



Wedding Packages

2020/2021

Welcome to the Abbey

A unique wedding chapel and function venue.

Our friendly team are here to help create the wedding of your dreams.

Listed below are options for your consideration.

We hope to see you for your special day.

CHAPEL & RECEPTION

The Abbey Nirvana Special Wedding package inclusive of the following: **(MINIMUM 50 PAX)**

Chapel: Inclusive of white linen pew & tree bows, signing table with lace tablecloth & chairs, white flowers on stands.

Reception Centre: White chair covers with our organza bows (white, silver, chocolate, blue, burgandy, purple or black).

White skirting for bridal, buffet and cake tables. White linen for the tables.

Our standard centrepieces include ... a combination of hessian & lace runners, assorted bottles, jars and glass bowls for flowers and candles and rustic timber or mirror bases

(Please note: This is based on a 7 hour chapel & venue hire.. extra hours POA)

\$3600.00 (plus staff)

Special Discounts for non Saturday Weddings... POA

STAFF

Staff will be quoted based on menu selection, guest numbers, function duration and your service requirements.

(As a guide... for a minimum of 50 guests, staff will be costed out @ approx.\$14 per guest.. additional tray service POA.)

A quotation will be provided upon request.

Licensed Premises... **NO BYO**

PRICES SUBJECT TO CHANGE... SURCHARGE FOR PUBLIC HOLIDAYS

399 Piggabeen Road Cobaki Lakes NSW 2486... PH (07) 5590 8181...Fax: (07) 5590 9479

www.theabbeycobaki.com.au also check us out on facebook





BEVERAGE

NO BYO

We offer the opportunity to tailor your drinks selection to suit your requirements.

Allocate a bar tab limit which we will update and inform you as to the balance,

If your limit is reached you will have the option to either increase the tab or let your guests pay for themselves. You can choose to limit the selection to wine beer and soft drinks or offer a full bar.

MUSIC AND ENTERTAINMENT

We recommend you engage the services of a professional DJ or entertainer together with MC to make your wedding that extra special. We can suggest some if you require.

FANTASY OPTIONS

The sky's the limit (the spectacle that can only be done here)

Choose from a plethora of options that include : Horse and carriage, Giant balloons, Celebration doves, Bagpipers, Wildlife touch and feels, Hungi (Umu), Sky diving drop off points, Helicopter pad, golf packages, etc.

If any of these options tickle your fancy we're happy to give you the best contacts we've sourced.

You choose

For bank transfer of deposits & payments, please see below bank details

Please use your name and function date as reference.

BANK DETAILS

ANZ ... HOBO HOLDINGS PTY LTD

BSB ... 014526

ACC NO. ... 108755093

Terms and Conditions

1. Bookings are only definite once a deposit is made, with payment of \$1500.
2. We will hold a verbal confirmation for one week from the time of booking. However if no deposit has been paid you will not be notified if someone else wants to book that day and pay their deposit.
3. The balance of the payment must be made 4 weeks prior to your function including the total costs for the food and beverage.
4. If you cancel the booking we will only refund any deposits as long as another booking is secured for the same time and amount of money.
5. Loss or damage of Goods: We do not accept any responsibility for any charges incurred or damages sustained to the fittings, property or equipment of functions or equipment or the Abbey Cobaki guests or contractor prior, during or after the function.
6. We do not accept any responsibility for damage or loss of goods/materials prior, during or after the function.
7. Guests are required not to use /throw glitter, confetti, plastic petals or similar products.
8. If payment is made by credit card a surcharge will apply.
9. All prices are current at the time of booking but are subject to change prior to the event. If this is the case you will be notified of any changes to the quoted price.
10. Our function time is for 7 hours. We will be calling last drinks 15mins prior to finish time. Extra hours will be charged @ \$300 per hour (on request)
11. Organisers of the function are financially responsible for any charges incurred or damages sustained to the fittings, property or equipment of functions, guests or contractors prior, during or after the function.
12. **Guest Conduct:**
 - a) Organisers are responsible for the behaviour of there guests and will assist management in resolving any situations including the harassment to staff or other guests.
 - b) The Abbey reserves the right to refuse service, eject guests or close the function where guests are behaving inappropriately.
 - c) The Abbey practices the responsible service of alcohol. We will require you to appoint a responsible service of alcohol contact within the event to assist management in the liaison with guests in the event that responsible service of alcohol issues arise during the event.
 - d) the Liquor Licensing Act prohibits our staff from serving alcohol to persons under age or persons we believe to be intoxicated. In the event that a function being closed, the police will be contacted to escort guests from the premises and there will no refund provided as a consequence.

