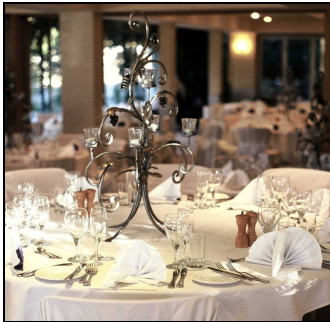




T I F F I N S
O N T H E P A R K

WEDDING'S OF FINESSE & DISTINCTION

Your Wedding Day At Tiffins



Quality Hotel Tiffins on the Park is centrally located on Greenhill Rd overlooking the beautiful South parklands.

Tiffins offers a dedicated team committed to ensuring your Wedding Day is one your guests will remember for years to come...

Complimentary Inclusions

Modern tea light holders or handcrafted candelabras for guest tables

Skirted Bridal Table, Cake and Gift Table & Silver Cake knife

Accommodation for Bride & Groom* with Late Check-out & Champagne & Chocolates in your Room

Glass of Champagne for Toasting

Chair covers for the Bridal Table

Complimentary Room Hire Free off street parking

Personalised Menus Kids under 10years are half price

Complimentary Canapes served during Pre-Dinner Drinks

Anniversary Gift of \$50.00 Restaurant Voucher (Food only - to be used within 4wks of anniversary)

Quality Hotel Tiffins on the Park
176 Greenhill Rd Parkside South Australia 5063 | P 08 8271 0444 | F 08 8272 8675
www.tiffinsonthepark.com.au | functions@tiffinsonthepark.com.au | ABN 26 007 536 996



T I F F I N S
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Platinum Wedding Package

Valid for minimum 50 guests

Pre Dinner Drinks with Complimentary Canapes
for 30 minutes in the Cocktail Bar



Three Course Dinner Menu

Entrée Platters / Choice of 3 Main Courses / Dessert Platters / Tea & Coffee

OR

Upgrade to include a choice of 3 entrees & 3 desserts for only \$5.00 per guest



5 Hour Hardy's Beverage Package (to begin at Pre-Dinner Drinks)

Hardy's NV Brut, Hardy's Chardonnay, Hardy's Cabernet Merlot,
Carlton Draught, Carlton Light and Soft drinks



Entertainment

Professional DJ & MC for 4 hours



Overnight Spa Suite Accommodation for the Bride & Groom
complete with champagne, chocolates and a full buffet breakfast



Modern tea light holders or handcrafted candelabras for guest tables

Skirted Bridal Table, Cake and Gift Table

Glass of Champagne for Toasting

Chair Covers for the Bridal Table

Complimentary Room Hire

Free Off-Street Parking

Personalised Menus

Silver Cake Knife

Anniversary Gift \$50.00 Restaurant Voucher

Platinum Wedding Package Price: \$104.50 per guest



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T I F F I N S
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Gold Wedding Package

Valid for minimum 50 guests

Pre Dinner Drinks with Complimentary Canapes
for 30 minutes in the Cocktail Bar



Three Course Dinner Menu

Entrée Platters / Choice of 2 Main Courses / Dessert Platters / Tea & Coffee
OR

Upgrade to include a choice of 3 entrees & 3 desserts for only \$5.00 per guest



4 Hour Hardy's Beverage Package

Hardy's NV Brut, Hardy's Semillon Chardonnay, Hardy's Cabernet Merlot,
Carlton Draught, Carlton Light and Soft drinks



Overnight Executive Accommodation for the Bride & Groom
complete with a full buffet breakfast



Modern tea light holders or handcrafted candelabras for guest tables

Skirted Bridal Table, Cake and Gift Table

Glass of champagne for toasting

Chair Covers for the Bridal Table

Complimentary Room Hire

Free off street parking

Personalised Menus

Silver Cake Knife

Anniversary Gift \$50.00 Restaurant Voucher

Gold Wedding Package Price: \$94.50 per guest



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Menu Selections

Please design your menu using the following options. Max 3 choices per course.

