird cake w' orange whipped cream
Banana Bread

Savoury

Zucchini & dill scones (V)
Bite size sliders (V option available upon request)
Mini quiches (V option available upon request)
Garden vegetable frittata w' garlic aioli & tomato jam
Assorted filo pastries w' garlic aioli & tomato jam
Ham and cheddar savoury muffins
Herb and ginger fish bites w' beetroot relish
Mini pies and sausage rolls w' caramelised onion & tomato jam

SANDWICHES/ WRAPS OR BENNY'S BAGELS

(Select 1 type and 4 fillings)

Egg and asparagus w' preserved lemon aioli
Pulled chicken and parmesan slaw
Roast pork, fennel and mustard aioli
Roasted mushroom, basil pesto and feta
Smoked ham, avocado and basil ricotta
Sundried tomato pesto w' quinoa and rocket
Roast beef w' cous cous salad and iceberg lettuce
Roast chicken w' beetroot relish, rocket and cream cheese
Ham, onion jam, cheddar cheese and baby spinach

ENHANCEMENTS

Beer battered chips w' tomato jam - \$4 per person
Sweet potato wedges w' aioli - \$4 per person
Tossed garden salad w' sugar snap peas, feta and pear - \$4 per person
Pearl cous cous and cauliflower salad w' green beans, purple cabbage and basil vinaigrette - \$4 per person
Fish and chip platter w' gherkin and caper aioli and lemon wedges - \$6 per person
Skewers of vegetables and/or meat w' tomato jam and seeded mustard - \$6 per person
Barista coffee half day - \$4.50 per person
Barista Coffee full day - \$6 per person



TAILOR
YOUR
PACKAGES
WITH EXTRAS

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 functions

If you are not interested in sitting down to a two or three course meal for your function, our Cocktail packages will suit you perfectly. A relaxed and laid-back alternative to a formal sit down event.

COCKTAIL PACKAGE – OPTION 1

- 1 gourmet platter (pg 20)
- 8 canapes (4 x hot, 4 x cold)
- 2 substantial canapes
- 2 dessert canapes
- \$96 per person*
- 6 hour package

COCKTAIL PACKAGE – OPTION 2

- 6 canapes (3 x hot, 3 x cold)
- 1 substantial canape
- 2 dessert canapes
- \$67 per person*
- 6 hour package

COCKTAIL PACKAGE – OPTION 3

- 4 canapes (2 x hot, 2 x cold)
- 1 substantial canape
- 2 dessert canapes
- \$55 per person
- 4 hour package

ENHANCEMENTS

Additional platters can be purchased
Refer to page 20

** Functions under 30 people (Monday - Friday) and under 50 people (Saturday & Sunday) incur a venue hire fee*

Cocktail menu

CANAPES

HOT

Thai beef skewer w' hot & sour dressing (GF)
Homemade mini pizzettas w' roasted vegetable
and goats cheese
Homemade mini pizzettas w' chicken, mango chutney,
cashew and minted yoghurt
Spinach and fetta filo cigar w' tomato jam (V)
Pumpkin & ricotta arancini w' pesto aioli (V)
Mushroom, leek and parmesan tartlet (V)
Sourdough crusted oysters w' salsa pincate
Ginger and lemongrass swordfish skewer w' preserved lemon aioli
(GF DF)
Lemon peppered chicken w' chimichurri dipping sauce

COLD

Peking duck, cucumber and shallot blini w' hoisin sauce (DF)
Antipasto Skewers w' sundried tomato oil and crumbled fetta (V
GF)
Lemongrass and mango king prawn skewers (GF DF)
Flaked salmon w' horseradish crème fraiche and pickled
cucumber crustini
Sichuan peppered duck salad w' pomegranate molasses (GF DF)
Tomato bruschetta w' chilli jam and coriander (DF V)
Smoked chicken pate w' saltbush and pepperberry crustini
Garlic confit and chicken tartlet w baby chives

SUBSTANTIAL CANAPES

Crunchy lemon myrtle chicken strips w' herbed aioli and
coriander & cucumber salad (DF)
Chicken kofta w' tarragon oiled hummus, tabbouleh and pita
bread (DF)
Fried haloumi w' spiced freekah & black sesame seeds and a
minted rocket salad (V GF)
Sweet potatoes and green beans w' slow roasted espresso pulled
pork and black quinoa (GF)
Roast beef w' basil fettuccini and fried carrot
Seafood paella drizzled w' lemon myrtle oil and chopped
tarragon (GF)
Spiced tempura prawns w' preserved lemon aioli and a herbed
pea, asparagus & pecorino salad (GF)
Sesame crusted salmon w' quinoa & mango and a lemon ginger
dressing (DF)

DESSERT CANAPES

Caramelised strawberry skewers with mascarpone
Spiced plum scones
Blackberry mousse shot
Chocolate fudge brownie
Vanilla bites with crystalised lavender
Honeycomb cupcake bites

*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.*



Set menu dinner

Impress your guests with a formal, alternate serve two/three course menu.
Enjoy the flexibility of selecting either entree and main or main and dessert options for your guests.

ENTREE

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

MAIN

Fresh bread roll for each guest

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

DESSERT

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

DESSERT ALTERNATIVES

(If selecting entree and main options)

Cake served with fresh cream and berry coulis to each guest
– \$6 per person

Cake cut and plated for the 'sweets' table – \$5 per person

TWO COURSE PACKAGE

(entree/main or main/dessert)

\$75 per person – minimum guests required*

6 hour package

THREE COURSE PACKAGE

(entree, main & dessert)

\$85 per person – minimum guests required*

6 hour package

** Functions under 30 people (Monday - Friday) and under 50 people (Saturday & Sunday)
incur a venue hire fee*

Menu

ENTREE

Slow roasted sumac seasoned chicken cutlet w' rice, lentils and burnt onion (GF)
Spicy squid and chorizo salad w' beetroot & apple (GF)(DF)
Casarecce pasta w' artichokes, dill and mozzarella (V)
Chicken and haloumi terrine w' quondong syrup and herb salad (GF)
Smokey pulled beef w' haloumi wedges and lavender roasted shallots (GF)
Fried haloumi w' spiced freekah & black sesame seeds and a minted rocket salad (V)
Coconut prawns w' mango chilli chutney and a baby herb salad
Apricot and pistachio chicken roll w' fried carrot and lime vinaigrette

MAIN

Chargrilled sirloin w' steamed broccolini and peanut sauce (GF)(DF)
Citrus soaked Atlantic salmon w' zucchini, asparagus and fennel tossed in a creamy brie sauce (GF)
Chargrilled greens w' tomato marinated tofu and a ginger, lime and chilli sauce (GF)(V)
Charred beef cheeks w' spring peas glazed in butter, roasted mushrooms, apricot and olive relish (GF)(DF)
Slow braised Asian pork belly w' broccolini black rice and fried shallots (GF)(DF)
Grilled pork cutlet w' balsamic roasted mushrooms, cauliflower and spiced freekah (DF)
Slow braised beef cheek w' crispy potatoes, seasonal greens and jus (GF)(DF)
Grilled chicken supreme poached in rosemary, mustard and brandy w' white bean mash and baby sprouts (GF)

DESSERT

Wattleseed tiramisu w' chocolate meringue cigars
Lemon curd brioche pudding w' mango dust and lemon foam
Mandarin and ginger syrup cake w' mascarpone & crushed hazelnuts
Mango cream brandy snap w' coconut gelato and mango shards (GF)
White chocolate pistachio cheesecake w' sour cherry and gingersnap crumb
Lychee and mango eton mess w' lemongrass and vanilla syrup (GF)
Hazelnut meringue w' lime curd and seasonal fruit (GF)
Raspberry and chocolate mousse tart w' chocolate crumble and coconut dust

ENHANCEMENTS

Bowls of garden salad or seasonal roasted vegetables served to the centre of each table – \$3 per person
Tea and coffee station - \$4 per person

*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.*



Banquet dinner

Our Banquet dinner packages are perfect for you if you are wanting a sit down dinner without the stress of selecting an alternate serve dinner menu. The banquet option appeals to all your guests and creates a relaxed sharing atmosphere for your function.

