



# ASCOT HOUSE

RECEPTIONS



# Ascot House

## CREATE HISTORY AT ASCOT HOUSE

We're excited to help you celebrate your special day and bring your vision to life. Built circa 1860, Ascot House blends historical charm with modern elegance, providing you with the perfect canvas for your wedding.

We create a tailor-made experience to suit your every need. Our wedding consultant will suggest a complete range of industry experts, from photographers to florists, to help you style your wedding and guide you through the planning process. Our award-winning Executive Chef will provide a culinary experience to delight you and your guests.

We are excited to meet you and learn more about your wedding day. Please phone to make an appointment with one of our wedding consultants.

Kind regards,

The Ascot House Team





### **Ceremonies at Ascot House**

With sprawling manicured gardens over 2 acres, Ascot House offers an exquisite backdrop for your wedding ceremony. Beautiful all year round, our gardens are the perfect location for photographs and can hold a large number of your family and friends to help you celebrate your special moment. Our team will assist you in customising your ceremony to suit your individual style.



### **The Grand Ballroom**

Holding up to 200 guests for seated events and up to 300 for cocktail parties, the Ballroom provides a stylish and sophisticated space for your wedding. With its large central dance floor, impressive garden-facing windows and tasteful décor, the Ballroom acts as the perfect canvas to create your vision.



### **The Chandelier Room**

Catering for up to 80 seated guests and 120 for cocktail events, the Chandelier Room provides an elegant location for your wedding. Opening on to a beautiful Tuscan-inspired courtyard, the Chandelier Room allows for stunning photo opportunities for your bridal party, as well as a dance floor and intimate atmosphere for your guests.



# ASCOT MENU

ON ARRIVAL	Seasonally selected hot and cold hors d'oeuvres accompanied by Australian sparkling wine, beer and soft drinks
THREE COURSE MEAL	Entrée – Select one (from either entrée or pasta listing) Main course – Select two (served alternating) <i>Accompanied by vegetable and salad bowls</i> Dessert – Select one
BEVERAGES	Premium Australian red and white bottled wines Australian sparkling wine Bottled heavy and light beer Soft drinks and juices Espresso coffee and a selection of teas <i>(Served with dinner mints and almond biscotti)</i>
TABLE SETTINGS	The choice of white or black linen tablecloths and linen napkins Black or white chair covers with a choice of coloured sash Antique-style silver candelabra with etched glass bowls Tea light candles on tables and throughout the room
EVENT DURATION	<b>Lunch:</b> 4 hours (must conclude by 4pm) <b>Dinner:</b> 5 hours (must start after 6pm)
SERVICES	Private VIP Lounge Two acres of lush English gardens and for photographs
PRICE	Our personalised service ranges in price depending on your own individual needs. The price varies depending on the date, number of guests and time of your event. Please call to organise an appointment to view our premises and receive a no obligation quote.
GARDEN CEREMONY	For a private ceremony in our gardens or indoors by the open fire. The ceremony will be available to commence on hour prior to your event for a fee of \$750. This price includes a red carpet, ceremony table and white garden chairs.



## MODERN EUROPEAN

ON ARRIVAL	Seasonally selected hot and cold hors d'oeuvres accompanied by Australian sparkling wine, beer and soft drinks
FOUR COURSE MEAL	Appetizer – Antipasto table platters Entrée – Select one (from entrée or pasta listing) Main course – Select two (served alternating) <i>Accompanied by vegetable and salad bowls</i> Dessert – Select one <i>Accompanied by fresh fruit table platters</i>
BEVERAGES	Premium Australian red and white bottled wines Australian sparkling wine Bottled heavy and light beer Soft drinks and juices Espresso coffee and a selection of teas <i>(Served with dinner mints and almond biscotti)</i>
TABLE SETTINGS	A choice of black or white linen tablecloths and linen napkins Black or white chair covers with a choice of coloured sash Antique-style silver candelabra with etched glass bowls Tea light candles on tables and throughout the room
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## ENTRÉE

Cider braised pork belly, spiced hummus, citrus salad

Hot smoked salmon, puffed corn, micro cress with avocado, tomato and quinoa salsa

Confit duck, coriander slaw, apple chili puree

Slow roasted boneless beef brisket, barbeque glaze, honey carrot relish

Sumac spiced chicken breast, puffed rice, mint yogurt, cracked wheat, parsley salad

Chermoula rubbed lamb, smoked eggplant, beetroot gel, fried chickpeas, coriander labne

Pan-seared barramundi, Australian scallops, spinach puree, preserved lemon butter

Barbequed quail, chili-infused skordalia, toasted almonds, coriander crumb, leafy greens

Soft shell tempura crab, apple and papaya salad, chili caramel, scorched pineapple

Braised lamb, marinated squid, spiced sausage, olive salad, toasted ciabatta, mint yogurt



## PASTA

Lemon ricotta tortellini, tomato chili salsa

Spinach and ricotta agnolotti, roasted pumpkin, beurre blanc

Salmon filled squid ink ravioli, garlic herb oil

Potato gnocchi, mushroom ragout, truffled goat's cheese

Scallop and prawn ravioli, light bisque, micro salad

Pan-seared parmesan gnocchi with slow braised beef ragout

Traditional cannelloni, tomato sugo





## MAINS

Twelve hour roasted lamb, pea crush, blistered truss tomato, chimichurri salsa, red wine jus

Crispy skin chicken breast, toasted corn puree, pea tendrils, smoked tarragon cream

Flame grilled striploin, twice cooked kipfler potato, confit garlic and shallot, red wine jus

Grain fed beef tenderloin, spinach puree, beetroot, fried onion, red wine jus

Miso and ginger cured salmon fillet, rice cake, charred greens, soy dressing

Dukkah crusted market fresh fish, herb crusted potato, fried pea, lemon butter

Char-grilled chicken breast, baked ricotta, wilted greens, preserved lemon dressing

Braised pork scotch, cumin and garlic potato, honey apple glaze, port jus

Parmesan and mustard crusted veal cutlet, pumpkin puree, green bean salsa, red wine jus

Smoked barbequed beef brisket, spiced kimchi slaw, fried potato, plum glaze



## DESSERT

Chocolate fondant, crushed meringue, caramel ice cream, chocolate soil

Yuzu and lime tart, pistachio raspberry crumble, raspberry sorbet

Malted milk panna cotta, assorted macaron, maple walnut ice cream

Salted caramel tart, poached baby pear, Madagascan vanilla ice cream

Belgian waffle, espresso mascarpone, chocolate ice cream, espresso syrup

Mini caramel filled French donut, brownie crumble, crème brûlée ice cream, chocolate sauce



## GRAZING MENU

*Your selection of 2 cold items, 5 hot items, 2 substantial items and 1 dessert*

### COLD ITEMS

Heirloom tomato, buffalo mozzarella, puff pastry crisp, sherry glaze

Smoked eggplant, whipped goat's curd en croustade

Mini reuben bagel with corn silverside, seeded mustard, chili coriander slaw

Dukkah spiced lamb loin, hummus, mint labneh

Flaked salmon blini, lime mascarpone, micro cress

Peking duck crepe with hoisin citrus glaze

### HOT ITEMS

Assorted mini savoury muffins

Korean spiced chicken on a brioche bun, kimchi slaw

Beef Wellington, fried mushroom, spinach puree

Soft centered three cheese arancini, saffron aioli

Cola braised beef brisket slider in a sesame buttermilk bun

Crisp pork belly, chili plum sauce

Potato spun vegetable dumpling, soy ginger glaze

Salt and pepper squid, preserved lemon aioli

Lamb kofta, coriander labneh

Slow cooked pork sliders, apple slaw

Corn crusted fish, tomato pepper mayonnaise



## SUBSTANTIAL ITEMS

Cauliflower and chickpea curry, saffron pilaf

Sumac spiced chicken, pearl couscous, tomato lemon cream

Crispy fried barramundi fillet, black bean chili salsa

Forest mushroom risotto, parmesan shards

Drunken pork belly, steamed rice, chili caramel

Poached Atlantic salmon, fried soba noodle, dill beurre blanc

Slow cooked beef brisket, potato crisps, whiskey cola sauce

Five spiced duck leg, fried rice, herb salad

## DESSERT

Macaron selection

Mini chocolate fondant

Assorted French-filled donuts

Boutique baby cupcakes

Salted caramel tarts

Bambino gelato cones

Petit lemon tarts

Flavoured mini lamingtons