





Congratulations on your engagement!

THANK YOU FOR CONSIDERING THE BEST WESTERN PLUS AMBASSADOR AS A VENUE FOR YOUR WEDDING DAY.

Whether it is an intimate wedding of 30 or a gathering of 160 guests, The Best Western Plus Ambassador is the perfect choice for your wedding because we have built our reputation on quality and exceptional service. We understand the excitement, joy and nervous anticipation of your very special day and therefore provide the highest standard of personal service to ensure that you can simply relax and enjoy your day with family and friends.

We have a variety of accommodation options for your guests, from our standard rooms to our luxurious king spa suites. As a thank you for allowing us to be part of your special day we can offer your guests a discounted rate for their stay.

The staff at the Best Western Plus Ambassador understand that all weddings are special and individually planned, so please use this as a guide and if you are after something a little different, we are happy to tailor to your needs. Please contact out friendly staff to arrange a site inspection or to ask any questions.

Renee Cullis, Property Manager

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174 Bathurst Rd, Orange, NSW

RECEPTION VENUES

The Presidential Room

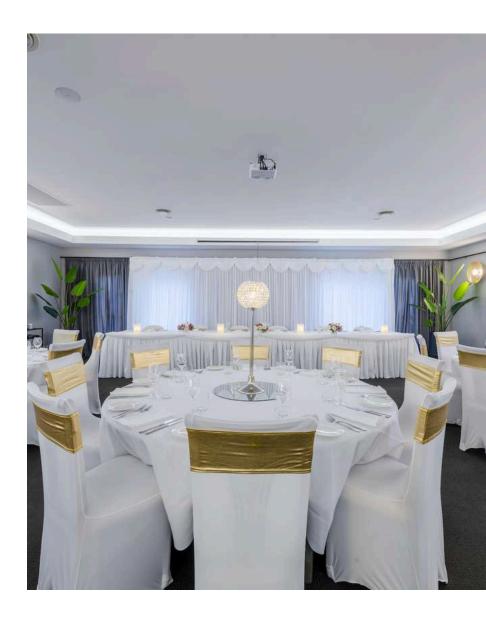
This is a private function room with views overlooking our pool and beautiful rose gardens.

Capacity - 60 people seated 100 cocktail Room Hire: \$350

The Ambassador Room

This room includes the Presidential room and opens up to our restaurant space.

Capacity - 140 people seated 180 cocktail Minimum number 70 Room Hire: \$750



WEDDING PACKAGES

DIVINE WEDDING PACKAGE Package Inclusions:

Round Tables set with White Linen Table Cloths, Linen Napkins, Silverware, Glassware and Crockery

Gift Table set up in the room Cake Table with Elegant Wedding Cake Knife

Microphone, lectern and access to the data projector and screen

Access for wedding setup from 5pm the day before the wedding Free parking for guests Tea and Coffee station if required

*Price per head does not include room hire or set up of event

RADIANT WEDDING PACKAGE Package inclusions:

Round Tables set with White Linen Table Cloths, Linen Napkins, Silverware, Glassware and Crockery

Gift Table set up in the room
Cake Table with Elegant Wedding Cake Knife

Microphone, lectern and access to the data projector and screen Access for wedding setup from 5pm the day before the wedding Free parking for guests

Tea and Coffee station if required

Complimentary menu tasting for the bride and groom Complimentary Deluxe King Spa suite for the Bride and Groom on the Wedding night.

Your choice of White, Ivory, Black, Blush pink or Charcoal lycra chair covers accompanied with a coloured sash of your choice fitted for you by our staff

Table skirting for Bridal table, cake table and gift table including swagging fitted by our staff. Table skirting for Bridal table, cake table and gift table including swagging fitted by our staff

*Price per head does not include room hire and set up of the room

WEDDING PACKAGES

EXQUISITE WEDDING PACKAGE

Package inclusions:

Round Tables set with White Linen Table Cloths, Linen Napkins, Silverware, Glassware and Crockery

Gift Table set up in the room · Cake Table with Elegant Wedding Cake Knife

Microphone, lectern and access to the data projector and screen Access for wedding setup from 5pm the day before the wedding Free parking for guests Tea and Coffee station if required

Complimentary menu tasting for the bride and groom Complimentary Deluxe King Spa suite for the Bride and Groom on the Wedding night.