the Monks Gathering

THE ABBEY'S CONTINENTAL COCKTAIL MENU



\$47.00 PER PERSON

The Abbey's OFFERING includes:

Crudite with mixed seasonal vegetables and fruits washed in rose water with dips.
(including: hummus, tzatziki, aioli and beetroot dips) & Corn chips with a mild salsa sauce.

CANAPES

Please choose **8** of the selections below:

- Crispy spring rolls with sweet chilli dipping sauce **v**
- Prosciutto and rockmelon bites with lemon and balsamic glaze **gf**
- Curried vegetable fritters with cucumber and mint riatta **v**
- Spicy meatballs with smokey BBQ sauce **gf**
- Thai fish cakes with pickled cucumber, chilli and soy dipping sauce **gf (no sauce)**
- Malay style chicken satays with a mild peanut sauce
- Russian mini chicken kiev balls with a beetroot and vodka dipping sauce
- Honey and ginger chicken winglets **gf**
- Mini home-made pizzas with prosciutto, mascarpone and rocket
- Salt and pepper calamari with aioli and kecap manis
- Coconut prawn tails with curry and mango dipping sauce
- Individual Thai beef salad served on spoons with coriander and mint
- Bruschetta with olive tapenade and tomato salsa
- Italian chipolatas wrapped in bacon with roasted tomato and capsicum chutney
- Thai pumpkin soup shots with coriander pesto **gf.v**
- Prawn shots with brandy cocktail sauce **gf**
- Sweets options available on request

OPTIONAL ADDITIONAL ITEMS (POA)

- Seared scallops served in the half shell with XO or ginger and shallot sauce
- Coconut prawn tails with curry and mango dipping sauce
- Freshly shucked oysters bar with a variety of sauces (miso, cocktail and the Abbey special) **gf**
- Bloody mary oyster shooters **gf**
- Lobster medallions with a selection of dipping sauces **gf (no sauce)**
- Tuna sushumi with wasabi and soy **gf**
- Cucumber & smoked salmon towers **gf**... Chilli garlic yabbies **gf**
- Fresh king prawns from the trawler (when available) prepared to your liking **gf**

TEA AND COFFEE

Friars Feast



THE ABBEY'S EXCLUSIVE HOT & COLD BUFFET

\$57.00 PER PERSON

This includes a selection of canapes served on our indoor/outdoor terrace followed by a hot & cold buffet served in our function centre with desert, tea and coffee.

v = VEGETARIAN **gf** = GLUTEN FREE

CANAPES

*Please choose **4** of the selections:*

- Crispy spring rolls with sweet chilli dipping sauce **v**
- Prosciutto and rockmelon bites with lemon and balsamic glaze **gf**
- Curried vegetable fritters with cucumber and mint riatra **v**
- Spicy meatballs with smokey BBQ sauce **gf**
- Thai fish cakes with pickled cucumber, chilli and soy dipping sauce **gf** (no sauce)
- Malay style chicken satays with a mild peanut sauce
- Italian chippolattas wrapped in bacon with tomato relish
- Russian mini chicken kiev balls with a beetroot and vodka dipping sauce
- Honey and ginger chicken winglets **gf**
- Mini home-made pizza's with prosciutto, mascarpone and rocket
- Salt and pepper calamari with aioli and kecap manis
- Thai pumpkin soup shots with coriander pesto **gf.v**
- Prawn shots with brandy cocktail sauce **gf**

OPTIONAL ADDITIONAL ITEMS (POA)