Entrée

Soup Of The Day

Roasted Butternut Pumpkin Soup with honeyed almonds
Potato and Fennel Chowder with battered scallop
French Onion Soup with cheese croutons
Gazpacho with guacamole and tiger prawn

Pumpkin and Mascarpone Tart with rocket, spiced walnuts & pear

Salt & Peppered Chicken with radicchio, baby spinach, red onion, chopped egg, classic Caesar dressing, speck and fresh lemon

Thai Style Salad of Marinated Baby Squid with mint, coriander, cucumber and pickled carrot, with sweet soy and lemongrass dressing

Crispy Shao Xing Beef and noodle salad, with candied soy, roasted peanuts and ginger

All entrees served with freshly baked bread rolls

Main Course

Chicken Breast stuffed with pesto & pancetta butter on sweet potato & spinach gratin with roast tomato and rosemary glaze

Slow-Roasted Beef Steak with rosemary & garlic smashed potatoes, roasted Swiss brown mushroom and port wine glaze

Tasmanian Salmon on caramelised carrot mash, zucchini ribbons & cider glaze with apple & onion relish

Wild Mushroom Risotto with porcinis, Swiss Browns, oyster mushrooms & enokis, with white truffle oil and lemon thyme

Orrechiette Carbonara ear-shaped pasta shells tossed through a sauce of bacon, garlic, red onion, cracked black pepper, Semillon and cream, finished with lemon-thyme, egg and aged parmesan

Potato Gnocchi with Butternut Pumpkin, broccoli, honey, pepper & parmesan

All main courses are served with a trio of seasonal vegetables

Dessert

Chocolate, Almond and Muscatel Pudding with port poached dates and Belgian chocolate ice-cream

Whiskey Pistachio, Cashew and Mascarpone Tart with praline and chantilly cream

White Chocolate and Blueberry Brulee with honey and cinnamon ice-cream

Rhubarb and Apple Crumble with vanilla bean ice-cream

Bread and Butter Pudding with hazelnut biscotti, sauce anglaise and rum 'n' raisin ice-cream

Fresh Seasonal Fruit with blood orange sorbet

Farmhouse Cheddar with fig salami and crisp lavosh

Followed by freshly brewed coffee & selection of boutique teas



T I F F I N S O N T H E P A R K

SPECIAL MAIN MENU OPTION UPGRADES

Char-Grilled Fillet Mignon Steak (add \$5.50pp)
with rosemary & garlic smashed potatoes,
oven roasted field mushroom and truffle scented mushroom sauce

Barbecued Prawns (add \$5.50pp)
wrapped in pancetta served on Tabouli and preserved lemon

Wedding Menu Only Option

Menu Only Option 1 - 2 Entree / 2 Main / 2 Dessert	\$50.00pp
Menu Only Option 2 - Entrée Platter / 3 Main / Dessert Platter	\$53.00pp
Menu Only Option 3 – 3 Entrée / 3 Main / 3 Dessert	\$58.00pp

All wedding menus include warm crusty bread, vegetables with main course and coffee & tea following dessert. Special dietary requirements are happily catered for on prior request.

OPTIONAL EXTRAS

Canapes Pre-Dinner	\$8.90pp
Pre-Dinner Canapes & Beverages 1/2hour	\$13.90pp
Antipasto Platters	\$5.50pp
Cheese Platters	\$6.00pp
Fruit Platters	\$5.50pp

STANDARD BEVERAGE PACKAGE

Omni Sparkling Chardonnay, Hardy's Chardonnay, Hardy's Cabernet Merlot,
West End Draught, Hahn Premium Light and Soft drinks

Duration 4 Hours - \$36.00pp

Duration 5 Hours - \$40.00pp

PREMIER BEVERAGE PACKAGE

Banrock Station Sparkling Chardonnay, Banrock Station Sparkling Shiraz,
Banrock Station Shiraz Cabernet, Banrock Station Semillon Chardonnay,
West End Draught, Hahn Premium Light and Soft drinks

Duration 4 Hours - \$44.00pp

Duration 5 Hours - \$48.00pp

ON CONSUMPTION

Open bar or pre selected beverages, all charged to one main account. You may choose to have your guests pay for their own drinks from the bar.



T I F F I N S O N T H E P A R K

Additional Information

Room Capacities

ROOM	AREA SQ. METRES	COCKTAILS	BANQUET
Raffles	115	100	70
Somerset Room	67	60	50
Restaurant (privately)		100	80

All guests attending the wedding will receive a reduced room rate for accommodation as follows

ROOM TYPE	TWIN SHARE
Executive Room	\$119.00
Business Suite	\$149.00
2 Bedroom Suite	\$210.00
Spa Suite	\$199.00

Rates are valid Fri-Sun nights only, subject to availability, normal check in & check out procedure applies.

