



WEDDING PACKAGES





A DAY TO REMEMBER

CELEBRATE THIS LIFE EVENT IN STYLE WITH OUR TROPICAL GARDEN ATRIUM PROVIDING A UNIQUE BACKDROP FOR A MEMORABLE CEREMONY.

From an intimate and elegant celebration for two, to a gathering with family and friends, Pavilion on Northbourne provides the perfect backdrop for your momentous occasion.

Work with our Executive Chef to tailor a menu perfect for you. Be it a stand up cocktail event, a five course degustation meal with matching wines or a banquet for your nearest and dearest, your chosen menu will feature the finest regional and seasonal produce expertly prepared by our chefs.

Complete your day and unwind in a luxurious spa suite at any of our

properties, complete with champagne, chocolates and room service breakfast.

Looking for accommodation for your guests? Capital Hotel Group is delighted to provide you, your friends and family with a special 20% discount off our best available rate at any of our properties. You can book via our website www.capitalhotelgroup.com.au using the special discount code: WEDDING

For more information on how we can tailor your needs to make this special day even more memorable, please call Sharfel on 02 6250 91587

ONE FAB DAY

8.30am

Enjoy a relaxing champagne breakfast in your room or sit amongst the trees & feast on a full buffet in the Atrium Restaurant.

10.00am

Have your hair stylist & make-up artist meet you in one of our beautiful suites, & enjoy being pampered whilst enjoying a champagne with your girls.



12.30pm

A light bite to eat to keep you fuelled for what's to come.



2.30pm

Get married amongst tropical greenery surrounded by your loved ones.

3.15pm

Depart as newlyweds for photos at your chosen location.



5.30pm

Arrive back at the Pavilion on Northbourne, & enjoy a quiet moment with your wedding party in a private suite, with beverages & canapes in their own exclusive area of the stunning atrium.



6.30pm

Your guests are escorted into the Four Seasons Room, and see your magical wedding reception styling vision come to life.

6.45pm

You are announced as newlyweds as you make your big entrance into your wedding reception.

7.00pm

Entrees are served and speeches commence.

8.00pm

Entrees are served and Main course is served.

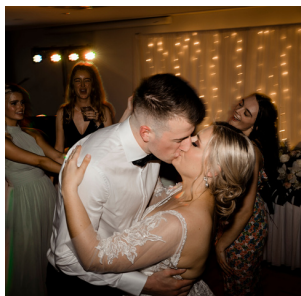
8.30pm

Cut the wedding cake and take your first dance.



9.10pm

After more speeches and dancing, dessert is served.



9.30pm

Dance the night away with your family and friends.

11.30pm

Say your goodbyes and depart to your room.

PAVILION ON NORTHBOURNE

CEREMONY & CELEBRATIONS

CEREMONY

\$1,000

A tropical garden as the backdrop and your nearest and dearest around you as you and the love of your life exchange vows. Just the way you always dreamt it would happen

20 white covered chairs with sash
Merbau arbor with a floral corner piece

WET WEATHER CEREMONY

\$250 venue hire (non-refundable)

Ceremony time limitations vary according to venue

GARDEN BRIDAL SHOWER

HIGH TEA

\$49 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



COCKTAIL WEDDING

\$79 PER GUEST

MENU

Choice of 10 canapes

BEVERAGES

Two hour house beverage package

COMPLIMENTARY INCLUSIONS

Dedicated wedding planner

Cocktail rounds dressed w/ your choice of coloured sash

Lectern & microphone

Car parking for guests

Minimum 15 guests



CLASSIC PACKAGE

\$99 PER GUEST

MENU

Two course plated menu (alternate serve) or buffet

BEVERAGES

One bottle of red & white wine & two jugs of soft drink per table

ADD A LITTLE MORE

Choice of four canapes on arrival \$16pp

Three course plated dinner \$14pp

Premium buffet \$30pp

4hr house beverage package \$40pp

PREMIUM PACKAGE

\$165 PER GUEST

MENU

Canapes on arrival & a three course plated menu (alternate serve)

or

Premium buffet

BEVERAGES

Five hour house beverage package

ADDITIONAL STYLING

Fresh floral arrangement with tea light candles for bridal table

PACKAGE INCLUSIONS

CATERING

Wedding menu tasting for two
Pre-reception hospitality room for the wedding party including canapes & drinks
Your wedding cake cut & plated
Tea & coffee

STYLING

Chair covers w/ sashes of your choice
Wedding table backdrop
Centrepieces for guest tables
Personalised menus
Dance floor

EXTRAS

Dedicated wedding planner
One night's accommodation for the couple in a suite with a bottle of sparkling upon arrival
Complimentary breakfast for two at the atrium buffet
Lectern and microphone
Car parking for guests

Minimum of 40 guests
For numbers less than 40 please enquire for a customised package





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

Menu subject to change



BUFFET MENU

STARTERS

Antipasto board w/ cured & continental meats, charcuterie vegetables, assorted breads & crackers
Smoked Tasmanian salmon
Chargrilled baby octopus

MAIN (your choice of three)

Butter chicken w/ tandoori chicken pieces in a spiced tomato cream sauce
Lamb rogan josh w/ slow cooked pieces of lamb cooked in ginger garlic yogurt & tomato
Beef bourguignon w/ bacon, button mushrooms, glazed baby onions & a red wine sauce
Vegetable dumplings w/ rice noodles, Asian greens & chilli broth (V)
Sweet & sour pork w/ pineapple, vegetables & plum sauce
Beef or vegetarian lasagna (V)
Pan fried barramundi w/ Mediterranean vegetables & lemon

SIDES/SALADS

Caesar salad
Greek salad
Roast pumpkin pine nut salad
Steamed garden vegetables
Choice of fragrant jasmine rice or roast potatoes or Singapore noodles

Menu subject to change



PREMIUM BUFFET MENU

STARTERS

Antipasto board w/ cured and continental meats, charcuterie vegetables, assorted breads & crackers

Chargrilled baby octopus

Tiger prawns on ice w/ lemon & cocktail sauce

MAIN (your choice of three)

Slow cooked pork belly w/ Chinese rice wine, cinnamon & star anise served on rice noodle

Seared salmon supreme w/ nantua sauce & tarragon

Grilled rump steak w/ Paris mash & pink peppercorn sauce

Cajun lamb rump served on ratatouille

Chicken breast w/ penne & basil parmesan cream

Stir fried vegetable w/ Asian greens, oyster mushrooms, bamboo shoots & light soy (VEGAN) (GF)

CARVERY

Choice of roast leg of lamb/roast beef sirloin/roast pork loin w/ accompaniments

SIDES/SALADS

Caesar salad

Greek salad

Roast pumpkin pine nut salad

Roquette pear parmesan salad

Steamed garden vegetables or roasted root vegetables

Fragrant jasmine rice or roast potatoes or Singapore noodles

DESSERTS

Chef's selection of desserts (min four varieties)

