



THE GARDENS
O N F O R E S T

Welcome To The Gardens On Forest

We are excited to have the opportunity to create a dream wedding for you. Our coordinators will reassure you every step of the way as we prepare for your guests to celebrate your special occasion with you.

The Gardens On Forest is renowned as a wedding reception centre and has undergone extensive refurbishment to restore it to the original charm and character of the late Victorian era.

The Gardens are ideal as a focal point for traditional wedding photographs and are a stunning backdrop for couples that wish to hold their ceremony on site.

Our commitment to excellence will create special memories that will last forever.



Viewing of The Gardens on Forest is available daily between 10am and 3pm Monday to Friday or by appointment for Wednesday evenings or Saturday.



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Our Complete All Inclusive Wedding Package

Champagne Cocktails and Canapés

As your guests arrive at our historic house, they will be invited to enjoy a variety of hot and cold canapés. These will be accompanied by champagne cocktails, using a boutique sparkling wine, as well as beer, soft drinks, water and juice. Canapés and accompanying drinks are served for thirty minutes.

Three-Course Meal

You will enjoy a delicious three-course meal, specially designed by our chef and freshly prepared on our premises using only the finest meats and poultry selected by our chef daily. All main courses are served with the freshest vegetables in season. The meals are served alternately to your guests, with the bridal party and parents having their choice from the meals selected for the evening. We cater for any dietary requirements at no additional cost. To finish off your sumptuous meal we will serve espresso coffee, loose-leaf tea and our delicious chocolates.

Tasting Night

One evening prior to your wedding you and your partner will be invited to sample the menu and see our presentation of the meal. This will allow you to choose the best menu for your special day! This is also a great opportunity to have a preview of what will happen at your wedding.

Beverage package

Once seated, guests will be served Australian wines, full strength and light beers, sparkling wine and soft drinks for the duration of your function. Full table service is provided, giving premium service to all guests.

Beer selections include Pure Blonde beer, Tooheys extra dry on draught and Cascade premium light.

We have a selection of fantastic wines on offer with the option, at an added cost, to choose from a wider range. Sparkling wines to celebrate the important toasts, as well as an easy palatable Brut Cuvee to enhance the senses.

Coffee made by trained baristas with freshly roasted coffee,

Twinings Teas and our signature minted chocolates will also be served.

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Wedding Cake

A delicious wedding cake created by The Cake Studio from our extensive selection.

Professional Master of Ceremonies

Our MC will be on hand to discuss your wedding and ensure your reception runs smoothly, giving you and your guests, plenty of time to socialise and celebrate on your special day.

MC/DJ and State of the Art Audio Equipment and Lighting

Relaxing background music will be played while you are enjoying your meal. After the Bridal Waltz, the dance floor will be transformed. Our MC/DJ will be meet with you to discuss your wedding and ensure your reception runs smoothly, giving you and your guests plenty of time to socialise and celebrate on your special day.

Garden Ceremony with Bride's pre-arrival

Garden Weddings are increasingly popular and The Gardens provide the perfect backdrop for your ceremony. By holding your ceremony in our manicured gardens you have the perfect setting for your special moment. The backdrop of our exquisite gardens makes for excellent photos so you can capture those treasured memories. You have a wet weather option, as internal facilities are available for your ceremony giving you one extra hour free of charge.

Room Hire and Gardens for Photographs

All of our facilities and services are yours to enjoy for the duration of your function.

Table Decorations

Tables will be adorned with either a cream candelabra, glass brandy balloon with the option of pillar candles and rocks or floating tea lights, as the centrepiece.

Chair Covers With Bows

Our specially fitted chair covers in black or white, with satin bows or organza sashes will add further elegance to the atmosphere.

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Wishing Well

By having a Wishing Well it provides your guests with a central point to place gifts and greetings. It also provides you with peace of mind that the money gifts you receive are safe and secure in our specially designed wishing wells.

Children's Meals

For children under twelve years of age a special menu has been developed and is available at half price. We also have high chairs and change tables to meet your requirements.

Multimedia Options

We are able to provide the latest multimedia projector and screen for hire.

Prestige Car Transfer

After enjoying your reception at The Gardens your selected prestige car will take you to your wedding night accommodation anywhere within the Sydney metro area.

Wedding Organiser

Our exclusive Wedding Organiser is designed to assist you in the planning of your special day.

Event Coordinators

Your Event Coordinator will ensure your special day at The Gardens will provide wonderful memories.



THE GARDENS
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GARDEN VIEW ROOM

Seats up to 100

Friday, Saturday Lunch and Sunday: (4.5 hour duration -
min 60 adult guests)

\$125.00 per adult

Saturday Dinner: (5 hour duration - min 80 adult guests)

\$135.00 per adult

GARDEN COURT ROOM

Seats up to 200

Friday, Saturday Lunch and Sunday: (5 hour duration - min
100 adult guests)

\$120.00 per adult

Saturday Dinner: (5.5 hour duration - min 120 adult
guests)

\$130.00 per adult

Thank you for the opportunity to quote for this special occasion.
If you have further enquires please feel free to contact one of our events team on
02 9153 9187.

King Regards
Gardens on Forest Events Team

NOTE:

The total function cost will be fixed and not subject to rise once the booking contract is signed and booking fee is paid.

Special Dietary needs including vegetarian, diabetic and gluten-free guests are catered for at no extra charge.

Children under 12 are half price.

All prices are inclusive of GST.

This quote is valid for a period of 2 months.

See menu next page...



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Package Menu

On Arrival

Two hot and two cold Canapes
Bread Roll

Entrées

Butternut Pumpkin Soup, velvety with a touch of cream and chives
Spinach and Ricotta Ravioli, hand pressed pasta with a roast tomato puree and micro herb salad
Caesar Salad, crisp pancetta, croutons, creamy dressing, parmesan and a poached egg
Smoked Salmon, potato rosti with micro herb salad and a horseradish and chive crème fraiche
Traditional Thai Beef Salad, rare beef, broken rice, chilli, coriander and mint salad
Wagyu Beef Caparccio, tomato oil, beetroot chips, baby salad greens and blue cheese
Split Harbour King Prawns, grilled jumbo prawns with a chilli jam and grilled lime

Main Courses

Pan-Fried Beef Tenderloin, baby Yorkshire pudding, field mushroom, potato fondant and vegetables
Crispy Skin Tasmanian Salmon, potato fondant, seasonal vegetables, dill butter and baby herbs
Chicken Ballontine with an apricot, almond flour farce, potato fondant, seasonal vegetables and madeira jus
Pan-Fried Wild Barramundi, asparagus, turned potatoes, sweet carrots and a tomato béarnaise
Roasted Pork Belly, potato mash, seasonal vegetables, fresh apple and black pudding
Crown Roasted Lamb Rack, kumara mash, rosemary, field mushrooms, seasonal vegetables and minted jus

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Dessert

French Lemon Tart, raspberry compote and cream chantilly

Tiramisu, coffee biscuit and mascarpone served in a glass with seasonal berries

Individual Pavlovas, double cream, passion fruit coulis and seasonal poached berries

Chocolate Plate, crisp chocolate pastry cup, tart slice and a double chocolate fudge
ice cream cone

Granny Smith Apple and Raspberry Crumble with vanilla bean ice cream

Gluten-Free Warm Pear and Berry Torte with boysenberry ice cream

Optional Extras

Seafood Platters / Antipasto / Vegetarian Mezze Platter / Fresh Fruit / Cheese Board
and Crackers