·Your choice of White, Ivory, Black, Blush pink or Charcoal lycra chair covers accompanied with a coloured sash of your choice fitted for you by our staff

Table skirting for Bridal table, cake table and gift table including swagging fitted by our staff

Your choice from a range of Centrepieces for each of your A backdrop to compliment your reception

tables

Complimentary room hire minimum number of 70 quests

*Price per head does not include room hire and set up of the room



BASIC BUFFET STYLE

FROM \$38.00PP

minimum 25 people

4 options per person - \$ 38.00

5 options per person - \$44.00

6 options per person - \$58.00

Buffet includes dinner rolls and matching accompaniments accordingly

Salad Options

Greek salad
Mixed leaf salad
Potato salad
Pasta salad
Nicoise salad
Mediterranean cous cous salad
Roast pumpkin, spinach and pine nut,
honey mustard dressing

Cold Options

Ham off the bone Cuts of roasted chicken Mix of cold cuts

Hot Options

Beef stroganoff
Fried rice
Bolognese
Sweet and sour pork/chicken
Ratatouille
Curry of the day
Roast chicken pieces
Cottage pie
Pasta bake
Soup of the day
Beef and red wine stew, mash potato
Bacon and mushroom penne

Desserts

Fresh fruit salad Mini pavlovas, chantilly cream and berries Sticky date pudding Chocolate brownie New York baked cheesecake





CANAPÉ MENU

FROM \$11.50PP

minimum 25 people

PRE-DINNER	3 pieces per person	\$11.50	
1/2 HOUR	5 pieces per person	\$19.50	
1 HOUR	8 pieces per person	\$26.50	(Max 4 selections)
1 1/2 HOURS	11 pieces per person	\$35.50	(Max 5 selections)
2 HOURS	14 pieces per person	\$42.50	(Max 5 selections)

Cold Selection

Smoked salmon blinis, dill crème fraiche

Chicken skewer, mango, chilli & lime salsa gf

Mini tartlets of caramelised onion and blue cheese, crispy pancetta gf

Nam jhim Marinated beef and vegetable rice paper roll gf

Caprese skewers, red wine syrup gf

Prosciutto wrapped melon and basil gf

Hot Selection

Mini beef and bacon mignons gf

Pumpkin spinach and pinenut arancini, Caramelised onion relish v

Spicy lamb kofta meatballs, minted yoghurt dressing gf

Thai chicken skewers, sweet chilli dipping sauce gf

Hot Selection (cont)

Shredded pork and potato croquettes, romesco sauce

Twice roasted pork belly gf, df

Spicy Thai prawn and fish cakes, nuoc cham df

Falafel, grilled capsicum tzatziki yoghurt v, vegan opt

Desserts

Petite chocolate brownie, chocolate ganache gf on request

Mini lemon and lime curd tartlets gf

Rich chocolate mousse shots gf

White chocolate & honey cheesecake cups gf

Chocolate and praline profiteroles





COCKTAIL PLATTERS

FROM \$65.00PP

Platters cater for 12 - 14 people

Hot Asian Style Mixed Platter

\$90.00

Mini beef dim sims, vegetarian spring rolls, vegetable samosas, vegetable money bags, vegetable gyoza, served with sticky soy and sweet chilli dipping sauces.

Dairy free on request, vegetarian on request

Sandwich & Wrap Platter

\$65.00

Selection of meat and vegetarian options.

Cheese Platter

\$90.00

Assorted selection of local cheese, with crostini, water crackers, fresh and dried fruits, and assorted condiments.

Gluten free on request

Slider Platter

\$90.00

Hickory BBQ Pulled beef and slaw, crumbed chicken and avocado.

Gluten free on request



COCKTAIL PLATTERS

(cont)

Antipasto Platter

\$95.00

Marinated olives, feta, semi-dried tomatoes, roasted capsicum, eggplant and zucchini salad, cheddar cheese, sliced salami, crostini.

Hot Meat Platter

\$95.00

Mini chicken skewers, lamb kofta with Napoli sauce, chicken karaage, sticky pork belly bites gf

Hot Seafood Platter

\$120.00

Fish goujons, Thai spiced fish cakes, salt and pepper calamari, panko crusted prawn cutlets and tempura battered tiger prawns.

Old Faves Platter

\$95.00

Pies, sausage rolls, home-made pizza squares, popcorn cauliflower, vegetable arancini balls.



