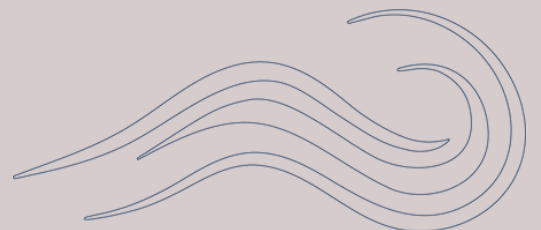


# WEDDINGS



THE  
PAVILION  
KIAMA





# VENUE FEATURES

The Pavilion Kiama offers you the ideal reception space to compliment your perfect day whether your looking for a creative blank canvas or a carefully curated package our wonderful wedding team will help you to create a truly memorable day!

- Exclusive use of the Pavilion during your wedding reception
- Catering for up to 300 people
- Award winning wedding catering by Culinarius Catering & Fine Foods
- Norfolk Room with polished timber floors
- Panoramic ocean and Surf Beach views
- Various floor plan options including round or trestle tables
- Private entrance and room with refreshments on arrival for the bridal party
- Private use of bridal suite on site
- Wet weather ceremony location option
- Central Kiama location
- Local accommodation provider discounts available with a confirmed booking all within walking distance
- Wrap around veranda for views and fresh air
- Large stage and dance floor areas with an abundance of natural light
- Sails and fairy lights in the ceiling of main room, festoon lights in foyer
- Data projector, screen and full audio visual system
- Lectern and microphone
- Ceremony location options close by the Pavilion
- Professional wedding coordinator to assist you
- Ample free parking



# WEDDING PACKAGE INCLUSIONS

- Exclusive use of The Pavilion during your wedding reception
- Your choice of 3 menu options
  - Cocktail, Sit down or Shared feast
- Fully service 5 hour wedding reception
- Beverage package with upgrades available
- Cut and service of wedding cake as required
- Special dietary requirements catered for
- Crisp white linen with skirted bridal table
- Stylish glassware, plates and cutlery
- Impeccable service by caring professional wait staff
- Champagne Cocktail on arrival
- Coffee and specialty teas
- Chair covers and sash - color choices available to suit your theme
- Private room for bridal party
- Beautiful trio of cake stands
- Clear acrylic table numbers



# DELUXE COCKTAIL MENU

## COLD SELECTION

- Pacific Oysters 2 ways: \* freshly shucked with Soy and Sesame (GF) \*traditional Kilpatrick (GF)
- Prawn served on potato rosti with avocado salsa (GF)
- Thai beef rolls served on Asian spoons (GF)
- Peking duck pancake
- Vegetarian Vietnamese rice paper rolls with hoisin sauce (GF) (Vegan)
- Assorted Sushi selection with soy and wasabi

## HOT SELECTION

- House made mini gourmet pies with assorted fillings
- Vegetarian mini spring rolls with sweet chilli soy sauce (Vegan)
- Mexican beef and bean cigars (GF)
- Mushroom and Risotto Parmesan balls with garlic aioli (GF)
- Crunchy Thai chicken and peanut cakes
- Lamb Kofta marinated in rosemary on skewer with tzatziki (GF)
- Mini Burger of your choice (Wagyu beef, Thai chicken, lentil, gourmet hot dog)

Your Selection of one substantial canape per guest

- Hokkien noodles with Asian vegetables (V)
- Traditional Caesar salad with grilled chicken
- Pappardelle with slow cooked brisket
- Seafood risotto with prawns, octopus and salmon (GF)
- Vietnamese style vermicelli salad topped with Chicken, prawn and vegetarian spring rolls
- Beer battered fish & chips with fresh lime and citrus mayo in bamboo cones
- Mexican fish tacos with house made slaw and mayo

## SWEET SELECTION

- Chocolate dipped strawberries
- Locally produced Gourmet Gelato selection served in martini glass with chocolate dipped strawberry



# SIT DOWN MENU

## On Arrival

- Chef's selection of fresh seasonal canapes (2 per person)