STARTER

Antipasto platters served to guests on platters with a mixture of crusty breads and black sea salted crackers served to guests during pre-dinner drinks

MAIN

Fresh bread roll for each guest

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

DESSERT

As per options below

BANQUET PACKAGE – OPTION 1

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

\$78 per person –
minimum guests required*

6 hour package

BANQUET PACKAGE – OPTION 2

Cake served with fresh cream and berry coulis to each guest

\$70 per person –
minimum guests required*

6 hour package

BANQUET PACKAGE – OPTION 3

Cake cut and plated for the 'sweets' table

\$67.50 per person –
minimum guests required*

6 hour package

** Functions under 30 people (Monday - Friday) and under 50 people (Saturday & Sunday) incur a venue hire fee*

Banquet menu

STARTER

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

MAIN

Meats (select two)

10 hour braised beef ribs with oregano, rosemary, enzo and juniper served on steamed baby chat potatoes w' red wine
jus

Chargrilled chicken supreme, braised in vermintino and tarragon served on roasted swiss brown mushrooms w' creamy
peppered sauce

Spiced pork cutlet served on roasted sweet potato w' beetroot relish yoghurt and roasted cashews

Slow braised Asian pork belly served on chargrilled bokchoy and crispy rice noodles w' soy & ginger

Atlantic salmon fillets on braised fennel w' tarragon and cherry tomato salsa

Sides (select two)

Warm kipfler potato salad w' baby rocket and roasted almonds

Roasted black pepper and nutmeg pumpkin with baby spinach and fried shallots

Rocket pear and parmesan salad w' balsamic vinaigrette and garlic crutons

Steamed seasonal greens w' garden herbed butter and adzuki beans

Oregano roasted vegetables w' spiced freekah

Sweet potato wedges tossed in sumac and sprinkled w' toasted buckwheat

DESSERT

(select two; available with option 1 only)

Portuguese tarts

Mango mousseliene brandy snap baskets w' candied mango shards

Mandarin and ginger syrup cake w' quondong mascarpone & crushed hazelnuts

Wattleseed tiramisu w' chocolate meringue cigars

Fresh fruit platters w' chocolate sauce and vanilla yoghurt

ENHANCEMENTS

Replace antipasto platters with 4 canapes from the hot and cold canape menu – \$12 per person

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 – \$58 per platter (serves 10 guests)

Tea and coffee station - \$3 per person

*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.*



Buffet dinner

Our buffet dinner packages are perfect for more interaction between guest. I.e. serving themselves from a set table.
The buffet option appeals to all of your guests and creates a relaxed sharing atmosphere for your function.

MAIN

Fresh bread roll for each guest
Your choice of two items from the main meats buffet menu and three items from the sides menu

DESSERT

Your choice of two options from the dessert menu

BUFFET PACKAGE

Your choice of two mains, three sides and two desserts

\$70 per person –
50 minimum guests required
6 hour package

** Functions under 30 people (Monday - Friday) and under 50 people (Saturday & Sunday) incur a venue hire fee*

Buffet menu

MAIN

Meats (select two)

Whiskey braised brisket papardelle w' minted creme fraiche
Fennel and black peppered pork belly w' merlot and shallot jus (GF DF)
Roasted salmon fillets w' salsa fresca and lime wedges (GF DF)
Dukkha spiced roasted pork cutlet w' cucumber and garlic yoghurt (GF DF)
Pea, pumpkin and fetta stuffed mushrooms w' chive and basil pesto (GF DF)
Lemon peppered chicken supreme w' chimichurri sauce (GF DF)
Beef cheeks bourgingon w' prosciutto and button mushrooms (GF DF)

Sides (select three)

Mediterranean chickpeas w' red capsicum, artichokes and herb dressing (GF, DF, V)
White bean and preserved lemon mash w' baby sprouts (GF, V)
Black olive, tomato and pickled onion salad w' pearl cous cous (GF, DF, V)
Thyme and black pepper roasted sweet potato w' black quinoa (GF, DF, V)
Steamed cauliflower and broccoli w' rocket, goats cheese and freekah
Baby spinach w' mudgee fetta, sun dried tomatoes, toasted pinenuts and roasted kipfler potato (GF)

DESSERT

(select two)

Portuguese tarts
Apple and caramel sponge pudding
New York cheesecake drizzled w' strawberry and rhubarb syrup
Lemon meringue pie
Banana and caramel brandy snap baskets
Raspberry, mint and vanilla macadamia tulies

ENHANCEMENTS

Replace antipasto platters with 4 canapes from the hot and cold canape menu – \$12 per person
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 – \$58 per platter (serves 10 guests)
Tea and coffee station - \$3 per person

*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.*



Kids menu

kids options - only select one option.

