



The Perfect Day...

Travelodge Newcastle
Wedding Packages

02 4926 3777

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Travelodge
Newcastle

www.travelodge.com.au



Congratulations!

Congratulations on your engagement and thank you for considering Travelodge Newcastle as a venue for your wedding reception.

At Travelodge Newcastle we know how important your wedding day is. Your individual needs and desires will be catered for with each and every request attended to with the utmost attention to detail. We provide a stunning venue for your wedding at any time of the year and our professional and dedicated team will ensure your day will be everything you dream of.

I would like to invite you and your fiancée to meet with us and view our facilities along with the services we can offer. This will give us the opportunity to present our venue and discuss how we can make your wedding reception unique and memorable.

Please call me on (02) 4926 3777 to make an appointment.

Kind Regards

Wedding Co-ordinator
Travelodge Newcastle

The Ultimate Fairytale Wedding Package

\$95 per person (minimum 30 guests)

Package Inclusions:

Ceremony

- Use of the poolside marquee for a period of 2 hours
- Registry table and floral arrangement
- Rose aisle
- PA system and microphone

Reception

- Use of a banquet room for a period of 5 hours
- Stylish chair covers, sashes and centre-pieces
- DJ for a period of 5 hours
- Tablecloths and linen napkins
- Ceiling drapery and fairy lights
- Skirted bridal table
- Skirted cake table, cake knife and gift table
- Personalised menus

Menu

- Hot and cold canapé selection served prior to dinner (2 hot and 2 cold selections)
- Two choices from each course from the ultimate fairytale wedding menu to be served alternately and followed by freshly brewed coffee and tea

Beverage

- Beverages charged upon consumption

Accommodation

- Accommodation in the executive spa suite for the bride and groom
- Late check out of 12.00pm
- A bottle of grandin methode traditionnelle brut
- Fresh strawberries and chocolates on arrival
- Full buffet breakfast for two served in Sienna Café

The Ultimate Fairytale Wedding Menu

3 courses served alternately – please select 2 options

Entrée

- Grilled crystal bay prawns with tarragon, lime butter, sea salt and lemon
- Smoked chicken salad and roasted cashews with mixed sprouts and a red wine vinaigrette
- Salt and pepper squid with szechuan pepper and chilli soy sauce
- Creamy potato and leek soup with parmesan croutons
- Caramelised onion and double brie tartlet with rocket salad

Main

- Grain fed sirloin with bacon wrapped king prawns and a creamy garlic sauce
- Pistachio crusted lamb rack with roasted kipfler potatoes and a sweet mint jus
- Crispy skinned atlantic salmon on garlic potato mash with ratatouille, pine nuts and jus
- Individual baked beef Wellington with peppercorn bernaise
- Roast chicken supreme with a rich saffron and chorizo sausage risotto

Dessert

- Vanilla bean pannacotta with orange and strawberry salad
- Poached pear and almond tart with crème anglaise and ice-cream
- Chocolate mint tart with chocolate sauce and chocolate ice-cream
- Vanilla crème brulee with pistachio biscotti and fresh cream
- Lemon and lime tart with candied orange zest and double cream

Your selections are accompanied with the following:

Freshly baked bread roll, sides of vegetables and freshly brewed coffee and tea

The Fairytale Wedding Package

\$75 per person (minimum 30 guests)

Package Inclusions:

Ceremony

- Use of the poolside marquee for a period of 2 hours
- Registry table and floral arrangement
- PA system and microphone

Reception

- Use of a banquet room for a period of 5 hours
- Stylish chair covers, sashes and centre-pieces
- Tablecloths and linen napkins
- Skirted bridal table
- Skirted cake table, cake knife and gift table
- Personalised menus

Menu

- Antipasto platters served by staff prior to dinner
- Two choices from each course from the fairytale wedding menu to be served alternately and followed by freshly brewed coffee and teas

Beverage

- Beverages charged upon consumption

Accommodation

- Accommodation in the executive spa suite for the bride and groom
- Late check out of 12.00pm
- A bottle grandin methode traditionnelle brut
- Fresh strawberries and chocolates on arrival
- Full buffet breakfast for two served in Sienna Cafe

The Fairytale Wedding Menu

3 courses served alternately – please select 2 options

Entrée

- Caesar style salad with grilled chicken, croutons, soft egg and parmesan
- Traditional minestrone topped with grana cheese puffs
- Satay chicken skewers with coriander and steamed rice
- Green pea and fresh herb risotto with sun-dried tomato and garlic oil
- Cherry tomato and black olive bruschetta with garlic pesto

