

To celebrate your wedding day, the Valley View Reception Centre offers the ideal location. Situated in the heart of the Swan Valley wine region, with stunning views across the Swan Valley up to the darling ranges, what could be more romantic?

Our aim is to make your wedding day hassle-free, and therefore we have formed a number of wedding packages to cater to your individual needs. We offer several choices of function venues, inside or out, whether you have 30 or 350 guests we have an option for you. Alternatively, we can organize an outdoor ceremony within our beautiful gardens.

Our wedding menus offer modern Australian cuisine and are influenced by the seasonality and availability of fresh local produce. Our executive chef Stephen Connor is happy to tailor a menu to suit your particular tastes and requirements, as it is our wish for you to be 100% satisfied on your special day. It would give us great pleasure if you would let us help celebrate your special day at the Valley View, speak to our Events Manager Chris Farrand at [weddings@valleyviewrestaurant.com.au](mailto:weddings@valleyviewrestaurant.com.au) or on 9296 0211 to discuss what we can do for you.

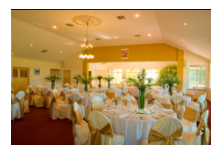
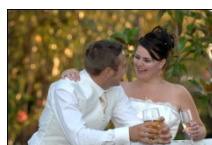
### Included in your wedding packages

#### Ceremony in the grounds,

- **Our Colourful Gardens & Gazebo**
- **Red Carpet**
- **20 White Plastic Chairs** for your guests (\$2.00 each for extra chairs)
- **Wrought Iron Table & Chairs** with cloth, chair covers and bows for you to sit on while you sign the register

#### Reception

- **Venue Hire**
- **Chair Covers & Bows** with your choice of black or white chair cover and 12 different colour choices on the bow
- **All Table Linen**, including skirting black or white and **Linen Napkins** with 8 colours to choose from
- **Centre Pieces**, our wrought iron Candelabras for your centre pieces complete with a round bevelled mirror



## Cocktail Package

\$105 per person

After your ceremony we serve pre-dinner drinks in the courtyard if the weather is fine or in the alfresco or veranda if not.

These will be beer, house wine, soft drinks & orange juice

Platters of bread and dips are also served.

### Cocktail Food

#### Cold Selection

Sautéed Chicken, Roast Pepper with a Garlic and Lime Aioli Served on an open Base

Thai Sweet Chilli Chicken with Coriander and Cucumber

Tasmanian Smoked Salmon with a Cracked Pepper and Lemon Sour Cream

Mini Smoked Salmon and Dill served on Sourdough Scones

Brie and Salmon Finished with extra Virgin Olive Oil  
Char Grilled Vegetables Served with Hommus Topped with Extra Virgin Olive Oil and aged Balsamic Vinegar  
Mediterranean Vegetable Frittata

South Australian Oysters – Natural Topped with Chilli and Tomato or Lime and Coriander

Kangaroo with Bush Tomato, Lemon Myrtle and Chilli Dressing

Smoked Chicken Breast with Mango

#### Dessert Selection

Petit Fours Assorted Selection 2 per person  
Baby Carrot Cake

Mini Filled Scone with Cream and Jam

Mini Chocolate Mud Cake

Shortbread Biscuit

Choose 5 cold dishes, 5 hot dishes and 2 desserts

#### Hot Selection

Australian Beef Skewers – Strips of Rump Steak Dusted with Bush Spices with a Chilli Aioli

Chicken Satay Skewers with Peanut Dipping Sauce  
Swan Valley Sausage bound with Basil and Bacon

Dressed with Honey Balsamic  
Pesto and Cream Cheese Filled Field Mushrooms, Crumbed

Lime and Coriander infused Prawn Tails

Oriental Spring Rolls Filled with Crispy Duck and Shitake Mushrooms

Mini Quiche Selection

Spinach, Feta and Caramelized Onions – Bacon and Vintage Cheddar

Deluxe Indian Samosa Medium Spiced Filled with Mince Lamb and Spinach

Salt and pepper calamari skewers

Curried onion Bhaji

#### Additional Items

Cheese Board/ Tasting Plate \$5.00

Platter of Fresh Fruit \$4.50

Turkish Bread and Dips \$5.00

### Included in your wedding packages

#### Ceremony in the grounds,

- Our Colourful Gardens & Gazebo
- Red Carpet
- 20 White Plastic Chairs for your guests (\$2.00 each for extra chairs)
- Wrought Iron Table & Chairs with cloth, chair covers and bows for you to sit on while you sign the register

