



Wedding Packages



A day to remember

**CONGRATULATIONS AND THANK YOU
FOR CONSIDERING PAVILION ON
NORTHBOURNE FOR YOUR WEDDING
CEREMONY & RECEPTION.**

Say "I do" in one of Canberra's most striking wedding venues - our lush, light-filled tropical Garden Atrium. Because it's fully enclosed and climate-perfect all year round, you'll never need a wet weather backup plan. Rain, hail or shine, your ceremony unfolds exactly as you pictured it.

From an intimate cocktail celebration to a three-course banquet for your nearest and dearest, our Head Chef tailors our menus using the finest regional and seasonal produce served within steps of your ceremony, so your guests never have to leave the Hotel.

And because your reception and your guests can stay the night, the celebration doesn't have to end when the toasts do. Unwind in our spa suite with sparkling, and a full buffet breakfast the next morning, while family and friends enjoy discounted accommodation just steps from the celebrations.

Ceremony & Celebrations

CEREMONY

\$1,500

Exchange your vows surrounded by our lush, light-filled tropical Garden Atrium a fully enclosed, weatherproof setting available all year round, so you'll never need a backup plan. Just the wedding you always pictured, rain or shine.

INCLUDES

20 white covered chairs with sash Merbau arbor with an artificial floral corner piece

GARDEN BRIDAL SHOWER HIGH TEA

\$65 per guest

- ▶ Glass of sparkling on arrival
- ▶ Selection of finger sandwiches
- ▶ Petite pastries & tarts
- ▶ Scones w/ jam & cream
- ▶ Fresh fruit platter
- ▶ Assorted teas & coffee

Minimum of 15 guests

WET WEATHER CEREMONY

\$250 venue hire
(non-refundable)

Exchanging your vows off-site but celebrating your reception with us? Secure our Garden Atrium as your guaranteed wet weather backup, so however the day unfolds, your celebration is covered.

Ceremony time limitations vary according to venue





Cocktail

\$99 per person

Minimum 15 guests

INCLUDES

- ▶ Choice of 10 canapés
- ▶ 2 hour beverage package
- ▶ Dedicated Wedding Planner
- ▶ Cocktail rounds with coloured sash
- ▶ Lectern & microphone
- ▶ Complimentary car parking for all guests

Classic

\$155 per person

Minimum 40 guests

INCLUDES

- ▶ 2 course alternate serve menu
- ▶ One bottle of red & white wine and two jugs of soft drink per table
- ▶ Wedding cake cut & served to table
- ▶ Chair covers & coloured sashes
- ▶ Wedding table backdrop & fairy lights
- ▶ Personalised menu
- ▶ Dance floor
- ▶ Bridal party drinks & canapés served in pre-reception space
- ▶ Lectern & microphone
- ▶ Dedicated wedding planner
- ▶ Wedding menu tasting for 2
- ▶ Overnight accommodation for the couple in a suite with a bottle of sparkling on arrival & buffet breakfast for the newlyweds
- ▶ Complimentary car parking for all guests
- ▶ Venue hire
- ▶ Family & friends discounted accommodation rates
- ▶ Tea & coffee





Premium

\$189 per person

Minimum 40 guests

INCLUDES

- ▶ Canapés on arrival
- ▶ 3 course alternate serve menu
- ▶ 5-hour selected beers, wines, sparkling, soft drinks & OJ
- ▶ Wedding cake cut & served to table
- ▶ Chair covers & coloured sashes
- ▶ Wedding table backdrop
- ▶ Personalised menu
- ▶ Dance floor
- ▶ Bridal party drinks & canapés pre-reception
- ▶ Lectern & microphone
- ▶ Dedicated wedding planner
- ▶ Wedding menu tasting for 2
- ▶ Overnight accommodation for the couple in a suite with a bottle of sparkling on arrival and buffet breakfast for the newlyweds.
- ▶ Complimentary buffet breakfast
- ▶ Complimentary car parking for all guests
- ▶ Venue hire
- ▶ Family & friends discounted accommodation rates
- ▶ Tea & coffee