Main

- Grilled scotch fillet with potato rosti and a balsamic reduction
- Roast chicken breast topped with pesto parmesan crust on mild watercress salad
- Baked perch fillet served on wok fried vegetable with coriander, ginger and sweet soy
- Roast eggplant gateau with baby spinach, coriander pesto and pinenuts
- Guinness battered flathead fillets with homemade tartare sauce and cucumber salad
- Chicken and vegetable korma with basmati rice and pappadums

Dessert

- Sticky date pudding with caramel sauce and vanilla ice-cream
- French bread and butter pudding with crème anglaise and ice-cream
- Flourless chocolate cake with sweet berry sauce and fresh cream
- Homemade macadamia toffee ice-cream with fresh fruit
- Sweet apple spring rolls with cinnamon sugar and ice-cream

Your selections are accompanied with the following:

Freshly baked bread roll, sides of vegetables and freshly brewed coffee and tea

Wedding Beverage List

Standard Beer Selection

Carlton Draught		\$6.00
Carlton Black		\$6.00
Victoria Bitter		\$6.00
Cascade Premium Light		\$5.00

Glass

Standard Wine Selection

	Bottle	Glass
Willowglen Brut	\$25.00	\$6.00
Willowglen Semillon Sauvignon Blanc	\$25.00	\$6.00
Willowglen Shiraz Cabernet	\$25.00	\$6.00

Standard Spirit Selection

	Glass
Scotch	\$5.50
Bourbon	\$5.50
Vodka	\$5.50
Rum	\$5.50
Tequila	\$5.50
Gin	\$5.50

Standard Liqueur Selection

	Glass
Baileys	\$6.50
Cointreau	\$6.50
Tia Maria	\$6.50
Kahlua	\$6.50
Frangelico	\$6.50
Sambucca	\$6.50
Midori	\$6.50
Grand Marnier	\$6.50

Non-Alcoholic

Bottled Juice, Mineral Water, Still Water, Red Bull, Ginger Beer, Soft Drinks	From \$3.00
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Wedding Wine List

Sparkling Wine

Willowglen Brut	NSW	\$25.00	\$6.00
Grandin Methode Traditionelle Brut	France	\$45.00	\$12.00

White Wine

Willowglen Semillon Sauvignon Blanc	NSW	\$25.00	\$6.00
Mitchelton Blackwood Park Riesling	VIC	\$38.00	\$9.00
Kapuka Sauvignon Blanc	NZ	\$35.00	\$8.00
Capel Vale Pemberton Semillon Sauvignon Blanc	WA	\$48.00	\$10.00
Preece Chardonnay	VIC	\$38.00	\$9.00
Brokenwood Semillon	NSW	\$55.00	

Red Wine

Willowglen Shiraz Cabernet	NSW	\$25.00	\$6.00
Kapuka Marlborough Pinot Noir	NZ	\$35.00	\$8.00
Coriole Redstone Shiraz	SA	\$46.00	\$10.00
Tatachilla Partners Cabernet Shiraz	SA	\$30.00	\$7.00
Capel Vale Cabernet Merlot	WA	\$40.00	\$9.00
Hesketh Thirsty Dog Cabernet Sauvignon	SA	\$45.00	\$10.00

Dessert Wine

Emeri Pink Moscato	NSW	\$32.00	\$7.00
Noble One	NSW	\$75.00	\$12.00

Port

Apthorpe Estate Vintage			\$7.00
Galway Pipe			\$7.00
Draytons Old Tawny			\$10.00
Penfolds Grandfather			\$12.00

Additional Information

Children's Meals

0-4 years – Complimentary

4-12 years - \$30.00 per person, refer to kids menu

Photographer and Entertainers Meals

\$30.00 per person – includes a main meal from your menu and soft drink

Wedding Cake

Complimentary cake cutting and service on platters. Additional cost for bagging.

Special Dietary Requirements

Any special dietary requirements will be catered for at no additional charge.

Entertainment

We can recommend a number of companies for your wedding. For information on bands or other entertainers, please contact your Wedding Co-ordinator.

Additional Decorations

Our decorators have an abundance of elegant and unique decorations for your special day. Should you wish to arrange additional decorations, please contact your Wedding Co-ordinator.

Security

We can organize security personnel for your wedding at an additional cost.

