



*Alfresco weddings*

Metro Mirage Hotel Newport





# Welcome

## Welcome to Metro Mirage Hotel Newport

Congratulations on your engagement and thank you for considering us for the most important occasion of all ... your wedding.

Located on the picturesque shores of Pittwater in Sydney's Northern Beaches, our multi award-winning venue is the perfect location for your indoor or outdoor wedding ceremony and reception.

Whether it's an intimate wedding of 30 or a gathering of up to 120 guests, Metro Mirage Hotel Newport has numerous venue options and has built its reputation on quality and service.

We understand the excitement, joy and nervous anticipation of your very special day. The highest standards of catering and personal service are assured so that you can simply relax and enjoy the day with your friends and family.

### **Metro Mirage Hotel Newport**

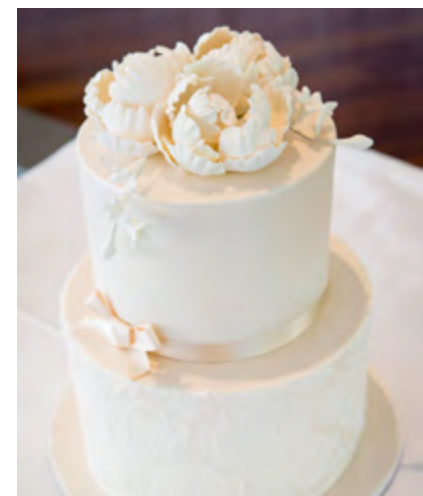
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# Poolside ceremony

Wow your guests with Pittwater as your backdrop.

Our wedding ceremony package is priced at \$750

Conveniently located within the grounds of Metro Mirage Hotel Newport, the waterfront ceremony boasts a view that is hard to resist. Directly following your 30 minute poolside ceremony, your wedding package will commence with pre-function drinks.

Your guests are only steps away from their final reception destination.

## Ceremony inclusions:

- Waterfront ceremony set up by our professional team
- Red or blue carpet runway (white runway carpet optional extra)
- Seating for 40 guests
- Signing table and chair
- Professional in house Wedding Co-ordinator



# Alfresco wedding reception

## Reception Inclusions:

- 4 hour reception in the alfresco function area
- An exquisite gourmet buffet, BBQ buffet or cocktail selection from our menu options, followed by tea and coffee
- 4 hour beverage package including; Sparkling wine 'The Duchess', Checkerboard Sauvignon Blanc and Shiraz, and your choice of two beers: Victoria Bitter, Tooheys New, XXXX, Tooheys Old, Pure Blonde plus Cascade Light, soft drinks and juice
- Romantic bridal table setting
- Individual placement of name cards and bonbonnieres on the day provided by you
- Dressed gift and cake table
- Complimentary serving of your wedding cake
- Individual reception co-ordination by our in-house Wedding Consultant
- Special accommodation rates for guests attending your wedding (upon availability)

\* note - minimum 30 guests required

\*\* note - package prices valid until 30 December 2017

## Bonus Gift for the bride & groom

- Spa bridal suite for your wedding night (check-in from 2pm)
- Bottle of sparkling wine
- Breakfast for two served in the privacy of the Bridal Suite or in the restaurant





# Alfresco BBQ

## Alfresco BBQ Buffet \$105 per guest

Includes all items under reception inclusions plus the following:

Assorted crusty bread

### SALADS

Traditional caesar salad

Tomato, bocconcini and basil salad

Pumpkin, baby spinach, feta and pine nut salad

Potato and pancetta salad, seeded mustard, spring onion, aioli

### FROM THE GRILL

Sirloin steak

Atlantic salmon fillets

Marinated chicken pieces

Lamb and semi dried tomato gourmet sausages

Baked field mushrooms, capsicum, onions

Baked potatoes, sour cream, chives

Seasoned roast pumpkin



### FINALE

Variety of Australian cheeses served with seasonal and dried fruits

Assorted cakes and gateaux

### COFFEE AND TEA

Freshly brewed coffee served with your wedding cake

### ADDITIONAL SEAFOOD \$23 PER GUEST

Oysters natural, trio of sauces (2 per person)

Fresh ocean prawns with lemons, limes, aioli (2 per person)

Smoked salmon roses, capers, fennel, dill





# Gourmet buffet

## Gourmet Buffet Selection \$128 per guest

Includes all items under reception inclusions plus the following:

### COLD FARE

- Assorted crusty bread
- Carved maple glazed leg ham
- Traditional caesar salad
- Tomato, bocconcini and basil salad
- Pumpkin, baby spinach, feta and pine nut salad
- Potato and pancetta salad, seeded mustard, spring onion, aioli