- Seared scallops served in the half shell with XO or ginger and shallot sauce
- Coconut prawn tails with curry and mango dipping sauce
- Freshly shucked oysters bar with a variety of sauces (miso, cocktail and the Abbey special) **gf**
- Bloody mary oyster shooters **gf**
- Lobster medallions with a selection of dipping sauces **gf** (no sauce)
- Tuna sushumi with wasabi and soy **gf**
- Cucumber & smoked salmon towers **gf**
- Chilli garlic yabbies **gf**
- Fresh king prawns from the trawler (when available) prepared to your liking **gf**

Any special requirements on request

ON THE BUFFET

Pepper and herb crusted roast beef with horseradish cream **gf** (no cream)
Baked virginia ham with fresh pineapple and mustard selection **gf**
Roast pork loin marinated with lime and ginger and an apple sauce **gf**
Mediterranean chicken infused with figs, apricots, raspberries, olives and capers **gf**

Baked chat potatoes with chive and mint sour cream **gf.v**
Hot seasonal vegetables **gf.v**

HOT SAVOURY DISHES

Choose 1 from the following selection

Beef and mushroom stroganoff with buttered basil rice
Thai green chicken curry with steamed pineapple rice
Greek Moussaka like Mama use to make
Tortellini carbonara with a creamy bacon & mushroom sauce
Lamb korma with jasmine rice **gf**

SALADS

Choose 3 from the selection below

Cesar salad with garlic toasted croutons, bacon and parmesan cheese **gf** (no crutons)
Greek salad with watermelon, roasted tomatoes, olives and feta **gf.v**
Asian crispy noodle salad **v**
Fresh garden salad with baby beets, rocket and chia **gf.v**
Home-made tangy coleslaw with purple cabbage, sultanas and pine nuts **gf.v**
Roast pumpkin, cherry tomato and rocket salad **gf.v**
Italian pesto pasta salad **v**

DESSERT

Choose 2 from the following selection

Chocolate mud cake with fresh cream and strawberries
Lemon cheesecake with raspberry coulis
Fresh seasonal fruit kebabs with cointreau mascarpone **gf**
Apple strudel with fresh cream
Sticky date pudding with butterscotch sauce

TEA AND COFFEE

the
Abbots Banquet



INDIVIDUAL BUFFETS PRESENTED TO EACH TABLE
OUR SIGNATURE DISH...EXCLUSIVE TO THE ABBEY

\$62.00 PER PERSON

Including a selection of canapes followed by our signature individual buffets (presented to each table) followed by a Belgian, chocolate fountain desert buffet plus tea & coffee station.

v = VEGETARIAN **gf** = GLUTEN FREE

CANAPES

*Please choose **5** of the selections:*

- Crispy spring rolls with sweet chilli dipping sauce **v**
- Prosciutto and rockmelon bites with lemon and balsamic glaze **gf**
- Curried vegetable fritters with cucumber and mint riatra **v**
- Spicy meatballs with smokey BBQ sauce **gf**
- Thai fish cakes with pickled cucumber, chilli and soy dipping sauce **gf** (no sauce)
- Malay style chicken satays with a mild peanut sauce
- Russian mini chicken kiev balls with a beetroot and vodka dipping sauce
- Honey and ginger chicken winglets **gf**
- Mini home-made pizzas with prosciutto, mascarpone and rocket
- Salt and pepper calamari with aioli and kecap manis
- Coconut prawn tails with curry and mango dipping sauce
- Individual Thai beef salad served on spoons with coriander and mint
- Bruschetta with olive tapenade and tomato salsa
- Italian chipolatas wrapped in bacon with roasted tomato and capsicum chutney
- Thai pumpkin soup shots with coriander pesto **gf.v**
- Prawn shots with brandy cocktail sauce **gf**

OPTIONAL ADDITIONAL ITEMS (POA)

- Seared scallops served in the half shell with XO or ginger and shallot sauce
- Coconut prawn tails with curry and mango dipping sauce
- Freshly shucked oysters bar with a variety of sauces (miso, cocktail and the Abbey special) **gf**
- Bloody mary oyster shooters **gf** Chilli garlic yabbies **gf**
- Lobster medallions with a selection of dipping sauces **gf** (no sauce)
- Tuna sushumi with wasabi and soy **gf** Cucumber & smoked salmon towers **gf**
- Fresh king prawns from the trawler (when available) prepared to your liking **gf**