Set Menu

ENTREES

Pan fried potato gnocchi
w/ blue cheese cream, semi
dried tomato & basil oil

Grilled haloumi
w/ green pea cous cous &
Mediterranean marinated
vegetables

Smoked salmon nest filled
w/ tiger prawn's, crème fraiche
chives & a citrus garnish

House smoked chicken breast
w/ cucumber ribbons,
shredded mango, crisp rice
noodle & nam jim dressing

Bresaola
w/ grissini, caramelised figs,
redcurrant glaze & a soft feta
crumble

MAIN

Slow cooked lamb shank
w/ Paris mash, garden
vegetables & a balsamic &
red wine sauce

Sautéed chicken supreme
w/ honey mustard cream, crisp
sweet potato shards & garden
vegetables

Seared Western Australian
barramundi fillet w/ Belgium
Congo potato, kale, oven
roasted tomato & salsa verde

Roast scotch fillet of beef
w/ Yorkshire pudding,
dauphinoise potato, roasted
baby carrots & onion jus

Succulent pork loin adobo style
w/ parmentier vegetables spiced
apple puree & red wine jus

DESSERT

Lemon crème brulee
w/ berry compote and biscotti

Poached honey saffron
& orange pear filled
w/ mascarpone & almond tuile

Sticky date pudding
w/ butterscotch sauce & vanilla
bean ice cream

Flourless chocolate cake
w/ whipped cream &
strawberry compote

White chocolate blueberry
bread & butter pudding
w/ vanilla bean ice cream

Canape Options

HOT CANAPÈS

Fried calamari w/ garlic
parsley mayonnaise

Beer battered Australian
prawns, gremolata salsa (GF)

Chicken lemon skewers
w/ lemon oil (GF)

Mushroom arancini
w/ goats curd

Minced lamb skewers
w/ tzatziki (GF)

Char grilled Italian sausages

Harissa rubbed chicken
skewers w/ lime yoghurt

Pork dumplings
w/ honey sesame glaze

Italian meat balls
w/ peperonata

Yakitori seafood dumplings

Crumbed fish finger
w/ garlic aioli

Cajun shrimp on toast

Australian prawns
and chorizo skewers

COLD CANAPÈS

Chicken liver parfait on brioche

Grissini w/ basil and prosciutto

Smoked salmon crepe
w/ basil cream cheese

Coriander crab meat tartlet

Roast vegetable frittata
w/ basil crème fraiche (V) (GF)

Beef tataki on garlic crouton
w/ salsa

Rosa Avocado mousse tartlet
w/ lemon jam (V)

Cherry tomatoes, bocconcini
and basil pesto on a parmesan
bun (V) (GF)

Eggplant, spinach, artichoke
and ricotta rotolo (V) (GF)

Prosciutto and melon (GF)

Pulled pork and apple crostini

DESSERT CANAPÈS

Banoffee pie

Apple berry crumble
lemon meringue

Mini cupcakes

Chocolate eclairs

Rocky road

Raspberry lamingtons

Macaroons

Profiteroles

Beverage Packages

House Package

BEER

Carlton Draugh
Carlton Zero
Cascade Light
Great Northern Super
Crisp (MID)
Tooheys Extra Dry

The Drover - Riverina, NSW
(Choose 2 White & 2 Red) * default selection

WHITE

Sauvignon Blanc
Semillon Sauvignon Blanc *
Pinot Grigio
Moscato
Pink Moscato

SPARKLING

Estate Range Brut Cuvee - Yarra Valley, VIC

CIDER

Strongbow Original

RED

Cabernet Sauvignon
Shiraz Cabernet *
Shiraz
Dolcetto
Merlot *

Non-Alcoholic

Soft drink & Juice



Beverage Packages

Premium Package

BEER

Corona
Heineken
Peroni
Great Northern Super Crisp (MID)
Cascade Light

Wines

WHITE

3 Tales Sauvignon
Blanc-Marlborough NZ Plus one
selection from "The Drove" range

ROSE

"The Drover" Rose - Riverina, NSW

Non-Alcoholic

Soft drink & juice

CIDER

Strongbow Original
Mercury Passionfruit or
Blackcurrent Cider

RED

Long Rail Gully Shiraz - Canberra
District, ACT Plus one selection
from "The Drove" range