OPTIONAL EXTRAS

(when not using a wedding package)

Chaircovers \$5.50 per chair includes choice of sash colour

DJ / MC and lighting \$650.00

Accommodation upgrade to Spa Suite \$55.00

Skirted Gift & Bridal Table \$100.00

ADDITIONAL SERVICES

As a complete service we would be pleased to assist you with the organization of the following:

- ❖ Photographer - we recommend David Sievers 0418 854 072
- ❖ Florist - Tynte Florists 83400 300
- ❖ Limousine - Classic Jags 8296 6882
- ❖ Invitations - Giftables 8132 0354 54 Payneham Rd Stepney
- ❖ Hair - Ninettes Hair City 8231 7455 82 Hindley St Adelaide
- ❖ Mens Suits - Peter Shearer 8223 3368 101 Rundle Mall Adel

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Confirmation, Deposit and Payment

A deposit of \$550 applies to all wedding bookings. Please confirm your booking with your \$550 deposit payment and a signed copy of these Terms & conditions, together with your Booking Agreement. A booking is not confirmed until the deposit has been paid. Payment may be made by cash, credit card, eftpos or electronic transfer. If paying electronically, please remit to functions@tiffinsonthepark.com.au. If payment is to be made by personal cheque we require payment 7 working days prior to the event.

Final Payment

Final payment is due by the Tuesday prior to the Wedding based on your final guest numbers and is payable at the final appointment. This may be paid by credit card, cash or eftpos. The final account and any extras incurred on the day must be paid on departure from the hotel. A credit card guarantee is required for this and any extras incurred on the day.

Bridal Suite Accommodation

The client must submit a valid credit card for the complimentary bridal suite; to cover any additional charges to the room eg. mini bar, telephone.

Cancellations

Any cancellations must be received in writing. If the event is cancelled the \$550.00 deposit is forfeited. Notice of 2 months or less – a charge of 100% of the estimated catering costs as per agreed details will apply.

Final Details

To ensure the smooth running of your function we require final numbers by the Tuesday prior to the wedding together with full payment. If guest numbers increase they will be charged at the same rate. In the event of guest numbers decreasing no refund will be given.

Menu Selection

With regard to menu selection, we are pleased to discuss any special requirements. We will require your final food and beverage selection by 1 month prior to the wedding at the latest.

Special Meal Requirements

The hotel will endeavour to cater for guests with special meal requirements by prior negotiation. However, in the case of severe anaphylactic food allergies, the hotel can not guarantee food safety. Guests with these Allergies are most welcome to bring their own food by prior arrangement.

Damage

The patron is financially liable and agrees to indemnify the hotel for all damage sustained to the Hotel and grounds during an event as an action of guests of the organiser. This also applies to any damage caused by guests staying overnight in the Hotel. Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface of the hotel. All damages will be charged at current replacement costs. The throwing of confetti is not permitted within or outside the hotel – should this occur a cleaning fee of \$110.00 will be levied.

Room Assignment

If the rooms reserved herein cannot be made available for causes beyond our control or if a substantial drop in numbers occurs, the Hotel reserves the right to substitute similar or comparable rooms, applicable to function, banquet and accommodation rooms.

Delivery & Collection of Goods

All goods must be delivered to reception clearly labelled with name, function room and wedding date. The hotel will not accept responsibility for any goods/presents etc. left behind after wedding. Wedding cake must be collected after wedding also.

Pricing & Menu Variations

Whilst endeavouring to maintain all printed prices, management reserves the right to increase at their discretion. The hotel reserves the right to vary the content of existing banquets menus from time to time in line with seasonal menu changes, however will endeavour to provide the client with reasonable notice of such changes. The hotel retains the right to provide all catering on the premises, and no food or beverage may be brought onto the premises unless prior permission from Management has been obtained. Variations of more than 20% from the minimum numbers from the time of signing the booking contract, to the final numbers (time of catering) will incur a cancellation fee of 20% of lost revenue. Any reduction in numbers after 'time of catering' will incur a fee equivalent to 100% lost revenue.

Event Details – FINAL ARRANGEMENTS:

1 month prior to event: We required your final menu and beverage selections; whether you will be having chaircovers/sash; DJ & MC details.

1 week prior; by the Tuesday before the event we require your final numbers, any special dietary requirements and table plan. You will be required to provide the following information by, at the latest, the final appointment on the Tuesday prior to the Event:

1. Final Guest Numbers
2. Number of Children under 10 years
3. DJ and MC Details
4. Full Payment of wedding based on final numbers
5. Finalised Table plan
6. Any additional information

Insurance

As your caterers we take every possible care, however we are not responsible for the damage or loss of merchandise or insurance for injury, damage or loss associated with or arising from any event.

Appointments and Meeting

Visits to the hotel with the Wedding Coordinator are by appointment only.

I understand these terms and conditions are binding.

Name: _____

Wedding Date: _____

Signature: _____

Date: _____