



MT BULLER CHALET
HOTEL & SUITES

Your Ideal Wedding Venue...

Signature Wedding

- . Canapés pre dinner drinks on arrival
- . Two course set or alternating menu
- . Wedding cake served as dessert with accompaniments designed for you by our Executive Chef
- . Four hour Standard Beverage Package
- . Tea and coffee available
- . Chair covers & sashes
- . Tea light candles
- . Dance floor
- . Complimentary room hire for 50 or more guests
- . Complimentary accommodation in a King room for the bride and groom with breakfast and a late check out of 12:00 noon **Not applicable 1st June – 3rd October*

\$137.00 per person

Indulge Wedding

- . Canapés pre dinner drinks on arrival
- . Three course set or alternating menu designed for you by our Executive Chef
- . Wedding cake served with accompaniments
- . Four hour Premium Beverage Package
- . Tea and coffee available
- . Chair covers & sashes
- . Tea light candles
- . Dance floor
- . Complimentary room hire for 50 or more guests
- . Complimentary accommodation in a King room for the bride and groom with breakfast and a late check out of 12:00 noon **Not applicable 1st June – 3rd October*

\$173.00 per person

**Black Cockatoo Restaurant only available October - May*

ALL WEDDINGS BOOKED AND SECURED ON A FRIDAY OR SUNDAY RECEIVE 10%DISCOUNT





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Cocktail Wedding

- . Selection of canapés served for duration of 2 hours (selection of 12 items per person)
- . Four hour Standard Beverage Package
- . Tea and coffee available
- . Tea light candles
- . Dance floor
- . Complimentary room hire for 40 or more guests
- . Complimentary accommodation in a King room for the bride and groom with breakfast and a late check out of 12:00 noon **Not applicable 1st June – 3rd October*

\$120.00 per person

**Black Cockatoo Restaurant only available October - May*

ALL WEDDINGS BOOKED AND SECURED ON A FRIDAY OR SUNDAY RECEIVE 10%DISCOUNT

Value added with our compliments

Centre piece tea lights for tables

Personalised table menus

Option of having the wedding ceremony in Mt Buller Chalet(\$500.00 for Ceremony)

Exclusive use of venue – based on a minimum number of guests

White table linen and napkins

Cake table and gift table

Use of cake knife

Ideal photographic backdrop

Seating plan at entrance

A specialised Wedding co-ordinator to assist with the planning of your wedding





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Plated Menu

Alternate menu - Please choose two options for each course

Set Menu – Please choose one option for each course

Entrée Options

Beef Carpaccio Pepper dusted and pistachio crust

Tuna three ways, Tar tar, sashimi and seared herb lion with a pea puree and lemon oil

Lobster bisque with crab and dill custard

Tempura battered Ricchini flowers filled with Danish fetta and baby herb salad

Confit Pork Belly j ed grape puree & salsa vierge

Main Course Options

Medium rare, mustard crusted Black Angus porterhouse with potato fondant, watercress baby asparagus and port Gs

Dill and crab crusted fillet of ocean trout, potato and fennel gratin, lemon butter sauce

Lemon thyme roasted Poussin, truffle mash and spring vegetables and Gs

Milliwa roasted rare duck breast, carrot cardamom puree, broccolini & H rand Marnier Gs

Medium rare Z opkins fillet with wild mushrooms and parsnip puree and pink pepper corn Gs

Dessert Selection

Sticky Toffee Pudding

Crunchy nut banana and caramel parfait

Apple quince and rhubarb crumble with vanilla ice cream

Strawberry short cakes with clotted cream and white chocolate fondue





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Canapé Menu

Cold Options

Dill and lime gravel ax salmon on cucumber with lemon cream

Wagyu beef tar tar and micro herb salad

Poached quail egg with truffle oil

Chicken and porcini mushroom roulade

Chilled cauliflower soup with caviar

Pancetta wrapped scallops tomato celery confit

Confit of duck with Muscat Cs and baby herbs

Tain of crab and prawn with a shaved fennel salad

Duck liver parfait with port Cilly

Hot Options

Lobster bisque Shots

oulade of duck and rabbit with red current Cilly

Scallops in the half shell with Pernod and tarragon butter

Tempura prawns with a lime and papaya salsa

Pistachio crusted wagyu fillet with foie gras

Chicken pork and prosciutto terrine with pink pepper corn Cs

Stair anise twice braised pork belly with plum compote

zucchini flowers filled with Danish feta and saffron batter

ChoriRo sausage and grilled scallop with lemon oil

Crab and sweet corn fritters



Dessert Options

Lemon meringue pies

Chocolate éclairs

jam balls

Brandy snap, cardamom mousse

Zoney dew and rock melon spearmint shots

Apple crumble

Boysenberry sorbet

Macaroons - hazelnut, honey and lemon myrtle –

Orange and poppy seed cake

Homemade chocolates. -white, milk, dark, orange or strawberry-

Children's Meals

4 – 12 years 2 Course Menu (Main & Dessert) - \$30.00 per child

13 – 17 years 3 Course Menu - \$60.00 per teenager

Band Meals available - \$50.00 per person (2 courses)

Children are more than welcome to attend your Wedding in Mt Buller Chalet. Children's menus are available and a selection is to be chosen prior to the event as with the other menus. All prices are based on a seated meal and include soft drink & Gice for the duration of the event.

Pre or post dinner platters

\$40.00 - \$60.00 per platter

Home made dips - A variety of freshly made dips served with crunchy bread -

Antipasto - A selection of marinated Mediterranean vegetables, cured and smoked meats and crunchy bread

Seafood - Chef's selection of market fresh seafood (price on application)

Cheese – Selection of 3 local and imported cheeses served with dried fruits and crackers





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Accommodation

Chalet King rooms available at a special wedding rate of \$165.00 per night

**Limited rooms available

**rate is not applicable from June - September

Pre Wedding Dinners

You and your guests may choose to turn your celebration into a weekend away!

The Chalet suggests you arrange a group dinner the night before the wedding as there are limited places to dine on the mountain.

A variety of menu options are available

**Bookings essential*

TERMS & CONDITIONS

DEPOSITS

Confirmation in writing and a deposit of \$1,000.00 is required within 7 days of making the reservation. Further instalments are advised and permitted. Management reserves the right to cancel any reservations not held with a deposit by the due dates. A signed copy of your function contract and event registration form is also due within two weeks of making the reservation.

PAYMENT

Payment of all outstanding amounts is to be made seven (7) working days prior to your function. We advise you not to underestimate your numbers or we may not be able to cater for large increases.

If liquor is charged on consumption, then accounts must be paid on the night of the function to the restaurant Supervisor. A credit card is to be supplied prior to the event as a guarantee. Personal cheques are not accepted without prior arrangement.

HST

All prices quoted in the wedding kit are inclusive of HST. Please be aware that all prices are subject to change.

MINIMUM NUMBER OF EQUIPMENTS

A minimum number of people and/or a minimum total food & beverage spend is required to hire the venue exclusively. This will be the minimum number of guests charged. This may increase during special event and peak periods. Please ask your Wedding Co-ordinator for more information on the minimum spend for your selected Wedding date.

ROOM HIRE

Whilst we do not charge room hire for functions parties who meet the minimum required numbers, functions requesting more than 6 hours use of the venue will be required to pay an additional \$300.00.

Access into the venue the day of the function is from 3.00pm. Access includes bands, event organisers and suppliers. Earlier access is not permitted unless otherwise arranged. Mt Buller Chalet must be notified at least **48 hours prior** to the event regarding times of arrival, equipment, and areas that need to be accessed.

The management reserves the right to exclude any objectionable persons from the premises.

FINAL NUMBERS

We require confirmation of numbers seven (7) working days prior to your function, which will confirm the minimum numbers to be catered and charged for.

CANCELLATION

All cancellations must be in writing and all deposits are non-refundable (subject to re-sale).

If Ninety (90) days or less notice is given prior to the function, fifty percent (50%) of the estimated value of the event will be applicable.

INSURANCE

Although all reasonable care will be taken, Mt Buller Chalet cannot accept any responsibility for property lost or damaged prior to, during or after the function. The client will be financially responsible for any loss or damage sustained to the property during their function.

UNFORESEEN CIRCUMSTANCES

Due to any unforeseen circumstances or accidents, the venue reserves the right to cancel any booking and refund any deposit at any time.

PRICES

All prices are current at the time of issue. Whilst every effort is made to maintain prices, they may be subject to alteration prior to your event. A surcharge of 15% on the total cost of food & beverage will apply for events held on Public Holidays / Special Event periods.

SMOKING

Mt Buller Chalet is a non-smoking venue. Provision is made for smokers in designated areas. Clients are asked to ensure that their guests dispose of their cigarette ash, butts and matches thoughtfully, using ashtrays provided.

Any costs arising from the setting off of smoke detectors, whether by unauthorised smoking or as a direct result of activity generated by the event, will be incurred by the client.

CLEANING

Mt Buller Chalet has contracted cleaners that clean the venue. If substantial additional cleaning is required after an event, the costs will be added to the client's final taxable invoice.

DETAILED FLOOR PLAN

Clients will be provided with a detailed floor plan for their function. We ask you to advise of all equipment being displayed, erected, etc. Please note, there is stipulated maximum numbers for Mt Buller Chalet, based on Health and Safety regulations.

ENTERTAINMENT

Bands and DJ's are more than welcome to play. We do insist that DJ's and Bands keep the volume to a reasonable standard. A sound check must be done prior to the functions with the Supervisor present to establish this volume. Package pricing does not include any audio visual equipment.

LIQUOR LICENCE

In accordance with the Liquor Licensing regulations, all events at Mt Buller Chalet are to conclude by 12:00am, with all persons off the premises by 12.30am.

BAND/DJ MEALS

The Musicians Award stipulates that all entertainers must be provided with a meal. Mt Buller Chalet will provide these meals at a nominal charge to be paid by the client. This shall apply to third parties employed as entertainers (including photographers and video projectionists) and will not apply to guests who provide entertainment or perform these duties at the function.

ACCOMMODATION

Accommodation can be arranged, subject to season times and availability.

WINE SELECTION

Although every endeavour is made to obtain the listed wines, due to seasonal variations and limited vintages, there is no guarantee your selection will be available in quantity. A comparable wine will be offered if necessary.

BYO POLICY

No food or beverage of any kind will be permitted to be brought into the venue by the client or any guest or other person attending the event for consumption by the client or any guest or other person attending the event unless by prior arrangement with Mt Buller Chalet