INDIVIDUAL BUFFETS PRESENTED TO EACH TABLE

including the following:

VERTICAL SKEWERS x 8

Pork char-sui: Fillet of pork, BBQ Chinese style with chilli hoisin soy sauce **gf**
Tandoori Chicken breast fillet oven baked with coriander and mint riatna
Honey glazed leg ham with pineapple **gf** ... Peking Duck **gf** ... Lamb Souvlaki **gf**
Marinated Eye Fillet of Beef with Horseraddish Cream **gf** (no sauce)
Herb and Garlic Prawns ... & WA Lobster with a white wine cream sauce **gf** (no sauce)

Condiments including Mustards, BBQ sauce, Tomato sauce and Chilli sauce

SIZZLING SIDES

Choose 2 from the selection below

Combination seafood on crispy noodle **gf** (no noodle) ... Special Fried Rice **v** (by request)
Beef in Black Bean Sauce ... Lasagna (meat or **v**)
Lamb rogan josh with pappadams, tomato & onion salsa and jasmine rice
Lasagna (meat or vegetarian)... Moussaka... Thai Green Chicken Curry or Sweet & Sour Pork
OR BY REQUEST

ELEVATED EXTRAS

Choose 5 from the selection below

Hot garlic roasted chat potatoes with snowpea tendrills, macadamia nuts & horseradish aioli **v. gf** (no sauce)
Hot french green beans tossed with bacon onion and garlic **gf**
Hot roast pumpkin and capsicum, seasoned with cinnamon, cummin and paprika **gf. v**
Hot beetroot risotto with chives and sour cream **v**
Crispy fried eggplant with balsamic roasted tomatoes and harasa **gf. v**
Ultimate potato salad with crispy bacon, eschallots and our home-made special dressing **gf**
Greek salad with watermelon, roasted tomatoes, olives and fetta **gf. v**
Warm Cajun salad of calamari and chorizo **gf** (no calamari)
Baby beet, radicchio and pickled onion salad with a blue cheese dressing **gf** (no dressing)

BELGIAN CHOCOLATE DESERT BUFFET WITH CHOCOLATE FOUNTAIN **gf**

A magnificent chocolate waterfall served with the following:
Fresh strawberries, melon, nougat, marshmallows, honeycomb, fudge, licorice, turkish delight,
coconut ice and shortbread
Fresh fruit skewers, vanilla mousse shots, the abbey's special cake selection

TEA AND COFFEE

the *Cardinal's 4 Course Cuisine*

THE ABBEY'S ALTERNATE INDIVIDUAL SERVICE MENU

\$67.00 PER PERSON

Including a selection of canapes to be served after the ceremony on our indoor outdoor terrace/bar area, followed by an exquisite selection of entree, main & dessert menu options.

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CANAPES

*Please choose **5** of the selections:*

- Crispy spring rolls with sweet chilli dipping sauce **v**
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- Curried vegetable fritters with cucumber and mint riatra **v**
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- Lobster medallions with a selection of dipping sauces **gf** (no sauce)
- Tuna sushumi with wasabi and soy **gf** Cucumber & smoked salmon towers **gf**
- Fresh king prawns from the trawler (when available) prepared to your liking **gf**

Any special requirements on request

ENTREES

*Please choose **2** of the alternative selections:*

- Beef Carpaccio: Thinly sliced fillet of raw beef with E.V. olive oil, shaved parmesan & rocket **gf**
- Thai style pumpkin soup with coriander pesto **gf.v**
- Prawn, Crab & mango stack with a ginger & lime dressing **gf (by request)**
- Tandori chicken served in a papadam basket with riatta & mint yoghurt
- Marinated calamari & chorizo ceasar salad **gf (no calamari)**
- Smoked salmon & asparagus on a bed of roast polenta/parmesan bake with hollandaise sauce
- Chicken ceasar salad with crispy bacon and garlic crutons