Fresh fruit platter

Selection of cheeses and dried fruit w/ accompaniments

Menu subject to change

CANAPÉ OPTIONS

HOT CANAPÉS

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



DESSERT CANAPÉS

Banoffee pie

Apple berry crumble

Lemon meringue

Mini cupcakes

Chocolate eclairs

Rocky road

Raspberry lamingtons

Macaroons

Profiteroles

COLD CANAPÉS

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



Menu subject to change

BEVERAGE PACKAGES

HOUSE PACKAGE

Carlton Draught

Pure Blonde

Cascade Light

Great Northern

Tooheys Extra Dry

Morgan's Bay Sauvignon Blanc

Morgan's Bay Cabernet Merlot

Morgan's Bay Sparkling

Soft Drinks

Juices

PREMIUM PACKAGE

Corona

Heineken

Peroni

Cascade Light

Seppelt Prosecco

821 South Sauvignon Blanc

Little Berry Shiraz

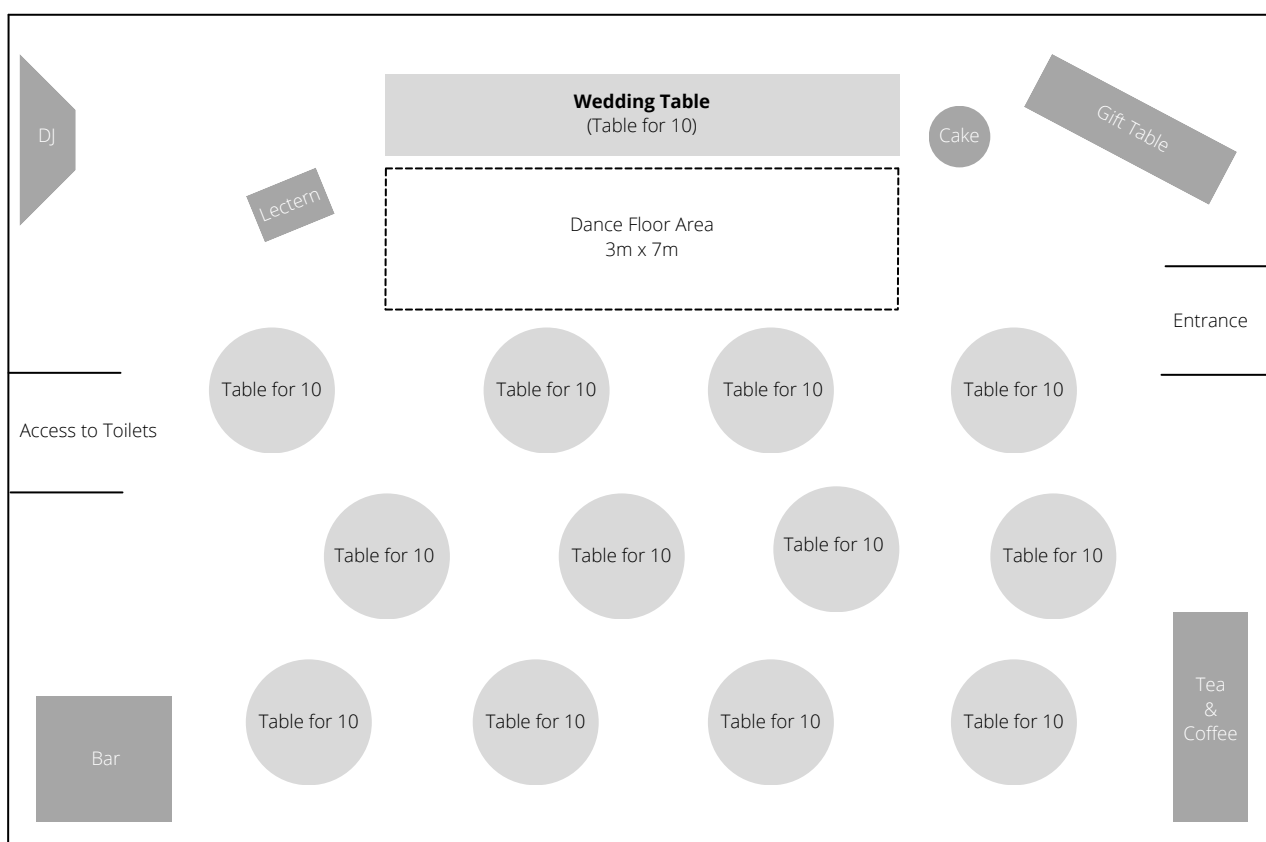
Soft Drinks

Juices



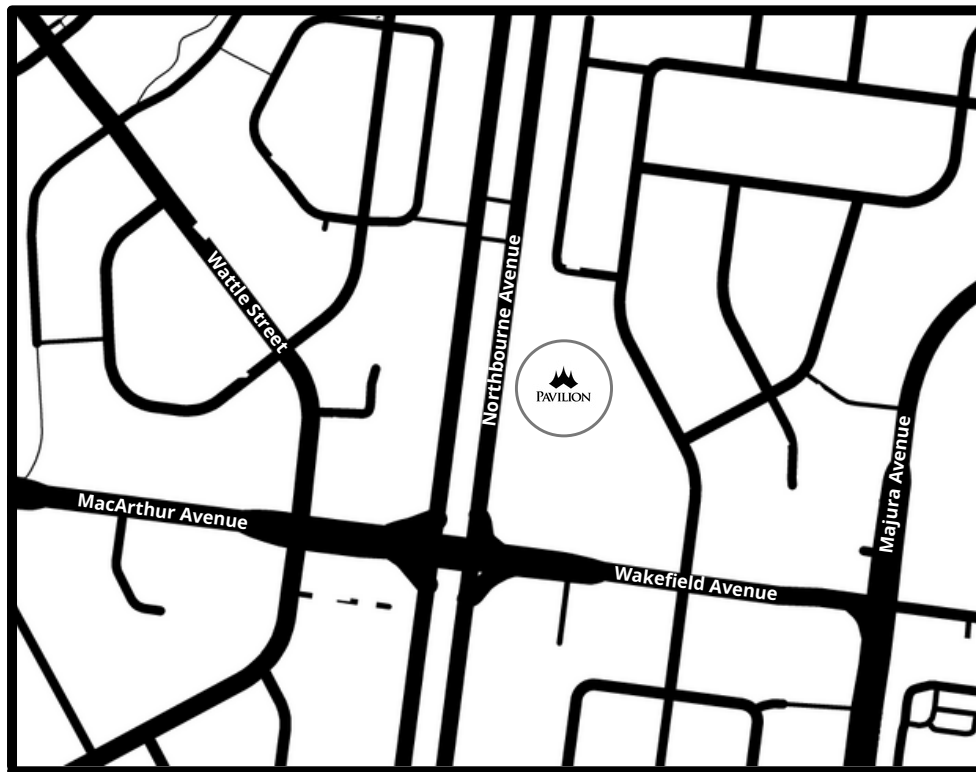


Four Seasons Floor Plan



120 pax with dance floor
150 pax without dance floor

LOCATION



Pavilion on Northbourne is your perfect wedding venue in Canberra. Situated close to the Canberra CBD, a short drive from the Canberra International Airport, and all major Canberra attractions. Pavilion on Northbourne, where you gather your family and friends for your momentous occasions!

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