LUNCH AND DINNER

(select one option for main and dessert)

Under 12 ONLY

MAIN

Fish and chips

Chicken nuggets and chips

Steak w' mash potato and corn

Sausages w' mash potato and peas

DESSERT

Rainbow jelly w' ice cream

Vanilla ice cream topped w' lollies

Your celebratory cake served w' fresh cream and berry coulis

KIDS MENU PACKAGE

\$18 per person

Ages 2 - 12 ONLY

** Functions under 30 people (Monday - Friday) and under 50 people (Saturday & Sunday)
incur a venue hire fee*

High tea

The perfect option for your bridal or baby shower

All tables clothed in white linen & white linen napkins

Served on our beautiful Maxwell & Williams High Tea stands

Registration desk & easle for seating plan included

TRADITIONAL HIGH TEA

Selection of finger sandwiches

Homemade scones w' jam and whipped cream

Sweet cupcakes w' butter cream icing

Selection of French pastries

Selection of sweet slices

Complimentary glass of sparkling wine on arrival

Twinings teas and gourmet coffee station

TRADITIONAL HIGH TEA PACKAGE

\$47 per person –

minimum 30 persons*

3 hour package

DEVONSHIRE HIGH TEA

Selection of finger sandwiches

Homemade scones w' jam and whipped cream

Chocolate brownie slices (GF)

Complimentary glass of sparkling wine on arrival

Twinings teas and gourmet coffee station

DEVONSHIRE HIGH TEA PACKAGE

\$37 per person –

minimum 30 persons*

3 hour package

ENHANCEMENTS

Bottled still or sparkling mineral waters (250ml) – \$3 per person

Fresh fruit skewers – \$4 per person

*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.*



Platters

The perfect addition to all functions. Enjoy a fresh fruit platter with your dessert or finish off your dinner with Local Cheese platters delivered to the bar. Note these platters compliment your menu and can not be combined as your menu option

CHEESE PLATTER

Local cheeses, locally made fruit paste, roasted nuts, dried and fresh assorted fruit and hand cut water crackers

\$60 per platter, serves 10 guests

FRESH FRUIT PLATTER

An assortment of fresh and dried seasonal fruit accompanied by roasted nuts and vanilla yoghurt upon request

\$58 per platter, serves 10 guests

DELI PLATTER

Local cheeses, deli meats, fresh cut vegetables, hand rolled dolmades, homemade relishes and fresh crusty bread rolls

\$58 per platter, serves 10 guests

ANTIPASTO PLATTER

Cured meats, local cheeses, house preserved vegetables, homemade dips, torn sourdough and hand cut water crackers

\$58 per platter, serves 10 guests

PLOUGHMANS PLATTER

Smoked meats, local cheeses, locally made fruit paste, house pickled onions, Locally grown olives, homemade pesto and torn sourdough

\$58 per platter, serves 10 guests

COLD MEAT PLATTER

Locally smoked Bourke St ham, Garden herbed roast chicken, Peppercorn and bay cured beef silverside, homemade relish and tomato jam and crusty bread rolls

\$82 per platter, serves 10 guests

SWEETS PLATTER

A mixture of mini muffins, slices and cakes

\$53 per platter, serves 10 guests

** Functions under 30 people (Monday - Friday) and under 50 people (Saturday & Sunday) incur a venue hire fee*

Beverage menu

WINE LIST

SPARKLING

First Ridge Sparkling Rosé

Mudgee, NSW

Think sweet strawberries and cream. This wine is bright with a lovely savoury finish the Hallmark of Sangiovese

\$30 bottle | \$8 glass

Craigmoor Cuvée Brut

Mudgee, NSW

Selected parcels of premium grapes have been blended for this fresh and elegant sparkling wine

\$40 bottle | \$8 glass

WHITE

Wild Oats Sauvignon Blanc

Mudgee, NSW

This is a vibrant wine delivering succulent, juicy tropical fruits

\$35 bottle | \$8 glass

Lowes Tinja Riesling

Mudgee, NSW

Lime, lemon and citrus, Zippy!