OR

ABBHEY'S TASTING PLATE

Please choose

2 HOT & 2 COLD

of the tapas selections to be served individually on each plate to your guests:

SERVED COLD

- Marinated roast baby capsicum stuffed with bocconcini & sage **gf.v**
- Chicken liver & pernod pate w' grissini bread stick
- Prosciutto & rockmellon wedges w' lime & seasoning **gf**
- Bloody mary oyster shot **gf**
- Scollop ceviche, served in the half shell with lemon & light soy dressing **gf**
- Char grilled baby octopus marinated in garlic, chilli & pesto **gf**
- King prawn & lemon skewers **gf**
- Tuna sushumi with wasabi and soy **gf**

SERVED HOT

- Hoisin pork san choy bau w' garlic, ginger & lemon grass **gf**
- Spicy lamb kofta meat balls **gf**
- Mini beef & mushroom shepherds pie
- Steamed spinich & ricotta ravioli **v**
- Greek style Zucchini fritter w' tzatziki **v**
- Thai fish cakes w' cucumber & sweet chilli sauce **gf**

Any special requirements on request

MAINS

*Each table is provided with a serve of
Honey carrots, steamed seasonal vegetables and rocket & parmesan salad.*

*Please choose **2** of the alternative selections:*

Chicken breast mini roasts, stuffed with camembert, pine nut & spinach w' apricot sauce **gf** (no sauce)

Beer battered fresh local snapper on a beetroot risotto w' seeded mustard & creme fraiche sauce **gf** (no sauce)

Slow cooked Lamb shanks with rosemary, cinnamon, tomato and garlic, served on a bed
of horseradish mash **gf**

Pork Saltimboco: prosciutto rolled pork fillet w' bocconcini & sage
served with soft parmesan polenta **gf** (no polenta)

Beef Stroganoff & borsch pies w' vodka pickled carrot and cucumber

Vegetarian menus available on request

DESSERT

*Please choose **2** of the alternative selections:*

Vanilla mousse shots with raspberry coulis

Meringue nests w' balsamic strawberries, cream & butterscotch schnapps

Baileys tiramisu w' mascapone & grated chocolate

Berry parfaits w' cream & orange zest

Lavender-scented caramel poached pears **gf**

OR

BELGIAN CHOCOLATE FOUNTAIN DESSERT- BUFFET **gf**

A magnificent chocolate waterfall served with the following:

Fresh strawberries, melon, nougat, marshmallows, honeycomb, fudge, licorice, turkish delight,
coconut ice and shortbread

Fresh fruit skewers, vanilla mousse shots, the abbey's special cake selection

TEA AND COFFEE



Beverage Package

We offer a flexible solution which can be either a Tab system or Pay as you go or a combination of the two.

You can opt for a Wine, Beer and soft drinks only TAB with spirits available that can be purchased over the Bar or provide a Full Bar TAB including spirits.

Our in House Wine Selection is as follows:

White Wines	Tyrrell's 5th Generation Classic White	\$6.00 per glass
	Ocean Bay Marlborough Sauvignon Blanc	\$22.00 per bottle
	Lindemans Bin 90 Moscatto	
Red Wines	Tyrrells 5th Generation Cabernet Shiraz	\$6.00 per glass
	Lindemans Bin 40 Merlot	\$22.00 per bottle
Bubbles	Barton & Guestier Chardony Brut (French)	\$7.00 per glass
	Tyrrell's 5th Generation Premium Brut	\$25.00 per bottle

All other requests, priced on application.

Subject to availability.

PRICES SUBJECT TO CHANGE... SURCHARGE FOR PUBLIC HOLIDAYS

winebeerspirits

Beers	Tooheys New Tooheys Extra Dry XXXX Gold Victorian Bitter Hahn Premium Light Boags Light	\$6.00
	Corona Crown Lager	\$7.00
Spirits	Bundy Rum and Cola Jim Beam and Cola Scotch and Cola A selection of premixed Cruisers Mixed spirits and liqueurs	\$8.00
Soft Drinks & Juices:		\$3.00
WATER :		\$2.00

We also carry a range of spirits that can be mixed to your liking POA