



Dear Bride and Groom To Be,

Thank you for considering Stewarts Bay Lodge for your upcoming wedding.

This pack contains details of our current wedding menus and beverage options.

Stewarts Bay is a stunning location and so close to Hobart. We will add to this a selection of Tasmania's finest produce and a team of professional, friendly staff. At Stewarts Bay Lodge we give you the opportunity to have more than a '*one day wedding*'. We can offer anything from a relaxed intimate gathering to an extravagant multi day event. The choice is yours.

Within this pack you will find an information sheet on the picturesque cabins located in our serene coastal bush setting.

Our experienced staff pride themselves on providing exceptional service, so that you are free to relax and enjoy your special day. We are always on hand to assist with every detail required, ensuring your expectations are exceeded.

We are happy to offer a completely personalised experience, however attached are some of our standard packages; please do not hesitate to speak to our staff to discuss your requirements.

Kind regards,

The Stewarts Bay Lodge Team

Email: info@stewartsbaylodge.com or

Phone: 03 6250 2771

We look forward to hearing from you soon.



The Ceremony

We offer many options for your wedding ceremony.

If you are after a beach wedding Stewarts Bay beach or Ladies Bay beach offer an amazing location for your ceremony. Stewarts Bay Lodge has some chairs and tables available for hire for your ceremony.

Stewarts Bay Lodge Restaurant has a turf area overlooking Ladies Bay, Stewarts Bay, Garden Point and Crayfish Point this location has a beautiful outlook.

Within the Port Arthur Historic Site lies a beautiful historic church. This is available for hire directly through the Historic Site. There details are available in the useful contacts.

Following your ceremony we can offer beverage service and canapés served within our grounds.

The Reception

We offer beverage packages and food choices which cater for all needs and requirements. Our restaurant has three main rooms; Stewarts Bay Room which can seat up to 40 guests, Ladies Bay Room which can seat 60 guests, or the main restaurant which can seat 110 guests.

We can offer a relaxed stand up / cocktail style event for anything from 20 to 300 guests. Or a more formal experience for anything from 20 to 110 guests.

\$500 room hire applies to Stewarts Bay Room,

\$500 room hire applies to Ladies Bay Room.

\$750 room hire applies to exclusive use of the dining area / restaurant.



STEWARTS BAY LODGE
PORT ARTHUR



Cocktail Receptions

Canape Choices

Choice of six canapés \$22.00pp

Choice of ten canapés \$34.50pp

Alternatively canapés can be chosen individually and charged at \$3.80 per piece

- House-cured salmon, caper aioli
- Asian tuna salad, pickled ginger, sesame
- Spring Bay scallops, lime vinaigrette (h)
- Nori rolls, raw market fish, soy aioli
- Bacalao & leek tortilla
- Fried oysters, flying fish roe (h)

- Duck rillettes, muscat jelly
- Venison carpaccio on croute
- Pork terrine, fruit chutney
- Smoked quail & almond salad
- Baked egg, Bok's bacon (h)
- Chicken liver parfait, sourdough toast

- Eggplant & goats' cheese involtini
- Carrot & fennel roulade
- Porcini & artichoke terrine
- Sweet potato & fetta tartlet
- Blue cheese & caramelised onion toasts (h)
- Red pepper & potato pancake, crème fraiche

Substantial Mini Meals

Mini meals, \$13.50 each

For a cocktail style stand up event we recommend canapés and two mini meals.