#### Reception

- Venue Hire
- Chair Covers & Bows with your choice of black or white chair cover and 12 different colour choices on the bow
- All Table Linen including skirting, black or white and Linen Napkins with 8 colours to choose from
- Centre Pieces, our wrought iron Candelabras for your centre pieces complete with a round bevelled mirror



## Valley View Ruby Package

\$120 per person

After your ceremony we serve pre-dinner drinks in the courtyard if the weather is fine or in the alfresco or veranda if not.

These will be sparkling wine, beer, wine, and soft drinks

A crudité platter of dips, cheeses, olives, crisp vegetables etc is also served. You have a choice of two styles of menus either . . .

### Formal dinner or the classic buffet

#### Banquet

- One choice for Entree
- Two choice for Mains
- One choice for Dessert

#### Classic Buffet

Beverages (Approx 6 hour)

Beers Hahn Light, Little Creatures Rogers

Red Wine Valley View Platinum Collection Shiraz and Cabernet Sauvignon Merlot

White Wine Valley View Platinum Collection Sauvignon Blanc Semillon, Late Harvest White and Late Harvest Riesling

Sparkling Wine Hardy Riddle Brut Reserve NV

### Included in your wedding package

Ceremony in the grounds,

- **Our Colourful Gardens & Gazebo**
- **Red Carpet**
- **20 White Chairs** for your guests (\$2.00 each for extra chairs)
- **Wrought Iron Table & Chairs** with cloth, chair covers and bows for you to sit on while you sign the register

Reception

- **Venue Hire**
- **Chair Covers & Bows** with your choice of black or white chair cover and 12 different colour choices on the bow
- **All Table Linen**, including skirting, black or white and **Linen Napkins** with 8 colours to choose from
- **Centre Pieces**, our wrought iron Candelabras for your centre pieces complete with a round bevelled mirror

# Ruby Package Menu Options

## BANQUET MENU

### Entree Selection/choose one!

Smoked Chicken and Pumpkin Salad with a Citrus Dressing

Traditional Antipasto Plate consisting of Tasmanian Smoked, Salmon, Ham, Salami, Sun Dried Tomatoes, Brie and a Salad Garnish

Traditional Minestrone Soup

Leek, Ham and Potato Soup topped with Herb Croutons

Spinach and Goats Cheese Tartlet on a bed of Salad Greens dressed with warm Truffle Oil

Pate served with Shiraz Relish Salad Garnish with Bread and Crackers

Smoked Salmon with Cream Cheese on a bed of Tomato and Spinach with Lemon, Dill and Extra Virgin Olive Oil

Sautéed mushrooms with leeks in a cream sauce topped with puff pastry finished With hollandaise sauce

Bruschetta -Tomatoes diced with Spanish onion and basil topped with feta on toasted Italian bread

### Main Course Selection/choose two!

Beef Wellington in Red Wine Jus with a Thyme and Potato Puree

Linley Valley free range Belly Pork seasoned with star anise and cinnamon served with a reduced cider and mustard sauce

Oven Roasted Barramundi Fillet served with a Lemon and Caper Butter Sauce

Medium Roasted Rack of Lamb on a bed of Cuscus topped with a mint and pine nut salsa and slow roasted tomato

Slow Roasted Sirloin of Beef on a Garlic Potato Puree with Cracked Black Pepper Sauce and Sweet Potato Crisps

Chicken Breast Filled with Brie and Sundried Tomato Encased in Puff Pastry served with a Chardonnay Cream Sauce

All Served with Seasonal Vegetables  
Vegetarian options available

### Dessert Selection/choose one!

Australian Cheese Plate, Blue, Cheddar and Brie with Fresh and Dried Fruits

Death by Chocolate Mud Cake with Thickened Cream Garnished with Pistachio Nuts

Classic Zesty Lemon and Lime Brulee

Chocolate and Strawberry Gateaux with a Berry Compote and Thickened Cream

Chocolate and Orange Bread and Butter Pudding

Robert Tim's Coffee and a selection of Gourmet Tea's

## BUFFET MENU

### Bread

Basket of Bread Rolls

### Hot Dishes

Whole Grain Mustard Hot Roast Beef

Sauté of Chicken in a White Wine Sauce

Pan Fried Fish with Char Grilled Vegetable Finished with a Pesto Sauce

Salt and Pepper Calamari with Green Chillies

### Cold Dishes

Gourmet Garden Salad with Roast Zucchini, Capsicum and Salad Greens with Olive Oil and Balsamic Dressing  
Or

Steamed Seasonal Vegetables

Potato Salad Flavoured with Saffron and Cumin  
Or

Roast Potato with Rock Salt cracked Pepper & Olive Oil

Antipasto Plate Consisting of Ham, Salami and Roast Beef Eagle Vale Marinated Olives, Danish Feta, Char Grilled Vegetables and Caramelized Onions

### Dessert (select 1)

Death by Chocolate Cake and Pouring Cream

Cheese and biscuits

Lemon Lime Brulee

Robert Tim's Coffee and a selection of Gourmet Tea's

# Valley View Sapphire Package

\$155 per person

After your ceremony we serve pre-dinner drinks in the Courtyard if the weather is fine or in the Alfresco or veranda if not. These will be sparkling, beer, wine and soft drinks

Chef's choice for pre dinner canapés. You have a choice of two styles of Menus either . . .

## Banquet Menu

- Two choices for entree
- Two choices for Mains
- Two choices for dessert

## BBQ Buffet Menu

Beverages (Approx 6 hour)

Beers Hahn Light, Tooheys Extra Dry, Little Creatures Rogers and Pale Ale

Red Wine Valley View Platinum Collection Shiraz and Cabernet Sauvignon Merlot

White Wine Valley View Platinum Collection Sauvignon Blanc Semillon, Late Harvest White and Late Harvest Riesling

Sparkling Wine Hardy Riddle Brut Reserve NV

## Included in your wedding package

Ceremony in the grounds,

- Our Colourful Gardens & Gazebo
- Red Carpet
- 20 White Chairs for your guests (\$2.00 each for extra chairs)
- Wrought Iron Table & Chairs with cloth, chair covers and bows for you to sit on while you sign the register

Reception

- DJ is included in this package, this included a personnel appointment at a time and location of your choice to discuss all your requirements for the evening, including MC
- Venue Hire
- Chair Covers & Bows with your choice of black or white chair cover and 12 different colour choices on the bow
- All Table Linen including skirting and Linen Napkins with 8 colours to choose from
- Centre Pieces, our wrought iron Candelabras for your centre pieces complete with a round bevelled mirror

# Sapphire Package Menu Options

## BANQUET MENU

### Entree Selection/choose two/

Smoked Chicken and Pumpkin Salad with a Citrus Dressing

Traditional Antipasto Plate consisting of Tasmanian Smoked, Salmon, Ham, Salami, Sun Dried Tomatoes, Brie and a Salad Garnish

Traditional Minestrone Soup

Leek, Ham and Potato Soup topped with Herb Croutons

Spinach and Goats Cheese Tartlet on a bed of Salad Greens dressed with warm Truffle Oil

Pate served with Shiraz Relish Salad Garnish with Bread and Crackers

Smoked Salmon with Cream Cheese on a bed of Tomato and Spinach with Lemon, Dill and Extra Virgin Olive Oil

Sautéed mushrooms with leeks in a cream sauce topped with puff pastry finished With hollandaise sauce

Bruschetta -Tomatoes diced with Spanish onion and basil topped with feta on toasted Italian bread

### Main Course Selection/choose two/

Beef Wellington in Red Wine Jus with a Thyme and Potato Puree

Linley Valley free range Belly Pork seasoned with star anise and cinnamon served with a reduced cider and mustard sauce

Oven Roasted Barramundi Fillet served with a Lemon and Caper Butter Sauce

Medium Roasted Rack of Lamb on a bed of Cuscus topped with a mint and pine nut salsa and slow roasted tomato

Slow Roasted Sirloin of Beef on a Garlic Potato Puree with Cracked Black Pepper Sauce and Sweet Potato Crisps

Chicken Breast Filled with Brie and Sundried Tomato Encased in Puff Pastry served with a Chardonnay Cream Sauce

All Served with Seasonal Vegetables  
Vegetarian options available

### Dessert Selection/choose two/

Australian Cheese Plate, Blue, Cheddar and Brie with Fresh and Dried Fruits

Death by Chocolate Mud Cake with Thickened Cream Garnished with Pistachio Nuts

Classic Zesty Lemon and Lime Brulee

Tiramisu, layered sponge fingers soaked in coffee

Chocolate and Orange Bread and Butter Pudding

Robert Tim's Coffee and a selection of Gourmet Tea's

## BBQ BUFFET MENU

Beef Rump infused with Red Wine, Garlic and Rosemary

Moroccan Spiced Chicken Breast

Lamb and Mint Rissoles

Hot Roast Beef with Whole Grain Mustard

Gourmet Australian Sausages

### Hot Side Dishes

Roast Potatoes with Rosemary and Garlic

Steamed Seasonal Vegetables

### Salad Buffet

#### Select 3

Gourmet Garden Salad with Roast Zucchini, Capsicum and Salad Greens with Olive Oil and Balsamic Dressing

Chicken Caesar Salad with Egg and Croutons

Potato and Red Onion Salad topped with Spring Onions

Rocket and Mixed Leaf Salad with Kalamata Olives and Bacon

Tomato and Feta Cheese Salad topped with Basil and Onion

Add a **Seafood Platter** for \$15.00 per person  
Platter consists of Tasmanian Smoked Salmon, Green Lip Mussels, Prawns, Grilled Fish topped with a citrus dressing and salt and pepper calamari

### Dessert (select 2/

Seasonal Fruit Platter

Chocolate Mud Cake or Brulee

Lemon Lime Brulee

Tiramisu, layered sponge fingers soaked in coffee

Australian Cheese Board, Blue, Cheddar and Brie with Fresh and Dried Fruits

Robert Tim's Coffee and a selection of Gourmet Tea's

# The Valley View Diamond Package

\$205 per perso

n (based on a minimum of 65 guests)

At the Valley View we believe in you having a fantastic wedding day without having all the stress associated with a modern wedding, we have taken time to source local reliable professionals to make your wedding day a joy to organise and a day to relax and enjoy the moment,

## Banquet Menu

- Two choices for entree
- Two choices for Mains
- Two choices for dessert

## Gourmet BBQ Buffet Menu

Beverages (Approx 6 hour)

Beers Hahn Light, Tooheys Extra Dry, Little Creatures Rogers, Pale Ale and Corona

Red Wine Valley View Platinum Collection Shiraz and Cabernet Sauvignon Merlot

White Wine Valley View Platinum Collection Sauvignon Blanc Semillon, Late Harvest White and Late Harvest Riesling

Sparkling Wine Hardy Riddle Brut Reserve NV

Ceremony in the grounds

- **Marriage Celebrant** *is included*
- **Our Colourful Gardens & Gazebo**
- **Red Carpet**
- **20 White Chairs** *for your guests (\$2.00 each for extra chairs)*
- **Wrought Iron Table & Chairs** *with cloth, chair covers and bows for you to sit on while you sign the register*

Reception

- **DJ** *is included in this package, this included a personnel appointment at a time and location of your choice to discuss all your requirements for the evening, including MC*
- **Wedding Cakes** *a choice of 3 different types of cake, cup cake tower, a traditional 3 tier cake and a 2 tier square cake, can be made in chocolate mud cake, white chocolate mud cake, caramel mud cake, vanilla or chocolate sponge*
- **Stationary** *all you stationary requirements, invitations, rsvp's, name cards and menu's*
- **Photographer**, *included is a 6 hour photography package including shots at the Brides home, ceremony, group and guest photos, arrival at reception and cutting of the cake and a edited CD and DVD of your images*
- **Venue Hire**
- **Chair covers & Bows** *with your choice of black or white chair cover and 12 different colour choices on the bow*
- **All Table Linen** *including skirting and Linen Napkins with 8 colours to choose from*
- **Centre Pieces**, *our wrought iron Candelabras for your centre pieces complete with bevelled mirror and tea lights*

## Diamond Package Menu Options

### BANQUET MENU

#### Entree Selection/choose two!

Smoked Chicken and Pumpkin Salad with a Citrus Dressing

Traditional Antipasto Plate consisting of Tasmanian Smoked, Salmon, Ham, Salami, Sun Dried Tomatoes, Brie and a Salad Garnish

Traditional Minestrone Soup

Leek, Ham and Potato Soup topped with Herb Croutons

Spinach and Goats Cheese Tartlet on a bed of Salad Greens dressed with warm Truffle Oil

Pate served with Shiraz Relish Salad Garnish with Bread and Crackers

Smoked Salmon with Cream Cheese on a bed of Tomato and Spinach with Lemon, Dill and Extra Virgin Olive Oil

Sautéed mushrooms with leeks in a cream sauce topped with puff pastry finished With hollandaise sauce

Bruschetta -Tomatoes diced with Spanish onion and basil topped with feta on toasted Italian bread

#### Main Course Selection/choose three!

Beef Wellington in Red Wine Jus with a Thyme and Potato Puree

Linley Valley free range Belly Pork seasoned with star anise and cinnamon served with a reduced cider and mustard sauce

Oven Roasted Barramundi Fillet served with a Lemon and Caper Butter Sauce

Medium Roasted Rack of Lamb on a bed of Cuscus topped with a mint and pine nut salsa and slow roasted tomato

Slow Roasted Sirloin of Beef on a Garlic Potato Puree with Cracked Black Pepper Sauce and Sweet Potato Crisps

Chicken Breast Filled with Brie and Sundried Tomato Encased in Puff Pastry served with a Chardonnay Cream Sauce

All Served with Seasonal Vegetables  
Vegetarian options available

#### Dessert Selection/choose two!

Australian Cheese Plate, Blue, Cheddar and Brie with Fresh and Dried Fruits

Death by Chocolate Mud Cake with Thickened Cream Garnished with Pistachio Nuts

Classic Zesty Lemon and Lime Brulee

Tiramisu, layered sponge fingers soaked in coffee

Chocolate and Orange Bread and Butter Pudding

Robert Tim's Coffee and a selection of Gourmet Tea's

### GOURMET BBQ BUFFET MENU

#### Hot Dishes

Beef Rump infused with Red Wine, Garlic and Rosemary

Moroccan Spiced Chicken Breast

Lamb and Mint Rissoles

Hot Roast Beef with Whole Grain Mustard

Gourmet Australian Sausages

Garlic Prawns served in a Creamy White Wine Sauce

#### Hot Side Dishes

Roast Potatoes with Rosemary and Garlic

Steamed Seasonal Vegetables

Saffron scented Pilau Rice

#### Salad Buffet

##### Select 3

Gourmet Garden Salad with Roast Zucchini, Capsicum and Salad Greens with Olive Oil and Balsamic Dressing

Chicken Caesar Salad with Egg and Croutons

Potato and Red Onion Salad topped with Spring Onions

Rocket and Mixed Leaf Salad with Kalamata Olives and Bacon

Tomato and Feta Cheese Salad topped with Basil and Onion

Tasmanian Smoked Salmon Salad

Add a **Seafood Platter** for \$15.00 per person  
Platter consists of Tasmanian Smoked Salmon, Green Lip Mussels, Prawns, Grilled Fish topped with a citrus dressing and salt and pepper calamari

#### Dessert (select 2)

Seasonal Fruit Platter

Chocolate Mud Cake or Brulee

Lemon Lime Brulee

Tiramisu, layered sponge fingers soaked in coffee

Australian Cheese Board, Blue, Cheddar and Brie with Fresh and Dried Fruits

Robert Tim's Coffee and a selection of Gourmet Tea's