Terms and Conditions

CONFIRMATION

Confirmation of a booking must be made in writing with signed Terms & Conditions within seven (7) days of the original reservation. A 10% deposit is to be paid within fourteen (14) days. Otherwise the Management of the Hotel reserve the right to cancel the tentative booking and allocate the venue to another client.

PAYMENT

All function accounts are to be paid in full, two (2) days minimum prior to the function unless alternative arrangements have been made with the Hotel Credit Manager. All approved credit arrangements require full payment within five working (5) days after the function.

Please note that for all credit card transactions, a surcharge of 1.5% applies. Guests may choose to change their method of payment on check-out to cash or EFTPOS as these methods do not attract this fee.

NON PERFORMANCE OF CONTRACT

In the event of a confirmed function not taking place the client shall upon demand of the Hotel pay a fee based on a percentage of the estimated cost of the function.

Notification of 60+ days of the function deposit will be held for next confirmed event
(must be within 6 months)

Notification within 30 days or more of the function date 10% of the estimated cost

Notification 14-30 days prior 50% of the estimated cost

Notification less than 14 days 100% of the estimated cost

FINAL ATTENDANCE

A guaranteed number of guests attending functions is required two (2) working days prior to the event. Charges for any changes after this time will be rendered accordingly.

FINAL DETAILS

To ensure your requirements are met it is necessary to receive details of your function schedule and menu selection seven (7) days prior to your function. This will include details such as floor-plans and designs for exhibition & display space.

COMMENCEMENT AND VACATING OF ROOMS

The Client agrees to begin the function and vacate the designated function space at the scheduled times agreed upon. In the event that the conference should go beyond agreed finishing time we reserve the right to charge whatever additional costs are reasonably incurred to ensure the smooth operation of that function.

SET UP AND DELIVERY OF EQUIPMENT

Clients are responsible for costs involved in ensuring set up and break down time on all function space. All deliveries to the Hotel must be advised & agreed upon with the Banquet Co-ordinator and sent no earlier than 48hours prior to the function and must be marked with the name of the function. Whilst every effort will be made to assist in movement of goods from the loading bay to the function room, assistance will be offered on the basis of staff available at that time. The Hotel does not have storage facilities other than rooms booked by the client. Goods left in the Hotel without prior arrangement will be deemed abandoned and disgarded by the hotel.

CONSUMPTION

No food or beverage of any kind will be permitted to be brought into the Hotel for consumption at the function by the client or any of the client's guests, invitee's or persons attending the function. We practice Responsible Service of Alcohol at all times and reserve the right to refuse service of alcohol to any person.

DISPLAYS AND SIGNAGE

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface or part of the building. Signage in Hotel public areas is to be kept to a minimum and must be approved by the Hotel. Any special effect requests will be viewed on a one off basis. You must obtain prior written permission of the hotel to use the hotel name and/or logo in print, audiovisual display and/or such other multimedia display. All proposed artwork, which consists of the hotel name and/or logo must be approved in writing by the hotel.

Terms and Conditions

ROOM ALLOCATION

The Hotel reserves the right to assign another room for the organised function in the event the room originally allocated for such function shall be unavailable (due to unforeseen circumstances) or inappropriate in the opinion of the Hotel, such substitution shall be deemed as full performance under this contract.

COMPLIANCE

It is understood that the client will conduct their function in an orderly manner in full compliance with the Hotel Management and with all applicable laws. This will include, however not be limited to – maintaining reasonable noise levels, adhering to the OH&S regulations of the relevant state, etc.

DAMAGES

Clients are financially responsible for any damage sustained to the Hotel by the Client, Client's guests, invitees or other persons attending the function, whether in the room reserved or any area or part of the Hotel. This can include however is not limited to extra cleaning charges, cost to repair damaged furniture etc.

RESPONSIBILITY

The Hotel will not accept any responsibility for damage or loss of merchandise left in the Hotel prior, during or after the function. Clients should arrange their own insurance and/or security.

SECURITY

The Hotel reserves the right to exclude or eject any or all objectionable persons from the function on the Hotel premises without liability.

LIABILITY

If the Hotel has reason to believe that a function will affect the smooth running of the Hotel business, its security or reputation, it reserves the right to cancel the function without liability.

BASIS OF AGREEMENT

The Client agrees to begin the function and vacate the designated function space at the scheduled times agreed upon. In the event that the conference should go beyond agreed finishing time we reserve the right to charge whatever additional costs are reasonably incurred to ensure the smooth operation of that function.

ACCEPTED BY THE CLIENT:

Name of Company / Function

Wedding Sales

Date:

Signature of Responsible Party

Date:
