



The Gip's Experience

Available Tuesdays – Thursdays

This 4-hour wedding ceremony and celebration package for 8 - 25 people* extends to the following:

- Ceremony and celebration space: enjoy the intimate elegance of the Sarah Taylor Room and the attached Stained-Glass side rooms within Clifford House
- Use of the picturesque gardens and grounds of Clifford House for stunning photos and pre-reception gathering
- Authorised Marriage Celebrant – our award-winning Celebrant will deliver a warm and memorable ceremony
- Two-hour photography package – the magic of your day will be captured by our talented professional wedding photographer
- Bridal bouquet – your beautiful bridal bouquet will be created by a top local Florist
- Catering – a number of options are available depending on your preferred style and budget

Option 1. Morning or Afternoon Tea - \$88/person includes:

Sandwiches/Wraps, Hot Finger Food, Fruit Platter, Sweets Platter

Option 2. Chef's Selection of 5 Canapés - \$88/person includes:

Chef usually provides a mix of 5 different canapés (to include some with meat/vegetarian/vegan/gluten free – arancini balls/small tarts/sausage rolls/spring rolls/chicken balls for example). This is worked out on the number of guests x 3 pieces per person.

Option 3. Two-Course Meal from set menu (see below) - \$121/person

Select two appetising dishes from entrée and main, or main and dessert, to be served as an alternate drop.

- Beverage package – an array of refreshments from the Gip's Classic Beverage Package (see below) are available for \$9.50/hour/person – 3 hours charged, but included in your 4-hour package details (invoiced separately by Gip's)
- Finishing touches – plunger coffee and tea pot station (barista coffee available at \$5/coffee), reception tables set with linen tablecloths and napkins, cutlery, glassware, tealight candles, professional waiter service, silver cake knife for cake cutting; lectern if required, iced water jugs, gift table, cake table, fireplace lit with candles

- Paperless wedding invitation – this convenient and eco-friendly option will be emailed to you detailing all of the information that your guests will require

Enhance your Celebration:

Garden Ceremony: You may choose to hold your ceremony in the gardens of Clifford House for an additional fee of \$275. This includes 20 Americano chairs, signing table and 2 Americano chairs.

Live Musician: Although not mandatory, we recommend enhancing the atmosphere of your celebration by including a live musician in your plans. We have negotiated packages with some of the best local talent with prices starting at \$495 up to \$900 for a 3-hour set; pricing will be dependent on the artist and time of celebration, please enquire for further information.

*Up to 5 additional guests can be accommodated for an extra charge; please enquire.

Costing examples based on 15 people:

Catering option 1: \$3370 inclusive

Including drinks package: \$3797.50 inclusive

Catering option 2: \$3370 inclusive

Including drinks package: \$3797.50 inclusive

Catering option 3: \$3865 inclusive

Including drinks package: \$4292.50 inclusive

Costing examples based on 25 people:

Catering option 1: \$4250 inclusive

Including drinks package: \$4962.50 inclusive

Catering option 2: \$4250 inclusive

Including drinks package: \$4962.50 inclusive

Catering option 3: \$5075 inclusive

Including drinks package: \$5787.50 inclusive



Two Course Set Menu

PLEASE CHOOSE EITHER ENTRÉE AND MAIN, OR MAIN AND DESSERT (SERVED ALTERNATELY)

ENTRÉE - ALL GF

Roast pumpkin, curry & coconut soup VEGAN/GF/DF

Cajun chicken tenderloins, quinoa, charred corn & chorizo salad, tequila & lime sour cream GF

Tempura whiting, cos, apple, cashews & curry vinaigrette
Pork belly, coconut & carrot salad, chilli caramel, Thai herbs GF/DF

MAINS

MSA fillet of beef, potato & thyme roesti, broccolini & balsamic onion relish GF/DF

Roast lamb rump, balsamic roast beetroot, roast walnuts, smoked yoghurt & rocket GF

Parmesan & parsley pork cutlet, w' roasted chats, apple, fennel & hazelnut salad, burnt orange vinaigrette DF

Pesto & panko crusted chicken breast, romesco, roast butternut & rocket, fennel salad

Coconut & sesame crusted barramundi, roast sweet potato, coriander, Asian greens, kaffir lime & coconut sauce GF/DF

DESSERT - ALL GF ON REQUEST

Chocolate Delice, raspberry cream GF

Orange & almond torte, spiced orange syrup & coconut yoghurt GF/DF

Gip's crème brulee, almond biscotti

Apple & raspberry Crumble w' coconut ice cream GF/DF/VEGAN

Vegetarians & special diets catered for - please let us know.

Menu is seasonal and subject to change without notification.



BEVERAGE OPTIONS CLASSIC SELECTION

Please advise your preference from the selection prior to your date

SPARKLING WINE

Veuve D'Argent (French)

WHITE WINE

McPherson Sauvignon Blanc

McPherson Chardonnay

McPherson Pinot Grigio

McPherson Moscato

RED WINE

McPherson Shiraz

McPherson Cabernet Merlot

ROSE

McPherson Grenache Rose

BEER

XXXX Gold

Cascade

Great Northern Original

Great Northern Super Crisp

Orange Juice & assorted softdrinks