

*Lazy River*  
Estate

2019 Wedding  
package

*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

Congratulations on your engagement and thank you for considering Lazy River Estate for your wedding day.

Situated only five minutes from Dubbo, our secluded and ever peaceful Estate captures a magical ambience for your special day. With the backdrop of our exclusive Hippo Beach along the banks of the Macquarie River and our Cellar Door function centre overlooking the picturesque vineyard, we have a variety of Wedding Packages to select from to create your perfect day. When booking your Wedding at Lazy River, the Estate is exclusively your venue for the day, creating a private and intimate atmosphere for you and your guests whilst receiving the highest service and individual attention from our friendly and professional staff.

Our beautiful function centre has polished concrete floors, rammed earth walls, floor to ceiling windows with expansive views over the vineyard towards the Macquarie River and a gorgeous timber deck covered in vines and fairy lights which makes the perfect setting for pre-dinner drinks and canapés. The atmosphere and location of Lazy River offers an intimate, peaceful and romantic setting as well as an infinite number of locations for your wedding photos.

Guests will remember your celebration not only for the amazing views, but also for the ambience, flair and elegance, and sumptuous food. We serve a modern Australian style menu with an emphasis on flavour, diversity and originality and focus strongly on sourcing fresh and seasonal local produce. We have a range of menu packages to suit any taste and budget - but if you still can't find what you are looking for, we are more than happy to work with you to create your own menu that really is truly unique.





# 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
- Access to the entire Estate exclusively

## WEDDING INCLUSIONS

- Ultimate ceremony location on the banks of the Macquarie River
- White cloth to decorate Arbour
- Handcrafted pews (seating up to 40 people)
- 4 x wine barrels at the Ceremony area
- Signing table
- Unlimited photo opportunities and locations
- 50 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	Cocktail	Sit down
Cellar door	250	140

*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.*





# Lunch weddings

Enjoy an all day celebration with family and friends with our long Lunch Wedding packages. Designed to capitalise on warm days in winter or a long lunch with your closest friends.

## ON ARRIVAL

Your choice of two canapes from the hot & cold canape menu (page 7)

## MAIN

Fresh bread roll for each guest

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

## DESSERT

Options as per below

### LUNCH PACKAGE – OPTION 1

As per above and your choice of two items from the dessert menu served alternate drop

\$68 per person –  
minimum 50 persons\*  
6 hour package

### LUNCH PACKAGE – OPTION 2

As per above and your wedding cake served with fresh cream and berry coulis to each guest

\$65 per person –  
minimum 50 persons\*  
6 hour package

### LUNCH PACKAGE – OPTION 3

As per above and your wedding cake cut and plated for the 'sweets' table

\$59.50 per person –  
minimum 50 persons\*  
6 hour package

\* weddings under 50 people must be held Monday - Friday



# Lunch menu

## ON ARRIVAL

Select 2 canapes from the hot & cold Canape menu (page 7)

## 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.*



# Cocktail weddings

If you are not interested in sitting down to a two or three course meal on your Wedding day, our Cocktail packages will suit you perfectly. A easy alternative for the relaxed bride looking for a laid-back alternative to a formal sit down event.

## ON ARRIVAL

Your choice of five canapes from the hot & cold canape menu

## MAIN

Your choice of two items from the substantial canape menu  
(each guests receives both substantial choices)

## DESSERT

Options as per below

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### COCKTAIL PACKAGE – OPTION 1

As per above and your choice of two items  
from the dessert canape menu

\$79 per person –  
minimum 50 persons\*  
8 hour package

### COCKTAIL PACKAGE – OPTION 2

As per above and your wedding cake cut  
and plated for the 'sweets' table

\$69 per person –  
minimum 50 persons\*  
8 hour package

*\* weddings under 50 people must be held Monday - Friday*



# 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

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# Set menu weddings

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

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## TWO COURSE PACKAGE

(entree/main or main/dessert)

\$79 per person – minimum 50 persons\*

8 hour package

## THREE COURSE PACKAGE

(entree, main & dessert)

\$89 per person – minimum 50 persons\*

8 hour package

*\* weddings under 50 people must be held Monday - Friday*



# 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 lamb 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

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# Banquet weddings

Our Banquet Wedding 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 or share platters appeals to all your guests and creates a relaxed sharing atmosphere for your Wedding reception.