WEDDING MENU

Set Menu Alternate Drop

1 - Main drop - \$40.00

2 - Course - \$55.00

3 - Course - \$70.00

Starters

Soy and miso chicken rice noodle salad

Prosciutto bruschetta bites, red wine syrup

Truffle mushroom arancini, lemon thyme aioli

Lamb koftas, minted yoghurt crunchy salad

Crab cakes, Asian salad, coriander ginger and lime dressing

Roasted beet and goats cheese salad, walnuts and balsamic

Pork and leek potato croquette, roasted onion and garlic cream sauce

Baked gnocchi, roast pumpkin, spinach and pinenut red wine glaze

Mains

Eye fillet, roasted potatoes, baby carrots, beef jus

Bone in chicken breast supreme, broccolini, gratin, French onion cream

Braised pork belly, pumpkin and miso puree, sugar snaps, jus gras

Mains (cont)

Pan seared reef fish, fish cream, mixed greens, pickled radish

Lamb shank, herb polenta, glazed carrots

Flash roasted puttanesca with spaghetti and herbs

Roasted vegetable stack with fresh basil and sugo napoli

Potato gnocchi with burnt butter and sage

Desserts

Sticky date pudding, butterscotch, fresh strawberries, vanilla ice cream

Eton mess, mascarpone, fresh berries, meringue

Apple and rhubarb crumble, vanilla bean anglaise

Chocolate brownie, berry compote, Ice cream

White chocolate pannacotta, raspberry gel, chocolate soil

Dark chocolate tart, macadamia praline, stabilised mascarpone, blackberries.

FROM \$40.00PP





BEVERAGES

Packages

\$32 per person | 1 hour \$44 per person | 2 hours \$60 per person | 3 hours \$72 per person | 4 hours

Unlimited service of:

Wine – Sparkling, White Wine, Red Wine Beer – A selection of standard beers (local, imported & light) Soft drinks & juices

Cash Bar

Speak to our team if you would like a cash bar for guests to purchase drinks at their leisure.

On Consumption

Arrange a tab limit with our events coordinator to cover the duration of your event.



TERMS & CONDITIONS

Thank you for choosing The Best Western Plus Ambassador Orange as the venue for your Conference. To ensure the success of your function:

- 1. Confirmation of Booking: Confirmation of booking is secured by payment of a non-refundable deposit which will be the room hire fee, tentative bookings are NOT taken.
- 2. Menus: Your menu selection should be advised seven (7) days prior to your event. Due to seasonal changes, our menu may vary and prices are subject to variation.
- 3. Final numbers: The minimum number of guests attending the event is required seven (7) days prior to the event. This will be regarded as the minimum number for catering purposes. From this date, numbers may only be increased. The BW Plus Ambassador Orange reserves the right to charge for this number even if fewer are served. A child is considered to be under the age of twelve (12) years old.
- 4. Payment: Final payment is required on the day or before the event. Payment must be made by bank cheque, cash, Credit card or Bank Card. Any payment by credit card will attract a surcharge of 1.3% for American Express and Diners Club NO Qantas Frequent Flyer cards or Best Western charge/points cards will be accepted.
- 5. Cancellation: Non Refundable Deposit will be charged on all cancellations within the (14) day cancellation period.
- 6. Damage: Clients are financially liable for any damage or loss sustained to Hotel property whether by their own action or through the action of their guests. Nothing is to be nailed, screwed, stapled or adhered to any wall, door, or other surface or part of the property, as you will be responsible for any damage to painted surfaces. The use of naked flame candles is not permitted unless the flame of the candle is enclosed. Confetti and small glitter is not permitted. Cleaning charges may apply

CREDIT CARD CHARGE AUTHORITY

I	authorise the Best Western Plus Ambassador Orange	
to charge my credit card for charges incurred by	during conference	
	to	
(Please include a photocopy of the front & back of credit card with	th this form otherwise this authority will not be accepted.)	
I authorise charges for (please tick the appropriate optio	Meals (includes canapés)	
Please charge my (please tick the appropriate option)	☐ Visa ☐ MasterCard ☐ Bankcard ☐ Diners Card ☐ American Express	
Card Number		
	(Cardholder's Signature) Please note: The signature above must be that of an authorised signatory for the named credit card.	
Please send a copy of the account to the attention of	of:	
Name		
Company Name		
Address or Email Address		