### HOT FARE

- Mustard and herb crusted roast beef
- Grilled portuguese chicken pieces
- Baked vegetables, garlic and rosemary
- Steamed seasonal vegetable

### SEAFOOD

- Oysters natural, trio of sauces
- Fresh ocean prawns with lemons, limes, aioli
- Smoked salmon roses, capers, fennel, dill

### DESSERT

- Assorted cakes and gateaux
- Variety of Australian cheeses served with seasonal and dried fruits

### COFFEE AND TEA

- Freshly brewed coffee served with your wedding cake





# Cocktail selection

## Cocktail selection \$110 per guest

8 canapes with food stations to be served over 2½ hrs

Function duration: up to 4 hours

Minimum 30 guests poolside or 50 guests Pittwater Reception Room

### CANAPES

- Cold**
- Seared carpaccio beef, tapenade, rocket
  - Roast duck, pickled pear, sourdough
  - Charred grilled vegetable frittata, tomato relish
  - Smoked salmon, sour cream and pickled cucumber
- Hot**
- Caramelised onion and goat's cheese tart
  - Harissa marinated beef, crispy tortilla, lime yoghurt
  - Tempura pork dumplings served on spoons with Asian herbs and sweet chilli sauce
  - Pumpkin, sage and mozzarella arancini
  - Roasted garlic, chilli and lime chicken skewers with romesco sauce

### FOOD STATIONS

- Mezze** Platters of marinated vegetables, olives and fetta  
Assorted dips served with toasted breads
- Cheese** Selection of Australian cheeses served with traditional accompaniments
- Fruit** Seasonal fruit platter

### DESSERT

- Assorted mini dessert selection  
Freshly brewed tea and coffee





## Enhance the moment

### Canapés on arrival

Please choose from the following selection (half hour service)

2 Canapés \$5.95pp | 3 Canapés \$8.50pp | 4 Canapés \$10.60pp

### Cold canapés

Seared carpaccio beef, tapenade, rocket  
Roast duck, pickled pear, sourdough  
Charred grilled vegetable frittata, tomato relish  
Smoked salmon, sour cream, pickled cucumber

### Hot canapés

Caramelised onion and goat's cheese tart  
Harissa marinated beef, crispy tortilla, lime yoghurt  
Pumpkin, sage and mozzarella arancini  
Roasted garlic, chilli and lime chicken skewers, romesco sauce



### Antipasto platter

Platters of marinated vegetables, olives, cheese, assorted dips, cured meats served with assorted breads (includes 2 platters to serve table of 8 guests).

\$50 per table

### Cheese plates

Selection of Australian cheeses served with traditional accompaniments (includes 2 platters to serve table of 8 guests)

\$60 per table

### Premium beverage package

\$15 pp

Cascade Premium Light

PLUS two beers from following:

XXXX, Tooheys New, Victoria Bitters, Tooheys Old,  
Crown Lager, Pure Blonde, Tooheys Extra Dry,  
James Boags Premium, Peroni, Stella Artois, Corona,  
Apple Cider, James Squire 150 Lashes Pale Ale,  
Coopers Pale Ale

Choose a sparkling, white wine and red wine:

The Dutchess Cuvee, Hunter Valley, Australia  
Blanc de Blancs De Perriere, France  
Checkerboard Sauvignon Blanc, South Eastern Australia  
Water Horse Sauvignon Blanc, Marlborough, New Zealand  
Checkerboard Shiraz, South Eastern Australia  
Radio Boca Tempranillo, Valencia, Spain





# Important information

## Wedding times

Daylight saving ceremony times available from 11.30am until 5.30pm

Non daylight saving times available from 11.30am until 4.00pm

## Accommodation

On the night of the wedding the bride and groom will enjoy a complimentary bridal suite.

Once deposit is taken, a wedding block of 10 guest rooms will be held on request.

Unbooked rooms will be released 30 days prior to event.

## KIDS/CREW MEALS

Kids under 12 \$17.50 pp

Choose from: penne napolitana, crumbed chicken breast or fish

All served with salad and chips, and ice cream

(NB Kids don't include in minimum spend)

Crew meal: Main meal with bread roll and unlimited soft drinks \$40 pp

## Minimum numbers

30 adults at all times, maximum of 80 cocktail or maximum of 60 seated. You will be required to pay for the minimum number should your number fall below our request.

## Special meals

We are pleased to cater for special dietary requirements.

Prior notification is necessary to prepare these meals.

## Chair options

Tiffany chair (White or Gold) included in package

Sail pole garlands - Vine and fresh floral garlands for two central poles \$300

## Wet weather plan

In the unlikely event of a rainy wedding day, we have a marquee we can put up for light rain, or we can move you to our indoor function room and set it up like a chapel.