## Entree - Choose 2

- Corn Cake with chunky avocado salsa, fresh dill and a smoked Salmon rosette
- Roasted Peking style Duck drizzled in sweet soy and sesame oil dressing with crisp julienne vegetables rolled in a house made Crepe served with micro herbs
- Thai Beef Salad with a mesclun of assorted green leaves with fresh mint, Thai basil, coriander and bean shoots. Topped with tender marinated beef and complimented with our own secret Thai dressing
- Double roasted Pork Belly served with apple slaw
- Tagliatelle with caramelised fennel, smoked trout and crème fraiche
- Mixed Wild Mushroom Risotto with freshly shaved Parmesan (suitable for vegetarian and gluten free guests)
- Vine ripened baby tomato and goats cheese Tart with a seed crust (suitable for vegetarian guests)

## Dessert - Choose 2

- House baked petit Sticky Date Pudding served with warm butterscotch sauce and local handcrafted vanilla bean gelato
- Macadamia and Wattle seed Praline Cheesecake with caramel gelato, toffee shards and crème caramel jus
- Apple and Fig Strudel with vanilla bean and marinated baby fig gelato with a drizzle of Lily pilli conserve
- Chocolate Ganache Tart with fresh seasonal berries and local double cream
- Burnt toffee and vanilla bean Crème Brulee with Coffee Gelato and edible flowers
- Locally grown Rhubarb and Raspberry nutty Crumble with Vanilla Bean Ice Cream
- Refreshing lemon and lime curd Tart served with double cream and seasonal fresh berries
- Locally produced Gelato selection served in a martini glass with a chocolate dipped strawberry

## The Main Event - Choose 2

- Lamb Rump stuffed with bacon and leek served with kumera mash, steamed greens, grilled mushrooms and a port wine jus
- Ricotta filled chicken breast with fresh parmesan, sundried tomato served on a local seasonal vegetable medley of sweet potato, carrots, potatoes, zucchini and red capsicum baked in garlic, local olive oil, South Australian pink rock salt and rosemary topped with a lemon salsa verde dressing
- Beef Cheeks slowly cooked in Tomato, Red Wine and Seasonal Vegetables with a Parsnip Puree and Steamed Seasonal Greens
- Pan seared Tasmanian salmon fillet served with potato chats roasted in olive oil and rosemary with steamed greens with a lime butter drizzling
- Baked Trout Tarator Style with a tahini and yoghurt dressing, freshly chopped herbs and walnuts, and a hint of chilli
- Slow Roasted Pork glazed with Asian spices and palm sugar. Served with a timbale of coconut rice with steamed Asian greens. With a sticky plum sauce

# SHARED FEAST MENU

On Arrival Chef's selection of fresh seasonal canapes (2 per person)

In the center of each table for guests to share:

- Your selection of 3 Entrees
- Your selection of 2 Mains
- Freshly steamed seasonal Vegetables
- Potato baked in rosemary rock salt and olive oil

Entree (placed in the centre of each table for guests to share) Please select 3 of the following:

- Prawn served on potato rosti with avocado salsa
- Petit savoury tartlets with local Pecora fetta, caramelised onion and beetroot
- Vegetarian Vietnamese rice paper rolls with Asian dipping sauce
- Bruschetta: topped with roma tomatoes, balsamic, olive oil, fresh basil & shaved Parmesan
- Bruschetta: topped with basil pesto, roast capsicum & shaved parmesan
- Bruschetta: topped with pancetta, marinated mushrooms and crumbled local Pecora fetta
- Peking duck pancake with crunchy Asian vegetables
- King prawn with mango and capsicum salsa served on Asian spoon
- Thai beef rolls with julienne vegetables, mint soy dressing served on Asian spoons
- Wild mushroom and mozzarella arancini balls with roasted garlic aioli
- Hand rolled Vietnamese spring rolls with shredded coconut & chicken Breast with namjim
- Tempura Prawns served on skewer with lime mayonnaise
- Spicy pork belly with apple slaw
- Moroccan beef and date filo cigars with minted tzatziki
- Grilled Lamb served on skewer with minted yoghurt