- Lemon & herb crumbed market fish, house-cut chips, tartare sauce
Served in paper cone
- Satin duck, shitake mushroom, egg noodles
- Tung po pork, bok choy, steamed rice
Served in noodle box with chopsticks
- Mild goat curry, flat bread, fruit chutney
- Sticky pork hock, braised lentils
- Sweet potato & chick pea tagine, couscous, labne
Served in eco-bowl with fork



STEWARTS BAY LODGE
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Shared Table Platters - Option One

Shared Platters (min 30 guests)

Two Courses \$42

Three Courses \$55

Shared Entrees

Select two from the following;

- Italian meatballs, rustic tomato sauce
- Natural oysters, chilli & lime dressing
- Crumbed seasonal fish, tartare sauce
- Octopus & olive salad, lemon vinaigrette
- Hazelnut falafels, braised eggplant, tzatziki
- Marinated chicken skewers, sweet Asian dipping sauce

Shared Mains

Select two from the following:

- Stuffed & roasted lamb loin, rosemary jus
- Roasted beef fillet, garlic, and red wine jus
- Baked fillet of Atlantic salmon, lemon & dill sauce
- Sundried tomato stuffed chicken, white wine jus
- Pumpkin & goats cheese roulade, vegetable ragout
- Grilled seasonal fish, fennel & citrus salad

All mains served with seasonal vegetables

Shared Desserts

Select two from the following:

- Chocolate & macadamia tart
- Pistachio & toffee parfait
- Sticky date pudding
- Apple & berry crumble
- Fresh seasonal fruit platter
- Selection of local cheeses



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Individually Plated - Option Two

Plated (min 20 guests)

Two Courses \$45

Three Courses \$59

Guest Choice Entrees

Select two from the following;

- Italian meatballs, rustic tomato sauce
- Natural oysters, chilli & lime dressing
- Crumbed seasonal fish, tartare sauce
- Octopus & olive salad, lemon vinaigrette
- Hazelnut falafels, braised eggplant, tzatziki
- Marinated chicken skewers, sweet Asian dipping sauce

Guest Choice Mains

Select two from the following;

- Stuffed & roasted lamb loin, rosemary jus
- Roasted beef fillet, garlic, and red wine jus
- Baked fillet of Atlantic salmon, lemon & dill sauce
- Sundried tomato stuffed chicken, white wine jus
- Pumpkin & goats cheese roulade, vegetable ragout
- Grilled seasonal fish, fennel & citrus salad

All mains served with seasonal vegetables

Guest Choice Desserts

Select two from the following;

- Chocolate & macadamia tart
- Pistachio & toffee parfait
- Sticky date pudding
- Apple & berry crumble
- Fresh seasonal fruit platter
- Selection of local cheeses



Shared Table Platters - Option Three

Shared Platters (Min 30 guests)

Two Courses \$47

Three Courses \$60

Shared Entrees

Select two from the following;

- Rustic local game terrine, house-pickled vegetables
- Natural oysters, chilli & lime dressing
- House-cured salmon, dill crème fraiche, capers
- Garlic prawns, fennel & citrus salad
- Mushroom & truffle tartlets, goats' cheese, spinach
- Poached veal, tuna & egg mayonnaise, anchovies

Shared Mains Entrees

Select two from the following;

- Roasted free-range pork, sautéed apple, white wine jus
- Pancetta wrapped beef fillet, glazed shallots, red wine jus
- Paella; including prawns, mussels, calamari & chorizo
- Duck breast, roasted hazelnuts, orange glaze
- Sweet potato rotolo, napoli, rocket & parmigiano salad
- Almond crusted blue eye, parsnip puree, salsa verde

All mains served with roasted potato and seasonal vegetables

Shared Desserts

Select two from the following;

- Chocolate & macadamia tart
- Pistachio & toffee parfait
- Sticky date pudding
- Apple & berry crumble
- Fresh seasonal fruit platter
- Selection of local cheeses



Individually Plated - Option Four

Plated (min 20 guests)

Two Courses \$52

Three Courses \$66

Guest Choice Entrees

Select two from the following;

- Rustic local game terrine, house-pickled vegetables
- Natural oysters, chilli & lime dressing
- House-cured salmon, dill crème fraiche, capers
- Garlic prawns, fennel & citrus salad
- Mushroom & truffle tartlets, goats' cheese, spinach
- Poached veal, tuna & egg mayonnaise, anchovies

Guest Choice Mains

Select two from the following;