## STARTER

Variety of cheese and antipasto platters served with warm breads and homemade crackers served 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

Options as per below

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### BANQUET PACKAGE – OPTION 1

As per above and your choice of two items from the Dessert menu, served alternate serve

\$89 per person –  
minimum 50 persons\*

8 hour package

### BANQUET PACKAGE – OPTION 2

As per above with your wedding cake served with fresh cream and berry coulis to each guest

\$79 per person –  
minimum 50 persons\*

8 hour package

### BANQUET PACKAGE – OPTION 3

As per above with your wedding cake cut and plated for the 'sweets' table

\$75.50 per person –  
minimum 50 persons\*

8 hour package

*\* weddings under 50 people must be held Monday - Friday*



# Banquet menu

## STARTER

Marinated feta, 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 – \$85 per platter (serves 10 guests)

Tea and coffee station - \$3 per person

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# Premium weddings

The ultimate wedding package combining all aspects of the perfect evening. You and your guests will enjoy canapes during pre-dinner drinks and be waited on for two - three courses throughout the evening. Enjoy the flexibility of three different dessert options and relax knowing that your guests will be impressed with your menu choices.

## CANAPES

(served over 1 hour during pre-dinner drinks)

Your choice of four canapes from the hot and cold options available on page 7

## ENTREE

Your choice of two items from the Entree menu on page 9, served alternate drop

## MAIN

Your choice of two items from the Main menu on page 9, served alternate drop

## DESSERT

Options as per below

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### PREMIUM PACKAGE – OPTION 1

As per above with your choice of two items from the Dessert menu on page 9, served alternate drop

\$107 per person –  
minimum 50 persons\*

8 hour package

### PREMIUM PACKAGE – OPTION 2

As per above with your wedding cake served with fresh cream and berry coulis to each guest

\$99 per person –  
minimum 50 persons\*

8 hour package

### PREMIUM PACKAGE – OPTION 3

As per above with your wedding cake cut and plated for the 'sweets' table

\$96 per person –  
minimum 50 persons\*

8 hour package

*\* weddings under 50 people must be held Monday - Friday*



# Kids menu

Chosen with each package for children under 12 attending your Wedding.

## 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

\$23 per person

Ages 2 - 12 ONLY

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# Platters

The perfect addition to all Wedding Packages. Enjoy a fresh fruit platter with your dessert or finish off your dinner with Local Cheese platters delivered to the bar.

## 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

\$58 per platter, serves 10 guests

## DELI PLATTER

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

\$58 per platter, serves 10 guests

## ANTIPASTO PLATTER

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

\$58 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

\$58 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

\$58 per platter, serves 10 guests

*\* weddings under 50 people must be held Monday - Friday*



# 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 your wedding. You may choose to use the accommodation for family to stay both nights or the bride might like to stay the evening prior to the wedding with her bridesmaid, get ready in the Boat House in the morning, then return as newlyweds the evening of your wedding to a luxurious honeymoon suite.

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.

Every effort is made to give couples getting married at Lazy River first preference to book the Boat House Villa, either for themselves or for family and friends however, in some circumstances the accommodation may not be available. If you would like to book the Boat House Villa, please make a booking as soon as possible to avoid disappointment.