Please select two meat dishes

- Ricotta filled chicken breast with fresh parmesan, sundried tomato topped with a lemon salsa verde dressing
- Lamb Rump stuffed with bacon and leek with a port wine jus
- Beef Cheeks slowly cooked in Tomato and Red Wine
- Pan seared Tasmanian salmon fillet with a lime butter drizzling
- Baked Trout Tarator Style with a tahini and yoghurt dressing, freshly chopped herbs and walnuts, and a hint of chilli
- Slow Roasted Pork glazed with Asian spices and palm sugar. With a sticky plum sauce

Accompaniments

- Potato baked in rosemary rock salt, garlic and olive oil
- Freshly steamed seasonal Greens with toasted almonds
- Fresh mixed leaf salad with a balsamic and vinegar dressing
- Sourdough bread while guests are being seated

Dessert option - To share in the centre of each table

- House made slices platter for guests to share including salted caramel, cherry ripe, rocky road, chocolate brownie, apple crumble, pecan to name a few
- Fresh seasonal fruit and gourmet cheese platter with crackers

Dessert option 2 - Alternate drop, select 2 deserts from the from the sit down menu



## Beverage Package Selection :

- Champagne Cocktail on arrival
- Moore's Creek Sparkling Brut
- Moore's Creek Sauvignon Blanc
- Moore's Creek Chardonnay
- Southern Highlights Moscato
- Southern Highlights Cabernet Merlot
- Moore's Creek Shiraz
- House Beer Selection
- Soft Drinks
- Orange Juice
- Mineral Water
- Ice

### Deluxe Cocktail Menu with 5 Hour Beverage Package

Minimum 80+ Guests	= \$135.00 per person inc. GST
Children 17 years and under with juice & soft drinks only	= \$105.00 per person inc. GST

### Sit Down Menu with 5 Hour Beverage Package

2 Course - 80 + guests	= \$139 per person including GST
3 Course - 80 + guests	= \$149 per person including GST
Children Under 10 with children's meal, juice and soft drink	= \$85
Children 10-17 years with adult's meal, juice and soft drink - 2 course	= \$105 or 3 course = \$115

### Shared Feast served in center of each table and 5 hour beverage package

2 Course - 80 + guests	= \$160 per person including GST
3 Course - 80 + guests	= \$170 per person including GST
Children Under 10 with children's meal, juice and soft drink	= \$85
Children 10-17 years with adult's meal, juice and soft drink - 2 courses	= \$115 or 3 courses = \$125

All prices are subject to change without notice / Menu items may change due to seasonal availability / All prices are inclusive of GST / Special Menu Prices apply for Public Holidays



### Optional Additions - price per person

Extended hour	
Extend your wedding night for an extra hour	\$20.00 pp
Beer upgrade	
Upgrade your house beer package to our premium selection of beers. Including Corona, Great Northern, Peroni and 150 Lashes	\$12.50 pp
2 Hour Cocktail Bar	
Impress with popular cocktails and unique recipe	\$30.00 pp
Grazing Table	
With gourmet cheese selection, antipasto, marinated vegetables, nuts, olives, dips, continental meats, seasonal fruits, crackers lavosh and breads	\$25.00 pp
Fresh Seafood Platter with peeled Prawns, shucked Oysters, char-grilled Octopus, smoked Salmon & capers and Spanish onion & lime mayonnaise fresh lemons & limes	\$30.00 pp

## Outdoor ceremony locations for your consideration

The Stables @ The Pavilion  
2 Bong Bong street, Kiama



Minnamurra River  
154 Charles Ave, Minnamurra



Bonaira Native Garden  
Allambie Cres, Kiama



Black Beach Old School  
Shoalhaven Street, Kiama



For further Information and enquiries please contact our  
friendly wedding team



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THE  
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