\$35 bottle | \$8 glass

First Ridge Vermentino

Mudgee, NSW

Think pineapple, pear and lemon created by partial oak fermentation finishing with a hint of anise and crisp citrus acidity

\$35 bottle | \$8 glass

Brown Brothers Moscato

Milawa, Victoria

A vibrant and mouth filling sherbet flavour (sweet)

\$35 bottle | \$8 glass

ROSÉ

First Ridge Rosé

Mudgee, NSW

Bright and crisp wine with a lovely savory finish

\$30 bottle | \$8 glass

RED

First Ridge Enzo (Sangiovese/Shiraz/Merlot)

Mudgee, NSW

Dark chocolate, cherries and plum, fresh spice with a subtle background of vanilla finishing with bright acidity and soft tannins

\$30 bottle | \$8 glass

Windowrie The Mill Merlot

Canowindra, NSW

Vibrant and displays cherry, mint and some lifted floral notes

\$35 bottle | \$8 glass

Printhie Cabernet Sauvignon

Orange, NSW

Generous cabernet complemented by savory oak and balanced structure

\$40 bottle | \$8 glass

Phillip Shaw Wire Walker Pinote Noir

Orange, NSW

A fruitful wine with a palate of cherries and spices giving a savory texture

\$40 bottle | \$8 glass

BEER AND CIDER

Lazy River Lager

\$6 bottle

Great Northern, Carlton Dry, Hahn Premium Light, XXXX Gold, Tooheys New

\$7 bottle

Corona, Peroni, Small Acres Cyder (Pear or Apple)

\$8 bottle

SPIRITS

Smirnoff Vodka, Jim Beam, Bundaberg Rum, Jack Daniels, Johnny Walker, Midori, Malibu, Bacardi, Southern Comfort, Baileys, Cointreau, Gin and Brandy

\$9 glass

SOFT DRINK & JUICE

Coke, diet coke, coke zero, lemon squash and lemonade, sparkling mineral water, tonic water, dry ginger ale, lemon lime bitters, orange juice, apple juice and pineapple juice

\$4 glass



Accommodation

THE BOAT HOUSE VILLA

Our on site accommodation is the perfect venue for you, your key note speaker, or a 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, second toilet, 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.

ONE NIGHT PACKAGE

\$280 per night (Sunday – Thursday ONLY)

Prices based on 4 guests

TWO NIGHT PACKAGE

\$265 per night (Sunday – Thursday)

\$365 per night (Friday & Saturday)

Prices based on 4 guests

CORPORATE TWO NIGHT PACKAGE - 2 GUESTS (1 X QB)

\$190 per night

(Sunday - Thursday ONLY)

Prices based on 2 guests

ENHANCEMENTS

Continental breakfast – \$25 per person

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

Honeymoon package (serviced villa, bottle of champagne, chocolates and
continental breakfast) - \$100

Contact

STAFF

Director/Owner: Pamela & Peter Scott

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,
PLEASE CALL
ANYTIME TO MAKE
AN APPOINTMENT

*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

GUEST NUMBERS & VENUE HIRE

- Minimum numbers of 30 guests are required for weekday functions (Monday to Thursday) when booking the function centre (all rooms except the Boardroom). If your event has under 30 guests a venue hire fee of \$200 is required.
- A minimum of 50 guests is required to book the function centre on Friday evenings, Saturdays and Sundays. All bookings will incur a minimum charge of 50 guests or \$1500 whichever is greater.
- The minimum numbers/charge may be negotiated based on the nature of your event. 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. Final numbers can not be reduced within seven (7) days of the event.

PARKING

- There is unlimited parking within the Estate, close to the function centre. Disabled parking is available.

FOOD ALLERGIES

- 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.
- Please note additional charges may apply for some dietary requirements
- Please note that occasionally we are unable to cater for lifestyle/trending dietary requirements.

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.
- 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 function centre.

- 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.

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).

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 when booking your function. Additional fees may apply if your function exceeds the duration set.
- Catering for corporate functions may either be booked as a half or full day catering package. Functions of 6 hours or less may book the half day catering package.
- Functions of 6 to 8 hours are required to book the full day catering package regardless of catering requirements.
- Functions longer than 8 hours in duration may attract additional fees to cover staff cost.

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 and Christmas Eve.

CANCELLATION & DATE CHANGES

- All cancellations within 21 days of the event forfeit the venue deposit.
- All cancelled events will incur a \$50 cancellation fee which will be deducted from the deposit paid prior to being reimbursed.
- 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*. Your event is not confirmed until the deposit is paid.
- 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 advise us of any electronic transfer payments by calling 02 6882 2111 or emailing events@lazyriverestate.com.au
- 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 function centre & 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 2019 - 2020.
- If you are interested in booking a function for 2019 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 2019 package will be available.

Lazy River
Estate

lazy river
EVENTS
∞

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

6882 2111 • EVENTS@LAZYRIVERESTATE.COM.AU