



## The Glasshouse Reception

Reception in The Glasshouse  
up to 60 people for up to 5 hours

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🌸 Venue hire -

Inclusions: lounge setting for 4, air-conditioning and fire place, quality sound system, eternal flame, extensive lighting, cold room and parking.

🌸 Montvale's wedding planner.

Inclusions: Consultation meeting to discuss package options, supplier bookings and coordination, run sheets for the entire day, set up and pack down of this package, support throughout, until your wedding day and on the day.

🌸 Furniture hire and set up.

Option of either seated tables, ( beautifully handcrafted hardwood tables), a cocktail style reception, with wine barrels or bar tables and stools, or a combination of both in the Glasshouse and forecourt.

🌸 Styling items hire and set up

Inclusions: Welcome sign, wishing well, candles, candle holders, table vases, bouquet vase and seated table and/or cocktail table decor ( table cloths, or runners,)

🌸 Vintage bar - 5 hrs

Inclusions: Beautifully styled vintage bar, ice, water, drinks menu sign, RSA certified bar staff and glassware

🌸 Catering.

Inclusions: Wait staff, Canapés and Substantial Fork 'n Talk OR Seated Feast Menu with Sides (menu options will be provided) Seated Feast Menu includes: Raised sharing platforms, ceramic plates, silverware & quality paper napkins

🌸 Floral.

Inclusions: Reception table vases with flowers for the Glasshouse.

🌸 Wedding cake.

Inclusions: Single tier butter cream cake with floral (flavour choices will be provided), 2 tiers for 60 people

2023: Package Price for 40: ₺20,120  
Package Price for 60: ₺23,050

2024: Package Price for 40: ₺22,100  
Package Price for 60: ₺24,000

2025: Package Price for 40: ₺23,210  
Package Price for 60: ₺25,250

**Chefs' sample menu - cocktail style  
Scrumptious Package**

*Canapés*

Sticky Milly Hill Lamb Ribs with peanut & herb salad  
Palmwood Mushroom Arancini with thyme & pecorino cheese rolled in polenta  
Vietnamese Mooloolaba Prawn Salad with pickled paw paw, herbs & crispy shallots

*Fork'n'Talk*

Sticky Pork Steamed Bao Bun with slow cooked pork belly in tamarind, ginger & lime  
Slow Cooked Lamb Shoulder Salad with smoked beetroot hummus, rocket, mint & olives  
Battered Fish Roti with house slaw kimchi in a fresh grilled roti.

OR



**Chefs' sample menu - seated style  
Feast**

*Main*

Lamb Shoulder with slow cooked with mint chermoula & pan juices  
Bangalow Citrus Pork Belly with pickled ginger & kaffir lime syrup  
QLD Braised Beef Cheek with coconut cream lime ginger & garlic

*Sides*

Garden Picked Herbed Coleslaw with dressed in hot & tangy aioli  
Mash Potato with creamy confit garlic  
Sautéed veg with sesame dressing

**Add a post ceremony Grazing Table to enjoy on Fig Tree Patch  
Grazing - for an additional cost to this package**

French Brie-Kenilworth vintage Cheddar -Gorgonzola

Chefs house Dip

Selection of quality sliced meat

Korean pork rillette

Cashews-Whole peanuts

Breadsticks -Dark Rye-Crackers

Honey comb-Watermelon-Seasonal Berries

Pickle mushrooms -Semi-dry tomato-Marinaded olives

Please note: should this caterer/menu be not available at the time of your wedding,  
another caterer will be found of equal value and discussed with you prior to booking.