- Roasted free-range pork, sautéed apple, seasonal vegetables, white wine jus
- Pancetta wrapped beef fillet, potato mash, glazed shallots, red wine jus
- Paella; including prawns, mussels, calamari & chorizo
- Duck breast, roasted hazelnuts, glazed carrots, confit potato, orange glaze
- Sweet potato rotolo, napoli, rocket & parmigiano salad
- Almond crusted blue eye, parsnip puree, roasted potato, salmon roe beurre blanc

Guest Choice Desserts

Select two from the following;

- Chocolate & macadamia tart
- Pistachio & toffee parfait
- Sticky date pudding
- Apple & berry crumble
- Fresh seasonal fruit platter
- Selection of local cheeses



STEWARTS BAY LODGE
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BEVERAGE PACKAGE OPTIONS

(Valid July 2011 - June 2012)

House Package

\$34.00 per person – 4 hour duration
\$29.00 per person – 3 hour duration
\$24.00 per person – 2 hour duration
\$3.00 per person per half hour extension

Stewarts Bay selection brut cuvee
Stewarts Bay selection white wine
Stewarts Bay selection red wine
Cascade Green & light beer
Soft drink and juice

Tasmanian Package

\$48.00 per person – 4 hour duration
\$41.00 per person – 3 hour duration
\$34.00 per person – 2 hour duration
\$4.00 per person per half hour extension

Jansz premium NV cuvee
Cape Bernier Chardonnay **or** Goaty Hill Sauvignon Blanc
Clarence Plains 'JV Pinot Noir **or** Cape Bernier cabernet merlot
Cascade Green & Cascade Premium Light
Soft drink and juice

Please note:

- Tasmanian wine package inclusions are subject to availability
- Wine package inclusions are indicative only and are subject to change
- Minimum of 20 guests are required for packages
- Jansz or any other Tasmanian wine can be added to the House package @ \$3pp per hour
- We exercise responsible service of alcohol



Additional Information

- The room hire deposit is non-refundable.
- Numbers are to be confirmed 5 days prior to the event, confirmed numbers are invoiced
- Payment is required 24 hours following the event.
- For weddings, wedding cake (supplied by wedding couple) can be served in lieu of dessert. The cake will be cut and plated @ 3.5pp, additionally cake can be served with cream & seasonal berry sauce @ 4.5pp.
- Beverages packages can be extended or charged on a consumption basis in consultation with the Events Manager.
- Children's menus are available on request and priced accordingly.
- Special dietary requirements are catered for on request.
- Please note that due to seasonality & availability, menu items may change slightly (please confirm with Events Manager closer to the date of your event).
- Menus must be finalised 3 weeks prior to the event.
- Prices are inclusive of GST and current for 2011/2012 financial year (1 July 2011 - 30 June 2012)
- In consideration of other guests and local residents we ask that all music cease at 11.30pm
- A labour surcharge of \$2 per person, per half hour will apply for events that continue after midnight– this is in addition to beverage charges.
- Stewarts Bay Lodge reserves the right to on charge for any damage to property and any excessive cleaning, and glassware replacements required after the event.



Useful Contacts

Listed below are some of the contacts we have used before at Stewarts Bay Lodge.

Music

Jeremy Matcham, solo musician, 0418 420 130

Christine Edwards, member of many live bands, 0419 921 626

Strings On Fire, groovy quartet, 0403 720 792

Photography

Samuel Shelley, 0424 935 824

Jamie Barnes Photography, Daniel 0417 588 769, Jamie 0400 991 275

Flowers / Event Styling

Sam Calvert, flower farmer, has a stall at Salamanca Market (speak with Jordi for contact)

Mel IT 0408 303 126 or 0417 320 477

Luxe Flowers, 62 346 533

Fig Flowers, 62 369 010

Wedding Cake

Cakes On Design, Chris Belzner, 0434 532 129

Jean Pascal Patisserie, 03 62 204 040

Makeup & Hair

Narelle Tuccerie, 0411 510 941

Louise Knott, 62 435 889 or 0417 056 091