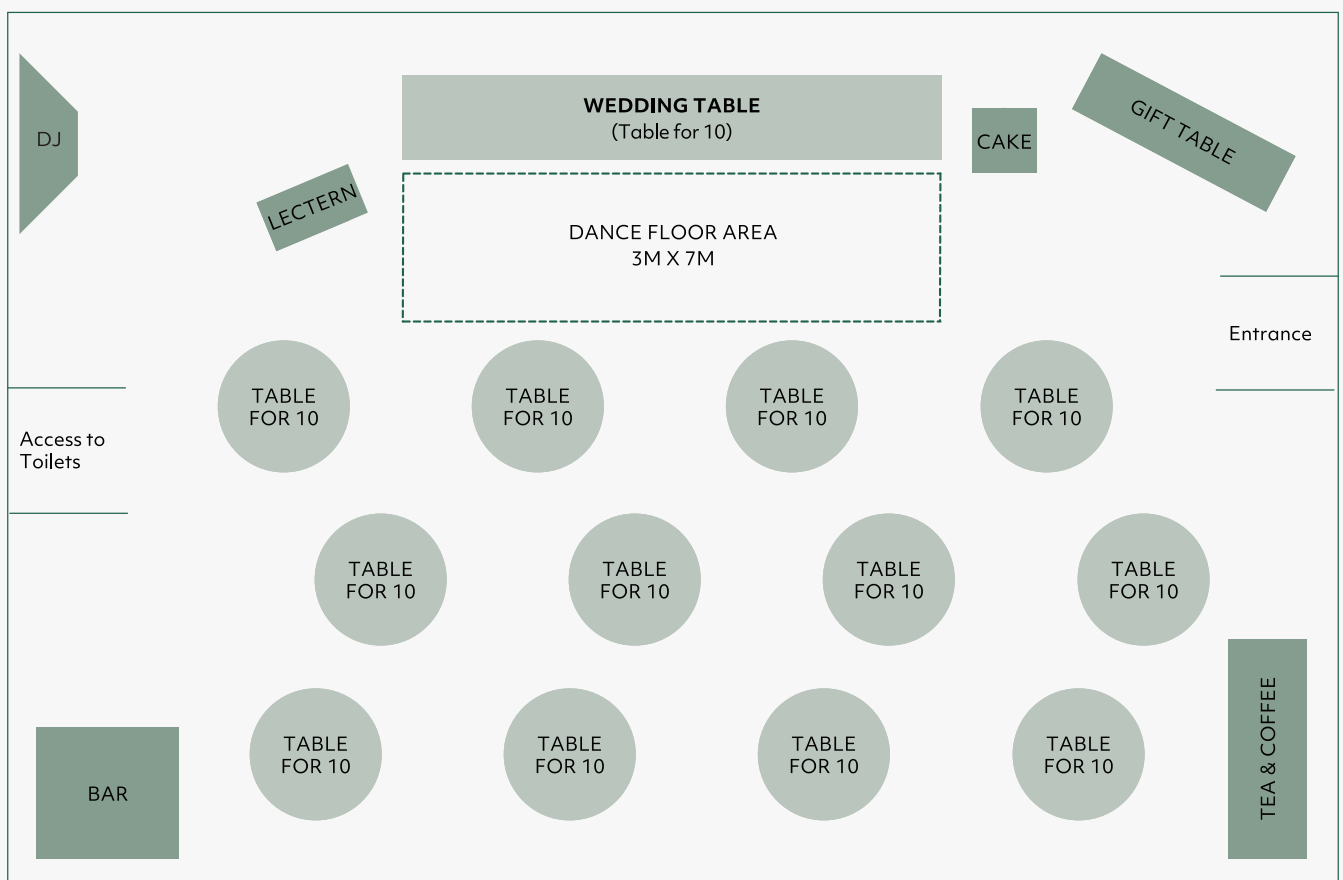
SPARKLING

"Allegra" Prosecco - Riverina, NSW





Four Seasons Floor Plan



120 pax with dance floor
150 pax without dance floor



capital
hotels



Location

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