## TWO NIGHT PACKAGE

\$265 per night (Sunday – Thursday)

\$365 per night (Friday & Saturday)

prices based on 4 guests

## ENHANCEMENTS

Continental breakfast – \$23 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](mailto:events@lazyriverestate.com.au)

[www.lazyriverestate.com.au](http://www.lazyriverestate.com.au)

[www.facebook.com/lazyriverestate](https://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

### VENUE HIRE

- The venue hire fee for your wedding ceremony & reception is \$1500. This fee gives you and your guests exclusive use of the entire Estate including Hippo Beach for your ceremony, the Vineyard for photos and Function Centre for your reception.

### SET-UP

- Please note that we cannot guarantee availability of the venue for set-up the day before your wedding. If the Function Centre is available the day prior to your wedding you are welcome to come and set your table & room decorations at a time arranged with the Functions Coordinator (notice will not be given until 2 weeks prior to your wedding).
- If the venue is not available the day prior to your wedding you will need to arrange family/friends to set the room up on the morning of your wedding (8am - 12pm). Available Lazy River staff will also assist in the setup.
- If you are hiring a decorator, please ensure that you check availability of the venue with the Functions Coordinator prior to arranging a set-up time with your decorator.
- Chair covers and sashes need to be put on by you/ family/ friends during your set-up time and removed at the conclusion of your wedding.

### ROOM CAPACITY

- Our reception room within the Function Centre comfortably seats 120 guests, (maximum capacity seated inside is 150 guests) and up to 300 guests for cocktail/stand-up weddings. During the warmer months the deck area is able to be used, expanding seating capacity to approximately 220 guests.
- Please note that these numbers are a guide only as there are many different ways in which the room can be set up & we will do our absolute best to accommodate your guest numbers.

### 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.

### CANCELLATION & DATE CHANGES

- Date changes are permitted with no penalty up to 12 months prior to the function. Date changes within 6 months will forfeit the deposit and will be required to pay another deposit to secure the new date.

- Weddings cancelled within 6 months of the wedding date will be required to pay the remainder of the venue hire fee.
- All cancelled weddings will forfeit their deposit.

### GUEST NUMBERS

- Monday - Thursday minimum of 30 guests (adults only)
- Friday - Sunday minimum of 50 guests (adults only)
- If you have under the minimum number of guests you will be charged for the 30/50 guests required to host your Wedding at Lazy River Estate.

### PARKING

- There is unlimited parking within the Estate, close to the Function Centre.

### 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.

### THE MENU

- We have a wide range of canapés, entrees, mains & desserts to suit all bridal couples. The configuration & style is wholly dependent on what you would like served on your special day. We can customise our menu to suit your specific requirements and personal style. Your celebrations is as important to the Lazy River team as it is to you & your guests.
- We ask that you please select the menu at least 4 weeks prior to your wedding.
- All menus are a guide only & will vary with seasonal produce 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 that we do not 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.



- Please confirm the number of service provider meals at the same time you confirm final guests numbers. Service providers are served in the board room and are charged at \$45 per person.

## 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 (bar tab)
- Under licensing laws, no beverages (alcoholic) 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
- 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).

## PAYMENTS

- A deposit of \$1000 is payable on booking in order to confirm your wedding which 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 fourteen (14) days prior to the function.
- The balance owing will be based on the final number of guests advised to the Functions Coordinator fourteen (14) 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](mailto:events@lazyriverestate.com.au) to advise us of any electronic transfer payments.

## OFF-PEAK SPECIALS

- Winter Weddings: Weddings booked & confirmed for the winter months of June & July will pay a reduced amount of \$1000 for the Venue Fee. This is a saving of \$500.
- Lunch Weddings\*: Reduced venue Fee of \$1000 as well as special package rates \*Saturday bookings incur the full \$1500 venue hire fee.

## PUBLIC HOLIDAYS & WEEKENDS

- Public Holidays: Please note that a 15% surcharge on the cost of the food applies for Weddings held on public holidays. This fee is also applied to weddings on New Year's Eve and Christmas Eve.

## VALIDITY

- Please note that the prices included in this package are valid only for weddings held in 2019.
- If you are interested in booking a function for 2020 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 2020 package will be available.



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